



Fast Respiration Meter 4.0

Reducing food waste with PerfoTec freshness extension tools

The PerfoTec Fast Respiration Meter 4.0 is part of an innovative Next Generation system to optimize the quality and shelf life of fresh produce while improving productivity and versatility of use and reducing waste and costs. Along with complimentary PerfoTec freshness extension tools, such as our PerfoTecO2Control and Laser Perforation System, the Fast Respiration Meter 4.0 offers great potential for a chain-wide approach to reduction of food waste.



Features & Benefits

- Measure the respiration rate of fresh fruits, vegetables and flowers in four hours: consumption of O2 (oxygen) , production of CO2 (carbon dioxide) and optionally production of C2H4 (ethylene)
- Different sizes of vessels are available: low basket for small fruit, mid-size basket for example for potatoes, vegetables and tropical fruits and large basket for flowers or other large produce
- User interface via touchscreen or via PerfoTec Central Management System
- Direct connection with the Central Laser Management System for real-time online into data
- Worldwide remote support via internet connection
- Option to pre-flush with CO2 or N2



The new generation of the Respiration Control System is a major step forward in maintaining freshness by measuring the respiration rate and ethylene production, which helps predict the ripening speed of fresh produce. The technology is accessible to everyone, whether they're growers, packers or retailers.

The innovative and patented PerfoTec Fast Respiration Meter 4.0 is developed and designed to measure the respiration rate of fresh produce within just four hours.

This enables you to effectively respond to seasonal variations and determine the required optimal transmission for your packaging. It measures oxygen consumption as well as production of carbon dioxide and ethylene. The optional ethylene sensor helps to predict the ripening speed of batches of raw material, which is important information for stock management. The respiration rate is calculated per ml air per kg per 24 hours.

The information can be uploaded onto a website with the online AMAP software to convert the data into a required transmission per package. In combination with the packaging and film specifications, the data is converted into the number and size of laser perforations required to maintain freshness for the longest period.

Specifications PerfoTec FRM 4.0

Equipment height	2090 mm
Equipment width	740 mm
Equipment length	850 mm
Nett equipment weight	190 kg
Environment temperature	5 - 25 °C
Measure temperature	1 - 24 °C
Volume product vessel	5 - 50 liter
Max gas flush pressure	0.2 bar
Electrical connection	230V, 1ph+N+E, 50/60 Hz
Amperage	5.0A
Internet connection	10Mbps, ethernet connection
Remote support	Router initiated, secure connection, to measure the respiration rate of fresh produce via specialized servers