

# Why bakeries trust ChillSafe:

Wild yeast and mould tamed like never before.



The unique environment of a bakery is the perfect breeding ground for mould and wild yeast. Fine pastries, fresh fruit, custards, creams, and other high-value ingredients are under constant threat.

ChillSafe actively protects your coolroom by eliminating airborne mould spores and wild yeast—delivering a cleaner, more controlled environment that supports your quality assurance and continuous improvement goals.



**James**  
Bakery on O'Connell



**Richard**  
Abbots and Kinney



**Syl**  
Pancakes at the Port



**Daryl**  
Bakehouse on Magill

## Main benefits for bakeries

- Extend the life of delicate and costly ingredients, reducing spoilage and waste.
- Control and elimination of wild yeast and mould.
- More consistent coolroom temperatures.
- Less surface contamination helps refrigeration systems work more efficiently and evenly.

**VILI'S**  
Family Bakery

## What bakeries experience with ChillSafe

### Insights from a leading Quality Assurance Manager at Vilis Bakery

#### On air quality and hygiene

*"The first changes the quality team noticed were improved air quality, no detectable odours, and an almost zero return of mould in trial coolrooms."*

*"...what mould does appear is killed off instantly – you see it go white. While you still have to remove it, it's dead."*

#### On improved operations and workflow

*"We've been able to add work-in-progress days, which means a reduction in wages and less stress when planning for heavy or short weeks—like Easter, Christmas, or when staff are away. That's been very useful."*

#### On compliance and inspections

*"You need to show growth and continual improvement—it's a HACCP requirement. You can't just say it; you must have KPIs to prove it. These mechanisms help me achieve that... the auditor was impressed."*

**Leanne Ambrose**

Quality Assurance Manager, Vilis Bakery

# Key metrics ChillSafe delivers for bakeries

In partnership with Vilis Bakery, we conducted an in-depth study to quantify the observable benefits of ChillSafe in real-world bakery operations.

**Our goal:** understand the commercial impact of reducing mould and improving hygiene in coolrooms.

## Increased shelf-life

**+300%**

Pastry and strawberries extended from 1 to 4 days of shelf life—while meeting all compliance standards and achieving zero customer complaints. This provided greater production flexibility and reduced pressure on staff rosters.

## Microbial contamination detected with BioFinder®

**0%**

BioFinder® testing showed no surface contamination on walls, racks, or floors in coolrooms treated with ChillSafe. In contrast, untreated rooms showed visible 'fizzing'—a clear sign of live microorganisms and biofilm.

## Reduction in contract cleaning costs

**-50%**

ChillSafe controlled mould so effectively that commercial cleaning frequency was halved. Any mould that did appear died quickly, turning white—making removal easier and reducing cleaning effort.

## Improved coolroom performance & energy efficiency

**-19%**

Within 3 months, Forced Draft Cooling (FDC) systems treated with ChillSafe showed:

- 11% improvement in temperature stability
- 19% reduction in active energy use across three temperature ranges

This was due to reduced biofouling and corrosion, allowing better airflow and extending asset life.

## About ChillSafe

ChillSafe releases Ultra-Low Dose Hydrogen Peroxide (ULD-HPV) into the air of coolrooms. This creates a cleaner environment by reducing airborne and surface contaminants, along with repressing ethylene.

## Request a Hygiene Professional

ChillSafe is supported nationally by Hygiene Professionals who provide you with the support needed to enhance hygiene and increase the performance of your coolroom.

**Please connect with us, to request on onsite assessment.**

**Email:** [sales@coolsan.com.au](mailto:sales@coolsan.com.au)

**Phone:** 1300 390 811

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