hazel technologies LLC
Dr. Adam Preslar, COO
The Hazel Tech® Solution

Our controlled release technologies enhance produce shelf life

Plant growth regulation

Antimicrobial agents

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Ethylene Inhibition Extends Shelf-Life

Ethylene stops interacting with fruits & vegetables, improving shelf life and freshness.
Slow, sustained release of 1-MCP enables treatment of many commodities

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

Export Crops, Post-Harvest, B00013

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

Using FruitBrite™ in the supply chain can increase shelf-life 50-100%
<table>
<thead>
<tr>
<th>1-MCP Responsive Commodities</th>
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<tbody>
<tr>
<td>Apples</td>
</tr>
<tr>
<td>Apricots</td>
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<tr>
<td>Asparagus</td>
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<tr>
<td>Avocados</td>
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<tr>
<td>Bananas</td>
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<td>Basil</td>
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<td>Broccoli</td>
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<tr>
<td>Cherries</td>
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<tr>
<td>Chives</td>
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<tr>
<td>Cilantro</td>
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</table>
Case Study: Babia

Travel Time and Temperature Fluctuation Limit Shelf-Life

On the way to Canada, 20% is lost

-$3,000 /Trip

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Prevents Yellowing in Broccoli

Degradation of Chlorophyll at 25°C

Normalized Chlorophyll

Days

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Protects Against Sugar Spots in Bananas

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

FruitBrite™ @9 days
Control @9 days

Percent Unsellable 2 Weeks*

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Slows Ripening in Plum Tomatoes

Day 8 Control

Day 8 FruitBrite™
Next Steps: Commercial-Scale Trials
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