



**BEA Distribution Inc. Authorized
Puradigm Distributor
(248)449-1104**

www.puradigmsolutions.com

Walk-In Coolers, Cold Food Storage, & Refrigerated Food Transportation Vehicles Benefit from Puradigm

- Proactive solution to begin to comply with the Food Safety Modernization Act.
- Increased shelf life of exposed foods.
- Mold, Mildew & Fungus reduction on surfaces, products, and in the air.
- Reduction in the use of harmful cleaning products providing a truly organic solution.
- Improved consistency & quality of products.
- Reduction in dangerous pathogens leads to a safer product to the end customer.

PURADIGM Technology has been developed to address many of the challenges of all aspects of cold food storage. Our objective is to assist in the management of mold, mildew, E. coli, Listeria spp, Salmonella, Norwalk and other potentially dangerous pathogens in the air and on surfaces. This technology provides a healthier environment by reducing harmful bacteria and cross contamination which leads to food spoilage and the potential of contaminated food products leaving the kitchen area.

PURADIGM Technology works as an active purification system that consistently delivers high energy clusters and advanced oxidation throughout the indoor cooler space. Additionally, because of reduction in contaminants, the Puradigm solution extends the shelf life as well as reduces spoilage of foods exposed to the ambient air throughout the entire cooler on a 24/7 basis which can provide a significant cost savings.



**PURADIGM PRO
(Large Coolers)**



**PURADIGM Flow
(Small Coolers/Trailers)**

Contact a Puradigm Professional about our facility assessment program or discover us online at www.puradigmsolutions.com



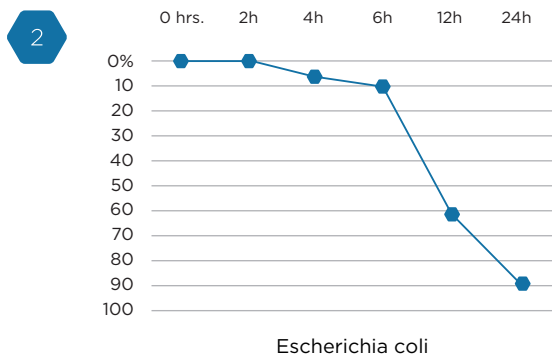
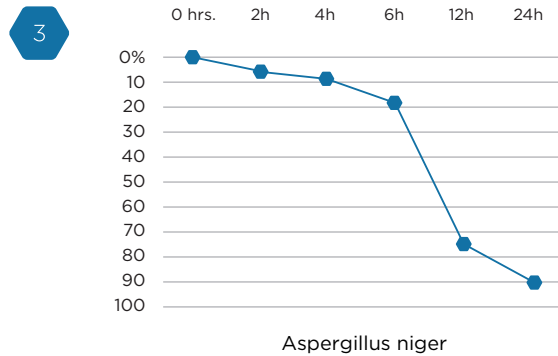
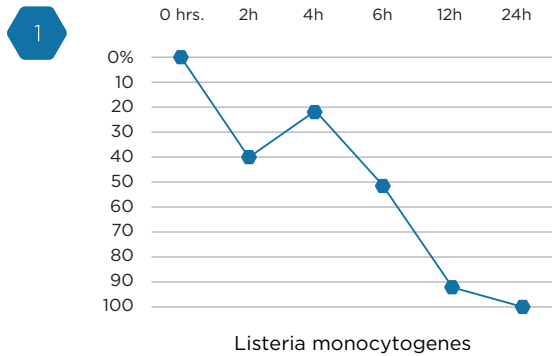
*See Kansas State University test reports for specific pathogen reduction data. Copyright 2014, Puradigm, LLC Puradigm Technology has been third-party validated to manage potentially dangerous pathogens and odors both in the air and on surfaces



COOL™ FLOW™

Puradigm® COOL™ and FLOW™ units have been scientifically proven to manage potentially harmful contaminants such as E. coli, Listeria spp, Salmonella, Norwalk and Mold in ice machines, coolers, & refrigerated containers. Additionally, because of reductions* in contaminants such as mold and yeast, Puradigm units can provide significant cost savings due to less frequent cleaning of ice machines as well as managed spoilage and contamination of foods.

Percent reduction in an icemaker due to treatment with Puradigm™ cell for 24 hours*



* Testing conducted by Kansas State University Food Science Institute

Our products are not medical devices and are not intended to diagnose, treat, or cure any disease.

Coverage area depends on variables such as the severity and frequency of pollution, flow of air in the environment, humidity and temperature. Puradigm, LLC declines all responsibility for all damages arising from improper use of the unit or in case of tampering with the unit.