

Abattoirs increase quality meat to market and reduce operational costs.



HACCP Certified
Air Treatment



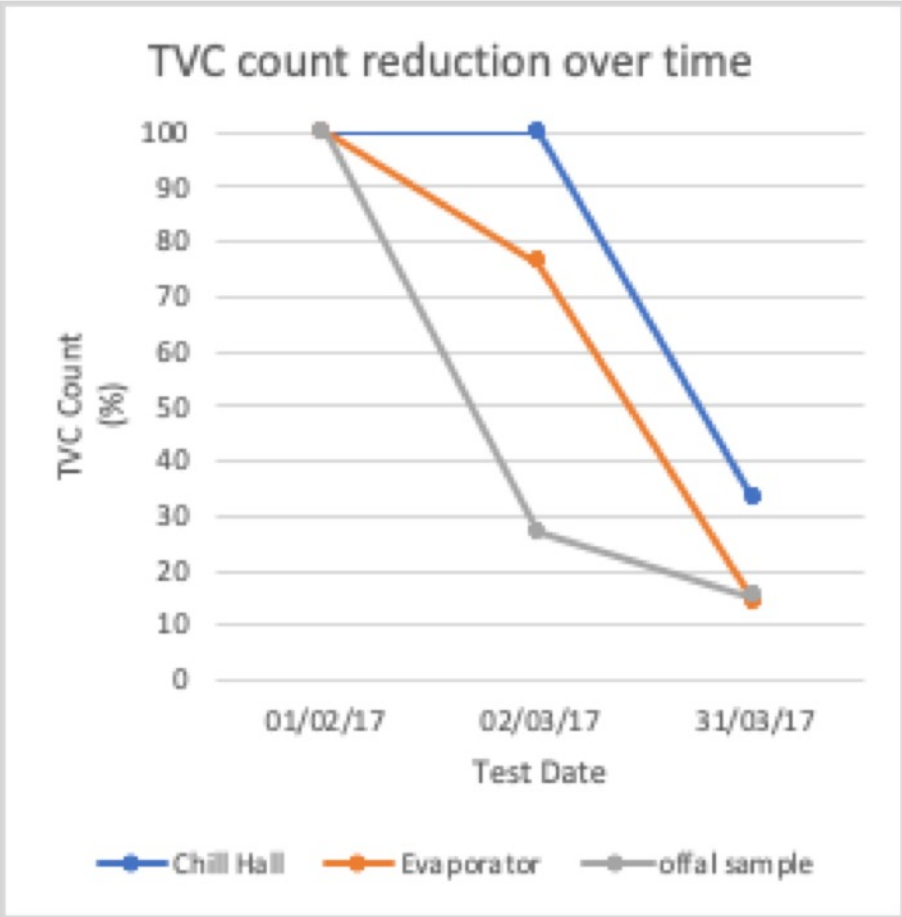
Upgrading storage sanitation, improves kg to market and operational costs.

When meat safety improves:

- ✓ Less microbial cross contamination reduces the amount of trim loss by at least 1% to 5%.
- ✓ Reducing the TVC counts at the beginning improves shelf life at the end by up to 3 days supports your brand/relationships.
- ✓ Biofouling is reduced which improves mechanical cooling performance. Up to 79% in air handling efficiency.
- ✓ Extend asset life – storage becomes fresher, cleaner and more energy efficient. Fewer repairs and downtime.
- ✓ Added layer of protection against human behaviour or mechanical issues.
- ✓ Reduced cleaning requirements and reliance on staff.



Selection of global clients at different stages of the supply chain

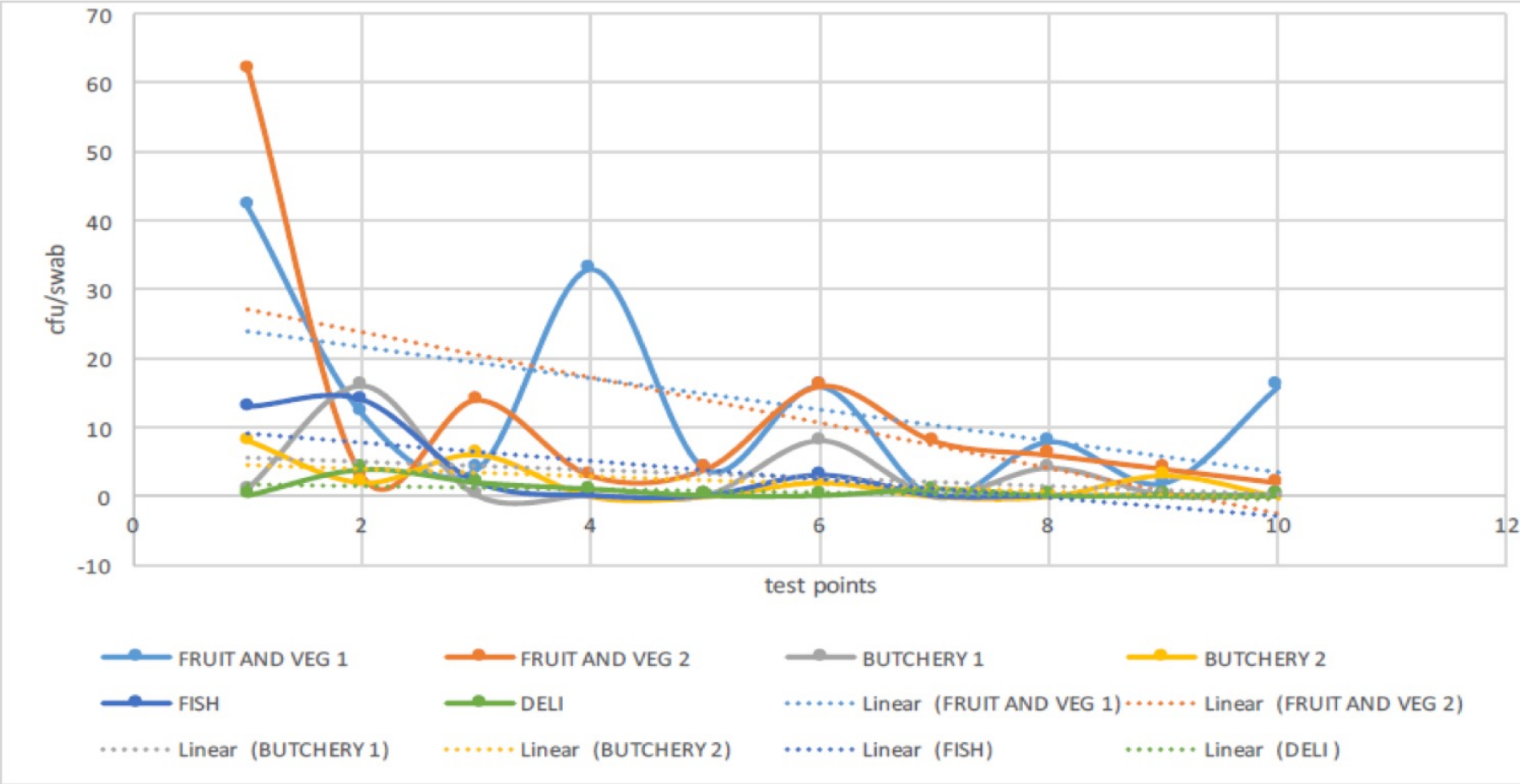


UK Meat Processor – offal chill reduced mould

Results were taken and sent to an independent pharmaceutical laboratory on the dates shown in the graph.

TVC counts were shown to have a 60% reduction after the testing took place compared to before testing.

The air sample and each of the data points are signed off by their section head of microbiology.



South African Butchery – Hyper market saves Rand

Reduced waste from across the board by reducing microbial cross contamination.

Overall average monthly saving of 25% or R138,145. (Largest was fresh produce)

Butchery was R11,652 - an improvement in what was considered to be very hygienic environment.



Australian Butcheries – across 73 Drakes Supermarkets

Family owned and operated, ChillSafe has a long history with Drakes Supermarkets.

Used extensively throughout the entire operations cool rooms, the butcheries and deli sections won't report commercial in confidence waste reductions.

But their spend on ChillSafe is in excess of R3,100,000 p.a. making it an integral part of operations each month for the past 4 years.



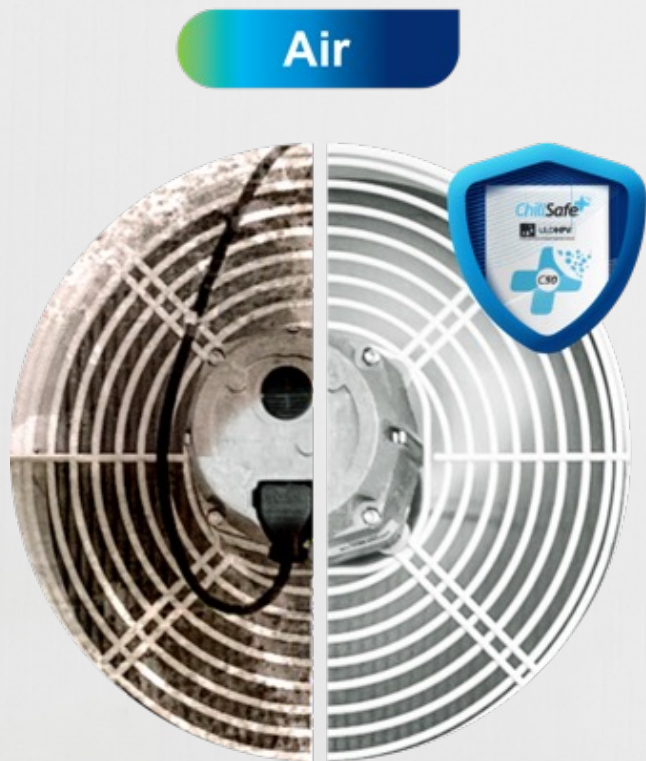
Australian food manufacturing – Vili's premium beef pies

Famous as suppliers to the Sydney Olympics, Vili's is a world-class bakery with the highest standards for food safety and operations.

ChillSafe has worked with Vili's for 5 years, and has been recommended downstream in their supply chain to ensure ingredients are treated with ChillSafe.

How does it work?

ChillSafe's ULD-HPV offers **ongoing protection** against spoilage, microbial cross-contamination, and biofouling. It enhances and preserves **air and space**, to protect **meat quality**.



Reduce biofouling, spores and cross-contamination
Increase asset efficiency



Reduce mould, bacteria and visible biofouling
Increase hygiene



Protection with always on/always active vapour
Increase kg to market



Cool room example
FDCs enhance operational efficiency, require significantly less cleaning, and boost cooling effectiveness, further minimising microbial cross-contamination



Ultra Low Dose Hydrogen Peroxide Vapour

See the ChillSafe tech deck for further information!

How ChillSafe works – moisture to vapour process

Each sachet absorbs **moisture** from the air, creating a small reservoir of **Hydrogen Peroxide**, which evaporates out as an **Ultra Low Dose Vapour <0.05 ppm**



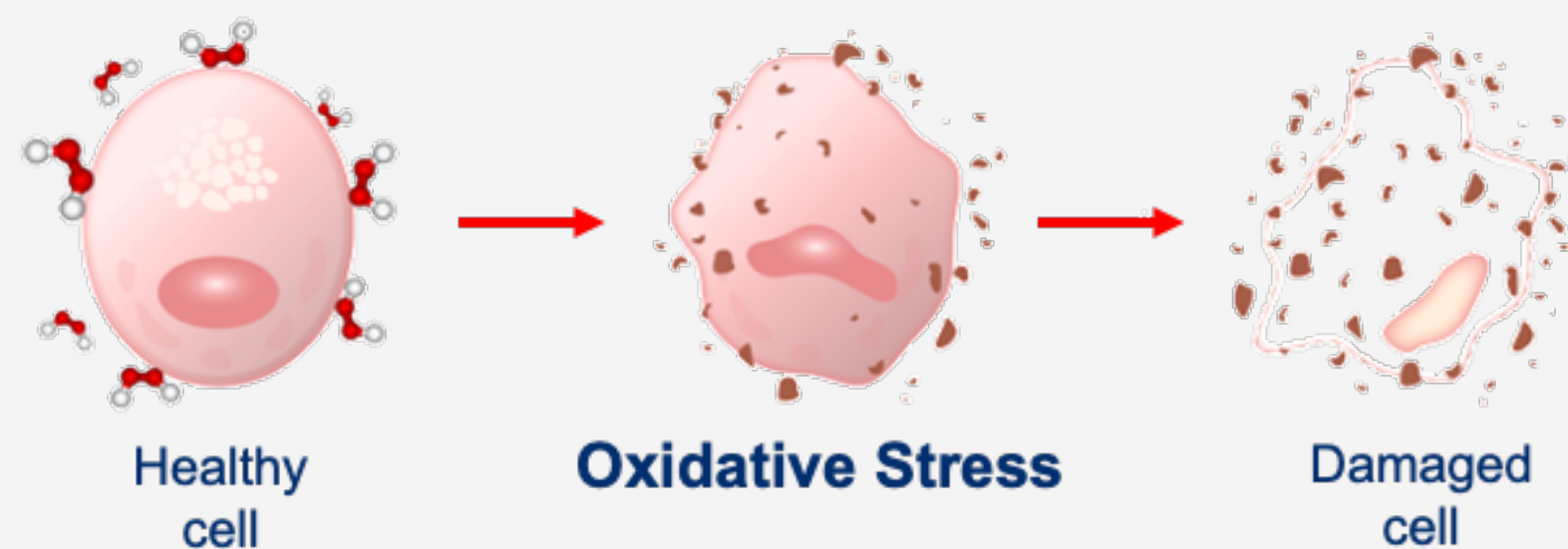
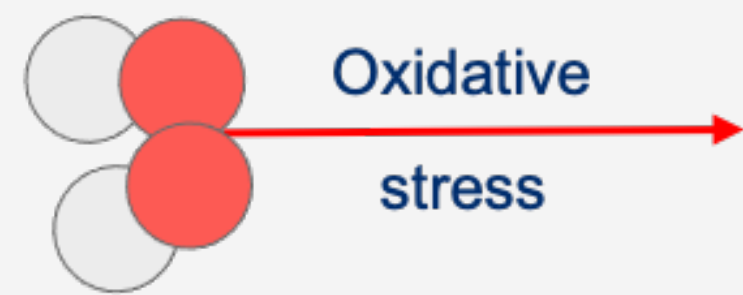
Or in short, creates and maintains an exceptionally hostile environment for bugs



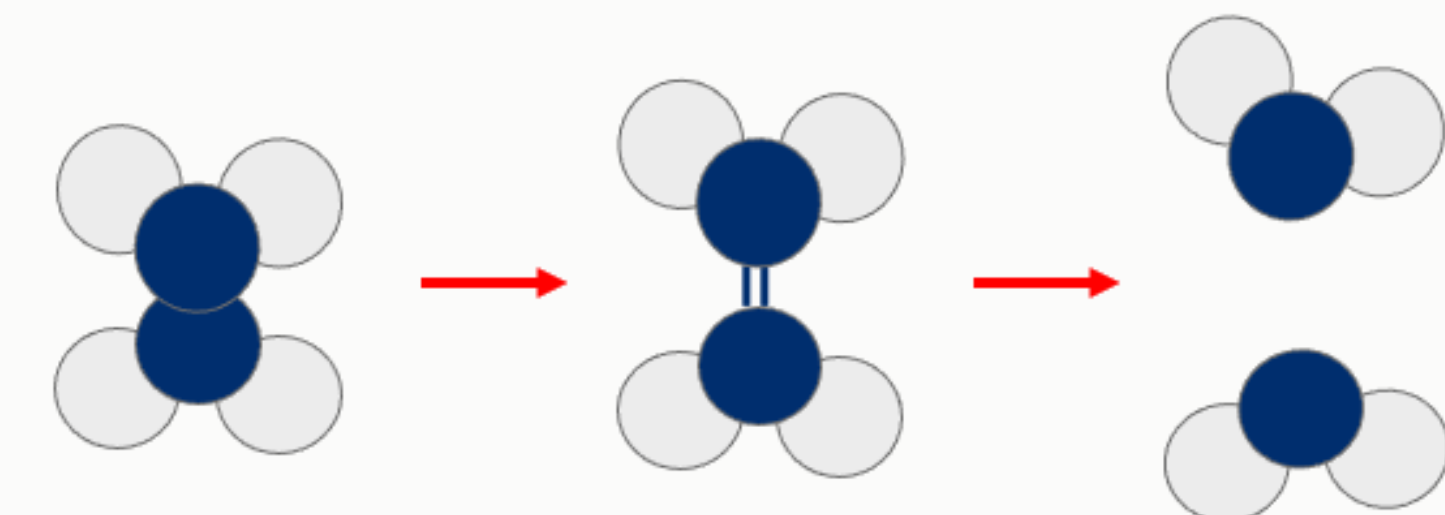
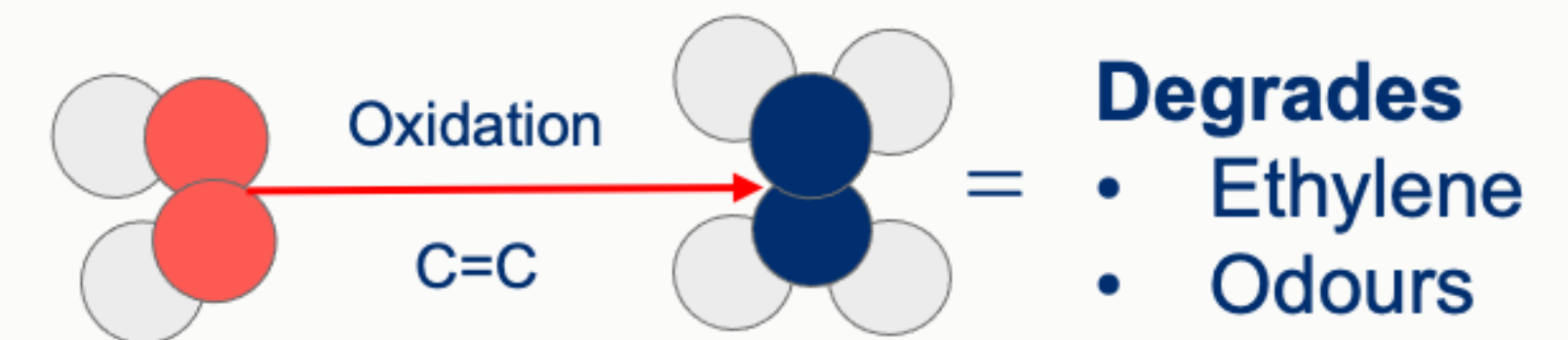
Reduces Biofouling

Reduced cell and spore viability by damaging

- Proteins
- Cell membrane
- DNA
- Enzymes
- Lipids
- Polysaccharides
- EPS



Volatile Organic Compounds



Where does it work?



Chilled and contained storage

Installation	Continuous operation, install permanently.
C50	Racking system, up to 5 trays per magnet.
Location	Place racking system close to the FDC and away from doors.

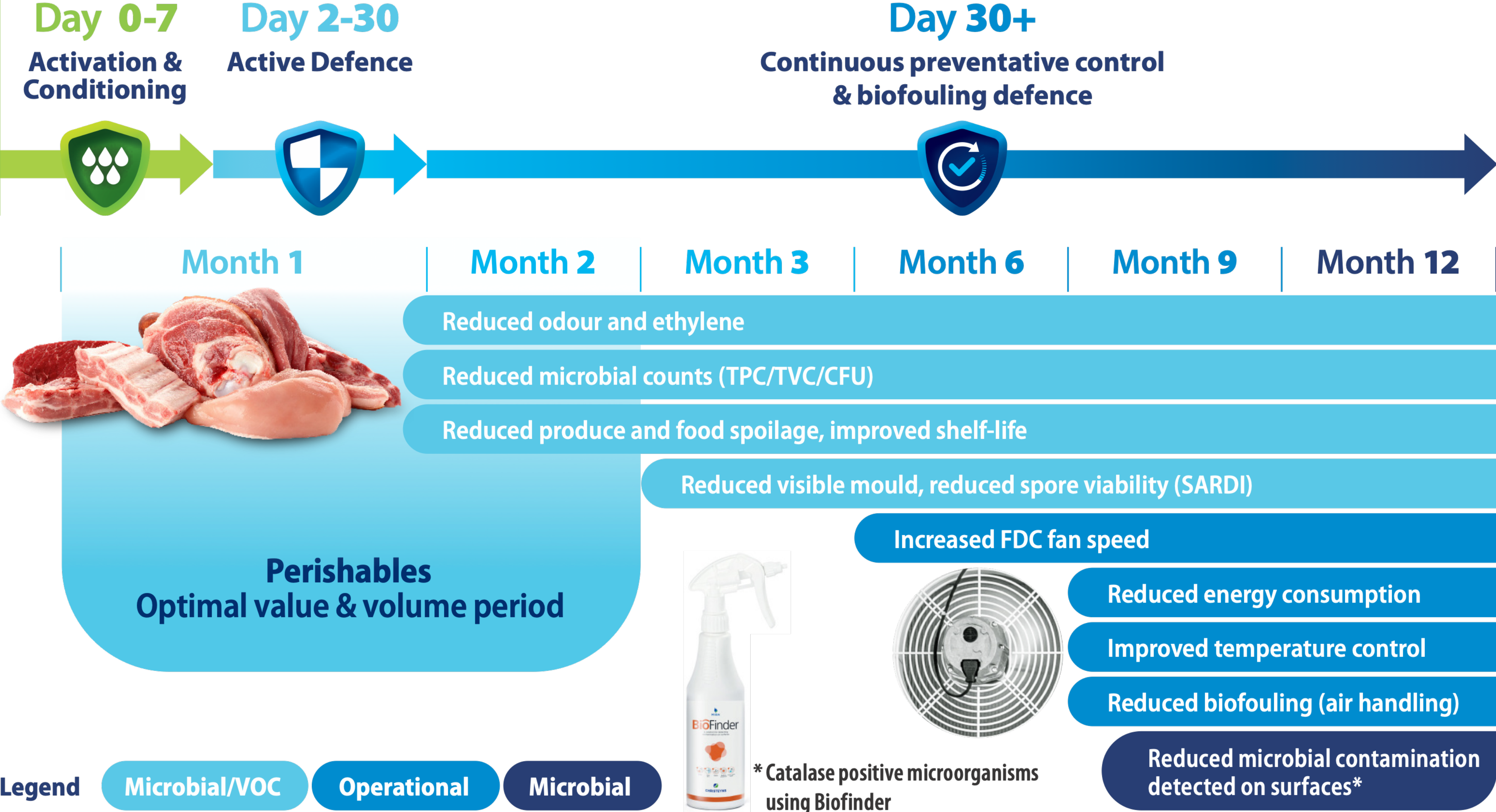
Shipping Container

Installation	Prior to loading.	
Size	20ft	40ft
C50	2	4
Location	Place sachet close to the FDC using the adhesive strip on the back of the sachet.	

Refrigerated transport

Installation	Continuous operation, install permanently.
Size	50m ³
C50	1
Location	Place sachet close to the FDC using the adhesive strip on the back of the sachet or a racking system.

What to expect and when



The ChillSafe System – easy to deploy



Sachet	C50
Treatment space (m³)	50
Treatment time/sachet	30 days
Installation methods	Hook & Tray system
	Self adhesive backing tape (on sachet)
Packaging	100 sachets/box
	10 bags x 10 sachets
Disposal	Tyvek is 100% recyclable Other ingredients in general waste



Racking	Hook	Tray
Snaplock system	Corrosion resistant magnetic spigot	Plastic sachet holder
Capacity	Daisy chain 5 trays & sachets per magnet	One sachet per tray
Plastic parts	Food grade polyethylene with anti microbial additive	
Performance	Increases airflow	

The guarantee



When used as directed,
ChillSafe works to generate
minimum of 4:1 ROI and
offer new peace of mind.

- ✓ Confined and chilled spaces
- ✓ Continuous use
- ✓ For poor areas, activate first, then clean to make cleaning easier and safer with less microbial activity
- ✓ Swap out every 30 days
- ✓ See, smell and feel the difference
- ✓ After 30 days, you will notice changes in the air, on surfaces and less malodours
- ✓ If after 90 days you experience no changes in reduced waste, you get your money back

