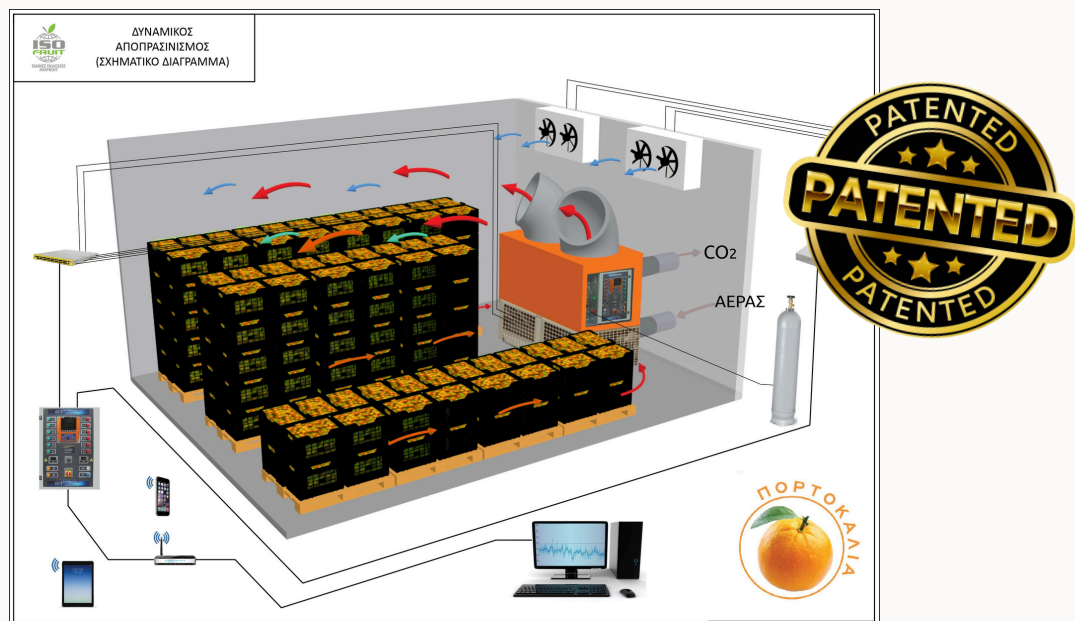# What is
DYNAMIC DEGREENING

Dynamic Degreening is a degreening method based on continuous monitoring of multiple parameters, including temperature, humidity, and the concentrations of carbon dioxide (CO_2) and ethylene (C_2H_4) through a network of multiple sensors.

Results: Improved performance, consistent quality, and precise control of the degreening process, without deviations.

What is
DYNAMIC DEGREENING

In Dynamic Degreening, a predefined set of automated actions continuously and directly regulates the mechanisms that create the degreening conditions. As a result, these conditions remain ideal at all times and across every point within the volume of the chamber where the process takes place.

PRODUCT	DURATION (hours)	C_2H_4 (ppm)	CO_2	°C	RH(%)
LEMONS	60~80	1~10	1%	23~25°	90%
ORANGES (EARLY)	30~68	1~10	<0.5%	20~22°	92%
ORANGES (MID-SEASON)	30~68	1~10	<0.5%	22~24°	92%
PEPPERS	24~48	1~10	<0.8%	23~25°	92%
MANDARINS (SENSITIVE)	40~60	1~10	<0.5%	18~19°	94%
MANDARINS (RESILIENT)	60~80	1~10	<1%	21~22°	92%
GRAPEFRUIT	40~60	1~10	<0.5%	24~26°	92%
KUMQUAT	40~60	1~10	<0.2%	18~20°	93%