

# TURN BACK THE CLOCK

on your perishable  
supply chain



## PATENTED, NEW GENERATION POST-HARVEST EXTENDED SHELF-LIFE PACKAGING (ESP)

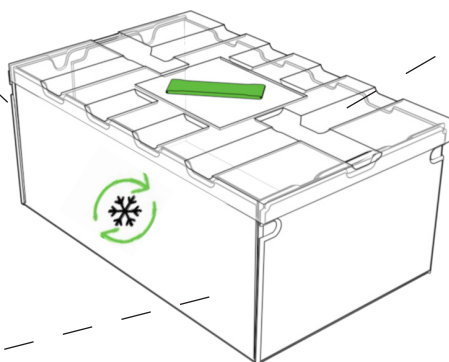
- A result of 35 years of research in food packaging science and post-harvest physiology
- Combines 9 patented and patent-pending innovations
- Controls the internal environment of the box via a series of novel technologies
- Insures extended sustainability and security of fresh, perishable produce throughout the supply chain (from growers' fields to retailers' shelves), significantly reducing waste and incidence of harmful pathogens and contaminants
- The *only* sealed packaging system that provides temperature abuse recovery and solves moisture problems (ability to pressure cool on pallet within 6 hours and re-cool cartons on pallet due to warming in cool chain)

### RAISED CORNERS

- Easy stacking
- Continuous airflow over each and every box

### HIGH STRENGTH CORRUGATED CARTON WITH PERMEABLE MEMBRANE

- Controls produce respiration
- Prevents desiccation
- 100% recyclable
- Organic-certified for fruits and vegetables



### MULTI-FUNCTIONAL SEALABLE LID

- Allows sufficient air circulation to cool and maintain optimal product temperatures
- Ensures hermetic seal
- Platform for delivery of antimicrobial and anti-ripening agents to maintain freshness
- Prevents post packing infestation and contamination
- Clear, 100% recyclable



Scan the QR code  
and watch the  
presentation video  
of the extended  
shelf-life packaging

# ESP SYSTEM VS. INDUSTRY STANDARD SHIPPING CARTON

FEATURES & BENEFITS	ESP SYSTEM CARTON	INDUSTRY "STANDARD" CARTON
<b>Serves as Shipping Container</b>	YES	YES
<b>Creates Modified Atmosphere</b>	YES	NO
Extends Life Span of Fresh Produce	YES	NO
Decreases Rate of Respiration	YES	NO
Accommodates Shipping Fruits with Increased Maturity	YES	NO
Reduces Logistical Cost and Carbon Foot Prints	YES	NO
<b>Retains Moisture in Product</b>	YES	NO
Reduces Weight Loss	YES	NO
Retains Texture	YES	NO
<b>Regulates Ripening</b>	YES	NO
Provides Optimum Ripening Environment	YES	NO
Extends Life Span of Ripened Fruits	YES	NO
<b>Use of Ice Not Required</b>	YES	NO
For Broccoli, Green Onions, Corn, Radishes, and Sprouts Etc.	YES	NO
Eliminates Cost of Shipping "dead weigh"	YES	NO
Eliminates Melt and Water Issues	YES	NO
<b>Protects Product from Post Pack Contamination</b>	YES	NO
Microbes and Bacteria	YES	NO
Pathogens	YES	NO
Bio-Terrorism	YES	NO

## BENEFITS OF USING OUR EXTENDED SHELF-LIFE PACKAGING (ESP)



- Harvest produce at prime ripeness
- Retain product texture and weight



- Preserve the freshness & quality of your produce (significantly longer shelf-life)
- Avoid product overpacking
- Minimize food spoiling and waste
- Reduce claims & rejections
- Maximize food safety and security throughout the supply chain
  - Control microbial/pathogen growth
  - Prevent insect infestations
  - Effectively eliminate potential sources of cross contamination



- Optimize freight and logistic costs & reduce carbon footprint:
  - Shift air freight to sea and ground freight
  - Convert to intermodal carriers
  - Ship without ice and wax boxes
  - Avoid cost of disposal and clean up



- Access new, long distance markets, larger consumer base
- Easy traceability
  - Identify the harvest date, grower, farm and field lot for every produce box

For more information and to order, contact:  
[agrotech@versea.com](mailto:agrotech@versea.com), 1.800.397.0670 or [www.versea.com/agrotech](http://www.versea.com/agrotech)

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