



THE GOLD STANDARD FOR **FRUIT RIPENING**

- No Residue
- No Chemicals
- No Side Effect



NOW TURN YOUR FRUIT TO REAL GOLD

One Year Warranty
Extended Warranty
Available



INSTA ripe™ Ethylene Generators

- ◆ Produces best ripening results in terms of appearance, colour and sugar content for all Climacteric fruits like Banana, Mango etc.
- ◆ Portable and easy to use; can be shifted for use in any room. Wall mounting option also available.
- ◆ One INSTA ripe™ Generator can ripen up to 25-30 tons. (or 12000 cubic foot room)
- ◆ 4 Cycle options: 12 hrs. 24 hrs. 36 hrs. 48hrs. Ripening cycle can be chosen on LCD display.
- ◆ GI body that makes it sturdy, strong and rust free. Generator tank has capacity of about 1.2 litres.
- ◆ 230 V AC input Voltage. Internal Controls designed at 24V DC can also run a normal inverter in times of load shedding.
- ◆ Inbuilt temperature sensing mechanism shuts off generator on over heating.
- ◆ High end liquid level sensor shuts off generator on detection of low liquid level.

NO MORE GREEN TOMATOES



TOMATINA™ Ethylene Generators

TOMATINA™ Ethylene Generators have been especially designed for ripening of mature green tomato so that users will have the flexibility in marketing their produce at their convenience with its freshness intact.

Tomatoes ripened with TOMATINA™ Ethylene Generators ripen more uniformly in a shorter period of time. Therefore, there is less spoilage and they have a slightly higher Vitamin C content.

- ◆ Produces and maintains accurate ppm levels for best results.
- ◆ Suitable for rooms up to 15,000 ft³
- ◆ Powder coated Stainless Steel body for long life.
- ◆ Multiple sensors for better accuracy and safety.
- ◆ Liquid level sensing and tank empty indication light.
- ◆ Overheat indication.

CITRUS DE-GREENING WAS NEVER THIS EASY



CITRIX™ Ethylene Generators

CITRIX™ Ethylene Generators have been especially designed for Degreening Citrus fruits like Lemon, Orange, Mandarin, Tangerine and Grapefruit etc. “Degreening” is the process of exposing “green” citrus fruits to ethylene gas to enhance colouration. Ethylene application on citrus fruits breakdown the chlorophyll from skin of the fruit.

- ◆ Produces very low ppm levels required for Degreening Citrus fruits
- ◆ Suitable for rooms up to 25,000 ft³
- ◆ Powder coated Stainless Steel body for long life.
- ◆ Multiple sensors for better accuracy and safety.
- ◆ Liquid level sensing and tank empty indication light.
- ◆ Overheat indication.

RIPEN FRUIT
NATURALLY
ALWAYS



UNI-RIPE™

Ripening Concentrate

UNI-RIPE™ Concentrate is specially formulated for efficient and clean conversion to ethylene sometimes referred to as the “ripening liquid”, UNI-RIPE™ Ripening Concentrate is simply poured into INSTAripe™ which is then turned on, and quick, safe and constant ethylene production will begin. With extra strong, organic, natural plant extracts and active ingredients, UNI-RIPE™ Ripening Concentrate is converted to ethylene gas at a higher rate than other concentrates with less active ingredients.

- ◆ Formulated from natural plant extract which when used with our INSTAripe™ Ethylene Generator produces Ethylene gas, which in turn triggers the natural ripening of climacteric fruits.
- ◆ Produces Ethylene which is the “ONLY” safe and worldwide accepted method of ripening by the USFDA, NHB, FSSAI.
- ◆ Freedom from Carbide and protection from checks from authorities.

**REQUIRED
HUMIDITY
ALWAYS**



Centrifugal Humidifiers

Powerful. Precise. Pure. The Centrifugal Humidifier delivers consistent humidity with high efficiency, ensuring enhanced freshness, preventing dryness, and optimizing air quality.

- ◆ 4 L/hr capacity, ideal for medium to large rooms.
- ◆ 4-5 micron mist size for complete fruit hydration.
- ◆ Compatible with sensors and controllers for full automation.

**NEVER A
DRY MOMENT
WITH US**



Ultrasonic Humidifiers

Maintaining optimal humidity is essential for fruit ripening, mushroom cultivation, fruit storage, etc, as air-conditioned cold rooms tend to deplete moisture levels, leading to fruit weight loss.

The M!STiFY Ultrasonic Humidifier ensures precise humidity control, maintaining 85%-95% RH to maximize freshness and profitability.

- ◆ 7 L/hr capacity onwards, ideal for medium to large rooms.
- ◆ Ultra-fine 1-2 micron mist for complete fruit hydration.
- ◆ Compatible with sensors and controllers for full automation.

ACCURATE CONTROL & MONITORING WHEREVER YOU ARE



Sensors And Controllers

INTEL-CON Sensors & Digital Controllers provide precise monitoring and control for ripening chambers, mushroom cultivation, and fruit storage. Designed for high accuracy, these systems can detect even the smallest variations in environmental conditions, ensuring optimal performance.

- ◆ Comprehensive monitoring of Ethylene, CO₂, and Humidity (RH) for controlled ripening.
- ◆ Pre-programmed settings for effortless operation.
- ◆ Fully automatic and customizable to meet specific requirements.
- ◆ Remote monitoring via phone—control your system from anywhere in the world.



REGISTERED OFFICE

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You may also visit our website



www.aamishafoods.com



www.ethylene-generator.com



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