

WE PROVIDE 'STORAGE & KNOWLEDGE'



- From basic storage to tailor made courses
- Using knowledge for better storage
- Ensuring optimum product quality
- Be equipped for all challenges during the storage season

StorageAcademy®

PRODUCT OF OMNIVENT



OMNIVENT

TRAINING “The essence of storage”

This one-day-training covers the most essential and basic knowledge of Storage Management and will equip you for all challenges during the storage season. While you focus on knowledge you also learn how to implement this in your own practice. The training contains all processes and logistics which effects your storage quality, product weight and operational costs.

This Storage Management Training is intended for farmers and farmers staff, agricultural entrepreneurs, employees in the processing industry, agronomists, agricultural business managers, contractors and interested parties who wish to increase their knowledge or professionalism.



“I never knew our savings could be this big, only by using the right settings and tools”

THE OMNIVENT STORAGE ACADEMY:

'SHARING KNOWLEDGE, OUR BUSINESS-PARTNERSHIP IN FULL EXTENT

Omnivent Storage Academy is the knowledge and training centre for the agriculture sector. Operated and executed by Omnivent in close collaboration with our research partners such as the University of Wageningen, Aeres Practice Centre, CAH Vilentum and organizations like NIVAP, UK Potato Council, NAO and the Belgium PCA.

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5 REASONS FOR THIS STORAGE TRAINING

- 1 You will have a better understanding of storage principles and theory, are capable of deciding on crucial choices in the logistics process from harvest to storage.
- 2 This training will contribute to the best quality and the best weight preservation of your product in storage. For example, special attention is given to potatoes for the processing industry, by discussing the optimum conditions to obtain the best frying colour.
- 3 Learn to deal efficiently with the physical processes in your storage and use the tools at hand so that you can keep your operating costs under control.
- 4 The energy savings and reduction of weight losses that can be realized during the storage season will amaze you.
- 5 Omnivent specialises in sustainability for a reason. As in many industries where environmental and energy conservation have a focus, sustainability is the colour blue. As Omnivent we say: Blue is the new green!

THE COURSE MATERIAL

Included in the course are handouts of the module Store Management, "The Essence of Storage", a practical guideline on storage of agricultural products.



CERTIFICATE AND SUPPORT

Participants will receive an Omnivent certificate as proof they participated in the training.

After completion of the course you can contact the Omnivent Storage Coach for questions about crop production or issues related to storage.

Content of the course:

- ✓ Physiology of potato, onion and other products
- ✓ Storage Principles
- ✓ Ventilation Systems
- ✓ Air Properties
- ✓ Storage Process and Strategy
- ✓ Sprout inhibitors
- ✓ Weight Loss
- ✓ Automated control with optimal storage computer settings

Interested?

For more information please contact our Storage coach

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MORE COURSES PROVIDED BY OMNIVENT: Advanced Store Management Training • Basic and Advanced Courses for ACT or OmniCuro • Disease Control potatoes in Storage • Getting the most out of your installation • Design of a storage facility • or Tailor made training. WWW.OMNIVENT.COM