



TOMATOES

Reduce decay, control ethylene 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 tomatoes, 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 tomato 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



No Ozone

KEY FACTS

- Reduce decay
 - Kill surface and airborne microorganisms
 - Control the spread of mold
- Control ripening
 - Truncate the effect of ethylene
 - Turn ripening rooms faster
- Increase storage and shelf life
 - Maintain fruit pressure
 - Gain options in market timing

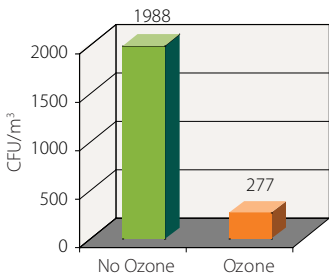
USDA and FDA approved

Certified organic

"Purfresh's cold storage solution is extremely reliable and easy to deploy, operate and maintain."

— WilsonBatiz

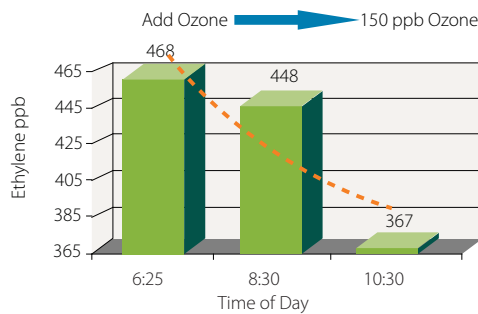
AIRBORNE MOLD SPORE COUNT



Ozone-based cold storage reduced airborne mold by 87%

Source: 2006 Production Tomato Customer

ETHYLENE CONTROL FOR TOMATOES



Rapidly truncate the effect of ethylene in ripening rooms

Source: 2006 Production Tomato Customer

PURFRESH COLD STORAGE: TOMATOES

PURFRESH COLD STORAGE BENEFITS

	PURFRESH COLD STORAGE
MOLD CONTROL	All types of mold; mold is oxidized and cannot become resistant to ozone.
ETHYLENE CONTROL	Converts ethylene to water and carbon dioxide (process is outside the fruit)
RESIDUE ON FRUIT	No
TASTE	Natural flavors maintained
DOSAGE / APPLICATION	Ozone is applied continuously thus controlling mold and ethylene constantly
REGULATORY COMPLIANCE	No EPA record keeping required. Requires fire code compliance
CORROSION TO EQUIPMENT	None at typical application levels

EXAMPLE SYSTEM

