



CITRUS

Eliminate blue and green mold, control ethylene effects and extend storage life

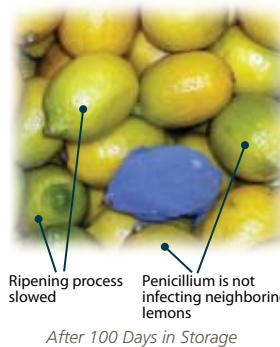
Food safety concerns, reducing decay and extending storage life without the dependency of chemicals have increased the demand for safe, proven alternatives such as ozone. With Purfresh's cold storage solution for citrus, packers and processors are able to extend product life, decrease decay and enhance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

SCIENCE-BASED SOLUTION

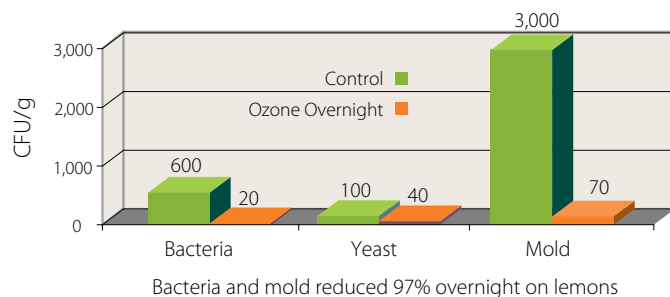
Purfresh's science-based ozone cold storage solution provides a safe and proven alternative for citrus packers and processors. Purfresh's cold storage solution effectively distributes gaseous ozone in the air to kill airborne and surface microorganisms. The solution naturally shuts down the sporulation 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.



OZONE GAS: FAST ACTING, BROAD-SPECTRUM CONTROL



Source: 2006 Production Lemon Customer

KEY FACTS

USDA and FDA approved

Certified organic

Reduce decay

- Kill surface and airborne microorganisms
- Control the spread of blue and green mold

Control ethylene effects

- Increase storage and shelf life

Control cross-contamination and odor

" Our customers want to feel comfortable that every effort is made to reduce foodborne pathogens and the use of chemicals. Purfresh's cold storage solution provides this capability and level of assurance, and as a result, we've experienced less spoilage and longer shelf life for our Lane Late oranges."

— LoBue Bros.

PURFRESH COLD STORAGE: CITRUS

COMPARE THE VALUE

	IMAZALIL (IMZ) OR THIABENDAZOLE (TBZ)	OZONE
MOLD CONTROL	Blue & green 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
RESIDUE ON FRUIT	Yes	No
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

