

Besseling Group develops a sophisticated system for dynamic CA storage - **DFR**

Controlled Atmosphere (CA) is an agricultural storage concept. The atmospheric conditions regulated in this concept prolong storage of fresh fruits with a minimum loss of quality. It enables produce to be supplied throughout the year whilst the quality is maintained.

Storage at extreme low oxygen levels leads to a longer and better storage time without major quality loss and has proven to be a good alternative for the battle against scald. However, if the level of oxygen is too low fermentation will occur and precious fruit will be damaged. Defining this level without damaging the fruit is difficult and therefore fruit is usually stored at safe oxygen levels.

**DFR** measures the respiration rates ( $O_2$  consumption and  $CO_2$  production) of fruit during the CA storage period and adjusts the level of oxygen automatically based upon a simple calculation. Storage at extreme low levels will be safe ensuring an optimal quality and a longer shelf life.

Our system will use the **Fruit Observer** as a control measurement for the lowest possible oxygen level. The **Fruit Observer** will also indicate "in advance" when the fruit loses its value. Selling the fruit at the right moment assures you the best possible price for your fresh produce.

Next to optimal quality and a longer shelf life of your precious fruits, **DFR** uses less energy than existing CA equipment.

**DFR** and the **Fruit Observer** are still under development. For those who are interested please contact us via e-mail [sales@besseling-group.com](mailto:sales@besseling-group.com) or phone +31-229-212154.

#### **UPDATE - June 12, 2012**

Besseling Group has been working on **DFR** since 2011 and has already implemented it successfully on various locations. Testing will continue and more information will follow soon.