DISPURA OZONE

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OZONE & COLD STORAGE GUIDE

DETERMINE THE OZONE LEVEL FOR COMMERCIAL COLD STORAGE

Cut fruits and vegetables produce ethylene gas as they age which, if allowed to accumulate, further accelerates the aging process. The use of ozone in refrigerated spaces destroys ethylene gas without producing any harmful side effects.

Volume of storage area (m^3)

Length (m) x Width (m) x Height (m) = m^3

Potato & Onion Storage: (high organic loading)

30g - 2500 to 3000 metric tons
60g - 5000 to 10,000 metric tons

Fruit/vegetables cubic metre of storage: (low organic loading)

1 g/hr – 220m^3
30g/hr - up to 8 400m^3
60g/hr – 8 400m^3 to 16 900m

The information in this document is a guide only and is not definitive without consultation