

# AVOCADOES

## PURFRESH TRANSPORT: KEEPING PRODUCE FRESH & SAFE

Consistently outperforming alternatives in side-by-side comparisons, Purfresh Transport promotes higher-quality arrivals by maintaining freshness and extending the shelf life of fresh produce during ocean transport. Purfresh delivers where traditional atmosphere management systems and antimicrobials fall short by providing the unparalleled combination of superior ripening control with 100% residue-free decay prevention and enhanced food safety. The industry's only ozone-based, active atmosphere management solution, Purfresh Transport constantly monitors and dynamically manages the environment inside the reefer container throughout the voyage—providing the ability to ship even highly sensitive fruits and vegetables long distances. With Purfresh Transport, the value is clear:



- Prolonging shelf life increases value for the consignee as well as the retailer.
- Minimizing waste increases returns and reduces claims processing costs.
- Maintaining freshness over longer distances enables importers/exporters to reach and develop new markets.

## HOW DOES IT WORK?

Purfresh Transport—scientifically engineered as an active atmosphere management system—is the only solution proven effective to control ripening and reduce decay without the use of chemicals. Its patented technology uses powerful ozone molecules to kill molds, yeasts, and bacteria in the air and on surfaces by up to 99%, as well as to consume and regulate ethylene levels. After doing its work, ozone immediately reverts to pure oxygen, leaving the product's taste, texture, and smell characteristics in their natural state. To optimize the container's atmosphere throughout the voyage, Purfresh Transport intelligently reacts to changes in the organic load of the cargo (such as microbial load, VOCs, and ethylene levels) and changes in the environmental conditions (such as temperature). Unmatched in the industry, Purfresh Transport delivers what no other solution can—a chemical-free approach to extending shelf life, minimizing waste, enhancing food safety, and maintaining the quality of fresh produce during long-range transport.

## BENEFITS

- Maintains freshness and extends shelf life
- Enhances food safety
- Outperforms CA and MA
- Minimizes waste and repack
- Reduces claims processing
- Helps reach and develop new markets
- Reduces chemical use

## FEATURES

- 100% residue-free decay control
  - Kills surface and airborne microorganisms
  - Stops nesting of decay
  - Shuts down mold sporulation
- Controls ripening by consuming and regulating ethylene
- Does not impact natural characteristics of produce
- Oxidizes airborne and surface bacteria and viruses to enhance food safety
- Load protection monitoring reduces risk and avoids claims
- USDA and FDA approved
- Certified organic

GET MORE WITH PURFRESH	PURFRESH TRANSPORT	CA	SMARTFRESH
REDUCES DECAY / KILLS BACTERIA, YEASTS, & MOLDS	☑		
CONTROLS RIPENING	☑	☑	<i>Some varieties</i>
KILLS MICROBIAL POPULATIONS TO ENHANCE FOOD SAFETY	☑		
DISINFECTS CONTAINER (MICROBES & ODOR)	☑		
NO PRESSURE TEST REQUIRED	☑	<i>Test required</i>	
WORKS IN NEW & OLD CONTAINERS	☑	<i>Must be leakproof</i>	<i>Must be leakproof</i>
ZERO-IMPACT ON CUTOFF	☑	<i>Gas injection on port</i>	<i>Certified technician for fumigation</i>