



KrishiMart

## COMPANY PROFILE

KrishiMart is a Mumbai based proprietary firm which specializes in Post-Harvest Management with expertise in **Fresh Fruit Ripening** and is located at Mumbai Agri Produce Marketing Committee's (MAPMC, Vashi, Navi Mumbai) Fruit Market. KrishiMart's chambers are MAPMC approved Fruit Ripening Chamber.

KrishiMart provides **carbide free natural fruit ripening services** at the **Export Facility Building in the Vashi MAPMC Mandi's Fruit market**.

We undertake turnkey project installations of fresh fruit ripening chambers at the client's end pan India. We also provide Reefer Vans with controlled temperatures for transportation of fresh fruits & vegetables.

With expertise across the full spectrum of fruit ripening chambers we are well positioned to provide our customers support from conception, design, construction, engineering, installation, commissioning to maintenance. **KrishiMart plays a crucial role of an efficient service provider for all support activities to keep the food chain cost effective & commercially successful for farmers, traders and agri-entrepreneurs.**

Through constant market research, product development and customer interpretation our aim is to continue to adapt, develop and improve our technologies and services to ensure our customers are at the forefront of environment friendly and efficient post-harvest management solutions.

## FRUIT RIPENING

**KrishiMart's Fresh Fruit Ripening systems & chambers are zero carbide.**

We provide Ethylene based natural ripening systems for Mangoes, Bananas, Papayas, and Citrus Fruits etc. Ethylene is a natural hydro carbon emitted by fruits & vegetables to initiate the ripening process. Each fruit is unique in its own way and has an individual ripening process. We at KrishiMart study & understand each fruit & develop its ripening process in the chamber by recreating the optimum natural ripening environment through temperature, Relative humidity & CO<sub>2</sub> control. Each fruit has its own ripening cycle extending from 2 days up to 6 days.



For instance, in case of Mangoes, the ripening process of Ratnagiri Mangoes vastly differs from that of Mangoes from the Uttar Pradesh belt. **Our fruit ripening system enhances the colour, taste and quality of your product while maintaining its volume with minimal weight loss & appropriate saleable appearance.** Our fruit ripening systems ensure that each pallet is evenly ripened to the appropriate colour stage considering the end market.

**KrishiMart**  
Fruit Ripening Chamber | Mumbai APMC Fruit Market | Mumbai  
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These are nuances that KrishiMart focuses on thereby ensuring the best ripened mango for domestic & international markets. KrishiMart's fresh fruit ripening system is designed keeping in mind ease of operations, energy consumption and minimal maintenance.

### AUTO GAS DOSING SYSTEM



In KrishiMart's fruit ripening systems, the Auto Gas Dosing System consists of a high pressurized cylinder containing 5% Ethylene ( $C_2H_4$ ) & 95% Nitrogen ( $N_2$ ) which is reduced to 4 bar from 120 bar – 150 bar by the pressure regulating valve and with the assistance of timer based Solneid valve and aided by  $CO_2$  analyser, it changes the chamber air to optimum ripening environment.

This cycle is repeated every 6 or 6 and a half hour, 4 times in the complete ripening cycle. It depends on the end use market of the fruit as to when the fruit is to be released from the chamber depending on the desired ripening stage of the fruit i.e. colour & maturity. This will also be influenced by the fruit variety & the location's ambient environment.

### $CO_2$ ANALYSER

In controlled atmosphere chambers,  $CO_2\%$  rises due to increased respiratory action of the fruits triggered by the commencement of the ripening process while the  $O_2\%$  levels fall.  $CO_2$  retards the ripening process while  $O_2$  causes the fruit to go into the dormant stage. This is appropriate for prolonged storage life of fruits but impedes the ripening of the same.

We have a  $CO_2$  analyser system which periodically i.e. 6 or 6 and a half hour changes the chamber air & brings it to optimum atmosphere levels.



### RELATIVE HUMIDITY

In the ripening chambers, under controlled atmosphere conditions, due to low temperatures, RH is reduced causing the fruit to shrivel & weight loss occurs. Hence KrishiMart has humidification systems to maintain 85% - 95% RH in the chambers thereby ensuring no weight loss.

*For Instance, a chamber which holds 10,000kgs of banana, weight loss will be@ 2% per day. This translates to 800kgs of loss over a 4 day ripening cycle. KrishiMart's humidification systems reduce this loss to 80kgs – 100kgs.*

The  $CO_2$  analyser & Humidification systems are supplied to our clients through Hi Sun Technologies Ltd. based in Chennai & their Principal Hang Seng Technologies Ltd. based in Taiwan.

**\*KrishiMart's Fruit Ripening systems are developed to work on 24V battery in locations which face power failure.**

## PROMOTER

KrishiMart is promoted by Ms Ritu Mittal, a **Gold Medallist in Agri Business Management** from the University of Mumbai and she oversees the operations, marketing & training development verticals of KrishiMart. She is the **first lady entrepreneur of the MAPMC Mandi** and a team of technical experts backs KrishiMart to ensure cost effective & high performing customized fruit ripening solutions, cold storages, pre cooling chambers & Reefer Vans. She has won National level award for Agri Business Plans and engages lectures in Agri Business at the Mumbai University. She also is a consultant for Rural Marketing & Communications for companies foraying into the Indian Rural Market.

## CONTACT DETAILS

### K r i s h i M a r t

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