

CASE STUDY

Taste the difference: refrigeration delivering farm fresh tomatoes

La Palma SCA, cooperativa Granada



La Palma cooperativa Granada is the world's largest producer of cherry tomatoes. It is located in the southeast of Spain and spread out over 735 hectares of different production areas. 606 farmers cultivate the ground and together, they produce over 34 million kg of cherry tomatoes every year. The agricultural cooperative focuses mainly on exporting its produce: 91% of their sales figures are generated from exports to the UK, France, Germany, the Netherlands and Scandinavian countries.

La Palma is a pioneer in applying large scale refrigeration processes to aid in the production of fresh tomatoes, which enhances the quality of their produce.

Increasing
market share
thanks to new
refrigeration
technologies

Based on the company's research, we know that it is possible to preserve the fresh taste of tomatoes – from the time they are harvested to the time they are consumed. To be able to obtain this level of freshness, advanced refrigeration technology is often used. The technology ensures low temperatures throughout the production process and distribution. This technique ultimately results in an extended life time of the product.

Knowing the customer's process

At Johnson Controls, we take the time to understand our customer's process. We offer our customers a targeted solution that focuses on increasing the quality of end products.

In the case of La Palma, we are providing and installing controls in 12 cold rooms in total, delivering a temperature between +4°C and +18°C (post-harvesting, anti cold, storage, pre-calibration and anti expedition). The direct ammonia installation is equipped with 3xSAB 151M/VSD + 1xSAB 120L/VSD screw compressors for a total refrigeration capacity of 2400 KW. The selected evaporator has a very large surface to prevent the tomato from dehydration. The evaporating pressure is locally controlled in each cold room to obtain the highest humidity ratio, which also prevents desiccation of the product.



One step ahead of competition

Today, La Palma still delivers a high quality produce, keeping the freshness in taste that is comparable to a farm fresh tomato. With the new technology, La Palma can supply their products with the best shelf-life in the market.