



Yes, with WITT
gas control technology.

- › Storage
- › Ripeness control
- › Packaging

**CAN FRESHNESS BE
CONTROLLED?**

ALWAYS FRESH

Freshness, shelf life and ripeness of fruits and vegetables can be controlled by modified atmospheres.



Only few foods are as strongly connected with freshness as freshly picked fruits and vegetables. With globalized trade, consumers today expect a large range of fresh, natural products in best quality all year round. However, given the long transits, how can manufacturers satisfy this demand? With WITT gas technology.

Freshness, shelf life and ripeness can be controlled by modified atmospheres. Many sectors of the food industry have been using modified atmospheres for a while to extend the shelf life of products. In the process, the natural ambient air is replaced by a mixture of carbon dioxide and nitrogen, for example. This protective atmosphere prevents the produce's decay without affecting its quality or taste. Compared to chemical or thermal techniques, the use of modified atmospheres is to be rated an especially gentle method.

Modified atmospheres are also increasingly used for many fruit and vegetable products – not just in packaging but also for storage and ripeness control purposes.

› TRANSPORT/STORAGE

The consumers' demands on food have increased. Independent of the season, customers expect fresh fruits and vegetables at any time. This all-season availability is made possible by modern transport equipment and storage facilities. This way, tropical fruits can survive the long transport unscathed through a combination of suitable protective atmospheres and consistent cooling. You can even store apples for months under carbon dioxide without loss of quality and go on sale exactly when there is a demand for them.

› RIPENESS CONTROL

Nowadays, fruits are mostly harvested immaturely and transported to consumers in vast quantities. After the transport, the ripening takes place in special ripening chambers – for bananas for instance – with the help of the gas ethylene. The controlled ripening with modified atmospheres enables fresh, perfectly ripened goods on demand. In the case of tomatoes, ripening with ethylene can even replace the use of chemical additives.

› PACKAGING

The tendency to convenience products doesn't stop at fruits and vegetables. Chopped vegetables, pre-portioned salad mixes or ready-to-eat fruit salad – consumers increasingly buy convenient products that can easily be prepared. The so-called Modified Atmosphere Packaging (MAP) enables producers to take up the trend and offer appropriate products. Unlike other foods, fruits and vegetables keep breathing after the harvest. A complex combination between packaging type and protective atmosphere determines the shelf life of products. Commonly, mixtures of carbon dioxide, nitrogen and small amounts of oxygen are being used. The gas mixture is adjusted individually to the respective product. By taking into account the product's breathing and the foil's permeability, for instance through micro perforation, the ideal combination of protective atmosphere for the product is maintained. Combined with according cooling, the shelf life can be extended and an appealing packaging design can be realized at the point of sale.

WITT PORTFOLIO

WITT offers a full range of gas mixing and metering systems, gas analyzers, leak detection systems and gas monitoring systems. State-of-the-art gas technology and decade-long experience of the world leader ensure the highest levels of safety and quality for your production of fruits and vegetables. Of course, WITT is certified according to ISO 22000. This international standard specifies a food safety system. By external quality audits this certification is periodically approved and renewed. This offers you guaranteed safety you can trust.



KM100-2M



KM FLOW



KM100-2ME



KM 100-3MEM+

› GAS MIXERS AND METERERS

WITT offers high-quality gas mixers and gas metering systems for two or more gases, for high flow rates and highly fluctuating gas withdrawals. Depending on your demand you can mix the exact mixing ratio and gas volume that you need. So you remain flexible and save money compared to pre-mixed gases. The gas mixing systems are adjusted to your specific product type and processing and require only basic installation requirements. Gas mixers by WITT provide controlled gas quality and safety in your storage, ripening or packaging process.



reddot design award



OXYBABY®



MAPY 4.0



PA 7.0



MFA 9000

› GAS ANALYZERS

WITT gas analyzers are fast, precise and multifunctional. The gas analyzers are used as stationary or portable units for sample or continuous gas analysis for many applications in fruit and vegetable production. Intuitive and easy handling of the gas analyzers is provided by intelligent operating controls. State-of-the-art sensors and intelligent software solutions guarantee accurate measurement results and secure the quality of your processes. To suit your applications, the gas analyzers can be delivered as stand-alone units or integrated in gas mixing systems. Retain the control when using carbon dioxide in your storage, control the ripeness of your fruits using ethylene and ensure the quality of your products by sample testing of your modified atmosphere packages. With WITT gas analyzers.



LEAK-MASTER® EASY



LEAK-MASTER® PRO



LEAK-MASTER® MAPMAX

› LEAK DETECTORS

In order to optimize your quality management of your packages a final leak testing is vital. WITT offers certified high-quality systems for the leak detection of all types of packages – with modified atmosphere or vacuum. You can choose between leak detection systems for sample or continuous checks – based on CO₂ or as a bubble test. Naturally, the leak detection systems are manufactured with established WITT quality for highly accurate and reliable results.



RLA multichannel

› GAS MONITORING

Even small amounts of the colourless and odorless gas carbon dioxide can have an influence on the human organism. High concentrations can lead to unconsciousness or even death. Gas monitoring devices by WITT offer reliable protection against this danger. The gas warning unit permanently controls the concentration of carbon dioxide in ambient air and activates an acoustic and visual alarm when individually definable limits are exceeded. If necessary, additional devices can be controlled, e.g. extraction units can be started or machinery can be stopped by means of a potential-free contact. WITT gas warning systems for ambient air monitoring increase the safety of your employees and at the same time control and reduce the consumption of carbon dioxide.

EVERYTHING UNDER CONTROL

With WITT gas technology you can deliver fresh, perfectly ripened goods on demand.



For transport, ripeness control and packaging of fruits and vegetables under modified atmosphere, 4 gases are most commonly used: oxygen, carbon dioxide, nitrogen and ethylene.

› **OXYGEN (O₂)** basically causes the oxidation induced decay of foods and forms the basis for the growth of aerobic microorganisms. That is why oxygen is often excluded from protective atmosphere packaging. When packing fruits and vegetables, oxygen is added in controlled quantities – on the one hand, for the preservation of breathing and on the other hand, for the repression of growth of anaerobic microorganisms.

› **CARBON DIOXIDE (CO₂)** is colorless and neutral in taste. It acts as oxidation and growth inhibitor to most aerobic bacteria and mildew. The gas is often used to extend the shelf life of fruits and vegetables during transport and storage. Usually, the higher the CO₂ concentration is the longer is the shelf life of packed and stored foods. When carbon dioxide is used in protective atmosphere packaging, it can quickly diffuse from the package which causes the package to collapse. Using supporting or filling gas can slow down this effect.

› **NITROGEN (N₂)** is an inert gas which exhibits high purity due to its production. It is ordinarily used to suppress air – particularly atmospheric oxygen – from food packages. This prevents the oxidation of foods and obstructs the growth of aerobic microorganisms. It is often used as a supporting or filling gas because it diffuses through plastic film very slowly and thus stays in the package longer.

› **ETHYLENE OR ETHENE (C₂H₄)** is an organic, gaseous hormone which induces the ripening process. When fruits come into contact with ethylene, enzymatic activity increases and starch converts to sugar. The fruits ripen and the colour of the skin changes. The specific use of ethylene in ripening chambers enables the controlled ripening of varieties of fruits and vegetables.

› TYPICAL GAS MIXTURES FOR MODIFIED ATMOSPHERE PACKAGING

Depending on the product, workmanship and general conditions, the shelf life of fruits and vegetables can be extended by 50–400 % by using protective atmospheres. The indicated mixture ratios and shelf life information are merely for orientation. The optimum gas mixtures and actual shelf life can vary greatly in practice and depend on, for instance, type of packaging, refrigeration and the product and packaging size ratio.

	O ₂	CO ₂	N ₂
Apple	2–3	1–2	95–97
Banana	2–5	3–5	90–95
Bean	2–3	4–7	90–94
Broccoli	1–2	5–10	88–94
Peppers	3–5	1–2	92–95
Chicory	3–4	4–5	91–93
Grape	3–5	1–3	92–96
Grapefruit	5–10	5–10	80–90
Mango	3–5	5–10	85–92
Olive	2–4	1–2	94–97
Pear	2–3	1–2	95–97
Pineapple	2–5	5–10	75–93
Plum	1–3	1–8	89–98
Salad mixed	2–5	5–20	75–93
Spinach	5–10	5–10	80–90
Strawberry	5–15	15–60	25–80
Tomato	3–5	2–10	85–95

All units given in %

OUR PRODUCT RANGE

GAS CONTROL EQUIPMENT

- Gas mixing systems
- Gas metering systems
- Gas analyzers
- Leak detection systems
- Gas pressure vessels
- Engineering of customized systems

GAS SAFETY EQUIPMENT

- Flashback arrestors
- Non-return valves / check valves
- Quick couplers
- Safety relief valves
- Stainless steel devices
- Gas filters
- Pressure regulators
- Outlet points
- Lance holders
- Ball valves
- Automatic hose reels
- Test equipment
- Accessories
- Customized safety equipment

WITT-Gasetechnik GmbH & Co KG

Salinger Feld 4-8
58454 Witten
Postfach 2550
58415 Witten
Deutschland
Tel. +49 (0)2302 8901-0
Fax +49 (0)2302 8901-3
www.wittgas.com
witt@wittgas.com

GUSTUS & PARTNER GmbH

Installation – Service – Wartung
Alt Salbke 6-10, Geb. 59
39122 Magdeburg
Deutschland
Tel. +49 (0)391 4015246
Fax +49 (0)391 4013296
gustus@wittgas.com

WITT Tecnología de Gas, S.L.

C/Simón Cabarga N° 2a – Bajo
39005 Santander
España
Tel. +34 942 835142
Fax +34 942 835143
witt-espana@wittgas.com

WITT FRANCE S.A.R.L.

131 Voie de Compiègne
91390 Morsang sur Orge
France
Tel. +33 (0)160 151779
Fax +33 (0)160 154782
witt-france@wittgas.com

WITT Gas Techniques Ltd.

Unit 7 Burtonwood Industrial Estate
Phipps Lane, Burtonwood
Warrington, Cheshire
WA5 4HX
Great Britain
Tel. +44 (0)1925 234466
Fax +44 (0)1925 230055
witt-uk@wittgas.com

WITT GAS INDIA PVT.LTD.

855/N, Upen Banerjee Road
Kolkata 700060
West Bengal
India
Tel. +91 9831319810
witt-india@wittgas.com

WITT ITALIA Srl.

Via Giovanni XXIII, 18
24030 Solza (BG)
Italia
Tel. +39 035 4933273
Fax +39 035 4948098
witt-italia@wittgas.com

WITT POLSKA Sp. z o. o.

ul. Legnicka 55/UA5
54-203 Wrocław
Polska
Tel. +48 (0)7135 22856
Fax +48 (0)7135 13113
witt-polska@wittgas.com

WITT Gas Controls LP

3080 Northfield Place
Suite 111
Roswell, GA 30076
Tel. +1 770 664 4447
Fax +1 770 664 4448
witt-usa@wittgas.com

What are your requirements?
Please contact us.

Tel. +1 888 948 8427 | witt-usa@wittgas.com