

**YOUR ADVANTAGES
AT A GLANCE**

WITH LUMITECH
UP TO

100%

**DELAYED
MEAT GRAYING**

TESTED BY THE
FRAUNHOFER INSTITUTE

Reduces graying of cold cuts

Natural meat lighting reduces cold cut and meat graying significantly.

Reduced foodstuff wastage

Reduced graying increases the shelf life of packaged and unpackaged cold cuts and other meat products and allows them to be sold off the shelf for longer.

Increased product safety

Natural Meat reduces light absorption and thus photo-oxidative processes in cold cuts and other meat. Any associated chemical degradation is delayed.

Your contribution to sustainability

As well as eliminating meat and cold cut waste, you can improve the sustainability of your business thanks to the highest luminaire efficiency and regional, European production.

FRAUNHOFER LEBERKÄSE

>60% shelf life*

INTERNAL TESTING OF SPECIAL SAUSAGE

>100% shelf life*

*Time to same graying at same illuminance with Natural Meat vs. standard 4000/4200K



NATURAL  MEAT