



# FRUITS & VEGETABLES



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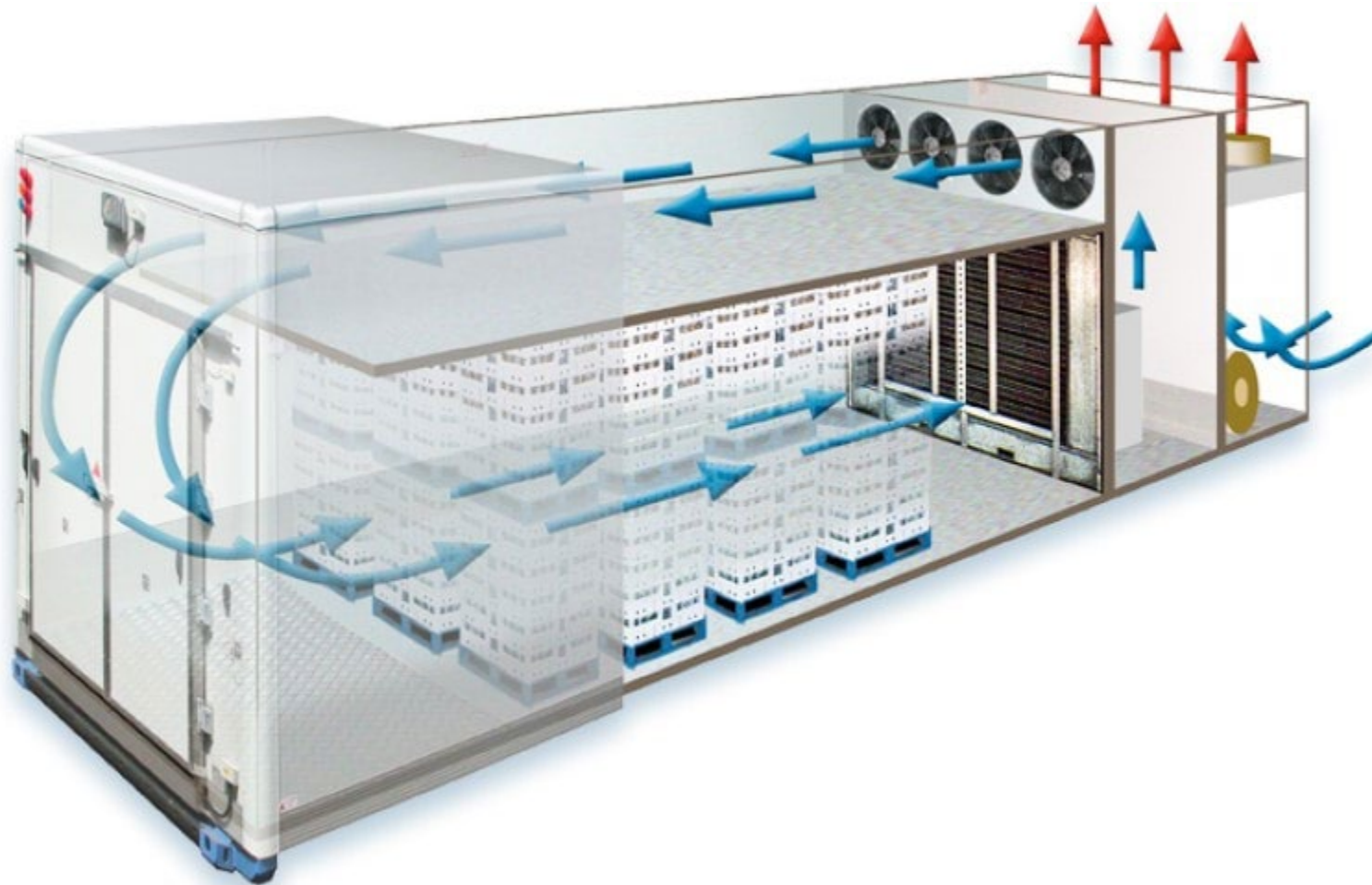
In tropical climate, where mean annual temperatures can exceed 32°C, fresh fruit losses reach up to 30%. Temperature plays a very important role in the preservation of recently-harvested products. To achieve a rapid and efficient decrease in product temperature, the use of fast-cooling systems is particularly important.



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**GRILLER ROASTING OVEN**

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ADDING OIL



PASTEURIZED TRAYS





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