



LiVA

Powering Nature

One smart sticker,
To save your strawberries.

A natural-based solution
keeps spoilage away and
more than doubles
freshness.

That is LiVA's world.



| www.liva.ag | hello@liva.ag |



A Non-Chemical Logistic Solution

LiVA's bio-protection uses a smart sticker to defend against spoilage, doubling strawberries shelf life at the last mile, without compromising taste, quality or health benefits.

LiVA® Smart Sticker



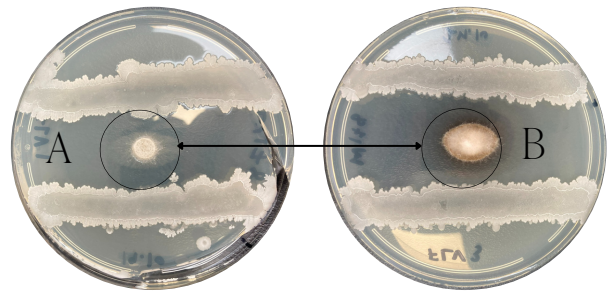
Based on Safe, Natural Ingredients



A Bio-Shield Against Most Common Pathogens

Proved to be effective against *Botrytis cinerea*, *Alternaria alternata*, *Rhizopus stolonifer*, and *Aspergillus*.

Examples of *B. cinerea* (A Center) and *A. alternata* (B center) inhibited by good bacteria (the two lines on the side).



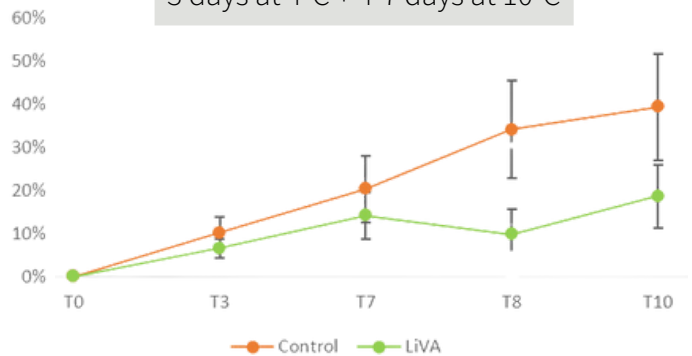
7-9 days at 20°C



Protect Against Temperature Swings

LiVA is designed to assimilate into the existing supply chain and protect the fruit from temperature fluctuations to reduce logistic stress.

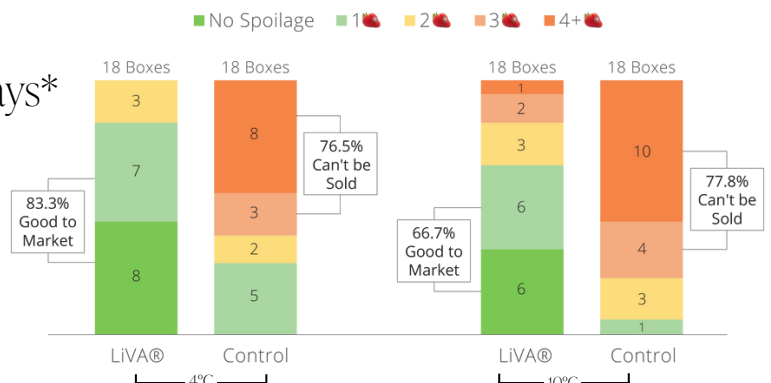
Strawberries Spoilage Rate
3 days at 4°C + 4-7 days at 10°C



Extend Last Mile Window by 2-4 days*

We stretch the shelf-life where it matters the most, offering higher quality and more strawberries to sell.

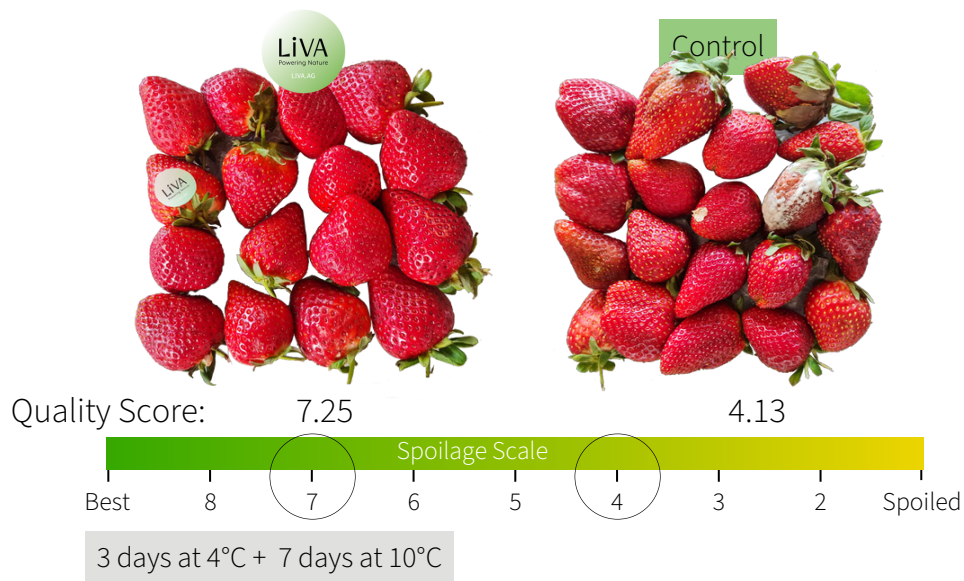
*based on lab tests conducted on different varieties and protocols.





How Does it Work?

LiVA applies the action of good bacteria using a patented pre-biotic sticker. The sticker attracts and encourages the growth of good bacteria while inhibiting others.



Fits Any Packaging
Works with any type of packaging.



Protect From the Very Beginning

LiVA makes it easy to protect your strawberries already at the field when they are most vulnerable.



Want to Try LiVA? Contact us!
LiVA Bio Protection Technologies Ltd

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