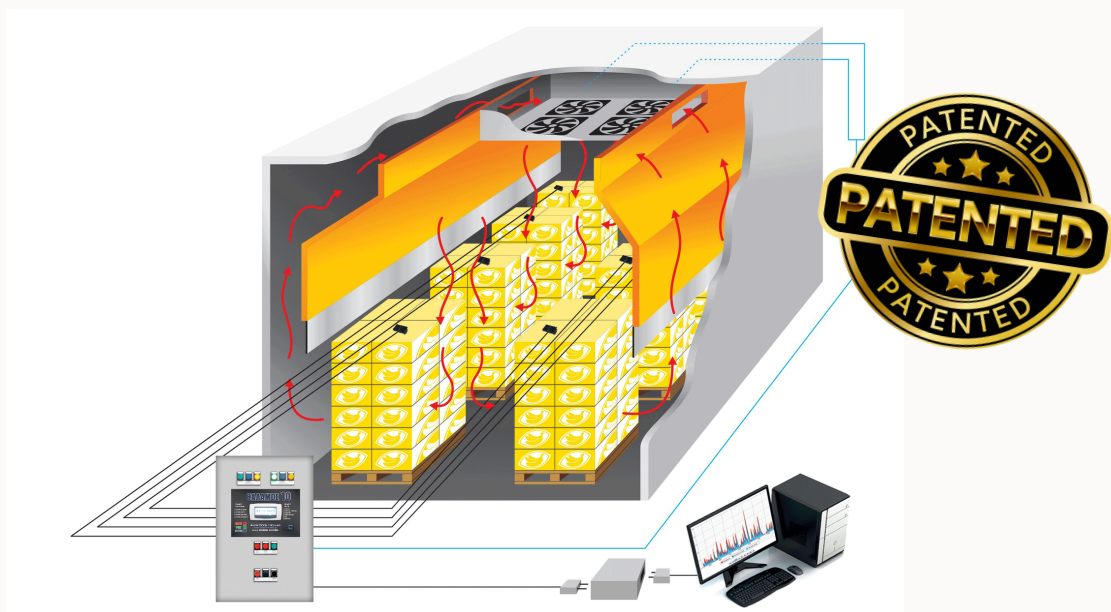


What is DYNAMIC RIPENING

Dynamic Ripening is a method based on continuous multi-point monitoring of the products being ripened, along with constant adjustment of ethylene supply and the maintenance of optimal chamber temperature and humidity.



Results: Uniform, targeted ripening with precise control of conditions, reducing losses and improving overall product quality.



What is

DYNAMIC RIPENING

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 the ideal ripening conditions throughout the entire space, ensuring uniform results across all products.

Product	Duration (hours)	C_2H_4	CO_2	°C	RH(%)
BANANAS	72-96	100~150	<0.6%	18~19°	90~95
TOMATOES	48~72	100~150	<0.8%	19~21°	90~95
AVOCADO	36~48	80~100	<0.6%	20~21°	90~92
KIWI	24~48	20~80	<0.4%	20~21°	90~95
MANGO	12~24	80~100	<0.5%	20~22°	90~95
PERSIMMON	24~48	10~40	<0.3%	19~20°	90~95

