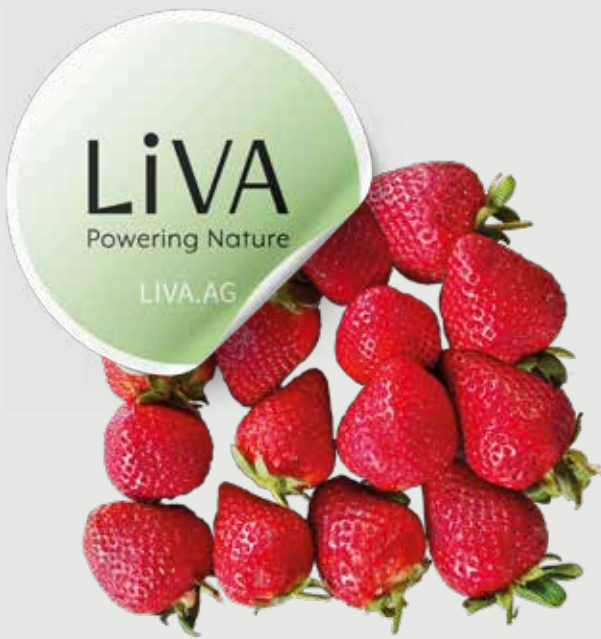


Doubling Freshness with One Smart Sticker.



Starting
From
**2¢ per
sticker**

Save
**Natural
Taste**

Save
**Health
Benefits**

This is LiVA

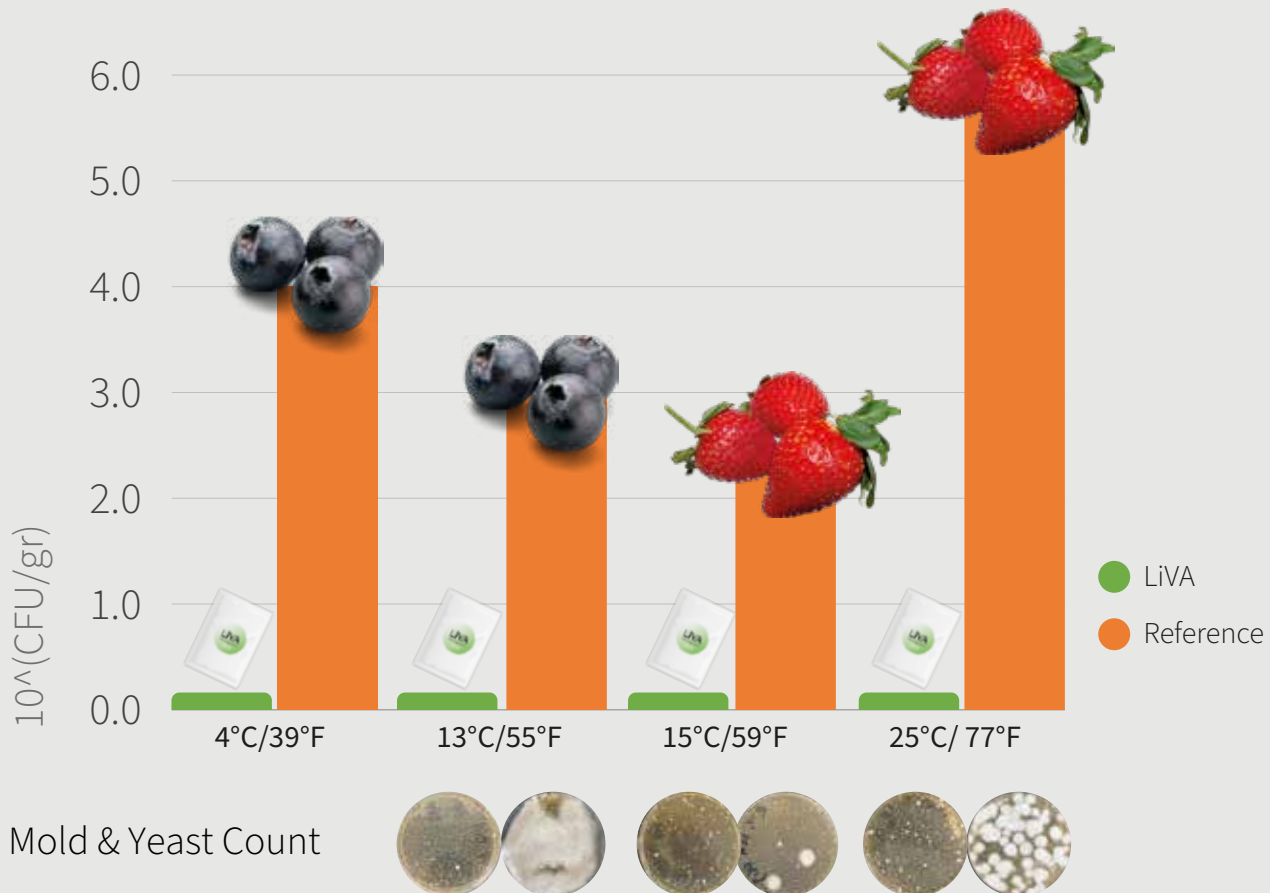
A Bio-Shield Against Most Common Pathogens to protect perishable produce during across the supply chain.

LiVA's technology offers a 100% naturally-based product that manipulates the environment to promote good bacteria growth. It relies on bio-preservation, a wellknown eco-friendly and bio-safe practice, that refers to extended storage life and enhanced safety of foods.

LiVA is designed to protect against 23 different pathogens using one smart application!
Protection is effective against most common fruit pathogens:
Botrytis Cinerea, *Rhizopus Stolonifer*, *Alternaria Alternata*, and others.

Reduction of Mold & Yeast Count

In repeated trials LiVA successfully reduced mold and yeast count by 3-6 folds, compared to identical conditions without LiVA. Successful results were also achieved in different temperatures.



A naturally-based solution
that prevents spoilage
and more than doubles freshness.

That is the world of LiVA.



Chemical-Free Solution

100% food grade and suitable for organic farming.



Bio-Shield Against Most Common Pathogens

Including Botrytis Cinerea, Rhizopus Stolonifer, Aspergillus & more.



More Days at the Retailer

Protection remains effective at higher temperatures.



Seamless Integration

Easily applied at any stage starting at the field.



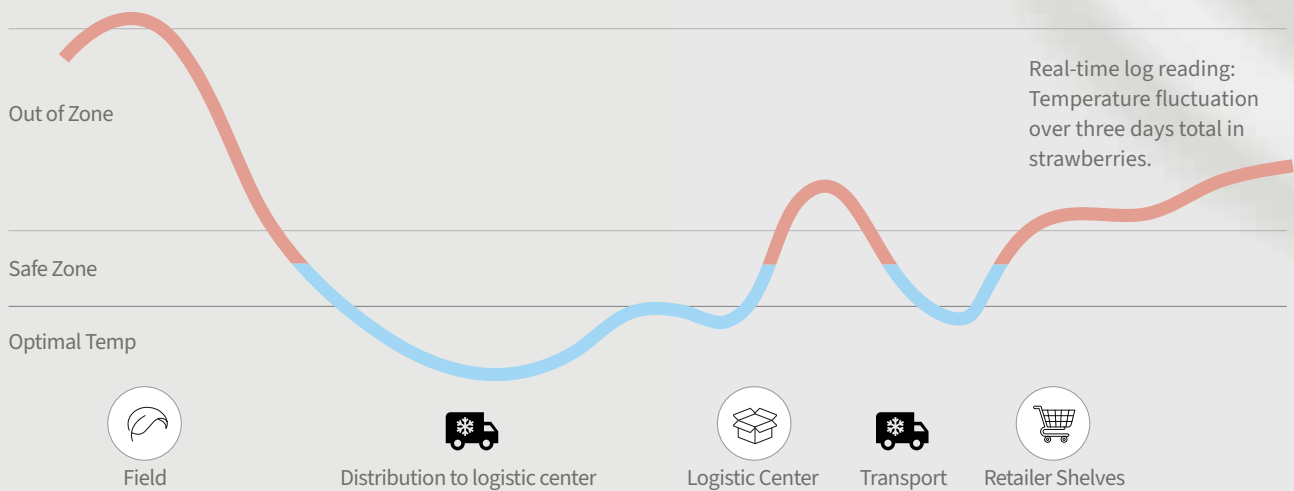
Suitable for
organic produce

We Got you Covered

LiVA protects your fruits during vulnerable stages, where cold storage isn't available or in a breach. Humidity and temperature are not a concern, they are an integral part of our functionality.



A 20% loss is attributed to regular logistics practices and the challenges of maintaining strict cold storage throughout the supply chain.



We Got You Covered at the Field

Applying LiVA in the field, immediately after harvest, protects the fruits early on and helps maintain high quality throughout their long journey.

We Got You Covered During Logistics

LiVA will continue to protect the produce and minimize the adverse effects of these changes.

We Got You Covered at the Retailer

When temperatures rise at the retailer, LiVA will provide more time for sale and consumption. Independent research confirm that LiVA increases potential sales by 50%.

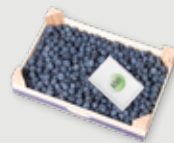
Seamless integration to comply with your needs

LiVA's products are available in various applications, designed to suit your needs with the highest efficacy.



Clamshells application

Can be applied right at the field



Wood and carton box application

Place our sachet in an open tray



Top seal application

Automation at the packing house



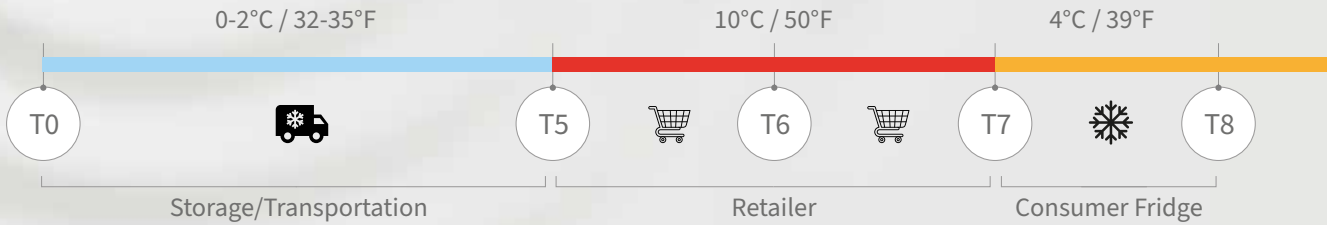
Fruit sticker application

To be applied directly on the fruit

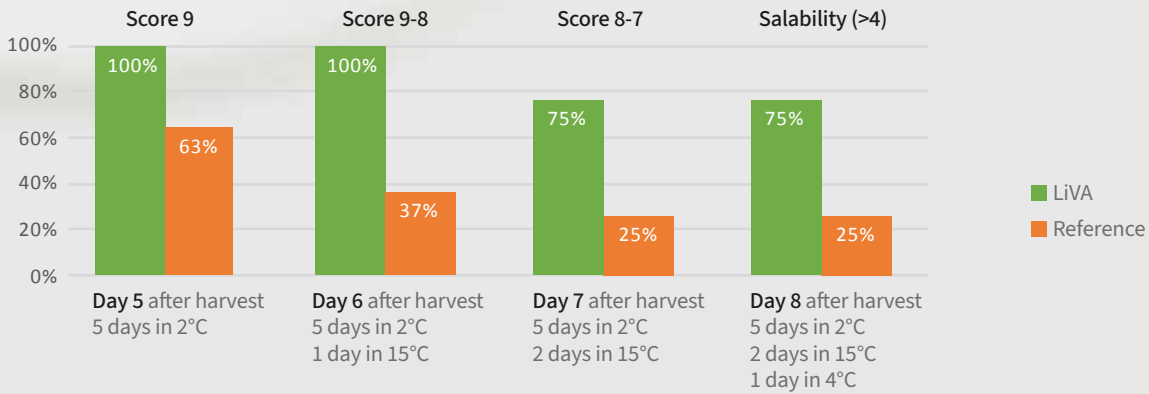
Verified by Eurofins Lab

“LiVA maintained 75% salability in real-life supply chain after 8 days compared to 25% without LiVA.

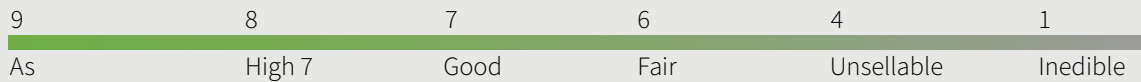
LiVA helps to retain post-storage quality through reduction of decay and shriveling, while also helping to retain firmness, calyx conditions and flavor.



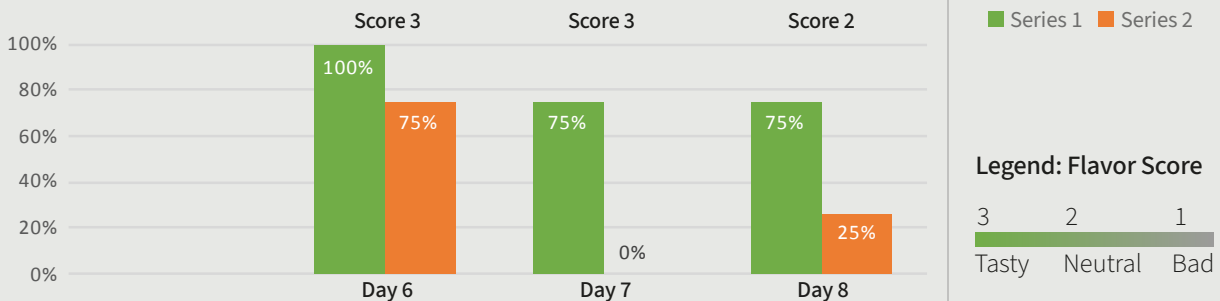
Maintaining Quality (1-9) - LiVA keeps high quality at any time



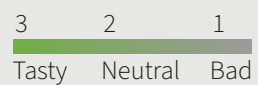
Legend: Quality Scoring Bar



Maintaining Flavor (1-3) - LiVA's strawberries are tastier, always!



Legend: Flavor Score



The above results were obtained at a Eurofins laboratory and provide an objective, scientifically verified confirmation of LiVA technology. We have conducted two separate tests on strawberries punnets under typical cold supply chain conditions.

Just BeLiVA.

Join us in creating
a sustainable food system.



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