

## NEWS RELEASE

### FOR IMMEDIATE RELEASE

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### **Rutgers Food Innovation Center – First Food Business Incubation Facility to Use *AiroCide PPT* Air Sanitation Technology**

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ATLANTA (October 17, 2008) - KES Science and Technology, Inc. announces that the Rutgers Food Innovation Center (FIC) will be the first food business incubator program in the country to include the NASA-developed *AiroCide PPT* air sanitation technology for use in its facility. The center celebrated the grand opening of its 23,000 sq. ft. food business incubator facility on October 17, 2008, which is located in Bridgeton, NJ in the midst of the state's food processing and agricultural industry. The mission of the FIC is to showcase food-processing innovation and to provide opportunities for processors to benefit from the full spectrum of capabilities that exist at its USDA and FDA inspected food incubator. Because airborne cross-contamination poses a threat to food safety, the chemical-free *AiroCide* system, which kills airborne mold, fungi, bacteria and viruses, as well as removes volatile organic compounds (VOC's), provides added protection to enhance quality assurance in the food processing environment.

The Rutgers Food Innovation Center has provided business and technology expertise to over 1,000 startups and established food agribusiness companies since its founding in 2001. Its new and unique business incubator facility will greatly expand its capabilities and enable the design, development, marketing, analysis, commercialization, and ongoing manufacture of food products for sale to retail and foodservice markets.

The FIC has been recognized globally, nationally and throughout New Jersey for the effectiveness of its economic development programs. It has been named the "Incubator of the

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Year”, in the services and manufacturing category, by the National Business Incubation Association (NBIA), an association that represents an estimated 7,000 business incubator programs that exist worldwide. In addition, the United States Department of Agriculture (USDA) has recognized the Center as a national “Agricultural Innovation Center Demonstration Program”. It has also received a Partnership Award from USDA, for “achievement as a model for community and economic development and jobs creation”.

KES Science and Technology became a part of the Rutgers FIC Industry Partners Program during the planning stages of its new food incubator facility. President and Chief Executive Officer of KES, John Hayman III said, “KES was honored to be included as an industry partner with this prestigious institution. Food safety is a most prominent issue for both food handlers and consumers. Preventing airborne cross-contamination is an important element to consider in the food processing environment”.

Lou Cooperhouse, Director of the Rutgers Food Innovation Center, said, “As we developed plans for our new food business incubation facility, we wanted to implement best practices in all aspects of our operation. It is well-recognized in industry that minimizing the potential for airborne contamination is an important component of an effective food safety program, as this can minimize the potential incidence of product contamination by pathogens. Furthermore, the minimization of airborne microorganisms will generally result in an extension of raw material shelf life, and result in improvements in quality and a reduction in food waste. We are extremely pleased to partner with KES, and grateful for the generous donation of this equipment, which we will be pleased to demonstrate to our clients.” The *AiroCide* system is installed in the microbiology and chemistry labs, the test kitchen, food processing rooms, and in the perishable food storage areas of the Rutgers FIC facility.

The *AiroCide* technology is not a filter and compliments results of filtration systems like HEPA/MERV. The patented technology, integrated with Photocatalytic Oxidation (PCO), work in unison to destroy harmful airborne microbes and dismantle volatile organic compounds (VOC). Clinical studies show a six-log kill rate for microbials and up to 99%

removal for VOC's. The *AiroCide* technology is a FDA listed class II medical device that is also used in health care settings. The “plug and play” technology is also energy efficient, as it was originally designed for the NASA space station program to successfully conduct astroculture experiments that required air free of mold spores and ethylene gas.

The FIC facility includes a product development test kitchen, focus group and sensory analysis capabilities, microbiology and chemistry analytical laboratories, state-of-the-art distance learning and education equipment, and a complete production area for shared-use food processing. Some of the agencies and organizations that have funded the construction and operations of the Center are the Rutgers New Jersey Agricultural Experiment Station, United States Department of Agriculture, United States Economic Development Administration, State of New Jersey, New Jersey Casino Reinvestment Development Authority, New Jersey Commission on Science & Technology, New Jersey Department of Agriculture, Cumberland Empowerment Zone, and the City of Bridgeton, New Jersey. More information about the Rutgers Food Innovation Center and its capabilities can be found at <http://foodinnovation.rutgers.edu/>

The *AiroCide PPT* system is used in the perishable foods and beverages industries that include retail (grocery and floral), distribution (produce and floral), food and beverage and analytical laboratories (tissue culture and food processing). Del Monte Canned Foods, Esmeralda Farms, Stonyfield Farm, Coca-Cola Company, HP Hood, Del Monte Fresh, Supervalu , Sunkist Growers, DiMare Fresh Produce, Eurofresh Farms , Scott Laboratories, Robert Mondavi Winery, Kluge Estate Winery and Whole Foods Markets are some industry leaders who use *AiroCide PPT* technology. The air purifying systems contain the same technology that is used in all *AiroCide* products that serve multiple industries and applications and is marketed by KES' affiliate company, KesAir Technologies, also of Atlanta. For more information, please visit [www.KesScience.com](http://www.KesScience.com) or contact Carol Rolfes (Business Development Manager) [crolfes@KesScience.com](mailto:crolfes@KesScience.com) 678-641-5238.

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