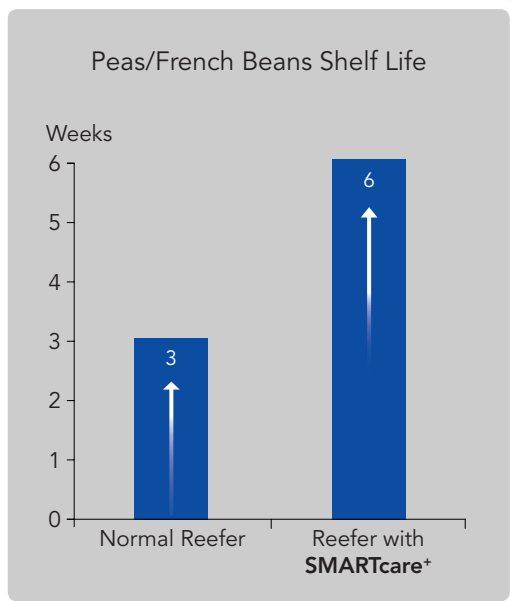


SMARTcare⁺ (Controlled Atmosphere)



Peas (be it sugar peas, snow peas or sweet peas) and french beans are perishables which are moderately sensitive to ethylene. Accelerated yellowing and decay will result from extended exposure to low levels of ethylene during distribution and short-term storage, while low oxygen levels may result in off-flavors and off-odors.

Be assured when you ship with APL's controlled atmosphere solution **SMARTcare⁺**, allowing customers to triple the post-harvest life of some perishables compared to conventional methods.

SMARTcare⁺ helps to:

- Immediately control the atmospheric composition within each container
- Reduce respiration and ethylene production
- Delay ripening and softening of fruit
- Reduce incidence of bacterial soft rot/speck
- Lessen the risk of internal browning and off-flavors

Shipping peas and french beans with APL's **SMARTcare⁺** has allowed our customers to bring new markets within reach. For instance, APL has successfully shipped peas by ocean freight for 22 days from Peru to United States, ensuring that the cargo value is still maintained on delivery. Find out more today from our APL representatives.