



Better Fresh Technology is a Bio-Tech company that has dedicated their business and technology in the Agricultural industry for Food Safety. Better Fresh Technology and CEO Carl Halterman has spent over 18+ years and millions of dollars focused on building system solutions around the science of electrolysis.

Carl Halterman, CEO of Better Fresh Technology, states, "Our company's sole purpose is developing innovative Functional Electrolyzed Water technologies for many industries that is environmentally sound. We design sustainable solutions and processes that are offered by our subsidiaries to reduce the need for chemicals, lower maintenance and labor costs and enhance the consumer's experience and our customer's products - naturally. Below is what we have achieved from constant innovation, patient and to build equipment around the science of electrolysis.

**"Since the molecular structure of water is the essence of all life, the man who can control that structure in cellular systems will change the world."**

**-Albert Szent-Gyorgyi, Nobel Prize Winner for Chemistry in 1937**

Our two technologies are AquaFew EW water process that separates the two distinct hydrogens in water. First hydrogen is Alkaline water with pH of 10+ with natural sodium hydroxide which we classify as a degreaser/detergent. Second hydrogen is Acidic water with pH of 3.0 to 5.5 (depending on application) ORP (oxygen redox potential) of 1000 +mV and hypochlorous acid (HOCl) of 10 to 50 ppm which we classify as a sanitizer. Through years of innovation we have been able to stabilize both hydrogens for extended period that far exceeds governmental standards. The length of stabilization creates an increase kill time for pathogen, mold, mildew, spores and many other viruses and pathogens found in food products. [See Links below](#). Alkaline and acidic water are used in unison due to each specific characteristic that complements each other. Alkaline is used first, which breaks down biofilm on pathogens, molds, mildew and spores. Second application is Acidic water, which destroys those pathogens, mildew and spores. We can build equipment to treat up to 10,000 to 80,000 lbs. of product per hour.

Second technology is our BFTech STT "Surface Tension Technology" which is a neutral EW process for volume need for irrigation, flumes, water baths, harvesting equipment, through integration in processing equipment for fresh cut that is inline from source water entering processing facilities. Again, we built equipment around the science which took over 4 ½ years to accomplish for similar stability as our AquaFew system. This process can be used with chemicals if desired. Reduce concentration of chemicals are needed due to our two active ingredients of Sodium Hydroxide and Hypochlorous acid. Both our technologies create a cleaner environment where it is used. All harvesting process equipment, and further processing equipment for RTE products



maintain antimicrobial sanitation during processing throughout the day. Also, reduce the possibility of cross contamination from other areas of contact.

One of the main key factors of our EW technologies is our ability to molecular restructuring of water that creates a reduce surface tension which has been reduced to nanobubble surface tension. Benefit of reduce surface tension - Increase hydration in process product, reduction of water, less organic build up on harvesting and processing equipment, reduce dirt, sediment, pesticide prior to flumes, water baths, and overall increase coverage on food products during processing that increase pathogen control.

We have designed and developed application for pre-harvest, harvesting applications during processing, bin and tote treatment, that reduces contamination when packed for transfer to processing facility, field packed applications for pathogen treatment, cooling fresh cut products during processing "*EW water will freezing level is 28° F*", due to reduce surface tension and electrolysis", can adapt with chemicals with reduce concentration, breaks down pesticides on Fresh Cut products after harvesting. Fresh Cut products will have increase fresh life after consumer opens package after purchased at retailer.

Atomization and fogging are used for tote and bin application. Due to reduce surface tension and stability in our EW water applications atomization and fogging is like electrostatic applications that maintains 98% surface coverage of finish products. Positive attracts to a negative which is Fresh Cut product and all hard surfaces.

*Use of chemicals with EW waters* - Chemical manipulate minerals and pH in water for how chemical reaction are during applications. Our patented EW water process, we manipulate what and how chemical reacts when used with our EW for increase product coverage, less decay and dehydration during processing that in turn give consumer and increase fresh life after packaging.

For links to how and why we are the leaders in water electrolysis as well as studies and integration with current equipment used on Fresh Cut pre-harvest and post-harvest applications as well as cooling and complete sanitation.

<https://betterfreshtechology.com/>