

LUXX LIGHT TECHNOLOGY

FRESH FOOD LIGHTING SOLUTIONS

Version 2.0



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FOOD LED LIGHTING

Mouthwatering & Fresh

Offer the best variety of fresh foods while minimizing waste using fresh food LED lighting. Sunlike Light fresh food LED lighting is the ideal recipe for creating a delightful presentation while lengthening the shelf life of your fresh foods.



BENEFITS & ADVANTAGES

1 Draws Attention

Products are correctly lit-up and easier to see.

2 Visually Appealing

Produce appears vibrant and food colors stand-out.

3 Save Money

Reduction in maintenance, operating and energy costs.

4 Improve Ambiances

Create a better sense of space and enhance the quality of a setting.



CREATE APPEAL

Because people buy with their eyes

The fresher your food looks, the more enticing it is. Because LEDs have high levels of CRI (color rendering index), LEDs pull out the natural colors and textures creating irresistible allure.

- Create the perfect shopping ambiance
- Properly highlight product and fruit selections
- Produce looks greener and fruits appear fresher

FRESH FRUIT AND VEGETABLES

High CRI Full Spectrum Sunlike LEDs

A well-lit produce area that features high CRI LEDs adds the required visual freshness needed to create a crisp and clean impression.

Sunlike Light LEDs best resemble natural sunlight and high-light the natural details and colors, allowing your produce to look fresh and irresistible.

See Page 38 of our Freezer & Fresh Food Lighting Catalog for product details. ([Click here to view](#))





NO COLOR DISCOLORATION

Because red meat sells faster

Bacteria cells are delicate complexes that absorb light. When they absorb the blue LEDs, the cells die, thus keeping meat redder for longer!

Blue LED also kill harmful pathogens that are often found in colder temperatures and acidic conditions.

RED AND PINK MEATS

Slightly Pinkish White, CRI >90 LEDs

Boosts meat sales while giving your customers one more reason to keep shopping at your store!

Our special pink meat LED lights have been engineered to enrichen the redness while slowing down discoloration.

For white meats, we offer fresh white LEDs that highlight the white and natural colors of pork, poultry, and cold cuts.

See Page 32 of our Freezer & Fresh Food Lighting Catalog for product details. *(Click here to view)*





FRESH FROM THE SEA

With fish, freshness is a must!

By using specially manufactured fresh fish LED lighting you will significantly increase fish sales!

For seafood LED lighting we recommend going with higher color temperatures to vibrantly bring out the natural colors of your seafood.

FISH AND SEAFOOD

Deep Blue 10000K, CRI 80 LEDs

Use specific LED lighting to stimulate the fresh out of sea look! Our fresh fish and seafood LED lights are using specially designed high CCT LEDs that bring out seafood natural shimmering colors.

For baked fish we recommend Warm White 3000K, CRI >95 LEDs.

See Page 40 of our Freezer & Fresh Food Lighting Catalog for product details. ([Click here to view](#))





BAKERY LIGHTING

Warm White 2700K, CRI >95 LEDs

Use our specially designed amber + white LED lighting combinations, that significantly adds to that freshly baked look, making the bread look delicious and difficult to pass on!

See Page 34 of our Freezer & Fresh Food Lighting Catalog for product details. ([Click here to view](#))

CHEESE LIGHTING

Warm White 3000K, CRI >95 LEDs

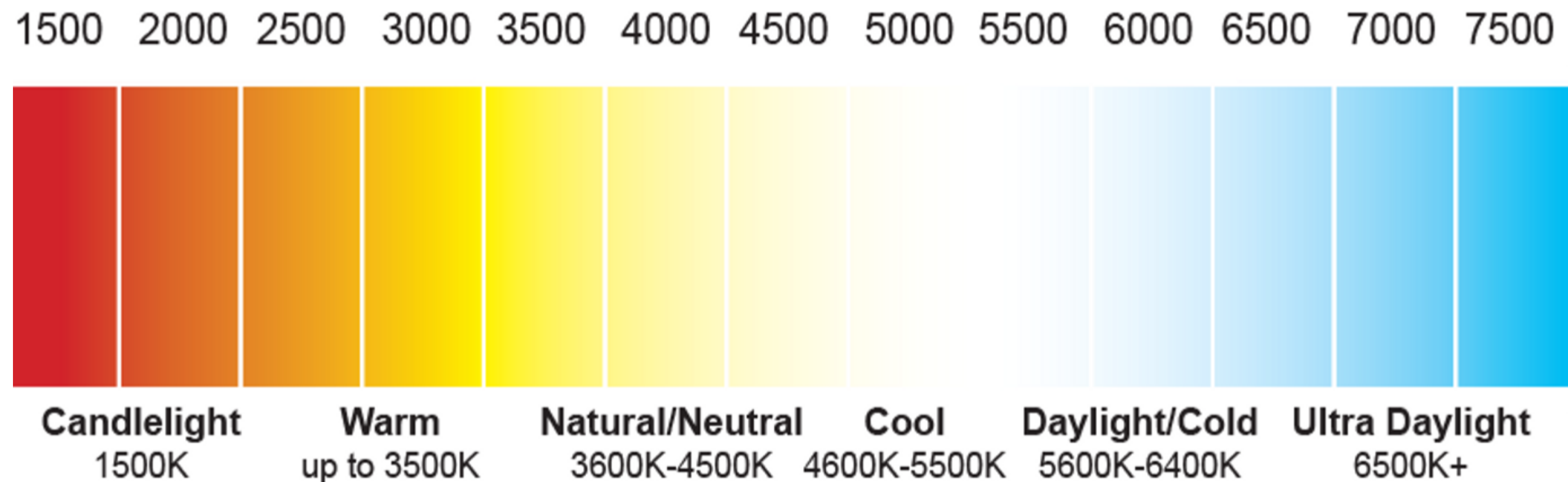
When cheeses receive too much light, the fat starts to oxidize. This first modifies the appearance, then starts to affect taste.

Use our 3000K LEDs to improve the life of your cheese while high-lighting the natural colors of your cheese!

See Page 36 of our Freezer & Fresh Food Lighting Catalog for product details. ([Click here to view](#))



TECHNICAL TERMS



Color temperature is a way to describe the light appearance provided by a light bulb. It is measured in degrees of Kelvin (K) on a scale from 1,000 to 10,000.

Typically, Kelvin temperatures for commercial and residential lighting applications fall somewhere on a scale from 2000K to 6500K.

TECHNICAL TERMS

CRI Ra

CRI is determined by comparing the appearance of colored objects under an artificial light source to its appearance under incandescent light. Originally 14 colors were included, but now only 8 of them count for the average. The higher the CRI, the better the light source is at rendering colors accurately. High CRI is favored, but less bright.

CRI Re

Now 15 colors, all count for the average, including red (R9).

TM-30

TM-30 uses a Fidelity Index, Gamut Index and Color Vector Graphic to evaluate the light source color rendition. The difference between CRI and TM-30 is, that TM-30 uses 99 color evaluations (CES), instead of just 8/15.



ABOUT US


LED Lighting Manufacture

Since 1996, LUXX LIGHT TECHNOLOGY has been a global leader in custom engineering and manufacturing of LED lighting solutions for the Retail and the Display Industry, Commercial Refrigeration, Shelf Lighting and unique Profile extrusions.

With a focus on R&D, we place emphasis on creating high-end, long lasting fresh produce lighting that adds longevity to shelf life cycles while improving the overall visual appeal.

COMPANY TIMELINE





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