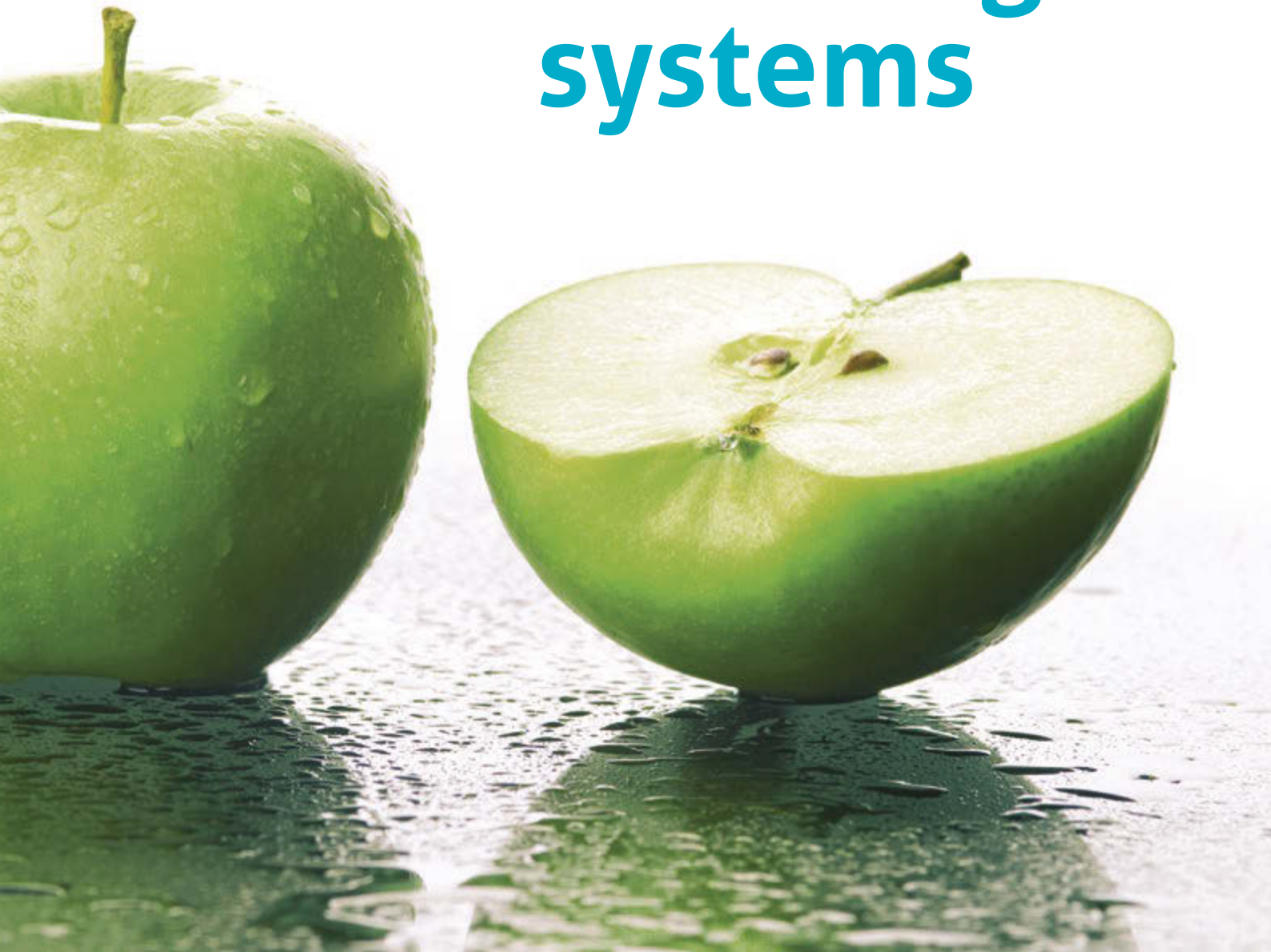


# Van Amerongen CA storage systems





# A worldwide partner with over 40 years experience

*Van Amerongen specialises in CA/ULO technology for storing fruit and vegetables. Worldwide, Van Amerongen is active in over 50 countries, on all continents, via an extensive network of agents and distributors. Van Amerongen has offices in the Netherlands, India, Turkey and Chile.*

## **Storage Expertise**

Van Amerongen has been around for over 40 years and has a broad, in-depth knowledge of fruit and vegetable storage. We also have close ties with a range of scientific institutions and universities within the field of storage.

## **Extensive Experience**

Van Amerongen has been conditioning small and large cold stores across the world for many years, which means we have vast experience with setting up and constructing CA/ULO storage facilities. Van Amerongen finished several post-harvest laboratories with special tailor-made CA systems.





# 4 Storage System Solutions

## **Controlled Atmosphere**

Controlled Atmosphere (CA) is a storage technique involving a reduction in the level of oxygen and an increase in the level of CO<sub>2</sub>. The quality and freshness of fruit and vegetables can be maintained under CA conditions without the need for any chemicals. Many products can be stored for two to four times longer than usual under CA conditions.

## **Ultra Low Oxygen**

Ideally, pears should be stored at 1-3% O<sub>2</sub>, most apple cultivars at 1.5% or lower.

Storage under such O<sub>2</sub> conditions is referred to as Ultra Low Oxygen (ULO) storage. ULO storage is used in gas-tight cold stores and is for the long-term storage of apples, pears, blue berries, kiwis and other fruit species.

## **Dynamic CA Storage**

Van Amerongen's Dynamic CA system adjusts CA conditions interactively during the storage period (instead of fixing them). The equipment used for the 'Dynamic CA Storage System' responds to the physiological condition of the fruit in the cold store and automatically adjusts the storage conditions accordingly (storage based on product response). Oxygen levels of less than 1% can be achieved, because the O<sub>2</sub> concentration will be adjusted immediately if they are in danger of becoming low.

## **Storing Fruit on Pallets**

Each type of fruit requires a specific O<sub>2</sub> and CO<sub>2</sub> level for optimal storage. This sets high demands for your technology. You certainly don't want the conditions on the pallet to be disturbed when you disconnect the other pallets. Palliflex offers maximum flexibility for distribution. This minimizes product losses and allows you to capitalize flexibly on the market and maximize your margins.

# Van Amerongen Product Range



- > CO<sub>2</sub> adsorbers
- > VPSA N<sub>2</sub> generators
- > PSA N<sub>2</sub> generators

- > Control systems
- > Gas analysis
- > Palliflex

- > Ethylene decomposers
- > Cold store accessories
- > Humidification
- > Gastight doors

**VAN** *CA technology*  
**AMERONGEN**

Biezenwei 6 | 4004 MB Tiel  
The Netherlands  
T +31 (0)344 – 670 570  
F +31 (0)344 – 670 571  
E [info@van-amerongen.com](mailto:info@van-amerongen.com)

[www.van-amerongen.com](http://www.van-amerongen.com)