

Always Fresh

New ways to keep your produce
fresh and longer lasting



 **condair**

Fruit

Fruit depends on moisture – just like we do

Produce contains up to 95% water and if the products are stored too dry and too warm, vaporization increases. This means that the produce dries out, just as humans might dehydrate in dry and warm surroundings.

A natural part of the produce department

The solution is water. That is why we chose to install a humidification system in the produce department. This system creates natural air humidity that reduces vaporization. It ensures both an optimal shelf life and a pleasant shopping climate in the store.



Humidification

A humidification system from ML System guarantees clean water

A humidification system from ML System operates in accordance with the highest hygiene standards. The humidification system only uses clean water, which has been purified for bacteria and impurities via a triple safety system. The system is regularly controlled to ensure the vaporized water is always clean.

ML System is HACCP/ISO 22000 certified. The ISO 22000 is a hygiene standard.



Facts

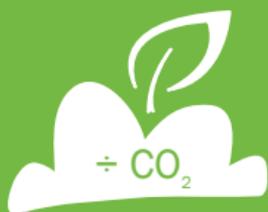
Longer lasting produce

High-pressure humidification not only ensures higher humidity in the produce department, but also lowers the temperature. This improves the shelf life of both fruit and vegetables. When the fruit and vegetables are stored under optimal conditions in the store, they keep longer when you take them home.

Good advice for your refrigerator

Avoid deterioration of vegetables by storing them separately in plastic bags in the vegetable drawer, where the temperature should be a minimum of 7°C. Avocados, cucumbers, peppers and eggplants should not be stored too cold, whereas broccoli and all types of cabbages can be kept in a colder spot in the refrigerator.





Natural environment with a green consciousness

When it rains, the temperature drops. This is because the raindrops absorb the heat energy from the air when they vaporize, and this loss of energy cools down the air.

A humidification system works along the same natural principle. Clean water is subjected to high pressure and atomized into particles that are so small they immediately vaporize in the air. This vaporization increases the humidity and lowers the temperature, thus ensuring the best conditions and the best shelf life for fruit and vegetables.

Humidification only occurs when the humidity is too low or the temperature is too high. The process is controlled by a sensor, which continuously measures the humidity and temperature in the area the system covers.

We choose the best for our customers

High-pressure humidification is not only good for produce, but also for the environment. The energy consumption is only a fraction of what is used for a walk-in cold storage room in the store. We are very conscious about initiatives that benefit the environment, reduce energy consumption and lower CO₂ emission, and have therefore chosen a humidification system from ML System.

