

# RIPENING ROOM HUMIDIFICATION



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## BENEFITS

Maintains high quality

Reduces weight loss

Prevents dehydration (shrivel)

## REQUIRED HUMIDITY

Maintaining proper humidity levels during the ripening process is an important part of today's ripening room. Less than ideal humidity can have a significant impact on the quality of many products.

Lower relative humidity in ripening rooms results in significantly higher weight loss when compared to rooms with proper humidification. Consistency of color and premature shriveling are also prominent among fruits ripened without sufficient humidity levels. With bananas for instance, proper humidification has been found to substantially reduce bruising.



**90-92%**  
RELATIVE HUMIDITY

BANANAS



**90-95%**  
RELATIVE HUMIDITY

AVOCADOS



**85-95%**  
RELATIVE HUMIDITY

TOMATOES

## OTHER APPLICATIONS



kiwifruits

90-95% RH



melons

90-95% RH



mangos

90-95% RH



pears

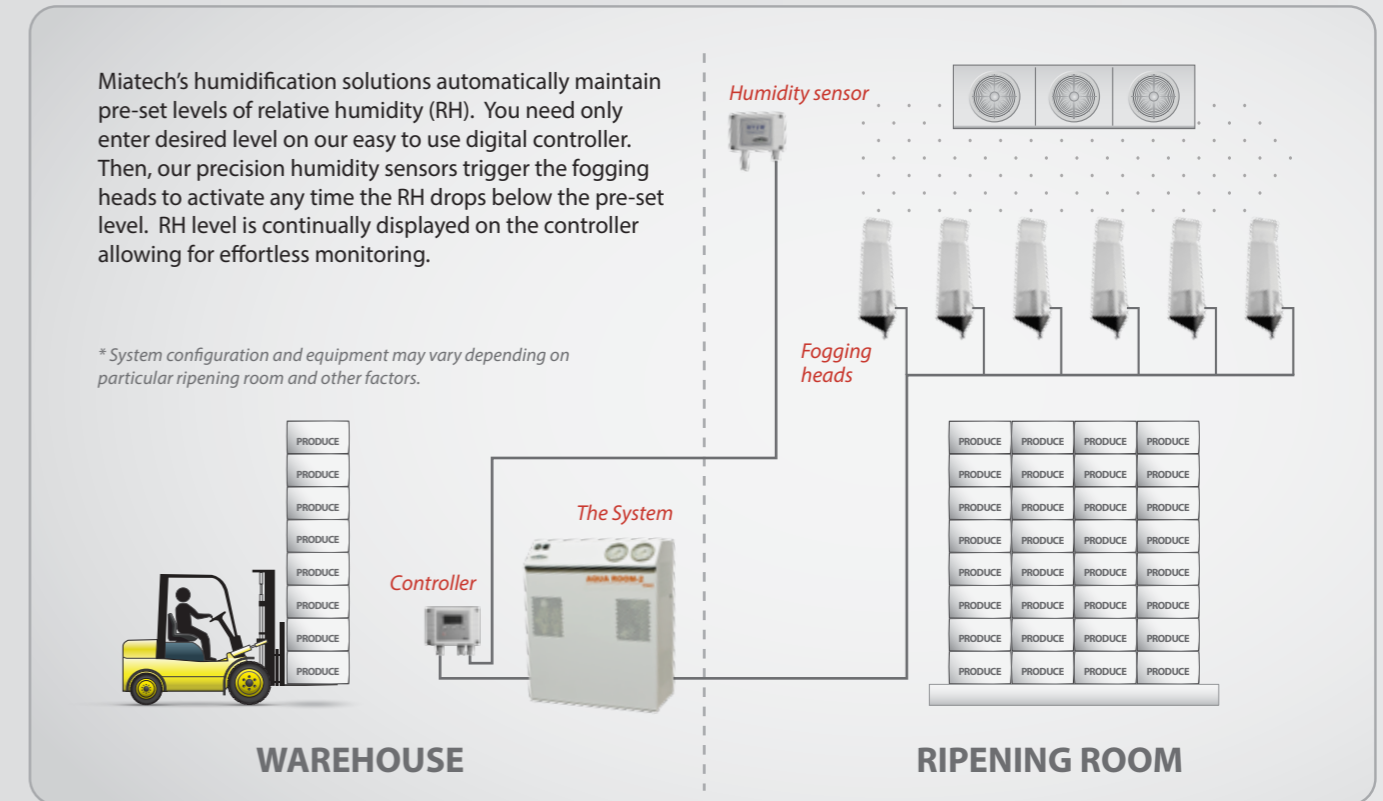
90-95% RH



papayas

90-95% RH

## RIPENING PROCESS (using humidification equipment)



### MAINTENANCE STATEMENT

While this type of solution will require a significant amount of ongoing maintenance, we believe that you will be pleased to learn just how small this monetary amount actually is, when compared to the favorable return on investment and many additional benefits you will also receive.

Miatech makes it easy with programs covering just about everything, while letting customers know their exact total daily cost of operation 'up front'. This allows our customers to understand their true costs compared with all of their benefits, without having to be concerned with the possibility of unexpected future operational expenses.

COVERS EVERYTHING

SHOWS THE TRUE COST

NO HIDDEN EXPENSES

## EQUIPMENT

Miatech offers a wide range of innovative solutions for your humidification needs. Regardless of your particular application, we can provide the right equipment to achieve and maintain desired RH levels. Miatech equipment allows for precision control and features low power consumption. Additionally, all units are user-friendly and an affordable solution that no ripening room can afford to be without.

