



ScanTech Sciences Named “Best in Show” at 2018 Viva Fresh Produce Expo

Atlanta, GA and McAllen, TX | April 9, 2018: At the close of yet another successful [Viva Fresh Expo](#), ScanTech Sciences walked away with two new accolades: “**Best in Show**” and “**Most Innovative Product Solution - Food Safety**” for the Viva Fresh Gateway to Innovation Awards. This is the inaugural year for the awards, which were established by the [Texas International Produce Association](#) (TIPA) and [AndNowUKnow](#) to recognize excellence in packaging design, new product development, food safety, machinery, software, and technology.

“We are honored to be recognized by the judges for excellence in food safety, but we are even more grateful for the popular vote that showed support from the Viva Fresh community,” noted Chip Starns, Chief Operating Officer of ScanTech Sciences. The company applauds the Texas International Produce Association for creating the Gateway to Innovation Awards to encourage and celebrate innovation in the produce industry.

Dante Galeazzi, President of TIPA, celebrated ScanTech Sciences’ achievement: “We are proud to have ScanTech Sciences as long-time members and neighbors in McAllen, and we anticipate that they will continue serving as innovation leaders.”

ScanTech Sciences’ food safety solution – Electronic Cold-Pasteurization™ (ECP™) treats fresh produce for pathogen inactivation, pest sterilization, and shelf-life extension. The company designs, manufactures, and operates Electronic Cold-Pasteurization™ (ECP™) facilities, where fresh commodities are treated for retailers, wholesalers, and food service distributors. ECP™ treatment is paired with a revolutionary commerce platform that offers best-in-class cold chain management and logistics solutions to ensure that treated commodities are handled according to their unique specifications.

The company’s first food treatment facility – the Rio Grande Valley ECP™ Center – is nearing completion in McAllen, Texas. The Rio Grande Valley ECP™ Center will treat a wide variety of commodities, including fruit, vegetables, fresh-cut commodities, and fresh herbs. ScanTech Sciences looks forward to bringing its solutions to market in the coming months.

Customers are eagerly anticipating the opening of the Rio Grande Valley ECP™ Center. Dissatisfied with current treatment methods, they are ready for a comprehensive solution that will address food safety concerns and will replace lengthy pest control protocols, while also extending the shelf-life of fresh commodities. Jerry Garcia, Sr. Vice President and Sales Manager of London Fruit, adds: “The industry needs a solution like ScanTech Sciences’ Electronic Cold-Pasteurization™. We are eager to use their services in McAllen, Texas so that we can provide better quality produce to the industry.”

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About ScanTech Sciences, Inc.

As the only designer, manufacturer, and operator of Electronic Cold-Pasteurization™ (ECP™) systems built exclusively for food treatment ScanTech Sciences is setting a new standard in produce pasteurization. Dedicated to replacing dangerous chemicals and outdated phytosanitary treatment methods, ScanTech Sciences helps distributors, retailers, and food processors to improve quality and food safety across the supply chain. With patented ECP treatment combined with comprehensive logistics and information services, ScanTech Sciences extends produce shelf-life, enhances visibility and reduces compliance risk and costs. For more information, visit www.scantechsciences.com

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