



## **Burnac Produce Limited now using AiroCide PPT Food Safety air sanitation technology**

KES Science and Technology, Inc. is proud to announce that Burnac Produce Limited of Woodbridge, Ontario Canada is utilizing the NASA-developed AiroCide PPT Food Safety air sanitation technology in their state-of-the-art produce distribution facility.

Burnac Corporation's wholesale produce division was initiated by Chaim Burnett, who worked as a laborer in the produce industry during the 1930s. Anticipating that the town's growing labor market would increase demand for fresh produce, Chaim and his wife Mary set their risky business plan into action. Chaim quit his job and used the family's meager savings to purchase a truck.



With that truck, he started making weekly produce deliveries to Sudbury's grocers. His business hunch proved correct. Chaim's one-man trucking operation eventually developed into today's major distribution entity, Burnac Produce Limited. Their state of the art produce distribution centre, has resulted in greater efficiencies and cost savings for the company and its clients.

With 125,000 sq.ft. of computer-monitored refrigerated space, the distribution centre consolidates operations to achieve efficiencies in costs, inventory controls and storage capabilities. It also allows the company to compete in the growing market for prepackaged produce. Additionally because of minimize racking time, this allows for faster and more efficient deliveries to their clients. This state-of-the-art project is unequalled in North America.

"I am very pleased with AiroCide PPT. I had air testing done and the results came back negative for airborne pathogens, so I know it's doing its job. Also, since the installation I have not had one complaint about over-ripening of my tomatoes or tropical fruit." Ziggy Lise, Chief Engineer Facilities Maintenance Burnac Produce Limited - Toronto, ON

Airborne cross-contamination poses a threat to food safety, however the chemical-free (no ozone) AiroCide system, will provide added protection to enhance quality assurance in any perishable environment. Minimizing the potential for airborne contamination is an important component of an effective food safety program, as this can minimize the potential incidence of product contamination by harmful pathogens. Minimization of airborne microorganisms will result in an extension of product shelf life and maintaining quality while reducing spoilage.

The AiroCide technology is not a filter and compliments results of filtration systems like HEPA/MERV. The patented technology, integrated with Photocatalytic Oxidation (PCO), work in unison to destroy harmful airborne microbes and dismantle volatile organic compounds (VOC) like ethylene gas. Clinical studies show a six-log kill rate for microbials and up to 99% removal for VOC's. The AiroCide technology is an FDA listed class II medical device that is also used in health care settings. The "plug and play" technology is also energy efficient, as it was originally designed for the NASA space station program to successfully conduct astroculture experiments that required air free of mold spores and ethylene gas.

The AiroCide PPT system is recognized globally as an established proven solution against airborne contaminants. Applications stretch across a variety of industries, including; Perishables, Food Processing, Beverage, Supermarkets, Floral, Analytical Laboratories, US Military, Transportation and Medical Health Care to mention a few.

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