

Case Study

Air Purification & Fresh Produce Protection



REMA 1000 (Skovvej, Korsør - Denmark) - Multinational Retail Chain

Grocer Jørgen Nordtorp has invested in a new, cutting edge solution in the fight to reduce food waste: Airius PureAir fans, which not only clean the air, but have also doubled the shelf life of vegetables and kept bread and flowers fresh. The result is less food waste, better indoor climate control and less work.

Challenge

In the REMA 1000 store on Skovvej in Korsør, new solutions were being investigated to cut food waste and reduce the amount of fruit and vegetables being discarded to optimise earnings.

Staff and customer protection was also of paramount importance amidst the SARS-CoV-2 pandemic

Solution

In October 2020, the REMA Skovvej store installed two Airius PureAir fans in their fresh produce, bakery and florist department in order to protect their fruit and vegetable stock.

The PureAir fans are equipped with cutting edge ionisation technology, which neutralises up to 99% of all bacteria, viruses and moulds.

Results

“The result is surprisingly good! Fruits and vegetables stay fresh for 1-2 days longer than before”, says grocer Jørgen Nordtorp, who runs the REMA 1000 store in Skovvej. *“In this way, the fans contribute to both reducing food waste and making the store more green.”* REMA 1000 are now in discussions regarding installation of the PureAir system throughout the rest of their stores.

- Shelf life of fresh produce doubled
- Reduces produce handling & overnight storage
- Improves comfort & reduces HVAC costs
- No filters required
- Huge reduction in food waste
- Protects against viruses (Inc. COVID19)
- Easily adaptable and extendible solution
- Significantly improved air circulation

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Fresher Air Saves Time

Usually fruit and vegetables are stored in cold rooms overnight and replaced the next morning in Danish grocery stores, due to poor air quality in the store rooms. But, with Airius PureAir fans this is no longer necessary. Easily installed in the ceiling the PureAir system also provides constant air circulation, balancing temperatures and improving comfort significantly.

“The air has simply become fresher, so now we do not have to drive most of the fruit and vegetables in and out of the cold storage every day, and thus we save a lot of time”, says REMA grocer Jørgen Nordtorp.

“Especially for sensitive vegetables such as cauliflower and broccoli, we are experiencing a doubling in shelf life. But even for coarse vegetables, there is a clearly longer shelf life”, he explains.

Jørgen Nordtorp is also looking forward to the upcoming strawberry season with fresher products and better shelf life. The strawberries can withstand poorly changing temperatures and storage in a cold room overnight. This often results in a very large discard of the red berries.



Reduces Labour With Less Handling

With the Airius fan installed, Jørgen and his team of staff no longer have to handle goods in and out of overnight storage and as a result have saved at least 20-30 minutes of labour time on a daily basis.

“We save a small hour a day, because most fruits and vegetables are no longer refrigerated overnight. It is a relief, especially because it is typically inexperienced employees who would otherwise have to carry out the work during the evening”

Jørgen Nordtorp - Store Manager