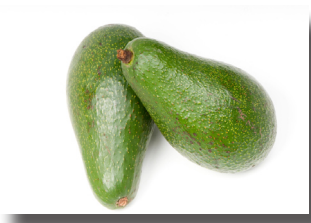




AVOCADOES

PURFRESH COLD STORAGE: PROTECTING THE VALUE OF FRESH PRODUCT

Demands for longer shelf life, control of decay and ripening, improved sanitation, and enhanced food safety without depending on harmful chemicals have driven increased demand for safe, proven food storage alternatives such as Purfresh™ Cold Storage.

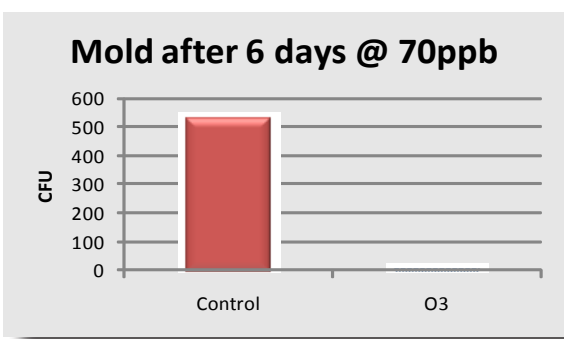


Available for regular atmosphere (RA) as well as controlled atmosphere (CA) storage rooms, Purfresh Cold Storage uses the natural disinfecting power of ozone to consume and regulate ethylene and to kill molds, yeasts, bacteria, and viruses. Beyond its unparalleled ability to naturally control ripening, reduce decay, and enhance food safety, Purfresh also offers web-based monitoring and alarming—providing an extra level of protection for your valuable inventory.

With Purfresh Cold Storage, growers, packers, and processors maximize the value of their produce by extending its shelf life and marketability, as well as decreasing decay-related losses.

SCIENCE-BASED SOLUTION

Purfresh's patented science-based cold storage solution generates ozone from the oxygen in the air on-site and delivers defined, low-dose specific concentrations of gaseous ozone into the atmosphere, for use as a powerful but safe disinfectant. The solution kills airborne and surface microorganisms. After killing decay causing microorganisms, ozone immediately reverts to pure oxygen, leaving no residue and maintaining product taste, color, texture and smell characteristics in its natural state.



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.

KEY FACTS

- Control ethylene levels
 - Control ethylene to below 10ppb levels
 - Maintain fruit pressure
- Reduce decay
 - Kill surface and airborne microorganisms—aerobic bacteria, yeast, and mold
 - Shut down sporulation
- Reduce sanitization expense by continuously killing surface microorganisms
- Increase storage and shelf life
- Ideal for organic
- USDA and FDA approved, certified organic
- Web-based monitoring and reporting
- Reliable, safe, and easy to maintain equipment
- World-class service and support

