



## SOFTRIPE SETS NEW QUALITY STANDARD FOR RIPENING AVOCADOS

Frigotec GmbH will present avocados ripened by the Silver Innovation Award 2019 winning technology, Softripe, at Fruit Logistica 2020 following successful trials in Brazil and England.

Studies from the first Softripe chambers specifically designed for ripening the popular, nutrient-dense superfood have shown a consistently high-level of fruit and Frigotec GmbH is confident that a new quality standard has been achieved. The resulting avocados feature a firm and stable shell, moist and oily flesh, and sweet nutty taste.

H. Jörg Eienkel, Managing Director Frigotec GmbH, said: "It was impressive to see and taste the quality of Softripe Margarida avocados. The flesh is so soft, homogenous and delicious!"

The positive results demonstrated by Softripe avocados are achieved through a three to four-day stress-free process that mimics natural ripening to enhance quality, flavour and extend shelf life.

"The technical superiority of Softripe over conventional ripening technology is particularly apparent with avocados, fruit that is traditionally difficult to ripen", explains Roland Wirth, Managing Director Frigotec GmbH. "Softripe ripening takes place in a closed, gas-tight chamber where it 'communicates' with the fruit as if in nature through its respiration. The control system then automatically optimises the environment in response. Automation also means that there is no need for a person to oversee or enter the chamber during the ripening process."

Softripe is ideally suited for the ripening of avocados, bananas, mangoes, kiwis, tomatoes and persimmons. Softripe avocados, details of the trial and test results including comparisons with conventionally matured fruit will be presented at the Frigotec GmbH Softripe stand in Hall 27/E11.