Rutgers Food Innovation Center – First Food Business Incubation Facility to Use AiroCide PPT Air Sanitation Technology

KES Science and Technology, Inc. announces that the Rutgers Food Innovation Center (FIC) will be the first food business incubator program in the country to include the NASA-developed AiroCide PPT air sanitation technology for use in its facility. The center will celebrate the grand opening of its 23,000 sq. ft. food business incubator facility on October 17, 2008, which is located in Bridgeton, NJ in the midst of the state’s food processing and agricultural industry.

The mission of the FIC is to showcase food processing innovation and to provide opportunities for processors to benefit from the full spectrum of capabilities that exist at its USDA and FDA inspected food incubator. Because airborne cross-contamination poses a threat to food safety, the chemical-free AiroCide system, which kills airborne mold, fungi, bacteria and viruses, as well as removes volatile organic compounds (VOCs), provides added protection to enhance quality assurance in the food processing environment.

Lou Cooperhouse, Director of the Rutgers Food Innovation Center, said, “As we developed plans for our new food business incubation facility, we wanted to implement best practices in all aspects of our operation. It is well-recognized in industry that minimizing the potential for airborne contamination is an important component of an effective food safety program, as this can manage the potential incidence of product contamination by pathogens. Furthermore, the minimization of airborne microorganisms will generally result in an extension of raw material shelf life, and result in improvements in quality and a reduction in food waste. We are extremely pleased to partner with KES and grateful for the generous donation of this equipment, which will be pleased to demonstrate to our clients.” The AiroCide system is installed in the microbiology and chemistry labs, the test kitchen, food processing rooms, and in the perishable food storage areas of the Rutgers FIC facility. More information about the Rutgers Food Innovation Center and its capabilities can be found at foodinnovation.rutgers.edu.

The AiroCide technology is not a filter and compliments results of filtration systems like HEPA/MERV. The patented technology, integrated with Photocatalytic Oxidation (PCO), works in unison to destroy harmful airborne microbes and dismantle volatile organic compounds (VOC). Clinical studies show a six-log kill rate for microbes and up to 99% removal for VOCs. The AiroCide PPT system is used in the perishable foods and beverages industries that include retail (grocery and floral), distribution (produce and floral), food and beverage and analytical laboratories (issue culture and food processing). For more information, please visit www.KESScience.com or contact Carol Rothef (Business Development Manager) crothef@KESScience.com 678-641-9238.

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