



**Penn Jersey**  
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 Philadelphia, PA 19154  
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# Seafood Pads

## Seafood Overnight Lug Pad

**Application:**

These small pads are used in the lugs where they hold fish over night when they remove the fish from the ice beds. Use one (1) pad per lug. The pads are discarded each morning

**The Selling Point:** Fresh seafood is very susceptible to very fast bacteria growth. CO2 is an anti-microbial gas that will retard the growth of bacteria on the fish held over night with these pads.

**Why the Customer will say: "WOW"**

In the morning when they take the lid off the lug they will notice there is no fish odor, and the fish will still be firm. (When fish start to spoil you smell them and they get mushy or soft to the touch).

**BENEFIT:** They will not throw out fish every morning because they are going bad. They will sell more of what they buy.



**#204002**  
**Seafood Overnight Pad**  
**#21300**  
**Packed 300**



**Eliminates Fish Odor! Keeps Fish Firm!**

## Seafood Ice Bed Pad

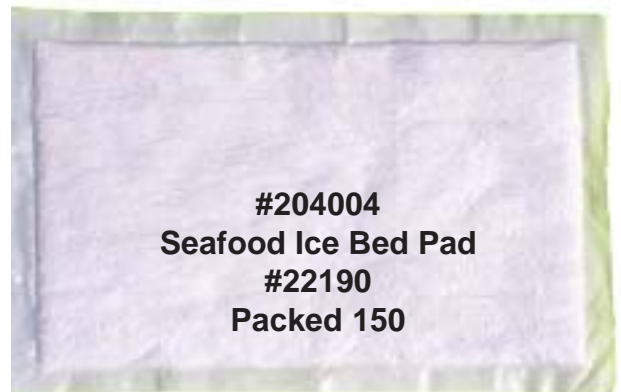
**Application:**

1. They are placed on the ice beds. The long side of the pad runs from front to back. Place pads on the ice with a pad 1 or two feet from each end and then evenly spaced with a 1 foot gap between pads. (On a 12 foot case you would have (4) pads).

These are replaced daily.

2. If the fish is displayed on trays in a refrigerated case without ice, and the defrost cycle is a "hot gas" defrost system we recommend leaving the fish in the case at night. These large pads would be placed on the fish at night, and the pads and fish would be covered with what is referred to as butcher paper.

**BENEFIT:** It will be the same as the benefit from the overnight pads as far as keeping the fish from deteriorating. Plus, this concept is a labor savings for them.



**#204004**  
**Seafood Ice Bed Pad**  
**#22190**  
**Packed 150**



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## GENERATORS DELI SACHEL

**Product: 50001 CO2 Generators**



### Applications:

1. In deli trays. One per tray placed on top of the dip container - or under the garnish will keep the food fresher longer. The fruit will stay firm and juicy. The luncheon meat will keep its color longer. Pad cannot be "smothered". Not as effective on thick skinned fruit.

*Allows the operator to prepare the trays the night before and to maintain freshness as if "just made".*

**#204012**  
**Pad CO2 Sachel Deli**  
**Packed 30/50**

The CO2 Technologies system will reduce losses in retail meat counters caused by the natural discoloration of meat over time. After the product "blooms", pigments start to oxidize to the metmyoglobin state. Once 70% of the myoglobin becomes oxidized, the meat surface becomes discolored or brown. Meat starts to oxidize after it has been exposed to oxygen for 30 minutes. Our new CO2 technology will suspend this process by displacing oxygen, and when properly implemented, will conservatively prevent discoloration for an additional two days.

After 3 days

**\*\*\*Dramatization\*\*\***  
**Results May Vary**



**Fruit Tray With  
CO2 Pad**



**Fruit Tray Without  
CO2 Pad**

**\*\*\*Dramatization\*\*\***  
**Results May Vary**



**Veggie Tray With  
CO2 Pad**



**Veggie Tray Without  
CO2 Pad**



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# Floral Pad & Pad Holder

**Extend the Shelf Life of your Fresh Flower**

It is critical that the floral industry give the consumers **longer vase life** if we hope to increase industry sales of fresh cut flowers. The goal of the CO2 Technologies Floral Pad is to help those growers and retailers give consumers fresher flowers and longer vase life.



**#204008**

**Floral CO2 Pad**  
packed 50  
mfg# 23900

**#204010**

**Floral CO2 HOLDER**  
packed 4  
mfg# 11126



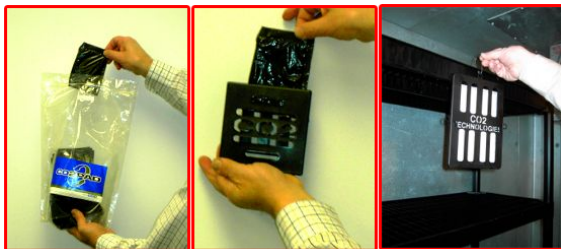
## CO2 (carbon dioxide) and the floral industry

Increasing the level of carbon dioxide in the atmosphere makes it possible to increase the vase life of flowers. By raising the level of CO2 - 3 to 4 times atmosphere in refrigerated environments the following occurs:

- The plants metabolism slows down, and the plants water intake increases
- Aerobic bacteria and mold growth is inhibited
- The lighter ethylene gas and oxygen is displaced with the heavier CO2 inhibiting Shedding and senescence.

## CO2 and Temperature

It has long been documented that flowers will last up to four times longer when kept at temperatures of 33-35 Degrees F from the point of harvest to the time the consumer takes them home.



1. **Remove From Packaging**
2. **Insert into Holder**
3. **Hang in Refrigerated Case**

## When placed into retail display cases

The respiration rate will continue to be very low and the water absorption of the flowers will increase, because once the plant loses 10% of its weight (i.e. water) it will die

## Testimonial:

"We are very pleased with my CO<sub>2</sub> Units and want to share some information with you:

1. Mold in the coolers has disappeared and the coolers have no odor
2. Temperatures in all coolers are lower
3. Shrink (dumped product) has been reduced 33%-50%

- Assistant Manager  
Florist Distributing, Inc.

