



## Protected by SoFresh

SoFresh is disrupting how fresh food is packaged including foods such as bread, berries and cheese. Our patented innovation inhibits mold growth without the need for preservatives or refrigeration.

Our breakthrough technology wraps food in an atmosphere of food-grade, mold-inhibiting vapor that extends product travel life, shelf-life and consumption time.



Standard Bread Packaging

Lab results: 10+ added days (no preservatives)

## THE SOFRESH ADVANTAGE

- ✓ **Extend Shelf-life for at least 14 days**  
- reduce Food Waste
- ✓ **Bake Clean Label Bread**  
- without preservatives
- ✓ **Ship Fresh**  
- eliminate the cold chain

## SOFRESH CAN HELP MEET CONSUMER DEMANDS



say they try to choose foods made with Clean ingredients



say they are looking for labels with the shortest ingredient list



say simple, recognizable ingredients influence their purchasing decisions

## WHICH PRODUCTS USE SOFRESH?



Bread & Bakery Commercial



Berries R&D



Leafy Greens R&D



Cheese R&D

"With SoFresh we are able to ship fresh perishables with confidence, nationwide."

**Doug Michael**  
Columbia County Bread