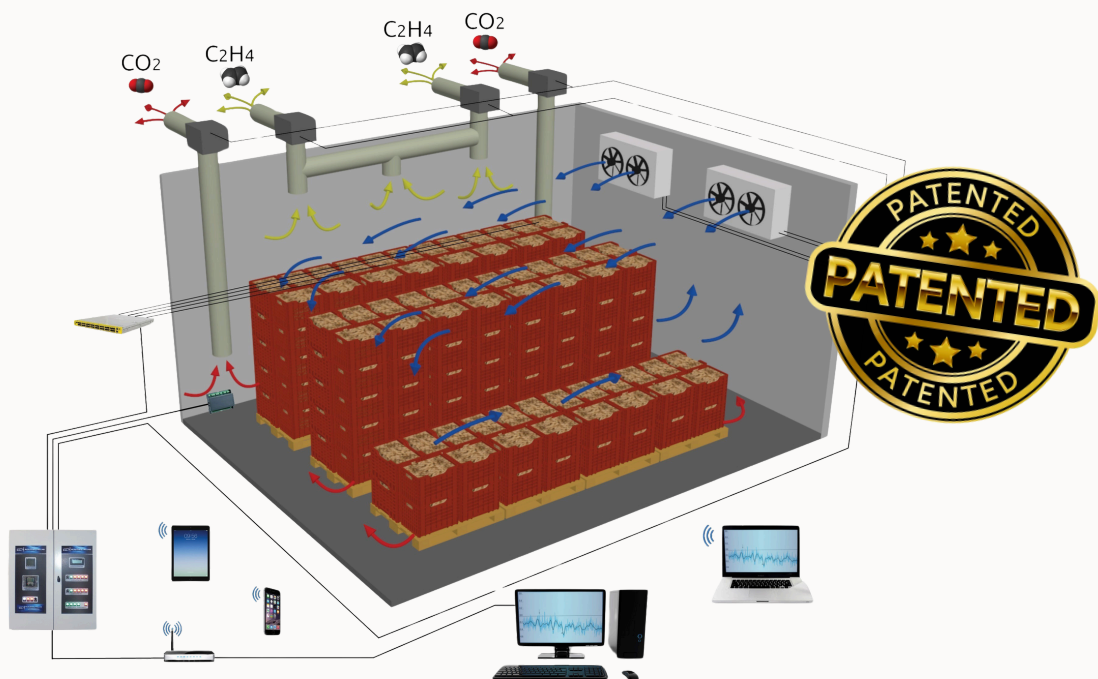


What is DYNAMIC COOLING

Dynamic Cooling is applied through a method that relies on continuous, multi-point monitoring, using more than ten specialized sensors across both the stored produce and the refrigeration system.



Results: Effective control of issues such as uncontrolled ripening and product deterioration.



What is

DYNAMIC COOLING

Specialized instruments monitor the levels of ethylene (C_2H_4) and carbon dioxide (CO_2) inside the chamber. A predefined set of automated actions maintains these ideal conditions throughout the entire volume of the space, ensuring uniform results across all products.

Product	Recommended Temperature (°C)	Relative Humidity (%)	Storage Duration Conventional Cooling	Storage Duration Dynamic Cooling
AVOCADO	5° to 8°	90 - 95	3 - 6 weeks	4 - 7 weeks
KIWI	-0,5° to 0°	92 - 97	2 - 4 months	4 - 7 months
PEAR	-1° to 0°	90 - 95	2 - 6 months	3 - 7 months
ONION	0°	70 - 75	5 - 6 months	8 - 10 months
CARROT	0°	90 - 94	1 - 3 months	2 - 4 months
APPLE	-0,5° to 0°	90 - 92	3 - 5 months	4 - 8 months
ORANGE	2° to 4°	88 - 92	2 - 4 months	2 - 4 months
POTATO	6° to 7°	92 - 94	3 - 4 months	4 - 6 months
POMEGRANATE	6° to 7°	85 - 90	2 - 3 months	2 - 4 months
GARLIC	-2° to -1°	65	4 - 6 months	6 - 8 months
FIG	0°	88 - 92	1 - 2 weeks	1 - 3 weeks