

## Services Support Department

Contact Info: **800-218-8507**

email: **Support@humitec.net**



## Why Continue Losing Products?

*Spoilage of your fruits and vegetables, and excessive trim losses, can amount to significant costs. What if you had an easy way to reduce these unnecessary losses and SAVE money? **We have a simple solution!***

Our **ProTEC™ Protection** panels are a proven, 100% natural desiccant solution for removing excess humidity and ethylene gas inside walk-in coolers and refrigerators. Too much humidity and ethylene gas contributes to premature decay of fruits and vegetables. Additionally, excess moisture inside coolers and refrigerators is also a factor in the cross-contamination of odors, bacterial and fungal growth, excessive compressor wear-and-tear, and causes energy waste.

**Contact us TODAY to learn more about extending the freshness, quality, and safety of your produce... and start saving money!**

### **ProTEC™ Protection Panel Benefits:**

- Extends Freshness up to 50% Longer
- Reduces Odor Contamination
- Reduces Mold and Mildew Growth
- Lowers Temperature
- Extends Compressor Life
- Reduces Energy Drain
- Promotes Product Safety
- Helps Meet USDA, FDA & HACCP Requirements and Guidelines
- Increases Profits by Reducing Waste

*"My lettuce was still good when we returned from the Christmas Holidays. I was shocked! I've been at this a long time and have never seen anything like it."*

*School CNP Manager, AL*