

# Maximize Your Profits, Minimize Waste

SOLUTIONS  
FOR  
TRAY-PACKED  
AND IN-CASE  
MEAT

Inhibit the growth of bacteria

Slow the browning of meat

Eliminate early pulls

Reduce mark downs

Improve your bottom line

## Keep Meat Healthier

Through a natural process, CO<sub>2</sub> **inhibits the growth of bacteria** on meat products. Introducing CO<sub>2</sub> helps **slow down the browning of meat**, making the meat appear more red and appetizing through the sell by date. That means happy and healthy customers.

## Shrink Your Shrink

CO<sub>2</sub> Technologies' pads keep your tray-packed and in-case meat looking its best up through the sell by date, which:

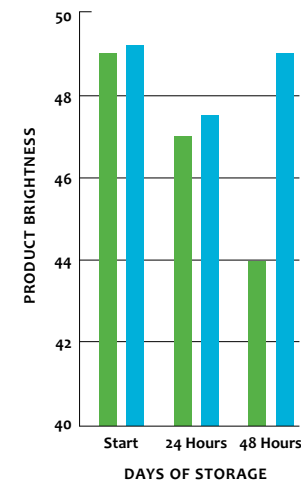
- Eliminates the need for early pulls
- Allows you to keep products at full price through the sell by date
- Reduces overall supply cost

Offer your customers a better looking more wholesome product with pads from CO<sub>2</sub> Technologies and increase your profitability.

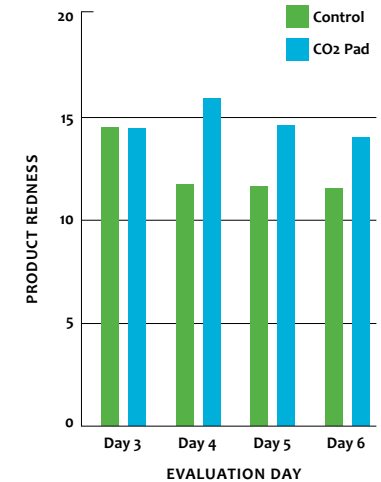
**Make the switch today!**

## The Science Speaks for Itself

Meat Brightness  
Using CO<sub>2</sub> Pads\*



Meat Redness  
Using CO<sub>2</sub> Pad\*



\*Research performed by Iowa State University



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