

Energy Efficient Packhouses For the Horticulture Industry

Safeguarding food with the latest
cold chain technologies



Project : A leading packhouse based in western India manages 10,000 tons of fresh vegetables and fruits for both domestic and international markets

Project Requirement

- Sorting, grading & packing facility
- Pre-cooling & storage of Pomegranates, Arils
- Pre-cooling & cold storage of fresh bananas

Best Practices

- Pomegranates are pre-cooled from 25 to 5° C to prolong it's shelf life to 90 days; humidity needs to be maintained at 95%
- Pre-cooling needs to be completed within 4-6 hours

Emerson Solution

High efficiency scroll & semi-hermetic condensing units for energy intensive pre-cooling applications



A modern cold chain infrastructure with conveyer belt system for sorting, grading, washing, drying, weighing, packaging, pre-cooling and staging of horticulture produce



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