

COLDSTORE

In a Coldstore it is possible to preserve fruits and vegetables to be used at a later period.
It is possible to store fruit all through the winter until temperature starts rising in the spring

Fruits will develop on the tree, and when development has finished it will start maturing and ripen,
and when this process has finished it will start rotten.

Fruits shall be harvested just in the stage between development and maturing

If harvested too early it will preserve long, but the taste and color will develop less.

If harvested too late it will have good taste and color, but can only be kept for short time.

Apples are ready when color is changing into yellow and red, seeds turning into brown and stalk
starting to loosen from the branch.

Stone fruit like plums and apricots shall be dry when plucked, but apples and pears don't need to be.

Fruit plucked without or with damaged stalk, or being bruised shall not be let in Coldstore.

The fruits should be cold when plucked, best morning and evening, and it should stay outside

Coldstore until it is uniformly cold – never put warm fruit into store.

Before laid in boxes for Coldstore the fruit shall be sorted.

Bruised and damaged fruit shall never enter storeroom

Worm eaten fruit shall never enter storeroom

Fruit without stalk or with damaged stalk, shall be kept separately and used earlier

Fruit with common scab should be kept separately and for shorter time

Fruit of big size shall be kept separately and be used earlier.

Some sorts are more durable than others, so each sort shall be kept separately

Each sort in 4 qualities: 1: middle-sized and small free of faults – 2: big free of faults – 3: any size
with minor irregularities – 4: worm-eaten and damaged

Some fruits and apples shall be stored in one layer others can be stores in two layers.

Put the boxes with durable fruit behind in the room, and the boxes, which shall be used first in front
in the room.

Fruits will ripen and mature faster at higher temperature and slower at low temperature.

Below 4-5°C the maturing process will almost stop

If inlet of air is only from an opening in the door – only open roof-valve during night and cold days

When inlet is along the wall with several inlet-valves at floor – the roof-valve can usually be open
day and night

Constant temperature is an advantage for the fruit – better with a constant temperature a little too
high, than a very varying temperature from cold to high

A Thermometer should hang in the room – not close to roof or floor or wall, but in between.

Fruits will be damaged by cold - from just above the freezing point and lower.

Temperature should never be below 2°C

Best temperature will be constant 3-4°C

Fruit ripening is expiring Ethylene, which speed up the ripening process of more unripe fruit.

Fruit ripening shall be removed from the Coldstore.

Fast ripening fruit shall not be kept in same room as late ripening fruit

There shall be a sufficient ventilation to assure that Ethylene is removed as soon as it is produced.

In unventilated rooms, fungi will spread and attack the fruit – and faster the higher humidity and the less ventilation.

If the room is unventilated – keep the humidity low.

If room can be ventilated, it shall be so when humidity is high – and humidity can be kept high when ventilation is sufficient.

But ventilation can only be done when the temperature of the air taken in is not too low or too high.

During the cold of winter it shall be ventilated at least twice a week.

Potatoes shall have less ventilation, and definitely no draught.

Fruits will be shriveling when the climate is too dry.

Keep humidity high – if too dry, throw water on the floor.

When humidity is high, keep a high rate of ventilation.

A Hygrometer should hang in the room

When taken out of the Coldstore the fruit will start ripening.

The speed of ripening are dependent on the temperature and will take 1-3-4 days

Therefore it shall be experimented, so the fruit can be taken out as long time before, as it takes to bring it for the market