

Endorsement: Airofresh International

Bunbury Farmers Market is arguably Australia's largest independent fresh produce store. Supporting over 150 local growers from the South West of Western Australia, as well as supplying a high quality array of fresh produce not readily available at other locations - we ensure only the freshest produce goes home with each and every one of our guests.

With an on-site Butcher's room (and Gourmet Butcher) together with a chicken processing facility back of house - we are able to secure our cold chain and control the freshness and shelf-life in our products.

Producing a wide range of home-style ready-made meals from our kitchens here at Bunbury Farmers, we provide an array of choices for busy families to select the finest fresh produce and nutritious 'Market Made' meals.

In 2016 we purchased two Airofresh systems for our Fruit and Veg Cool-rooms to gauge its capacity to assist in improving fresh produce shelf-life. The non-chemical, unobtrusive nature of the product was worth the initial investment.

We have since purchased further units for the Chicken Processing Room and the Fish Preparation Room. Where the Airofresh units are positioned, we have noted improvement in air quality, reduction in detectable smell (fish product) and a consistency in fresh produce shelf-life.

We would recommend the Australian owned Airofresh business for these reasons, and look forward to watching how the broader application of this technology may benefit other growers and industries.

Leith Johnston

General Manager

Bunbury Farmers Market

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