# ACTIfresh



KITCHEN INTELLIGENCE

## How to Store Blueberries the Right Way

NO BERRY LEFT BEHIND

3 Ways to Use Up Berries About to Go Bad

How Long Do Blueberries Last?



Check for existing mold

Don't rinse unless you have to!

Make sure your blueberries are dry

If the blueberries are overripe, freeze them

Refrigerate them



#### SHORT LIFE SPAN OF SOFT FRUITS

UPTO
50% FOOD WASTE
IN RETAILER CHAINS

ADDITIONAL
35% FOOD WASTE
IN HOMES









## WHY NOT ELIMINATE THE PROBLEM BEFORE THEY REACH THE CONSUMER?



















### **ACTIVE CORRUGATED BOARD PACKAGING**















miniTRAY

TRAY

**TRAYmaxi** 

INTENTION

B<sub>2</sub>C blueberries

B<sub>2</sub>C strawberries

B<sub>2</sub>B distribution

**RELATION** 

market customer

market customer

producer market

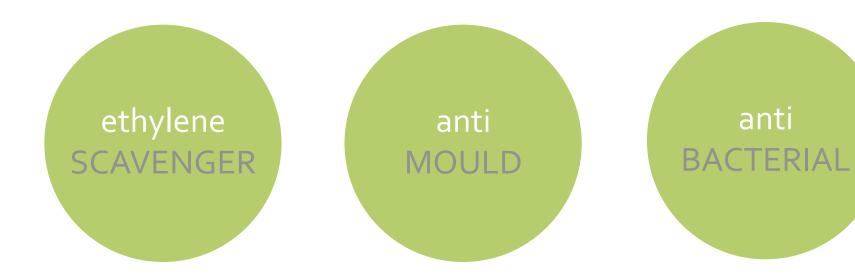
SIZE

250 g

ı kg

5 - 50 kg













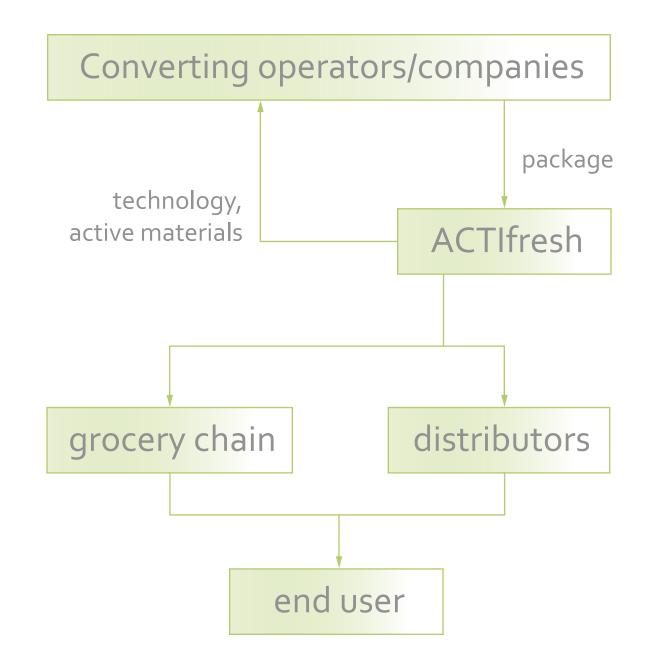
PROTECTS
SOFT
FRUITS
FROM

over ripening

mould development

bacterial development











diverse EXPERTIES

**SCIENTIFIC** background















financial PLAN

2 Finnish market chains Scandinavian market chains

countries promoting innovation more open to new products already applied in some manner

















Y	REVENUE	VAR COST	FIX COST	MARKET	TOTAL	EBIT
1		2.1	0.23	0.11		
2		10.5	0.23	0.56		
3	216	40.5	0.45	2.25	204.8	11.2
4		60.75	0.55	3.38		
5		78	0.7	4.5		

[million Euro]











financial PLAN

Y	REVENUE	VAR COST	FIX COST	MARKET	TOTAL	EBIT
1	2.25	2.1	0.23	0.11	2.44	- 0.19
2	11.25	10.5	0.23	0.56	11.29	- 0.04
3	45	40.5	0.45	2.25	43.2	1.8
4	67.5	60.75	0.55	3.38	64.68	2.83
5	90	78	0.7	4.5	83.2	6.8

[million Euro]







1-5 YEARS your INPUT

financial PLAN

500 000 EUR

over 3 years







