



# ADIL GROUP OF COMPANIES

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**COMPANIES:**

ADIL TEXTILE MILLS LIMITED  
NETCO RENTAL SERVICES  
A & S FOODS  
GILGIT BALTISTAN MOUNTAIN SEEDS  
HAJIRA BIBI Mem. Wef. Soc.

A.S ENERGY CONSULTANTS  
MANDI BAHA-UD-DIN ENERGY LIMITED  
SLC METAL & REFINING PVT. LTD.  
SC ENTERTAINMENT PVT. LTD.

## Cold Storage:

We intend to set up Atmosphere controlled cold storages with specially adjusted air information. By lowering the O<sub>2</sub> ratio, keeping the CO<sub>2</sub> ratio at a certain level slows down the aging of fruits and vegetables. However, this system, which prevents the reproduction and spread of diseases and bacteria, can double the storage life of the product without using any chemicals. With the increasing importance given to quality and constant availability in vegetable and fruit consumption, the use of atmosphere controlled cold storages is increasing all over the world.

Atmosphere controlled cold storage doors, offers complete solutions in this field, which is the indispensable solution of the future in fresh fruit and vegetable storage, with the supply of insulation, ultrasonic humidification devices, and appropriate humidity sensors.

Atmosphere-controlled warehouses, which increase the storage times of especially apples, pomegranates, grapes, pears and kiwi 2-3 times, offer the producer the opportunity to market the product when it finds the best price, and provide the opportunity to make the best use of its labor.

When we look at the developed countries in apple production, we observe that their products are sold at high prices in the international market. The reason for this is hidden in the use of atmosphere controlled cold storages, which ensure that the produced apple is preserved like the first day rather than the success of the production. Many producers, who produce high in tonnage, cannot access the consumer's table at low prices or not at all due to post-production losses and quality deterioration in the product.