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## **SYMPHONY ENVIRONMENTAL TECHNOLOGIES PLC**

("Symphony" or the "Group")

### **New d2p Product Launch**

Symphony Environmental Technologies Plc (AIM: SYM), a global specialist in technologies to enhance the properties of plastic and some non-plastic products, is pleased to announce the launch of SYMFresh, a new reusable press n' seal fruit and vegetable bag. The SYMFresh bags have been developed to keep climacteric fruit and vegetables fresher for longer.

Climacteric fruit and vegetables release ethylene gas when placed or packaged in a plastic bag which causes accelerated ripening and decay of fruit and vegetables. This maturation can alter the colour and texture of the produce, effectively shortening the shelf life.

The new SYMFresh bags have been made with Symphony's d<sub>2</sub>p ethylene adsorber technology, a microporous structure which adsorbs and traps the ethylene inside the film, delaying ripening and regulating moisture, to slow down the drying out process. By conserving the nutritional qualities, crispness and flavour of the fruit and vegetables, SYMFresh bags are proven to extend the shelf life of such produce by up to 40%.

According to figures produced by WRAP (Waste and Resources Action Programme) an estimated one third of all food produced globally goes to waste. The UK alone wastes approximately 6.6 million tonnes of food annually with households accounting for 70% of this figure, and 34% of this wastage consisting of fruit and vegetables.

Food waste is not just a humanitarian problem but is also an environmental one. Rotting food generates methane, a powerful greenhouse gas, 25 times more potent than carbon dioxide, and 11% of methane emissions come from food.

For further information a dedicated website with video link has been launched at <https://www.sym-fresh.net/>

Michael Laurier, CEO of Symphony, said: "After more than 3 years of development, we are delighted to launch the first retail consumable product made with d<sub>2</sub>p ethylene adsorber technology. This is part of a wider product development program, whereby we are meeting global demand to reduce food waste and to increase our product offering to existing and new markets. Albeit early stage, conversations with our distributors on this new technology have been positive and we are hopeful SYMFresh will become a complementary as well as a commercially valued product alongside our existing product range."

[www.d2w.net](http://www.d2w.net) and [www.d2p.net](http://www.d2p.net)

## Enquiries

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