Intermodal Perishable Shipping Challenges

Estimated 20-30% of Quality Loss due to Improper Temperature or Atmosphere in Long and Complex Perishable Cold Chain

Managed Shipping Environment

Unmanaged Shipping Environment

Benefits of Ozone

Highly Reactive and Powerful Oxidizer – 1.5 Times the Oxidizing Potential of Chlorine

Reduces Decay
Controls Ripening
Enhances Food Safety

Approved by FDA as an additive for food products in 2001
Approved by USDA and IFOAM for organic processing

Intellipur In-Transit Visibility and Management

Near Real Time Monitoring of Container Conditions

Atmospheric Reporting
Reefer Functionality Reporting
Corrective or Proactive Control
Logistical Tracking
Security and Cargo Integrity

Current Applications of Intellipur

Utilize In Transit Data For Arrival Preparation
Corrective Actions in Transit
Post Trip Reports to Benchmark Quality
Logistic Email Alerts
Cold Chain Monitoring Customer Experience

- High Value Frozen Root Stock
- Identified Incorrect Set Temperature
- Corrected Temperature Setting
- Averted Damage and Loss

Company: Fresh Fruit Inc.
Shipping Line: ABC Lines

Purfresh Total Active Environment

Integrated Solution to Optimize Container Environment and Cold Chain Integrity