

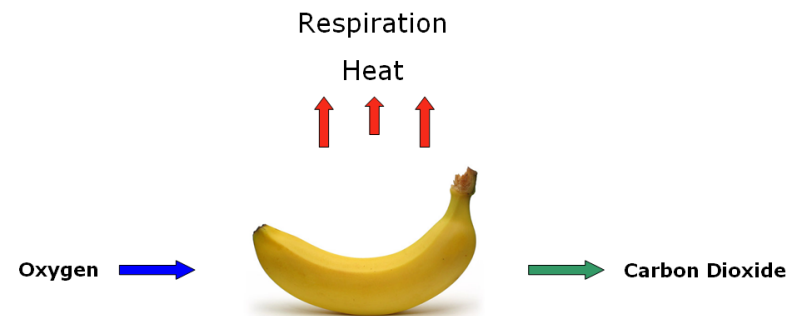
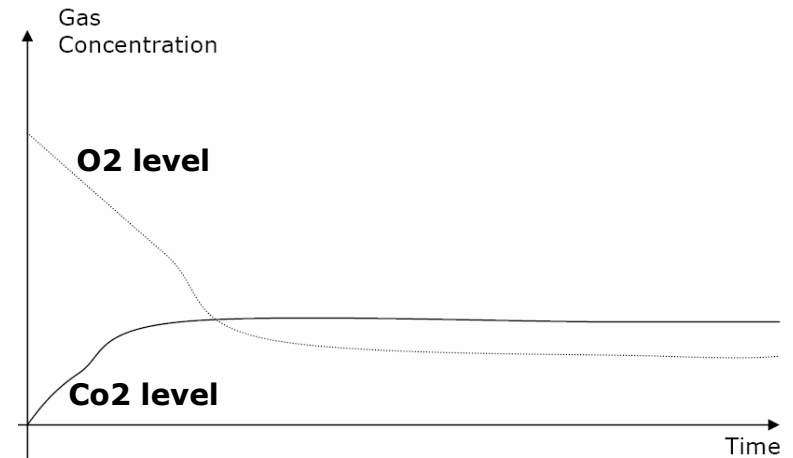
# FruitCare Controlled Atmosphere



# FruitCare

## How does it work ?

- FruitCare™ - a CA system, made for fruit and vegetables with a high level of respiration.
- During respiration, the fruit will consume Oxygen ( $O_2$ ), and thereby reduce the level of this gas inside the container.
  - Low oxygen level subsequently slows down the respiration of the fruit, resulting in a longer storage life.
- Also during respiration, the commodity will produce Carbon Dioxide and consequently increase the level of  $CO_2$  in the container.
  - Elevated  $CO_2$  level contributes to lower respiration and at the same time suppresses the release of ethylene.

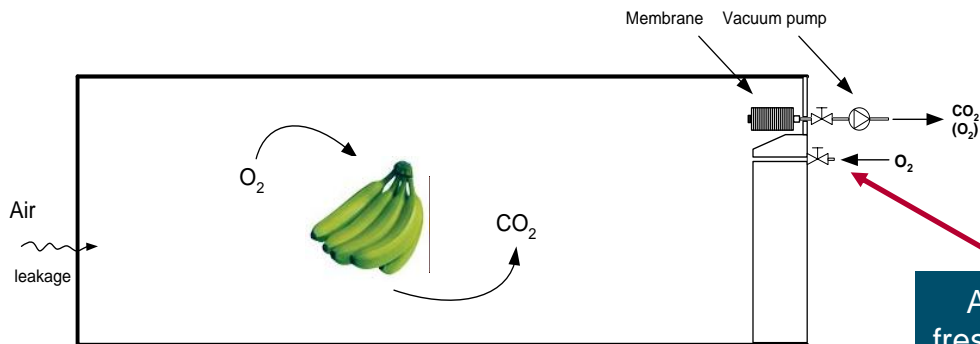
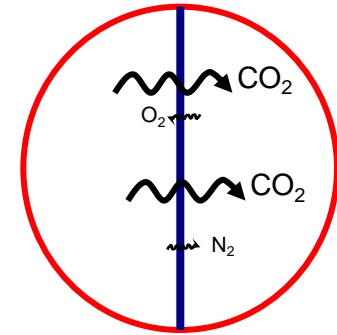


# FruitCare - How does it work

## Membrane technology

When/if CO<sub>2</sub> level gets above setpoint

CO<sub>2</sub> molecules will easily pass through the membrane and out of the container, whereas only few Oxygen and Nitrogen molecules will be allowed to pass.



When/if O<sub>2</sub> level gets below setpoint

Automatic fresh air intake will open and let in ambient air, until O<sub>2</sub> levels are back in range.

Automatic fresh air intake

# FruitCare Technical Features

- 1 Capable of maintaining gas levels +/- 0,5% from set points.
- 2 Advanced membrane technology.
- 3 Sensors available: Oxygen (O<sub>2</sub>), Carbon dioxide (CO<sub>2</sub>) and Humidity (H<sub>2</sub>O)
- 4 Automatic fresh air intake.



# Temperature management

**IMS recommends a temperature setting of:**

**+14C → +14.5C**



**when shipping bananas under Controlled Atmosphere.**





## 2 steps are highly important to maintain correct gas levels during the transit.

- ✓ CA curtain must be tight – all around the curtain rail.
- ✓ Drain Plugs must be closed – some containers have 2, some have 4.



# 2 x Ethylene absorbers

Placed with strips in the return air grill.

