

S. Katzman Produce utilizing NASA Food Safety Air Sanitation!

KES Science & Technology, Inc. (KES), a leading global provider and innovator of food preservation technology, announces S. Katzman Produce is now utilizing the NASA-developed AiroCide (NO OZONE) Food Safety air sanitation technology. Because airborne cross-contamination threatens food safety and contributes to produce recalls, utilizing a proven air sanitation technology will be beneficial. The chemical-free AiroCide system, which kills airborne mold, fungi, bacteria and viruses as well as removes volatile organic compounds (VOC's), like ethylene gas, provides added protection to enhance Risk Management/Quality Assurance/Traceability programs while additionally optimizing product shelf life.



Recognized as one of the leading wholesale/distributors of quality produce in the New York City Terminal Market, Katzman is a fourth generation family business which services a broad base of customers by offering a full range of fruits and vegetables.

Simply stated, Katzman's mission is "To be the most reliable source for top quality produce and excellent customer service." Stefanie Katzman explains the reason they decided on the NASA Developed Airocide technology was due to the fact that they were searching for a technology to remove ethylene gas and "we noticed on your website some of the people we do business with were using Airocide. So we called them up for references and everyone we spoke to had good things to say about their results. We then decided Airocide was the answer to our problems."

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