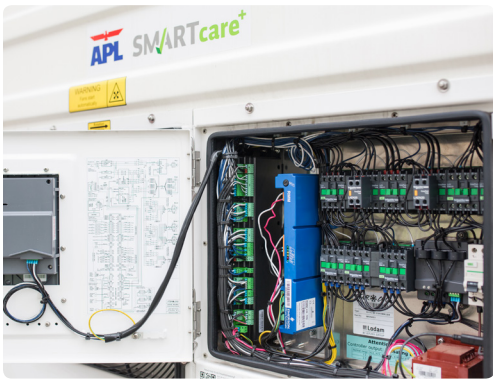


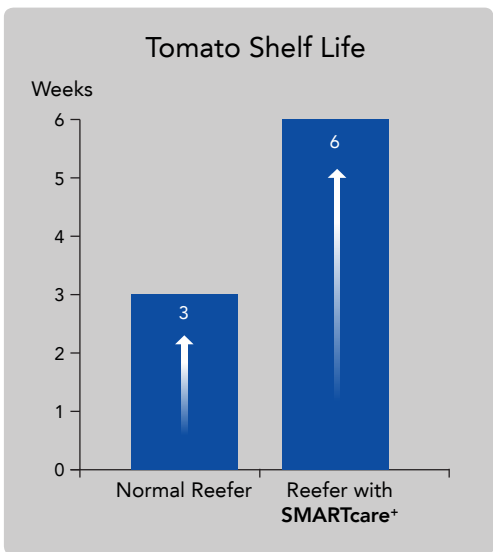
SMARTcare⁺ (Controlled Atmosphere)



Tomatoes are climacteric fruits which continue to ripen after being harvested. These fruits have high respiration rates, meaning there is a large increase in the production of heat, ethylene and CO₂ during the ripening process.

The answer to shipping climacteric fruits such as tomatoes is **SMARTcare⁺**, APL's controlled atmosphere solution. **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



With **SMARTcare⁺**, customers can now opt to ship tomatoes via ocean freight instead of air freight as an economical alternative. **SMARTcare⁺** allows our customers to open up new markets with the extended shelf life compared to normal Reefer. For instance, APL has successfully shipped tomatoes from Mexico to Yokohama, arriving in prime condition after 16 days on the water.

Place your confidence in APL with our proven track record in shipping challenging perishables, reaching the markets in prime condition and commanding premium value. Call our APL Representative to find out more.