

## Food Preservation Unit for Walk-in Coolers

With 4 UV-C Bulbs

### Extend the Shelf Life of your Fresh Produce

Treats up to  
15,000 ft<sup>3</sup>



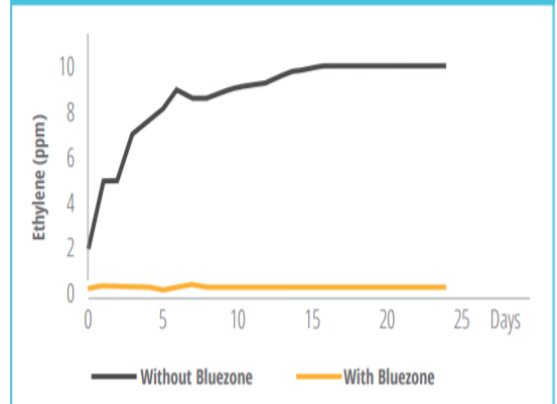
#### Product Specs

- 31" X 14" X 13.375" (79 cm X 36 cm x 34 cm)
- 25 lb. (11 kg.)
- **Electric (Convertible)**
  - 120 VAC, 1-phase, 3 amps
  - 240 VAC, 1-phase, 1.5 amps (use adapter)
- **Shipping Specs**
  - 36" X 20" X 20" (91cm X 51cm X 51cm)
  - 28 lb. (13 kg.)
  - 6 units per pallet

## Bluezone® Model 2400 Benefits

- Extends total shelf-life of fresh fruits and vegetables **up to 3 Weeks.**
- **Reduces food waste** from date of installation
- Key Element for Quality Assurance and Food Safety Programs
  - **Kills 99.999%** of airborne mold, fungi and bacteria in cooler environment.
  - Eliminates the build up of ethylene
  - Helps maintain Walk-In Hygiene
- **Eliminates odors** and flavor transfer
  - Reduces cross-contamination
- Maintains food quality to maximize revenue
  - **Recover Costs in less than one year**
- Low Operation/Maintenance Cost
  - **Only uses 3 Amp**
  - **No Filters, 1 yearly bulb change**

#### Eliminates Ethylene and Odors



Ethylene Measurements With and Without Bluezone

#### Bluezone® Food Preservation Achievements

- Installed on ALL US Navy Aircraft Carriers
- Won US Army Achievement Award
- Tested and approved by Costco – Testing showed reduced microbial load in meat and deli cold rooms to extremely low levels, providing as much as 94% reduction.
- Trusted by Schools, Resorts, Restaurants, and the US Military.

**Bluezone® Air Cleaning products deliver best in class efficacy with a premium quality build, safety tested, and provide immediate cost savings.**

# Case Studies

## Iceberg Lettuce

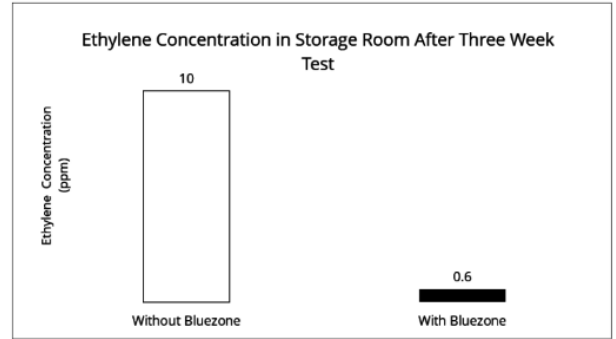
- In this mixed load walk-in cooler, the uncontrolled ethylene concentration was at 10ppm vs the walk in with a Bluezone that maintained 0.6ppm of ethylene throughout the 21-day test.
- Russet spotting in iceberg lettuce was **decreased by 78%** in a three-week test.



After 21 Days with Bluezone



After 21 Days No Bluezone



## Fresh Strawberries



PK-1 (No Bluezone) Day 1



PK-1 (No Bluezone) Day 10

- A pallet of strawberries was stored for 10 days in cold storage with air cleaned by Bluezone. A pallet of strawberries from the same supply was stored for 10 days in identical cold storage conditions without Bluezone. Strawberries in each storeroom were evaluated for mold, ripeness, and undesirable odors.
- A comparison of berries on Day 10 shows no mold on berries stored in the Bluezone storage room and mold formation on berries stored without Bluezone.
- A detailed examination of all the fruit in both pallets revealed that less than 25% of the berries were edible in the pallet stored without Bluezone while greater than 60% of the berries were edible from the Bluezone storage room.
- The cooler with the Bluezone had a significantly less concentrations of both Carbon-Dioxide (CO<sub>2</sub>) and Volatile Organic Compounds (VOCs).
- Conclusion:** Strawberries stored for 10 days under Bluezone control exhibited significantly less mold, less ripening, and less undesirable odor than strawberries from the same original pallet stored in an identical refrigerated chamber without the Bluezone Unit.

- Bluezone Significantly Reduced the Microbial Load in the meat cutting and deli rooms; upwards of 94%
- Testing was conducted 1 month prior to Bluezone installation and 1 month with a Bluezone unit installed
- Bluezone keeps Costco's facility cleaner and improves working conditions by continuously killing bacteria and mold. Odors, specifically in the deli room, were greatly reduced according to Costco employees.

