

The Besseling Fruit Observer makes DCA storage easy and predictable



The market price for fruit and vegetables is primarily determined by quality, supply and demand. But how do you maintain the best quality in your products until the most suitable moment? Simple: by opting for storage under Controlled Atmosphere (CA) conditions. By using CA, the physiological processes in the stored product are slowed down, resulting in an extended storage life. During the last couple of years, the concept of CA has evolved and refined more and more which led to the introduction of new storage concepts and technologies such as Dynamic Controlled Atmosphere and the Fruit Observer.

The Besseling Fruit Observer determines the physiological condition of fruit and vegetables. Like humans, fruit and vegetables respond to changes in their environment. When it is cold we get goose bumps and if there are not enough oxygen molecules in the air, we gasp for breath. In fruit and vegetables we can see a reaction to the environment in the activity of chlorophyll, a substance which is naturally present in fruit, vegetables and plants.

The activity is measured by chlorophyll fluorescence, a natural phenomenon. Chlorophyll fluorescence changes rapidly when anaerobic respiration has been triggered due to lack of oxygen. Once the anaerobic point has been detected by the Fruit Observer, the oxygen level has to be increased to a safe level so fruit and vegetables will return to aerobic respiration. By determining the lowest level you can store above this threshold and avoid harmful stress or even worse....

We are not only looking for the lowest possible oxygen level. Changes in the chlorophyll can also provide you interesting information on the quality of fruits and vegetables and helps you getting the best possible price for your valuable produce.

Besseling Group has developed the Fruit Observer on its own. The development took 4 years of intensive research and refinement. There are no third party involvements, service contracts or other regulations when using it. The Fruit Observer is an independent system which can be used in any CA store, regardless the brand of CA equipment supplier.

About Besseling Group

For more than 30 years, the Besseling Group worldwide develops, produces and installs CA (Controlled Atmosphere) and ULO (Ultra Low Oxygen) equipment necessary for long-term storage of fruit and vegetables under optimum conditions. Their high quality products are designed for long life with intense use and need a minimum of maintenance. More information about the Besseling Group can be found on their internet site www.besseling-group.com or call +31-229-212154.

