

Pioneering British Storage Methods



“Demands on the potato have never been so high; variable weather conditions, ever more stringent processor requirements and a reduction in the amount of CIPC has put even more pressure on growers. Add to that the inevitable British rain, making 2012 the worst year in living memory.”

We understand the importance of British solutions for British growers.

In this newsletter we discuss overleaf the “Crop Systems’ system” for bulk storage and why it works, incorporating many years of research and development work by the Potato Council.

The perfect store starts with the fundamental requirement that it works under all conditions, a fan that is well designed, fit for purpose and can cope, whatever's thrown at it. It's a myth to expect something for nothing and here we tell you why.

Myth
Higher volumes of air need less pressure.

Truth
One of the simple facts in life in a potato store is that air has to be blown through the potatoes and this is governed by the floor area x crop height. This fundamental fact means that the crop determines the pressure in bad conditions and increasing air flow has an exponential effect on the back pressure. We design for this.

Myth
The floor that is fully ventilated results in perfect air distribution.

Truth
A well designed floor that is balanced to work in all crop conditions, and has the ability to deliver air to any part of the store results in perfect air distribution. When a store is part full and a problem appears in just one bay, or you need to part fog a store, you need to be able to control it. A store that has not got control of where the air goes has not got perfect air distribution. We ensure you have this control. This is backed up by many fogging contractors. Just ask to see one of our customers' stores in operation.

Myth
You don't need inverters, they drop the back pressure.

Truth
Inverters slow the fans when full flow is not required. Please remember the available fan output at 100% is current air flow at current air pressure. A drop in air volume gives an exponential drop to the back pressure and the amount of air at 80% fan speed equates to 80% air volume at approximately 50% of the running costs. Processing potatoes require continuous air at times to cope with the conditions and the end user requirements; short and sharp is not always an option.

Myth
All potato stores are the same.

Truth
The "Variable Potato Store", ever moving, never constant. UK conditions, excess soil, sporadic lifting, part filled stores; when you are under pressure, this is where well designed potato storage comes into its own.

Just add humidity, good humidity control, predictive adiabatic cooling and total inverter speed control; with Crop Systems you have total control.