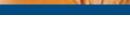
SAKATA®



Infinite Gold Takes First Place, AGAIN!

Recent Shelf Life and Flavor Analysis Confirms Infinite Gold Maintains Freshness and True Cantaloupe Taste!



Shelf Life Analysis Results

Infinite Gold delivers on shelf life, offers great visual appeal and it's sweet and juicy. But don't just take our word for it! A recent, third party, blind-testing of Infinite Gold, conducted over 17 days, showed that Infinite Gold melons have the potential to maintain freshness, flavor and quality 14+ days longer than standard Western and Eastern shippers. Analysis showed excellent-to-very good Brix scores and good visual scores for exterior and interior color, while still scoring high for sweetness

August 2016: Shelf Life Evaluation	Infinite Gold			
Date*	Day 3	Day 12	Day 17	
Temperature Average (F°)**	71.0	72.2	71.7	
Key attribute	Score	Score	Score	
Brix	13.6	12.2	12	
Rind Color	11.1	11.6	11	
Flesh Color (orange)	8.2	8.6	8.6	
Sweetness	10.1	8.6	7.6	
Juiciness	7.5	11.3	12	

^{*}First testing date was conducted 3 days post-harvest. **Melon samples were stored at room temperature to simulate shelf life conditions.

Flavor Analysis Results

That same third-party testing revealed that when compared to a recently introduced market competitor (claiming extended shelf life), Infinite Gold offered better flavor from **beginning-to-end**, providing the sweet, juicy true cantaloupe flavor consumers love, longer. Critical taste attributes show Infinite Gold offered higher ratings for Brix, Sweetness, Flavor Balance, Overall Aroma and Overall Quality.

August 2016: Sensory Evaluat				
Sample	Infinite Gold	Market Competitor	Infinite Gold	Market Competitor
Date*	Day 3	Day 3	Day 12	Day 12
Temperature Average (F°)**	71	70.3	72.2	Due to internal breakdown, samples were unable to be tested.
Key attribute	Score	Score	Score	
Brix	13.6	11.2	12.2	
Sweetness	10.1	7.3	8.6	
Bitterness	0.0	1.1	.5	
Sourness	0.0	1.5	.8	
Stale/Off-flavor	0.3	2.1	1.4	
Overall Aroma	8.2	7.2	8.2	
Overall Flavor Balance	9.6	7	8.8	
Overall Quality	8.7	7.8	7.7	

^{**}First testing date was conducted 3 days post- harvest. Both melons were harvested on the same day, with the same maturity level.

This evaluation was conducted by SCS Global Services, a provider of third-party environmental and sustainable, auditing, testing and standards development, to help evaluate shelf life and sensory information for both Infinite Gold and a recently introduced market competitor (claiming extended shelf life). In the August 2016 Sensory Evaluation, quantities of 15 melons samples that were sown for accurate maturity dates to coincide with identical harvest dates. Melon samples were harvested the same way, held the same way and collected by SCS Global on August 16. Samples were then held and evaluated at room temperature for the first sensory evaluation on August 17.

^{**}Melon samples were stored at room temperature to simulate realistic shelf life conditions.