

## Showcase Prepackaged Foods in Their Best Light with Promolux LED Lighting Solutions

Extend Shelf Life: Protect Quality & Reduce Spoilage with **Safe Spectrum Technology®**

Promolux LED lighting is the ideal solution for supermarkets aiming to enhance the longevity and presentation of prepackaged food displays. Using Safe Spectrum Technology®, Promolux LEDs reduce photo and lipid oxidation, preserving the vibrant appearance, flavor, and integrity of packaged foods while minimizing waste and spoilage caused by damaging lighting and heat exposure.



### Key Benefits of Promolux LED Lighting for Prepackaged Food Displays

#### 01 Protect Against Lipid Oxidation and Nutrient Loss

- Safe Spectrum Technology® minimizes the impact of harmful wavelengths that cause fats to oxidize and degrade, preserving the quality and taste of prepackaged goods like snacks, dairy, and oils.
- Foods stored in clear glass or plastic containers are particularly vulnerable to spoilage, but Promolux LEDs help mitigate these risks, extending shelf life.

#### 02 Highlight True Product Colors with the Highest CPI

- Promolux LEDs showcase the authentic colors of prepackaged foods, enhancing their natural hues to attract customers. From vibrant orange juice to golden oils, every product shines under Promolux lighting.
- The high Color Preference Index (CPI) also makes packaging more eye-catching, increasing impulse purchases.

#### 03 Reduce Waste in Packaged Food Displays

- By preserving freshness and preventing discoloration, Promolux LEDs help supermarkets reduce shrink and waste. Products stay attractive and appealing for longer, leading to increased sales and customer satisfaction.

### Applications Across Prepackaged Food Categories:



Dairy & Deli Displays



Beverages in Clear Packaging



Snacks, Oils & Condiments



Ready-to-Eat Meals

# Reducing Waste and Preserving Quality with Promolux LED Lamps

Visible light wavelengths can accelerate food spoilage through photo and lipid oxidation, particularly in fats, oils, and pigments like carotenoids. Yellow and green light contribute to rancidity, discoloration, and off-flavors. Balanced spectrum LED technology minimizes these harmful wavelengths while enhancing reds and blues, preserving freshness, color, and quality in deli meats, oils, and juices. This approach extends shelf life, reduces spoilage, and lowers labor costs, offering a transformative solution for prepackaged food displays in supermarkets.



## Energy Efficiency and Easy Integration for Prepackaged food

### 01 Seamless Retrofitting

Promolux LEDs are easy to install in existing prepackaged food display, providing a quick upgrade to showcase color fidelity and preserve freshness.

### 02 Long-lasting Durability:

These LEDs reduce replacement costs and are designed for long-term, reliable use.

### 03 Energy Savings:

Promolux LEDs lower energy usage without sacrificing lighting quality, saving costs over time.



For more information, visit:



Promolux Prepackaged Food Display Lighting at [www.promolux.com](http://www.promolux.com)

Safe Spectrum Technology for Prepackaged food Displays at [www.safespectrum.com](http://www.safespectrum.com)

