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Purfresh Transport offers fungicide-free option for fresh food shipments

FREMONT, Calif.--Purfresh, Inc., which produces technologies that purify food and water, said that its Purfresh Transport™ product has been shown in a recent study to be more effective than fungicides in a pineapple shipment from Costa Rica to the United Kingdom.

The study also reported that the pineapples protected with Purfresh Transport had 95% less bacteria than the control shipment using chemicals, said the company.

The Purfresh Transport plug-and-play technology is designed to attach and detach from refrigerated shipping containers to reduce decay, control ripening and improve food safety. The gaseous ozone generated by Purfresh Transport aims to optimize conditions in shipping containers, killing bacteria, yeast, and mold contaminants, and then reverts back to pure oxygen leaving behind no residue. The solution also neutralizes airborne ethylene to prevent premature ripening of fresh produce.

"With higher volumes of produce moving around the globe, retailers and shippers are seeking viable methods to minimize chemical usage, reduce costs, and capture lost revenue from produce decay and contamination," said David Cope, president and CEO of Purfresh.

"Consumers are increasingly calling for reductions in the use of harmful chemicals, alongside the demand for fresh and high quality produce. This study proves that there are effective alternatives to traditional fungicides and out-dated shipping methods."