



ecoFOG™

**Safe
Clean
Sustainable**

**Ecologically Conscious
Innovative & Highly Effective
Thermofogging Technology**

**For Application of
Fungicides and Anti-Scald Solutions
to Pome Fruit without Drenching**

 **Pace** International LLC



SAFE ~ CLEAN ~ SUSTAINABLE

Sustaining a Safe and Clean Operation

Responsible management practices are vital to ensuring our natural environment is protected for the present and future generations.

Pace International offers a revolutionary alternative application method to replace drenching - ecoFOG™ - a safe, clean and sustainable system to electro-thermofog DPA (diphenylamine), anti-scald (ethoxyquin) and fungicide (14% pyrimethanil) eco-sensitively.

Unlike traditional, drenching, ecoFOG™ protects and maintains the integrity of ecosystems by not leaving waste products that are hazardous; ecoFOG sustains the economic viability of packinghouse operations by eliminating the high cost of waste disposal; and enhances the quality of life as well as the health and well-being of your workers and the environment.

Thermofogging Success in Europe

- Thermofogging has been used for over 15 years in Europe on apples, pears, peaches, kiwis, citrus, raisins, potatoes and tomatoes.
- Europe commonly thermofog anti-scald products including DPA and Ethoxyquin.
- Europe commonly thermofog fungicides: TBZ, Imazalil, OPP, Pyrimethanil, Fludioxonil, Eugenol and Iprodione.
- Secondary DPA applications are a successful common practice in France, with over 40% of apple packers re-applying DPA for long-term storage.
- Europe thermofogs 20-25% of total fruit volume and is increasing by 15% each year.

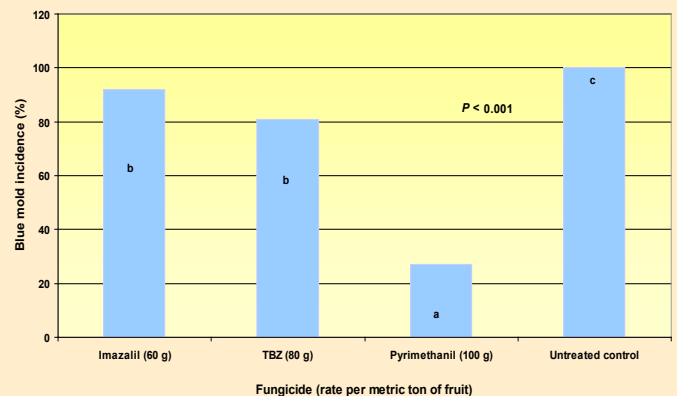


Photos Courtesy of: Terry Urness, Grower/Member of Manson Growers

ecoFOG Features

- Effective method of electro-thermofogging anti-scald products such as DPA, anti-scald product and fungicide to pome fruit without drenching.
- Vaporizes the product into a fine fog that fully surrounds fruit so to not waste the use of the product.
- Electro-thermofogging has shown to be as effective as drenching in scald control.
- DPA residue on fruit are similar to drenching methods

Effects of Fungicides Applied by Thermofogging in wounded-inoculated Red Delicious Apples, 2001 (WTFRC)



ecoFOG TECHNICAL SERVICES



Pace's ecoFOG Technical Services are certified applicators with fogging expertise to apply products efficiently and effectively.

Benefits of ecoFOG over Drenching

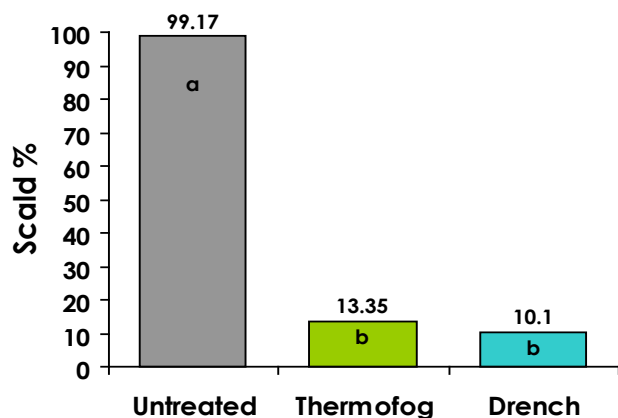
- ecoFOG does not require disposal of large volumes of potentially health hazardous drench solution
- ecoFOG eliminates cross contamination by decay pathogens contained in drench solutions
- ecoFOG gives packers the flexibility to re-treat stored fruit if needed.
- ecoFOG provides higher consistencies of chemical residues
- ecoFOG reduces truck turnaround time; streamlining storing processes.

ELECTRO-THERMOFOGGING VS DRENCHING

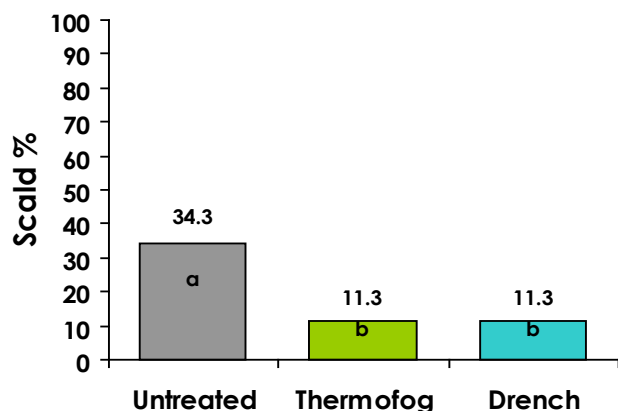
Scald Control

5 years of trials in USA, Chile and Europe have concluded that Thermofogging provides similar desired results when compared to drenching for success scald control.

**Scald Incidence Results - USA
Granny Smith**
After 6 ms of RA Storage +5 Dys Ambient

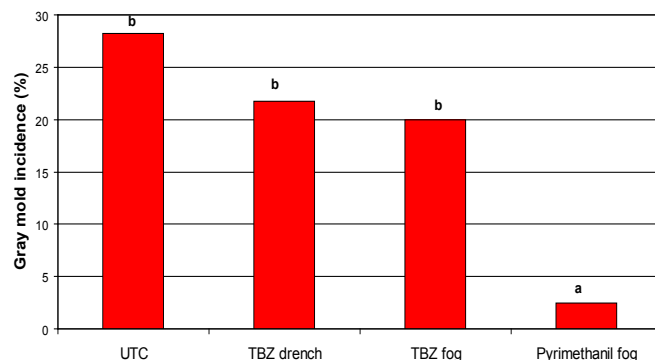


**Scald Incidence Results - Chile
Packham Pears**
After 6 ms of RA Storage +10 Dys Ambient

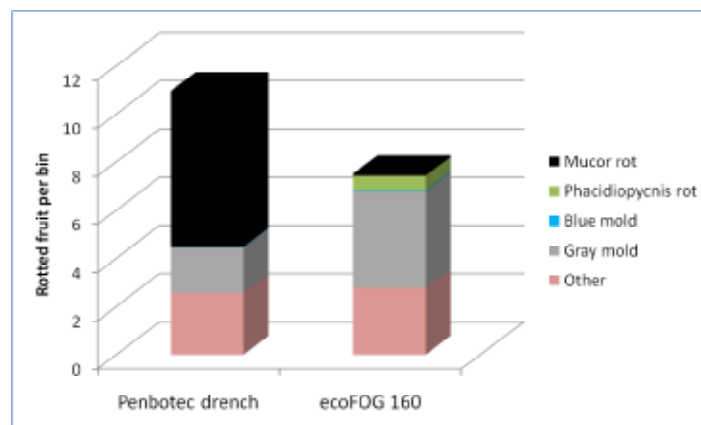


Decay Control

Effects of aerosol fungicides applied by thermofogging on wound-inoculated Gala apples, 2004 (Chile).



Effects of aerosol fungicides applied by thermofogging on Anjou pear fruit 2009 (Pace International, Sanderson, Washington).



Comparison of decay in bins of Anjou pear fruit commercially treated with the fungicide pyrimethanil either by drenching (Penbotec) or by thermofogging (ecoFOG-160) under high disease pressure from the 2009 growing season in Washington State. Fruit from about 372 bins representing 5,328 bins were examined in this study.

**During 2005 - 2010,
more than 373,400 bins of apples
have been commercially treated
using the new PACE International
ecoFOG – Thermofogging Service Unit.**



**Innovative solutions
that enhance, protect,
and preserve fruit and
vegetable quality.**

 **Pace International**^{LLC}

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