

The Fruit Observer of Besseling is reliable according to leading research institute

Over the past years, a leading research institute carried out a study on the operation of the Fruit Observer in cooperation with Ilerfred and an university. The results of the chlorophyll fluorescence sensor are positive. The system is ideal for storing fruits and vegetables under Dynamic Controlled Atmosphere (DCA) conditions and is reliable to prevent damage from lack of oxygen during DCA storage.

Compared to other DCA systems, the Fruit Observer is reliable and accurate.

- The Fruit Observer is a self-operating system that can be used in each store, regardless of the brand of CA equipment. There are no high costs involved in adapting the existing CA plant in order to integrate the system.
- The system checks the activity of the fruit several times a day.
- The Fruit Observer responds before ethanol is formed in the produce. By measuring ethanol you are controlling one step behind the facts.
- Ethanol measurement is by definition dangerous because the ethanol produced by apples/pears is adsorbed by surrounding apples/pears so that the presence of ethanol is measured too late.
- The CA store does not need to be turned off nor set at an overpressure before a measurement.
- The Fruit Observer also works when a CA store is not completely air-tight. A system based on RQ measurement can only function when the CA store is 100% gas-tight.
- No decisions based on the average level of a CA store so that weak apples suffers from a larger amount of better apples.

Low oxygen levels have proved their effectiveness during the storage of fruit and vegetables. The lower the oxygen level, the less the fruits respire and the less they deteriorate in quality. Moreover, disorders like scald can be reduced significantly. There is however a lowest limit to the oxygen level. The lowest possible oxygen level differs depending on variety, season and the quality of the fresh produce. The Fruit Observer is the perfect system to determine the lowest possible oxygen level because of continuous monitoring.

Ilerfred is a company with over 30 years experience in the design, installation and maintenance of refrigeration and controlled atmosphere installations. Ilerfred strives for maximum customer satisfaction through well-designed installations, the use of quality materials, professionalism in the performance of the plant and a sound technical support.

For more than 25 years, **Besseling Group** develops, produces and installs CA equipment necessary for long-term storage of fruit and vegetables under optimum conditions. The Besseling equipment is offered worldwide through an extensive network of distributors and agents. More information about the Besseling Group can be found on their internet site www.besseling-group.com or call +31-229-212154.