Turkish fruit exporter reports improved pomegranates during storage

Ileri Tarim is an agricultural-based Turkish company with vineyards, fruit sorting & grading facility, cold warehouse, and fruit juice extraction facility established in 2006. They grow and supply a wide range of fruits including grapes, pomegranate, cherry, quince, apricot, pear, nectarine, kiwi and plum.

In 2018, they began to explore possible solutions for improving storage conditions for pomegranates. Pomegranates are low in ethylene production and sensitivity but are very sensitive to airborne pathogens such as Alternaria Alternata, Botrytis Cinerea, and others.

Their choice was Miatech's Automated Humidification with Reverse Osmosis systems incorporated to control humidity levels. This was used in conjunction with Miatech's Bio Turbo system. Bio Turbo is Miatech's patented technology designed to prevent mold development, remove ethylene and airborne pathogens, reduce cross-contamination, increase the air quality and create a better working environment for warehouse workers, the company said.

After a period of continuous use, Hakan Ikkutlu, the company`s Managing Director shared feedback in which he described in detail their findings on the efficiency of Bio Turbo.

“At Ileri Tarim (www.ileritarim.com), we supply pomegranate from October to March from our cold storage warehouse and we decided to invest in Bio Turbo in 2018 to extend storage duration and to improve quality. Bio Turbo cleanses the air of mold spores and other airborne pathogens and reduces the threat of bacterial contamination. After the installation of Bio Turbo, we have noticed an immediate and significant improvement in air quality in our storage rooms. The smell of mold disappeared, which is a sign of effective cleaning of the mold spores. During the 2018-2019 seasons we have observed that our waste ratio was reduced and pomegranate quality improved. As a result, our customer's satisfaction increased, and the initial Bio Turbo investment was paid back in a short amount of time with the increased savings. We highly recommend Bio Turbo for all cold storages and we are considering the Bio Turbo for our other fruits this year."

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Publication date: 4/24/2019