



EMS Environment Management System *Surface and Air Sanitation Technology*

Delivering Fresher, Safer Foods To Our Families





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What Is The EMS Surface And Air Sanitation Technology?

EMS is an Environment Management System that comprises multiple elements to help customers understand their potential food safety risks, the root cause of those risks, the management of those risks and how to maintain a cleaner and safer environment. One of the critical elements of this system is a patented surface and air sanitation technology that extends perishable food shelf life, reduces product shrink, eliminates unpleasant odors and reduces the above mentioned food safety risks...**protecting your brand and your business.**

Features

- Kills bacteria, mold and viruses
- Uses no chemicals
- Enhances existing HACCP and sanitation programs
- Reduces ethylene
- Reduces odors
- 24/7 operation

Benefits

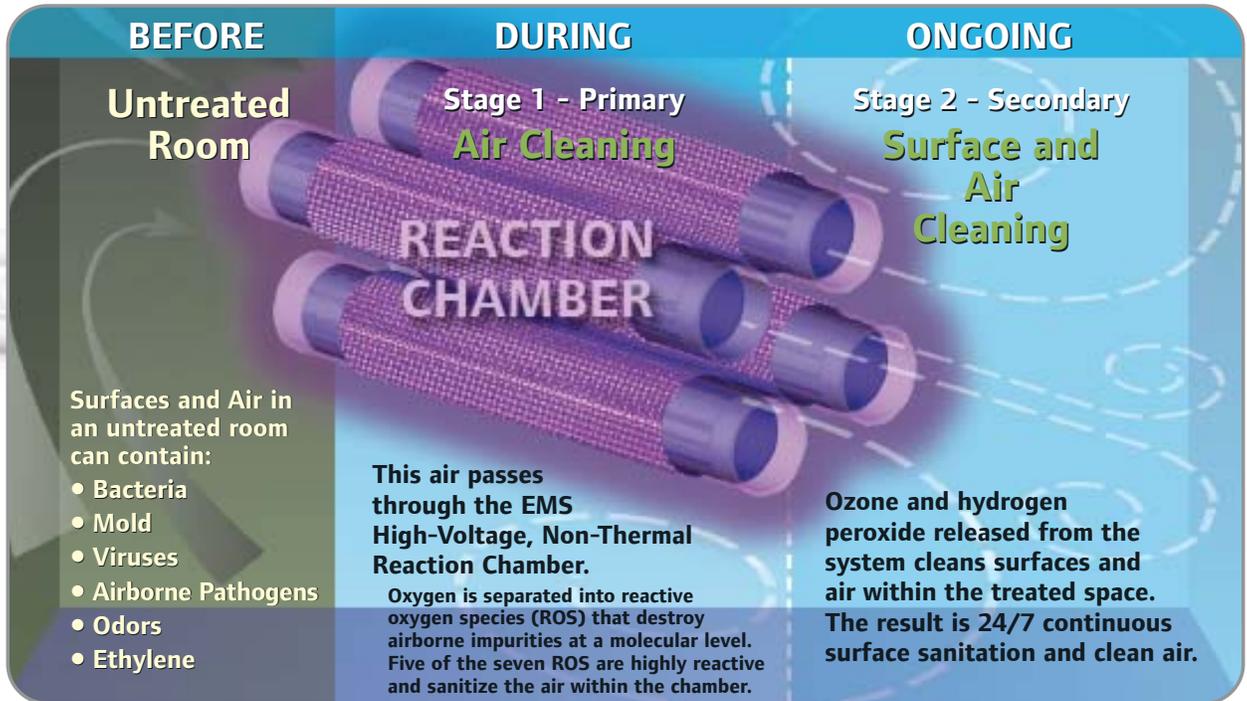
- Reduces food safety risks
- Extends shelf life of perishables
- Reduces product shrink
- Reduces risk of cross contamination
- Safe for use in organic operations
- Creates a more pleasant environment
- Continuous treatment with no human interaction needed



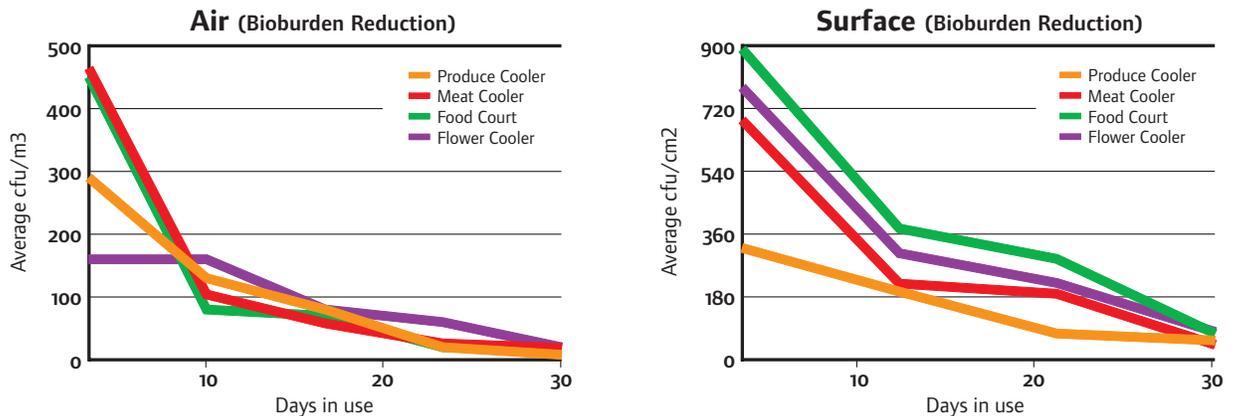
Why Is This Important?

- In 2007 there were over 160 USDA/FDA food safety alerts and recalls in the United States.
(source: www.fda.gov; Recalls, Market Withdrawal and Safety Alerts)
- The Center for Disease Control estimates that 76 million cases of foodborne illness, resulting in 325,000 hospitalizations and 5,000 deaths, occur in the United States each year.
- An outcome study of 1,500 grocery store shoppers nationwide found that three of the top four areas of opportunity for improvement included food safety, cleanliness and odor, and shelf life of perishable products.
(source: Hussmann Corporation Internal Study, "The Job of Shopping for Perishable Products in a Supermarket", June 2007)
- "Food manufacturers may consider taking a total approach to ensure the safety of their brands, all the way from the farm, to the supply chain, the store shelves and even the consumer's pantry".
(source: Pat Conroy, Vice Chairman and US consumer products leader, Deloitte Consulting LLP)

How Does the EMS Technology Work?



How Effective is the EMS Technology?



These graphs reflect actual test results of EMS performance in a retail environment.

The reduction in bioburden increases perishable product shelf life and decreases the likelihood of a food safety occurrence.

EMS Solutions

Environmental Testing/Sampling

- Surface and air sampling
- Analysis of bioburden
- Spatial mapping
- Reporting

Food Safety Consulting/Training

- Food Safety
- Microbiological mapping audits
- Perishable audits
- Employee training

Equipment

- Modular and configurable to treat very small to very large applications
- Effective from 28°F to 102°F
- Low cost operation
- Self regulating system

Design and Installation

Factory-trained engineers and certified installers custom-configure the ideal solution for your application.

After-Sale Support/Performance Management

Our certified global support network ensures the performance and integrity of your custom-configured EMS investment.



EMS-ST24

- Walk-in coolers
- Deli areas
- Small processing areas



EMS-3100

- Cold storage facilities
- Restaurant prep areas
- Ripening rooms



EMS-3300

- Larger cold storage facilities
- Processing rooms

EMS Extends Shelf Life, Reduces Shrink and Makes Products Safer Throughout the Cold Chain.

The EMS Cold Chain



Pre-coolers

- Room Coolers
- Forced Air Coolers



Food Processing

- Production Areas
- Fresh Cut Operations
- Kill Floors
- Commissaries



Retailers

- Walk in Coolers
- Display Cases
- Deli Area
- Seafood Department
- Floral Area
- Meat Prep



Refrigerated Storage

- Pack Houses
- Distribution Centers
- Cross Docks



Refrigerated Transportation

- Seagoing
- Long Haul Trailer
- Short Haul Truck



Restaurants

- Walk in Coolers
- Production Areas
- Dining Areas



Providing equipment and services to manage controlled-temperature environments for food and other temperature sensitive products, our Climate Control Technologies sector encompasses both transport and stationary refrigeration solutions. Our product brands include Thermo King®, a world leader in transport temperature control systems, and Hussmann®, a manufacturer of refrigeration and food merchandising equipment.

www.thermoking.com www.Hussmann.com www.ingersollrand.com

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