



La Buona Frutta

S.p.A. Consortile

Ozone use in fruit cold storage cells report

It's been four years since we started using gaseous ozone produced by MET Srl generators for fruit preservation.

Initially we tried this technology on preserved pomaceous and stone fruits.

Given the first positive results comparing the current levels of wastage to previous years, we decided to extend its use to all other storage cells.

After the first difficulties in managing the effective gas concentration, we have been helped throughout by MET Srl technicians, who introduced needed variations to the generation management system in order to punctual dosage ozone according to product requirement, based on our requests and numerous findings made.

The current management and production system is based on three points: generation, the produced gas measurement and its autonomous diffusion.

Starting from the generator, in order to work the apparatus requires only a low power electrical connection (1.5 KW). Then, inside the storage cell there is a diffuser managed by the generator that spreads ozone and a sensor that punctually detects gas levels set on type and variety of stored product.



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The microcontroller managing these phases has been programmed to monitor the amount of supplied ozone depending on cell volume and quantity of stored product. Safety systems have also been created to avoid excess gas generation and possible anomalies, promptly forwarding information to the cell manager.

All this allowed us to use this technology in spite of the refrigeration cells production method.

Therefore we are satisfied with ozone results in goods storage which are guaranteeing us a product quality easily recognized by the buyers.

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