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INTRODUCING SMARTFRESH™ (1-METHYLCYCLOPROPENE)

Giovanni Regiroli

AgroFresh Inc., Rohm and Haas Italia srl, via Trieste 25, 22076 Mozzate – CO, Italia
gregiroli@agrofresh.com

SmartFresh™ is a breakthrough in fruit storage technology and complements the way fruits are stored and shipped today.

SmartFresh™ is the powder formulation containing the active ingredient 1-methylcyclopropene (1MCP) encased in cyclodextrines. It dissolves in water to release the active ingredient into the air of the storage or shipping facilities.

University researchers discovered 1-methylcyclopropene and AgroFresh Inc. acquired the technology for development in 1999.

SmartFresh™ works with the natural process of ripening, making the fruits less susceptible to the damaging effects of ethylene. SmartFresh™ is a one-time application at the beginning of storage or transport. When the fruit is removed from the cold chain, it slowly begins to ripen again.

1-MCP, delivered through SmartFresh™, has the kind of safety profile expected in today safety-conscious environment:

it works at very low doses in a non toxic way, it leaves no detectable residues, it is hundreds of time safer than the level normally required by regulatory agencies worldwide and is safe for the environment.

SmartFresh™ is registered on various crops in USA, Argentina, Chile, Mexico, New Zealand, South Africa and Israel. First registration in EU countries is expected in UK in 2003.

First commercialized on USA apples in 2002 and on S. Hemisphere apples in 2003, it is also commercial or under advanced development on avocado, tomato, persimmon, papaya, melon, plum, banana, kiwifruit, pear and on various vegetables.

Commercially SmartFresh™ is applied through a closed delivery system in large storage rooms and through delayed release SmartTabs tablets in sea containers and small storage areas.