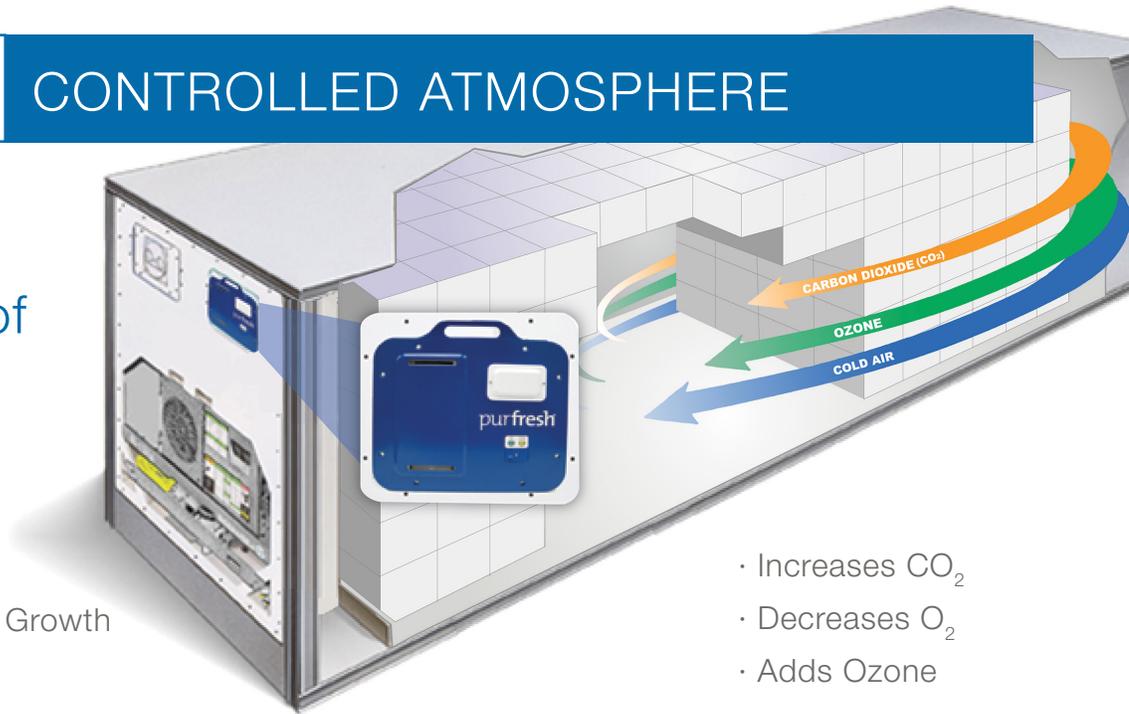


## Supply Chain Management of Fresh Food

- Delay Ripening
- Maintain Firmness & Fresh Taste
- Reduce Decay & Mold Growth
- Enhance Food Safety



- Increases CO<sub>2</sub>
- Decreases O<sub>2</sub>
- Adds Ozone

Global demand for fresh produce continues to grow at an accelerated rate, offering significant opportunities for the import/export trade to reach broader markets. Unfortunately, maintaining control over the integrity of fruits and vegetables becomes more and more difficult as it moves through the supply chain. While fresh produce is in transit, valuable days of shelf life are lost and the risk of contamination, decay, and over-ripening increases. In addition, during the transportation segment—which is typically the longest leg of the supply chain—is where the least amount of transparency exists regarding the handling and storage conditions of the produce. Heightened risk resulting from longer, more complex trade routes—combined with increased consumer demands for high quality, chemical-free perishables—have led the industry to seek alternatives, such as Purfresh, to maintain the quality and integrity of fresh produce during transit.

### PROTECT FRESH FOOD SHIPPED WORLDWIDE

Purfresh's Controlled Atmosphere is an innovative solution that creates, controls and monitors the optimal environment for transporting the freshest and safest food to the consumer. The unique comprehensive solution combines and controls the full range of environmental elements, such as oxygen, carbon dioxide and ozone, atmospheres and temperature, as well as real-time monitoring of these factors and RH. Different fruits and vegetables have unique needs and shelf life challenges, whether sensitivity to ethylene, susceptibility to mold, chilling injury, ripening control, and others. Purfresh's Controlled Atmosphere provides the flexibility to meet these various needs, resulting in minimal shrink and optimized quality, nutritional value and shelf life.

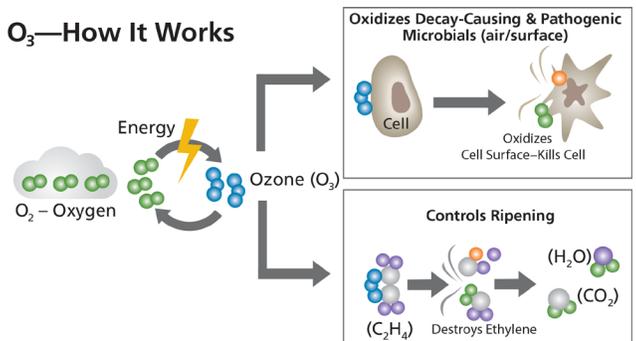
The result of CA is the freshest, healthiest, safest and most economical supply chain for the delivery of fresh food. Purfresh's CA will directly impact the supply of food around the world and support the reduction of waste.

### THE POWER OF OZONE COMBINED WITH CONTROLLED ATMOSPHERE

Purfresh is the only solution proven effective to minimize decay, control ripening, and enhance food safety without the use of chemicals, making it an ideal solution to protect decay-prone or ethylene-sensitive cargo. Scientifically engineered, the system enhances the atmosphere inside the container with an active form of oxygen—commonly referred to as ozone—to control molds, yeasts, ethylene, Salmonella, E. coli, Listeria and other contaminants in the air and on surfaces. Because it uses oxygen from the air, Purfresh is able to continuously generate ozone throughout the voyage.

Certified for use with organic produce and approved by the USDA and the

#### O<sub>3</sub>—How It Works





IDEAL COMMODITIES

- Avocados      Melons
- Bananas      Papayas
- Blueberries    Stone Fruit
- Cherries      Tomatoes
- Mangos      And more...

HIGHLIGHTS

- Extends shelf life – allowing more time to reach the buyer
- Reduces or eliminates chemical use
- Complies with USDA and FDA organic guidelines
- Maintains freshness – ensuring you receive the maximum value for your shipment
- Saves money by reducing waste, repack, and related claims processing
- Enables sensitive produce to be economically shipped longer distances – helping you reach and develop new markets
- Provides on-demand trip reports and claim defense
- Purfresh is the ideal solution for multiple commodities

FDA, ozone acts as a powerful, residue-free disinfectant that immediately reverts to oxygen, leaving the product’s natural taste, texture, and smell intact.

PURFRESH WORKS THE WAY SHIPPING WORKS

Purfresh controlled atmosphere technology is not only highly effective, it’s also easy to use. The system will increase CO2, decrease O2, and add Ozone inside the refrigerated container environment. Designed to align with existing logistics processes, the Purfresh system offers shippers and ocean carriers alike a number of benefits, including:

- **Global availability**–Purfresh is broadly available from ocean carriers all over the world.
- **“Per-Trip Service” flexibility**–Just ask for Purfresh to be added when you make your container booking.
- **Compatibility**–Purfresh works with almost all reefer containers used by most major ocean carriers.
- **Pre-trip simplicity**–The portable unit simply mounts into the existing evaporator fan access panel and can be operational in as little as 20 minutes.

No special pre-trip preparation is required (e.g., leak tests, curtains, etc.).

- **Non-intrusiveness**–Purfresh does not take up valuable cargo space inside the container.

EASE OF USE

Purfresh controlled atmosphere panels are easy to install, operate, and maintain. The panel simply mounts into the existing evaporator fan access panel and can be operational in as little as 15 minutes.

Much simpler than traditional CA/MA shipments, Purfresh does not require airtight environments or curtains, nor does it take up cargo space inside the container.

Equipped with the Intellipur monitoring and tracking software, the Purfresh system provides an unparalleled level of transparency by monitoring the temperature, relative humidity, carbon dioxide, oxygen, and ozone, as well as the location of the container via GPS tracking. This level of en route visibility can help shippers avoid catastrophic loss by being able to quickly identify problems (such as closed vents) and take the appropriate action before it’s too late to save the load.



- Monitors temperature, relative humidity, carbon dioxide, oxygen, and ozone
- Track the location of the container via GPS tracking

