

Automatic disinfection of cold storage



Disinfect effectively - without manual processes, chemicals or water

Kills Mould and Yeast & ethylene

- No need to use so many resources to effectively clean your cold store
- Avoid premature wastage of your precious fruits.

– *-JIMCO A/S has performed tests and analysis depicting significantly lower concentration of both mould and yeast when using the FLO-D.*

Production manager Morten Toender of Danfrugt A/S. say's:

-The results demonstrate that UV-C produced ozone is beneficial to the production environment. In practice, this means that we can keep fresh our exotic fruits for two weeks longer.

Danfrugt is one of Denmark's leading fruit grower and one of Jimco's customers who have installed, tested and purchased Jimco's new technology

**JIMCO A/S is receiver of:
the EU Environmental Award
1999-2000 for Cleaner Technology**

- Mixing Apples and Pears

In addition to the minimization of mould and yeast growth, the system has other benefits. It also reduces ethylene in the air, normally secreted by apples.

This opens up the possibility of mixing different fruit types. Normally, apples cannot be stored in the same cold storage rooms as a number of other fruits. However, the concentration of ethylene, which causes e.g. pears to rot faster, is minimized with the UV-C technology. Thus, new opportunities are offered for storage of different fruits in the same cold storage rooms. It is an advantage because we can then close down a few cold store rooms and gather various fruits together in the same rooms when the high season is coming to an end, says Morten Tønder.



Save Money

The shelf life of food has always played an important role. For example, ethylene mould and yeast shorten the time in which the food keeps fresh. In the fruit industry, among other places, mould and yeast growth is a tough opponent affecting product lifespan.

- FLO-D (photolysis oxidation disinfection). –will help revolutionize the way fruit is stored.

The FLO-D uses UV-C-Technology to kill the bacteria, mold and yeast in the cold storage, hence optimizing the lifespan of fruits.

Cleans within a few hours

One FLO-D unit is capable of cleaning a cold storage room up to 1500m³ within a few hours.



- Find out how much you can save ...

- Possibility of joint storage of different fruits
- Longer lifespan
- Reduces Wastage

FLO-D can be purchased or rented at Jimco A/S or certified Dealers



Contact us for further references

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the movie here

Please call us for additional information – we shall be pleased to assist you!

Treatment with & without UV-C produced Ozone

With Ozone



Grapes

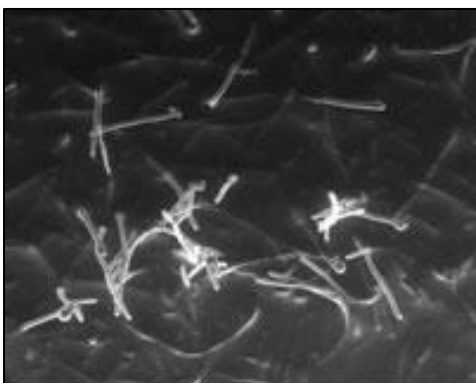
Without Ozone



Oranges



Strawberries



Tomatoes

