



Scientist Endorsements

"Results of seven (7) food products demonstrated that FRESHY exposed foods had an extended shelf – life over non-FRESHY foods of at least 4 days for organoleptic parameters including: texture, odor and/or visible mold growth during this study. FRESHY exposed foods in this study had an extended shelf – life of from 111% to 200% over non-FRESHY exposed foods from the date of purchase."

Anthony R. Febbraro

President – Microbica Laboratory Partners, Inc.

"I believe FRESHY has shown to be an excellent noninvasive and safe method to prolong shelf life and retain moisture and freshness of many food products and commodities as well as inhibit or kill spoilage and potential microbial pathogens in the general food supply."

Dr. Daniel Y.C. Fung, MSPH, PHD

Professor of Food Science and Animal Sciences and Industry at Kansas State University

This is a summary of several studies completed by Transgenex Nanotech, Inc. an independent laboratory, on the FRESHY device. Study included dairy, breads, vegetables, fruits and meats.

"The food products used had less spoilage and prolonged shelf life when exposed to FRESHY in both the refrigerator and pantry. Bacteria exposed to FRESHY showed a trend in which there was a 33.5% reduction in logarithmic growth rate."

Dr. Shyam S. Mohapatra

Transgenex Nanotech, Inc.

Chef Testimonials

"I am a Classically trained, Certified Chef & Restaurateur of a Fine Dining establishment located in Atlantic Beach, Florida. I have used the FRESHY product as a test market specifically in our Fresh Herb Cooler which stores Artisan Greens, Fresh Lettuce varieties, numerous Fresh Herbs and various Specialty high end produce items, all of which are highly perishable. I am amazed at how the FRESHY has made such a difference in keeping all items fresh and long lasting. It has been a remarkable and notable difference. Not only does it provide the maximum freshness from our Cooler directly to our Customer, it also assists in cost savings to our Operations. I have even used the FRESHY at home in my personal refrigeration and again, the impact has been notable. I am very excited to see how the FRESHY can continue to positively impact the bottom line and look forward [to] its expanded use!!"

Daniel Groshell

Chef and Restaurateur – Ocean 60

"I have been a Chef for the past 35 years and as all Chefs know, the shelf life of food is very limited. Waste due to food going bad is a kitchen enemy. Well, good news is here for everyone! Freshy is a revolutionary break through to eliminate waste. I have been using Freshy in my home refrigerator and I have seen produce last 3 times longer and meats last longer too. It is almost a miracle to me to not have any more waste. Everything stays fresh!! Now we can make money by controlling food costs and waste with Freshy. In one word, AWESOME!! Freshy Works is awesome. I recommend all Chefs get Freshy and start saving money today!"

Joseph Shilling

Formerly of The New York Palace, Ritz-Carlton New York and Windows of the World