Reefer temperature range

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performance of the door. In the Commands menu, go to func-tion handheld test, AFAM open door (check that the door goes completely open in a smooth motion), and AFAM Close Door (check that Goes completely closed in a smooth motion). 3. Make sure all the drain plug-ins or kazoos are in place. 4. Make sure that the container is sealed logically against air leakage without major damage to the tight door seal seal unit etc. 5. After the unit has been run for at least 15 minutes with the rear doors opening, confirm co2 and O2 readings (if applicable) are reasonable. 6. Check temperature, CO2, O2 and anywhere else required (note: adjustment points can change after 5 days of power off.) Sugar Apple & Sugar Apple &

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for AFAM+ when shipped in a properly sealed refrigerated container. If we assume RO 1, then the oxygen and dioxide levels of the car-bin can be modified to about 10% carbon dioxide and 11% oxygen for up to 2 weeks. Anonas benefit from high carbon dioxide and high levels of relative humidity (90-
95%). AFAM+ will minimize fresh air vent openings, which in turn limit water loss and allow for the construction of relative humidity to optimal levels. In addition to maximizing temperature management efficiency, AFAM+ can also protect anonas from low oxygen damage and increased carbon dioxide.
Ethylene scrub is recommended. Temperature -1°C to 0.6°C (30-33°F) Det Det Det., Off CO2 Max 2% O2 Min (if applicable) 19% fresh air exchange setting 75cmh (45cfm) Maximum delay opening 0 hours Damage level: Low oxygen (1 month) storage occurs with damage potentially from core flash after
exposure to 5% carbon dioxide at 0°C. Symptoms include core and/or brown meat. Carbon dioxide levels of 2% would be safe for most types during shipment. Profit: Helps maintain firmness, green color, and acidity. AFAM+: Apples do not need CA for normal transit times. Therefore, they are well suited
for AFAM+ when shipped in a properly sealed refrigerated container. In addition to maximizing temperature efficiency in human age, AFAM+ can protect apples from low oxygen and high carbon dioxide damage. The following information is for individual apple con-sensus varieties for those species grown
in many different parts of the world. Specific AFAM+ settings may vary for certain countries of origin. It highly recommends being able to Informed sources or reliable reference quides before attempting to use modified oxygen or carbon dioxide levels for conditions or types of apples that the former
commercial shipbuilder expe-rience and do not have success. Ethylene scrub is recommended. Temperatures of 0.0 °C (32°F) Desalination of CO2 max 1% O2 minimum (if applicable) 20% fresh air exchange set 75cmh (45cfm) Maximum opening delay 0 hours Damage level: Braeburns late harvest
prone to high (>1-1.5%) carbon dioxide damage called 'Braeburn brown disorder', That causes the es to change the color of the inner brown, especially if the fruit is completely cooled before creating the controlled oats. Profit: Helps maintain firmness, green color, and acidity. AFAM+: Carbon dioxide
levels should be kept below 1%. Temperature 0.0°C (32°F) Desalination Off CO2 Set 0.5% Set O2 (if applicable) 20.5% fresh air exchange setting 75cmh (45c fm) Maximum delay opening 0 hours damage level: Fuji apples are very sensitive to high carbon dioxide and can be domestic brown at carbon
dioxide levels above 0.5 to 1%, espe-cially late-season or high maturation fruit. Profit: Helps maintain firmness, green color, and acidity. AFAM+: Carbon dioxide levels should be kept below 1%. Temperatures of 0.0 °C (32°F) desalination of CO2 up to 2% O2 minimum (if applicable) 19% fresh air
exchange set 75cmh (45cfm) Maximum opening delay 0 hours Damage level:Gala tolerance high carbon dioxide for long-term storage is about 1.5 to 2%, and galas from some regions can wither up to 3 to 5% for sev-eral months. Profit:
Helps maintain firmness, green color, and acidity. AFAM+: In the absence of specific information or experience, carbon diox-ide levels must be maintained at or below 2%. Temperatures of 0.6 °C (33°F) Dehumidifier off CO2 set 2% O2 set (if applicable) 19% fresh air exchange set 75cmh (45cfm)
Maximum opening delay 0 hours Damage level: Granny Smith apple can be domestic brown ('nuclear flush') at carbon dioxide levels above 1%. Early season or low maturation of the Smiths old woman are also highly susceptible to scaling, which is reduced by low oxygen. Profit: Helps maintain firmness,
green color, and acidity, and reduces scaling, AFAM+; Carbon dioxide should be maintained above 2%. Temperatures of 1.1°C (34°F) Detumidifier off CO2 set 2% O2 setting (if applicable) 19% fresh air exchange set 25cmh (15cfm) Maximum opening delay 24 hours Damage level; Effects of carbon dioxide should be maintained above 2%. Temperatures of 1.1°C (34°F) Detumidifier off CO2 set 2% O2 setting (if applicable) 19% fresh air exchange set 25cmh (15cfm) Maximum opening delay 24 hours Damage level; Effects of carbon dioxide should be maintained above 2%. Temperatures of 1.1°C (34°F) Detumidifier off CO2 set 2% O2 setting (if applicable) 19% fresh air exchange set 25cmh (15cfm) Maximum opening delay 24 hours Damage level; Effects of carbon dioxide should be maintained above 2%. Temperatures of 1.1°C (34°F) Detumidifier off CO2 set 2% O2 setting (if applicable) 19% fresh air exchange set 25cmh (15cfm) Maximum opening delay 24 hours Damage level; Effects of carbon dioxide should be maintained above 2%. Temperatures of 1.1°C (34°F) Detumidifier off CO2 set 2% O2 setting (if applicable) 19% fresh air exchange set 25cmh (15cfm) Maximum opening delay 24 hours Damage level; Effects of carbon dioxide should be maintained above 2%. Temperatures of 1.1°C (34°F) Detumidifier off CO2 set 2% O2 setting (if applicable) 19% fresh air exchange set 25cmh (15cfm) Maximum opening delay 24 hours Damage level; Effects of 25cmh (15cfm) Maximum opening delay 24 hours Damage level; Effects of 25cmh (15cfm) Maximum opening delay 24 hours Damage level; Effects of 25cmh (15cfm) Maximum opening delay 24 hours Damage level; Effects of 25cmh (15cfm) Maximum opening delay 24 hours Damage level; Effects of 25cmh (15cfm) Maximum opening delay 25cmh (15cfm) Maximum open
dioxide damage and oxygen reduction vary with variety, gas concentration and time in storage or transportation. In general, carbon dioxide (>2%), and/or low oxygen (<1%), levels up to 4 months can be harmful to Asian pears. High carbon dioxide can cause meat browning, tissue damage and
cavities in Low oxygen can cause skin discoloration. Profit: Asian pears can benefit from oxygen reduction (1-5% depending on the ari). High relative humidity (95%) Helps minimize water loss-related defects. AFAM+: Asian pears are suitable for AFAM+ when shipped in a properly sealed refrigerated
container. If we assume RQ 1, then oxygen and carbon dioxide levels can be corrected up to about 2% of carbon dioxide and 19% oxygen for up to 4 months. AFAM+ will minimize fresh air vent openings, which in turn limit water loss and allow for the construction of relative humidity to optimal levels. In
addi-tion to maximize temperature management efficiency, AFAM+ can also have Asian pears pro-tex of low oxygen and high carbon dioxide damage, namely surface discoloration, internal browning and desalination. Ethylene scrub is recommended. Temperatures of 2.5°C (36.5°F) Decontamination CO2
max 10% O2 minimum (if applicable) 11% fresh air exchange setting 60cmh (100cfm) Maximum opening delay 12 hours Damage level:Asparagus can withso 10-14% carbon dioxide tolerance for several weeks at 2.5°C. Low or low oxygen. In fact, oxygen le-Ls less than 10% can cause discoloration
Profit: Very high (10-14%) The treatment of carbon dioxide delays devel-opment decay and keeps the canes green and crisp. AFAM+: Asparagus is well suited for AFAM+ application when shipped in a properly sealed refrigerated container. If we assume RQ 1, then oxygen and carbon dioxide levels can
be modified to about 11% oxygen and 10% carbon dioxide, which is ideal. AFAM+ can protect asparagus from low oxygen, and high carbon dioxide temperatures of 5.0°C (41°F) dehydration off CO2 max 10% O2 minimum (if applicable) 11% freshly adjusted air exchange 50cmh (30cfm) Maximum delay
opening 24 hours damage levels: Hass and Fuerte types can tolerate 25-30% carbon dioxide for 2-3 days and 15% carbon dioxide for 2 weeks at 7°C. Profit: Short (2-3 days) very high (25-30%) carbon dioxide treatment delays subsequent decay development. Lower carbon dioxide treatments also help
maintain stiffness and reduce cooling damage at 5°C AFAM+: AFAM+ can protect avocados from low oxygen and high carbon dioxide damage. Temperatures of 14.4 °C (58°F) Detumidifier off CO2 max 5% O2 minimum (if applicable) 16% freshly adjusted air exchange 25cmh (15cfm) maximum opening
delay 24 hours Damage level:Bananas can be injured by <2% oxygen or more than 5% ben car dioxide at 13-15°C. Lower oxygen levels can cause out-of-taste, dis-coloration skin, and inhibit reach. Higher carbon dioxide levels can lead to fruit with green skin and soft meat. Exposure to ethylene is also
very harmful, which causes early reach. Profit: Low oxygen and high carbon dioxide help inhibit banana ripening mainly by interfering with ethylene synthesis and action. High Dioxide also increases banana resistance to cooling damage (under skin discoloration). AFAM+: AFAM+ can be a good
supplement for ethylene scrub by maintaining high carbon dioxide levels as well as by reducing the time of temperature reduction. AFAM+ can also protect bananas from low oxygen and high carbon dioxide damage and reduce the chances of cooling
damage (under skin uration discolation). Temperature 7.2°C (45°F) Dehydration Off CO2 Max 5% O2 Minimum (if applicable) 16% fresh air exchange setting 25cmh (15cfm) Maximum opening delay 24 hours Damage level: Carbon dioxide (>5%) and/or low oxygen (lt;2%) levels = can cause = off-flavors
= for = bell = peppers = held = at = 7-10^{\circ}c = for = up = to = 4 = weeks.= low = relative = humidity = levels = can = cause = water = Loss= and = loss = of = firmness.= elevated = carbon = dioxide= (=>5%) can soften and cause internal discoloration benefit: capsicum derived from low oxygen benefit and
increase carbon-ide diox. High relative humidity (&gt:95%) Helps maintain decisiveness. High carbon dioxide suppresses color loss, Low oxygen has a marginal effect on quality but does aging and retarded reach. AFAM+: Bell peppers are suitable for AFAM+ when shipped in a properly sealed
refrigerated container. If we assume RQ of 1, then oxygen and carbon dioxide levels can be down to about 5% carbon dioxide and 16% oxygen up to 4 weeks of Bell peppers benefit from high levels of relative humidity (>95%). Waxing and higher relative humidity (>95%) That will help minimize
water loss. AFAM+ will minimize fresh air vent openings, which in turn limit water loss and permits for the formation of relative humidity and carbon dioxide to optimal levels. In addition to maximizing temperature management efficiency, AFAM+ can also protect capsicums from low oxygen and high carbon
dioxide damage such as outside flavors, out of odors, pitting, discoloration and softening. Temperatures of 0.0 °C (32°F) Decumidifier off CO2 maximum 10% O2 minimum (if applicable) 11% fresh air exchange set 50cmh (30cfm) Maximum opening delay 24 hours Damage level:Broccoli can wither up to
15% carbon dioxide and about 1% oxygen at 0-2°C. Lower oxygen levels can cause out-of-taste. Profit: Broccoli benefits from low oxygen and high carbon dioxide should reduce decay and slow the start of the bud opening. AFAM+: In addition to maximizing temperature management
efficiency. AFAM+ can protect broccoli from low oxygen and high carbon dioxide damage. Broccoli is well suited for AFAM+ applications when shipped in a properly sealed refrigerated container because high carbon dioxide reduces the vellowing of flower buds and decay. A 10% carbon dioxide setting
should work for broccoli. Oxygen is generally set at 1 to 3% for CA systems. However, >lt;/2%)> The designated point for AFAM+ should be set to protect broccoli from excessively high levels of carbon dioxide. Assuming RQ of 1, 11% oxygen adjustment is suggested. Temperature 0.0 °C (32°F) Det
Det detumation off CO2 Max 6% O2 Minimum (if applicable) 15% fresh air exchange set 25cmh (15cfm) Maximum opening delay 24 hours Damage level: Exposure > 20% carbon dioxide or oxygen level <2% for 2 months can cause out-of-smell and out-of-taste. High carbon dioxide can also cause
internal discoloration. Water loss is a significant problem with cabbage that causes dehydration and withering benefits: increased carbon dioxide (6%) At 0°C it can suppress decay and germination while low oxygen inhibits the growth of the inner stem and suppresses the loss of green color. AFAM+:
Cabbage benefits from high carbon dioxide (6%) and high levels of rel-ethio moisture (98%) at 0°C. If we assume RQ 1, then oxygen and carbon dioxide and 15% oxygen for late-season cabbage. Cabbage is suitable for AFAM+ when shipped in a
properly sealed refrigerated container because minimizing fresh air vent openings will limit water loss and allow the build-up of carbon dioxide to optimal levels. In relative humidity, 98% of cabbage is less affected by decay. In addition to maximiz-ing temperature management efficiency, AFAM+ can also
protect cabbage from low oxygen and high carbon dioxide damage. Cabbage types held for different times in storage and transportation can vary according to the effects of carbon dioxide and oxygen. Temperatures of 2.2°C (36°F) Dehydration off CO2 max 18% O2 minimum (if applicable) 3% fresh air
exchange set 25cmh (15cfm) Maximum opening delay 48 hours Damage level: Carbon dioxide over 20% and/or low oxygen less than 1% can achieve disruption and cause out-of-taste and odor. Raising carbon dioxide levels of 10 to 20% can also cause a carbonated taste in fruit meat, which was lost
while being kept in normal air. Profit: Cantaloupes benefit from low oxygen and high carbon dioxide. Increasing carbon dioxide by 18% and low oxygen by 3% at 3°C will suppress the development of surface decay & amp; molds, retarded reach, sugar preservation and reduced breathing. AFAM+:
Cantaloupe is suitable for AFAM+ applications when shipped in a properly sealed refrigerated container. In addition to maximizing tem-perature management efficiency, AFAM+ can protect cantaloupes from damage levels of oxygen dioxide and carbon. If we assume RQ 1, then oxygen and carbon
dioxide levels can be changed to about 3% and 18%, respectively, for up to 3 weeks. High carbon dioxide is optimal for reducing decay and retardation. Ethylene scrub bing is recommended. Temperature 0.0 °C (32°F) Det detching CO2 max 5% O2 minimum (if 15% 25 تنظيم تبادل هوای تازه 25 % The decay and 18%, respectively, for up to 3 weeks. High carbon dioxide is optimal for reducing decay and retardation. Ethylene scrub bing is recommended. Temperature 0.0 °C (32°F) Det detching CO2 max 5% O2 minimum (if 15% 25 %) and 18%, respectively, for up to 3 weeks. High carbon dioxide is optimal for reducing decay and retardation. Ethylene scrub bing is recommended.
=klt;10%) حداكثر تاخير باز كردن 24 ساعت سطح اسيب:قرار گرفتن در معرض دى اكسيد كربن بالا (<1%) can= cause= off-odors= and= off-flavors.= elevated= carbon= dioxide= can= also= cause= internal= browning.= water= loss= is= a= significant= problem= with= celery= that= causes
dehydration= and= wilting= benefit:= use= of= 5%= carbon= dioxide= at= 0°c= for= up= to= 2= months= can= suppress= decay= whereas= low= oxygen= is= of= minimal= value.= afam+:= celery= benefits= from= elevated= carbon= dioxide= and= high= levels= of= rel-ative= humidity= (95-100%).=
therefore,= celery= is= very= well= suited= for= afam+= when= shipped= in= a= properly= sealed= refrigerated= container= because= minimizing= the= fresh= air= vent= openings= will= limit= water= loss= and= permit= the= buildup= of= car-bon= dioxide= to= optimal= levels.= if= we= assume= a= rg=
of= 1,= then= the= oxygen= and= carbon= dioxide= levels= can= be= modified= to= about= 5%= carbon= dioxide= and= 16%= oxygen= for= up= to= 7= weeks.= in= addition= to= maximizing= the= efficiency= of= tempera-ture= management, = afam+= can= also= protect= celery= from= low= oxygen=
and= ele-vated= carbon= dioxide= injuries.= temperature= 0.0°c= (32°f)= dehumidification= off= co2= maximum= 15%= o2= minimum= (if= applicable)= 6%= fresh= air= exchange= setting= 25cmh= (15cfm)= maximum= opening= delay= 48= hours= injury= level:cherries= can= tolerate= up= to= 20%=
carbon= dioxide= and= 1%= or= greater= oxygen= at= 0°c= for= up= to= 3= weeks.= lower= levels= of= oxygen= and= higher= levels= of= carbon= dioxide= can= cause= off-flavors,= skin= browning= and= skin= pitting.= benefit:= cherries= can= benefit:= from= low= oxygen= and= elevated= carbon=
dioxide.= elevated= carbon= dioxide= reduces= decay= and= maintains= freshness= and= low= oxy-gen= retains= firmness.= afam+= applications= when= shipped= in= properly= sealed= refrigerated= containers.= cherries= can= benefit= from= afam+=
because= elevated= carbon= dioxide= of= 15-20%= can= retard= decay= and= reduced= oxygen= at= 6%= can= help= reduce= the= respiratory= activity= and= maintain= freshness.= if= we= assume= an= rg= of= 1,= then= the= oxygen= and= carbon= dioxide= lev-els= can= be= modified= to= about=
2%= oxygen= and= 19%= carbon= dioxide,= which= is= desirable.= temperature= 0.0°c= (32°f)= dehumidification= off= co2= maximum= 15%= o2= minimum= (if= applicable)= 6%= fresh= air= exchange= setting= 75cmh= (45cfm)= maximum= opening= delay= 24= hours= injury= level:carbon= dioxide=
(=>20%) levels can cause off-flavors and off-odors to sweet corn held at 0°C for up to 4 weeks depending on the variety. The postharvest life of supersweet corn with the shrunken-2 gene and other sweetness enhancing varieties is up to 4 weeks whereas normal corn about 7 days.
Low relative humidity levels can cause water and weight loss related defects. Benefit: Normal sweet corn benefits more from reduced oxygen (3%) than supersweet carbon dioxide (10-15%) reduces decay on husks and silks and sucrose (sugar) loss from kernels. Low oxygen also
retards levels= can= cause= off-flavors= and= off-odors= to= sweet= corn= held= at= 0°c= for= up= to= 4= weeks= depending= on= the= shrunken-2= gene= and= other= sweetness= enhancing= varieties= is= up= to= 4= weeks=
whereas= normal= corn= is= about= 7= days.= low= relative= humidity= levels= can= cause= water= and= weight= loss= related= defects.= benefit:= normal= sweet= corn= benefits= more= from= reduced= oxygen= (3%)= than= supersweet= corn= varieties.= elevated= carbon= dioxide= (10-15%)=
reduces= decay= on= husks= and= silks= and= silks= and= sucrose= (sugar)= loss= from= kernels.= low= oxygen= also= retards=></2%) levels can cause off-flavors and off-odors to sweet corn held at 0°C for up to 4 weeks depending on the variety. The postharvest life of supersweet corn with the shrunken-2
gene and other sweetness enhancing varieties is up to 4 weeks whereas normal corn is about 7 days. Low relative humidity levels can cause water and weight loss related defects. Benefit: Normal sweet corn benefits more from reduced oxygen (3%) than supersweet corn varieties. Elevated carbon
dioxide (10-15%) reduces decay on husks and silks and sucrose (sugar) loss from kernels. Low oxygen also retards > کم (</1%)&gt; (&lt;/1%)&gt; (&lt;/
 naintains stiffness. AFAM+: Sweet corn is suitable for AFAM+ when shipped in a properly sealed refrigerated container. Sweet corn uses high levels of relative humidity (98%). AFAM+ will minimize fresh air vent openings, which in turn limit water loss and permits to build carbon
dioxide and relative humidity to optimum levels. If we assume RQ 1, then oxygen and carbon dioxide levels can be modified to about 6% oxygen and 15% carbon dioxide for up to 2 weeks at 0°C. In addition to maximizing temperature management efficiency, AFAM+ can also protect sweet corn from low
oxygen damage and increased carbon dioxide, i.e. out of grace and odor, AFAM+ does not offer the added benefits of low oxygen, i.e. reducing sugar loss. Pickled fresh temperature 4.4°C (40°F) 12.2°C (54°F) Det Det det%Off CO2 Max 5% 10% O2 Min (if applicable) 16% 11% Fresh Air Exchange
Adjustment 50cmh (30cfm) 25cmh (15cfm) Maximum opening delay 0 h 36 hours Damage level: Exposure > 10% carbon dioxide causes surface damage and discoloration (cavity) and softening faster. Low oxygen levels (<1%) Can cause out-of-taste. Profit: High carbon dioxide is not beneficial for
cucumbers. Low oxyex (1 to 4%) only slightly delays sensitivity and reduces yale breathing and low. AFAM+: In addition to maximizing temperature management efficiency, AFAM+'s primary benefit is to protect cucumbers from low oxygen damage and increase carbon dioxide. There is little or no benefit
from carbon dioxide ele VAT and/or low oxygen. Reached unsealed temperature of 4.4°C (40°F) 12.8°C (55°F) Det detching off CO2 Max 10% 15% O2 Min (if applicable) 11% 6% exchange Newly regulated air 50cmh (30cfm) 50cmh (30cfm) Maximum opening delay 24 hours 36 hours Damage level:
Carbon dioxide over 20% and/or low oxygen less than 2% harmful to Dorian. Low oxygen (<2%) It disrupts ripening and causes gray pulp discol-uration. Profit: Dorians benefit from low oxygen and high carbon dioxide. The ripe remoteness should be carried at temperatures higher than ripe dorians to
prevent cooling damage, but ripe fruit cannot tolerate much higher carbon dioxide levels at higher temperatures. The increase in carbon dioxide and low-reach oxygen will lag behind. Low oxygen reduces breathing and produces ethylene gas. AFAM+: Durians are well suited for the AFAM+ program when
shipped in a properly sealed refrigerated container. In addition to maximizing tem-perature management efficiency, AFAM+ can protect dorians from coerced oxygen and carbon dioxide damage levels. If we assume RQ 1, then oxygen and carbon dioxide Can change to about 11% and 10% respectively,
up to 9 days (durians reached). High carbon dioxide in combination with low oxygen is optimal for reaching retardation. Ethylene scrub is recommended. Temperatures of 11.1 °C (52°F) Dehydration off CO2 max 10% O2 minimum (if applicable) 11% fresh air exchange setting 50cmh (30cfm) Maximum
opening delay 18 hours Damage level: carbon dioxide (>10%) and/or low oxygen (<1%) levels = can = be = harmful = to = eggplants = held = at= 10-12°c = for = up = to = 2 = weeks.= low = relative = humidity = levels = can = cause = water = and = weight = loss= related= defects.= benefit:=
eggplants = derive = no= benefit = from elevated = carbon = dioxide.= high = relative = humidity = (=>95%) helps to retard aging and reach. AFAM+: Eggplants are suitable for AFAM+ when shipped in a properly sealed refrigerated container.
Eggplants benefit from high levels of relative humidity (95%). Higher relative humidity (95%), Higher relative humidity (95%) will help minimize water reduction, weight loss, browning of calvx, skin wrinkles, spongy meat and loss of surface sheen. AFAM+ will minimize fresh air vent openings, which in turn limit water loss and allow for the
construction of relative humidity to optimal levels. In addition to maximizing human age temperature efficiency, AFAM+ can also protect eggplants from low oxygen, and high carbon dioxide damage temperatures of 17°C (63°F) desalination of 70% CO2 max 1% O2 minimum (if applicable) 20 % freshly
regulated air exchange 250cmh (150cfm) maximum delay opening 0 hours damage level; some flower lamps, significantly iris, lily and tulips are reported to have anaerobic tolerance (very low oxygen) atmosphere and high (about 20%) carbon dioxide. However, increased carbon dioxide and/or decreased
oxygen may also promote flower bulb germination. Flower lamps can be very sensitive to ethylene exposure, which can cause flower miscarriages. Ethylene scrub is recommended. Profit: There is very little in the way of specific or reliable information about the proper fit of high carbon dioxide and the
reduction of oxygen on flower lamps other than iris, lily and tulips. Low oxygen (10%) suppresses the incidence of blind tulip lamps and improves storage life. Low relative humidity (65%) helps minimize water loss. AFAM+: Flower lamps are suitable for AFAM+ when shipped in a properly sealed
refrigerated container because reducing oxygen and high carbon dioxide in storage or transportation can age dam mud lamps. In addition to maximizing temperature management efficiency, the benefits of AFAM+ peri-esophageal in combination with dehumidifier, limiting water loss, sup-press starting
decay, retarded carbon dioxide and low oxygen damage and to maintain desired levels of relative humidity (65%). </1%)&gt;After touching different types and types of flower lamps can vary greatly so it is highly recommendedConsult with knowledgeable sources or reliable reference guides before
attempting to use modified oxygen or carbon dioxide levels for con-ditions or flower lamps that the shipbuilder does not have previous commercial experience and success. In the absence of such information, it is recommended that AFAM+ be used to prevent carbon dioxide from making in a container
above 1%. If we assume RQ 1, then the levels of oxygen and carbon dioxide can be modified to about 1% carbon dioxide and 20% oxygen for more than 6 weeks. Temperature 0°C (32°F) Desalination CO2 Max 2% O2 Minimum (if applicable) 19% Fresh Air Exchange Set 125cmh (75cfm) Maximum
delay Opening 10 hours Damage level: Anthorium, clove, dafodale, frisia, susan, rose, and tulips all have wired lar responses to controlled atmospheres in which they are highly tolerant of low oxygen levels (5-10%). Lat; 2%). carnations, = freesia, = lilies, = roses, = and = tulips = are = also = tolerant = of
elevated = carbon = dioxide = (=> Cloves are not damaged by as much as 20% carbon dioxide, and roses tolerate carbon dioxide depending on the variety of 5 to 10%. Delays sensitivity and reduces 5 to 10% of carbon dioxide effects, which both cloves and roses are highly susceptible to. Top (10%)
Carbon dioxide has also been reported to reduce gray mold rot on roses. Cutting flowers are very sensitive to water loss and high relative humidity (95%) helps minimize water loss. AFAM+: There are many differences among flower types and varieties in response to low oxygen and high carbon dioxide.
Those flowers bearing high carbon dioxide are well suited to AFAM+ when shipped in a properly sealed refrigerated container. AFAM+ will minimize fresh air vent openings, which in turn limit water loss and permits for carbon dioxide formation and relative humidity (95%) to optimal levels. In addition to
maximizing temperature management efficiency, AFAM+ can also protect flowers from high carbon dioxide damage. Ethylene scrub is recommended. Temperature 0°C (32°F) Desalination CO2 Max 2% O2 Minimum (if applicable) 19% Fresh Air Exchange Set 125cmh (75cfm) Maximum delay Opening 10
hours Damage level: Anthorium, clove, dafodale, frisia, susan, rose, and tulips all have wired lar responses to controlled atmospheres in which they are highly tolerant of low oxygen levels (5-10%). Larnations, = freesia, = lilies, = roses, = and = tulips = are = also = tolerant = of elevated = carbon =
dioxide= (=> clove</2%).&gt; &lt;/2%).&gt; &lt;/2%).&gt; Roses do not damage as much as 20% carbon dioxide is unknown. Profit:
Low oxygen (1-2%) Delays sensitivity and reduces 5 to 10% of carbon dioxide effects, which both cloves and roses are highly susceptible to. Top (10%) Carbon dioxide has also been reported to reduce gray mold rot on roses. Cutting flowers are very sensitive to water loss and high relative humidity
(95%) helps minimize water loss. AFAM+: There are many differences among flower types and varieties in response to low oxygen and high carbon dioxide are well suited to AFAM+ when shipped in a properly sealed refrigerated container. AFAM+ will minimize
fresh air vent openings, which in turn limit water loss and permits for carbon dioxide formation and relative humidity (95%) to optimal levels. In addition to maximizing temperature management efficiency, AFAM+ can also protect flowers from high carbon dioxide damage. Ethylene scrub is recommended.
Temperatures of 1.1°C (34°F) Desalination of CO2 up to 5% O2 minimum (if applicable) 16% fresh air exchange set 125cmh (75cfm) Maximum opening delay 0 hours Damage level: Asparagus ferns can develop blueish actors in <3% oxygen. Both asparagus and leather ferns tolerate 5 to 10% carbon
dioxide for 2 weeks at 1°C. Ethylene can cause asparagus fern yellowing, but leather ferns are relatively insatiable to the effects of ethylene. Profit: Asparagus ferns can develop a blueish cast in <3% oxygen. Both asparagus and leather ferns tolerate 5 to 10% carbon dioxide for 2 weeks at 1°C.
Ethylene can cause asparagus fern yellowing, but leather ferns are relatively insatiable to the effects of ethylene. AFAM+: Ferns benefit from high carbon dioxide and high levels of rela-tive moisture (95-100%). So ferns are suitable for AFAM+ when shipped in a properly sealed refrigerated container
because minimizing fresh air vent openings will limit water loss and allow the construction of carbon dioxide to optimal levels (5 to 10%). In addition to maximizing temperature management efficiency, AFAM+ can also protect ferns from low oxygen and high carbon dioxide damage. Ethylene scrub is
recommended. Temperature 0.0°C (32°F) Dehumidifier 70% CO2 Max 10% O2 Minimum (if applicable) 11% fresh air exchange setting 25cmh (15cfm) Maximum opening delay 36 hours Damage level: Garlic can wither up to 10% carbon dioxide and 2-3% oxygen at 0-2°C. Higher levels of carbon dioxide
can cause transparent yellow discoloration. Profit: Garlic benefits from low oxygen and high carbon dioxide. High carbon dioxide should reduce germination, decay and root growth. Low May extend life after growth. AFAM+: Garlic is well suited for AFAM+ applications when shipped in a properly sealed
refrigerated container because high carbon dioxide reduces germination, root growth and possibly decay. By minimizing fresh air vent openings, AFAM+ will maximize temperature management efficiency, limit water loss and allow the construction of carbon dioxide to optimal levels. In the absence of local
research findings, a 10% carbon dioxide regulator should work for garlic. Oxygen is generally set at 1 to 3% for CA systems involving long-term storage. However, the oxygen set point for AFAM+ should be adjusted to protect garlic from excessively high levels of carbon dioxide. Assuming RQ of 1, 11%
oxygen regulation and 10% carbon dioxide regulation are suggested. Temperatures of 0.0 °C (32°F) Detumidifier off CO2 max 15% O2 minimum (if applicable) 6% fresh air exchange set 25cmh (15cfm) Maximum opening delay 48 hours Damage level: exposure >15% carbon dioxide for more than 2
weeks at 0°C can cause browning of grape manipulation. Profit: The use of carbon dioxide 10 to 15% at 0°C can be an alternative to sul-phur so2 fumigation packets for effective con-trol decay. AFAM+: Table grapes require CA for natural shipping time if SO2 emission packages
are used. Therefore, grapes are suitable for AFAM+ when shipped in a properly sealed refrigerated container because minimizing fresh air vent openings will limit water loss and allow the build-up of carbon dioxide to optimal levels. If we assume RQ 1, then the oxygen and dioxide levels of the car-bin can
be corrected up to about 15% carbon dioxide and 6% oxygen up to 2 weeks and 10% carbon dioxide and 11% oxygen for up to 4 weeks. In addition to maximizing temperature management efficiency, AFAM+ can protect grapes from low oxygen and high carbon dioxide damage. Dry areas wet areas
temperature 14.4 °C (58°F) 10-16.1°C (50-61°F) Dehumidifier Off CO2 Max 5% 10% O2 Minimum (if applicable) 16% 11% Newly regulated air exchange 50cmh (30cfm) 25cmh (15cfm) Maximum opening delay 0 hours 36 hours Damage level: Carbon dioxide levels greater than 10% and oxygen less than
3% can grapefruit after a few weeks at recommended temperature for Different harvest time of damage, types and areas are growing. Increased carbon dioxide and low oxygen can cause out-of-taste. High carbon dioxide can also damage the skin. Sensitivity to cooling damage changes during the season
for grapefruit from wet areas like Florida. Early in the season (before January 1) Florida fruit must be shipped at 16.1 °C (61°F). Cold treatment of USDA insect quarantine can be used for late-season, precon-ditioned (7 days at 61 degrees Fahrenheit) fruit. Benefit: Treatment of high carbon dioxide up to
10% may suppress symptoms of cooling damage (out of odor, superficial damage and And the end stems fail to wash (darkening the epidermal tissues around the stem). Low oxygen can maintain stiffness. AFAM+: Grapefruit is suitable for the AFAM+ application when shipped in a properly sealed
refrigerated container. If we assume RO 1, then oxygen and carbon dioxide levels can be modified to about 11% oxygen and 10% carbon dioxide for up to 6 weeks depending on the growing season and region. High carbon diox-ide is desirable for reducing symptoms of cooling damage and darkening of
epider-mal tissues around the stem. In addition to maximizing temperature management efficiency, AFAM+ can protect grapefruit from low oxygen and high carbon dioxide damage. Temperatures of 7.2°C (45°F) Dehydration off CO2 max 10% O2 minimum (if applicable) 11% fresh air exchange set
25cmh (15cfm) Maximum opening delay 36 hours Damage level: Carbon dioxide in over 20% and/or low oxygen less than 1% can disrupt reach and odor. Raising carbon dioxide levels of 10 to 20% can also cause a carbonated taste in fruit meat, which was lost while being kept in
normal air. Profit: Honeydew melons benefit from low oxygen and high carbon dioxide. Increasing carbon dioxide by 10% and low oxygen by 3% will suppress the development of decay, retardation and reduced breathing. AFAM+: Honeydew melon is suitable for the AFAM+ app when shipped in a
properly sealed refrigerated container. In addition to maximizing temperature management efficiency, AFAM+ can protect honey melons from oxygen and carbon dioxide levels can be changed to about 11% and 10% for up to
3 weeks at 7°C, respectively. High carbon dioxide is optimal for reducing decay and retardation. Ethylene scrub is recommended. Temperatures of 0.0°C (32°F) Dehumidifier OFF CO2 max 7% O2 minimum (if applicable) 14% fresh air exchange set 25cmh (15cfm) Maximum opening delay 24 hours
Damage level: Kiwis can develop meat failure in case of exposure > 7% carbon dioxide for more than 1 month at 0°C. Low oxygen levels of less than 1% can cause out-of-taste. Profit: More than 3% of carbon dioxide helps maintain decisiveness and reduces decay. AFAM+: Ethylene scrub is more
critical than oxygen or carbon dioxide levels for kiwis in a typical transit timeframe. That is not can ecessary and AFAM+ will be useful. If we assume RQ 1, then oxygen and carbon dioxide levels can be changed to about 7% carbon dioxide and 14% oxygen. In addition to maximizing temperature
management efficiency. AFAM+ can protect kiwis from low oxygen and high carbon diox ide damage. Ethylene scrub is recommended. Temperature 11.1 °C (52°F) Det detumiation off CO2 Max 10% O2 Minimum (if applicable) 11% fresh air 25 ברו אוני 36 ساعت سطح (15cfm) שו איי ששל (15cfm) ברו אוני 36 שו איי ששל (15cfm) ברו אוני אוני 36 שו איי ששל (15cfm) איי 
AFAM+: Lemons & limes are suited for the AFAM+ application when shipped .آهک پس از چند هفته در 10 درجه سانتی گراد آسیب. سود: درمان های دی اکسید کربن بالا 10% ممکن است پوسیدگی را سرکوب و کند از دست دادن رنگ سبز ,amp آسیب:دی اکسید کربن بیشتر از 10% و اکسیژن کمتر از 5% می تواند لیمو
آهک را از اکسیژن کم و آسیب های دی اکسید ;amp می تواند لیمو +AFAM .را فرض کنیم، آنگاه می توان سطح اکسیژن و دی اکسید کربن را به حدود ۱۱٪ اکسیژن و دی اکسید کربن اصلاح کرد که برای عقب ماندگی پوسیدگی و از دست دادن رنگ سبز مطلوب است RQ 1 اگر .AFAM
=klt;1% can= cause= quality دی اکسید کربن یا سطح اکسیژن ٪1 ؛4gt حداکثر تاخیر باز کردن 0 ساعت سطح آسیب:قرار گرفتن در معرض (15cfm) حداقل (در صورت قابل اجرا) 20٪ تازه تبادل هوا تنظیم 25 20 ٪حداکثر کربن بالا محافظت کند. دما 0.0 درجه سانتی گراد (32 درجه فارنهایت) رطوبت زدایی خاموش
loss.= elevated= carbon= dioxide= can= cause= brown= stain= and= the= increased= likeli-hood= of= decay.= low= oxygen= in= combination= with= elevated= carbon= dioxide= results= in= more= serious= brown= stain= symptoms= than= elevated= carbon= dioxide= alone.= brown= stain= is= most=
serious= at= lower.= more= desirable= holding= temperatures.= oxygen= less= than= 1%= can= cause= internal= discoloration= and= off-odors.= water= loss= is= a= significant= problem= with= lettuce= that= causes= dehydration= and= wilting.= benefit:= in= practice,= elevated= carbon= dioxide= at=
0°c= is= of= no= value= for= lettuce= because= of= the= overriding= negative= effects= of= brown= stain.= however,= low= oxygen= (1= to= 3%)= slows= respiration,= and= suppresses= pink= rib.= afam+:= lettuce= is= well= suited= for= afam+= when= shipped= in= a= properly= sealed= refrigerated=
container= because= lettuce= benefits= from= low= carbon= dioxide= and= high= levels= of= relative= humidity= (95-100%).= in= addition= to= maximizing= the= efficiency= of= tempera-ture= management,= afam+= can= also= protect= lettuce= from= low= oxygen= and= elevated= carbon= dioxide=
injuries.= if= we= assume= a= rq= of= 1,= then= the= oxygen= and= carbon= dioxide= levels= can= be= modified= to= about= 1%= carbon= dioxide= and= 20%= oxygen= for= up= to= 3= weeks= by= minimizing= the= fresh= air= vent= openings,= afam+= will= limit= water= loss= and= permit= the=
buildup= of= relative= humidity= to= optimal= levels.= types= and= varieties= of= lettuce= can= vary= greatly= with= regards= to= the= injurious= effects= of= carbon= dioxide= than= fresh-cut= lettuce= temperature=
2.2°c= (36°f)= dehumidification= off= co2= maximum= 5%= o2= minimum= (if= applicable)= 16%= fresh= air= exchange= setting= 25cmh= (15cfm)= maximum= opening= delay= 24= hours= injury= level:exposure= to=>15% <1% can cause off-flavors. carbon dioxide can also cause a graying of the
flesh. Water loss is a significant problem with lychees. Benefit: Use of 5% carbon dioxide can maintain favorable nutritional and compositional attributes and low can= cause= off-flavors.= elevated= carbon= dioxide= can= also= cause= a= graying= of= the= flesh.= water= loss= is= a= significant=
problem= with= lychees.= benefit:= use= of= 5%= carbon= dioxide= can= maintain= favorable= nutritional= and= compositional= attributes= and= low=></1% can cause off-flavors. Elevated carbon dioxide can also cause a graying of the flesh. Water loss is a significant problem with lychees. Benefit:
Use of 5% carbon dioxide can maintain favorable nutritional and compositional attributes and low > </1%&gt; 5) الادى اكسيد كربن يا سطح اكسيثن اكسيد كربن يا سطح اكسيثن اكسيد كربن يا سطح المسيثن (st can suppress skin browning at 0°C for up to 5 weeks. AFAM+: Lychees benefit from high carbon dioxide and high levels of relative humidity
(95%). Lychees are suitable for AFAM+ when shipped in a properly sealed refrigerated container because minimizing the openings of the fresh air vent will limit water loss and allow the construction of carbon dioxide to opti-mal surfaces. If we assume RQ 1, then oxygen and carbon dioxide le-Ls can be
modified to about 5% carbon dioxide and 16% oxygen for up to 3 weeks. In addition to maximizing temperature management efficiency, AFAM+ will not offer the benefits of low oxygen, i.e. suppression of skin
browning. Temperatures of 12.8 °C (55°F) Decumidifier Off CO2 Max 10% O2 Minimum (if applicable) 11% fresh air exchange set 50cmh (30cfm) Maximum opening delay 24 hours Damage level: Carbon dioxide over 10% at 12-13°C can cause quality prob-lems such as silent taste, Discoloration and
softening of mature-green mangoes. Mango cultivars vary in response to temperature, oxygen and carbon dioxide, and riper fruit benefits more from higher carbon dioxide levels (>%). As a result, post-growth recommendations should be requested from local renewal workers or universities for figures
of interest. Profit: Mangoes benefit from low oxygen and high carbon dioxide. High carbon dioxide and carbon damage levels. For
mangoes, the decision to use CA or AFAM+ may simply be a cost-benefit deci-sion. In the case of mangoes, low oxygen (CA required) delays mango reach while high carbon dioxide (5 to 10%) will maintain firmness when mangoes are shipped in a properly sealed refrigerated container. If we assume RQ
1, then oxygen and carbon dioxide levels can be corrected up to about 10% of carbon dioxide and 11% oxygen for up to 4 weeks. AFAM+'s added benefit for mango is that unfavorably high levels of carbon dioxide (greater than 10%) can be avoided. Ethylene scrub is recommended. Temperatures of
7.2°C (45°F) Decumidifier off CO2 have a maximum of 10% O2 minimum (if applicable) 11% fresh air exchange set 75cmh (45cfm) Maximum opening delay 18 hours Damage level: Effect of carbon dioxide damage is out of smell even after baking okra. In general, carbon dioxide (>10%) can be harmful
to the b valley for 10 days or more in storage or transport at 7°C. Low relative humidity levels can reduce water, lose weight and wilt. Profit: Okra can benefit from high carbon dioxide when held for up to 10 days, but there is little or no benefit from oxygen reduction. High Carbon Dioxide Ens Length
Suppresses decay and retains green color, solids and muscillage. High relative humidity (95%) Helps minimize water loss-related defects. AFAM+: The bime is well suited for AFAM+ when shipped in a properly sealed refrigerated container. If we assume RQ 1, then oxygen and carbon dioxide levels can
be corrected up to about 10% of carbon dioxide and 11% oxygen for up to 2 weeks. AFAM+ will minimize fresh air vent openings, which in turn limit water loss and permit the construction of carbon dioxide (10%) and relative humidity (95%) to optimal levels. In addition to maximizing the temperature
efficiency of the age man, AFAM+ can also protect okra from low oxygen and high carbon diox-ide damage, i.e. outside of odors. There is no added benefit from low oxygen. Temperature 0.0°C (32°F) Desalination 70% CO2 Max 5% O2 Minimum (if applicable) 16% fresh air exchange setting 25cmh
(15cfm) Maximum opening delay 24 hours Damage level:Onions can wither up to 10% carbon dioxide and 2-3% oxygen at 0-2°C. Higher carbon dioxide levels can cause tissue softening or failure, and turn off odors. Profit: Onions benefit from low oxygen and high carbon dioxide.
Increasing carbon dioxide reduces germination, decay and root growth. Low oxygen extends life after growth and possibly
decay. By minimizing fresh air vent openings, AFAM+ will maximize temperature management efficiency, limit water loss and allow the construction of carbon dioxide to optimal lev-els. In the absence of local research findings, a 5% carbon dioxide regulator should work for onions. Oxygen is generally set
at 1 to 3% for CA systems involving long-term storage. However, the oxygen set point for AFAM+ should be adjusted to protect onions from excessively high levels of carbon dioxide-ide. Assuming RQ of 1, 16% oxygen regulation and 5% carbon dioxide regulation are suggested. FL Valencia CA NAVEL
levels greater than 5% and oxygen less than 5% can tour oranges after a few weeks in temperament recommended for different harvests damage time, types and areas. Increased carbon dioxide and low oxygen can cause out-of-taste. Profit:Treatment of high carbon dioxide up to 5% at 5 to 7°C
(depending on diversity and growing area) may suppress cold symp-toms damage (out of smell, surface damage and piting). Low oxygen can maintain stiffness. AFAM+: Oranges for fit Application primarily as a means to maximize the efficiency of temperature management and protect oranges from low
oxygen and increase carbon dioxide damage. If we assume RQ 1, then oxygen and carbon dioxide levels can be modified depending on the diversity, season and growing region to about 5% carbon dioxide and 16% oxygen for different times. Temperature 12.8 °C (55°F) Det detumiation CO2 Max 10%
O2 Minimum (if applicable) 11% fresh air exchange setting 25cmh (15cfm) Maximum delay opening 48 hours damaged by oxygen less than 2% and carbon dioxide greater than 10% at 10-15 °C (lower temperatures are used for riper fruit). Profit: Papayas benefit from
optimal oxygen levels (2%) and carbon dioxide (5 to 10%). Optimal levels of carbon dioxide (5 to 10%) maintain stiffness while optimal oxygen levels (2%) and carbon dioxide (5 to 10%). Optimal levels of carbon dioxide (5 to 10%) maintain stiffness while optimal oxygen levels (2%) and carbon dioxide (5 to 10%).
oxygen and high carbon dioxide damage. For papayas, the decision to use CA or AFAM+ may be a cost-benefit decision. In the case of papayas, the decisiveness when papayas are shipped in a properly sealed
refrigerated container. The added benefit of AFAM+ for papayas is that unfavorable high levels of carbon dioxide (more than 10%) can be avoided. Carbon dioxide of more than 10% can cause quality problems such as silent flavors. Ethylene scrub is recommended. Temperature 0.0°C (32°F) Det
detumiation off CO2 Max 10% O2 Minimum (if applicable) 11% freshly adjusted air exchange 25cmh (15cfm) Maximum opening delay 36 hours Damage level:Peach and nectArines can be oxygen=by 10% carbon dioxide for more than 3 weeks at 0°C <2% oxygen= and = can = develop = flesh =
browning = and = either = off-flavor = or loss = of flavor = if = exposed = to=> injured. Profit: High carbon dioxide in (17%) Up to 2 weeks at 0°C helps maintain stiffness and reduces internal breakdown (cold damage) in some types. AFAM+: CA is useful for transporting peaches/nectarines with shipping
time of 2 weeks or more because of its effect on reducing internal failure in sus-ceptible types. AFAM+ does not replace CA for those species that can be successfully shipped in normal air. If we assume RQ 1, then oxygen and carbon dioxide levels can be modified to
about 10% carbon dioxide and 11% oxygen for up to 3 weeks, or alternatively, the settings can be 17% carbon dioxide and 6% oxygen for up to 2 weeks. In addition to maximizing temperature management efficiency, AFAM+ can protect peaches/nectarines from low oxygen and high-ben car dioxide
damage. Ethylene scrub is recommended. Temperature -1.1 °C (30°F) </2%&gt;Off CO2 max 1 to 3% O2 minimum (if applicable) 18 to 20% fresh air exchange set 25cmh (15cfm) maximum opening delay 0 hours damage level:low oxygen (3% carbon dioxide if exhibits sure over 1 month at 0°C&lt;1-
2%) causes = off-flavor = due = to alcoholic = fer-mentation.= pears = generally = show = injury = from=> Grad. Symptoms can include brown core, core flash, core cracking, meat cavity, meat browning, and surface cracking, depending on variety. Pear sensitivity to carbon dioxide damage increases
with advanced maturity, delayed cooling, long-term storage, and lower oxygen levels during storage. Profit: The use of carbon dioxide 1 to 3% helps maintain rigidity, green color, and acidity. AFAM+: Pears do not require CA for normal transit times. Therefore, they are well suited for AFAM+. In addition to
maximizing temperature management efficiency, AFAM+ can protect pears from low oxygen and high carbon dioxide damage. The following information is for individual pear types consensus for those species grown in many different parts of the world. Specific AFAM+ settings may vary for certain
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countries of origin. It is much better to consult knowledgeable sources or reliable reference guides before attempting to use modified oxygen levels or carbon dioxide for conditions or types of pears that shipbuilding previous com-mercial experience and do not have success. Ethylene scrub is recommended. Temperatures -1.1 °C (30°F) Deoumidifier off CO2 Max 1% O2 Minimum (if applicable) 20% fresh air exchange set 25cmh (15cfm) Maximum opening delay 0 hours Damage level: Carbon dioxide levels ranging from 0.5 to 1.5% during long-term storage may damage Anjou pears. They tend to show meat cavities when injured by carbon dioxide. There is some evidence to suggest that Anjo pears can tolerate eating somewhat higher (+1%) carbon dioxide levels at 1°C than -1 °C. Pretreation of Anjo pear with 10 to 20% carbon dioxide for 10 to 12 days before long storage can be useful in terms of preserving ripe fruit capaki ty. Profit: Helps maintain firmness, green color, and acidity and reduces scaling. AFAM+: Carbon dioxide levels should be kept at or below 1%. If we assume RQ 1, then oxygen and carbon dioxide levels can be modified to about 1% carbon dioxide and 20% oxygen for up to 4 weeks. Higher levels of car-bin dioxide may be safe for fruit that has not been previously stored. Temperature -1.1°C (30°F) Det detumiation off CO2 Max 3% O2 Minimum (if applicable) 18% fresh air exchange set 25cmh (15cfm a) Maximum delay opening 0 hours damage levels: Bartlett's tolerance of high carbon dioxide varies from 1 to 5% depending on fruit maturity: fruit is more tolerable early and mid-season and the late fruit season is less tolerant of high carbon dioxide damage causes browning of the core and meat and </1-2%)>احتمال بیشتری برای رخ دادن را فرض کنیم، آنگاه سطح اکسیژن و دی اکسید RQ 1 بسیار پایین نخواهد بود، همه به جز بالغ ترین بارتلت ها را می توان در دی اکسید کربن ۳ تا ۵٪ حمل کرد. اگر+AFAM از آنجا که سطح اکسیژن در :AFAM از آنجا که سطح اکسیژن و دی اکسید کربن است. سود: کمک می کند تا حفظ قاطعیت, رنگ سبز, و اسیدیته بسیار مستعد آسیب دی اکسید Bosc حداکثر تاخیر باز کردن 0 ساعت سطح آسیب:گلابی (cmh (15cfm) حداقل (در صورت قابل اجرا) 20٪ تازه تبادل هوا تنظیم 25 0٪ حداکثر را می توان تا حدود ۳٪ دی اکسید کربن و ۱۸٪ اکسیژن تا ۲ ماه اصلاح کرد. دما -1.1 درجه سانتی گراد (30 درجه فارنهایت) رطوبت زدایی خاموش t;1%. however,= when= oxygen= is= at= least= 3%,= bosc= can= be= held= in= 3%= carbon= dioxide.= symptoms= of= carbon= dioxide= injury= include= core= flush= and= core= وأنها را مي توان توسط سطح دي اكسيد كربن إماني كه در اكسيژن بسيار كم ذخيره مي شود. آنها را مي توان توسط سطح دي اكسيد كربن cracking,= surface= pitting,= and= flesh= discoloration.= benefit:= helps= retain= firmness,= green= color,= and= acidity.= afam+;= since= oxygen= levels= will= not= be= extremely= low= in= afam+,= all= but= the= most= mature= bosc= pears= can= be= transported= in= 1-3%= carbon= dioxide.= if= we= assume= a= rg= of= 1,= then= the= oxygen= and= carbon= dioxide= levels= can= be= modified= to= about= 1%= carbon= dioxide= and= 20%= oxygen= for= up= to= 4= weeks.= temperature= -1.1°c= (30°f)= dehumidification= off= co2= maximum= 1%= o2= minimum= (if= applicable)= 20%= fresh= air= exchange= setting= 25cmh= (15cfm)= maximum= opening= delay= 0= hours= injury= level :carbon= dioxide= levels= ranging= from= 0.5= to= 1.5%= during= long-term= storage= may= injure= comice= pears.= they= tend= to= show= internal= browning= and= flesh= cavitation= when= injured= by= carbon= dioxide.= benefit:= helps= retain= firmness,= green= color,= and= acidity.= afam+:= carbon= dioxide= levels= should= be= kept= at= or= below= 1%.= if= we= assume= an= rg= of= 1,= then= the= oxygen= and= carbon= dioxide= levels= can= be= modi-fied= to= about= 1%= carbon= dioxide= levels= should= be= kept= at= or= below= 1%.= if= we= assume= an= rg= of= 1,= then= the= oxygen= and= carbon= dioxide= levels= can= be= modi-fied= to= about= 1%= carbon= dioxide= levels= should= be= kept= at= or= below= 1%.= if= we= assume= an= rg= of= 1,= then= the= oxygen= and= carbon= dioxide= levels= can= be= modi-fied= to= about= 1%= carbon= dioxide= levels= should= be= kept= at= or= below= 1%.= if= we= assume= an= rg= of= 1,= then= the= oxygen= and= carbon= dioxide= levels= can= be= modi-fied= to= about= 1%= carbon= dioxide= levels= should= be= kept= at= or= below= 1%.= if= we= assume= an= rg= of= 1,= then= the= oxygen= and= carbon= dioxide= levels= can= be= modi-fied= to= about= 1%= carbon= dioxide= levels= should= be= kept= at= oxygen= and= carbon= at= oxygen= and= carbon= at= oxygen= at= ox and= 20%= oxvgen= for= up= to= 4= weeks.= temperature= 0.0°c= (32°f)= dehumidification= off= co2= maximum= 8%= o2= minimum= (if= applicable)= 13%= fresh= air= exchange= setting= 25cmh= (15cfm)= maximum= opening= delay= 24= hours= injury= level:carbon= dioxide= (=&at:10%)

and= 20%= oxvgen= for= up= to= 4= weeks.= temperature= 0.0°c= (32°f)= dehumidification= off= co2= maximum= 8%= o2= minimum= (if= applicable)= 13%= fresh= air= exchange= setting= 25cmh= (15cfm)= maximum= opening= delay= 24= hours= injury= level:carbon= dioxide= (=&at:10%)

and= 20%= oxvgen= for= up= to= 4= weeks.= temperature= 0.0°c= (32°f)= dehumidification= off= co2= maximum= 8%= o2= minimum= (if= applicable)= 13%= fresh= air= exchange= setting= 25cmh= (15cfm)= maximum= opening= delay= 24= hours= injury= level:carbon= dioxide= (=&at:10%)

and= 20%= oxvgen= for= up= to= 4= weeks.= temperature= 0.0°c= (32°f)= dehumidification= off= co2= maximum= 8%= o2= minimum= (if= applicable)= 13%= fresh= air= exchange= setting= 25cmh= (15cfm)= maximum= opening= delay= 24= hours= injury= level:carbon= dioxide= (=&at:10%)

and= 20%= oxvgen= for= up= to= 4= weeks.= temperature= 0.0°c= (32°f)= dehumidification= off= co2= maximum= 8%= oxvgen= for= up= to= 4= weeks.= temperature= 0.0°c= (32°f)= dehumidification= off= co2= maximum= 0.0°c= (32°f)= dehumidification= oxvgen= <3%) levels can cause off-flavors to persimmons held at 0°C for up to 3 months. Low relative humidity levels can cause water loss and skin browning. Benefit: Persimmons can benefit from low oxygen (5%), elevated carbon dioxide (8%) and high humidity (95%). Elevated carbon dioxide suppresses chilling injury symptom development in fruit held between 5-15°C and helps maintain firmness at 0°C. Low oxygen retards ripening. AFAM+; Persimmons are suited for AFAM+ when shipped in a properly sealed refrigerated container. If we assume a RO of 1, then the oxygen and dioxide levels can be modified to about 8% carbon dioxide and 13 % oxvgen for up to 3 months. Persimmons benefit from high levels of relative humidity (95%). Higher rel-ative humidity (95%). Higher rel-ative humidities levels can cause off-flavors to persimmons held at 0°c for up to 3 months. Figure 13 months from high levels of relative humidity (95%). Higher rel-ative humidity (95%). water= loss= and= skin= browning.= benefit:= persimmons= can= benefit= from= low= oxygen= (5%),= elevated= carbon= dioxide= (8%)= and= helps= maintain= firmness= at= 0°c.= low= oxygen= retards= ripening.= afam+:= persimmons= are= suited= for= afam+= when= shipped= in= a= properly= sealed= refrigerated= container.= if= we= assume= a= rg= of= 1,= then= the= oxygen= and= carbon= dioxide= levels= can= be= modified= to= about= 8%= carbon= dioxide= and= 13= %= oxygen= for= up= to= 3= months.= persimmons= benefit= from= high= levels= of= relative= humidity= (95%).= higher= rel-ative= humidity= (95%).= higher= humidity= (95%).= higher= humidity= (95%).= higher= h loss and skin browning. Benefit: Persimmons can benefit from low oxygen (5%), elevated carbon dioxide (8%) and high humidity (95%). Elevated carbon dioxide suppresses chilling injury symptom development in fruit held between 5-15°C and helps maintain firmness at 0°C. Low oxygen retards ripening. AFAM+: Persimmons are suited for AFAM+ when shipped in a properly sealed refrigerated container. If we assume a RQ of 1, then the oxygen and carbon dioxide levels can be modified to about 8% carbon dioxide and 13 % oxygen for up to 3 months. Persimmons benefit from high levels of relative humidity (95%). Higher rel-ative humidities > کم (</1%.> (</1%.> (</1%.> That will help minimize management) كم (</1%.> (</1%.> (</1%.> That will help minimize management) efficiency, AFAM+ can also protect persimons against low oxygen and VAT carbon dioxide damage such as outside of flavors. AFAM+ will not offer low oxygen benefits, i.e. suppression of reach. Ethylene scrub is recommended. Temperatures of 12.8 °C (55°F) Dehydration off CO2 max 10% O2 minimum (if applicable) 11% fresh air exchange setting 25cmh (15cfm) Maximum opening delay 48 hours Damage level: Carbon dioxide over 10% and/or low oxygen less than 2% harmful to pineapple. Low oxygen and/or increased carbon dioxide cause out-of-taste. Profit: Pineapple can benefit from low oxygen and high carbon dioxide. High carbon dioxide from 5-10% and low oxygen from 5% at 7.2 (full ripe) to 12.8°C (1/4 ripe) slow aging and suppressing cold damage symptoms of cold damage, in part, are water-soaked meat, browning the core and center of pineapple. decay, water loss and incorrect reach. AFAM+: Pineapple is suitable for AFAM+ applications when shipped in a properly sealed refrigerated container. In addition to maximizing temperature management efficiency, AFAM+ can protect pineapple from damage levels of oxygen dioxide and carbon. If we assume RQ 1, then the oxygen and dioxide levels of the car-bin can be modified to about 10% carbon dioxide and 11% oxygen for up to 4 weeks. This level of carbon dioxide (10%) will reduce the sensitivity of pineapple to cooling damage and slow down the degree process. AFAM+ will not offer low oxygen benefits, i.e. suppression of reach. Temperatures of 0.0°C (32°F) Decumidifier off CO2 max 5% O2 minimum (if applicable) 16% fresh air exchange set 25cmh (15cfm) Maximum opening delay 24 hours Damage level:Brown meat can occur if plums are exposed > 5% ben car dioxide for more than 1 month at 0°C. Oxygen levels below 1% can cause out-of-taste and failure to reach. Profit:Suitable levels of carbon dioxide help maintain plum stiffness at 0°C AFAM+: CA is useful for transporting plums with transport time of 2 weeks or more due to its effect on reducing internal failure in susceptible wares, AFAM+ does not replace CA for those sensitive types, but benefits those species that can be successfully shipped in normal air. If we assume RO 1, then oxygen and carbon dioxide levels can be corrected up to about 5% of carbon dioxide and 16% oxygen for up to 4 weeks. In addition to maximizing temperature management efficiency, AFAM+ can raise pro-tect plums of low oxygen and high carbon dioxide damage. Ethylene scrub is recommended. Early temperature 5.0 °C (41°F) (55°F) Decontamination off CO2 max 1% 10% O2 minimum (if applicable) 20% 11% fresh air exchange set 25cmh (15cfm) 25cmh (15cfm) Maximum opening delay 0 hours 36 hours Damage level:carbon dioxide and/or low oxygen levels can be harmful to potatoes and can cause bud problems. Low oxygen levels of less than 1.5% or carbon dioxide greater than 10% can also cause out-of-taste and odor, black heart and decay. The initial crop (spring/early summer harvest) of potatoes is very lost. They are usually not treated and are more sensitive to cooling damage, water loss and physical damage than late crop potatoes. Oxygen below 5% and carbon dioxide above 1% prevent the treatment of late crop potatoes. Profit: There is little or no benefit from reducing oxygen or high carbon dioxide for potatoes. AFAM+: Potatoes are well suited for AFAM+ applications. If we assume RQ 1, then oxygen and carbon dioxide levels can be corrected up to about 10% carbon dioxide and 11% oxygen for up to 3 weeks for primary crop potatoes and 1% carbon dioxide and 20% oxygen for up to 5 months for late crop potatoes. In addition to maximizing temperature efficiency in male ages. AFAM+ can protect potatoes from reactive oxygen and carbon dioxide damage levels. Temperature 12.2 °C (54°F) Det detumination CO2 max 12% O2 minimum (if applicable) 9% freshly adjusted air exchange 50cmh (30cfm) Maximum opening delay 24 hours Damage level: Carbon dioxide (>20%) and/or low oxygen (<1%) levels= can= be= harmful= to= rambutans= held= at= 12.2°c= for= up= to= 14= days.= low= relative= humidity= levels= can= cause= water= loss= and= skin= browning.= benefit:rambutans= can= benefit= from= low= oxygen= (3%),= elevated= carbon= dioxide= retards= color= loss= and= low= oxygen= will= slow= aging.= afam+:= rambutans= are= suited= for= afam+= when= shipped= in= a= properly= sealed= refrigerated= container.= if= we= assume= a= rg= of= 1,= then= the= oxygen= and= carbon= dioxide= levels= can= be= modified= to= about= 12%= carbon= dioxide= and= 9= %= oxygen= for= up= to= 2= weeks.= rambutans= benefit= from= elevated= carbon= dioxide= and= high= levels= of= relative= humidity= (95%).= higher= humi and= permits= for= the= buildup= of= relative= humidity= and= carbon= dioxide= to= optimal= levels.= in= addition= to= maximizing= the= efficiency= of= temperature= manage-ment,= afam+= can= also= protect= rambutans= from= low= oxygen= and= elevated= carbon= dioxide= injuries= such= as= red= color= loss= and= decay.= afam+= will= not= offer= the= benefits= of= low= oxygen,= namely= slowing= the= aging= process.= ethylene= scrubbing= is= recommended.= temperature= 7.2°c= (45°f)= off= co2= maximum= 10%= o2= minimum= (if= applicable)= 11%= fresh= air= exchange= setting= 25cmh= (15cfm)= maximum= opening= delay= 36= hours= injury= level:carbon= dioxide= (=>10%) and/or </1%)> Oxygen (<1%) Levels can be harmful to squash at 7-10 °C for 14 days. Profit: There is little benefit of reducing oxygen or high carbon dioxide for squash. Carbon dioxide greater than 5% may suppress cooling damage. AFAM+: Squashes are well suited for AFAM+ applications. If we assume RQ 1, then oxygen and carbon dioxide levels can be corrected up to about 10% of carbon dioxide and 11% oxygen for up to 2 weeks. In additives to maximize temperature management efficiency, AFAM+ can protect pumpkins from damaging levels of oxygen and carbon dioxide. Company reached mature green temperature of 10.0°C (50°F) 12.8°C (55°F) Desalination Off CO2 Max 5% 3% O2 Min (if applicable) 16% 18% freshly tuned Air exchange 1 25cmh (15cfm) 25cmh (15cfm) Maximum opening delay 24 hours 0 damage levels:Increased carbon dioxide and/or low oxygen levels can be harmful for tomatoes and can cause out-of-taste and ripening problems. Carbon dioxide levels greater than 3% and 5% may damage mature green and tomato conversion, respectively. Low oxygen levels of 2% or less can cause internal browning, superficial wounds and out of taste. Profit: Tomatoes can benefit from low oxygen and high carbon dioxide levels by 3 to 5 percent and reducing oxygen levels by 2 to 4 percent will slow the ripening of tomatoes. AFAM+: Tomatoes are suitable for AFAM+ applications when shipped in a suitable refrigerated sealed container. If we assume RQ 1, then oxygen and carbon dioxide levels can be tightly modified to about 5% carbon dioxide and 16% oxygen for up to 1 week for mature green tomatoes and up to about 5% carbon dioxide and 16% oxygen for ripe tomatoes for up to 1 week. In addition to maximizing temperature management efficiency, AFAM+ can protect tomatoes from the levels of oxygen and carbon dioxide in response damage levels. Levels of modified carbon dioxide to about 3-5% will slow the process of reaching. AFAM+ does not offer low oxygen benefits, i.e. suppression of reach. Ethylene scrub is recommended. Recommend.

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