

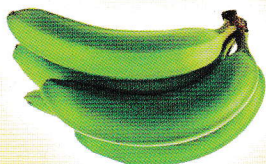


Sri Venkateswara Carbonic Gases Pvt. Ltd.,

Fruit Ripening Gas

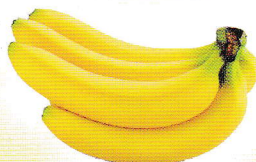
Carbide Free Technology

BEFORE

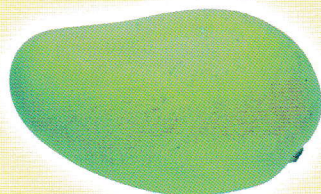


Banana

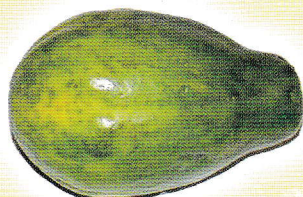
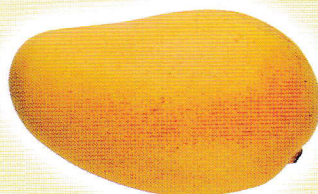
AFTER



Sapota



Mango



Papaya



Ethylene is a natural plant hormone released by the fruit as it ripens. Use of ethylene gas speed up the ripening of the fruits. It is the only scientific and safe ripening method accepted worldwide and approved by the Government. It does not have any effect on the aroma and flavor of the fruit. Ethylene promotes ripening of fruits like banana, mango, papaya, mud apple pineapple, orange, sweet lime (mosambi) etc.

- ✧ High Brick Value
- ✧ Reduced Fruit Wastage
- ✧ Less Man Power
- ✧ Accurate Dosing
- ✧ Government Approved Method of Ripening
- ✧ Maintains Pulp Quality

SRI VENKATESWARA CARBONIC GASES (P) LTD

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Does not contain CFC

SAFER AND NATURAL WAY TO RIPEN FRUITS

Fruits are ripened with ethylene exposure at certain prescribed temperature and relative humidity level of 75%. Following is broad guide for fruit ripening condition

S.No.	Produce Details	Ethylene concentration (ppm)*	Ethylene Exposure time (hours)	Ripening temperature (°c)
1	Banana	100-150	24-48	18-21
2	Mango	300	24	23-25
3	Papaya	100	24-48	23-28
4	Pears	100-150	24-72	21-25
5	Tomato	100-150	24-48	21-23

GPRS MONITORING

- ☀ Semi Automatic
- ☀ Time Based CO_2 & C_2H_4 Control
- ☀ Time Based Control
- ☀ Dedicated Chamber Switch
- ☀ Led Process Indicator

