

Abstract:

The invention relates to a method of preserving foodstuffs (2), in particular fruit and vegetables on open display shelves (1), wherein cooled air (K) is conducted over the foodstuffs (2) by means of an evaporator (8) and the heat withdrawn from the foodstuffs (2) is conducted away via a heat exchanger (9), as well as to a corresponding display shelf (1). To provide a method by which the durability of foodstuffs (2) can be increased and which involves producing and assembly costs as low as possible, it is provided that the air (K) in the evaporator (8) is cooled by means of a cooling liquid, in particular water, which cooling liquid has an entry temperature (T_E) of more than 0°C , preferably of 4°C , and that the evaporator (8) is dimensioned such that the cooling air (K) has a relative humidity (F_K) which is higher than the relative humidity (F_U) of the ambient air.



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