



GRAPE

*A Naturally-Produced
Phospholipid
for Improved Quality*

- ✓ *Uniform Color*
- ✓ *Increase Firmness & Berry Size*
- ✓ *Increase Sugar Content*
- ✓ *Improve Storage & Shelf Life*



New Technology for Enhancing Quality/Profitability

✓ Better Quality

FruitQ+, applied prior to harvest, improves the quality of table grapes. Quality enhancements include : increased firmness, more uniform color development, increased size and better storage characteristics

✓ Increase Marketable Yield

Research has shown an increase in the quality and quantity of table grapes picked at first harvest when FruitQ+ is applied for size or color. The result is an increase in first harvest marketable yield which allows you to market more high-quality fruit earlier, for improved profits.

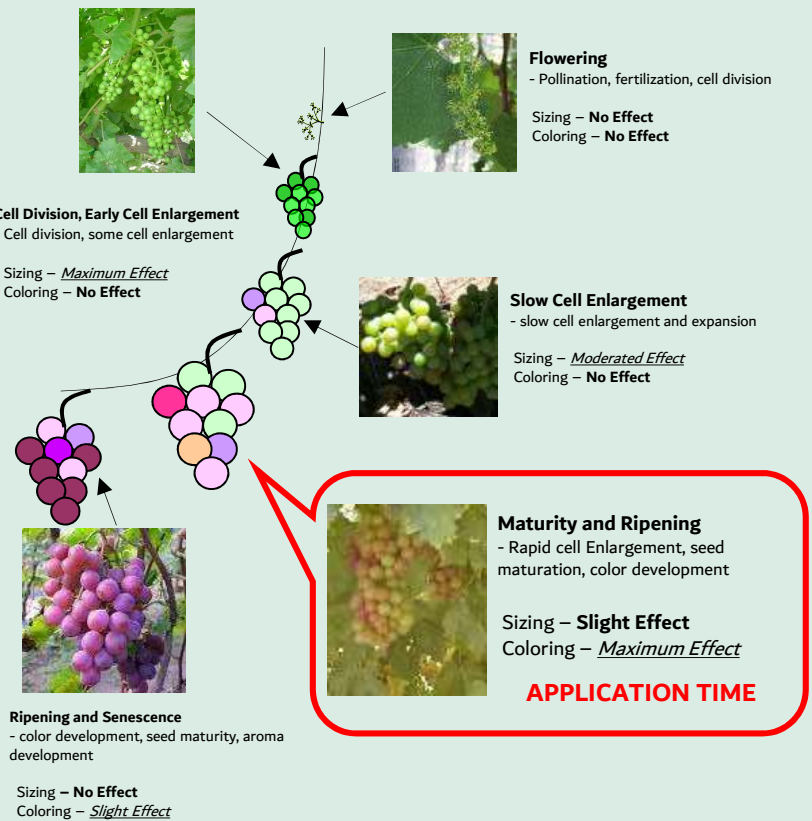
✓ Improve Grade, Packout & Profits

FruitQ+ has been shown to improve quality and grade mix for an overall increased crop value. Research has shown a significant increase in the weight and size of individual grapes. Improving grade and packout help you maximize profits.

✓ Labor Savings

More uniform ripening can make for easier picking with the potential to reduce harvest trips and lower labor costs, important cost factors that impact your profitability.

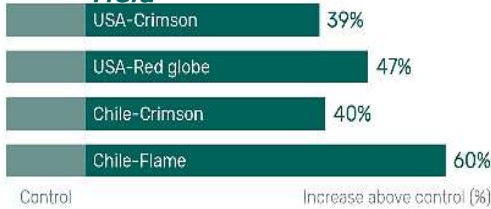
Grape Growth





Field Trial Results

Increasing Marketable Yield



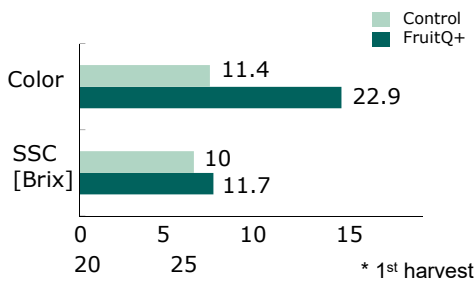
10 days after Application



Control

FruitQ+

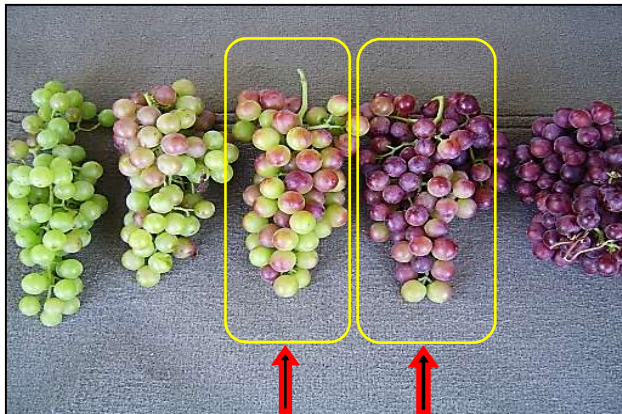
Increasing Color & Brix



Firmness, Brix and Berry Size Increase



Application Use Guide



1st application
20% color

2.nd applicaiton
50% color

FruitQ+

MORE & LONGER

Quality oriented producers apply FruitQ+ to enhance fruit quality, size and pack-out and improve shelf life.

FruitQ+ Spraying Protocol

Fruit	Application Time	Times	Foliar Application Rate
Grape	1st : 3-4 weeks before harvest (20% color formation) 2nd : 2 week before harvest (50% color formation)	1 or 2	100ml/100L