



hazel technologies LLC

Dr. Adam Preslar, COO

The Hazel Tech[®] Solution

Our controlled release technologies
enhance produce shelf life

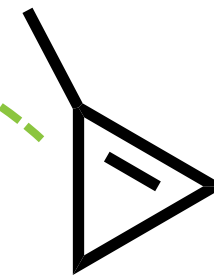
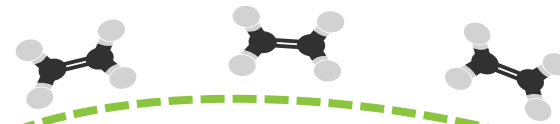
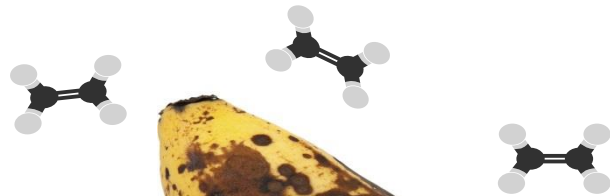
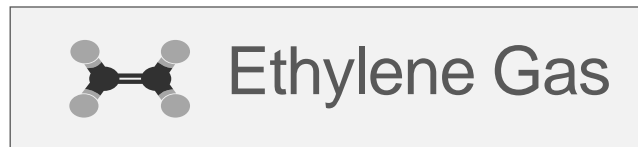


**Plant growth
regulation**



**Antimicrobial
agents**

Ethylene Inhibition Extends Shelf-Life



1-methylcyclopropene
(1-MCP)

Ethylene stops interacting with fruits & vegetables, improving shelf life and freshness

FruitBrite™

In-box, Post-Harvest Treatment for Produce

Export Crops, Post-Harvest, B00013

Conventional, all-at-once treatments of 1-MCP have been mostly limited to apples and pears

Slow, sustained release of 1-MCP enables treatment of many commodities



Example Carton Treatment
(treats 20-40 lbs)

Using FruitBrite™ in the supply chain can increase shelf-life 50-100%

Some 1-MCP Responsive Commodities

Apples
Apricots
Asparagus
Avocados
Bananas
Basil
Broccoli
Cherries
Chives
Cilantro

Cucumbers
Figs
Guava
Kiwi
Lettuce
Mangoes
Melons
Mint
Nectarines
Okra

Papayas
Peaches
Persimmons
Pineapple
Plums
Spinach
Tomatoes



Case Study:

Babia



Travel Time and Temperature Fluctuation Limit Shelf-Life

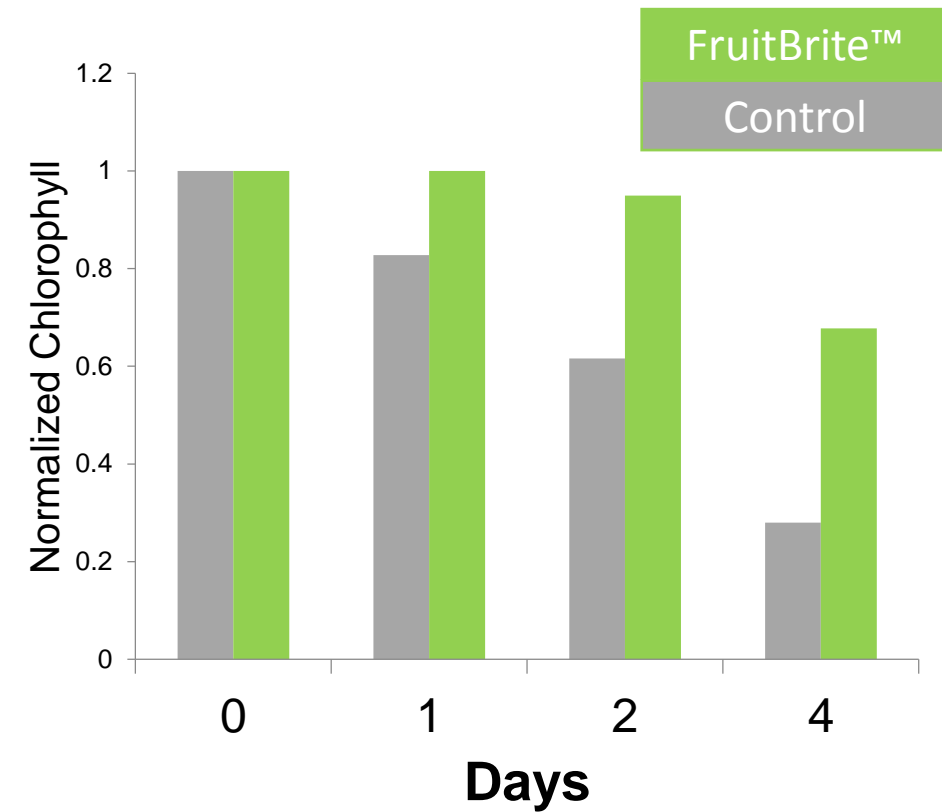
On the way to Canada, 20% is lost

-\$3,000 /Trip

Prevents Yellowing in Broccoli



Degradation of Chlorophyll at 25°C



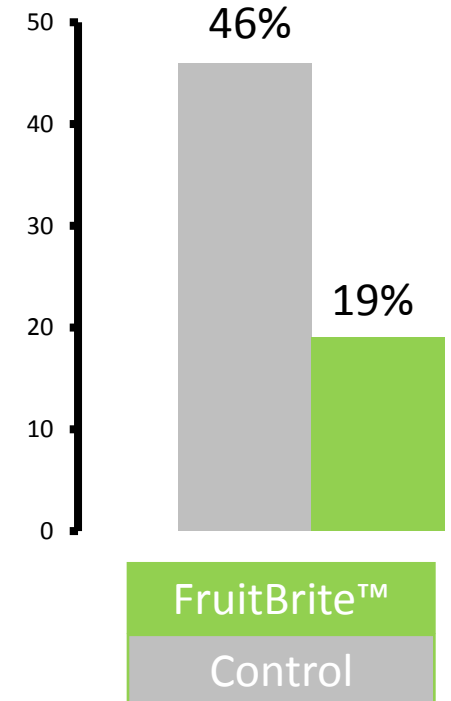
Protects Against Sugar Spots in Bananas

FruitBrite™
@9 days



Control
@9 days

Percent Unsellable
2 Weeks*



*Based on 1-7 ripeness scale where <5 is sellable

Slows Ripening in Plum Tomatoes



Day 8 Control



Day 8 FruitBrite™

Next Steps: Commercial-Scale Trials



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