



## Quality assurance with NASA Food Safety Air Sanitation Ontario food terminal board

KES Science & Technology, Inc. (KES), a leading global provider and innovator of postharvest preservation technology, announces the Ontario Food Terminal Board is integrating the NASA-developed AiroCide PPT Food Safety air sanitation technology into their facility in Toronto, Ontario.

Because airborne cross-contamination poses a potential threat to food safety, the chemical-free (no ozone) AiroCide system, which kills airborne mold, fungi, bacteria and viruses as well as removes volatile organic compounds (VOC's), like ethylene gas, provides added protection to enhance quality assurance programs.

The Ontario Food Terminal Board owns and operates the largest wholesale fruit and produce distribution centre in Canada and ranks in the top five by volume wholesale fruit and produce distribution centres in North America. Originally constructed in 1954, they serve all Provinces and some of the Northern States.

Their decision to implement the AiroCide air sanitation food safety technology was driven mainly by positive feedback they had received from other Toronto perishable companies that are now realizing great results since they began taking advantage of this solution for protecting against airborne cross-contamination.

The Ontario Food Terminal operates an 80,000 sq. ft. cold storage facility maintaining via computer controls the correct temperature and humidity for the storage of fresh fruits and vegetables. The latest technology addition has been AiroCide air sanitation food safety. This system will reduce the risk of cross-contamination therefore helping to maintain longer shelf life, reduce food spoilage and assure product integrity.

For more information about the Ontario Food Terminal Board view their website at [www.oftb.com](http://www.oftb.com)

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