

Crunch Pak, Now Utilizing NASA Food Safety Air Sanitation!

KES Science & Technology, Inc. (KES), a leading global provider and innovator of postharvest preservation technology, announces Crunch Pak has now implemented the NASA-developed AiroCide PPT Food Safety air sanitation technology for their facility in Cashmere, WA.



Because airborne cross-contamination poses a potential 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), like ethylene gas, provides added protection to enhance quality assurance programs.

Crunch Pak is the industry leader in fresh sliced apples. They are located in



beautiful Washington State, in the heart of apple country. Crunch Pak is committed to providing the highest quality organic and conventional sliced apples in the market.

The food safety and quality assurance program at Crunch Pak has been built to continuously control any potential hazards from farm to table. Every step is taken to ensure Crunch Pak products are the safest they can be, while maintaining consistent taste and texture.

For more information about Crunch Pak, visit their website at www.crunchpak.com or call their Sales Department at 509-782-7753 or Office at 509-782-2807.

Publication date: 1/19/2010