

Corrigan Report

Fresh Ideas... ..Practical Solutions

Winter/Spring 2003

Many Pluses to Humidity

Water and air are primary elements of life. Along with refrigeration, they're also the key components for fresh product preservation.

However, refrigeration has a tremendous drying effect on unwrapped meat and seafood. Typically, service cases run cold (below 32° F) and have less than 40% relative humidity levels. These factors rob moisture from product. We frequently hear that meat put in the case at 9:00 AM appears dry and darker by 3:00 PM.

This shouldn't happen! For 10 years, Corrigan Corp. of America, has been manufacturing humidity equipment for service meat, seafood, and deli cases. Marketed as VaporPlus, Corrigan's system raises the case humidity to above 90% RH. The benefits to this are many:

- Product looks better, it's visibly more moist and appealing. Customers remark how fresh product looks as they order "I'll have some of that."
- Product lasts longer with the VaporPlus. We're told that product looks as good at 5pm as it did when it went into the case that morning.
- Less shrink and higher scale weights goes hand in hand with longer shelf life. One seafood department employee showed us her forms documenting product she threw out since using VaporPlus—they were blank!
- Product stays colder because of the effects of evaporative cooling. This is like the cooling effects felt when you stand in the mist of a lawn sprinkler on a hot day.
- Energy savings are realized by raising case temperatures.



Higher case humidity stops product dehydration.

- Employees really like VaporPlus. It's no longer necessary to unload cases or even cover product at night. And for seafood, ice is a thing of the past.

Special points of interest:

- Increase profits with humidity.
- Increase sales with better looking product.
- Make larger, more appealing displays because product quality is maintained in humid environment.
- Eliminate ice usage and operate cleaner more sanitary cases.

Independent Research Proves Value of VaporPlus

Scientific studies further support Corrigan equipment. A major case manufacturer, after laboratory testing, reported that the dehydration rate decreased by 38% using a Corrigan VaporPlus system.

A food science and

technology paper by James and James states: "...it is essential to maintain relative humidity in display cabinets of at least 85% or above to achieve display periods for unwrapped meats. Lowest temperatures and highest humidity that are

practically feasible will minimize weight loss from unwrapped meat. After all, fresh meat and seafood is approximately 70% water."



Fog clears quickly, leaving high humidity levels.



Big Savings with VaporPlus™



“We’ve tried all the other systems and yours works. I get consistent humidity throughout my entire display and the equipment just keeps on working with no maintenance. Those other systems either don’t provide enough moisture, or they squirt water, which causes my seafood and meat to discolor.”



Salmon after being displayed all day with the VaporPlus protecting its freshness. Note that the color is still wonderful and there are no signs of whitening as would happen if ice were used or water got on the display.

Your Corrigan rep will gladly review the mechanics of the VaporPlus system. It’s really quite simple.

Your store water is further filtered to remove sediment and bacteria. This treated water is mixed with pressurized air (from a compressor) into a stainless steel nozzle. This nozzle breaks up the water particles into the smallest droplet sizes available in an air atomizing nozzle. Unlike other systems that spray water directly on the product (causing puddles and appearance problems), the VaporPlus nozzle is installed

below the display. The result is a dry feeling vapor which fogs the service case.



VaporPlus is so easy for store employees to use. A single dial control adjusts the length of fogging; just increase or decrease to provide exactly the right amount of humidity

for your case type.

Equipment is simple and inexpensive to maintain. Just change filters every 6 to 12 months.

If the boss says “We can’t afford it,” the VaporPlus is easy to cost justify. If you save \$25.00 per day from shrink and disposal, you’d pay for the equipment in less than three months. Conversely, if you use VP for 10 years, saving \$25 per day, you’d be ahead over \$80,000.00

The above figures are quite conservative. They don’t include dollar and labor savings from eliminating ice

Ozone Fresh and Safe

There’s a new twist available for Corrigan’s humidity systems in seafood cases... ozonated vapor. You might be more familiar with ozone and its place in the environment. But ozone is also among the most powerful disinfectants available for use with food. It’s stronger than

bleach (without the negative effects and odor of bleach).

Ozone kills bacteria and virus in seconds. Ozone destroys e-coli and salmonella on contact.

Ozone treatment in seafood cases reduces product spoilage from decay causing bacteria, and controls case

odors. Surfaces stay cleaner and more sanitary.

The Poseidon™ ozone generator is also available as a POU unit. Simply attach to a water line and use it for cleaning and sanitizing purposes including: rinsing seafood and poultry, cleaning cases, utensils and pans.



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See the Corrigan VaporPlus and Other Products at the FMI Show, Chicago, IL. Booth #4415 May 4-6

