Conductive cooling technology for meat and seafood.
There Is a Difference
AN INDEPENDENT STUDY ON COOLING TECHNOLOGIES

Not all fresh meat, poultry, and seafood refrigerated service cases are created equal—knowing that can make all the difference in your bottom line. Keeping product at the proper temperature and moisture levels can affect everything from shelf life and product integrity to the very safety of the food itself.

Product tissue temperature is the most profound contributing factor to the loss of product integrity while relative humidity plays an important role as well. The growth rate of microorganisms (e.g., bacteria) on the product’s surface can change dramatically with very small changes in temperature. This “microbial load” affects everything from product tissue discoloration to the rate of product spoilage.

As for the humidity, the lurking enemy to intended profit is “shrink,” which can rob the product of weight, deflating the sale price (dollars per lb.).

Employing the right equipment that offers a favorable climate for the product integrity and product safety of meat products is crucial in gaining profit.

1. 1.1% less shrinkage (product weight loss) than its closest competitor.
2. Lowest internal product tissue temperature. Keeps the product cooler by nearly 3°F against its closest competitor.