FRESH MEAT & SEAFOOD DRY MISTING

DRY MISTING FOR MEAT & SEAFOOD

Fresher Longer — From Case to Counter

Shelf Life Inc. brings true ultrasonic dry misting to the full-service meat and seafood case. Our systems disperse a microscopic, 2–3 micron water droplet — a fog so fine it feels dry to the touch — that maintains ideal humidity around the product without ever wetting it. The result: meat and seafood that hold their natural moisture, color, and quality far longer than they would sitting under refrigeration alone.



Dry misting over a full-service meat case

How It Works

Normal water supply → Filtered / purified through reverse osmosis → Passed over ultrasonic transducers → Dry mist dispersed evenly across the case → Automatic cleaning & sanitization

Key Benefits at the Meat & Seafood Case

- **Reduces shrink and weight loss**, locking in natural moisture so meat and seafood don't dry out at the case
- Dry Misting technology **helps meat and seafood retain their natural color and appearance**
- **Extends shelf life 2-7 days on meat**, and recovers up to 10% of natural weight loss on seafood
- **Humidity sensors hold set points accurate to within ±3%** for consistent case conditions
- **Automatic cleaning & sanitization**, 316 stainless steel construction keeps the system hygienic & built to last
- **Energy-efficient** operation with a smart, programmable controller
- **Reduces overall system maintenance and downtime**, there are no nozzles or spray heads to service or replace

PROVEN RESULTS

Real Feedback. Real Meat Departments.

Retail meat departments across the country have replaced legacy wet foggers and manual case-covering routines with Shelf Life Inc. dry misting — with meat managers reporting more consistent case conditions, less shrink, and measurably longer shelf life.

4-12 Months Typical payback period for a dry misting installation versus a traditional wet misting system	**25%+** Reported reduction in shrink when dry misting is used beyond the wet rack, including meat and seafood cases	**3-5%** Average increase in year-over-year meat and seafood department sales reported after installation
2-7 Days Additional shelf life reported on steak, sausage, and ground beef by meat department customers	**100% Humidity Controlled** Humidity sensor controlled to within 3% accuracy versus archaic timer only controlled high pressure wet misting systems	**75%** Potential reduction in labor spent cleaning and sanitizing cases each shift

Why It Pencils Out

Traditional wet fogging systems run in short bursts — just a few minutes per hour — while dry misting runs nearly continuously, delivering more consistent humidity with less total water and far less labor spent covering, uncovering, and re-icing product overnight. That combination of shrink reduction and labor savings is what typically drives payback in as little as four months.

What Meat Managers Are Saying

- “We have struggled with the case temps and meat quality for years. Shrink was out of control — meat would dry out and look ugly. Once the fogger was installed it took a few adjustments to get it dialed in, but now the meat is stellar.” — Meat Manager, Huckleberry's
- “Full-service meat case fogger is working better than any other fogger system we have currently. For fresh meat case application, replacement, and going forward, this new system is excellent.” — Meat Merchandiser, Rosauers
- “We no longer cover our meat at night, and we don't have to move it into the cooler overnight.” — Multiple retail meat departments
- “We are seeing 2-3 days of additional shelf life on steak, 3-7 days on sausage, and even our ground beef is lasting longer thanks to dry misting.” — Meat Manager, Lunds & Byerlys

Case Study Takeaways

- Continuous dry misting delivers far more consistent case humidity than the short, periodic bursts of a traditional wet fogging system.
- Meat managers report measurably less shrink and fewer quality complaints after switching from wet fogging to dry misting.
- Staff no longer need to cover product or move it into the cooler overnight, saving labor every shift.
- Reported shelf-life gains range from 2-3 days on steak to 3-7 days on sausage and ground beef, with average payback of 4 months to 1 year.

BEYOND THE FULL-SERVICE CASE

From the Counter to the Cooler

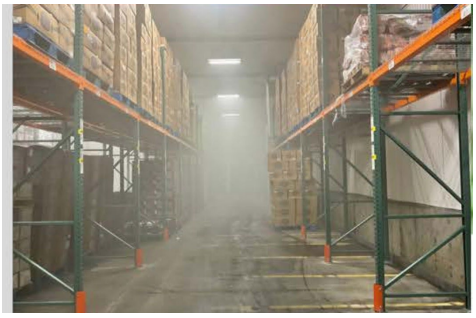
Dry misting isn't limited to the front case. The same technology protects meat quality throughout self-service displays and cold storage — everywhere freshness is at risk between the receiving dock and the sales floor.

Self-Service Meat Cases



Extend the same humidity control to self-service and grab-and-go meat cases, keeping pre-packaged cuts looking fresh and reducing purge in the tray between restocks.

Cold Storage & Supply Chain



Protect primal cuts and cases from the moment they arrive at your distribution center or back-of-house cooler. Consistent humidity reduces purge and moisture loss during aging and storage, buying valuable extra days before product ever reaches the case.

The Science Behind the Mist

- Meat loses moisture continuously through evaporative purge; even small amounts of surface drying dull the bright red color (bloom) shoppers associate with freshness.
- Consistent, gentle humidity slows moisture loss without ever wetting the product — unlike traditional wet fogging, which can pool and encourage bacterial growth.
- Unlike traditional wet misting, dry fog creates no standing water on floors or in cases — removing the slip-and-fall risk that comes with wet systems while still delivering full-case coverage.

EOG Add-On — Added Food Safety for Meat & Seafood

For retailers who want an added layer of food-safety protection, ask about our optional Electrolytic Ozone Generation (EOG) module. It sanitizes the humidification system and mist stream inline, on top of the automatic hourly flush cycle already built into every unit.

Seafood Displays, Too

- Fish and seafood are more than 70% water by weight — dry misting recovers up to 10% of the natural weight loss that would otherwise occur at the case
- Eliminates the need to build and maintain an ice bed, saving significant daily labor on setup and rearrangement
- Effective across whole fish, fillets, and shellfish, including molluscs and bivalves, without ever wetting the product

THE SHELF LIFE INC. SYSTEM

Built for Retail. Backed by Service.



DME3.3L-4T

3.3 L/hr • 4 transducers
210W • 316 stainless steel
Smaller cases & displays



DME6.6L-8T

6.6 L/hr • 8 transducers
400W • 316 stainless steel
Larger cases & back-of-house



RO-500 Filtration

500 GPD tankless RO
5-stage, 1.5:1 pure-to-drain
Feeds every misting system

Both DME humidification systems share the same automatic hourly flush cycle, programmable smart controller, and chemically polished 316 stainless steel construction — sized to the case, the display, or the storage room. Every system draws from a Shelf Life Inc. RO-500 commercial reverse osmosis system for consistently pure, mineral-free mist.

Full-Service Support

- Rep training and customer education
- Product sales and marketing support
- Installation and project management
- Ongoing service, technical support, and annual maintenance / refurbishment programs
- Optional Electrolytic Ozone Generation (EOG) module — sanitizes the humidification system and mist stream inline, for retailers who want an added layer of food-safety protection

Our Heritage

Shelf Life Inc. is built on the dry misting technology pioneered by FreshTech Solutions and the ultrasonic engineering of Dry Mist Engineering — combined under one roof to bring proven, field-tested freshness technology to retail grocery.

See It In Action

Watch our dry misting systems installed and running in real grocery meat and seafood departments on our YouTube channel: youtube.com/@shelflifeinc-yt

Let's talk about what dry misting can do for your meat and seafood department.

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