

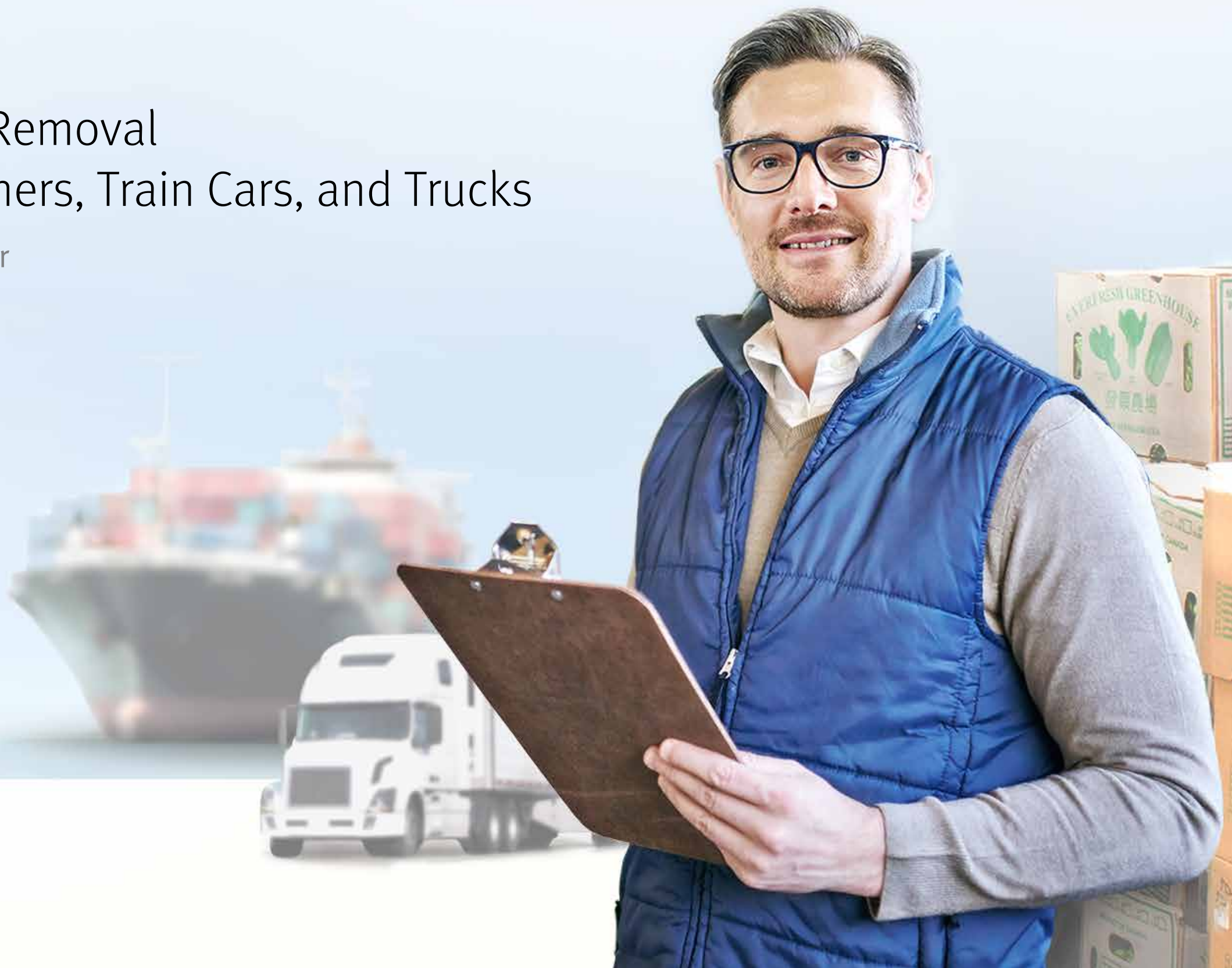


Ethylene and Bacteria Removal for Refrigerated Containers, Train Cars, and Trucks

Innovation that's supporting your
company and product reputation



*Unique technology
that addresses
Bacteria and Ethylene*



Our Eris Filter demonstrates that you're serious about your reputation in the marketplace

While the Eris Filter does not guarantee your shipment will arrive in the best condition, it will without a doubt make sure it arrives in better condition than it would have without the use of our Eris Filter. It's a fact that reducing ethylene and bacteria will

improve the look of the products you ship. More than that, when customers see you added an Eris Filter to your shipment, they know you are serious about your image and reputation just by the presence of this innovative filter.

Reducing opportunities for mold, bacteria or cross contamination

While we won't remove any existing mold, the Eris Filter will diminish the opportunities for mold to develop. This is accomplished by attacking airborne bacteria and spores. If you are shipping mixed products, the Eris Filter will reduce the potential for cross contamination.

Longer storage life might just make a very big difference

By eliminating ethylene, you protect fresh perishables from premature or over ripening that occurs during transportation. This means that you can deliver products such as bananas, tomatoes or avocados at the required mature stage, prolonging their shelf life and, thus, having more satisfied customers.

Saves up to 29%
of product losses



Uniquely removes airborne pathogens

While usual potassium permanganate filters or tubes indeed eliminate ethylene from the air, only the Eris Filter is designed to remove bacterial and fungal spores as well. It provides unique protection for fresh produce during transportation, that immediately results in better product quality.

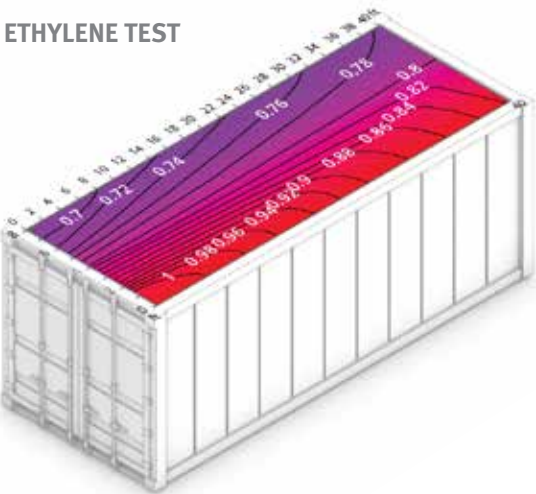


Field test result

Before shipping (USA, California)

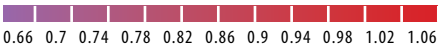
The measurements, taken in a container with fresh produce, showed a harmful concentration of ethylene and colony forming units (bacterial and fungal cells) in the air.

ETHYLENE TEST



USA, California

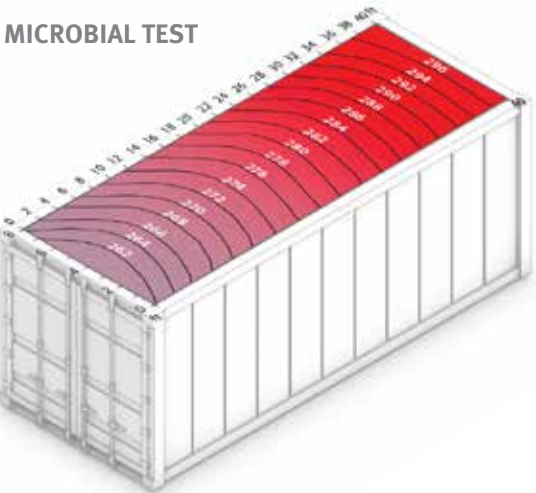
Ethylene Level (PPM)



PPM — Parts per million

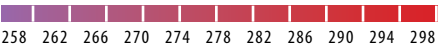
 **HARMFUL CONCENTRATION**

MICROBIAL TEST



USA, California

Bacteria Level (CFU/cubic meter)

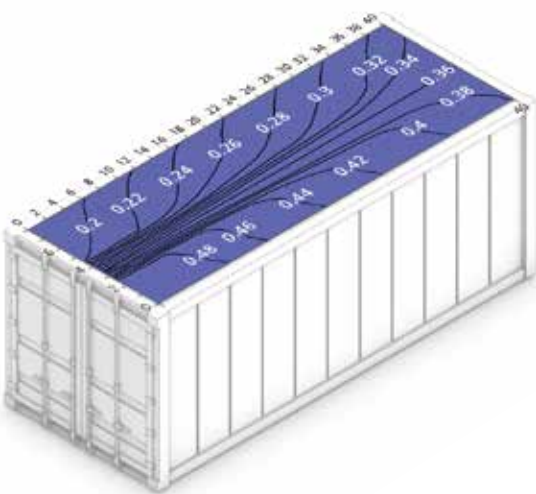


CFU — Colony Forming Unit

 **HARMFUL CONCENTRATION**

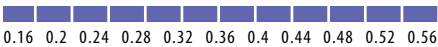
After shipping (China)

Measurements showed, that installed Eris Filter decreased ethylene and airborne pathogens concentration to a minimum and maintained a safe environment during the transportation period from California to China.



China

Ethylene Level (PPM)

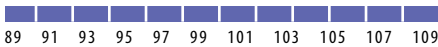


PPM — Parts per million



China

Bacteria Level (CFU/cubic meter)



CFU — Colony Forming Unit

Simple and effective

Eris Filter is an innovative solution that makes perishable transportation less stressful, as well as maintaining the freshness and quality of commodities. With the advantages of removing ethylene and airborne bacteria, this disposable filter performs an essential task without you even knowing it's there.

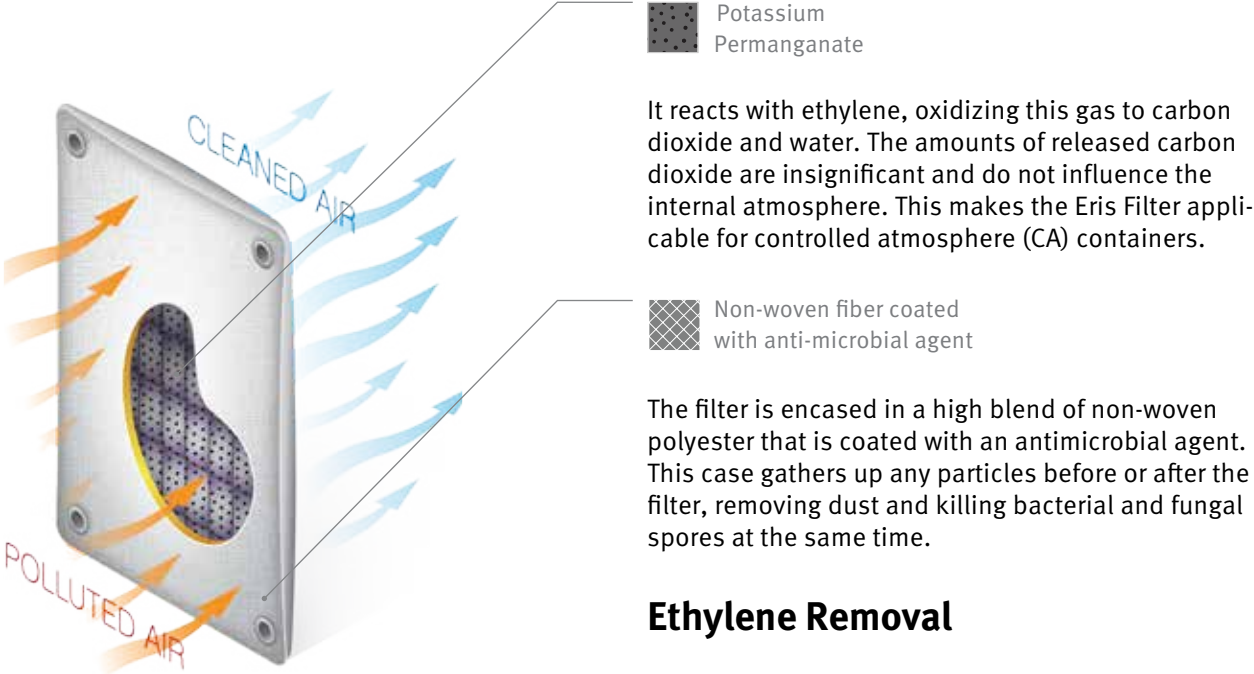
Applicable for any type of marine containers, trucks and rail cars



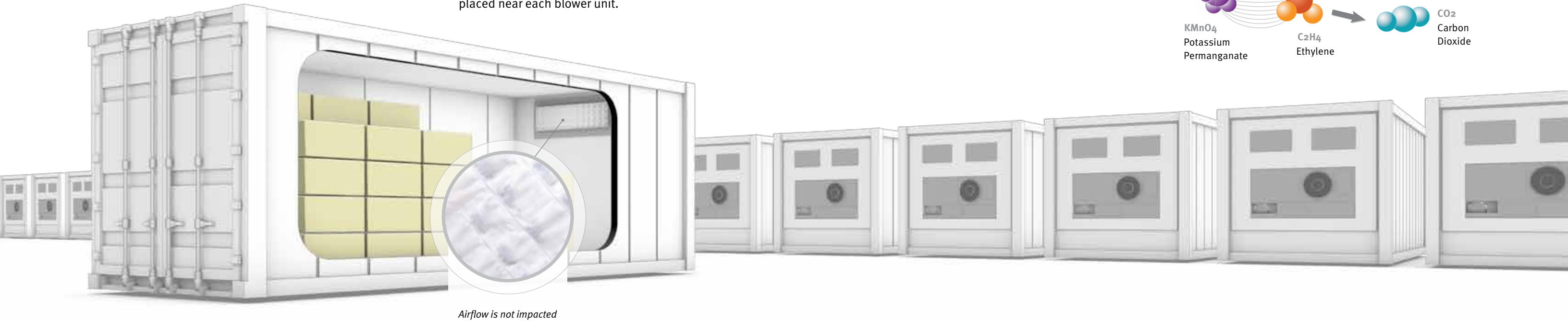
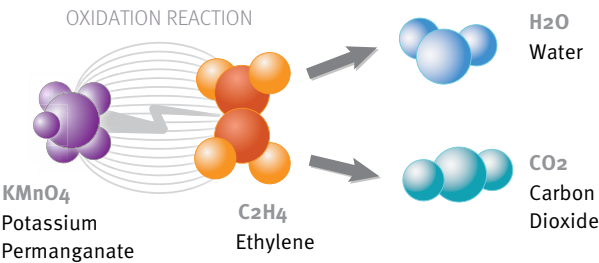
Replace Eris Filter once per month (in refrigerated trucks) or each sea trip (in case of sea shipping). **No other maintenance is required.**

Place the filter in the air flow with the help of zip ties.

In the case of multi-temperature units, an Eris Filter should be placed near each blower unit.



Ethylene Removal



Airflow is not impacted

Extend your reach

Using the Eris Filter technology for your business might just extend the reach of where you can sell your products. If the Eris Filter(s) hold the value and quality of your shipment for longer, this would suggest that you can ship further. We are confident in the results obtained by using the Eris filter and we believe that you will see just how much of a difference the Eris Filter will make for your shipments.

The Eris Filter is a disposable solution

Our design of the Eris Filter was with an understanding that what you ship and the container that it's shipped in is generally out of your control. While Miatech designs permanent solutions as well, it's believed that the disposable approach is more useful and manageable for most applications. The Eris Filter is ecologically friendly and can be thrown away with the regular trash.

Discounted pricing that includes shipping

The Eris Filter pricing is simple and includes the price of shipping anywhere in the world, as long as it's somewhere we ship to. Our pricing starts at \$109.50 per filter with a minimum of five filters, which we call a sample kit. Additional Eris Filters are heavily discounted for larger quantities, so make sure you review the quantity discounts and receive the best value for your business.

Double-up your Eris Filters for better results

With volume pricing, you might find it beneficial to double-up on the filters you apply. You can place one over the other or even next to each other to improve your results. While the Eris Filter was designed for one filter use, two filters working together can reap additional benefits, and when compared to the value of each container of your products, it's a small cost.

Learn more at:
www.eris-filter.com



Perishable transportation facts

Produce Item	Ethylene sensitivity	Ethylene production	Ventilation M³ per Hour for 20' (6m)/40'(12m)	Transportation temperature, °C/F	Most common disorders
Apple	H	VH	2/4	4/39.2	Grey Mold, Blue Mold, Mucor Rot
Artichokes	L	VL	16/32	0/32	Grey Mold, Bacterial soft rot
Avocados	H	H	22/44	4/39.2	Anthracnose, Stem-end rot
Bananas	H	M	21/43	13/55.4	Browning, Anthracnose, Crown rot
Broccoli	H	VL	13/25	0/32	Floret yellowing, Black mold, Soft rot
Brussels Sprouts	H	VL	11/22	0/32	Leaf yellowing, Bacterial soft rot
Cabbages	H	VL	3/6	0/32	Leaf yellowing, Bacterial soft rot
Carrots	H	VL	8/15	0/32	Bitter flavor, Black mold, Bacterial soft rot
Cauliflowers	H	VL	9/18	0/32	Discoloration, Bacterial soft rot, Black mold
Celery	M	VL	3/17	0/32	Gray mold, Watery rot, Bacterial soft rot
Grapefruits	M	VL	6/12	14/57.2	Green and blue mold, Stem-end rot, Sour rot
Grapes	L	VL	1/2	0/32	Gray mold, berry shattering
Kiwifruits	H	L	1/3	0/32	Alternaria Rot, Botrytis Nest rot
Lemons	M	L	5/10	13/55.4	Green and blue mold, Alternaria rot
Lettuce	H	VL	5/11	0/32	Discoloration, Bacterial soft rot
Mushrooms	M	VL	20/41	0/32	Bacterial Blotch
Oranges	M	VL	3/6	4/39.2	Green and Blue mold, Stem-end rot, Sour rot
Peaches	M	M	3/5	0/32	Brown rot, Grey mold, Rhizopus rot
Plums	M	M	3/6	0/32	Brown rot, Gray mold, Rhizopus rot
Radishes	L	VL	3/6	0/32	Bacterial black spot and soft rot
Strawberries	L	L	8/15	0/32	Gray mold, Rhizopus rot
Tomatoes (mature-green)	H	VL	10/19	10/50	Bacterial soft rot, Anthracnose, Alternaria rot
Watermelons	H	VL	3/6	10/50	Anthracnose, Botrytis stem-end rot

H — high M — medium L — low VL — very low

Odors absorbers



Odors emitters



Designed by Miatech



USA – phone: 503.659.5680 | fax: 503.659.2204 | www.eris-filter.com