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KES keeps fresh produce contaminant-free

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▾ KES Science & Technology

Of the many potential sources of harmful or unnecessary substances that threaten the air purity within the food industry, none is more persistent, pervasive or pernicious than bacteria and fungal contamination.

Both bacteria and fungi are ubiquitous and adaptive. They can multiply rapidly. Their growth can be exponential and uncontrollable, which will lead to compromising food safety initiatives.

Air sanitation plays a critical role in protecting perishables from the destructive hazardous potential of certain pathogenic microorganisms.

Bacteria and fungi contamination is not always visible but still capable of inflicting irreversible damage. Another area of concern is ethylene gas. Ethylene can cause significant economic losses for florists, supermarkets, suppliers, and growers.

Pathogenic microorganisms along with uncontrolled levels of ethylene gas will fuel cross-contamination thus leading to increased spoilage, ethylene sensitive products not being able to coexist with those that produce ethylene, and potential risk of contaminated product reaching the consumer.

That's where KES Science & Technology (KES) air sanitation technology can help. Originally

designed for the NASA space station program to successfully conduct astroculture experiments that required air to be free from mould spores and ethylene gas, KES's AiroCide PPT now boasts a broad application across any industry where the condition of indoor air quality can be affected by microbial contaminants (mould, bacteria, fungi, viruses) or volatile organic compounds (ethylene gas).

AiroCide PPT, is not a filter and complements 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): clinical studies show a six-log kill rate for microbials and up to 99 per cent removal for VOCs.

Atlanta, Georgia-based KES has supplied the grocery and other food industries with perishable preservation technologies for more than 20 years. More recently, Rutgers University partnered with KES to protect its new food business incubation facility with its air sanitation device. And in May, US-based organic produce supplier Cris-P Produce Company installed KES's AiroCide PPT air sanitation technology at its Nogales facility.



els rus market

anges and grapefruit sets the scene for an historic
e 2009 Southern Hemisphere citrus season