

## CONTROLLED ATMOSPHERE







Specific technique for the long preservation of fruits and vegetables including apples and pears which slows the ripening process and thus enables to preserve the quality and firmness of products up to 12 months.



### Thermo Réfrigération, spécialiste des environnements en atmosphère contrôlée

Thermo Réfrigération masters this technique for more than 20 years thanks to advanced technologies.

We provide solutions tailored to the varieties and markets of each producer that meet the latest regulatory constraints:




-  **AC : Standard controlled atmosphere**
-  **ULO : Ultra Low Oxygen**
-  **XLO : eXtrem Low Oxygen**
-  **Adsorbers**
-  **Nitrogen generators**
-  **O<sup>2</sup> - CO<sup>2</sup> analyser ; ethylene C<sub>2</sub>H<sub>4</sub>**
-  **Buffer lungs**
-  **Hydraulic valves Catalyst of ethylene Eco scrubbing**



**Our partner**



**Contact us**

-  **Hydraulic valves**
-  **Catalyst of ethylene Eco scrubbing**
-  **Eco scrubbing**

**Absoger** a partner company of Thermo Refrigeration, specialized in controlled atmosphere equipments

## MORE INFORMATION

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