

CO2 Fresh-Pads



Fresher & Safer Meat, Poultry, Seafood & Produce

Low Cost!

Easy to Use!

Saves You Money!

CO2 “Fresh-Pads” ***FDA & USDA Approved*** ***Spoilage Resistant Technology***



“CO2 Activ Pad Technology”

CO2 Technologies, Inc.

- ✓ *Registered in 2000, CO2 Technologies is a research and marketing company specializing in extending the shelf-life of perishable products.*
- ✓ *Products feature a patented process that releases carbon dioxide (CO₂) over time to prevent the growth of bacteria on meat, seafood, fruits, vegetables and flowers, allowing perishable items to stay safer and fresher longer.*
- ✓ *CO2 Technologies is headquartered in Urbandale, Iowa*

CO2 Fresh-Pads Extend the Life of Perishable Products Through:

CO2... An All Natural Anti-Microbial

No Harmful Chemicals or Contaminants
****FDA & USDA Approved – CO2 Activ Pad****

**(*2005: US FDA 21 CFR 7.12.12, 317.20 & 381.144; USDA FSIS Dir 7410.1)
(2006 Canada FIA #C609)
(Organic Producers Association 2004)**

Keeps Fresh Food Fresher Longer!



- ✓ ***Meat***
- ✓ ***Poultry***
- ✓ ***Seafood***
- ✓ ***Fruits***
- ✓ ***Vegetables***
- ✓ ***Flowers, and***
- ✓ ***Other Perishables***

CO2's Fresh-Pads Stop...

- ✓ ***Fish From Smelling!***
- ✓ ***Meat From Spoiling!***
- ✓ ***Berries From Molding!***
- ✓ ***Lettuce From Browning!***
- ✓ ***Flowers From Wilting!***
- ✓ ***Bacteria From Spoiling Your Product!***
- ✓ ***Reduced Shelf-Life From Costing You Money!***
- ✓ ***Chargeback's From Eating Your Profits!***

What Makes CO2 Fresh-Pads Different?

- ✓ ***CO2 Fresh-Pads may look almost exactly like the pads used in grocery foam trays to soak up Juices from meats, seafood and berries, but...***
 - ✓ ***“Fresh-Pads” use CO2 in a new patented technology and process that’s significantly different.***
 - ✓ ***For example: One small pad can extend the shelf-life of fresh sliced tomatoes an additional 4 days!***

How Do CO2 Fresh-Pads Work?

- ✓ ***CO2 Technologies' patented technology provides a New Delivery System that releases Carbon Dioxide at predictable rates over time to inhibit bacteria growth on perishable items.***
- ✓ ***When CO2, a "Natural Anti-Microbial," comes in contact with the moisture on the surface of food, the atmosphere is affected and bacteria ceases to grow.***

How Do CO2 Fresh-Pads Work, Cont...

- ✓ ***The heavier CO2 displaces Oxygen & Ethylene, which slows oxidation.***
- ✓ ***The CO2 in Fresh-Pads is scientifically released on a continuous basis altering the atmosphere surrounding the food.***

How Do CO2 Fresh-Pads Work, Cont...

- ✓ ***The CO2 cools as it expands and heat is absorbed lowering atmospheric temperature.***
- ✓ ***In protein food applications, CO2 significantly reduces the oxidation of proteins and fats.***

How To Use CO2 Fresh-Pads

- ✓ *Place the CO2 Pad on the bottom of your meat, poultry, seafood & produce trays (just like regular pads) or place on the ice bed of your seafood displays and coolers.*
- ✓ *Also CO2 Pads can be place on top of all meats, seafood, poultry & produce for overnight storage.*
- ✓ *CO2 Pads can be placed inside seafood, meat, poultry & deli cases to eliminate odor, maintain firmness, reduce water loss and stop bacteria growth.*

How To Use CO2 Fresh-Pads, Cont.

- ✓ ***CO2 Fresh-Pads can be used in most tray packed products. If frozen, when the product starts to thaw, the pad will activate and immediately begin to retard bacteria growth & stop purge.***
- ✓ ***The Result...CO2 Fresh-Pads retard bacteria growth, maintain texture, color and freshness on tray & container packed meats, poultry, seafood, fruits and vegetables.***
- ✓ ***By reducing shrink, CO2 Fresh-Pads help sell more product, resulting in additional profits to the retailer.***

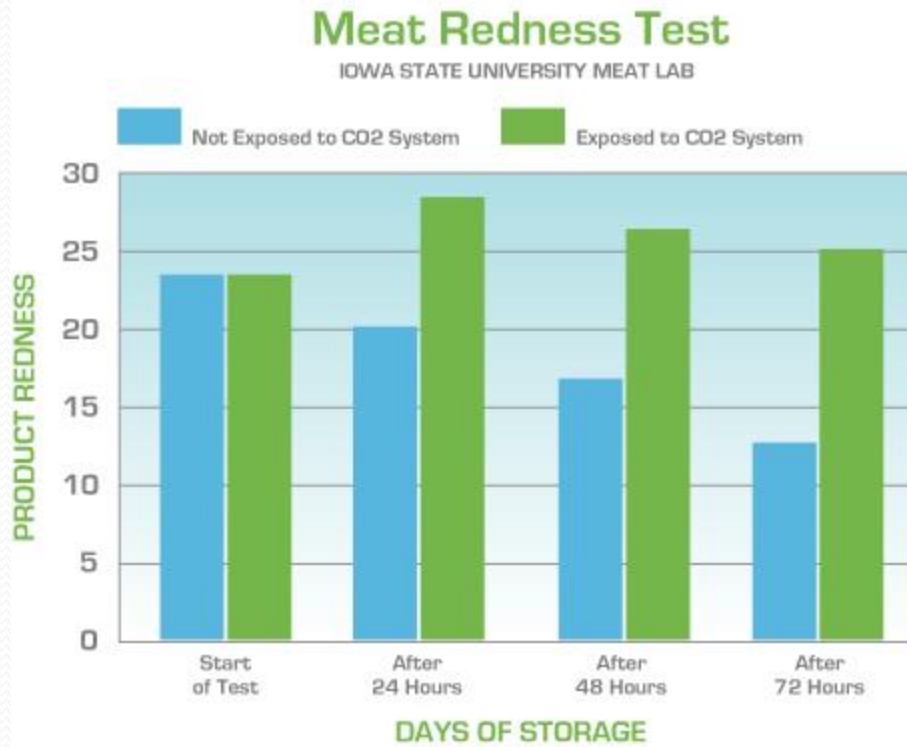
How You Benefit:

- ✓ ***Safer Fresher Meat & Poultry!***
 - *Retards Bacteria Growth Immediately*
 - *Keeps Ground Beef & Steaks Bright, Red & Fresh Longer*
 - *Reduces Purge & Maintains Color*
 - *Extends Shelf-Life of Poultry 20%*
 - *Extends Shelf-Life of Sausage up to 50%*

- ✓ ***Longer Shelf-Life, Less Purge, Fewer Markdowns = More Profit!***

How You Benefit, Cont:

✓ *Laboratory Tests*



How You Benefit, Cont:

- ✓ ***Safer Fresher Seafood!***
 - *Eliminates Odors From Fresh Fish & Seafood*
 - *Increased pH Maintains Firmness & Texture*
 - *Stops Purge, Retains Moisture for Less Shrink*
 - *50% Less Bacteria Growth in Tray Pack Salmon*

- ✓ ***Less Shrink, Less Bacteria, Less Odor,
Eliminate Early Pulls = More Profit!***

How You Benefit, Cont:

✓ *Laboratory Tests – King Salmon*

<u>DAY #</u>	<u>SAMPLE</u>	<u>WITHOUT PAD</u>	<u>WITH PAD</u>
1	King Salmon	2400*	2400*
4	King Salmon	8800	4400
5	King Salmon	12200	7800
6	King Salmon	32000	15600
7	King Salmon	54000	22000
8	King Salmon	96000	37200
9	King Salmon	556000	123000
10	King Salmon	940000	232000

When King Salmon reaches a plate count of approximately 500,000, it is considered spoiled. As you can see, CO2 pads help greatly inhibit bacteria growth found on fish.

Lovejoy Laboratory Services – CO2 Pads VS Control Sample

**Day 1 prior to application of CO2 pad.*

How You Benefit, Cont:

- ✓ ***Safer Fresher Fruits & Vegetables!***
 - *Edges of Lettuce Won't Rust*
 - *Fruit Stays Firmer & Retains Juices*
 - *Vegetables Maintain Color & Quality*
 - *Reduces Risk of Food Contamination*

- ✓ ***No More Early Discards, Keeps Fresh Thru Sell-By-Date = More Profit!***

How You Benefit, Cont:

✓ **Fruit & Vegetable Applications**

- **Strawberries** – CO2 pads manage the growth of botrytis without dehydrating the strawberries which stops the growth of mold. That means redder, fresher strawberries (and other berries) at a lower cost.
- **Tomatoes** – CO2 pads used in tray packed whole or sliced tomatoes will inhibit bacteria growth, preserve freshness and provide brighter, more appealing coloration.
- **Broccoli** – Our unique CO2 pads allow you to keep broccoli without using ice.
- **Clean & Core Lettuce** – Eliminates pinking and rust, making lettuce look greener and crisper.

How You Benefit, Cont:

✓ Fresher, Longer Lasting Flowers!

- *Plant metabolism slows down & water intake increases.*
- *Aerobic bacteria & mold growth are inhibited.*
- *Lighter ethylene gas and oxygen are displaced with heavier CO₂, inhibiting shedding and senescence.*
- *Increased vase life up to 4 times longer.*
- *Example: Roses last up to 4 weeks!*

✓ Decrease cooling cost, Reduce Throwaways. Sell more of what you buy = More Profit!

CO2 Fresh-Pads



Pays for Itself Through Reduced Spoilage & Longer Shelf-Life!