



Emergency agriculture services catalog

Shelf life extension



ISRAEL EXPORT INSTITUTE

Agro-Technology Sector

The Israel Export and International Cooperation Institute (IEICI) is your premier gateway for doing business with Israeli companies. Established and funded by the government and the private sector, IEICI's expertise in technology and product scouting, joint ventures and strategic alliances with Israeli companies spans more than half a century.

With expertise in Israel's leading Industries, IEICI offers access to relevant businesses and government resources and provides the information you need to connect, negotiate and do business.

This catalog demonstrates a sample of the Israeli abilities and know-how of the thriving Agro-technology sector, and as IEICI has an intimate acquaintance with the Israeli exporters, we are here to support and integrate you into this growing industry.

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Decco

Post-harvest Solutions for Fruits and Vegetables

www.decco-safepack.com/?lang=en



Safepack Products - Decco Israel provides fruit and vegetable producers with customized solutions and expertise in coatings, fungicides, cleaners, sanitizers, growth regulators, and anti-scald products for post-harvest and storage. The company also provides equipment and services to packing houses, including monitoring of fungicide residues, fungal assays, and resistance management.

Eco Pack Green Box

Eco-friendly Food Packaging Systems



www.ecopack-greenbox.com

Eco Pack Green Box has developed and patented an easy-to-use, fully customizable, eco-friendly packaging system designed to replace traditional cardboard and plastic crate packaging.

The Eco Pack system consists of a plastic frame and two lightweight plastic sleeves that are easily assembled to create an economical, multipurpose, recyclable box. The company markets the system to carton manufacturers and distributors for resale to fresh produce retailers, farmers, and agricultural exporters.

The packaging can be reused multiple times for a wide variety of fresh and frozen products, including fruits, vegetables, meat, dairy, and baked goods.



EVIGENCE SENSORS

Monitoring the Shelf Life of Perishable
Products in Real Time

<https://evigence.com/>



Evigence Sensors creates solutions for the freshness lifecycle across a wide range of perishable products and for the benefit of stakeholders in the brand-through-consumer delivery chain.

By moving away from the use-by date system and developing the next generation of visual freshness sensors, the company empowers handlers and users to make more-informed decisions about the freshness of their products, helping to reduce waste, save money, and increase their enjoyment and overall experience.



Hefestus Technologies

Food Packaging and Sealing Solutions



www.hefestus-slb.com/en/

Hefestus Technologies specializes in the development of food packaging machines and advanced packaging solutions. The company uses its patented Shelf Life Booster (SLB) technology to significantly extend product shelf life, and its machines and SLB sealing heads are sold and distributed worldwide.

Hefestus offers an extensive line of products to fit any packaging need, including semi-automatic machines and linear and rotating machines. The machines are manufactured in accordance with customer requirements and tailored to be compatible with power supplies in their destination countries.

Post Harvest Solutions

Packaging Solution for Fruits and Vegetables

www.zoepac.com



Post Harvest Solutions is the developer of ZoePac, a packaging and processing technology for produce that aims to provide optimal atmospheric regime, relative humidity, and antimicrobial properties for maximum preservation of product condition and quality.

Resorcix

Antimicrobial Solutions for the Food
and Beverage Industry

www.resorcix.com



Resorcix specializes in providing solutions and product development to address bacteria in the food and beverage industry. Its antimicrobial approach is designed to allow products to reach a longer shelf life with no spoilage.

The company's technology is environmentally friendly and based on the medicinal chemistry of natural products. The Resorcix research project explores a natural anti-spore-forming bacteria agent for use in the natural beverage industry to expand the potential shelf life to that of other food industry products, such as chocolate and meat.

R.O.P.

Polypropylene Films and Bags for Produce

www.rop-ltd.com



R.O.P develops and manufactures smart packaging for fresh produce, providing film and bags based on blends of PP, PE, and PA. The company's film-casting technology (between 12 mu to 170 mu), slitting and perforating (0.3 mm to 13 mm), printing, and bag converting are all housed under one roof.

R.O.P's ExtendCast Modified Atmosphere and Humidity Packaging (MAP) films, box liners, and retail bags are designed to improve shelf life, appearance, and nutritional value. Each ExtendCast product is tailor engineered for a specific fruit, vegetable, or herb based on its respiration characteristics, water-loss rate, mass, and post-harvest processes.

The company's ultra-thin MA film addresses the challenges that still exist with MAP, including packaging cost, operation, and environmental impact. Its ExtendCast MAP packaging for extending the shelf life of fresh produce is offered in bags or rolls for automatic packaging.

R.O.P's packaging provides increased food safety and performance to optimize the condition of the produce within. The company's film requires less than 50% of the packaging material used in other existing bulk-packaging methods.

Save Foods

Eco-friendly Solutions to Ensure Food
Safety and Shelf Life

www.savefoods.co/



Save Foods has developed a line of eco-friendly sanitizing solutions for fresh produce. Its products provide effectiveness against human pathogens such as salmonella, E. coli, and listeria as well as plant pathogens, and help to extend the shelf life of produce.

Save Foods uses hydrogen peroxide together with food ingredients, and the active ingredients in its products do not leave any hazardous residue on treated produce. Its solutions also reduce the need for additional post-harvest applications of conventional chemical bactericides and fungicides.

The company's products are designed for post-harvest use in packing citrus, avocados, papayas, mangoes, potatoes, and sweet potatoes; for the food industry, including for fresh-cut produce, fresh salads, and processed foods. Additional applications include use in greenhouses.

StePac

Modified Humidity Packaging for
Produce

www.stepac.com



StePac develops and manufactures high-quality, precision-engineered modified atmosphere/modified humidity (MA/MH) packaging for fresh produce. Tailor-made for each specific type of vegetable, fruit, or herb, StePac ensures an extended shelf life while maintaining the freshness, flavor, and nutritional value of produce.

The polymers of the company's Xtend MA/MH packaging are engineered to allow the produce inside the bag to equilibrate within the specific range of O₂ and CO₂ concentrations required by the particular fruit or vegetable. Xtend slows senescence (aging), maintains the nutritional value and flavor of produce, reduces decay, preserves firmness, and prevents shriveling.

StePac also manufactures CARERITE sterilization packaging, a line of infection-control barrier films and sterilization bags designed for medical, dental, and veterinary clinics.

Sufresca

Protective Edible Coatings for Fruits
and Vegetables

<https://sufresca.com/>



SUFRESCA
Extend Agricultural Profitability

Sufresca develops edible coatings for produce, facilitating longer shelf life and reducing post-harvest loss and waste. Sufresca's coatings are tailored to each targeted fruit or vegetable using specific liquid formulations suitable for both traditional and organic agriculture.

The company's initial focus is on crops for which no post-harvest edible coating currently exists, such as tomatoes, garlic, peppers, and pomegranate arils.

Varcode

Dynamic Barcodes for Assessing
Product Freshness

www.varcode.com



Varcode develops technology for continuous cold-chain monitoring for perishables such as food and medicine. The company's technology provides a dynamic barcode, barcode readers, and a dashboard for up-to-date transportation information.

Varcode's FreshCode is a barcode that changes according to time and temperature conditions. Distributors can scan the code and determine how well their goods have been preserved throughout the transportation process.

FreshCode's data helps distributors determine the most appropriate use of each delivery and whether it is in optimal condition, should be sold at a discount, or must be returned. The FreshCode system also includes the FreshCode Management System, a cloud-based SaaS for reports and alerts. FreshCodes can be read by specialized scanners as well as by most smartphones.



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