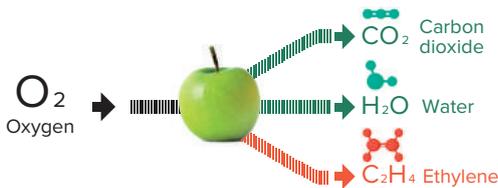


Fruits, vegetables and flowers are living entities that continue breathing once they have been harvested. In this process they produce carbon dioxide (CO₂), water (H₂O) and ethylene (C₂H₄).

Ethylene is a hormone in the form of a gas which is produced naturally by all plants. This hormone regulates the processes associated with the ripening and senescence of fruit, vegetables and flowers.

The build-up of this gas speeds up the ripening process of these perishable items and consequently affects their quality and the length of their shelflife.

There are free pathogens in the atmosphere that affect the quality of fruit and vegetables which proliferate even further in the presence of ethylene, causing the plant tissues in perishable products to degenerate.



What is BEfresh?

- BEfresh is a range of products that provide solutions for extending the shelf life of fruit, vegetables and ornamental plants. BEfresh eliminates ethylene, slowing down the ripening process of perishable products, neutralizing the volatile organic compounds responsible for unpleasant smells and reducing the proliferation of fungal spores.
- The BEfresh system can be used throughout the distribution chain by growers, exporters, logistics operators, wholesalers and retailers.
- The BEfresh system is non-invasive and does not interfere with the natural cycle of the products.
- BEfresh is compatible with organic farming standards.
- BEfresh granules consist of an absorbent extracted from natural porous clays and potassium permanganate.

How does BEfresh work?

The action mechanism of BEfresh is based on a two-stage process:

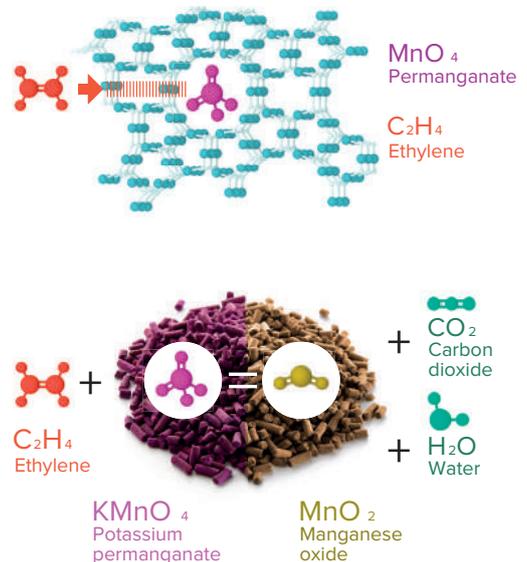
Physical adsorption

Thanks to the combination of natural clays, the potassium permanganate is distributed evenly through all the pores of the clays. This large exposed surface and high natural porosity encourages the subsequent reactive process of the potassium permanganate.

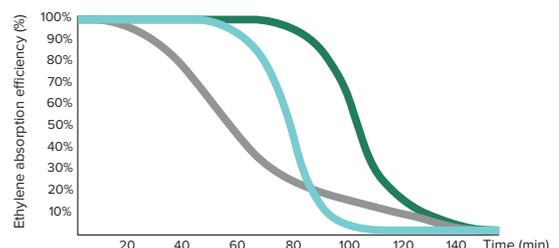
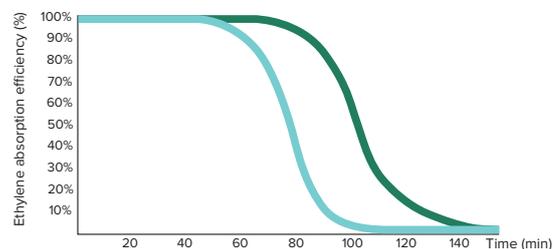
Chemical absorption

Once the ethylene comes into contact with the potassium permanganate, a double chemical reaction takes place:

1. The ethylene turns into carbon dioxide and water.
2. The potassium permanganate turns into manganese oxide. As a result of this reaction, the granules change colour from violet to brown.



BEfresh offers special absorbents for every use, all with excellent absorption capacity and efficiency



- BEfresh
Absorption capacity:
4,5 litres of ethylene/kg
of absorbent
- BEfresh⁺
Absorption capacity:
6,5 litres of ethylene/kg
of absorbent
- Maximum absorption
of other products on
the market:
4,1 litres of ethylene/kg
of absorbent

Sachets

BEfresh sachets are the perfect solution for removing ethylene and other contaminants (VOCs, fungal spores, bacteria) present in the transport and storage of fruit, vegetables and ornamentals.

These contaminants are responsible for the deterioration of the quality of fresh produce.

BEfresh sachets protect perishable products from source through to their final destination during the whole distribution chain.

They are available in 3g and 5g formats.



Main features:

- 100% Tyvek with a double absorption surface.
- Highly air-permeable.
- Highly resistant to humidity.
- Approved for food contact.
- High-security seal.
- Best absorption on the market (BEfresh+ granules)
- Option of customization.

Recommended for:

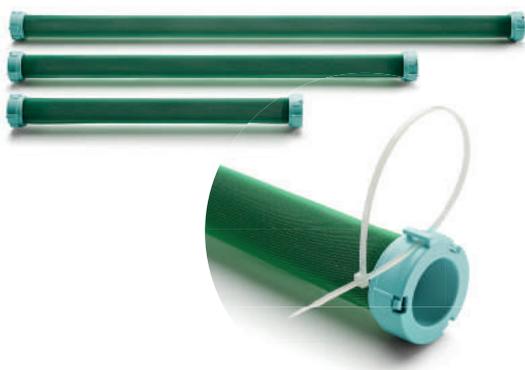
- Transport in refrigerated shipping containers (reefer, CA) or land freight.
- Modified atmosphere packaging (MAP).
- Low air circulation situations.

Transport filters

BEfresh filters are the perfect solution for removing ethylene and other contaminants (VOCs, fungal spores, bacteria) present in the sea and road transport of fruits, vegetables and ornamentals.

These contaminants are responsible for the deterioration of the quality of fresh produce.

3 sizes available: 100 / 75 / 50 cm.



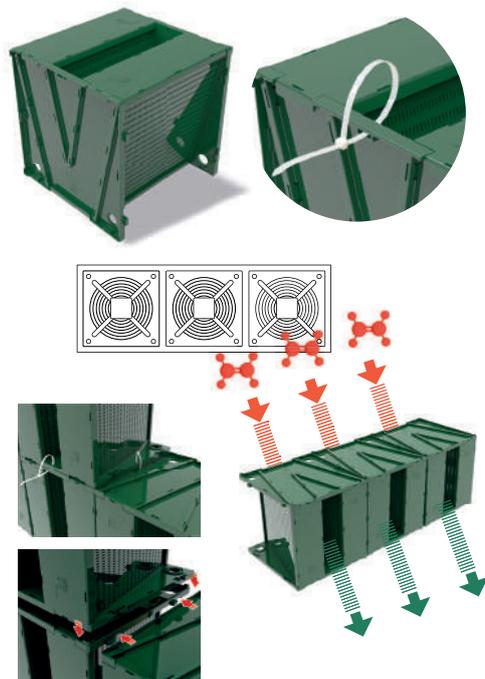
Main features:

- Greater rigidity of the tube filter to prevent distortions from condensation.
- New BEsafe® seal (Halogen-Free) which guarantees perfect filter sealing, preventing it from opening and spilling the material.
- Simple to install thanks to the new integrated fitting system that guarantees perfect fastening to the ventilation grill.
- Optimum granule compaction, preventing air bypass thanks to our exclusive filling system.
- 100% recyclable material.

Modules

In the warehouses of importers and wholesalers of fruit and vegetables there are constant incoming and outgoing streams of perishable goods 365 days a year, and colonies of bacteria and pathogens tend to proliferate. Our BEfresh modules are the ideal solution for air sanitation in these warehouses, removing ethylene and other contaminants (VOCs, fungal spores, bacteria, etc.) present during the storage of fruit, vegetables and ornamentals.

These contaminants are responsible for the deterioration of the quality of fresh produce.



Main features:

- Best absorption capacity on the market.
- V-shaped to reduce air resistance and increase surface contact.
- Optimal granule compaction, preventing air bypass thanks to our exclusive filling system.
- Made from halogen-free material with high impact resistance.
- Side positioners to ensure perfect fitting in numerous compositions.
- 100% recyclable material.