



## Hyundai Adds Purfresh Transport™ to Refrigerated Services

Hyundai Merchant Marine has partnered with Purfresh® of Fremont, California to provide the latest technology to prevent decay and control ripening during refrigerated container shipments of produce.



Just in time for the summer produce season, Hyundai Merchant Marine ([www.hmm21.com](http://www.hmm21.com)) and Purfresh® of Fremont, California ([www.purfresh.com](http://www.purfresh.com)) are teaming up to combine the dependability of HMM reefer container services from North America to Asia with the latest technology to prevent decay and control ripening during transport of produce in refrigerated containers.

Purfresh Transport™ delivers where traditional gas-injection controlled atmosphere (CA) systems fall short by providing the unparalleled combination of superior ripening control with 100% residue-free decay prevention and enhanced food safety. Purfresh Transport, based on patented active atmosphere technology, delivers continuous, low concentration doses of ozone into refrigerated containers to kill molds, yeasts, and bacteria in the air and on surfaces, as well as to consume and regulate ethylene levels. Importers and exporters now have a proven method to extend shelf life, minimize waste, and maintain the quality of fresh produce during long-range transport without the use of undesirable chemicals.

"Ozone is a safe and natural purification and disinfection agent for food and water", said Lamont Petersen, V.P.-Marketing for HMM. "We believe the Growers will be happy to learn about atmosphere management solution that will extend the shelf life of their products at destination and prevent loss. What a combination of world class offerings! Hyundai gets the produce to market fast and, Purfresh® gets it there at the peak of freshness."

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