

Application of Radiant Catalytic Oxidation (RCI™) in a Retail Grocery Store to reduce Shrink Losses

Radiant Catalytic Ionization technology was deployed in a retail grocery store located in eastern Ohio in early 2007. Units were installed in the following areas:

- Produce display Cases
- Meat and Deli Cases
- Walk-in Produce, Deli, Meat, Bakery, Dairy Coolers
- Meat Cutting Room

The store was a franchisee of a large regional chain and data was recorded over a 1 year period to determine the impact on several key indicators. The following results were obtained:

<u>Test Criteria</u>	<u>2006 Data (pre RCI)</u>	<u>2007 Data (post RCI)</u>
Shrink Percentage – Produce, Fresh Meat & Deli	2.3%	Less than 1%
Customer Perception	No comments noted	Many unsolicited comments regarding the “freshness” of the store
Employee Perception	Issues with odors in fresh meat/fish areas and in the walk-in cooler	Noticeable improvement, especially in the meat/fish areas
Maintenance	Periodic cleaning of cooling coils	Frequency of cleaning reduced by 70%
Customer Perception		Perishable foods last longer

Additional benefits are being evaluated which include:

- Reduced Employee sick time
- Reduced chance of food born contamination (note this store has had no known pre RCI or post RCI food born contamination to date). The owner has stated He goes home not worrying about a food born incident as He would prior to installing the RCI Technology.

At the 1st end of year review of costs, shrink savings and system benefits meeting, the store owner was quoted as saying: “Knowing what I paid and zero maintenance (one bulb replaced under warranty) and the amount of electricity used (not measureable), if an employee would leave the ceiling lights on one extra hour in the grocery department one time a year would be more electricity than this whole system used for the year. Again the knowledge of what I paid, the savings and benefits received; if you walked in here today quoting a price of double what I spent I would not hesitate to purchase this system”.

Pictures of Installation

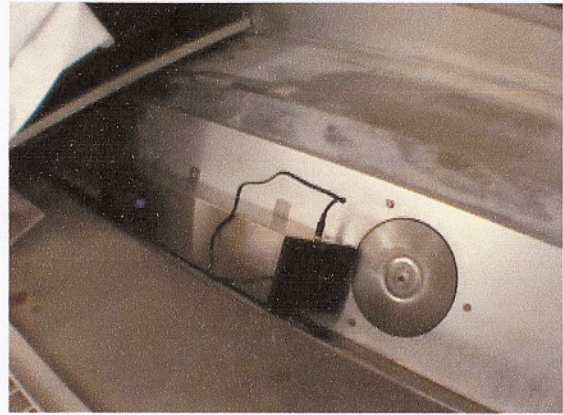
Produce Area



**In-Duct 2000 Mounted in
air-channel below produce**



Deli Cases



Restroom

Walk-in Cooler

