

Reducing Fruit Waste Naturally

Fresh fruit, a perishable inventory

40-50%

40%

8%

Of food losses and waste per year

Of losses happen at retail and consumer level

Of global GHG emissions Major contributor to climate change









Reduce: Fruit Waste & Synthetic in fruits



100% Friendly Natural and Organic Coating...



Based on unique vegetable extracts and vegetable polymers, to extend the shelf life of fruits



Exports

Producer Exporter Shipping Trader Retailer Consumer

Entry to demanding market with fruit that lasts longer

3%

Rot incidence reduction

7%

Less dehydration



Adding Value



- No current alternative to extend the shelf life of organic fruit
- Restrictions for chemical coatings in Europe
- Equal performance as current wax application (all petrol based)
- Convenient access to affordable transformational technology Producer Exporter



Retailers

Producer Exporter Shipping Trader Retailer Consumer

Reduce Fruit Waste

40 %

Days increase in gondola

(Compared to untreated fruit or equal performance with waxed)



Comparative Table

	Shel-Life Keep it Simple & Natural	Synthetic Waxes	Organic Alternative
Rot incidence		×	×
Natural & Organic		×	$\overline{\mathbf{O}}$
Plug & Play			×
Dehydration			



The new standard for extending the life of fruit

Commercial Products

- Shel-Life **Pomaceous**
- Shel-Life Stone Fruit

- Shel-Life **Avocado**
- Shel-Life Citrus

In development Process

- Shel-Life **Blueberries**
 - Shel-Life Kiwis Shel-Life Cherries

a natural, invisible, washable, tasteless "natural packaging" for each fruit.



Adding value through Certifications

Organic

Innocuous



USA

(Under NOP norm by Ecocert and OMRI)

European Union

(Authorized for use in organic agricultura)

(Universe)

(Appling to several producer and consumer countries)







Export Statistics



tons already shipped with SL



Additional Record So Far

File	
L 5 1	(✓) Peru
Vo)	 Argentina
Global	Spain



Business case.

PolyNatural had performed more than 100 Shel-Life performance demonstration with exporters companies located in Chile, Argentina, Perú, Colombia, Spain.



Consumer

Private & Confidential

Team



Jordi Constans CEO Comercial & MSc Finanze



Mario Castillo

CIO (R&D) Biochemist & PhD Biotechnology



Francisco Palma CTO & Founder Biochemist & PhD Chemical Engineering



Paola Andrade

Researcher (R&D) Agronomist & MSc Fruit Production



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Joanna Broniewska

Financial Analyst MSc Cultural Antropology



Norman Oliden

Data Scientist Industrial Engineer





Products

In Organic apples, Shel-Life shows 80% less rot incidence



In conventional apples, Shel-Life shows SAME performance that synthetic waxes.



In conventional nectarines, Shel-Life shows 65% less rot incidence that synthetic waxes and 20% less dehidration.



Rotten incidence

Data from GESEX and DOLE Report, 2019 (Customer trials and exports)



Dehydration



Shel-Life in plums presented no contamination at all!

0%	1.7%	1.7 %	7.2 %	8.4%	8.1%
Shel-Life	Control Conventional	Control Organic	Shel-Life	Control Conventional	Control Organic

Rotten incidence

Data from FDF Report, 2018 (performance validation by independent 3rd part lab report)



Dehydration



In Easy Peelers and Oranges, Shel-Life shows SAME performance that synthetic waxes



In Lemons, Shel-Life shows 75% less dehydration and 50% less rotten incidence than synthetic waxes



Rotten incidence

Data from Agroalianza - EarlyCrop + Frugarva Report, 2020 (Customer trials and exports)



Dehydration



In avocados, Shel-Life reduces dehydration and extends shelf life 20%



Eat Just Fruit

