

SMARTcare⁺ (Controlled Atmosphere)



Papayas have a shelf life of about three weeks, making them difficult to ship to faraway destinations. They 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 a large increase in the production of heat, ethylene and CO₂ during the ripening process.

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

- Immediately controls atmospheric composition within container
- Controls the percentage level of O₂ and CO₂
- Suppresses decay, mold formation
- Maintain optimal condition
- Arrives destination in perfect condition

In addition, APL closely controls the humidity levels within the container, so papayas are kept in optimum humidity environment to reduce the incidence of mold development.

Today, APL successfully ships papayas from Hainan to Toronto – a journey of approximately 30 days – with picture-perfect results.

