

Cherry

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: 0.0-2.0°C

Optimum CA levels: O₂: 3.0-8.0%, CO₂: 10.0-14.0%

Weeks in Air: 3-4

Weeks in CA: 4-6

Relative Humidity: 90-95%

Benefits of CA:

Low O₂ can maintain firmness. Elevated CO₂ can delay decay, maintain juiciness and turgidity, and maintain a fresh appearance.

Ethylene:

Sweet cherries produce very little ethylene and are not sensitive to it. Ethylene removal in transit is not generally necessary*.

Mixed Loads:

Can be shipped in mixed loads with same temperature and CA requirements.

Cautions:

O₂ <1% can cause skin pitting and off-flavors. CO₂ >30% can cause skin browning and off-flavors.



EverFRESH®