



Our Partners









Contact Us

1 Shankar St. Herzliya, 4672501 ISRAEL Phone: +972-3-535-3043

Fax: +972-3-7618001 info@copia-agro.com www.postboost.biz



General Overview

Depending on application method and timing, PostBoost can be used either as a post-harvest or a pre-harvest product. As a post-harvest product, it extends the shelf life of fruits and improves their color. It also improves sensory parameters and increases health parameters of fruits and fruit juices. As a pre-harvest product, it serves as a biological solution for crop protection against various pests and diseases (fungi, insects, bacteria and viruses).

Scientific Background

Like many other agricultural solutions, PostBoost has been developed in an academic research lab at the Agricultural Research Organization (ARO) – Volcani Center, Israel.

Over the past six years, Prof. Michal Oren-Shamir, Dr. Noam Alkan and Prof. Yigal Elad have been studying ways to biologically improve fruit protection, influence and enhance the taste and aroma of fruits, and extend their shelf life – ultimately making them more attractive to consumers.

Following successful results in labs and greenhouses, PostBoost has been further developed and examined by agricultural input suppliers from South Africa and Israel who conducted numerous field and greenhouse trials, testing the product as a pre-harvest as well as a post-harvest treatment.

The trials and studies clearly demonstrated that PostBoost can effectively protect crops against various pathogens such as *Tuta absoluta*, red spider mites, gray mold and powdery mildew. It also extends the shelf life of fruits and protects them from various pathogens, such as anthracnose, stem-end rot and *Alernaria alternata*.

In addition, it enhances the red color of mangos and apples, and provides protection against chilling injuring in mangos, oranges and lemons.

Other amazing benefits of PostBoost were discovered while analyzing the aroma and sweetness of the fruits. Improvement was shown in sensory parameters of fruits and fruit juices, especially in the aroma and taste of mangos, grapes and grape juice.

Today, PostBoost Ltd. is a portfolio company of COPIA Agriculture and Food Technologies L.P., an Israeli VC fund that invests in technologies which improve sustainability along the food supply chain and bridge the gap between academic research and the industry.

Benefits

- ✓ Protects Crops Biologically
- ✓ Extends Fruit Shelf-Life
- ✓ Safer to Use

- ✓ Reduces Chilling Injuries
- √ Improves Flavor
- ✓ Improves Nutritional Values





Enhancement of Apples' Red Color, Fruit Taste and Fruit Juice Flavor

Several apple orchard cultivars were treated with PB*, one, two or four weeks before harvest, compared to the standard treatment (PDJ).

Fruit was harvested and stored at 0 degrees for three months. It was then stored indoors for another week to assess shelf life at a temperature of 20 degrees (Celsius).

* Note: Code for PostBoost is "PB" in this document.

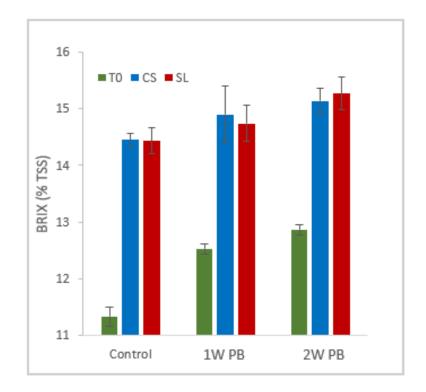




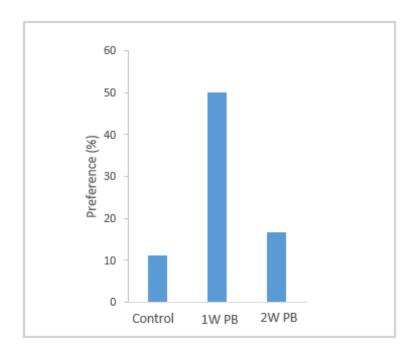
Pre-harvest Spray on Apples (Gala)



TO - Harvest CS - Cold storage SL - Shelf life



A group of tasters (N=20) received samples of fruit (treated and control group) and noted their preference of the fruit.

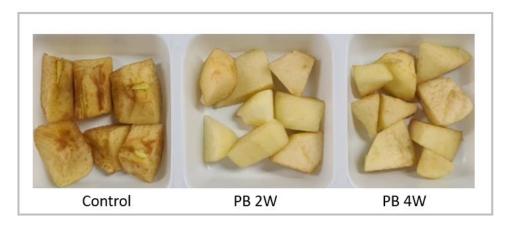




Pre-harvest Spray on Apples (Anna)

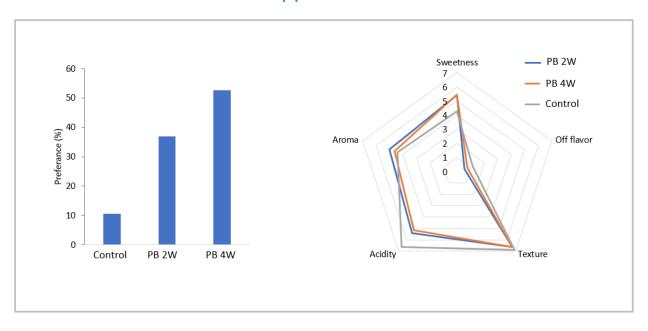
Apple Fruit Cubes

Apple fruit cubes were stored at room temperature for three hours. The treated fruit cubes remained their original color compared to the oxidized and blackened control group.

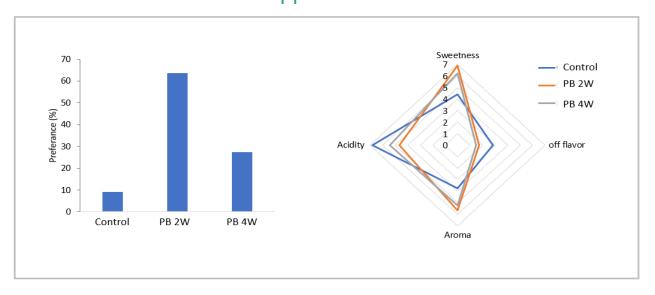


A group of tasters (N=20) received samples of the apple's (treated and control group) and noted their preferences of the fruit and the juice.

Apple Fruit



Apple Juice





After a week at a shelf life at a temperature of 20 degrees (Celsius) number of rotten fruits were assessed (index 0-5 and %).

