



FRUITQ+ FACT SHEET

TOMATO

A Naturally-Produced Phospholipid for Improved Quality



- ✓ *Uniform Color & Ripening*
- ✓ *Earlier Maturity*
- ✓ *Increase Weight*
- ✓ *Improve Storage & Shelf Life*

New Technology for Enhancing Quality/Profitability

✓ Better Quality

The use of FruitQ+ results in more uniform ripening, color development and earlier maturity, without artificially ripening of immature fruit. Quality enhancements observed include : increased weight, improved size and higher pack-out.

✓ Increase Early Marketable Yield

Research has shown an increase in the quality and quantity of tomatoes picked at harvest when FruitQ+ is applied at 10% color break for color or 3 weeks pre-harvest for size. The result is an increase in first harvest marketable yield which allows you to market more high-quality fruit earlier, for improved profits.

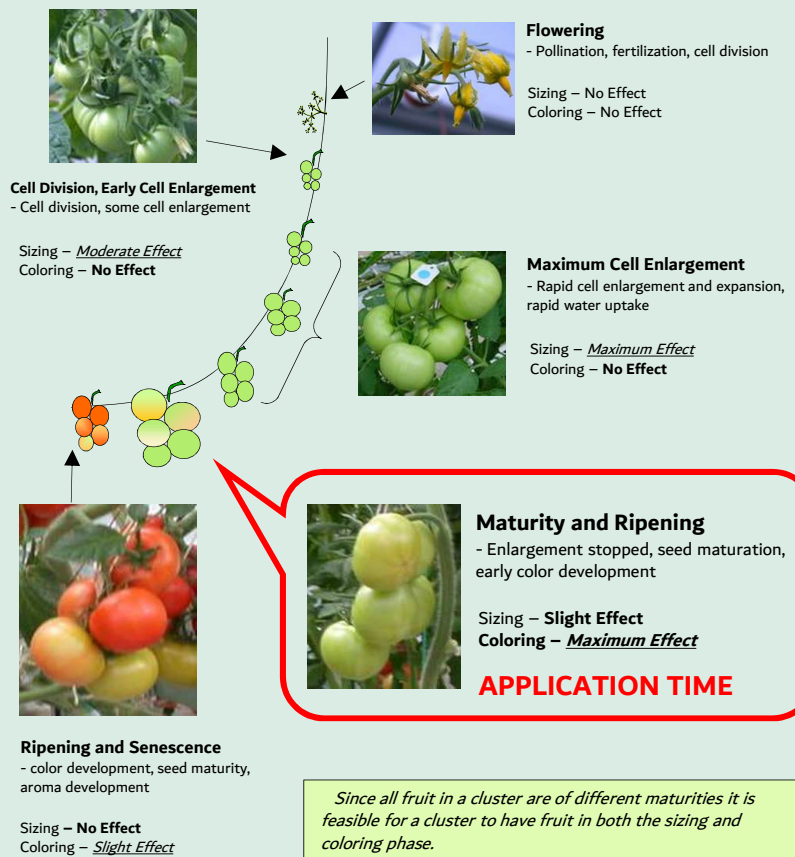
✓ Improve Grade, Packout & Profits

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

✓ Improve shelf life

LPE as an active ingredient of FruitQ+ reduce PG and PLD enzyme activities of cell membrane. This allow to reduce breakdown of cell and tissues of fruits and eventually extend shelf life.

Tomato Growth

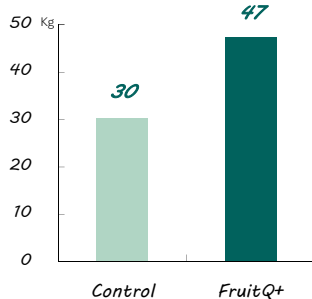


Since all fruit in a cluster are of different maturities it is feasible for a cluster to have fruit in both the sizing and coloring phase.



Field Trial Results

Marketable Yield Increase



Uniform Color Development

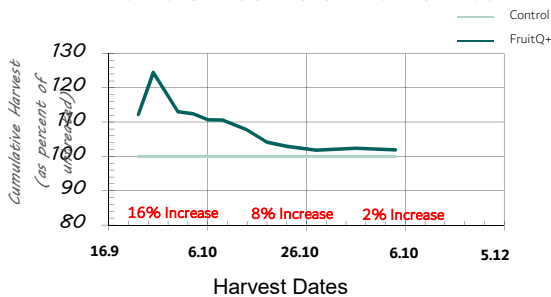


Control



FruitQ+

Effects on Cumulative Harvest



Color Difference Comparison



Control



FruitQ+

Application Use Guide



FruitQ+

MORE & LONGER

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

FruitQ+ Spraying Protocol

Vegetable	Application Time	Foliar Application Rate
Tomato Once over harvest	2 weeks before harvest (When fruits are in mature green-breaker stage)	100ml/100L
Tomato greenhouse Multiple harvest	2 weeks interval (When fruits mature green-breaker stage)	100ml/100L