THE PACKER

Purfresh Transport shows promise for ocean shipments

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Purfresh Transport has an answer for shippers frustrated with the quality of their ocean-shipped fruit.

In tests of nectarines shipped from California to Taiwan, the ozone system from Fremont, Calif.-based Purfresh Inc. outperformed a controlled atmosphere container in fruit pressure retention, fruit weight retention and brix level.

Courtesy Purfresh Inc.

A transport system from Purfresh Inc., Fremont, Calif., performed well in tests using nectarines shipped from California to Taiwan.

The fruit also had lower levels of bacteria, yeast and mold.

"Not only does it scientifically work well, it fits so well with the industry, it can be in any reefer container," said David Cope, chief executive officer. "It can be moved, taken on and off and repositioned."

A Purfresh Transport system also is easier for shippers and container ship companies to work with because it requires no preshipment treatments and can be applied to any reefer container.

The cost also is similar to controlled atmosphere shipments.

Controlled atmosphere containers slow the breakdown of fruit but do nothing for yeast, bacteria and mold.

The ozone treatment by a Purfresh Transport unit showed 80% less bacteria, yeast and mold in the nectarine study.

"CA containers address a very small percentage of the market — stone fruit and maybe some berries," he said. "But our product, because it stops decay, ripening and enhances food safety, really applies to a broader market."

Cope said Purfresh Transport could be implemented for ocean shipments of avocados, bananas, berries, citrus, cucumbers, grapes, kiwifruit, mangoes, melons, onions, peppers, pineapples, pipfruit, potatoes, stone fruit, tomatoes and tropicals.