

Technical Data Sheet: Microbial Growth Reduction & Shelf-Life Extension

Overview

RD Fresh utilizes a proprietary mineral -mix technology—proven in the commercial market for over 18 years—to extend the shelf life of perishables. The system is designed to maintain the "Farm to Fork" chain by reducing microbial activity from the packer to the consumer.

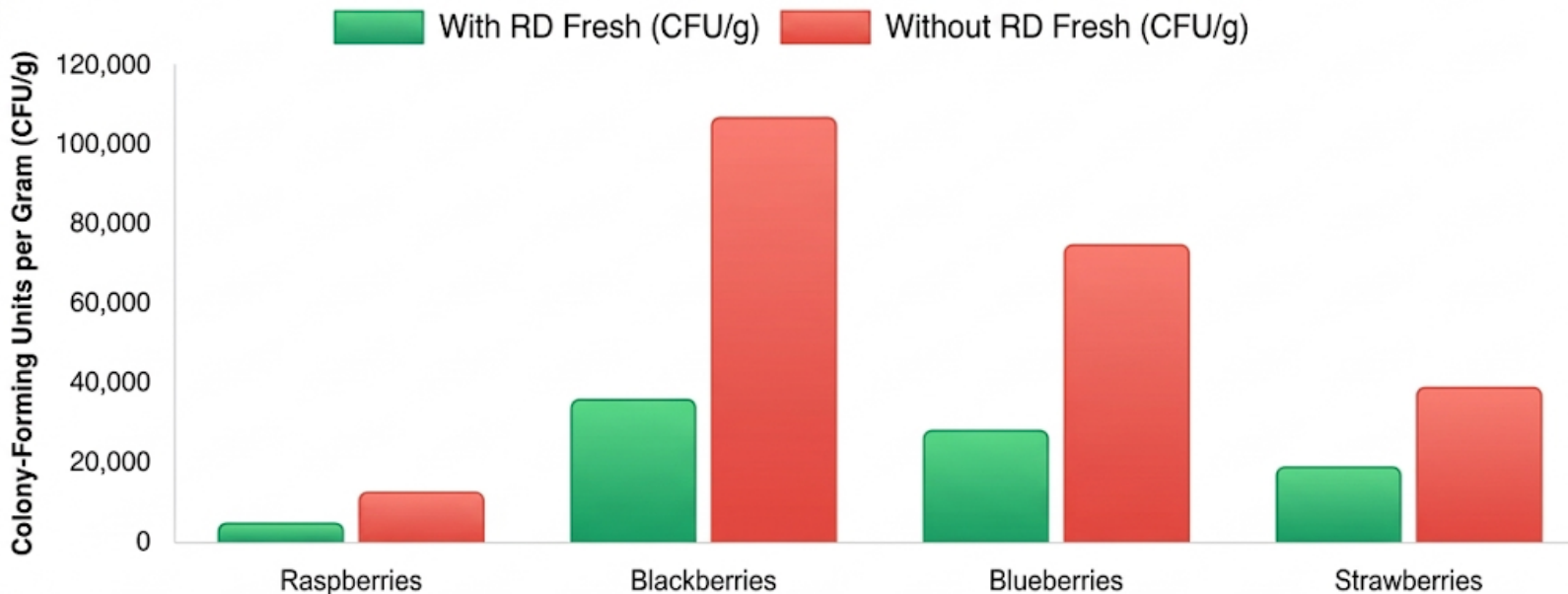
Microbial Testing Results

Testing conducted by EMSL Analytical, Microbiology Special Projects Division, measures the efficacy of RD Fresh in reducing Colony-Forming Units per Gram (CFU/g) of mold and yeast.

RD Fresh: Berry Test Report

Mold & Yeast Count Comparison (CFU/gram)

Testing performed by EMSL Analytical, Microbiology Special Projects Division



Product	RD FRESH (CFU/g)	No RD FRESH (CFU/g)	Reduction Factor
Raspberries	5,100	12,700	~2.5x lower
Blackberries	36,000	107,000	~3x lower
Blueberries	28,000	75,000	~2.7x lower
Strawberries	19,000	39,000	~2x lower

Conclusion: RD Fresh reduced mold and yeast counts by 2 to 3 times compared to the control group.

Key Performance Indicators

- **Shelf-Life Extension:** Proven to extend the shelf life of strawberries by up to 50%.
- **Yield Improvement:** Strawberry trials demonstrated a 4.33x better yield.
- **Overall Efficacy:** RD Fresh technology reduces mold and yeast counts by a factor of 2 to 3 times compared to control groups.



EMSL 151005908 – EMSL Analytical, Inc.
Microbiology Special Projects Division. Houston, Tx.