

KIWIFRUIT

ELIMINATE BOTRYTIS, CONTROL SOFTENING AND EXTEND STORAGE LIFE

Kiwifruits in storage are susceptible to decay, particularly Botrytis, from airborne surface microorganisms and are highly sensitive to softening from uncontrolled ethylene levels.

Thanks to PC Engineering ozone generators, pineapple packers and processors are able to extend product life, decrease decay and enhance food safety practices naturally, without altering the organoleptic properties and meeting HACCP standards.

SCIENCE-BASED SOLUTION

PC Engineering solutions provide a safe and proven alternative for kiwifruits packers and processors.

The ozone, efficiently fumigated inside the cold storage room is used during kiwifruits storage helps to maintain the high quality of the fruit for long time, preventing the decay and consuming the ethylene.

OPTIMUM SAFETY AND EFFICACY

The unique closed-loop concentration control and remote monitoring capabilities provide optimum safety and efficacy. The measurement sensors and on-board computer maintains ozone concentration at desired set-point. The solution includes fail-safe ambient air sensors and water sensors, which constantly ensure the safety of working area and the constant efficacy of the system.

The remote monitoring service constantly tracks system performance and provides detailed reports and automated alerts.

KEY FACTS

Reduce decay:

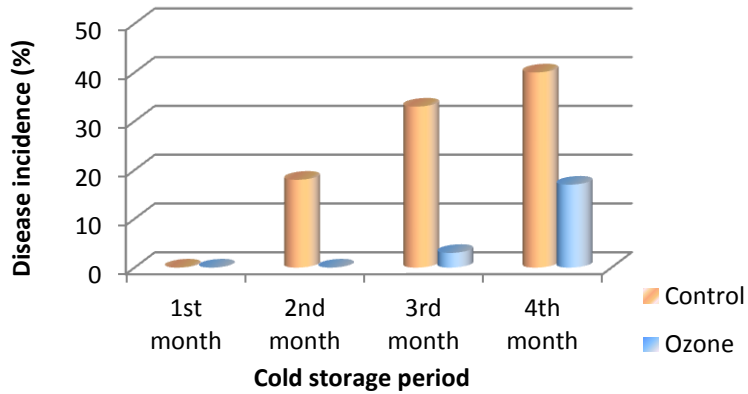
- Kill surface and airborne microorganisms, particularly Botrytis
- Stop nesting of decay
- Extend storage life and shelf life
- Prevents cross-contamination

Control ethylene levels in storage rooms:

- Maintain fruit pressure
- Increase storage and shelf-life
- Gain options in market timing

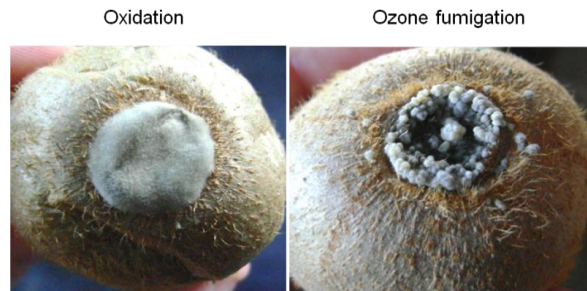
USDA and FDA approved





The ozone reduces the decay, killing the major pathogens, particularly *Botrytis cinerea*.

The ozone, fumigated inside the cold storage rooms, reduces the decay, increasing the storage life, and prevents sporulation and cross-contamination.



OZONE BENEFITS

	STORAGE WITH OZONE TECHNOLOGY
MICROFLORA CONTROL	All pathogens are killed. No microbial resistance phenomena
ETHYLENE CONTROL	Converts ethylene to water and carbon dioxide (process is outside the fruit)
RESIDUE ON FRUIT	No
ORGANOLEPTIC PROPERTIES and FRUIT QUALITY	Natural quality maintained
REGULATORY COMPLIANCE	None
CORROSION	None, using ozone at the indicated concentration