

CLARIFRUIT Know your produce

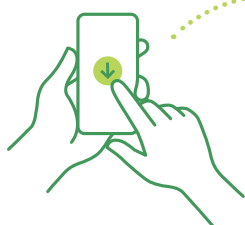
The world's first automatic fresh produce QC platform

Evaluate fresh produce quality from your smartphone, within seconds



Say goodbye to endless paperwork, measurement devices, spreadsheets, emails and headaches

➤ And say hello to your team's new QC launchpad!



1. Download
the free app.



2. Point
your smartphone
camera toward a fruit
or vegetable



3. Obtain
the exact size, color,
stem color, defects,
firmness, etc.



4. Auto-generate
a full QC report,
instantly!

Attributes	Permanent Defects	Progressive Defects	Checklist	Score
Tomatoes				
Color Group	7	6	4.5	20%
Color Variance	7	2	5	20%
Defects (baked) %	1	2	3	20%
Diameter mm	77	57	47	10%
Firmness Group	3	2	1	10%
Size Group	3	2	1	10%
Stem Color 1-3	1	2	3	10%
Cluster Classic				

Revolutionizing the way you manage and make QC decisions

Our cloud-based QC platform gives you real-time visibility into every inspection for a superior QC management experience. With this platform, you can now automate reporting and notifications, define an unlimited # of inspection types and quality standards, and derive accurate insights to boost operational efficiency.

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How it works

While the Clarifruit solution is quite easy to use, it uses advanced and proprietary computer vision technology, as well as wireless integration with third-party industry devices, to capture fresh produce attributes. Artificial Intelligence and Machine Learning technologies are then used to collect and analyze this information on an ongoing basis in order to optimize quality control processes for stakeholders across the supply chain.



Empowering growers, marketing companies, wholesalers & retailers to make informed decisions about fresh produce quality

Automatic and easy-to-use

Mobile app that can be used on any device by anyone, at any time, and from anywhere - even in offline mode if you don't have an Internet connection.



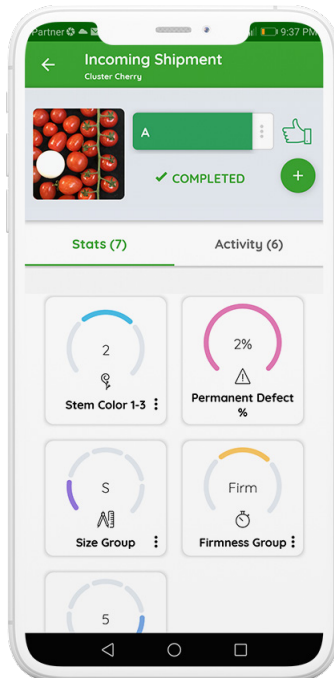
Objective and consistent results

Automatic analysis of real-time data removes human bias errors from fresh produce QC processes.



Increase inspector productivity x3

Fast and automated fresh produce quality control increases inspector productivity across the supply chain.



Standardize QC processes

Facilitates standardized fresh produce quality control processes both within an organization and at multiple points in the supply chain.



Reduce rejections

Ensure quality corresponds with customer specs through high-quality data and auto-generated reports to reduce rejections and price negotiations.



Maximize revenue per customer

Better match quality to customer demand to optimize revenue opportunity per customer.



Ready to Automate Your Fruit and Vegetable Quality Control?

Start for Free