



Sunkist

Research and Technical Services

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Air Purification Equipment

Sunkist® Air Purification Technology Overview

Sunkist Research & Technical Services Division is a proud representative of the AiroCide Technology. The NASA-developed AiroCide Technology is the finest airborne cross-contamination control system. The AiroCide Technology enhances Perishable Preservation and improves Indoor Air Quality without the use or by-product of ozone (O3). Let Sunkist Research & Technical Services Division work with you to improve the air quality in your production or fruit storage areas!

For more information on this technology use the following links.

http://www.airocide.com/technology_comparisons.php *Comparison to other scrubbers on the market to include ozone..*

http://www.airocide.com/technology_features.php *More questions answered...*

http://www.airocide.com/scientific_claims

- [Click here to download a PDF version of the AiroCide Technology brochure.](#)
- [Click here to download a PDF version of the Airocide - Ozone Comparison Sheet](#)

Enhance Product Integrity

Kill Airborne Mold, Fungi, & Bacteria
Remove Ethylene Gas

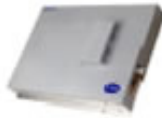


The NASA-developed *AiroCide PPT Technology* is the best way to control airborne cross-contamination, enhance Perishables Preservation and improve Indoor Air Quality. No ozone (O₃) is used or generated.

- ROI in less than one year - shrink reduction 25%
- Kill up to 98% of airborne mold and fungi
- Kill up to 100% of airborne bacteria
- Remove up to 99% of ethylene gas
- Reduce cold storage odors
- Reduce HVAC maintenance by keeping refrigeration coils cleaner
- Easy installation and low maintenance

AiroCide Technology

The patented technology used in AiroCide PPT combines two known pathogen-killing techniques, Peracetic acid (PAA) and ultraviolet light to destroy harmful airborne microbes. AiroCide PPT is not a filter.



AiroCide Perishables Preservation Technology, Model #1000 is a trademark and registered service mark of Sunkist Growers, Inc. © Sunkist Growers, Inc. 2007. *Control and Kill mold and bacteria with clean air.



Applications

- Cold Storage
- Repacking
- Processing
- Fresh Cut
- Quality Assurance Labs
- Enhance Food Safety
- Docks/Receiving

"The AiroCide PPT system is our cooler. Keep the air incredibly clean and reduce mold. You can smell the difference."

Tom Brown, Director of Operations
California Fresh Growers, CA



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(909) 933-5823
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[php Validation report including the FDA listing Airocide as a Class II medical device...](#)

http://www.airocide.com/case_studies.php

A Comprehensive list of field studies in both post-harvest and other industries...

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