

PENDRED *Ripening room humidification*

The quest for higher levels of quality & colour consistency with reduced wastage and cost has led UK fruit ripeners to consider the benefits of humidification and the added value of ripening a wider range of fruit for retail.

Ready to eat - quality & shelf life = Added value



Norman Pendred & Company specialise in the installation and service of a variety of humidification technologies designed to maintain moisture levels in fresh food, either in propagation, post harvest, ripening or food processing.

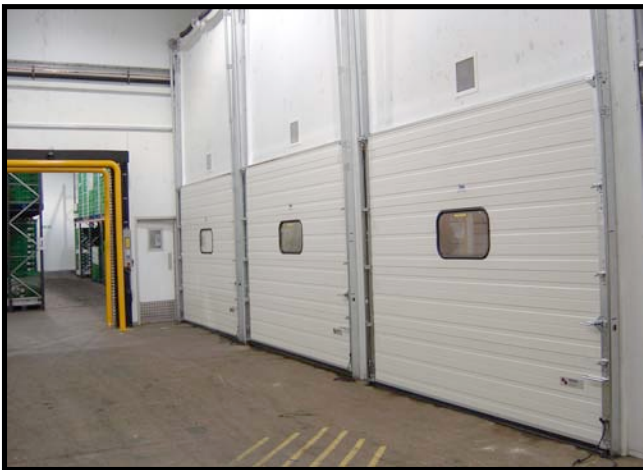
Systems can be retro-fitted into existing ripening rooms or installed into new rooms allowing the level of humidity to be controlled either independently or by a centralised ripening system.

We have developed humidification systems for ripening

bananas, avocados, nectarines, peaches plums & pears

Pears are often harvested mature but unripe to obtain optimum eating quality once ripened. Consumer studies have shown that ripened pears are greatly preferred over unripe fruit.

European pears will not ripen properly without either a period of cold storage or ethylene treatment to initiate ripening. Fruit exposed to air at 18 to 22°C and 95% Rh with positive fan/air circulation for 24 to 48 hours and will take 4 to 5 days to ripen for late season fruit and up to 10 days for early season fruit. Cooling to 1°C after ripening will maximise shelf life.



Bananas ripened in the UK differ from younger fruit ripened in the USA. UK ripened bananas are 3 - 4 weeks old and have already lost a reasonable amount of natural moisture during transport. This cannot be replaced.

High humidity Banana ripeners in the USA benefit from a reduction of moisture loss. European ripeners benefit from improved colour consistency, a significant reduction in the visual appearance of bruising or surface skin damage as well as further reducing moisture loss during ripening,

Apple and pear ripeners benefit from shorter ripening time and the ability to ripen reliably to the exact specification required by retailers, especially those requiring 'ready to eat' and 'near ready to eat' fruit. Stone fruit ripeners can achieve a greater level of control, especially with sensitive or difficult fruit.

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