BESSELING

Netherlands-based fresh produce storage specialist Besseling plans to introduce the Agrozone Airtox Ozone generator (right) in Berlin. According to the company's sales manager Eric van der Zwet, ozone is seen as an efficient means of combating the growth of mould, fruit-rot and bacteria in ultra-low oxygen storage – used frequently in the fruit business – and, during recent tests carried out on red berries at leading Dutch fresh produce company Royal Fruitmasters, it was shown that its application could help reduce losses by an average of 40-50 per cent.

"In addition, ozone breaks down ethylene, which is spread by fruit during ripening," explains Mr Van der Zwet. "Ozone in storage areas will inhibit and destroy the growth of organisms on the product and in the entire area, without the use of chemicals. No further measures are required, so the application is completely residue-free."

At present, Royal Fruitmasters is also carrying out tests with Agrozone on pears, plums, oranges, melons and cherries. ■