

Case study from Jujube farm (reported by Mr. Hongbok Kim who is owner of this farm, located in Boen-gu, Chungcheongnam-do, Korea)

Name of farm is "Samgi daechu farm ("daechu" is in Korean for jujube), this farm is cultivating large scale jujube and selling fresh jujube and dried jujube or jujube biscuits to Korea and exporting to Japan and other countries.

Basically live fresh jujubes are used to be kept in cooling storeroom maximum 7~10 days after harvest, and then must delivered out as best quality products, keeping the most freshness.

after 7-10 days in storeroom, jujube has gone bad and changed to low quality due to easy infected by fungi or bacteria (it easily changes to be soft), that is why farm makes them dried through drying process. And they are selling dried jujube, instead of fresh jujube.

The problem is that selling price between fresh and dried has big difference. It relates directly to income for farms. Selling price of dried jujube is half of fresh jujube. So when farm sells dried jujube, their income shall be reduced 50%.

That is why the most important thing for this industry is how to increase storage period as long as possible, while keeping freshness to minimize economic loss.

For this reason, this farm is trying to test with WADU-02 (Wellis Air Disinfection unit), installed this device inside jujube cooling storeroom as below.

(Before, jujube is seal packed by plastic bag inside box)

- Temperature inside of storeroom : 0 ~ 2 degree
- date of WADU-02 installation : 13th of Oct
- date of 1st quality checking : 30th of Oct
- duration from installation to checking : 17 days



This farm opened all of plastic bags after WADU-02 installation, checked any change of quality of storage jujube at the time of over 2 weeks passed.

As above mentioned, after 7~10 days passed in cooling storeroom, jujube gets quickly soft and lost its merchantable quality, so used to be sold at dried type jujube at lower prices (50% down).

However, after WADU-02 installation, there is no founded any infection by fungi or bacteria in all of jujube, keeping same freshness.

Also feeling of touch and flavor are not changed all, comparing initial quality of 1st day.

WADU-02, is absolutely very helpful for farms to keep freshness much longer time, comparing without WADU-02 in storage period (Max. 7~10 days).

As owner of this farm, I am very surprised to see this wonderful result and am very satisfied with this device, very helpful to increase economic income.

- This farm will continue monitoring quality change of Jujube with WADU-02 working on in this cooling storeroom after 1st checking (30th of Oct).
- This farm will carefully and fully investigate again to see any changes at 15th of November.