

Fresh. Clean. Safe. Sustainable

Solutions from GenEon Technologies' innovative InstaFlow provides Grocers and Commercial Food organizations the flexibility (convenience) of having one system in place that markedly improves food safety. Additionally, users of the GenEon system have seen improved reliability and performance as a result of new thinking in ECA generation. The Food Safe₁ solutions from GenEon keeps your produce safe and fresh while insuring optimal performance for produce sprayers and meat slicers; keeping them free of Listeria and other harmful pathogens. GenEon Technologies' provides a broad range of solutions to keep flowers and produce fresher longer, and meat cases safe and clean. The InstaFlow generates a safe solution that work and has a proven track record of reliability and uptime for clients.



“Where to use?”

GenEon's InstaFlow supports a wide variety of areas in the store including: Produce, Cut Fruit and Vegetables, Cut Flowers, Deli, Meat Case, Dairy Cases, Scales, Meat Slicers Belts, Counters, Glass, Shopping Carts, Baskets, Tables, Chairs, and much more...

Why GenEon's Blended Stream Solution?

- ✓ Keeps produce crisp and fresh
- ✓ Improves health of spray lines and hoses by eliminating harmful pathogens and Bio-Film
- ✓ Tested by a leading University and proven to be pH balanced on produce₂
- ✓ Helps to keep cut flowers fresh for extended periods
- ✓ Compact design reduces footprint by 65% over traditional systems
- ✓ Blended stream reduces water use by 55% over other systems
- ✓ Reduces maintenance costs through streamline design
- ✓ Connects to garden hose applications
- ✓ Eliminates need for storing large amounts of chemicals
- ✓ Increased Uptime compared to Split-Stream Systems

“What do GenEon's customers say?”

“We have been completely satisfied with the performance of GenEon's InstaFlow unit, we had another manufacturer of this type of technology prior to GenEon and had many issues with keeping the devices running. GenEon's team has provided us exceptional service and flexibility in meeting our every need.”

Elana Lejeune, Director of Operations of Heath & Lejeune



Retail Food



The solutions have been tested at University of Georgia's Food Safety Lab and have been found to achieve a full kill step on ready to eat lettuce and tomatoes which has never been achieved before.



Benefits of using GenEon:

- ✓ Reduces water consumption by 85% versus Split Stream technologies
- ✓ Quickly and effectively kills Listeria and other dangerous pathogens
- ✓ One Organic Food Producer removed all of their traditional chemicals and is seeing exceptional performance with the elimination of listeria
- ✓ Cost effective to maintain and keep operational
- ✓ InstaFlow has a proven track record in numerous industrial applications for reliability and uptime
- ✓ Solution is affective against other pathogens including legionella, mold, mildew and much more.

Powerful Technology-with Reliable Performance

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|----------|----------------|-----------|------------|
| H1N1 | Pseudomonas | Bio Films | Salmonella |
| Listeria | E.coli O157:H7 | Mold | Norovirus |

Kills Harmful Germs (when used as directed) **
(Testing performed at EPA Certified Labs and Research Universities)



1,2*Efficacy of neutral pH electrolyzed water in reducing *Escherichia coli* O157:H7 and *Salmonella* Typhimurium DT 104 on fresh produce items using an automated washer at simulated food service conditions.

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GenEon solutions are a safer and sustainable alternative to traditional chemical products and are comprised of natural minerals, water and energy – an ideal solution for healthier environments. Call or visit our website for more details.

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