

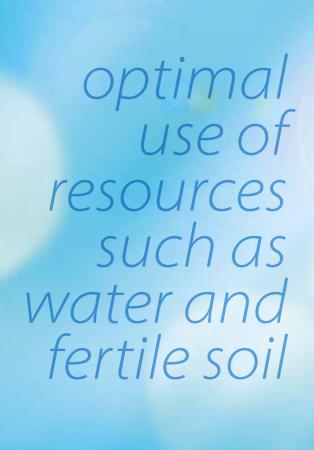
# We keep your produce tresh

**Optimal protection for your perishables** 











#### **MISSION STATEMENT**

To preserve global resources by preventing wastage.



Inspired by global challenges, we dare to take leadership. Liquidseal is passionately committed to creating eco-friendly solutions in order to extend the shelf life of perishable products.

We act as partners to create added value in the supply chain from farm to customer.

Our Team Values

# Better together – Strive for excellence Driven by passion – Letting it done

# Sproduct benefits

- Reduces wastage
- Extends shelf-life
- Reduces weight loss
- Limits infections and cross contamination
- Improves taste and appearance
- Maintains product quality throughout the supply chain
- Easy to apply
- Maintains firmness

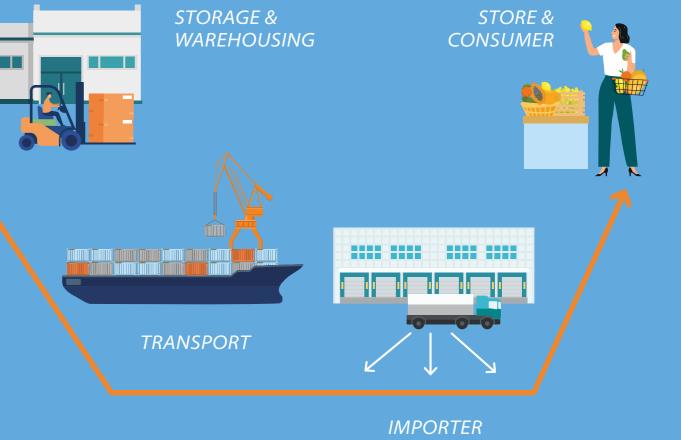
# Opportunities

- Reduces supply chain costs
- Extends the sales window
- Reduces the use of chemicals
- · Less need for plastic packaging during transport
- Opens up new markets
- Complies with requirements of zero-tolerance countries
- Provides greater flexibility in (sea) transportation
- Sustainable solution for the market



## Fresh for longer = less waste

Optimal protection for your perishables throughout the supply chain. Preserves product quality and taste from field to fork.



## Preserving freshness of your fruits & veggies



Liquidseal for Avocados post harvest Results after 17 days at room temperature



CONTROL

Liquidseal for Mangos post harvest Results after 25 days at room temperature





Liquidseal for Papayas post harvest Results after 29 days at room temperature







Liquidseal for Melons post harvest Results after 16 days at room temperature





Liquidseal for Oranges post harvest Results after 25 days at room temperature





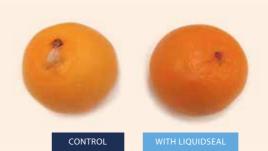
Liquidseal for Tangerines post harvest

Results after 25 days at room temperature





Liquidseal for Grapefruits post harvest Results after 28 days at room temperature





Liquidseal for Limes post harvest Results after 27 days at room temperature





# New Veggies Liquidseal

Today's consumers are increasingly demanding sustainable options.

They expect retailers to minimize food wastage by looking into alternatives to plastic packaging.

"Based on tests the edible coatings from Liquidseal are having a positive effect on the shelf life of (snack) cucumbers and are comparable to macro perforated packaging".



## Our distribution agents

- Ecuador, **Rodel Flowers** (a Rovensa company) > Giselle.betancourt@rodel.rovensa.com
- Brazil, **GreenKeeper** > david@gkbrazil.com.br
- Colombia, **VocAgro SAS** > jpserrano@vocagro.com
- Mexico, **Hortimaq Group** > c.quintana@hortimaq.com
- South Africa, **Gerber Fresh** > freds@gerberfresh.co.za
- The Netherlands, **Liquidseal headquarters** > info@liquidseal.nl
- Kenya, **Sospeter Thirikwah** > sthirikwah@liquidseal.nl
- India, **Liquidseal India** > info@liquidseal.in
- Peru, **Fertisur** > cpastorino@fertisur.com

#### LIQUIDSEAL'S POST HARVEST PRODUCTS GLOBALLY PRESENT



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### CONTACT US



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