



61 Garden Lane, Milton, Ontario L9T 2P7  
Milton: (905) 878-4401 Toronto: (416) 798-0684  
Fax: (905) 875-2432  
www.sargentfarms.ca

## Testimonial

**Sargent Farms** is a Poultry Processing facility located in the industrial sector from the early 1900's in Southern Ontario. At that time the population was under 10,000 people. Milton's population today is over 85,000 and is expected to double in the next 5 years. The industrial sector has been relocated north of town and we are one block from downtown, surrounded by business, residential, public parks, and a pond which is stocked for fishing derbies.

We also back onto a river which is governed by a conservation authority leading to Lake Ontario; the river is a spawning ground for both Salmon and Trout. The facility has been here for over 50 years and has expanded many times.

It has been said that there is no other processor that produces the kilo's per square foot as we do. Sargent Farms is owned by 2 brothers who have carried on the business from their parents and will be passed on to the next generation again.

Our facility consists of a kill floor, various processing areas, coolers, rendering, and waste treatment. Our byproducts are collected and shipped to facilities which can further process the material to become fertilizer, feed, or fuel source. The Sargent family have made a commitment to the community to be the best corporate citizens possible and we have demonstrated this by various donations to the local hospital, and other community activities. We have been leaders in our industry and continue to do so in every aspect possible such as; food safety programs, animal welfare, traceability, worker safety, and environmentally friendly products.

Our management team attends meetings across North America which relate to our industry as well as environmental issues. In the past we have tried every method possible to **eliminate or control odor's emitting from our facility** which include air dispersion misting or masking agents, enzymes, electronic purifiers, ozone generators, and air scrubbers. Odor control is often expensive, labor intensive and ineffective.

There are numerous companies which have claimed that they have an answer to these problems, but in the end fail to deliver a solution which is consistent, cost effective, affordable or viable.

Early last year I was introduced to a new technology (Odorox Generators) produced by HGI Industries which made the same types of claims for odor remediation as described above.

Although very skeptical, I worked closely with their local distributor and reviewed their product in detail. I was ultimately invited to travel to Florida to visit the manufacturer and tour a recent rendering plant installation using the Odorox product line. Prior to them installing the equipment the odor was so severe it was going to shut them down unless they could find a solution to their problems.



61 Garden Lane, Milton, Ontario L9T 2P7  
Milton: (905) 878-4401 Toronto: (416) 798-0684  
Fax: (905) 875-2432  
www.sargentfarms.ca

Prior to going I had asked one of our consultants (who was in Florida at the time) to drop by the Rendering facility and take a look before I was willing to take the time from my busy schedule to travel south.

My consultant, a local chemical engineer who specializes in environmental solutions was extremely impressed with the results at the Rendering facility and suggested that I should come down and smell the results for myself. I booked a flight and traveled to Florida the next week.

I was equally impressed with the results at the rendering facility when it came to the odor elimination especially when I considered the heat in Florida at that time of year. There were few if any insects in the plant and yet there were thousands of pounds of spoiled meat being rendered through the facility at any given time. I was equally impressed with the tour at HGI Industries and their technical experts.

Upon my return I proceeded to work closely with the local distributor and ultimately placed an order for three machines (**MVP-14's**) to be installed in the rendering section of our processing plant. The machines were installed on August 17<sup>th</sup> 2009.

Simply put there was significant odor reduction within 24 hours!

Over the past year our neighbors, community and colleges have all commented on what a great job we do on odor control considering our location and confined space. Yet the benefits from this technology did not end with odor control.

I was surprised beyond words at the reduction of insects and rodents, not to mention what the technology offers in the reduction of bacteria and molds.

There is no health risks related to humans or animals which are exposed to the treated areas, only benefits. We have even installed smaller units in our lobby and cafeteria, which get circulated through the make-up HVAC units to eliminate food odors or office odors making our facility a better working environment.

Probably the best testimonial with respect to our success is the recent addition (purchase) of the largest machine currently manufactured – an **MVP-48**. Together with our 3, **MVP-14** processors we expect to move closer to our end goal of “zero odor emissions.

The maintenance for these machines has been minor in comparison to previous methods while the results have been major.

We have had a lot of attention from the Ministry Of Environment as well as the local community regarding odor over the past several years and we are finally confident that going forward we can continue to expand and prosper at our current location.

Hydroxyl technology has been an asset to our company and I am confident that this is just the beginning for this remarkable product across many markets.

FRESH POULTY DAILY

HACCP ADVANTAGE CERTIFIED

GOVERNMENT INSPECTED



61 Garden Lane, Milton, Ontario L9T 2P7  
Milton: (905) 878-4401 Toronto: (416) 798-0684  
Fax: (905) 875-2432  
[www.sargentfarms.ca](http://www.sargentfarms.ca)

HGI and Hydroxyl Environmental Inc (our local distributor) are the only company that I have dealt with that offered a solution to our problems and delivered with outstanding results.

Terry Madill  
Maintenance, Engineering, Projects Manager  
Sargent Farms

FRESH POULTY DAILY

HACCP ADVANTAGE CERTIFIED

GOVERNMENT INSPECTED