

Corrigan Report

Since 1979



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Special points of interest:

- The Corrigan team gets bigger.
- Expanding service capabilities.
- Dry Fog innovation needed in many industries.
- The best equipment guarantee in the industry.

Best Fog for Humidifying Perishables

Humidity without wetness...

Corrigan continues to innovate and push industry standards with its larger space humidity systems designed to offer high relative humidity by achieving non-condensing fog. This means that perishables can be maintained in a high humidity environment, without the dripping and dampness on walls, racking and floors.

The applications are numerous: produce storage, banana ripening, citrus de-greening, meat processing plants, and any size space requiring a fixed level of humidity.

The system will automati-

cally kick on when the humidity falls below the pre-set level and turn off when desired humidity is achieved.

Systems are custom designed per application according to size and optimum humidity requirements. All components are complete even down to the tubing, hardware and fittings for ease of installation.

Professional installation is available throughout North America, South America and Europe. No space requiring humidity is too small or too large.

Extend product life while countering the drying effect



Non-wetting fog is best for extending shelf life of moisture-sensitive fresh foods.

of refrigeration with Corrigan humidity. Corrigan's leading-edge humidity system is the largest volume of fog per nozzle on the market, keeping surfaces dry and reducing shrink by providing very accurate humidity levels.

New Position at Corrigan

Eric Ellingson has joined Corrigan Corporation as Chief Operating Officer/General Manager reporting to President Mike Corrigan. Prior to joining Corrigan, Eric most recently served as Managing Partner for MEDX LLC, a privately-owned service and manufacturing business.

Eric has over 25 years of experience in operations, product development, strategy and business development roles within small entrepreneurial as well as large Fortune 20 companies. Eric has experience designing and implementing USP Purified Water reverse osmosis systems, as well as engineering efficacious antim-

icrobial compounds with proven outcomes. Eric is the holder of eleven U.S. patents. He graduated from Iowa State University with a degree in Chemical Engineering, Illinois Institute of Technology with a Masters in Chemical Engineering, and the University of Chicago's Booth School of Business with a MBA.



Superior Produce Misting



UltraMist™ producing very fine particles for fresh produce.

It is common practice to maintain perishable produce with an automatic produce misting system. It makes business sense as misting promotes fresh, marketable product. Fresher does sell better.

So how do you choose a produce misting supplier? Factors like system design, total cost of ownership, warranty terms and service reputation should all be carefully considered.

Corrigan Corporation, the inventor of produce misting with

the issuance of US Patent 4,179,900 in 1979, now has over 30 years of produce misting experience.

Corrigan remains the market leader because the systems are designed with the total cost of ownership in mind. Each component is engineered to perform reliably for years. The design has earned NSF169 certification.

To back up the superior design, Corrigan offers the best industry warranty of two years

on parts, one year on labor, three years on solenoid valves, and lifetime on the spray bar and on/off nozzle assembly. No other company offers this broad warranty.

Corrigan produce misting systems are installed and serviced under the supervision of Water Quality Association (WQA) certified water service professionals. These highly trained technicians ensure your equipment is operating at optimal levels.

When choosing a produce misting system, make sure you choose the best in the industry - Corrigan.

Improvements in Solenoid Valves

After several years of development, we are pleased to announce production of the ASCO NSF-certified solenoid valve. We are honored to have participated in the design and beta production testing of this new composite valve.

We are the only misting company to offer a three year warranty on our solenoid valves. With over 30 years experience in the sales of misting systems, we offer the most reliable mist-

ing systems available. The trouble-free performance of our equipment translates into true "every day low cost" for our customers.

This new ASCO water valve was tested at 120°F, 150 PSI and withstood three million cycles. In our "UltraMist" produce misting system, one million cycles translates into ten years of use.

Shipments started in 2013.



Corrigan worked with Automatic Switch Company (ASCO) on the design and testing of the new composite solenoid valve that is NSF Certified.

Water Filtration and Purification Expertise



Total Store Water Filtration

With over 30 years of water service experience and WQA certified technicians, Corrigan Corporation is the leader in providing water filtration and purification equipment to the perishable foods' industries.

Hard water can decrease equipment up-time and increase the

amount of scale. Let Corrigan customize a water treatment solution to meet your total water needs.

If total dissolved solids and contamination is your issue, Corrigan manufactures five dependable, low maintenance reverse osmosis systems that

will remove up to 99% hardness ions and scale constituents allowing your water using equipment to run trouble free.

Whether you have a single point-of-use or a facility-wide need, Corrigan has the proven water treatment system for you.

Open Seafood Case Issues and Solution

The design of open seafood cases is appealing to the shopper. Sleek, minimalistic and definitely open.

Trying to keep seafood presentable and fresh has always been a challenge. The drying effects of refrigeration on seafood is well known. Open seafood cases which readily allow water to evaporate into the drier surrounding air, have only compounded this difficult issue.

Fortunately, Corrigan Corporation has an open case solution that promotes longer shelf-life, reduces shrink and can even eliminate the need for ice.

Our nozzle design emits a controlled micron-sized water vapor resulting in a gently rolling fog. We strategically place the nozzle above the open case allowing the fog to cascade downward onto the seafood display area. Lastly, we control

the system inlet air and water pressures as well as the on/off time to maintain the required relative humidity to maximize your seafood shelf-life.

The result is an esthetically pleasing open seafood case with a fog cover providing an overall fresher display.

Our customers' report: it's a real show stopper. Shoppers see the cloud from the other end of the store and are instantly attracted to the display.



One VaporPlus™ nozzle fogs the entire display.

Slaughterhouse Case Study

The problem: Costly shrink was occurring during the 24 hour primary chilling process, where fresh carcasses are spaced in a room designed to slowly reduce the core temperature. Corrigan was asked to maintain carcass weight while eliminating the moisture that had previously collected on walls and dripped from the

cooler ceiling.

High relative humidity levels are needed to help with carcass weight loss and ensure quality chilling time.

The solution: A dry fog with droplets that are so small they bounce off surfaces and are quickly absorbed in the atmosphere raising relative humidity

to the 90% RH set-point.

The result: The VaporPlus™ warehouse humidity system reduced the carcass shrink from 3.0% to 1.5%. That's a savings of \$40.50 per hide on a 900 pound beef carcass valued at \$3.00 per pound. The system paid for itself in two weeks! And no moisture collected on the ceilings or walls.



A dry, non-condensing fog, droplets that are so small they bounce off surfaces and very quickly raise the %RH of the chill room.

New Southeast Branch

Corrigan Corporation announces that Greensboro, North Carolina is the start of our southeastern expansion. As part of this project, Corrigan plans to increase focus on service and sales for the grocery industry in the Southeast.

“Corrigan is a growth company

with a long history of quality manufacturing in produce misting, humidity and water filtration applications for the perishable food industry. We look forward to growing our business in the Southeast and creating more jobs for the local economy. This expansion will allow us to broaden our focus

on providing exceptional customer service to our valued base in the region,” said Mike Corrigan, President & CEO of Corrigan Corporation of America.



A North Carolina service base allows Corrigan to service a key Southeast geographical area.



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Corrigan Corporation of America is the world's leading manufacturer of automatic produce misting. Corrigan offers the first life-time guarantee on leak free nozzle shut-offs and spray bars; first in dry fog technology for humidity and first in reliability and low cost of ownership. Corrigan is known for the UltraMist™, HyperSoft™ reverse osmosis, water treatment systems for whole store and food service departments, and the VaporPlus™ humidity equipment for fresh food service cases and refrigerated warehouse applications. Supermarkets see their margins improve for fresh produce, meat, seafood and deli as a direct result of this equipment. A small investment provides large, long-term returns.

Since 1979, our commitment is to lead the industry through innovative products that are designed to improve profits by reducing shrink and extending the shelf life of fresh foods.

“Fresh Ideas...Practical Solutions”

Member
**WATER QUALITY
ASSOCIATION**



What our customers tell us:



“The Corrigan VaporPlus™ saved my operation 50% on shrink per carcass. The system allowed us to get out of the old drip humidity method and keeps the room consistently at 90% RH. And surfaces stay dry.”

Joe, Plant Manager
Meat Processing Facility



“I’m really glad you came because Joe did a great job. I remember him. I can honestly say that I was really impressed! He made sure everything was working just right. He made a lot of changes and I was just so happy with everything. It is spraying just how we wanted it to and the vegetables look great. Thank you so much.”

Don, Farm Stand Manager



“I couldn’t do my job. I mean I wouldn’t do this job if I didn’t have the Corrigan VaporPlus™ to keep my meat fresh. With this large a display, I am responsible for, the fog keeps my product looking great, even at closing tonight, it will look the same as when I loaded the case at 6 this morning. No turns.”

Tom, Meat Department Manager



“Corrigan has turned our misting program around 180 degrees. I had all the other misting companies in here and I got tired of hearing about all the break downs and emergency service calls. In six months time, they solved all our problem stores’ issues and continue to improve our misting and humidity operations. I just don’t hear about misting problems anymore.”

Rick S. , Maintenance Supervisor