



# Preventing Post-Harvest Decay of Crops

TarriTech developed a safe technology to prevent the post-harvest decay of crops caused by growth of micro-organisms and fungi. Our platform of customized and controlled release of GRAS volatile compounds effectively and safely prevents decay and extends shelf-life. Our technology significantly diminishes food losses, saves costs and provides safer food.

## Addressing a multi-billion USD market

### Reducing food loss, saving the world

The cost of food loss is on the rise, estimated to be \$1.5 Trillion in 2030.

26% of fresh fruit and vegetables' produce is lost every year.

**TarriTech's potential market is estimated as \$8 billion USD.**

## Strawberries – the primary market

### Strawberries market

- 9 Billion tons/ year
- \$16 Billion annual value
- 5% CAGR in the last 10 years
- Short shelf life and high loss (20-30% )
- Current treatment – only quick transport and chilled storage
- Very limited export possible
- Less than half is consumed fresh: 33% frozen, 24% food loss

## How does it Work?

**Operations is easy – Just attach the device to the produce palette.**

Our solution enables exposure of crops for only one hour to a mixture of several GRAS Volatile Compounds (VC), released into the atmosphere by a device with a controlled released profile.

**One-time use!**  
**Remove before transportation.**



Control treated by standard method



Treated by TarriTech





# Game-Changing Technology Platform

- Single treatment - one hour only
- Scalable and reproducible
- No direct contact with produce
- No side effect on taste, aroma or appearance - Preserving original produce quality
- Generic technology application tailored to diverse crops
- GRAS materials only, no chemical residues on crop
- Low OPEX, easy - to - use
- Standardization of: Chemical composition, Releasing profile, Biologic effect

## Differentiation

### Synergy with existing infrastructure, for enhanced results

**Storage:**  
7 days, 6°C, 90-95%, followed by 3 days, 20°C, 65%

**Shelf conditions storage 3 days**  
Temperature: 20°C  
Humidity: 65%

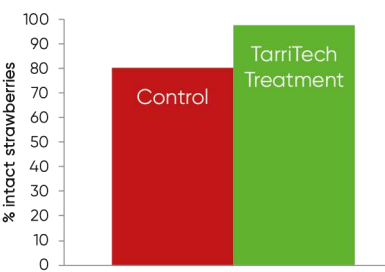
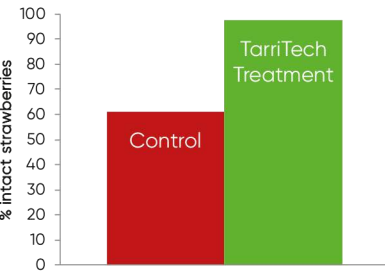
**Chilled storage 7 days**  
Temperature: 6°C  
Humidity: 90 - 95%



TarriTech Treatment



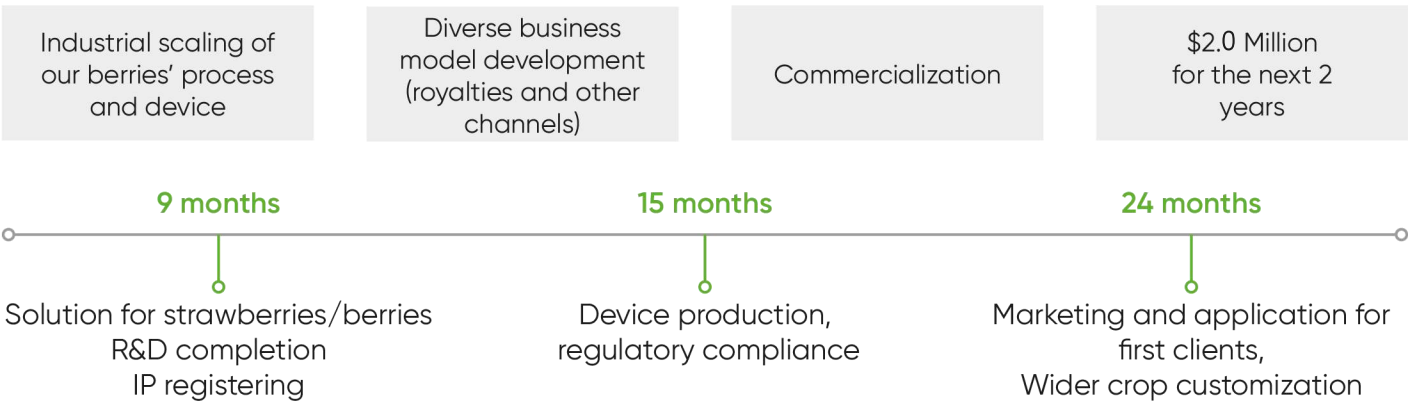
Control



**20%-40% of berries saved**

## Investment Roadmap

Seeking a strategic investor for:



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