

13 - Food Enhancement Filters

Glasslite Food Enhancement Filters are used to accentuate the natural colours of food.

The presentation of foodstuffs on display is considerably improved by using these filters. Normal artificial shop lighting does not highlight the natural colours. In some cases it may even falsify colours.

- Food Enhancement Filters promote sales.
- Filters can be easily changed to alter the desired lighting effect.

Applications - Typical examples:



Bakery



Meat



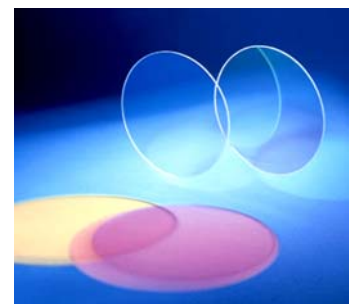
Fish



Fruit/Vegetables

- Interference-optically coated glass.
- Temperature resistant - the substrate Borosilicate glass may be subjected to thermal loads up to 450°C.
- Glass thickness: 3.3mm.
- Processed in a wide variety of shapes and sizes to meet specific requirements.

Note: Surcharge, minimum quantities and lead times may apply.



www.glasslite.com.au

Additional technical support information available on request.