








## FRUITS AND VEGETABLES

Preservation of fruits and vegetables by the use of techniques adapted to each product and variety. Creation and maintenance of long-keeping devices in controlled atmosphere, cold storage chambers, precalibration, conditioning and shipping docks.



We accompany you in the short-, mid- to long-term preservation of all types of fruits and vegetables.

Controlling weight loss and energy costs

-  **Positive and negative refrigeration:** *apples, pears, citrus fruits, kiwis, bananas, plums, peaches, nectarines, apricots, red fruits, pomegranates, dates, avocados, mangoes, potatoes, asparagus, carrots, leeks, cabbage, lettuce, celery, beets, onions, garlic, mushrooms...*
-  **Deep-freezing:** *all products*
-  **Controlled atmosphere:** *apple, pears, kiwis, red fruits, plums...*
-  **Ripening facility:** *bananas, avocados, mangoes...*
-  **Anti-germination :** *potatoes, onions...*
-  **Humidification :** *lettuces, asparagus, mushrooms, carrots, radish, celery...*
-  **Dehumidification :** *dates, onions, garlic*

Designed according to an energy-efficiency model, our equipments have a centralized management with control of all parameters and alarms..



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