



Breakthrough Food Safety Product Kills Pathogens AND Protects Consumers

Ingersoll Rand's EMS Technology delivers fresher, safer foods to families

Minneapolis, Minn. (September 4, 2008) - Cantaloupes from Central America, seafood from China, peppers from Mexico, tomatoes from Florida ... Long established refrigeration technology and the global transportation industry allow people to experience fresh and frozen products from around the world each and every day. Most consumers assume these products are safe to eat, but highly publicized incidents of food-borne illnesses are creating growing concerns over *E. coli*, *Salmonella*, molds, viruses and other health- or life-threatening microorganisms within our food supply. The United States Centers for Disease Control and Prevention estimates that 76 million cases of food-borne illness, resulting in 325,000 hospitalizations and 5,000 deaths, occur nationwide each year. These concerns have generated calls for better food handling processes and technologies across the supply chain. Today, Ingersoll Rand offers a solution to assist with food-safety challenges.

The Ingersoll Rand Environment Management System (EMS) is made up of a suite of solutions to help customers understand and address their food safety concerns, including environmental sampling, food safety consulting, and asset-based solutions. One of the core elements of the EMS suite is a patented breakthrough surface and air sanitation technology that uses oxygen ions to cleanse the ambient environment, killing bacteria, viruses and molds that reduce the quality, safety and shelf life of perishable products. EMS sanitizes the surfaces of food and food-handling or processing equipment, and the air itself. Yet it is completely harmless to humans, animals and the environment.

"Operational, health agency and environmental mandates have been in place for years to regulate food safety," says Michael Higgins, EMS general manager. "The reality is that they are not fool proof. Food still gets thrown away and recalled, and consumers still get sick.

"The EMS system safely and significantly decreases bacterial and viral presence in real world applications, not just in laboratory settings," continues Higgins. "Plus, this technology is safe for all fresh perishables, including organics. Because one of the results of this technology is increased product shelf life, it gives people more time to enjoy their food, which helps extend the family food budget."

Utilizing a comprehensive two-stage cleaning process that works 24/7, EMS neutralizes airborne impurities while sanitizing surface areas without the use of harsh chemical cleaners. In stage 1, the primary air cleaning occurs as air passes through the EMS non-thermal reaction chamber, where airborne impurities are destroyed at a molecular level. In stage 2, the transformed oxygen in the air cleans surfaces of food and equipment and further cleans the air. "It is a remarkably complex process made simple by EMS," says Higgins.

The system is USDA-tested and FDA-compliant, and has been scientifically validated. Photos and scientific test results are available by request.

EMS systems are already being used in various installation configurations including: pre-coolers, processors, packaging rooms, distribution centers, cold storage facilities, temperature-controlled labs, grocery stores, restaurants, and transport refrigeration units. "Given the global nature of perishable supply chains today, utilizing this technology at any step in the chain can help enhance the safety of the perishable, protect consumers, reduce losses, and protect the hard-earned brand equity that all of our customers have spent years building," concluded Higgins.

Climate Control Technologies is a business sector of diversified industrial firm Ingersoll-Rand Company Limited, and provides equipment and services to manage controlled-temperature environments for food and other temperature sensitive products. The sector encompasses both transport and stationary refrigeration solutions and includes the Thermo King® and Hussmann® product brands. More information about the EMS technology can be found at www.ems.ingersollrand.com.

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