



salad-crisper **Technology for Bagged Salads and Produce Shelving**

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salad-crisper For Bagged Salads and Produce Shelving



Retrofitting Aerofoils ensures improved temperatures in bagged salads.

- Improves Food Quality
- Crisper, Fresher Salad Products
- Saves Energy
- Reduces CO2
- Enhances Customer Journey





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Max Food Temp:

46.0°F



Without Aerofoils

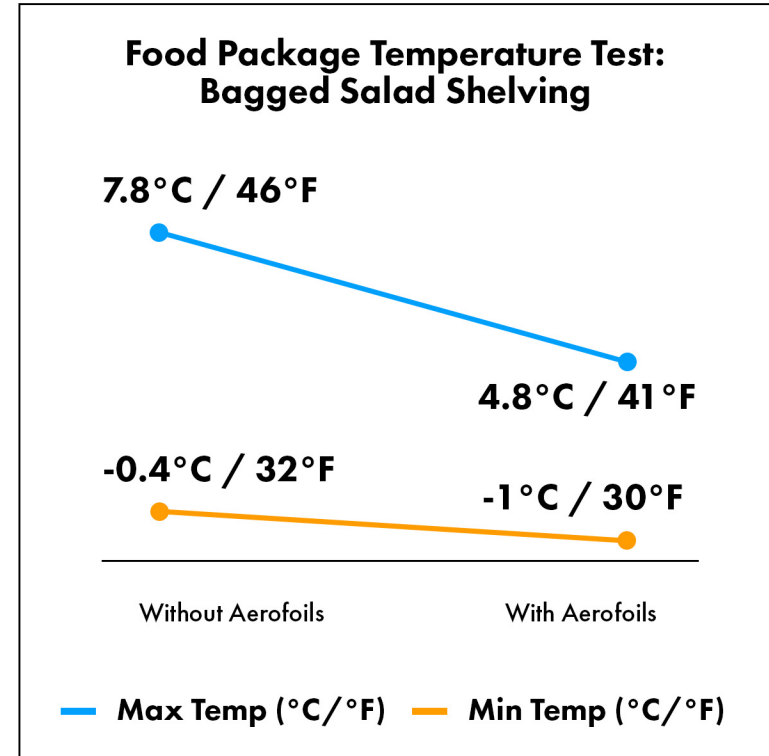
Max Food Temp:

38.4°F



With Aerofoils

Keep food inside the safe temperature zone with Aerofoils fitted.



Without Aerofoils 44% of food packages were in the dangerous temperature zone, compared to 0% with Aerofoils.



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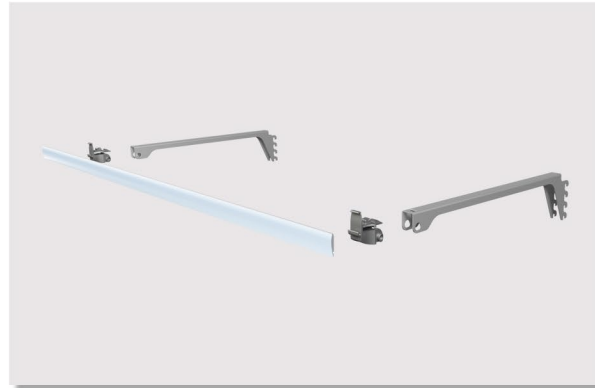
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2020 - AE testing of bagged salads shows significant temperature integrity issues

Temperature (°C/°F) Salad Bay	Baseline	Optimised Technology
Max.	7.75°C/46°F	4.81°C/41°F
Min.	-0.43°C/32°F	-1.06°C/30°F
Average	2.9°C/37°F	1.1°C/34°F



With technology applied - all salad packs within safe temperature range (AE-M1).



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Thankyou

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