



PERF[®]TEC

BEST FOR FRESHNESS



Smart solutions for **extending 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.

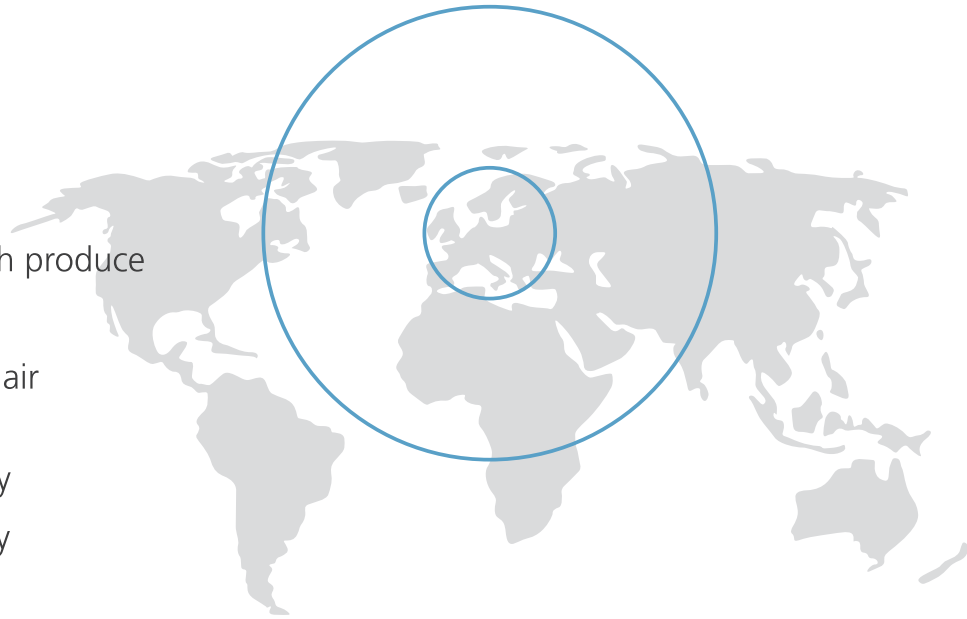
Now is the time to take profitable action with the smart solutions from Perfotec for extending the shelf life of fruit and vegetables.



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'

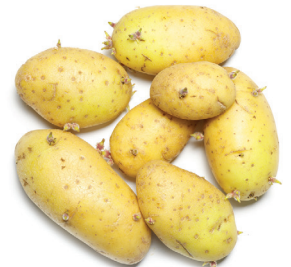
Retailer

- 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 **PERFOTEC**



regular product



Film supplier

- Offer additional, distinctive service to customers
- Establish long-term relationship with customers



Consumer

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



Case study

Marks & Spencer conducted several commercial scale pilots with fresh grapes, raspberries and strawberries. And managed to extend the shelf life from 5 to 7 days for grapes, 5 to 10 days for raspberries and 4 to 8 days for strawberries.

Due to the longer shelf life, in-store waste was reduced by 50%, which created a major financial saving. For one product the in-store waste even decreased by 95%! In addition the increase in product quality resulted in a double-digit sales growth.

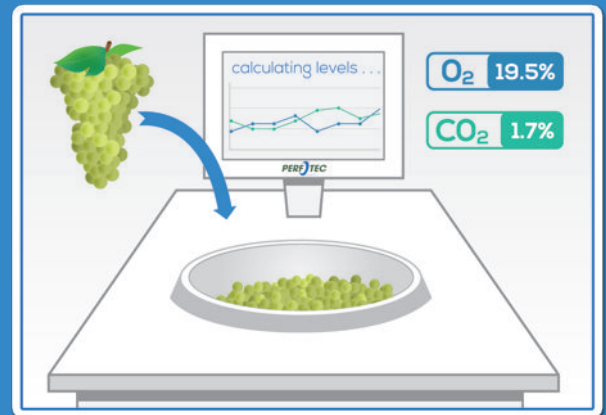
YOUR M&S

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.



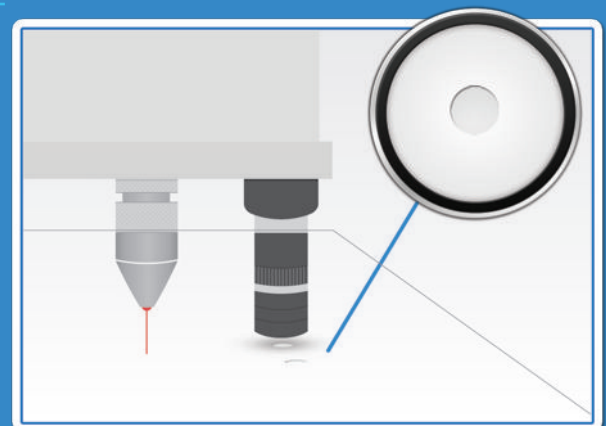
Step 2

The supplied software calculates the required film permeability.



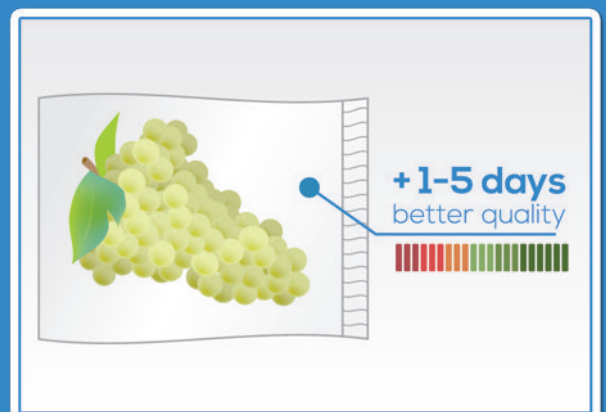
Step 3

The patented online micro laser perforation system applies the right number and size of micro perforations during packing and the camera checks each perforation for quality control.



Step 4

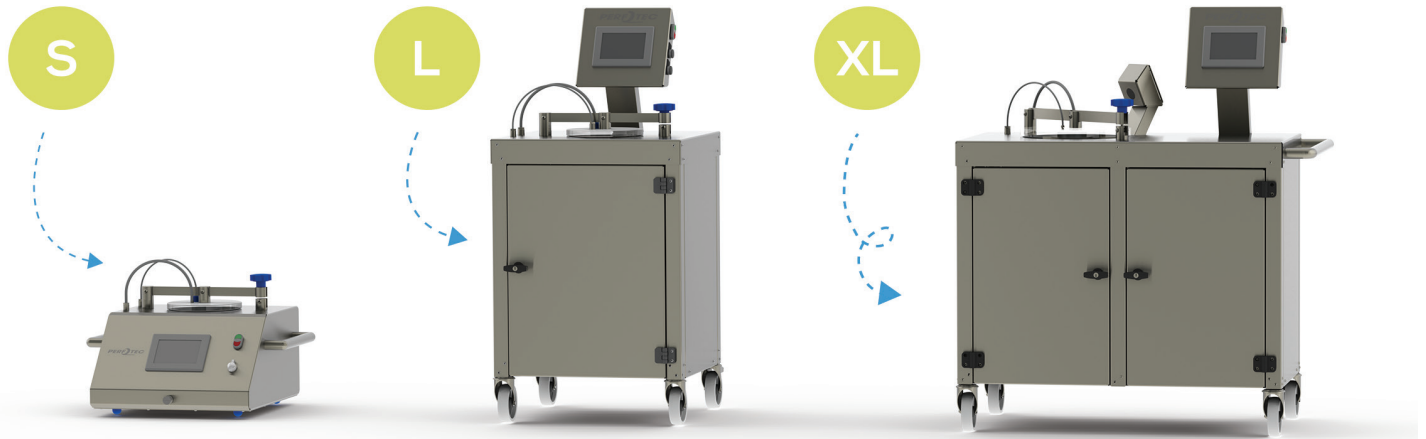
The shelf life of the fresh produce is extended in a natural way.



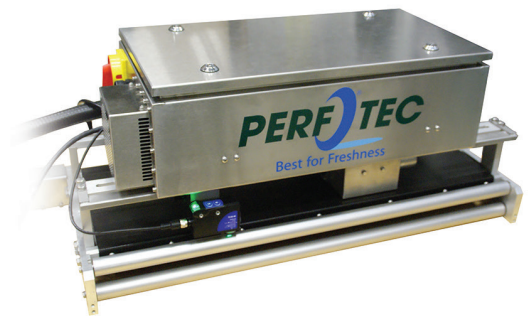
Easy to implement

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

Fast Respiration Meter



Laser Perforation System



Contact

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



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