Engineering Winter Storage Facilities for Vegetable Crops

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Storage is NOT a Hospital:

- Do our best to maintain crop quality and minimize weight loss.
- Deliver the best possible product to our customers.
- Maximize returns.

The Three Most Important Factors For Successful Winter Storage of Vegetables:

- Clean and dry.
- Free of Disease.
- Free from Harvest Injury.

Storage is a period of rest:

Not too warm, not too cool.
Not too humid, not too dry.
Just right!



Vegetables Respire in Storage

CO2



02



H2O

Vegetable Storage Guidelines

| Crop | Bulk Density # / cu.ft. | Storage Temp. Deg. F | Relative Humidity % | Airflow Cfm/cwt | Heat of Respiration Btu/ton/day | Time months |
|----------|-------------------------------|----------------------------|---------------------------|--------------------|---------------------------------------|----------------|
| | | | | | | |
| Onions | 46 | 32 – 45 | 70 - 75 | 2.0 – 2.5 | 900 - 2500 | 1 - 8 |
| Garlic | 43 | 32 – 50 | 60 - 70 | 2.0 – 2.5 | 900 – 3100 | 6 - 7 |
| Carrots | 40 | 32 – 35 | 90 – 98 | 0.5 – 1.0 | 800 – 1400 | 5 - 6 |
| Squash | 40 | 40 – 55 | 50 – 70 | 1.5 – 2.0 | 5000 – 7500 | 4 - 6 |
| Beets | 48 | 32 - 40 | 90 – 98 | 0.5 – 1.0 | 1200 – 1900 | 4 - 6 |
| Potato | 40 | 38 - 45 | 95 - 100 | 1.0 – 1.5 | 800 - 2000 | 12 |
| Rutabaga | 40 | 32 – 35 | 98 – 100 | 1.0 – 1.5 | 1,500 | 4 - 6 |
| Cabbage | 36 | 32 – 38 | 98 - 100 | 1.0 – 1.5 | 1,000 | 5 - 6 |

Three General Storage Conditions

Cool and Dry – onion and garlic
 Cool and Humid – carrot, beet, cabbage, rutabaga, potato
 Warm and Dry - squash

What is a Well Designed Facility ?

- Constructed to make interior environmental management possible and effective.
- Insulation to help maintain temperature (warm or cool) with minimal heating or cooling requirement.
 - Wall R-19 or better (6 in. f.g. / 4 in. styro)
 Ceiling R-30 or better (10 in. f.g. / 6 in. styro)

What is a Well Designed Facility ?

 Insulation protected from physical damage and moisture.
 Structurally sound.
 Tight sealing doors to minimize infiltration.

How do we maintain optimum storage conditions?

- Well Designed facility allows you to easily and efficiently maintain the desired environment.
- Ventilation and Refrigeration.
- Basic controls and equipment for managing the storage environment.

Factors in Effective Storage Environment Control

Predictable storage space conditions

- Relatively air tight
- Insulated
- Protected from weather extremes
- Not subject to water infiltration

Well Designed Storage – Factors That Determine the Heating or Cooling Load in a Storage

- Heat loss or gain through the structure CONDUCTION.
- Air infiltration from outside CONVECTION.
- HEAT OF RESPIRATION from the stored crop.
- Heat produced by equipment and lights.

Conduction – Example Storage Unit



Major Question: Insulate or Not Insulate? or How Much Insulation?



Frame or Panel Construction

Outside – 5F
Inside – 40F
On concrete slab (ground temp.)



Estimated Heat Loss by Conduction with No Insulation



Building components (R-1) Est. heat loss = 28,700 Btu / Hr.

3,412 Btu / Kw (8.4 Kw @ \$0.16 / Kwh = \$32.00 / day)

Insulated Storage Unit



Estimated Heat Loss by Conduction - WITH Insulation



| Insulation | <u>Btu / Hr</u> | Kw | \$Cost /Day |
|-------------------|-----------------|------|--------------------|
| None | 28,700 | 8.4 | 32.00 |
| R-10 | 2,872 | 0.85 | 3.36 |
| R-20 | 1,556 | 0.46 | 1.77 |
| R-30 | 1,117 | 0.33 | 1.26 |

F. G. Insulated Wall - Heating



15 F Out

F. G. Insulated Wall - Heating



15 F Out

F.G. Insulated Wall - Cooling

Outside 75 F 70% RH

Water Vapor

Temperature

Decreases

40 F Inside

Where Should the Vapor Barrier Be??

In-ground Storage - Protection From Extremes -



In-Ground Storage

Inside - 40F
Outside - 5F
Ground temp - 50F





In-ground Storage Est. Cooling Load

| Insulation | <u>Btu / Hr</u> | Tons | Cost per | |
|-------------------|-----------------|----------------|---------------|--|
| | | <u>Refrig.</u> | <u>Day \$</u> | |
| None | 4,960 | 0.41 | 1.43 | |
| R-10 | 992 | 0.08 | 0.29 | |
| R-20 | 616 | 0.05 | 0.17 | |
| R-30 | 491 | 0.04 | 0.14 | |

Factors in Effective Storage Environment Control

Predictable storage space conditions:

Mechanicals:

- Fan
- Cooler
- Humidifier
- Heater
- Controls

Moving Air Into and Within the Storage for Cooling

Cooling / Ventilating with Outside Air

Most economical cooling method.
 Amount of cooling air required will vary significantly from day to day and week to week as outside air temperatures vary and as cooling load in the storage locker changes.
 Requires at least minimal controls.

Ventilation

Summer and early Fall – remove Field Heat and Heat of Respiration. - Usually requires refrigeration Usually short term storage. Late Fall and Winter – remove heat of respiration. Also have to consider heat gain through structure.

Shell Ventilation

 Cools inside of locker or storage room.
 Produce relies on air circulation through room and around bins / bags.

Generally need 0.25 – 0.50 cfm / cwt of stored product ... or 4 to 8 air changes per hour (fan output @ 0.25 in. s.p.).

Multiple fans or variable speed fans are most effective for varying conditions.



Fresh Air Intake and Exhaust



Pallet Boxes Stacked in Storage Unit





What Are Basic Controls and Equipment?

- Temperature sensor with readout
- Thermostats
- Heaters
- Humidification equipment
- Relative humidity sensing
- Air handling

Basic Ventilation Control Panel Components



- 1 24 hr. timer
- **2 Low Limit Thermostat**
- **3** Inside Temperature Thermostat
- **4 Outside Temperature Thermostat**
- 5 On / Off Switch

Ventilation

Fan
Prototype Basic Ventilation Control Panel





Modern Computer Based Ventilation Control





Ventilation Fan 0.25 – 0.5 cfm / cwt or 4 to 8 AC / Hr. (Fan Capacity @ 0.25 in. s.p.)

Motorized Fresh Intake Damper



Air Handling Unit

1

Adding Humidity

- almost always required for long term storage

Portable Humidifier



Centrifugal Humidifier



Evaporative Media Humidifier



Evaporative Media Humidifier



Evaporative Cooler = Humidifier + Cooler



Humidity Sensing

- Sometimes a Difficult Task -

Hygrometer



Digital Psychrometer



Electronic Humidity Control - Only as good as the sensor.



Electronic Humidity Sensor - Used with Commercial Ventilation Control Panel



Power Psychrometer



Adding Heat

Electric Space Heater





Refrigeration

Eliminates / minimizes vagaries of outside conditions or harvest temperatures.
 Requires more involved calculation of heat removal.

Calculating Cooling Load

Contributors to cooling load:

- Field heat
- Heat of respiration
- Heat gain through structure
- Use Excel calculator or formulas in Refrigeration Manual

Cooling Load Calculations

12 x 20 storage room with 8 ft. ceiling 4 in styrofoam in ceiling and walls 2 in. styrofoam under concrete slab 1 pass door 3' x 7' Minimal traffic through door Minimal lighting 40F inside 75F outside / ground temperature 50F

Cooling Load - Structure

 $\mathbf{Q} = \mathbf{A} \, \mathbf{dT} / \mathbf{R}$ Walls $-A = (20+20+12+12) \times 8 = 512 \text{ s.f.}$ -dT = 75F outside -40F inside = 35F-R = 20Qw = 512 x 35 / 20 = 896 btu/hr. Ceiling $-A = (12 \times 20) = 240 \text{ s.f.}$ Qc = 240 x 35 / 20 = 420 btu/hr.

Cooling Load - Structure

Floor $-A = (12 \times 20) = 240 \text{ s.f.}$ Qf = 240 x 10 / 5 = 480 btu / hr. **Door** $-A = (3 \times 7) = 21 \text{ s.f.}$ Qd = (3 x 7) x 35 / 7.5 = 98 Summary – Walls + ceiling + floor + door <u>= 896 + 420 + 480 + 98 = 1894 btu / hr</u>

Cooling Load – Field Heat

500 # corn @ 70F Specific heat = 0.79 Qfh = MCdT (btu/day) - M = mass = 500 # - C = specific heat = 0.79 btu/lb.-F - dT = 24 temperature drop = 30F Qfh = 500 x 0.79 x 30 = 11,850 btu / day Qfh = 494 btu / hr.

Cooling Load – Heat of Respiration

Qr = MK

 M = mass (tons)
 K = respiratory heat production (btu/ton-day)

 Qr = (500 # / 2,000 #/ton) x 20,000

 = 0.25 x 20,000 = 5,000 btu / day
 = 208 btu / hr

Cooling Load - Infiltration

■ Qi = (ho – hi) x VN / 13.5

- ho and hi are enthalpy values for outside and inside air (get values from Table 9).
- -V = volume of room = 1,920 c.f.
- N = number of air changes per hour = 0.25
- 13.5 = ave. specific volume of air, c.f. / lb.
- Qi = (38.62-15.23) x 1,920 x 0.25 / 13.5

= <u>832 btu / hr</u>.

Cooling Load – Summary

 Total cooling load = structure + field heat + heat of respiration + infiltration
 = 1894 + 563 + 208 + 832

= <u>3,497 btu / hr.</u>

Refrigeration Sizing

Refrigeration sizing = calculated cooling load x Service Factor x Defrost Factor
 = 3,497 btu / hr. x 1.1 x 1.1
 = 4,615 btu / hr.

1 ton of refrigeration = 12,000 btu / hr. Approx. 1 – 1.25 hp / ton of refrigeration

Common Household Air Conditioner



Common Household Air Conditioner +

Cool Bot

Small Scale Refrigeration Condensing Unit



Commercial Refrigeration Evaporator



Wall Mounted Refrigeration



Other Considerations
Easy Access: -Wide door -Low threshhold



Easy Access / Easy Clean Up Well Lighted



Cabbage in Controlled Storage - Racks Increase Storage Capacity -



Pallet Jack for Handling and Loading Dock



Reference Resources

Refrigeration and Controlled Atmosphere Storage for Horticultural Crops



Northeast Regional Agricultural Engineering Service



www.mwps.org

COOPERATIVE EXTENSION

USDA – Agriculture Handbook 66

The Commercial Storage of Fruits, Vegetables, and Florist and Nursery Stocks

www.ba.ars.usda.gov/hb66

Squash in Controlled Storage -Any Questions?-



Unity College College / Community Root Cellar Completed December 2011

Custom Storage Boxes Gravel Floor to be Concrete Floor Drain in Center



Unity College Root Cellar 2 Compartments



Unity College Root Cellar Student / Staff Project Dedication Day



How to Estimate Storage Space Requirements

Or

How to Estimate the Capacity of Your Storage Area

Sizing a Storage Unit

- Assume that the bulk density is approximately 40 lbs. / cu.ft.
- Only 75% of floor space is usable.
- Good air circulation.
- Leave space for easy access to different products.
- Shelves or pallets increase the total capacity by more efficient space utilization.

Pallet Box Example



Measurements – 4 ft. x 4 ft. x 3 ft.

- = 48 cu. ft.
- Potatoes 40 lbs. / cu. ft.
- 48 cu. ft. x 40 lbs. / cu. ft. = 1,920 lbs.

Research Box Example



Measurements – 12 in. x 12 in. x 15 in. (net inside dimensions) = 2,160 sq. in.
2,160 sq. in. / 1,728 c.i. per cu.ft. = 1.25 cu. ft.
Potatoes = 40 lb. / cu. ft.
1.25 cu.ft. x 40 pcf = 50 lbs.





Proposed Storage Locker Floor Plan



Ceiling approx. 10 ft.

locker floorplan