

**A new organic
way to keep
food fresh**

**KEEP your
FOOD**

edible



With

BFRESH



DESCRIPTION OF OUR TECHNOLOGY

Our technology is geared towards the use by large institutions, farmers and companies that grow, store, transport and sell food to consumers to the end users who utilize our method to preserve food and to increase the shelf life of the food in their homes. We have simplified our technology as shown below. Compounds included in BFRESH act as follows:

1. Compound A. This compound is a dried food, vegetable, and seasoning in a special format that is conducive to various types of protection against one or a host of bacteria and/or fungi. The complexity of the compound can vary to provide the broadest protection against antimicrobial growth.
2. Compound B. This compound is an activator that activates the compound A.
3. Compound C. This compound can be water or oil.

The steps for use is as follows



- ✓ Decrease your loss of revenue from food spoilage.
- ✓ Decrease your electric bill. You can store your products at higher temperature and save on your bill.
- ✓ Substitute heat sterilization with our method and save on your electric bill.
- ✓ Substitute heat sterilization with our heatless sterilization technology and maintain the nutritional composition of your food intact. Heat kills microorganisms but at the same time, it kills water soluble vitamins such as vitamins B and C, it denatures proteins, and causes significant change in food properties. Our technology preserves food content including its vitamins, proteins and all other composition.
- ✓ Free your products from preservatives, chemicals and pesticide.
- ✓ Keep your products fresh organically. You will be able to put the label "Organically Preserved" on your products. You will be the first company to make such a claim.
- ✓ Less expensive than any other method of preservation for foods that require preservative.
- ✓ The only method of preservation for foods that can not currently be preserved.
- ✓ Increase your sales by offering organic food to health conscious consumers.
- ✓ Decrease the price of your product by prolonging its shelf life.
- ✓ Increase shelf life of fresh-cut fruits, whole fruits, vegetables, fruit and vegetable juice or other food products.
- ✓ Increasing post-harvest life of produce. Produce are often lost during growth or post-harvest. Apply our technology to your fields to protect your crop from infestations, parasites, bacteria and fungi.

Start using BFRESH