

Cold Storage

Georgia Development Mission along with Green ECO Global provide Design, Engineering, Consultancy services for refrigeration, storage and ripening facilities of Food, Fruits, Vegetables, Meat, Poultry, Flowers:

- Over 50% of fruit and vegetable crop goes wasted due to inadequate storage facilities in the region.
- The rudimentary storage procedures do not increase the shelf life and rather at times cause heavy losses to the farmers, distributors and retailers.
- The demand for the high quality fruits and vegetables is ever increasing from both local and foreign markets.
- Fresh fruits and vegetables are being preserved and consumed by the developed countries through application of latest technology. This involves preservation of organoleptic qualities of vegetables and fruits and reducing losses due to pathogens (Fungi) and physiological disorders, senescent scald and chilling injuries through U.L.O (Ultra Low Oxygen) techniques. This technology is a must for agriculture sector and has tremendous profit and benefits for investors, farmers and the national economy.
- The world has witnessed the changes for the storage of fruits and vegetables from simply old cold storage to state of the art controlled Atmosphere Technology. The basic concept behind this technology is to increase the storage life of fruits and vegetables to an extent that their taste, color, juice content and freshness remain the same. The increase in storage life will also increase the shelf life which curtails the wastages and more profit to the investors, retailers and growers.
- All fruits and vegetables go through a metabolism spectrum, which gives the experts the duration of storage in a Control Atmosphere. At present in Europe this Technology is used for apples, pears, flowers, cherries, kiwi, cabbage, carrots, tomatoes, and many other type of fruits and vegetables.
- South America successfully uses it for the storage and ripening of mangoes, bananas, apricot, plums and varieties of fruits and vegetables.
- In Iran they store dry fruits, kiwi, apples, pomegranate and varieties of fruits and vegetables with it.
- India uses it for apples, pears, pomegranates, onion, garlic and some oriental fruits, vegetables and flowers.

Our major competitive advantage is integrated service. With our knowledge, experience and resources we are able to carry out the most demanding projects on a turn-key basis.

We provide:

- designing and engineering of refrigeration systems, cold stores and ripening rooms.
- technical documentation for acquiring construction licences, technical documentation for implementation of the projects.



Georgia Development Mission, Green ECO and its Partners 4 GS Agriculture Solutions Kabul, Afghanistan has installed Solar based Micro Cold Storage in Afghanistan. The Solar based Micro Cold Storage comes with innovative PCM technology where it does not require battery, electricity or power and can be installed in any remote location or village for storing vegetables, fruits, flowers.



Pomegranate prices were Af 30/kg in June. Prices rose to Af 110/kg in August. Pomegranate stored in Solar Cold storage for two months does not lose moisture and weight and are sold at higher prices.

The Solar based Micro Cold Storage is primarily designed for the rural segment serves their needs ideally, as it does not depend on grid electricity and after a 2-year breakeven, leads to over 40% increase in their profits. This innovative product can be suitably adapted for local conditions across the world.

- Ecozen Solutions won [Dow Sustainability Innovation Challenge at California Institute of Technology, Pasadena.](#)
- Ecozen Solutions received [Economic Times-Power of Ideas award from DST, Govt. of India organized by CIIE, IIMA.](#)
- Ecozen Solutions idea is among world's top 30 business ideas at Stanford's [E-bootcamp.](#)
- Ecozen Solutions is the winner of [Technology and Sustainable Development Award 2011 at Eureka IIT Bombay.](#)
- Ecozen Solutions Pioneering Product covered by [CNBC TV18.](#)

ASSEMBLY

The assembly and installation of the facilities are performed to a high professional standard, by the agreed deadlines and with the necessary flexibility for other contractors and in term of the situation of the building.

Assembly and installation include:

1. assembly of insulation panels,
2. assembly of refrigeration systems and equipment,
3. assembly of equipment,
4. assembly of racking systems,
5. assembly of technological equipment,
6. assembly of electrical installations,
7. installation of the Computer Control System..

TEST RUN AND STAFF TRAINING

After assembly, we conduct a test run of the whole refrigeration system and train your staff. High quality training is our commitment to your staff so they can learn how to manage the installed equipment efficiently and take full advantage of the system.

ONLINE CONTROL, MAINTENANCE AND SERVICING

We can connect online to the Computer Control System in your facility, which guarantees our full, quick and professional service and support for any emergency situation.

For more information we invite you to contact us so we may show you personally the great value that refrigeration, storage and ripening technologies can bring to you and your business.

