






The Prodew Team strives to design and manufacture the best solutions to help maintain the freshness of your perishable products by extending shelf life and reducing waste.

Several years ago, we launched our newest technology, FogMist. The goal was to preserve freshness without the wetness associated with traditional misting. Rather than spraying short bursts of mist with large water droplets, FogMist produces a fine fog that enters the air flow of the case to maintain high humidity levels throughout the display.

Here is some feedback we've received from our customers who currently use the FogMist system:

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|    | <p><b>Less Product Shrink</b></p>                                    | <p>Product shrink is reduced both because the system is effective at maintaining the humidity levels in the case, and because the product isn't sitting in water, which leads to wilting and rot.</p>   |
|   | <p><b>Extends Shelf Life and Maintains Freshness</b></p>             | <p>FogMist not only benefits the quality and freshness of meat, seafood, floral, and deli products, but also extends the shelf life of all kinds of produce. Leafy greens like lettuce, spinach, and herbs, in addition to skinned vegetables such as squash, peppers, and radishes can all benefit from maintaining vital humidity levels.</p> |
|  | <p><b>No Need to Relocate Produce at Night</b></p>                   | <p>The produce can stay in the case over night; it doesn't need to be relocated to the storage coolers. The FogMist system will maintain product freshness during off-hours. This is a significant labor and financial benefit.</p>   |
|  | <p><b>Evenly Distributes Humidity Throughout the Entire Case</b></p> | <p>FogMist maintains humidity throughout the case, so even products in the back of the shelves stay fresh and crisp. Product doesn't get too wet, which pleases customers.</p>  |
|  | <p><b>Case-Cleaning Almost Eliminated</b></p>                        | <p>Since there isn't any accumulation of residual water under the case, the weekly cleaning process has almost been eliminated. What once took 45 minutes per 8' case, now takes less than 10 minutes. This saves 70 minutes per week, or roughly \$2500 per year.</p>  |
|  | <p><b>Eliminate Plastic Wrapping</b></p>                             | <p>The FogMist fine fog preserves the produce and prolongs shelf life without the need for plastic packaging. This reduces cost, labor and the ecological consequences of using plastics.</p>   |

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|   | <b>Less Water is Consumed</b>                 | FogMist uses less water in comparison to traditional misting systems, hand-watering and ultra-sonic fogging equipment.   |
|  | <b>Evaporative Cooling Benefits</b>           | FogMist produces extremely small water droplets that are absorbed into the air flow. This promotes evaporative cooling. In many cases the need for refrigeration is not needed.                                |
|   | <b>Reduce the Risk of Cross-contamination</b> | Reduce the risk of food borne illnesses from microbial cross-contamination. FogMist's fine, dry fog eliminates excess water on shelves and products to avoid dripping to items displayed on the lower shelves. |
|  | <b>Dry Floors</b>                             | The floor in front of the case stays dry both because there isn't over-spray from the system and customers don't shake excess water from their produce onto the floor.   |
|   | <b>Customer Friendly</b>                      | Customers appreciate the ability to reach for produce through the fog without getting wet. The fog also provides visual appeal to customers of all ages.   |

## The FogMist produces a smaller droplet size compared to traditional misting systems

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|  <p><b>FogMist™ Humidification Systems</b></p> |  <p><b>VersaFresh™ Misting Systems</b></p> |
| <p><b>Fine, dry FogMist with droplet size of 6-10 Microns</b></p>  | <p><b>Traditional Mist droplet size of 100 Microns</b></p>   |

### Additional financial benefits from our customers who use FogMist:

A produce director of a large retailer, who tested our system and compared it to a regular misting system, said they would need to throw away a high percentage of their remaining parsley at the end of the business day. Since installing the FogMist system, their parsley stays fresh for many days.

**REDUCE  
FOOD  
WASTE**

A produce director of another large retailer told us that with their previous misting system, they would need to throw away the majority of their radishes that still had the greens attached at the end of each business day. Since installing the FogMist system, they no longer lose their radishes.

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