

SMARTcare⁺ (Controlled Atmosphere)



Avocados are climacteric fruits with high respiration rates and are highly sensitive to ethylene. They are picked on size and will continue to ripen after harvest, hence causing their sugar content, color and flavor to change. Climacteric fruits have large increase in the production of heat, ethylene and carbon dioxide (CO₂) during the ripening process.

SMARTcare⁺, APL's controlled atmosphere solution – a technologically advanced process that:

- Immediately controls atmospheric composition within each container
- Reduces respiration and ethylene production
- Delays ripening and softening of fruit
- Reduces incidence of black spots
- Less risk of brown flesh and off-flavours

APL shipped the first avocados from Mexico to Singapore; arriving in good condition after 35 days on the water.

Today, APL has the industry's best record for shipping avocados. In fact, we have also successfully delivered avocados using **SMARTcare⁺** from:

- United States to Japan
- Mexico to United States, Japan and Asia
- Peru to United States, Europe, Hong Kong and India
- Chile to United States and Europe
- New Zealand to Singapore, China and India

