

## RipeTime

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As the world struggles with a seemingly overwhelming food wastage crisis, RipeTime has developed technology to help deal with the problem before it starts.

RipeTime technology cost-effectively detects extremely low levels of gas in the atmosphere which is used to track fruit quality as it is moved through the supply chain. Our technology essentially “smells & tastes” fruit and vegetables, allowing selection decisions months before current methods.

Our devices collect atmospheric data immediately after the produce has been harvested, providing highly accurate predication of ripening; without even opening the box.

Our ability to detect hormonal ethylene activity, rot related ethylene activity and general volatile gas outcomes from decay and smell/flavour consequences of ripeness in climacteric produce, non-climacteric produce, flowers and leaf-root stem vegetables is now more sensitive than any other system.