



Fighting food waste together.

PARTNERSHIP

OUR FOUNDERS' PROMISE TO YOU

Integrity is our currency.

There used to be a time when a handshake was a symbol of trust, and following on your promises was an essential code among partners. We still believe in that way of doing business. If we tell you our products can do something, they can.

Our technology can slow down the natural process of fruit spoilage, make more of your crop saleable, and improve your bottom line.

We'd like the opportunity to prove our value to you.

1 Solar

MOODY SOLIMAN | CEO

STEVE HULTENG | COO



Every minute, we waste enough food to feed 1 million people and release 6,000 metric tons of CO_{2eq}

IMAGE SOURCE: HTTPS://CLEAR.UCBAVIS.EDU/BLOG/CARBON-IMPACT-FOOD-WASTE-PROBLEM-WHAT-WERE-NOT-EATING



OUR MISSION

We're here to put an end to the waste

IMAGE SOURCE: HTTPS://CLEAR.UCDAVIS.EDU/BLOG/CARBON-IMPACT-FOOD-WASTE-PROBLEM-WHAT-WERE-NOT-EATING





How does StixFresh work?

StixFresh uses a food-grade, bioactive volatile formulation applied to the surface of a sticker. The technology behind StixFresh mimics the natural defense mechanisms of plants, which release volatile compounds to protect themselves.

Ryp Labs' solution works in the vapor phase, meaning it does not need to come into direct contact with produce. It extends the freshness of fruit that suffer from early spoilage due to fluctuations in temperature and humidity.



Simple. Scalable. That's some sweet science.

Producers and distributors can add our products to their supply chain with minimal disruption and extend the freshness of their produce.



Taking freshness to the next level

Our pilot study customers have seen 40-100% shelf-life extension.



The benefits extend beyond extending freshness

Reducing food waste is just the beginning. Our solution offers customers so much more.

BOOST REVENUE

Increased shelf life and reduced losses mean customers keep produce on shelves longer and sell more, directly and positively impacting their bottom line.

INCREASE SUPPLY CHAIN FLEXIBILITY

With longer shelf life and greater resistance to premature rotting, growers can harvest fruits closer to maturity. This optimal quality product is passed onto distributors and retailers.

CHOP COSTS

Additionally, we believe previous monumental costs incurred for re-sorting, repackaging and reshipping will decrease. Also, cheaper modes of storage and transportation may now be used.

OPEN NEW MARKETS penetrate new, untapped markets, significantly increasing revenue and profitability.

As distributors and wholesalers can ship longerlasting produce further, they may now be able to

ENHANCE REPUTATION

Distributors and retailers rely heavily on their reputation for delivering high quality produce. Ryp Labs can help enhance and maintain a strong, quality-focused reputation.

REDUCE CARBON FOOTPRINT

In terms of mass, wasted food accounts for the largest portion of landfills. And within those landfills, fruits and vegetables represent the largest portion of wasted food.





O N B O A R D I N G

Let's start a fresh partnership.

1
Connect with a Berry Longevity
Advisor.
3
f needed, we'll visit your site to familiarize ourselves with your operations and challenges.
5

We'll provide product samples so you can test and validate our solution.

2

We'll schedule an introductory call to better understand your needs.

4

We'll design a pilot study specifically for your business.

6

Together, we'll make a difference, one sticker at a time.





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