



Purfresh to present at the 6th International Grape Symposium, Technical Tour

Publication date: 6/30/2010

Purfresh, a provider of clean technologies that purify, protect, and preserve our food and water, announced today that it is scheduled to present at the 6th International Grape Symposium, Technical Tour being held in California's San Joaquin Valley this week. The tour will include research facility visits, live demonstrations, and oral presentations focused on various table grape production topics from people all over the world.



During the demonstration titled, "The Effect of Continuous, Low Concentration Ozone during Cold Storage on Post-harvest Decay and Quality of Table Grapes," Mr. Andy Smith, vice president of products for Purfresh, will discuss how to reduce and control decay, improve the quality, and decrease post-harvest chemical usage in table grapes.

Event: 6th International Grape Symposium, Technical Tour

Topic: The Effect of Continuous, Low Concentration Ozone During Cold Storage on Post-harvest Decay and Quality of Table Grapes

When: Wednesday, June 30, 2010, 10:30 a.m. – 11:30 a.m. PT

Where: Anthony Vineyards, Arvin, Calif.

About Purfresh, Inc.

Purfresh offers a range of clean technology solutions that purify, protect, and preserve our food and water. Purfresh's innovative crop applications, food wash systems, and cold chain technologies effectively safeguard fresh produce before and after harvest. Our water technologies purify and disinfect bottled, pharmaceutical, and consumer products. Serving customers in more than 40 countries, Purfresh and its global partners help companies, such as Auvil Fruit Company, Coca-Cola, Fruit Patch, Procter & Gamble, and Safeway, boost yields, control costs, and improve the safety and quality of their products.