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For Immediate Release

## **Tests Show Food in Structural Concepts Refrigerated and Heated Merchandisers Remains Fresher**

Structural Concepts Corporation (SCC) recently commissioned The National Food Lab, a leading independent organization that specializes in innovative product development and research and development consultancy services, to conduct a holding chamber shelf-life study involving equipment from three manufacturers of refrigerated and heated food display merchandisers. The study focused on refrigerated displays in the multi-shelf and under counter grab & go categories, as well as heated multi-shelf grab & go merchandisers.

The objective of the study was to validate and compare the quality of each food type placed in each of the respective manufacturers' holding containers over time. Within the refrigerated application, the goal was to identify the level of foodborne bacteria proliferation in packaged fresh foods to demonstrate the impact of the refrigeration cycle on product shelf life. The heated units were tested to distinguish the sensory acceptance of packaged fresh foods during a 4-hour display period.

The National Food Lab enlisted trained descriptive panelists to individually rate the food product samples' attributes on a 15-point scale. The individual scores were collected to reach consensus scores. The panelists also rated each sample as acceptable, borderline, or unacceptable in quality based on differences from the initial sample evaluation.

In summary, pathogens were not found in any product stored in any of the three manufacturer's refrigeration chambers. As compared to the other manufacturers, the SCC heated units overwhelmingly had the longest shelf life for 5 out of the 6 food products tested including breakfast sandwiches, spinach artichoke souffle, pizza, fried chicken strips and fries, and breakfast plates.

In addition to having the longest shelf life for most food products tested, SCC units also saw the lowest overall percentage of change in the quality of food over time, confirming that the food in SCC's ~~its~~ heated displays remain fresher during a 4-hour duration. The study also established that SCC refrigerated merchandisers allow store operators to safely display food products through the recommended shelf life.

Additional cost scenarios related to the quality and safety of the food products tested beyond waste and loss included the longer-term labor expenses involved in restocking the merchandiser. Hence, if the same amount of food is expected to be offered to the public and kept hot throughout all existing dayparts, the other manufacturers that were tested will require incremental labor costs to replace and refill as compared to SCC due to their higher spoilage rates.

To learn more about how SCC can minimize operating costs, including preventing food waste and shrinkage, please contact Danielle McMiller, Vice President of Marketing, [dmcmliller@Structuralconcepts.com](mailto:dmcmliller@Structuralconcepts.com) to receive the full Holding Chamber Shelf-Life Study.

*About Structural Concepts Corporation:*

*Since 1972, Structural Concepts has consistently set the standard of leading the way by bringing the most innovative, turnkey refrigerated and heated food display solutions to the market. Constantly innovating the art of fresh food presentation, making the desired more desirable and improving the protection of the perishable, we have spent the past 50+ years delivering the most attractive, reliable, temperature-controlled supermarket display cases, when and where you need them.*

*About The National Food Lab:*

*The National Food Lab (NFL) is a company that offers a set of product development solutions for food supplements, pet food, clinical packaging, personal, and home care industries. Its services include culinary ideation, product development and formulation, pilot plant and process development, consumer insights, sensory science, shelf-life studies, specification management, etc.*