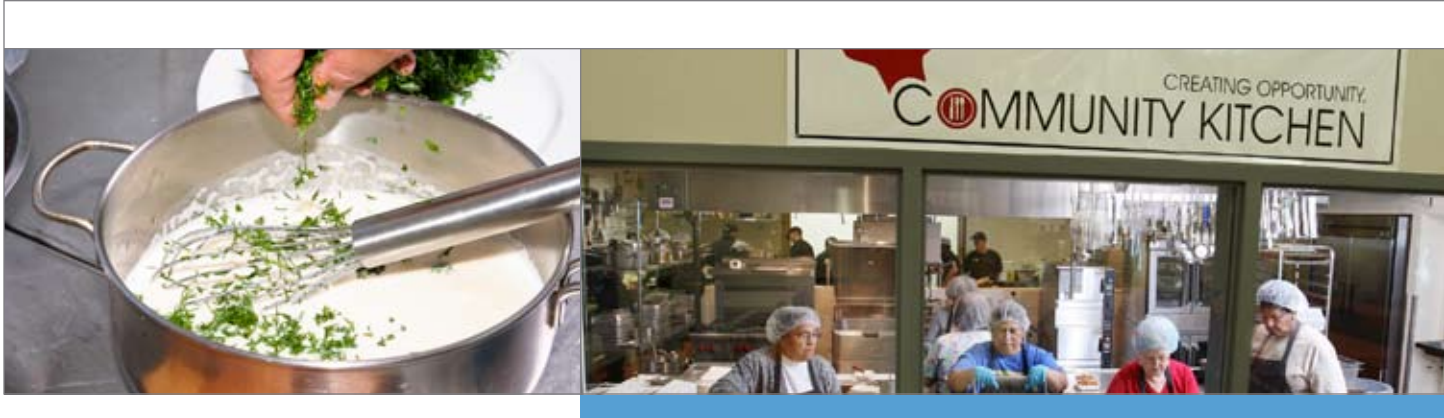




TARRANT AREA FOOD BANK



Customer Profile:

Tarrant Area Food Bank (TAFB) is a distribution hub of a 13-county network of hunger-relief charities and social services centers serving the west side of the Dallas/Fort Worth metropolitan area. The Food Bank's primary focus is to gather donations of perishable and non-perishable food and grocery products from corporate donors and local food drives, and to distribute them to food pantries and other relief agencies.

Tarrant Area Food Bank distributes products to its 300 partner agencies that serve abuse victims, children, the elderly, the chronically ill, the unemployed, the working poor, the homeless and other Texans in need. In 2009, the Food Bank handled over 21 million pounds of food.

In addition to its food distribution, outreach, nutrition and community education programs, the Food Bank also provides free culinary job training to unemployed and low-income men and women and at the same time provides nutritious meals to partner charities. The 14-week education program boasts a 78 percent job placement rate.



“No one should have to go hungry. Everyone should have access to high-quality, nutritious food, regardless if they need assistance or not. Our mission is to provide this, and the Traulsen Blast Chiller helps us deliver.”

> Steve Martin, director of facilities and risk management
Tarrant Area Food Bank

Challenge:

Tarrant Area Food Bank collects meats and other items from local food retailers, which it then uses to prepare stews for individuals in need. Stews are stored in a large freezer until distribution.

Food Bank administrators wanted to improve the storage process. As a charitable organization, it is routinely audited by the city and state, as well as third-party organizations, to ensure food-safety standards and Hazard Analysis Critical Control Point (HACCP) compliance. The Food Bank also wanted to improve the quality of the food it provides, as freezing food can diminish its taste.

Solution:

Objectives:

- More safely store food to ensure food-safety standards and HACCP compliance.
- Produce a higher-quality food product for its network of hunger-relief charities.
- Increase the number of meals prepared in the community kitchen to 10,000 per month.





“We aim to provide nutritious and high-quality meals to our recipients. The blast chiller helps us retain ingredient freshness and quality, which translates into a better-tasting meal.”

> Steve Martin, director of facilities and risk management
Tarrant Area Food Bank

Traulsen Products Involved:

- **Traulsen Blast Chillers** move food quickly and safely from serving temperature to storing temperature—from 135 degrees Fahrenheit to below 41 degrees Fahrenheit in approximately 90 minutes without edge freezing or exterior ice formation.
- Blast chillers prolong the freshness of ingredients and reduce product spoilage.
- The unique SmartChill® microprocessor control automatically monitors food and equipment while documenting for HACCP compliance.
- Two on-board printers are included standard to report food’s progress through the Danger Zone.



Actions Taken:

- TAFB incorporated a 200-lb. capacity roll-in blast chiller (RBC200) in its community kitchen.
- The organization plans to purchase a second blast chiller in the future to keep up with increasing demand.

Results:

- **More safely store food.** The TAFB can move food quickly and safely through the temperature Danger Zone (from 135 degrees Fahrenheit to below 41 degrees Fahrenheit) according to HACCP guidelines.
- **Improve food quality.** The Traulsen Blast Chiller safely chills food without damaging its cellular structure, which is not the case when using a freezer. As a result, the TAFB can prolong the freshness of ingredients and reduce product spoilage. Individuals also enjoy a fresher, better-tasting meal.





“The Traulsen Blast Chiller helps us safely chill stew to the temperatures required by HACCP standards in 90 minutes. The blast chiller also generates labels, which further simplifies HACCP compliance. It captures all the relevant information, such as temperatures, times and who handled the product.”

> Steve Martin, director of facilities and risk management
Tarrant Area Food Bank

- **Simplify HACCP compliance.** Documenting HACCP compliance was a time-consuming task, requiring staff to manually probe product and document food temperatures. Now the blast chiller automatically monitors product temperature and handling information.
- **Increase capacity.** Since the blast chiller chills food faster than a freezer, it has helped the organization increase the number of meals it produces to 7,000 per month. The Food Bank hopes to add a second blast chiller to meet its 10,000-meals-per-month goal.
- **Increase productivity.** Food Bank staff can chill food safely from serving temperature to storing temperature in only 90 minutes, allowing them more time to spend on other tasks.





Because customers put their trust in you. Nothing is more important than serving

good food that you can feel good about. Traulsen makes it simple, with a full line of durable, reliable refrigerators, freezers, hot-food holding cabinets, blast chillers, dual temps, prep tables, undercounters, refrigerated stands and special applications products. Advanced systems keep foods at precise temperatures and make your job easier. You can also count on Traulsen to custom design a product meeting your specifications. And our Consultant Services Group is always ready to provide personal service and expertise to keep both equipment and operations running smoothly. That's service you can trust. To learn more about Traulsen products and services, visit www.traulsen.com.



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