

Energy Efficient Pre-cooling Solutions For Farm Produce

Partnering with India's leading co-operatives to support exports of agricultural produce



Project : A 27,000 strong member, grape growers association based in Western India. It has approximately 80,000 hectares of land under cultivation, catering to global markets

Project Requirement

- Room needs to be maintained at 2-4°C
- Pre-cooling of grapes critical for prolonging its shelf life to 90 days

Best Practices

- Pre-cooling essential to minimize water loss, avoid decay & reduce metabolic activities of the fruits
- Grape temperature needs to be brought down to 4°C within 4-6 hours of harvesting
- Temperature maintained at 0-4°C, 90% RH

Emerson Solution

Specially designed semi-hermetic condensing unit with higher air flow and capacity for faster pull down of produce



System designed to rapidly remove field heat from freshly harvested produce, to prepare the cargo for its successful cold chain journey

