

RIVIERA BEACH, Fla., Sept. 11, 2013 /PRNewswire/ -- RGF Environmental Group has significantly upgraded its patented PHI Treatment System for meat processors with the introduction of a PHI Treatment Tunnel-PLUS system, which uniquely provides direct 360-degree surface application on all exposed meat surfaces resulting in 99.9% surface microbial reduction.

Designed for Valley Meats, a high-quality meat processor located in Coal Valley, Illinois, the 18 foot PHI Treatment Tunnel-PLUS installation is being hailed by industry analysts as a breakthrough in the meat industry's continuing challenge to employ safe, sanitized systems to treat food products prior to sale and consumption.

"This modular tunnel is the most effective, state-of-the-art system that I have reviewed and for the first time processors will be able to fully treat beef, which has tough angular surfaces and ridges," said Dr. James Marsden, a national leading scientist in the field of food safety for the past 30 years. "The PHI process does not affect the taste or appearance of the product, and the tunnel is unique in its ability to totally treat the product surface."

Dr. Marsden, a professor of food safety and security at Kansas State University and an adviser for the North American Meat Processors Association, said the all-natural photohydroionization® (PHI) is an advanced oxidation technology that acts as an additional strategic intervention for trimmings and sub-primals. The PHI technology allows for the anti-microbial treatment of meat products without leaving chemical residues.

RGF, the U.S. patent holder for PHI-Cell® Technology, has over the last 20 years installed various surface sanitation tunnels used for meat, dairy and fruit and vegetable processors. The PHI technology has been validated for control of *Salmonella*, *Listeria monocytogenes*, *Escherichia Coli* O157:H7 and *Staphylococcus aureus*, as well as Mold Yeast and viruses.

For details on photohydroionization for food processors, please go to the new RGF website at

RGF Environmental Group Announces Development of Ground Breaking PHI Treatment System for Meat

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