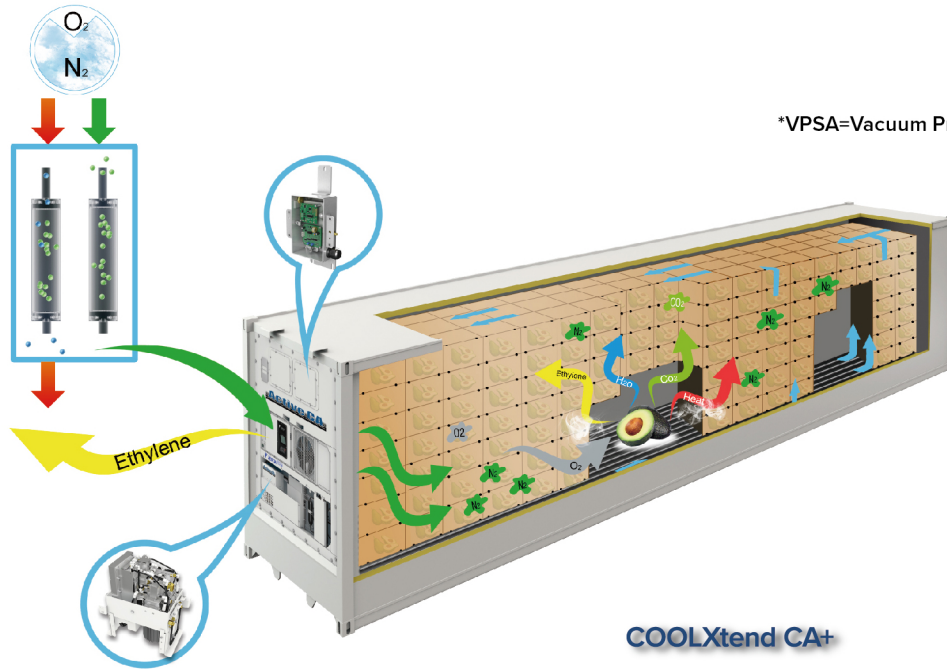


## Always Active, Freshness is preserved instantly

ONE COOLXtend CA+ is the most technologically advanced control atmosphere system in the market to extend shelf-life and safeguard freshness of perishable cargoes. Deploying stage-of-the-art VPSA\* technology with self contained nitrogen generator, COOLXtend CA+ blankets cargo with rich nitrogen to establish optimum atmosphere rapidly. It precisely controls atmospheric composition throughout the transit for produce to enjoy instant freshness preservation and reach distant markets in prime condition.

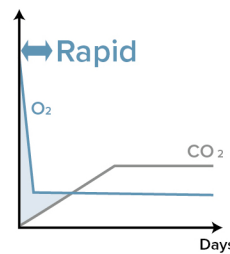


\*VPSA=Vacuum Pressure Swing Adsorption.

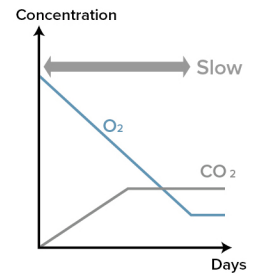
## Benefits

- ✓ Fast reduction of oxygen to achieve set atmosphere parameters.
- ✓ Reduce respiration rate of fresh produce quickly.
- ✓ Inhibit ethylene production.
- ✓ Prolong shelf life extensively.
- ✓ Flush out unwanted gas such as ethylene continuously.
- ✓ Maintains high moisture content with injection of ambient humidity.
- ✓ Higher fruit weight with better quality.
- ✓ Safeguard product value.
- ✓ Expanded cargo range, suitable for both high and low respiration produce.
- ✓ Environmentally friendly solution for shelf life extension of fresh produce.

### COOLXtend CA+

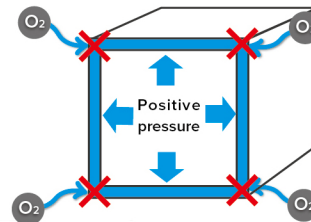


### Other CA



### Active CA

Positive pressure



### Passive CA

Negative pressure

