



Health Dept. Citations? High Maintenance Costs? Cross-Contamination?

Save Foods LLC can help

www.savefoodsllc.com

(877) 852-1527

Benefits to Facilities

- **Lowers cooler, freezer and reach-in temps naturally by 2' - 5', or more.** (DOD, Natick Research, 2008).
- **Reduces maintenance & service calls because compressors run less.**
- **Reduces defrost cycles in freezers up to 25% or more.**
- **Reduces kwh by 7-39% in Walk-in Coolers and Freezers** (Public Utilities of NH, 2009).
- Speeds temperature recovery after busy periods up to 50%
- Reduces ice around equipment and doors and prevents freezer snow.
- No wires to connect, no electrical power needed, works 24 hours a day improving air quality and maintaining food products. Allows cold storage equipment to work more efficiently. Works even in the hardest working kitchens.
- **Reduces pungent acetic molecules which rust cooler panels and evaporator fins.** Very effective in full service kitchens that prepare marinades, salad dressings, barbecues and other vinegar based liquids.

Benefits to Food and Safety

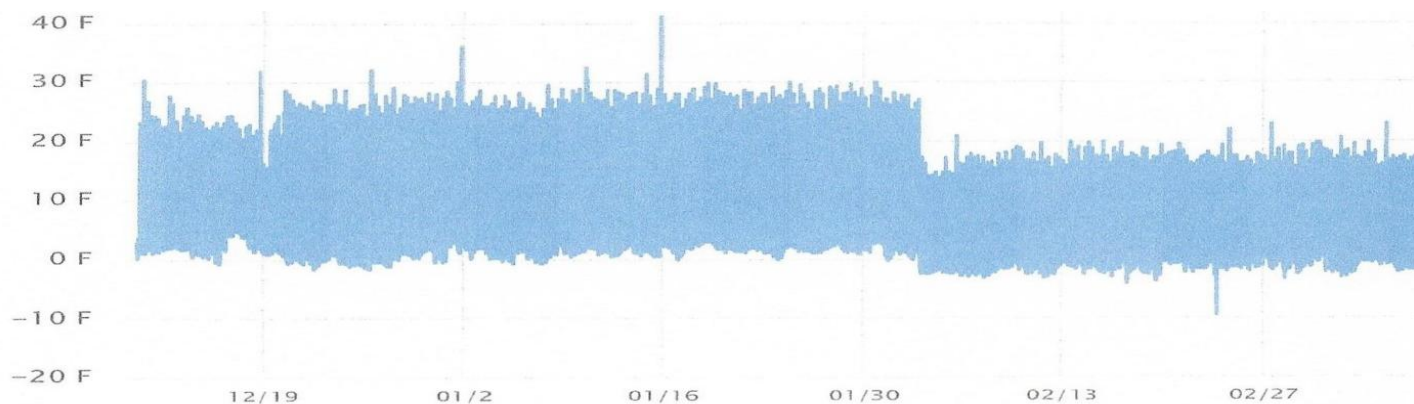
- **Extends all perishable shelf life (fruits, vegetables and flowers) up to 200% by reducing ethylene gases, acetic acid, and other contaminants.**
- **Removes up to 85% of all airborne bacteria and 100% of all molds.** (DOD, Natick Research, 2008). Plant botanicals kill airborne bacteria and viruses inside the filter.
- **Eliminates dramatic fluctuations in temperatures that promotes bacteria.**
- **Eliminates heavy icing & "freezer burn" on foods.**
- Absorbs odors, wetness and excess condensation which promotes bacteria growth.
- **CODEX (Food Grade) rated: 100% natural and antimicrobial.**
- Satisfies and exceeds all known HACCP and FDA requirements for safe food storage.
- **Prevents cross contamination of food** and reduces heavy fridge odors from onions, garlic and zesty sauces.
- Reduces fish and oyster odors by absorbing ammonia, hydrogen sulfide, nitrogen and carbon dioxide.
- Extends the life of food products during power failures when units remain closed.
- Extends life of blackberries, raspberries, fresh herbs and micro-greens.

- Keeps beer coolers colder and reduces beer foam so profits don't go down the drain.
- Prevents water droplets from forming on chocolate icing producing white spots.
- Disposable filter pouches are Pharmaceutical and Food Grade Tyvek for easy handling by staff.
- Meets OSHA Requirements for clean dry floors by reducing excess condensation and wetness.

Wi-Fi Temp Alert Monitors

The Graph below is a walk-in Freezer. The filters were installed on 1/11. After 2 weeks, the maximum temperature dropped by 10F (from 28F to 18F) and the minimum temperature dropped by 2F to 3F (from 1F to -1 to -2F).

The Graph below is a walk-in cooler. The filters were installed on 1/11. In 4-5 days, the maximum temperature dropped by 3 F degrees (from 44 to 41), and the minimum temperature dropped by 2.3 F degrees (from 37 to 34.7).



New Sensor

