



**NEWS RELEASE**  
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**SECOND HARVEST FOOD BANK USES AIROCIDE PPT  
PERISHABLE PRESERVATION TECHNOLOGY  
TO KEEP DONATED FOOD SAFE AND FRESHER LONGER**

ATLANTA, Georgia (August 9, 2006) Foodshare, Inc. in Bloomfield, CT has adopted *AiroCide PPT*, a NASA-developed air purifying technology to reduce perishable waste and increase food safety in its produce cooler. Foodshare is one of over 200 facilities in the nation's food bank network, Second Harvest, who supply rescued food to the needy. The *AiroCide PPT* technology kills airborne mold, fungi, bacteria and other pathogens and removes ethylene, a volatile organic gas; all factors responsible for premature perishable loss.

While keeping perishables fresh is important to all food suppliers, the extra time in distribution to food banks creates a unique challenge. It is especially critical for food banks to ensure their donated food remains in the freshest, most nutritious state as they serve day-care centers for low-income families, senior facilities, homeless and battered women shelters, and programs for the mentally challenged.

The patented technology used in *AiroCide PPT* is chemical-free and combines two known pathogen-killing techniques, photocatalytic oxidation (PCO) and ultraviolet light to destroy harmful airborne microbes. The device is not a filtering system and emits no byproducts like ozone (O<sub>3</sub>). *AiroCide* has been reported to reduced shrink in a produce distribution centers by as much as 24 per cent.

The Second Harvest Network is the largest charitable hunger relief organization

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in the United States and distributes two billion pounds of donated food and grocery products each year. Organizations that contribute food to the program include companies in the food and grocery industry like Kroger, Coke, Evian and Proctor & Gamble.

AiroCide PPT is manufactured and distributed by Atlanta-based KES Science & Technology, Inc. (KES) and provides clean air to the supermarket, produce distribution, winery and floral industries and is now taking hold in food processing and fresh-cut produce. KES has supplied the grocery and other food industries with perishable preservation technologies for more than 20 years. *AiroCide* is listed as an FDA Class II Medical Device.

For more information, contact Kris Morlan at KES: 1-800-627-4913 or [kmorlan@kesmist.com](mailto:kmorlan@kesmist.com). You may also visit the website at [www.kesmist.com](http://www.kesmist.com).

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