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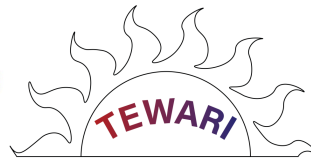
College of Agricultural and Environmental Sciences

Department of Food Science and Technology

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NEWS RELEASE

COLLABORATION WITH TEWARI DE-OX SYSTEMS, INC. [www.tewarisystemsglobal.com]



I am writing to share my enthusiastic support for Dr. Gaurav Tewari and the groundbreaking work being done at Tewari De-Ox Systems, INC. Their innovative patented Zero-OxTech[®] represents a significant leap forward in increasing the shelf life of meat products, offering transformative benefits to the U.S. meat industry and beyond. This technology has the potential to reshape global food safety and security, ensuring that food products remain safe and viable for longer periods, which is particularly critical as the world grapples with food waste and supply chain challenges.

The Zero-OxTech[®] developed by Tewari De-Ox Systems focuses on creating an oxygen-free environment that drastically slows down the growth of spoilage microorganisms and pathogens in meat products. As oxygen is a key factor that accelerates microbial growth, its removal ensures that meat remains fresh, safe, and of high quality for much longer than conventional storage methods allow. This technological innovation directly addresses some of the most pressing issues facing the food industry today: reducing food spoilage, extending product shelf life, and enhancing food safety without the need for excessive additives or preservatives.

The implications of this technology for the U.S. meat industry are profound. By extending the shelf life of products, meat processors, distributors, and retailers can reduce food waste, improve supply chain efficiency, and offer consumers a safer, longer-lasting product. Furthermore, the potential applications of this technology go beyond just domestic markets. The ability to safely store and transport meat over extended periods without compromising



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safety or quality can help tackle food security issues globally, especially in regions where refrigeration and advanced storage facilities may be limited. In this way, Tewari De-Ox Systems' innovation could be a critical tool in addressing the broader challenge of feeding a growing global population sustainably and safely.

I am particularly excited about the potential for collaboration between my research team and Tewari De-Ox Systems. My research focuses on predictive microbiology and food safety risk assessment, areas that are crucial in evaluating and optimizing technologies like Zero Oxygen. Predictive microbiology allows us to forecast the behavior of microorganisms under various environmental conditions, which will be integral to understanding the full impact of oxygen removal on microbial dynamics in meat products. Coupled with risk assessment methodologies, we can systematically evaluate the safety, quality, and economic benefits of adopting this technology across different segments of the meat industry.

This collaboration promises to merge cutting-edge technological innovation with rigorous scientific research, offering a comprehensive approach to enhancing meat product safety and quality. By working together, we can validate and optimize Zero Oxygen's effectiveness and explore its potential applications in other food systems. Ultimately, this partnership has the potential to benefit the entire food industry and contribute to a safer, more sustainable global food supply.

In conclusion, I strongly believe that Dr. Gaurav Tewari and his team at Tewari De-Ox Systems, INC. are making an invaluable contribution to food safety and preservation. Their Zero-OxTech® has far-reaching potential to revolutionize the way we approach meat preservation, and I am excited to see how our collaboration can further enhance the impact of this innovation.

Sincerely,

Abhinav Mishra

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