

100% NATURAL REFRIGERATION DEHUMIDIFIERS

- **INCREASE THE SHELF LIFE OF FOOD UP TO 50%.**
- **ABSORB UP TO 55% OF ITS WEIGHT IN HUMIDITY.**
- **REDUCE TEMPERATURES 3-5 DEGREES.**
- **REDUCE REFRIGERATION COSTS UP TO 10%.**
- **REDUCE REFRIGERATION CYCLES UP TO 50%.**
- **EXTEND THE LIFE OF THE COMPRESSOR.**
- **REDUCE THE TRANSFER OF FOOD ODOR.**
- **REDUCE BACTERIA AND CROSS CONTAMINATION.**

A PERFECT PRODUCT FOR OUR TIMES:

A 100% NATURAL MINERAL MIX

COMPLETELY RECYCLABLE TO OUR PLANET.



RD FRESH

2013 SUPPLIER OF THE YEAR
Suppliers Network
VirginiaGreenSuppliers.com



EcoVISIONARY
AWARDS
Environmental Leadership in Business
2011 WINNER

A TRUE "ZERO FOOTPRINT" PRODUCT!

The science of ZEOLTIES is irrefutable, but independent laboratory test results were even better than expected.

EMSL ANALYTICAL

Microbiology Special Projects Division. Houston, Tx.

RD FRESH: BERRY TEST REPORT

Mold & Yeast Count (CFU/gram)

CFU: Colony-forming units

REDUCED MOLD & YEAST COUNTS BY 2 AND 3 TIMES!

Product	RD FRESH Day 3	No RD FRESH Day 3
Raspberries	5,100	12,700
Blackberries	36,000	107,000
Blueberries	28,000	75,000
Strawberries	19,000	39,000

RD FRESH: GROUND BEEF TEST REPORT

**Ground beef tested for bacteria proliferation using APC
AEROBIC PLATE COUNTS**

REDUCED APC COUNTS BY ALMOST 50%!

With RD FRESH

2.46x rise in APC Day 1

7.92x rise in APC to Day 4

WITHOUT RD FRESH

8.50x rise in APC Day 1

15.25x rise in APC to Day 4