



FOR IMMEDIATE RELEASE

RISING FUEL COSTS COMPEL MEMBERS OF THE COLD CHAIN TO ENHANCE REFRIGERATION ENERGY EFFICIENCIES

Clean Coils and Evaporators save on operational costs and increase equipment longevity

ATLANTA, March 30, 2007 - Higher fuel costs hurt all members of the produce cold supply chain including growers, distributors and retailers. In response, innovations in recycling heat and redesigned Heat Ventilation Air Conditioning, (HVAC) systems have been introduced. However, the coil or “lungs” of refrigeration systems can benefit the most by simply keeping the air cleaner. Besides reducing operating efficiency, dirt and dust build-up on the coils and evaporators harbor molds and bacteria detrimental to produce storage. New technologies like *AiroCide PPT* air purifiers, offer an economic, effective method to benefit cold chain members by killing airborne microbes and volatile organic compounds, (VOC) to keep fans and coils cleaner.

When it comes down to it, refrigeration systems are only as efficient as the operating ability of the coils. To exchange heat effectively, the coils must be kept clean and free of dirt and corrosion. Air contamination like smog and other pollutants cause coils to corrode, and along with dirt and mildew, block the heat transfer process. According to industry expert, Thomas Westerkamp, tests show heat-transfer capabilities increase by 55 percent after two years. The Sacramento Municipal Utility District realizes a 25 percent savings in operational costs by keeping coils clean. Preventing early compressor failure is another reason for good coil housekeeping.

Philadelphia wholesale florist, Paul Zieger uses the *AiroCide PPT* technology in his coolers primarily to eliminate airborne contaminants like botrytis, a mold and ethylene gas a volatile organic compound. Both are devastating to flowers. He attributes a secondary benefit of the air-cleaning technology, which saved him from buying a new refrigeration unit. Mark Penner, a warehouse manager for SunOpta, Inc said, "The fans in the tomato room (where AiroCide PPT is operating) were not even half as dirty or moldy as the fans in the other rooms in the warehouse, which were pretty ugly. This saves time and money on cleaning." SunOpta specializes in organic and specialty foods for sourcing, processing, packaging and distributing.

Because the technology does not use or produce chemicals or any form of ozone, it is used --

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extensively in the organic produce cold chain. The *AiroCide PPT* technology was developed by NASA to kill airborne mold and remove ethylene gas that cross contaminated plant growth experiments in their space program. The NASA design requirements specified the technology be energy efficient as well as environmentally and maintenance friendly, keeping refrigeration coils cleaner and more efficient with “plug and play” convenience.

Recently the EPA rolled out an energy efficiency program specifically for supermarkets called Greenchill. The program is designed to promote best practices to lower ozone-depleting substances and greenhouse gases by collecting and studying emissions reports. Companies that use advanced refrigeration technologies share operational and maintenance data to a third party that reports to the Environmental Protection Agency.

Programs like Greenchill for the grocery retailers and the recognition to keep refrigeration coils clean by using economic and easy solutions for maintenance like air sanitizers help all members of the cold supply chain save time and energy. Rising fuel costs that increased as much as 50 percent in the last year, give all an incentive to put into practice as many energy-savings measures as possible while being environmentally responsible.

AiroCide PPT systems contain the same technology that is used in all *AiroCide* products that serve multiple industries and applications and is marketed by KES’ affiliate company, KesAir Technologies also of Atlanta. *AiroCide PPT* systems are used in the perishable food and beverage industries that include retail (grocery and floral), distribution (produce and floral), and analytical laboratories (tissue culture and food processing). Stonyfield Farm, Coca-Cola, Del Monte Fresh Produce, Esmeralda Farms and Whole Foods Market are some industry leaders who use *AiroCide PPT* air purification technology.

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