



Fresher Air...

Fresher Food...

Fresher for Longer



Meet our R&D department – Mother Nature

Guerite is mined exclusively in the Mojave Desert, Nevada, USA.

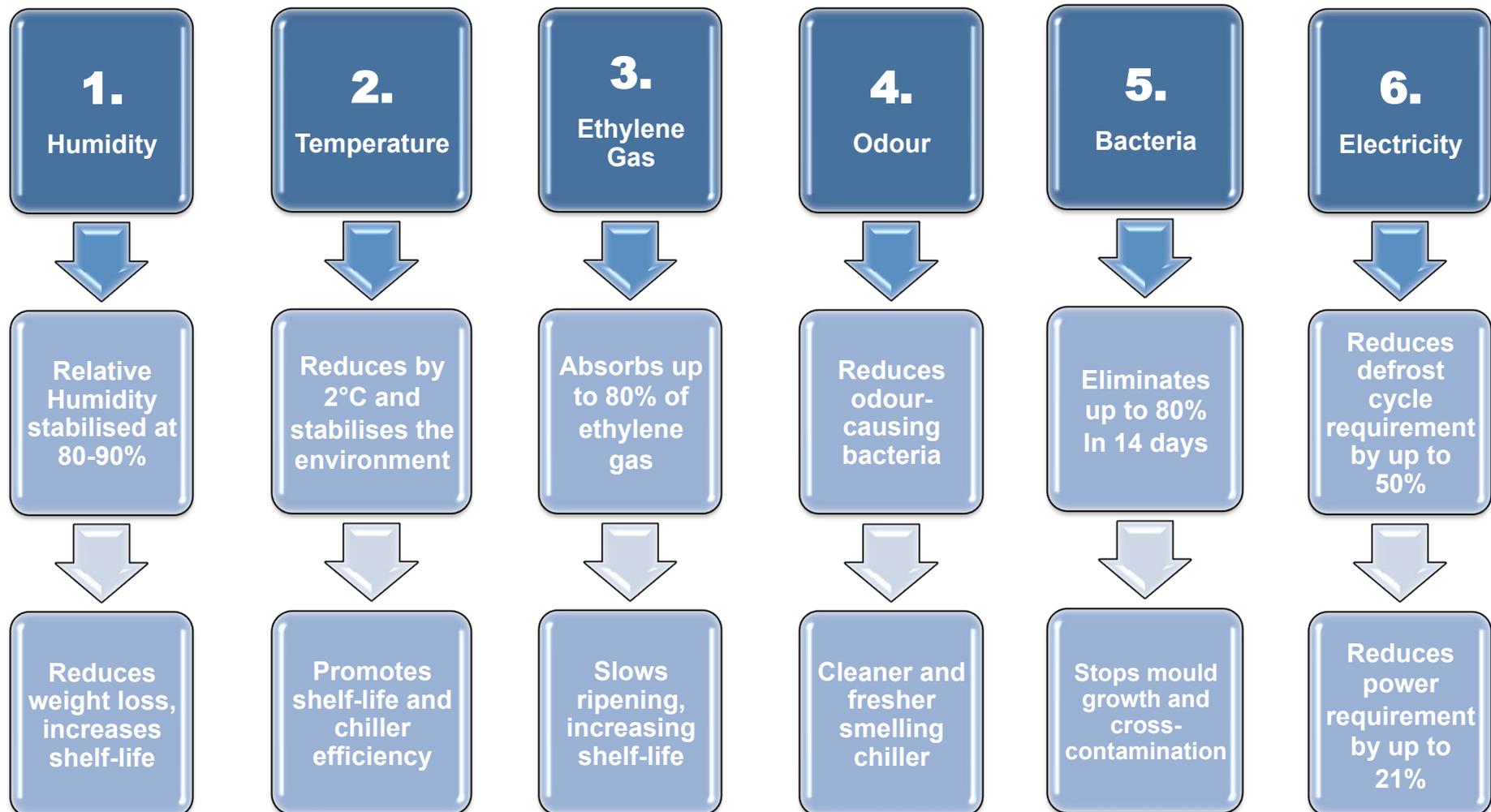


The [ecoroq](#) filter contains a unique blend of two 100% natural mineral compounds, *Guerite* and *Saugin*. *Guerite* has the ability to naturally adsorb and de-sorb moisture; the only mineral in the world known to have this property. *Saugin* has been added to provide improved absorption qualities.

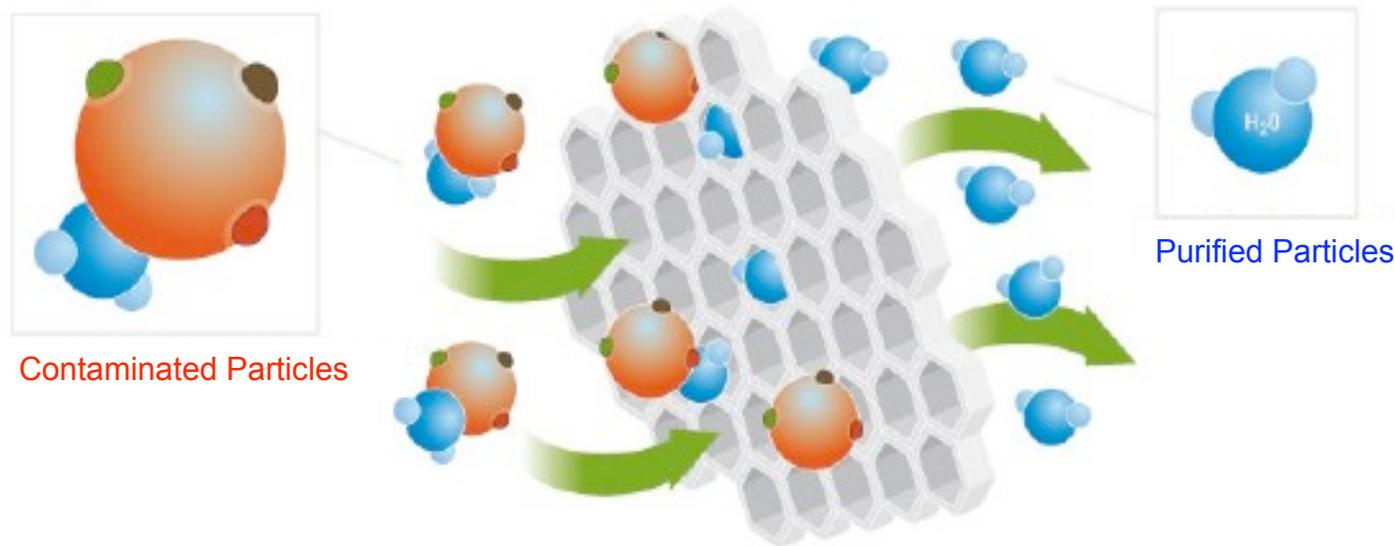
With these two natural minerals gives you the most effective and efficient filter available today.



The Ecoroq Six Steps to Success



Ecoroq at work



- *Guerite* in the filter attracts contaminated water molecules (adsorption) and these are then filtered through the microscopic, crystalline pores acting as a molecular sieve
- Purified water particles are then released back into the refrigerated environment (desorption)

Ensuring freshness throughout the food chain



...and even if its not food, if it needs refrigeration...
...we can help



Ecoroq – some of the benefits

- is 100% recyclable and does not degenerate
- reduces temperature by 2-3°C meaning optimal storage conditions achieved faster and more efficiently
- Reduces defrost cycle requirement by up to 50%
- Reduces peak temperatures and recovery times
- Reduces refrigeration power consumption by up to 21%
- Increases life of refrigerator compressor motors and reduces maintenance costs
- Safer working environment with drier working conditions
- is non-toxic and safe to use in any environment involving food and produce
- Meat/fish retains 70% more of juices – retains taste, goodness and weight
- Post-kill and post-cook chill times significantly reduced
- Chocolate doesn't sweat or discolour and pastries keep their consistency for longer
- Produce can remain at peak freshness twice as long

* More detailed information and reports are available upon request



Ecoroq – reducing overheads



Customers - Hotels



Customer comments:



'At first I was a little sceptical but once the filters were installed I immediately saw the improvements in food freshness and lower temperatures in our fridges'

Michael Roux (Jnr)
Patron / Chef, Le Gavroche London



'I think this product is a breakthrough, it's one of those wonder products that do everything. It's good for the environment, good for the fridges and good for the food.'

Shane Osbourne
Chef / Owner
Pied à Terre,
London



"We have seen a big improvement to our fridges. They are colder, dryer and our food is staying fresher 2-3 days longer."

Andrew Bennet
Executive Chef
The London Park Lane Hotel



"My Culinary Team immediately saw the improvements. As a Certified Executive Chef with over thirty years of experience in the food service business, I know when a product is efficient in its delivery and proficient in cost savings." **Stephen A. Bello CEC,**
AAC Executive Chef
South Nassau Communities Hospital
American Culinary Federation Long Island
Chairman of the Board Emeritus
American Academy of Chefs
Les Amis d' Escoffier Society of New York
Chef De Cuisine Association



They say seeing is believing...

... so confident are we, that we're prepared to install the filters at one of your sites, to enable you to monitor the results over the next 14 days.

If at the end of that time you're not convinced, we'll remove them at no charge.

We want you to see first-hand the benefits and savings that **ecoroq** can bring to your refrigeration environment.



**Call Hunter Technologies
today on (02) 4369 4964.**



INTERNATIONAL QUALITY SYSTEMS PTY LTD

CERTIFICATE OF REGISTRATION

complies with the requirements of
HACCP - CODEX ALIMENTARIUS ALINORM 97/13A

SCOPE OF CERTIFICATION:

ANZSIC CODE:

EXCLUSIONS:

Certificate Number:

Certificate Issue Date:

Certificate Expiry Date:

Signed on behalf of
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