



Humidification for Produce Applications

From Seedling to Store



*ML Princess Direct Room
Commercial & Industrial
Humidifier*

Overview

Produce contains up to 95% water and is highly reactive to the changes in the water content of the surrounding air. Controlling the relative humidity in every stage of the produce lifecycle equates to greater control of growth, yield, and profits.

As the leading manufacturer of commercial and industrial humidification systems for more than 75 years, Condair has the technology and expertise to meet the needs of your produce application. Our team of humidification experts offer installation, commissioning, and maintenance support to ensure improved production efficiencies continue to return on the initial investment for many years to come.

Humidification, dehumidification
and evaporative cooling





Growing Produce

The advantage to growing plants in a greenhouse or vertical farm is that you can control all the environmental factors: temperature, air flow, and the moisture content in the air. Maintaining these factors, especially the humidification, can aid in seedling development and healthy plant growth, yielding more uniform, robust, and profitable crops.

When humidity drops below 30% RH, serious issues can occur, including stunted plant growth and slowed photosynthesis. Just like with low humidity, high humidity levels can also affect plants. Oedema, edge burn, soft growth, mineral deficiencies, and disease outbreaks are among many of the issues that can occur due to high humidity.

Storing & Selling

As the cost of food continues to rise, it is vital that businesses reduce food waste and minimize food shortages, and that shoppers are able to buy the highest quality produce for their money.

Once harvested, produce is dependent on the surrounding environment to either ripen properly or keep fresh. Low-humidity air may be suitable for dry food products, like flour, and frozen goods, but in the case of produce, dry air draws the moisture out of the fruits and vegetables causing shriveling, softening, susceptibility to rot, and ultimately a loss of appeal for the customer. Proper humidification of produce storage

facilities and stores will increase shelf life, reducing waste, and maintain the weight, volume and quality of products, increasing profitability of the yield at the checkout counter.

On the storefront, an indoor relative humidity of 40-60% is proven to be optimal for human health and comfort. When customers are comfortable in the store environment, they are likely to stay longer, shop around more, and increase the value of their spend.

Direct Room Humidification

Condair's direct room humidification systems offer low operating costs, reduced cooling costs and require minimal maintenance.

Ideal for produce applications, direct room humidifiers efficiently maintain consistent relative humidity levels. The ML Series modules can be combined in one or more rooms depending on configuration and application.



*ML Solo 2 Direct Room
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Humidifier*