



## REFRIGERATED STORAGE

### Longer freshness and higher quality through mist

The condensers in refrigeration systems draw moisture from the air and, as a result, from the produce in the cold store. The greater the temperature difference, the more water is drawn out. “Dry Misting” 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!

### Advantages:

Produce will retain its weight, quality and freshness for longer. This means it can be stored for longer and you deliver higher quality to your customers.

Other advantages of our “Dry Misting” include:

- Higher revenue through superior quality and storage;
- Longer storage windows mean you can look for the perfect selling moment;
- More to sell on account of less spoilage;
- The natural cooling effect helps save on energy costs;
- The aerosol does not settle on produce or packaging;
- Mist eliminates the need for packaging while in storage;
- Lifelong warranty and maintenance agreement.



*Dry mist raises humidity and lowers temperature naturally.*



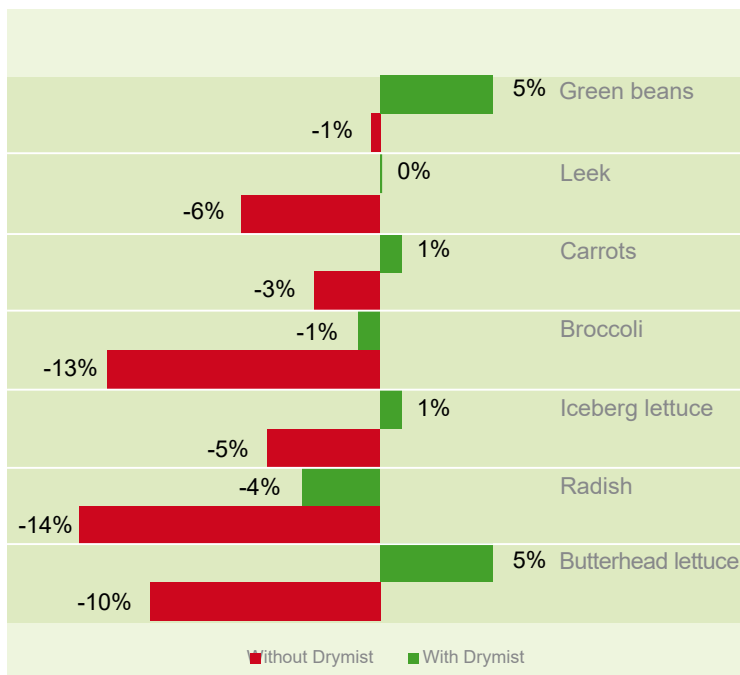
## For any cooling facility

We offer solutions for cold storage of any size, no matter what the temperature, and our systems integrate smoothly with controlled atmospheres (CA). The relative humidity in your facility can be easily set to any value up to 100%, after which it is automatically maintained. Installation is both quick and simple.

*“By using Contronics systems, we’ve minimised produce drying out, minimised weight loss and maximised quality retention, without any of the produce getting wet”.*

*Hans van Acht, owner cooling and freezing facility*

% weight loss after 3 days of storage.



Source: Dryness check at supplier



Nowakowski, Poland

## Contronics

Our mission is to do our share in the battle against food waste. Our ultrasonic “Dry Misting” 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.

### Contronics offers

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

### Don't hesitate to contact us

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