

CASE STUDY ONE

Up to 100% decrease in weekly Food Waste in Deli Test.

Our UV Pro by Aerapy disinfection system reduces product shrinkage, helping to maximum yield and increase revenue.

Item Category	Average Weekly Shrink	Actual Shrink During UV Test	Shrink Savings	% Decrease
Greens	\$139.79	\$0.00	\$139.79	100%
Deli Sliced Meats	\$217.31	\$52.69	\$164.62	75.75%
Beans	\$99.15	\$72.53	\$26.62	26.85%

CASE STUDY TWO

Up to 99% decrease in Yeast, Lactic Acid, and Mold in Cooler Test.

The results below highlight notable lactic acid, bacteria, yeast, and mold reductions.



Yeast on chicken and beef decreased from 2,500 cfu/g to 410 cfu/g – 83.6% reduction



Lactic acid bacteria on kidney beans decreased from 100 cfu/g to 10 cfu/g – 90% reduction



Mold on lettuce and spinach decreased from >30,000 cfu/g to 270 cfu/g – 99% reduction



Petri dish at 9:00 AM **WITHOUT** PSF-16 PCO unit installed in walk-in on 12/22/22 - 120 hours.



Petri dish at 9:00 AM **WITH** PSF-16 PCO unit installed in walk-in on 12/28/22 - 120 hours.

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