

## Pommes Ma-gic chooses NASA Food Safety Air Sanitation AiroCide

KES Science & Technology, Inc. announces Pommes Ma-gic Apples will be utilizing the NASA-developed non-chemical (NO OZONE) AiroCide Food Safety Air Sanitation technology.



Airborne cross-contamination poses a potential threat to food safety, AiroCide is the right solution for controlling airborne mold, fungi, allergens, bacteria, unpleasant odors and viruses as well as volatile organic compounds (VOC's), like ethylene gas while additionally reducing VOC emissions. AiroCide will compliment quality assurance programs while maximizing shelf-life. Visit [www.kesair.com](http://www.kesair.com)

Pommes Ma-gic is a Canadian company located in Rougemont, Quebec. It produces and distributes high-quality fresh sliced apples and other products with different apple varieties. AiroCide was decided because "this proven state of the art system will enable us to pursue our objective to provide our customers with the highest quality and freshest products as well as ensuring a safe, clean and healthy environment for our employees" says Sébastien Alix, President and chief executive officer of Pommes Ma-gic.



Since 1921, the Alix family has been in the agrifood business, especially in the fresh apples sector. Responding to the growing North American demand for healthy, ready-to-eat and conveniently packaged foods, Pommes Ma-gic introduced sliced fresh green and red apples into the Canadian market in spring 2004. Today, Pommes Ma-gic develops new apple-based products, such as fresh diced apples, to meet the specific needs of various clientele.

The processing method developed by Pommes Ma-gic ensures that consumers get pure flavor and freshness, as each production stage is optimized to the highest standard of quality. The processing and packaging of the Pommes Ma-gic sliced apples is semi - automated. Precision cutting insures that the apple stays firm and electronic scales ensure uniform package weights. This specialized equipment makes it possible for the apples to be processed with maximum speed and ensures the freshness of the final product.

For more information, contact or visit [www.pommesmagic.ca](http://www.pommesmagic.ca)

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