



POME FRUIT

Reduce decay, control ethylene and extend storage life

Food safety concerns, reducing decay and extending storage life without the dependency of chemicals have increased the demand for safe, proven alternatives such as ozone. With Purfresh's cold storage solution for pome fruit, packers and processors are able to extend product life, decrease decay and enhance food safety practices naturally.

SCIENCE-BASED SOLUTION

Purfresh's science-based ozone cold storage solution provides a safe and proven alternative for pome fruit packers and processors. Purfresh's cold storage solution effectively distributes gaseous ozone in the air to kill airborne and surface microorganisms. The solution naturally shuts down the sporulation process and controls ripening by consuming ethylene in storage facilities.

OPTIMUM SAFETY AND EFFICACY

Purfresh's unique closed-loop concentration control and remote monitoring capabilities provide optimum safety and efficacy. Its measurement sensors and on-board computer maintains ozone concentrations to within +/- 10 ppb of a desired set point. The solution includes fail-safe ambient air sensors, which constantly ensure work areas maintain ozone concentrations well within OSHA standards. Its remote monitoring service constantly tracks system performance and provides detailed reports and automated alerts.



Penicillium is not infecting neighboring apples

KEY FACTS

- Reduce decay
- Kill surface and airborne microorganisms
 - Stop nesting of decay in stored bins

Control ethylene levels in storage rooms

- Maintain fruit pressure
- Increase storage and shelf life
- Gain options in market timing

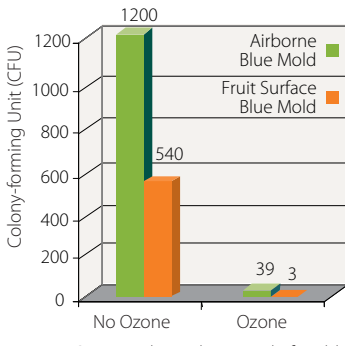
USDA and FDA approved

Certified organic

"In compliance with certified organic practices, we're utilizing Purfresh's cold storage solution to maintain product quality, extend shelf life, and reduce microbial decay and spoilage."

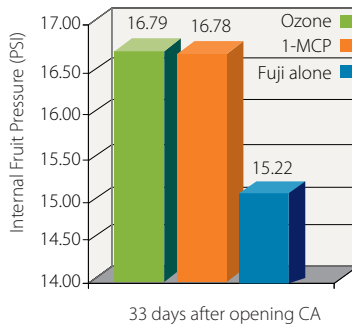
—Cuyama Orchards

SPORE LOAD REDUCED BY 97% TO 99%



Source: USDA

MAINTAIN FRUIT PRESSURE BY CONTROLLING ETHYLENE



Source: 2006 Production Apple Customer

PURFRESH COLD STORAGE: POME FRUIT

PURFRESH BENEFITS

	THIABENDAZOLE (TBZ)	OZONE
MOLD CONTROL	Blue & grey mold; resistant mold strains could build-up	All types of mold; mold is oxidized and cannot become resistant to ozone
ETHYLENE CONTROL	No	Converts ethylene to water and carbon dioxide (process is outside the fruit)
RESIDUE ON FRUIT	Yes	No
TASTE	No impact	Natural flavors maintained
DOSAGE / APPLICATION	Typically a drench application	Ozone is applied continuously thus controlling mold and ethylene constantly
REGULATORY COMPLIANCE	Discharge must be hauled away	No EPA record keeping required. Requires fire code compliance

EXAMPLE SYSTEM

