

CASE STUDY

Restaurant Increases Food Freshness & Shelf Life

PROBLEM:

This 4 Star Resort has two high volume restaurants that have several large walk in coolers. Each of the coolers contains a variety of produce, meat seafood, cheeses and cooked food. Mold is an issue in every walk in cooler that can negatively affect food safety and food freshness. Due to the high volume and variety of foods, odor and flavor transfer from the foods is also a problem.

SOLUTION & RESULTS:

The Technology was installed on the upper wall of the walk-in coolers above the food racks and near the evaporator fans. Lab tests show that the Technology significantly reduced the microbial levels inside of the coolers. The technology also eliminated unwanted odors in the cooler. The head chef remarked, "the unwanted odors are gone and the staff loves the freshness of the coolers. The food stays fresher and the food quality is sustained for longer periods".

The Technology breaks down VOC's and reduces ethylene gas levels inside the cooler, which allows the food shelf life to be increased. Particularly sensitive produce, such as berries and other soft fruits have their shelf life more than doubled which can decrease food loss (shrink).

The Technology was able to actively reduce airborne and surface microbial levels, keep the evaporator fan coils cleaner and reduce their cleaning maintenance time and costs. The Director of Engineering remarked, "we were pleasantly surprised that the coils were much cleaner which will increase the coolers efficiency and reduce our maintenance time".

Dir. Of Engineering, 4 Star Resort

Innovative Solutions

www.Innovative-Solutions.org