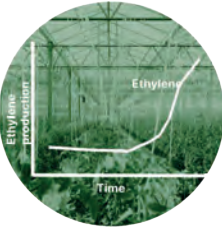
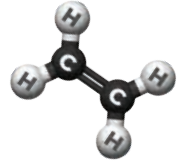


RYPEN ETHYLENE MODERATING TECHNOLOGY

Leaf Long-transit shipping and extended storage solutions

Ethylene

A natural plant hormone that governs the ripening process. Selective exposure to ethylene is essential for the development of taste, aroma, colour and texture; too much though leads to over-ripening and spoilage. Ethylene concentrations can build rapidly in storage and transit settings - leading to accelerated and uncontrolled ripening and ultimately a loss of shelf-life.



Rypen Technology

Selectively captures ethylene and locks it away, moderating the exposure levels. This slows the ripening process rather than stopping it, allowing the sensory attributes to continue developing, ensuring the best eating experience for the consumer.

Avocados

Are highly sensitive to ethylene, leading to potentially rapid deterioration post-harvest. Methods such as premature harvesting and the blocking of the fruit's ethylene receptors, have traditionally been used to manage the problem – both significantly hinder full flavour and texture development, directly impacting the consumer's eating experience.




The Solution



The Rypen Leaf slows the ripening process of avocados without blocking the fruit's ethylene receptors. Highly effective due to selective capture of ethylene immediately adjacent to the fruit.

Rypen Leaf

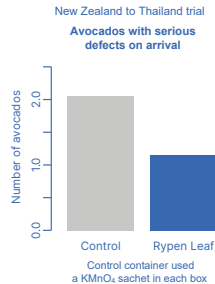


-  Ethylene adsorbing into Rypen Leaf
-  Ethylene absorbing into produce
-  Ethylene molecule

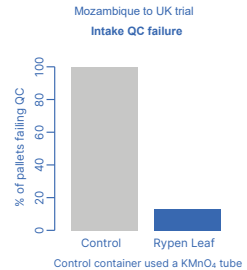
Less ethylene on and around the fruit reduces ripening signals, whilst allowing a controlled amount of ethylene to provide its natural flavour development benefits.



Rypen Leaf



40%
reduction in
serious defects



85%
QC pass
(control had 0%)

Operational Benefits

Ethylene control
which doesn't
block natural
ripening

+

Reduced need
for premature
harvesting

+

Higher, more
consistent
arrival pressures

+

Seamlessly
added to
existing supply
chain processes

Results

Supply higher
dry matter, ripe
and ready to eat
avocados

+

Reach distant
markets
and bring
new varieties
to market

=

Higher consumer
satisfaction
leading to
increased sales

The Rypen Leaf is being utilised by growers globally, providing them with the perfect fit for long-range avocado transit and extended storage.

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