

Besseling Group introduces the **Fruit Observer**.

Controlled Atmosphere (CA) is an agricultural storage concept. The atmospheric conditions regulated in this concept prolong storage of fresh fruits with a minimum loss of quality. It enables produce to be supplied throughout the year whilst the quality is maintained.

The concept of CA has evolved and refined more and more during the years. Development of different and more fine-tuned formulas for atmospheres and a more constant and frequent control of the gaseous parameters on which Besseling and its partners have been working on, have resulted in a “new “storage concept/technology: **Fruit Observer**.

Storage at extreme low oxygen levels is a good alternative for the battle against scald. It can also lead to a longer and better storage time without major quality loss. Our sensor indicates when the lowest possible oxygen concentration has been reached.

Other interesting features of our sensor will be continuous measurement of maturity, firmness and internal defects. The **Fruit Observer** indicates when the fruit loses its value. Selling the fruit at the right moment assures you the best possible price for your fresh produce.

The **Fruit Observer** is still under development. For those who are interested please contact us via e-mail [sales@besseling-group.com](mailto:sales@besseling-group.com) or phone +31-229-212154.