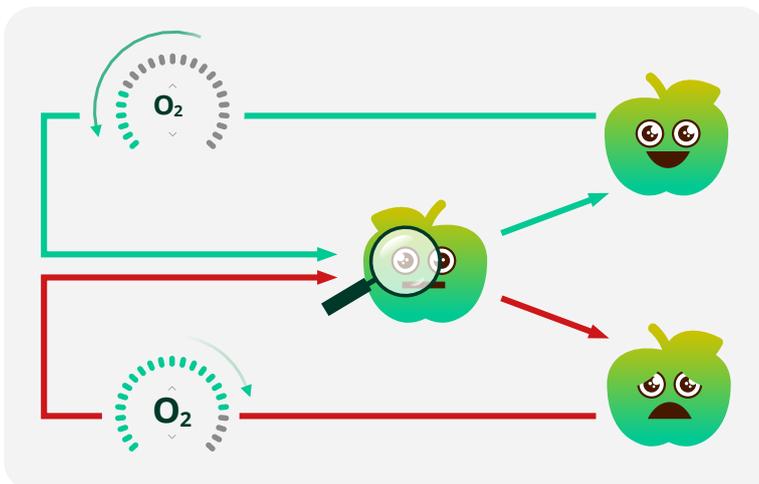


Optiflux OPTI CONTROL DCA

Optimal long-term storage with OptiControl™ DCA

To provide an alternative to 1-MCP treatment and provide a solution for year-round storage of organic products, **Optiflux™ offers a patented Dynamic Controlled Atmosphere (DCA) technology: OptiControl™ DCA.** With OptiControl™ DCA, the O_2 level in the cold store is gradually lowered, until based on fruit respiration, low O_2 stress is detected. Subsequently, the O_2 level in the room is

slightly increased, until relief of the low O_2 stress. In this way, fruit are stored at the lowest O_2 level possible, leading to maximal quality retention without inducing off-flavors or storage disorders. In addition to measuring fruit respiration to detect low oxygen stress, OptiControl™ DCA also uses real-time measurements of the ethylene (C_2H_4) gas concentration in the cold room.



Schematic representation of the OptiControl™ DCA principle.



“Granny Smith” apples after 9 months of storage and 14 days of shelf life at 18 °C after standard ULO storage (l) and OptiControl™ DCA storage (r).

Advantages of OptiControl™ DCA



Excellent quality retention:

Maximally preserve key quality attributes such as firmness and skin background color as good as with chemical treatment with ripening inhibitors such as 1-MCP up to 12 months of storage and subsequent shelf-life.



Save energy:

By lowering the O₂ level in the cold store and so decreasing respiratory heat production, our OptiControl™ DCA technology reduces cooling and scrubbing actions, resulting in a reduction of overall energy consumption by 10% at conventional storage temperatures. Check out our Energy Savings Calculator and calculate your energy savings.



Reliability:

Safeguard your facility with the most accurate and reliable gas analysis system on the market. OptiControl™ DCA uses the most reliable and accurate sensors available in the market to measure O₂, CO₂ and ethylene and guarantees excellent stability using the Beckhoff EtherCAT PLC technology.



Avoid losses:

Avoid losses due to the occurrence of storage disorders such as rot or superficial scald in a non-chemical way. Maximally extend the fruit's shelf-life down the cold chain and significantly reduce complaints.



Cloud-based:

Easily access and control your Optiflux™ systems everywhere, anytime from any device. Manage your storage facility from the OptiControl™ dashboard.



Patented technology:

Our technology is protected with several patents valid in all major fruit producing countries worldwide.

Contact us !



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