OPTIMIZE ROOM OPENING WITH REAL-TIME DATA — AVOID LOSS!

THE SITUATION

With little data available to determine optimum room opening order, packers often rely on historical knowledge and small samples to plan their packing schedules. But up to 60% of a packout can be lost due to over-maturity.

THE SOLUTION

Wireless sensors monitor ethylene, CO_2, O_2, temperature and humidity in the CA room throughout the season. By using sensor data to predict the maturity of the room, and displaying real-time, personalized packing orders on a convenient dashboard, **Strella** helps packers open the right room at the right time.
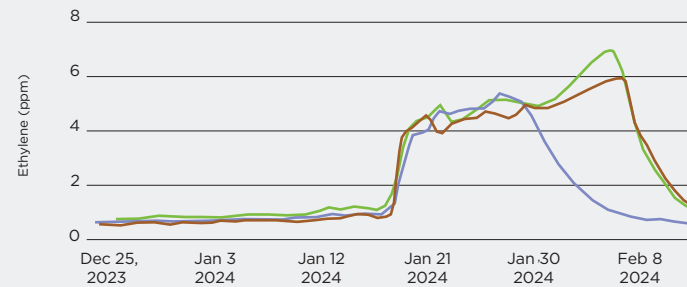
Strella

EASY & PROFITABLE

Drop wireless sensors into your CA room, connect a gateway and view live maturity-based recommendations through **FreshCloud™** to optimize the marketable value of your fruit and reduce waste.

STRELLA IDENTIFIES UNEXPECTED ETHYLENE INCREASE

Ethylene

Room 1 Room 2 Room 3

Ethylene (ppm) — 8, 6, 4, 2, 0

Dec 25, 2023 · Jan 3 2024 · Jan 12 2024 · Jan 21 2024 · Jan 30 2024 · Feb 8 2024

- Sensors detect a sudden increase in ethylene levels across multiple rooms

- Investigation reveals unintentional introduction of air from other CA rooms through the scrubbing system

PROTECTION AGAINST UNEXPECTED LOSS

- Continuous monitoring offers complete visibility
- Enables real-time reaction to changes
- Delivers insight into ripening across the CA room

Identify storage issues.
Minimize fruit losses.