

Citrus

Fresh thinking in crop storage

Experience: Biofresh have years of experience working with the application of ozone in fresh produce storage areas.

Low levels of ozone are used to inhibit the spread of fungal disease and reduce spoilage losses helping to maintain post-harvest quality of citrus.

Reduced Spoilage: Low levels of ozone reduces aerial borne fungal spores in the storage atmosphere, preventing the spread of fungal disease and reducing crop loss through spoilage.

Ozone is also effective in removing ethylene from the storage area, reducing the stimulus for ripening before the fruit reaches the final customer.

Improved Taste & Appearance: Analysis prepared with customers has shown a 50% reduction in mould spoilage over a four week storage period, with penicillium spore counts on oranges reduced by 99% over an eight week storage period.

Please contact Biofresh for further technical information.

Member of
EUO₃TA.org
European Ozone Trade Association


No Chemical
Residues



Under Biocidal Products Regulations (EU) 528/1012 anyone who wishes to market an ozone generator for a biocidal application within the EU must have their product authorised in accordance with the BPR. Biofresh are a member of the EUOTA Ozone Task Force which has submitted an ozone dossier to meet the requirements of these regulations.



biofresh

(+44) 1661 844 866
info@bio-fresh.co.uk
www.bio-fresh.com