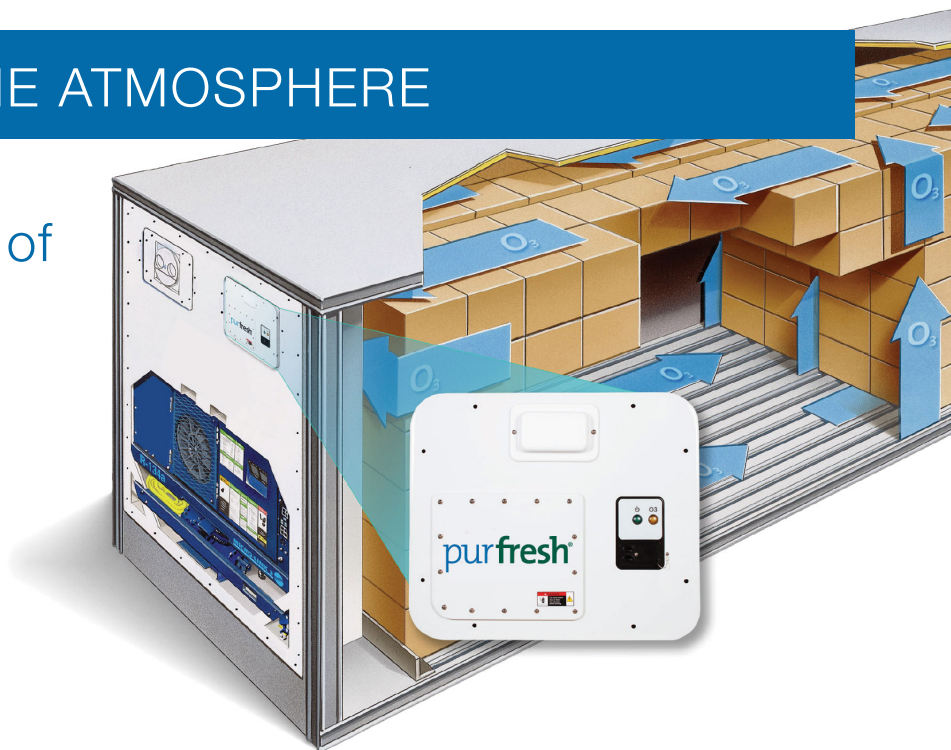


Protecting the Quality of Fresh Produce During Ocean Transport

- Maintain Firmness & Fresh Taste
- Reduce Decay and Mold Growth
- Extend Shelf Life
- Enhance Food Safety



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 THE INTEGRITY OF PRODUCE SHIPPED WORLDWIDE

Engineered with patent-pending ozone atmosphere technology, Purfresh reduces the risk of cargo loss, improves food safety, and helps ensure higher-quality arrivals when shipping fresh produce by ocean carrier. Proven, cost effective, and chemical free, Purfresh is the ideal solution to protect all types of conventional and organic produce being shipped in refrigerated marine containers. With Purfresh, everyone—from the exporter to the consumer—benefits from higher-quality produce, reduced losses, and a more sustainable global food supply chain.

THE CLEAN POWER OF OZONE

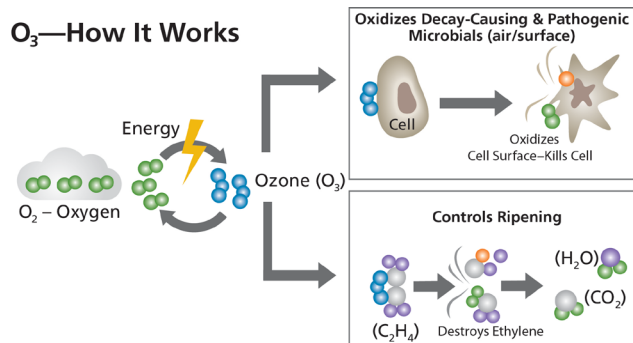
Purfresh is the only solution proven effective to minimize decay, control ripening, and enhance food safety without the use of chemicals, making it an ideal solution to protect decay-prone or ethylene-sensitive cargo. Scientifically engineered, the system enhances the atmosphere inside the container 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 FDA, ozone acts as a powerful, residue-free disinfectant that immediately reverts to oxygen, leaving the product's natural taste, texture, and smell intact.

Designed to treat both air and surfaces, the Purfresh system integrates with the container's airflow system to evenly distribute ozone molecules throughout the cargo. In addition, Purfresh adjusts the ozone levels based on changes in the organic load of the cargo and/or changes in the environmental conditions,

O₃—How It Works



HIGHLIGHTS

- Maintains post-harvest quality
- Reduces decay-related losses
 - Controls surface and airborne microorganisms
 - Controls mold by shutting down sporulation
- Increases storage and shelf life
 - Consumes ethylene
 - Maintains produce pressure
- Supports directives to reduce chemical residues
 - Reduces the need for fungicides/fumigants
 - Disinfects container surfaces
- Enhances food safety
- USDA and FDA approved
- USDA certified for organic produce
- Tracks O₃, CO₂, O₂, temperature, relative humidity, and location
- Comprehensive reporting
- Available on-trip load monitoring
- Promotes sustainability

IDEAL COMMODITIES

Apples	Lychees
Bell Peppers	Onions
Citrus	Pears
Garlic	Pineapples
Ginger	Potatoes
Grapes	Sweet Potatoes
Kiwifruit	And more...



helping to ensure maximum efficacy throughout the voyage. Delivering results where traditional atmosphere systems and antimicrobials fall short, Purfresh offers what no other solution can—a chemical-free approach to extending shelf life, minimizing waste, and maintaining the quality of fresh produce during long-range transport.

PURFRESH WORKS THE WAY SHIPPING WORKS

Purfresh active atmosphere technology is not only highly effective, it's also easy to use. Designed to align with existing logistics processes, the Purfresh system offers shippers and 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 when the cargo needs extra protection.
- **Compatibility**—Purfresh works with entire fleet; it's not limited to new or leak-proof containers.
- **Pre-trip simplicity**—The portable unit simply mounts into the existing evaporator fan access panel and can be operational in as little as 15 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 ozone active 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.

