

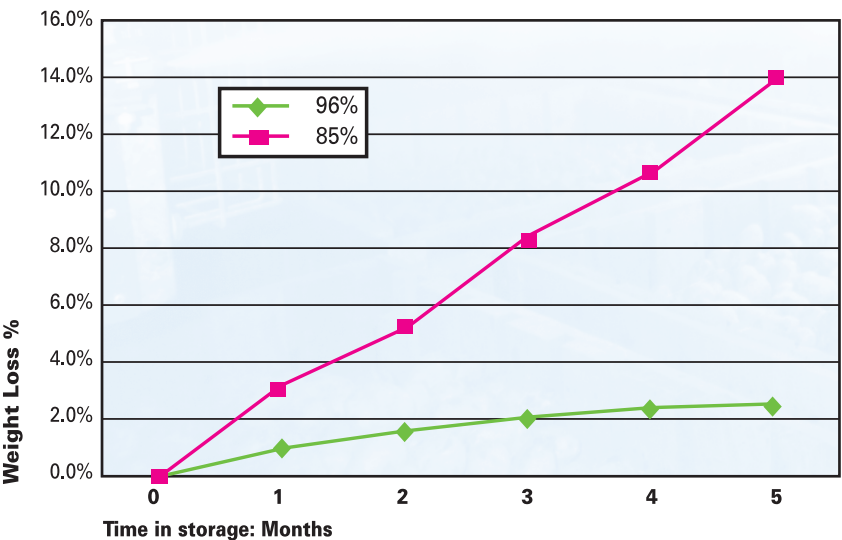


Superior Solutions for Controlled Humidity

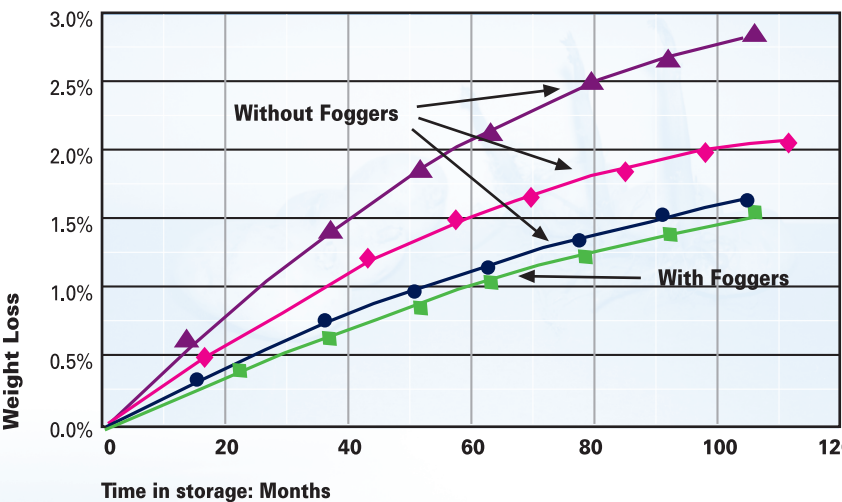
DryFog saves costs by reducing produce weight loss

- Dry fog system - Quality high-end technology
- Increases humidity without wetness
- Reduces weight loss
- Preserves firmness

► Cold Storage - Sweet Potatoes Weight Loss



► CA Storage Weight Loss



Apple Weight Loss

Variety of Apple	Foggers	Weight Loss At 100 Days
Red Delicious	Yes	1.45%
Red Delicious	No	2.00%
Granny Smith	No	2.75%
Red Delicious	No	1.60%

► Technical Specifications:

Tabor Atomizer	DryFog Sensors
Water inlet pressure: Atmospheric (or 1 Bar pressure)	Electrical Input: 12 V DC.
Water flow rate: 4 - 6 liters per hour	Sensor Output: 4-20 mA
Droplet size: 2 - 10 microns	Communication: RS 232 /485
Vacuum level: 6 - 7 m water column	Temperature Operating Range: -20 C to +50o C
Nozzle orifice: 1.5 mm	Relative Humidity Range: up to 98%
Airflow rate: 55 - 60 liter per min	
Air inlet pressure: 6 bars.	

Cold Storage

Superior Quality

The DryFog controlled humidity system is outstanding in both performance and dramatic cost savings. The patented dry fog solution creates and controls high humidity conditions without wetting. As a result, stored fruit and vegetables preserve their weight and firmness.

Patented Technology

DryFog's cutting edge solution includes the Tabor Atomizer - a uniform dry fog technology that combines low-pressure compressed air with water at atmospheric pressure to create vaporizing micro - droplets, ranging in 2-10 microns in diameter. The uniform dry fog **immediately evaporates** into the air-**increasing humidity without wetness**. The large atomizer orifice (1.5 mm in diameter) **significantly reduces clogging** for very low system maintenance and operation costs.

Optimum Performance

DryFog's sensors operate where other RH meters fail; it operates at relative humidity of up to 98%.

Cost Savings

In one season alone, stored fruit and vegetables can lose between 3-20% of volume when stored at 80% RH, depending upon the application. **DryFog increases RH and is able to maintain it at higher levels up to 98%**, which results in reduced losses by 80%.

Return on Investment

DryFog's record and performance demonstrate high return on investment, showing results and profits within the same year. **The system is modular and easy to maintain, with low operational costs.**

Proven Results

With thousands of installations around the world, DryFog's solution provides continual humidity control to leading storage facilities. For client references please contact us.

Benefits

- Proprietary dry fog system
- Increases humidity without wetness
- Minimizes clogging
- Immediate evaporation into the air
- Fully automated control
- Modular system, for a wide range of applications and volumes
- Low maintenance

Spray Applications

DryFog's Tabor Atomizer is a flexible solution which can be used for additional applications such as anti-sprouting treatments and anti-bacterial sprays, with minimal clogging. The atomized **spray reaches all surfaces uniformly** throughout the bulk pile or in the bins. DryFog's advanced technology controls temperature and humidity, **allowing the spray to remain in the air or condense on the produce**. Benefits include automatic controls which enable spraying with no exposure to the employees.

Potato Applications

Prevents Weight Loss

Potatoes stored without added humidity can lose about 10% of their weight over ten months. The DryFog system can provide **controlled high humidity at 95-98% RH and reduce weight loss to 2%**.

Major Savings

DryFog's system has proven results that guarantee major savings. If a 5,000 ton potato storeroom holds about \$ 1 million in produce, a 10% weight loss means a deficit of about \$ 100,000 each season. The DryFog system can reduce weight loss by about 80%.

By a one time investment of about \$10,000, one can save \$80,000 every season from reducing weight loss alone.

Maintains Firmness

Over time, water loss breaks down cell turgor, and potatoes lose firmness. DryFog's controlled high humidity keeps potatoes firm for the **sharpest, most even cuts** - a requirement in chips and fries to decrease oil absorption during frying.

Increases Quality-Price Ratio

Water loss and low firmness mean lower quality

potatoes – and lower prices for the crop. DryFog's Controlled Humidity Solution **maintains quality even after storage** increasing crop revenues. Profits will return the investment in installation costs within the first season.

Increases Storage Bulk

DryFog's uniform high humidity and low condensation results in firm potatoes that can be stored in higher bulk piles. **Increasing pile height by 10%** without loss of quality significantly **saves on storage costs**.

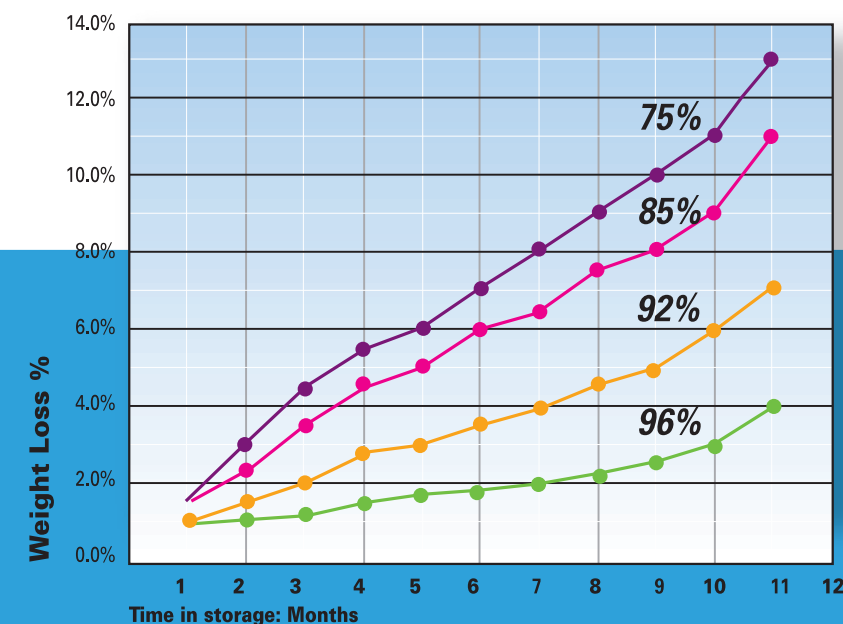
Additional Spray Applications

DryFog's Tabor Atomizer is a **flexible solution** which can be used for additional applications such as anti - sprouting treatments and anti-bacterial agents. The atomizer's large 1.5mm orifice minimizes clogging that occurs with other spray applications.

Retains Starch Content

When potatoes are stored with poor humidity control, starch converts to sugar. With controlled high humidity, DryFog retains starch content for **improved taste** and preserves potatoes' white color.

Weight Loss of Potatoes During Storage



Starch Profile

