



## Chemical-free research to get results

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Newcastle University has teamed up with importers and major retailers in the UK to trial the reduction or elimination of chemicals in fresh produce production.

One of the methods under analysis is the Purfresh system, which generates ozone from oxygen to preserve fresh produce in transit and enhance the container atmosphere to maintain product quality and shelf life.

The study, on the shipment of pineapples, has been underway for six months and follows similar research on the transportation of bananas and citrus.

David Cope, president and chief executive officer at Purfresh, told FPJ: "The results so far have been very, very positive. We have done trials on the transportation product for three years and it is having its first commercial use this season.

"Food exports are rising and products are taking longer trips to market, with more multi product interaction. This could lead to mixed maturity or degradation and loss of up to 30 per cent. A system like our one can give back that 30 per cent, which makes for a great value proposition."