

**Demonstration of Bluezone<sup>®</sup> Food Preservation System at Raso's Grille Restaurant**

A Bluezone<sup>®</sup> Fresh Preservation Unit has been operating in various testing facilities since March 2010. After extensive testing in refrigerated containers from March - June, the unit was installed in a Walk-In Cooler at a local restaurant in early July 2010. The Walk-in is almost 1200 cubic foot capacity and is used to hold seafood, meats, cheeses, cooked food, and produce. The restaurant owner and head chef have remarked on the fresh smell and lack of food odor in the Walk-In, and the longer shelf life of their produce, particularly sensitive produce, such as figs and berries. Testing showed significant reduction in airborne microbial load. The unit is mounted behind the evaporator fans and therefore takes up no useable space in the Walk-in.



**Walk-in Unit at Raso's Grille**



**Interior of Walk-in (Bluezone behind Evaporator)**



**Less Flavor Transfer Across Foods**



**No Odor from Seafood Bins**

