

Hussmann eNews ... Bringing you news, information and insights regarding Hussmann, our products and services, and the food industry.

November 2013

In this issue: The best refrigeration system ... Hussmann's Bruce Schneider discusses what's now, what's new and what's coming in LED lighting ... Hussmann's commitment to food safety and quality

FEATURE STORY

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Today's Best Refrigeration System Is ...

If you ask your peers, food industry experts or your store's design team, "What is today's best refrigeration system?" you're likely to get a variety of answers. Some might tout the benefits of a CO2 system. Others might say distributed systems take top ranking. And still others might suggest that a central direct expansion system is best.



If you ask a Hussmann representative the same question, you're likely to find your question answered by a multitude of other questions like, "What is the size and location of your store? What objectives do you want to achieve? What features and benefits are you seeking?" Because at Hussmann, we know that one size doesn't fit all when it comes to refrigeration, and that it is important to understand your unique needs, before helping you determine which refrigeration system design is best for your particular store.

[Read more about what drives the refrigeration buying decision and how Hussmann can help.](#)

LED LIGHTING

An Interview with Hussmann LED Expert, Bruce Schneider

Bruce Schneider, Hussmann Sales Specialist, Merchandising Lighting, recently sat down with *Hussmann eNews* to share his knowledge and insights regarding LED lighting. In the following interview, Schneider discusses LED product improvements, Hussmann's newest offerings and what he sees for the future of LED product development. [Read complete interview.](#)



HUSSMANN®

EcoShine II Plus LEDs

FOOD SAFETY AND QUALITY

Husmann Renews Sustaining Membership in International Association for Food Protection

Supplying consumers with food products and materials to make wholesome meals for their families is a vital service. Along with this important mission comes the responsibility to ensure the safety and quality of the products offered in retail stores.

Like our customers, Husmann recognizes the importance of this mission and responsibility. Our dedication to food safety and quality, throughout the entire cold chain, is demonstrated through our involvement in a variety of food safety organizations. By belonging to these organizations, we are able to bring cutting edge knowledge and resources to assist our customers in bringing safe, high-quality foods to their customers.



[Read more about Husmann's participation in the IAFP.](#)

Husmann eNews is distributed periodically to Husmann customers and industry associates. Husmann Corporation develops and provides display merchandising equipment, refrigeration systems and related services for customers throughout the world. The company serves a variety of customers involved in the global cold chain, including supermarkets, mass merchants, warehouse clubs, convenience stores, drug stores and foodservice establishments. For more information about Husmann, please visit <http://www.husmann.com/>

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