

SAY NO TO CARBIDE
CARBIDEFREE.COM

Aamisha Foods
An ISO 9001:2008 Certified Company

Ethylene Generators



The **Gold** standard
for fruit ripening!

✓ NO CHEMICALS

✓ NO RESIDUE

✓ NO SIDE EFFECTS

CALL US +91-40-42206255

ripening@aamishafoods.com

**NOW
TURN
YOUR
FRUIT TO
REAL
GOLD!**



**ONE YEAR WARRANTY*
EXTENDED WARRANTY AVAILABLE**

INSTA ripe™ Ethylene Generator

- ▶ Produces best ripening results in terms of appearance, colour and sugar content for all Climacteric fruits like Banana, Mango etc.
- ▶ Portable and easy to use; can be shifted for use in any room. Wall mounting option also available.
- ▶ One INSTA ripe™ Generator can ripen up to 25-30 tons. (or 12000 cubic foot room)
- ▶ 4 Cycle options:12 hrs. 24 hrs. 36 hrs. 48hrs. Ripening cycle can be chosen on LCD display.
- ▶ GI body that makes it sturdy, strong and rust free. Generator tank has capacity of about 1.2 litres.
- ▶ 230 V AC input Voltage. Internal Controls designed at 24V DC can also run a normal inverter in times of load shedding.
- ▶ Inbuilt temperature sensing mechanism shuts off generator on over heating.
- ▶ High end liquid level sensor shuts off generator on detection of low liquid level.

**NO MORE
GREEN
TOMATOES!**



TOMATINA™ Ethylene Generator

Tomatina™ Ethylene Generators are especially designed for ripening of mature green tomatoes so that the users will have the flexibility in marketing their produce and with freshness intact.

Tomatoes ripened with Tomatina™ Ethylene Generators ripen more uniformly in a shorter period of time. Therefore, there is less spoilage and they have a slightly higher Vitamin C content.

Features and Benefits

- ▶ Produces and maintains accurate ppm levels for best results
- ▶ Suitable for rooms up to 15,000 ft³
- ▶ Powder coated Stainless Steel body for long life
- ▶ Multiple sensors for accuracy and safety
- ▶ Liquid level sensing and tank empty indication light
- ▶ Overheat indication

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**CITRUS
DE-GREENING
WAS NEVER
THIS EASY!**



CITRIX™ Ethylene Generator

Citrix™ Ethylene Generators are especially designed for Citrus fruits like Lemon, Orange, Mandarin, Tangerine and Grapefruit etc.

De-greening is the process of exposing “green” citrus fruit to ethylene gas to enhance colouration. Ethylene application on citrus fruits breaksdown the chlorophyll from skin of the fruit.

Features and Benefits

- ▶ Produces very low amounts of ppm required for best de-greening results
- ▶ Suitable for rooms up to 25,000 ft³
- ▶ Powder coated Stainless Steel body for long life
- ▶ Multiple sensors for accuracy and safety
- ▶ Liquid level sensing and tank empty indication light
- ▶ Overheat indication

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**RIPENS
FRUIT
NATURALLY.
ALWAYS!**

UNI-RIPE™ Concentrate

UNI-RIPE™ Concentrate is specially formulated for efficient and clean conversion to ethylene. Sometimes referred to as the “ripening liquid”, UNI-RIPE™ Concentrate is simply poured into our generator which is then turned on, and quick, safe and constant ethylene production will begin. With extra strong, organic, natural plant extracts and active ingredients, UNI-RIPE™ Concentrate is converted to ethylene at a higher rate than concentrate with less active ingredients.

Features and Benefits

- ▶ Formulated from natural plant extract which when used with our INSTA-ripe™ Ethylene Generator produces Ethylene gas, which in turn triggers the natural ripening of climacteric fruits.
- ▶ Produces Ethylene which is the ‘ONLY’ safe and worldwide accepted method of ripening by the USFDA, NHB, FSSAI.
- ▶ Freedom from Carbide and protection from checks from authorities.

**ACCURATE
CONTROL &
MONITORING
WHEREVER
YOU ARE!**



INTELCON Sensors & Controllers

INTELCON Digital Sensors and Controllers provide complete control over monitoring and controlling inside the Ripening Chambers. The sensors and controllers are highly accurate and can detect the lowest of readings inside the Ripening Chambers.

Features and Benefits

- ▶ Complete monitoring of Ethylene, CO² and Humidity
- ▶ Pre-programmed settings for ease of use
- ▶ Fully Automatic and can be customised as per requirement
- ▶ Can be monitored over phone from anywhere in the world

**REQUIRED
HUMIDITY..
ALWAYS!**



MISTIFY Humidifiers

External humidity has to be provided during fruit ripening as air-conditioning inside cold rooms deplete humidity levels which results in fruit weight loss.

MISTIFY Humidifiers maintain the required humidity levels leading to increased profits.

Features and Benefits

- ▶ 4 lit/hour capacity suitable for medium to big rooms
- ▶ 4-5 micron size mist for complete fruit hydration and air circulation
- ▶ Can be integrated to sensors for complete automation

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You may also visit our websites
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