



FRUIT AND VEGETABLES

Longer freshness and higher quality through mist

Fresh produce displayed in a store tends to deteriorate quickly: the particularly low humidity in the average produce aisle causes them to lose a lot of moisture. As an example, lettuce leaves go limp within an hour, which makes the lettuce appear less fresh and crunchy. “Dry mist” technology developed by Contronics will help you counteract this effect.

Inspired by the morning mist hanging over a crop field, we sought to replicate this natural phenomenon. Our systems use ultrasonic technology to make the finest mist from the purest water, surrounding your produce in a thin layer of mist. As the mist evaporates, the humidity rises and the temperature drops naturally.

Your produce loses no more moisture and stays fresh longer, without getting wet. Certain fruits and vegetables, like lettuce, can even be rehydrated by the fine aerosols, which they absorb through their stomata (pores), compensating for the water loss that occurs during harvest. Your produce will retain its freshness, colour and nutrients for a significantly longer time — something your customers will surely appreciate!



Your produce retains its moisture and stays fresh longer

Advantages:

Besides an increase in quality and weight, our “dry mist” technology offers additional advantages, such as a:

- More to sell on account of less spoilage;
- Higher revenue through superior quality and the “show” of the mist above the shelves;
- Produce no longer needs to be moved to cooling storage after closing, saving on labour costs;
- The natural cooling effect helps save on energy in both store and storage;
- Mist eliminates the need for packaging;
- Our systems contribute to sustainability by reducing waste, energy and CO₂;
- Lifelong warranty and maintenance agreement.



Morrisons, UK

For any produce display

Our technology can be applied to any fruit and vegetable aisle, whether refrigerated or unrefrigerated. The system can be quickly and easily integrated into any existing displays. The amount of mist and how it is divided can be easily regulated.

Contronics

Our mission is to do our share in the battle against food waste. Our ultrasonic “dry mist” technology has helped us do this for decades — and not just us. Among our customers more than 26,000 systems are currently in use worldwide.

With the support of over 30 international distribution partners, Contronics is a leading name in the fresh food supply chain, partly due to the reliability and guaranteed hygiene of our systems.



Carrefour, France

“Dry mist has visibly improved the quality, revenue and contribution of my fruit and vegetable aisle”

Pieter-Jan van Gulp, supermarkt owner



TESCO, Poland

Contronics offers:

- Tailored consultation regarding application in your store, without obligation;
- Support through all stages, from planning to installation;
- Service and maintenance

Don't hesitate to contact us

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