

HOW FRESH POD® WORKS

Fresh Pod neutralizes 98.9% of the ethylene gas naturally released by fresh produce as it ripens, keeping produce fresh for up to 4 times longer than normal.

Reduce food waste and save costs

Using Fresh Pod® in your storage and refrigerator facilities has both financial benefits and impact on crew welfare as extended freshness of produce can help reduce food waste and save money on your provision budget including ensure healthy and nutritional meals for your vessel's crew.

Controlling the levels of ethylene gas in your refrigerator or storage room will extend the shelf life of your fresh produce up to 4 times longer, whilst retaining essential nutrients. Fresh Pod® also helps remove invisible bacteria, spores and moulds and can reduce odours as well as retard taste migration up to 3-6 months depending on your storage facilities.

100% safe and natural

Fresh Pod® utilizes organically approved ethylene-absorbing zeolite pellets, which is a natural mineral. A reaction oxidizes ethylene gas converting the filter material to manganese dioxide, which is an excellent plant fertilizer approved for organics. Fresh Pod® eliminates 98.9% of ethylene gas in a safe and non-toxic way.

Key benefits

- Removes 98.9% of ethylene gas from the environment
- Suitable for the smallest refrigerators and fruit bowls to the large warehouses and shipping containers
- Tested and approved by Which, The Soil Association and OMRI.



For more information about Fresh Pod®, please contact us on email info@garrets.com

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