



**NEWS RELEASE 6<sup>th</sup> February 2018**

### **Step Change in Extending Shelf Life**

Berry Gardens are delighted to announce the signing of an arrangement with Anacail Ltd to exclusively use their Ozone technology for berries, cherries and plums in the UK Marketplace.

Berry Gardens CEO, Jacqui Green, comments “This technology is game changing in our industry, using Ozone, a proven sterilant, to reduce the presence of yeasts and moulds. This means extended shelf life, reduced waste and a better product for our consumer. We are thrilled to be working with Anacail and our businesses are closely aligned in our ambition to ensure the best berries, cherries and plums are available to our consumers across the breadth of the retail sector”.

Anacail’s CEO, Ian Muirhead adds “We are delighted to sign this collaboration with Berry Gardens, a major player and leading innovator in their sector. It is a major milestone for Anacail in bringing this revolutionary technology to market.”

-ENDS-

## Notes for Editors

### **About Berry Gardens Ltd ([www.berrygardens.co.uk](http://www.berrygardens.co.uk))**

Founded over 40 years ago, Berry Gardens is the UK's leading berry and stone fruit production and marketing group with sales in 2016 of £311 million, a market share in excess of 30% and a year round business supplying all of Britain's leading retailers.

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### **About Anacail Ltd ([www.anacail.com](http://www.anacail.com))**

Anacail specialises in creating and handling ozone in revolutionary, safe and flexible ways. Its key technology allows the generation of ozone (an activated form of oxygen), inside sealed packages, without damaging or opening the package. The ozone is generated from oxygen inside the package and is a potent germicide. After a short time all the ozone decays back to oxygen, leaving no residual chemicals, and a decontaminated or sterilised package and contents. Because this innovative approach offers rapid, safe and chemical-free sterilisation, the technology can be applied wherever there is a need to reduce microbial contamination inside sealed packaging. Anacail has been working extensively in the development of this technology in the food industry for improved quality, shelf life extension and reduced waste in fresh produce including berries, table grapes and tomatoes.

Anacail is a Venture Capital backed, a University of Glasgow spin-out company, whose lead investors are IP Group ([www.ipgroupplc.com](http://www.ipgroupplc.com)), Scottish Investment Bank and Sussex Place Ventures ([www.spventures.com](http://www.spventures.com)). The company's development has also been supported by Scottish Enterprise and grant funding from Innovate UK.

Anacail will be introducing its technology to the global food market place at the Fruit Logistica trade show in Berlin 7<sup>th</sup>-9<sup>th</sup> February 2018 (Hall 10.1, stand A-15)

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