

Maintaining Temperature

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• Refrigeration capacity.



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Maintaining Temperature

- Refrigeration capacity.
- Evaporator coils.



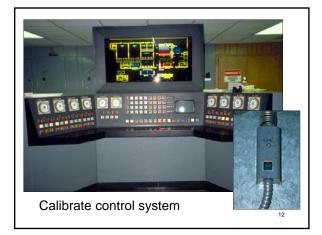
Maintaining Temperature

- Refrigeration capacity
- Evaporator coils
- Insulation



Maintaining Temperature

- Refrigeration capacity.
- Evaporator coils.
- Insulation.
- Controls/thermostat.



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Maintaining Temperature

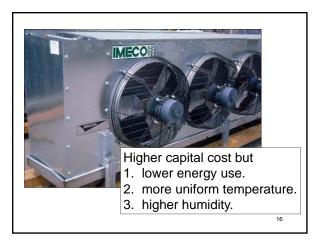
- Refrigeration capacity.
- Evaporator coils.
- Insulation.
- Controls/thermostat.
- Air mixing volume (usually above fruit).



- Temperature variation $< 2^{\circ}$ F.
- Relative Humidity > 90% 95%.

Maintaining High Humidity

- Large evaporator surface.
- High evaporator temperature.

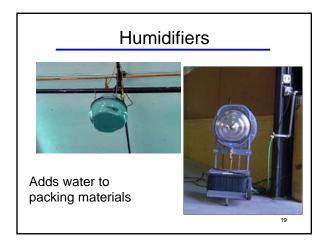


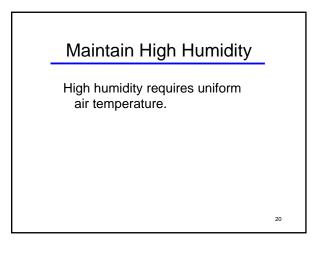
Maintaining High Humidity

- Large evaporator surface.
- High evaporator temperature.
- Reduce refrigeration load.

Maintaining High Humidity

- Large evaporator surface.
- High evaporator temperature.
- Reduce refrigeration load.
- Humidifier.





Reduce Moisture Loss

• Minimize paper & wood packaging.

A 2lb fiberboard box can absorb water equal to 1% of fruit weight.

Reduce Moisture Loss

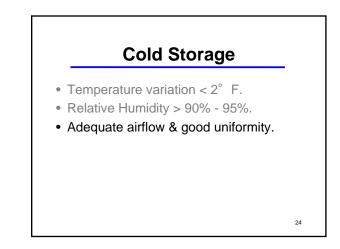
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- Minimize paper & wood packaging.
- Reduce time between picking and cooling.

Reduce Moisture Loss

- Minimize paper & wood packaging.
- Reduce time between picking and cooling.
- Harvest during the cool hours of the day & protect fruit from heating.





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Airflow Capacity

- 100 cfm per ton of product for initial cooling (0.05 m³/mt).
- 20 40 cfm per ton for long term storage (0.01 - 0.02 m³/mt).

Use only as much air as is needed to maintain uniform temperature.



