



Respiration Control **extends the shelf life** of fruit and vegetables

Introduction

Food waste is high on the agenda in the western world as over 40% of fresh food is discarded. Fruit and vegetables are in the top 5 of the most wasted products. This is a concern that touches upon everybody.

For companies in the supply chain including retailers it is a significant cost factor and therefore has an important impact on the company's bottom line. For consumers it is throwing money down the drain reducing their spending power. For governments it raises their concern on how to feed the world's future population.

Now is the time to take profitable action with the smart solutions from PerfoTec for extending the shelf life of fruit and vegetables!



Why does everybody benefit from PerfoTec's smart solutions?

Packer

- Increases sales revenue
 - ✓ Wider market reach
 - ✓ Attracts new customers
 - Increases demand for fresh produce
- Reduces transportation cost
 - Road transport instead of air
 - ✓ Lower supply frequency
- Increases production flexibility
 - ✓ No need to pack every day

'Our quality manager has now become our best salesperson'

Retailer

- Reduces waste and costs significantly
- Extends the freshness of fruit and vegetables
 - ✓ Increasing sales (see case study M&S)
 - Improving fresh product image
- Reduces distribution cost
 - Lower supply frequency

with **PERFITEC**

regular product













Consumer

- Tastes better for longer
- Improves the appeal of the product
- Maintains the nutritional value better
- Reduces waste and saves money



SSN85

Case studies

PerfoTec conducted a pilot in the UK with Marks & Spencer, the world-leading retailer in sustainability. Due to the longer shelf life and resulting increase in product quality, M&S experienced double digit sales growth. And waste was reduced by 50%. This resulted in a large saving.

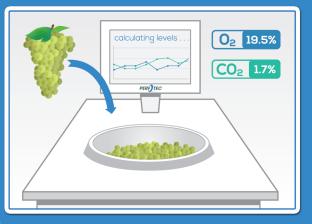
In 2012, Manor Fresh won the M&S Food Supplier's Innovation for an M&S unique PerfoTec packaging system, which has greatly improved the retail shelf life performance of quality M&S Fresh potatoes supplied by Manor Fresh Ltd. With this, Manor Fresh has moved away from a one-size fits all approach to fresh produce pack atmosphere.

How it works

PerfoTec extends the shelf life of fruit and vegetables in a natural way. Fruit and vegetables need oxygen but the respiration rate varies by varieties and changes through the seasons.

Step 1

The patented Fast Respiration Meter® from PerfoTec measures the respiration rate of fruit and vegetables



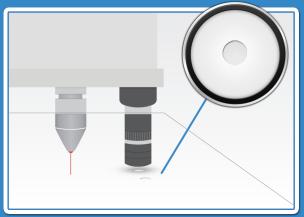
Step 2

The supplied software calculates the required film permeability



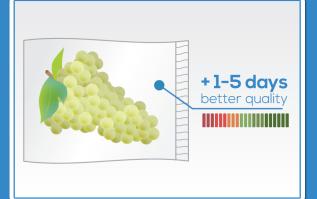
Step 3

The patented Online Laser Perforation System® adapts the film permeability during packing and the camera checks each micro-perforation



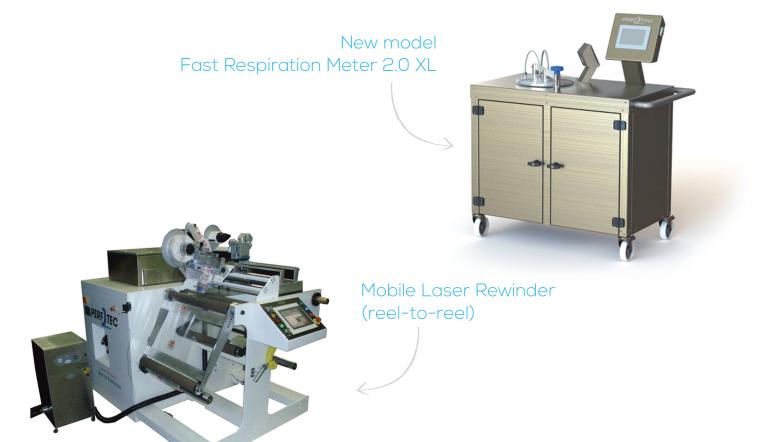
Step 4

The shelf life of the fresh produce is extended in a natural way



Easy to implement

The smart solution from PerfoTec can be installed on almost all existing packaging lines. Installation and training only takes 2 days.



Contact

Are you a grower, packer, retailer or packaging supplier and is your company ready to take action? Get in contact with us!



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