

RYP LABS PARTNERSHIP APPLICATION

PURPOSE: To help us better understand your supply chain, pain-points and allow us to better tailor the technology to your needs, please answer as many of questions as you can.

UNDERSTANDING YOUR CURRENT SUPPLY CHAIN AND PACKAGING:

- 1. Business Name:**
- 2. Type of Business (Producer, Distributor, Retailer, etc.):**
- 3. What variety(ies) of fruit do you want to test?**
- 4. How are the fruits packaged and shipped (boxes, bags, trays, etc.)?**
 - How many fruits (quantity or weight) per package?
 - Can you please include a picture of the fruit in its final packaging?
- 5. What is your annual volume of fruit you produce, distribute, etc.?**
- 6. What methods do you currently use to extend shelf life (cold storage, treatment, coatings)?**
- 7. What are the different stages (storage, shipping, processing, etc.) and the different environmental conditions (temperature, humidity, modified atmosphere, etc.) that each of your variety is exposed to throughout the supply chain, including timeline?**
 - *e.g., stored at 2 degrees Celsius for 3 days, then 1-day shipment to distribution center at 12 degrees Celsius, etc.*
- 8. What shelf-life length do you currently achieve with each variety?**
- 9. Assuming X fruits processed per day, how much in losses do you incur (percentage), and at which point in the supply chain?**
 - Reason for losses (fungus, physical defects, etc.)?
- 10. When you encounter a quality claim or rejection, how much does it cost to reship, re-sort, and repackage on average?**

Please fill out and email back to info@ryplabs.com