



# RipeLock™ Quality System Controls Ripening for Better Bananas from Harvest to Home

From harvest to home, the RipeLock™ Quality System from AgroFresh Solutions controls ripening to deliver bananas with the bright-yellow peels and freshness that customers demand. This innovative fruit quality management system helps maintain banana quality and eases handling during shipping, storage and retail display. Even more significant, research shows that consumers prefer the taste and appearance of bananas handled with the RipeLock system.

With its many benefits, this tool may soon become the industry standard in Europe. RipeLock is now registered in Belgium, the Netherlands, France, Italy, Austria and the United Kingdom. The company expects registration in Germany soon.

## How RipeLock Technology works

RipeLock has two components: a unique laser microperforated Modified Atmosphere Packaging (MAP) bag and a proprietary RipeLock 1-methylcyclopropene (1-MCP) formulation from AgroFresh. The specially designed MAP bag

creates an ideal atmosphere to control fruit respiration and maintain proper humidity to prevent fruit dehydration and weight loss.

The RipeLock 1-MCP formulation, released in the ripening room, controls ethylene production during the final stages of ripening. By controlling ripening, managers can respond



to supply and demand fluctuations with greater flexibility. RipeLock has a favorable safety profile for human health and the environment. In particular, it has been demonstrated that RipeLock does not leave detectable residue on fruit nor in the environment.

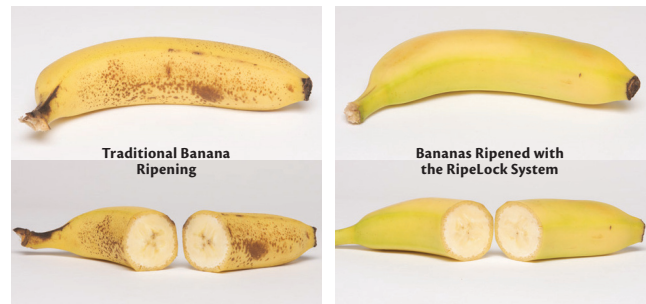
## Higher quality, less waste

During shipping, the system extends green life to overcome the challenges of long-distance transportation. RipeLock holds green fruit in better condition over a longer period of time, without adding labor costs. In customer trials, RipeLock prevented premature ripening and significantly reduced peel splitting, rot and mold during shipping.

Retailers and food service operators find that RipeLock helps maintain fruit quality for greater sales, operational efficiency and reduced waste. The system keeps bananas four to six days longer at color stages 5 and 6, which research shows consumers prefer for purchasing and consumption.

Retail banana displays maintain consistent appeal over the weekend without restocking and extra deliveries. And consumers can confidently purchase enough bananas to last until their next shopping trip and not worry about throwing away overripe fruit.

## 4 Days After Scheduled Delivery to Retailer



## Consumers prefer RipeLock bananas

Research shows that RipeLock bananas present as a clearly fresh and superior product compared with other in-market bananas. MMR Research Worldwide in the United Kingdom conducted a study with 160 consumers who evaluated the appearance, texture and taste of bananas handled with RipeLock compared with conventionally handled bananas. Seven out of 10 consumers preferred the RipeLock bananas.

The superior appearance, taste and texture, drivers of consumer satisfaction, led more than 80 percent of the consumers tested to say they would be likely to purchase the RipeLock bananas. Only 57 percent said they would purchase the other bunch.

## Perfect industry fit

For efficiency, RipeLock fits industry best practices for packing, shipping and ripening. Processors pack freshly harvested bananas into RipeLock bags, which remain closed until the fruit is ready for retail display or consumption. Since benefits from RipeLock continue even after removing bananas from the bags, retailers can choose to display fruit either in or out of the bags.

AgroFresh offers product training and customized service to help its customers incorporate RipeLock Technology into their processes. The system is now available with 18-kg bags and 1-kg cluster bags, and AgroFresh can work with individual customers to meet needs for single finger or other specialized packaging solutions.

**For more information on the RipeLock™ Quality System, contact André Vink +31 316285145 or Ivan Van Dessel at +32 477262305.**

[www.agrofresh.com/ripelock-technology](http://www.agrofresh.com/ripelock-technology)



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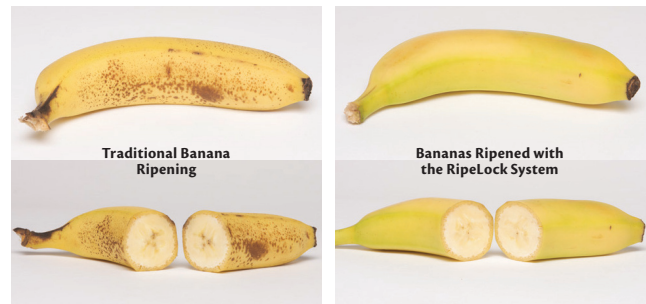
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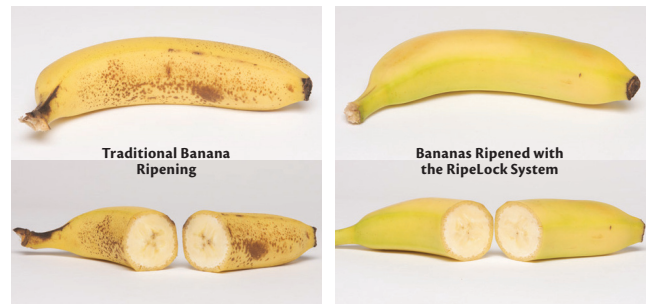
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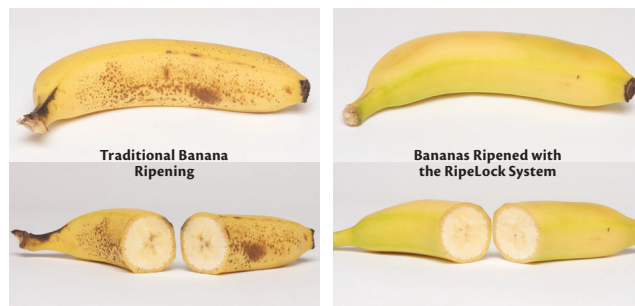
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