Softripe spreads its wings

LANDSBERG—Frigotec has successfully launched its first ripening project for avocados and mangoes in northern Brazil, utilising its Softripe technology.

by Carl Collen

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t has been a busy 12 months for Frigotec, the German group responsible for creating Softripe ripening technology – the fully automatic ripening technology for bananas and other tropical fruits where the fruit is ripened homogeneously and naturally according to their biology. In February, the product took second place at the prestigious Fruit Logistica Innovation Awards, and now three ripening chambers have been commissioned in northern Brazil, specifically for the ripening of avocados and mangoes.

The first ripening of the fruit in Brazil was evaluated by the Softripe team, with results showing uniform and consistent quality through use of the technology. "It was impressive to see and taste this consistent quality," says Frigotec's Jörg Einenkel. "The fruit pulp could be taken out using simple plastic spoons, and it was soft and delicious. It was also interesting to find out from customers that the shelf-life of soft-ripened avocados is 8-12 days."

Frigotec is now in talks to get the first Softripe chambers specifically commissioned for mangoes and avocados into Europe. "It is with these fruits in particular that we wish to see a little more courage in the industry, because so far it has shown that the first companies investing in Softripe have advantages," says managing director Roland Wirth. "We are convinced that, at Fruit Logistica 2020, we will be able to present mature Softripe European mangoes and avocados."

Wirth adds that more exotic fruits will follow, making it an exciting future for the company, which is also eyeing upcoming Softripe projects in markets such as Germany, the UK, Switzerland, South America and South Korea.

