

March 20, 2007



## Home

News Archive  
PriceWatch  
Job Offers  
Columns  
Photo Reports  
Sponsored Links  
World Retailers

Dutch Traders  
Introductions  
Free Subscription

Who we are  
What we do  
Advertise here  
Contact us

Italian  
Dutch

## Second produce alliance member receives the AeroCide® PPT Seal of Air Security Certification



The Jacksonville, Fla. Produce Alliance member, the Produce Distribution Center, qualified for the Seal of Air Security certification by implementing the AeroCide PPT air sanitizing technology for their facility. The AeroCide technology kills airborne mold and bacteria and removes harmful volatile organic compounds like ethylene, all of which cause produce to deteriorate. The first Produce Alliance member, Dixie Produce of Chattanooga, Tenn. has been using the AeroCide system since 2004.

The Seal of Air Security certification program is based on three core values: food safety, quality assurance and shelf-life extension. The program is designed to recognize leaders in the food, beverage and floral industries who use the AeroCide PPT technology to provide advanced air quality protection to their perishable facilities. This philosophy aligns perfectly with the Alliance's goal of guaranteeing a constant supply of the freshest produce packed under the strictest safety standards to supply the highest quality distribution for their foodservice customers.

The Produce Alliance is a produce management service with over 33 independent fresh produce distributor members covering 38 states and purchases over 25 million packages of fresh produce each year. The Alliance's focus is on cost and quality assurance efficiencies. Lee Pittman, president of Dixie Produce said the AeroCide technology helped him to reduce shrink by 24 % the first year and paid for itself within the first six months of use. "I noticed the difference in odor after the first day. I'm also looking forward to more efficient refrigeration due to cleaner coils and evaporator," said Gary Hollins, operations manager for Produce Distribution Center.

The AeroCide technology is the only air treatment system that, after killing the microorganisms it comes in contact with, completely destroys them. The technology is not a filter, so it does not gather or collect harmful organisms. Because the technology was commissioned by NASA to clean the air for its space station program, design requirements specified the technology be energy efficient as well as environmentally and maintenance friendly.

By adopting the chemical-free technology, retailers, distributors, processors/manufacturers and scientists have increased their ability to offer a superior product that lasts longer, stays and tastes fresher with a clean, "plug and play" technology. Stonyfield Farm, Coca-Cola, Del Monte Fresh, Esmeralda Farms and Beaulieu Vineyards are some industry leaders who use AeroCide PPT air purification technology.

AeroCide PPT systems contain the same technology that is used in all AeroCide products that serve multiple industries and applications and is marketed by KES' affiliate company, KesAir Technologies also of Atlanta.

*Contact:*

[Kris Casariego](#)  
Director of Marketing and Communications  
Phone: 404-372-2889  
[Website](#)

March 20, 2007

[Charlotte Pietrowski](#)

Marketing Communications

Phone: (800) 627-4913 x 136

[Website](#)

---

[All news items](#)

March 20, 2007

