

# STOREX

CONTROLLED ATMOSPHERE

*Get the best fruit quality  
with the lowest  
oxygen-level !*

# DCS

**AUTOMATIC**  
**Dynamic Control System**

## ETHANOL-MEASUREMENT

### *Unique features*

- daily measurement of fermentation/respiration = FQ
- easy determination of ACP
- decay indicator
- large replaceable sample
- non-destructive method
- no interference when using SmartFresh
- stand-alone system
- full automatic version available
- perfect tool for post-harvest consultants



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# DCS

**AUTOMATIC**  
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**The only direct marker for fermentation !**

## ***BENEFITS of DCS automatic***

- better firmness and shelf life
- prevention of skin defects / scald
- better taste, ripening restarts after DCS-storage
- prevention of internal browning / pitrot
- non-chemical treatment
- fresh and crunchy appearance of the fruit
- added value for organic fruit storage
- system acknowledged by researchers

