

### **CONSISTENTLY DELIVERING**

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# CA (Controlled Atmosphere) Lime –Technical Data Sheet

**DESCRIPTION:** CA (Controlled Atmosphere) Lime is a fine pressure hydrated

dolomitic lime

**PACKAGING:** 12.5kg in 2ply PSV paper bags with overall perforations on

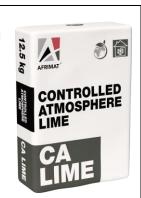
the inner and outer ply

APPLICATIONS: Add CA (Controlled Atmosphere) Lime into your CA Rooms.

CA Lime absorb Carbon Dioxide from the atmosphere

enabling you to get your CA Room to your required regime

more efficiently



### \*TYPICAL CHEMICAL ANALYSIS:

Calcium Oxide (CaO)	35.0%
Magnesium Oxide (MgO)	24.2%
Silica (SiO <sub>2</sub> )	12.2%
Iron Oxide (Fe <sub>2</sub> O <sub>3</sub> )	0.4%
Alumina (Al <sub>2</sub> O <sub>3</sub> )	0.9%
Carbon Dioxide (CO <sub>2</sub> )	Max 8.0%
Sulphur Trioxide (SO <sub>3</sub> )	Max 1.0%
Free Moisture	Max 1.0%
рН	>12
*Tested when required	
General Expansion	Max 30
Pat Soundness (No popping, pitting, cracking or disintegrating)	Passes test
Plasticity	Min 200
Fineness	
Retained on 600 μ	Max 0.5%

Retained on 75  $\mu$  Max 30.0%

# **Application Recommendations:**

### CA ROOMS:

Place the CA Lime on pallets in the CA Room. Make sure the pallets are not shrink wrapped or closed by any way for this application.

CA Lime can be placed on a shelf in the CA Room, it is not a necessity to break the bags open however it can be done for more effective results.

### Ratio:

Consult with your CA Room refrigeration expert when it comes to the correct ratio of CA Lime required for your CA Room.

A suggested ratio would be 700bags of CA Lime for 1000 bins.

## **CA (Controlled Atmosphere) Lime in CA Rooms:**

CONTROLLED ATMOSPHERE COLD ROOM STORAGE

By utilizing our Controlled Atmosphere Lime (CA Lime®) in cold store (CA Cold Rooms) applications, you can significantly extend the stored shelf life of fruit and vegetables by reducing spoilage and maintaining product quality for longer periods.

By simply placing CA Lime's \*uniquely designed bags on the racks or stack pallets in the cold store room it will absorb Carbon Dioxide. The fineness of the particles ensures acceleration of CO2 absorption to get to your CA rooms to the required regime more efficiently.

Once CA Lime® has lost its ability to absorb sufficient CO2, it should be replaced.

SAFETY DATA: Refer to the CA (Controlled Atmosphere) Lime MSDS

