



NEWS RELEASE
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**New North Coast Co-op's Eureka location adopts organic friendly
mold-killing technology, AiroCide PPT, to enhance
food safety and reduce waste**

ATLANTA, Georgia (October 11, 2006) – The Eureka Co-op is moving into a new and larger building equipped with a NASA-developed technology in their produce cooler. *AiroCide PPT* removes all forms of airborne contaminants that cause produce to deteriorate like mold and bacteria and ethylene gas. North Coast Co-ops are known for their large, diverse selection of organic and locally grown produce. *AiroCide PPT* provides benefits to the co-op members by extending the shelf life of organic produce, while satisfying one of North Coast's values of environmental sustainability. The *AiroCide* technology subtracts spoilage elements from the air without adding chemicals, ozone or oxygen ions in accordance of the National Organics Program.

The patented technology used in *AiroCide PPT* is chemical-free and combines two known pathogen-killing techniques, photocatalytic oxidation (PCO) and ultraviolet light, to destroy harmful airborne microbes. The device is not a filtering system and emits no byproducts, only clean air. A case study done in a walk-in cooler at an independent organic grocery store in Atlanta, GA showed a 89% reduction of mold spores and a 67% reduction in bacteria in the first 48 hours of *AiroCide* operation. Clean air means less waste. Out of all the departments in a grocery store, perishable loss is one of the highest. The technology also satisfies North Coast's mission to maintain financial stability.

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The produce manager of Oryana Natural Foods, a member of the National Cooperative Grocery Association, said, “in less than three week of using *AiroCide PPT*, the odor in our cooler that comes from mold and spoilage was gone. We are very happy with the *AiroCide* system.” The *AiroCide* technology is an easy fit for co-ops and independent groceries because the installation is “plug and play” and energy efficient. The range of amp draw at 120 volts is between .73 and 3.4 depending on the size of the model. *AiroCide PPT* comes in three model sizes. The smallest unit, the ACS-25 treats up to 3000 cubic feet, the ACS-50 up to 25,000 cubic feet and the ACS-100 covers up to 50,000 cubic feet.

AiroCide PPT is manufactured and distributed by Atlanta-based KES Science & Technology, Inc. (KES) and provides clean air to the supermarket, produce distribution, winery and floral industries and is now taking hold in food processing and fresh-cut produce. KES has supplied the grocery and other food industries with perishable preservation technologies for more than 20 years. *AiroCide* is listed as an FDA Class II Medical Device.

For more information, contact Kris Casariego at KES: 1-800-627-4913 or kmorlan@kesmist.com. You may also visit the website at www.airocide.com.

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