

tersano[®]



METHODOLOGY:

- 1) Batch sample of food divided into 2 portions.
- 2) Portioned sections of food cleaned using SAO[®] and ordinary tap water.
- 3) Stored in separate re-sealable storage containers and refrigerated.
- 4) Samples reviewed and documented daily for a period of 8 days.
- 5) Visual record of comparisons taken on day 8.

tersano[®]



METHODOLOGY:

- 1) Batch sample of food divided into 2 portions.
- 2) Portioned sections of food cleaned using SAO[®] and ordinary tap water.
- 3) Stored in separate re-sealable storage containers and refrigerated.
- 4) Samples reviewed and documented daily for a period of 7 days.
- 5) Visual record of comparisons taken on day 7.

tersano®

2010

SAO® (iClean mini)



Tap Water



16 DAYS OF FRESHNESS

METHODOLOGY:

- 1) Batch sample of food divided into 2 portions.
- 2) Portioned sections of food cleaned using SAO® and ordinary tap water.
- 3) Stored in separate re-sealable storage containers and refrigerated.
- 4) Samples reviewed and documented daily for a period of 16 days.
- 5) Visual record of comparisons taken on day 16.