

Melon

Carrier Transicold's EverFRESH® active controlled atmosphere (CA) system for refrigerated containers now offers a new carbon dioxide (CO₂) injection option to better preserve the full range of perishable cargo, including low-respiring cargo. The new option allows the container to be pre-charged with CO₂ at the start of a voyage and automatically adds more as needed over the course of the trip.

Optimum Temperature: 7.0-10.0°C

Optimum CA levels: O₂: 3.0-5.0%, CO₂: 5.0-10.0%

Weeks in Air: 3-4

Weeks in CA: 4-6

Relative Humidity: 85-90%

Benefits of CA:

Low O₂ and high CO₂ can delay ripening and decay.

Ethylene:

Melons produce very little ethylene, but are sensitive to it. Ethylene can induce ripening and accelerate depletion of sugars affecting taste and flavor quality. Avoiding ethylene in transit can help prevent this, and extend transit life potential*.

Mixed Loads:

Should not be shipped with ethylene producing commodities

Cautions:

Melons are sensitive to chilling under 7°C. O₂ <1% and/or CO₂ >20% can cause impaired ripening, off-flavors and off-odors. CO₂ >10% can cause a carbonated taste but the off flavor dissipates during subsequent holding in air.



EverFRESH®