



FRUIT AND VEGETABLES

Longer freshness and higher quality through mist

Fresh produce displayed in a store tends to deteriorate quickly: the particularly low humidity in the average produce aisle causes them to lose a lot of moisture. As an example, lettuce leaves go limp within an hour, which makes the lettuce appear less fresh and crunchy. “Dry mist” technology developed by Contronics will help you counteract this effect.

Inspired by the morning mists hanging over a crop field, we sought to replicate this natural phenomenon. Our systems use ultrasonic technology to make the finest mist from the purest water, surrounding your produce in a thin layer of mist. As the mist evaporates, the humidity rises and the temperature drops naturally.

Your produce loses no more moisture and stays fresh longer, without getting wet. Certain fruits and vegetables, like lettuce, can even be rehydrated by the fine aerosol, which they absorb through their stomata (pores), compensating for the water loss that occurs during harvest. Your produce will retain its freshness, colour and nutrients for a significantly longer time — something your customers will surely appreciate!



Your produce retains its moisture and stays fresh longer

Advantages:

Besides an increase in quality and weight, our “dry mist” technology offers additional advantages, such a:

- More to sell on account of less spoilage;
- Higher revenue through superior quality and the “show” of the mist above the shelves;
- Produce no longer needs to be moved to cooling storage after closing, saving on labour costs;
- The natural cooling effect helps save on energy in both store and storage;
- Mist eliminates the need for packaging;
- Our systems contribute to sustainability by reducing waste, energy and CO2;
- Lifelong warranty and maintenance agreement.



Morrisons, UK

For any produce display

Our technology can be applied to any fruit and vegetable aisle, whether refrigerated or unrefrigerated. The system can be quickly and easily integrated into any existing displays. The amount of mist and how it is divided can be easily regulated.

Contronics

Our mission is to do our share in the battle against food waste. Our ultrasonic “dry mist” technology has helped us do this for decades — and not just us. Among our customers more than 26,000 systems are currently in use worldwide.

With the support of over 30 international distribution partners, Contronics is a leading name in the fresh food supply chain, partly due to the reliability and guaranteed hygiene of our systems.

Contronics offers:

- Tailored consultation regarding application in your store, without obligation;
- Support through all stages, from planning to installation;
- Service and maintenance



TESCO, Poland



Carrefour, France

“Dry mist has visibly improved the quality, revenue and contribution of my fruit and vegetable aisle”

Pieter-Jan van Gorp, supermarket owner

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FISH

Longer freshness and higher quality through mist

Consumers judge fish based on its visual appearance. That is why it is essential for your products to look fresh and of high quality at all times. One obstacle to achieving this is the need for refrigeration which draws moisture from your products, causing the fish to lose weight and be often hidden under a layer of ice. Additionally, colours may shift and oxidation may occur so that the fish appears less fresh.

“Dry Misting” technology developed by Contronics will help you counteract this effect.

Our systems make the finest mist from the purest water, which will surround your fish like a blanket. As it evaporates, the humidity around your products rises. Your fish loses no more moisture and retains its colour and weight, without getting wet.



*Optimal quality and
a fresh appearance.*

Advantages:

In addition to longer shelf life and improved freshness, our “Dry Misting” technology offers additional advantages, such as:

- Higher revenue on account of superior quality and the “show” of the mist above your display;
- Reduced waste by no longer having to cut off unappealing parts of the fish;
- Better weight retention;
- More appealing presentation: packaging or foil is unnecessary and your products need not be hidden under a layer of ice;
- No condensation on the fish, making “Dry Misting” very suitable for fillets;
- The natural cooling effect helps you save on energy;
- Scares off flying insects and cuts back on unpleasant smells;
- Lifelong warranty and maintenance agreement.



Carrefour, France

For any display

Our systems can be easily integrated into any existing refrigerators and displays. The amount of mist and how it is divided over the display can be easily regulated.



Fish specialist De Bie, Eindhoven

“Thanks to the dry mist, my products stay fresh for longer and the negative effects of refrigeration are greatly reduced.”

Fish specialist Arie Schot, Bergen op Zoom

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Sint-Oedenrode, The Netherlands



MEAT

Longer freshness and higher quality through mist

Consumers will judge meat cuts based on their visual appearance. That is why it is essential for your cuts to look fresh and of high quality at all times.

One obstacle to achieving this is the need for refrigeration: it draws moisture from your products, causing meat cuts to change colour and salads to form crusts — not to mention the weight loss. “Dry Misting” technology developed by Contronics will help you counteract this effect.

Our systems make the finest mist from the purest water, which will surround your meat cuts like a blanket. As it evaporates, the humidity rises and the temperature naturally drops. Your cuts lose no more moisture and retain their fresh appearance, their colour and their weight, without getting wet.



Optimal quality and less weight loss



Johan Jansen butcher shop, Gemert

Advantages:

In addition to longer shelf life and improved freshness, our “Dry Misting” technology offers additional advantages, such as:

- Higher revenue on account of superior quality and the “show” of the mist above your display;
- Reduce waste by no longer having to cut off visually unappealing meat;
- Better weight retention;
- Save on labour and increase your sales hours: meat cuts no longer need to be packaged and moved to refrigerated storage;
- Mist eliminates the need for packaging or foil, improving your visual presentation while also being more eco-friendly;
- The natural cooling effect helps you save on energy;
- Lifelong warranty and maintenance agreement.

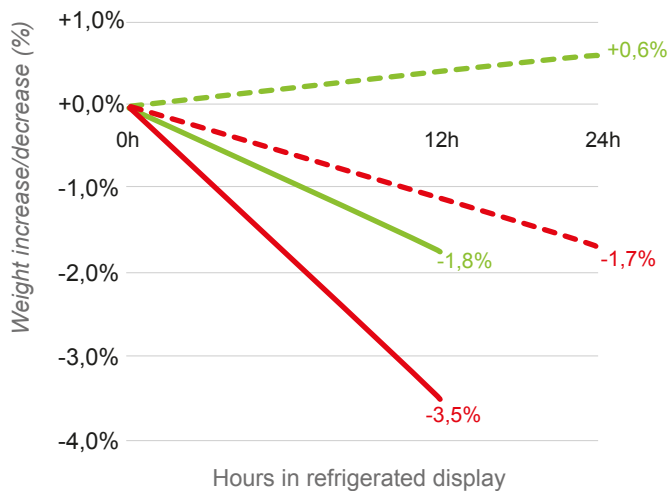


Laureijs butcher shop, Veldhoven

For any display

Our systems can be easily integrated into any existing refrigerators and displays. The amount of mist and how it is divided over the display can be easily regulated.

Weight loss of steak and bacon



- Bacon with dry-mist
- Steak with dry-mist
- Bacon without dry-mist
- Steak without dry-mist

NB: After 12 hours, the cuts without dry mist were unfit for sale, whereas the cuts with dry mist lasted for over 24 hours.

Source: Tim Browne, Meat Science Volume 77, 4 December 2007, pages 670-677.

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"The Dry Misting enables my products retain their weight and quality. I can offer my customers a more attractive cut of meat from a more appealing display and I see this in my turnover!"

Johan Jansen, distinguished butcher

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