



The Journal



Metropolitan Market

Premiere marketplace expands, bringing its signature taste, quality, choice and convenience

SEATTLE, Oct. 28, 2017 /PRNewswire/ -- Metropolitan Market announces the grand opening of its newest location at 301 228th Ave. SE in Sammamish, Wash. The store will be the seventh Pacific Northwest location for the company. In celebration of the grand opening, Metropolitan Market will host a ceremony at 9 a.m. that morning. The first 500 guests will receive a reusable grocery tote, and a chance to find one of twenty \$100 store gift cards hidden at random within the totes. Additionally, throughout grand opening week, guests will be treated to a variety of tastings, demos and specials.

Metropolitan Market has an unrelenting commitment to sourcing the highest quality products available and standing behind the products they sell. "We are thrilled to open our Sammamish location, providing the very best foods from the Pacific Northwest and around the world in one place," said Metropolitan Market President and CEO, Todd Korman. "Our knowledgeable and passionate team is ready to welcome Sammamish with great service, whether it's a quick bite or a full shop for the week's groceries. We look forward to becoming a trusted member of this community."



The Sammamish store will be open 24 hours a day, seven days a week, and will feature both regional and international specialty



Oscartek line of pastry cases

An extensive showcase of made to order items will be available including Met Market's signature Prime Rib and Mojo Pork sandwiches, a sauté station, ramen noodles and Pizza al Taglio.

Customers will have choice at their fingertips with a delicious assortment of grab and go and build-your-own bars including a salad bar, hot bar, poke bar, antipasti bar, wraps, sandwiches, sushi, protein pots and self-serve soups made fresh daily.

The coffee bar and bakery will be brewing Caffé Vita blends, kombucha on tap and serving up the infamous "The Cookie", specialty cakes, pastries and gelato.

Located on the second level will be the mezzanine seating area, which will offer a relaxing and welcoming atmosphere for dining and catching up with friends.

Contributing to the communities they serve is a high priority for Metropolitan Market. In 2016 alone, the company helped provide more than half a million meals for locals in need throughout the Puget Sound region. Metropolitan Market's dedication to community involvement is apparent through its existing partnerships with local organizations, including the Sammamish Community YMCA, Sammamish Chamber of Commerce and the Sammamish Farmers Market. The company will continue its strong partnership with the Sammamish Community YMCA as their largest local business contributor. Metropolitan Market is also a presenting sponsor for the Sammamish Farmer's Market where they will have a table each week during May through September.

As an anchor tenant in the ecofriendly Sammamish Village, the Metropolitan Market building was designed in tandem with the Village's green infrastructure. The property utilizes a photovoltaic/solar array that generates renewable energy and directly feeds the electrical system serving Sammamish Village exterior lighting. Green components on-site include rainwater harvesting, in which storm water is stored in a below grade vault and filtered for irrigation usage throughout the property. Pervious paving is being used

products along with grocery essentials allowing for a convenient on-stop shopping experience. The kitchen shop will be filled with tools of the trade, expertly staffed by culinary professionals. A tasting kiosk will provide cooking tips and meal suggestions from Metropolitan Market's own culinary artists. The floral shop will offer the widest selection of cut flowers and hand-tied bouquets in the area. Produce of the highest quality will include an array of ready to eat fruits and vegetables. The butcher will carry naturally raised meat including prime, choice, dry-aged and Wagyu. The fresh seafood department will feature local shellfish arriving daily. The beverage department will hold a variety of wine and spirits from the Pacific Northwest and around the world.

The Sammamish Metropolitan Market's unique offerings include the following: The cheese selection will provide a vast assortment for customers including Point Reyes Bay Blue, Ferndale Farmstead Asiago, Pecorino Toscano and their very own fresh stretched mozzarella made in-house, while culinary specialists can aid in creating the ultimate cheese or charcuterie platter.

in almost half an acre of Sammamish Village, which helps manage surface water during heavy rainfalls. The project's outdoor pavilion includes a green roof, which reduces run-off and pre-filters rain water ahead of entering the underground storm water vault. Developed by TRF Pacific LLC, Sammamish Village will host a broad mix of services in addition to Metropolitan Market including medical/dental, quick serve restaurants, sit-down dining and other neighborhood services.

To learn more about Metropolitan Market's Sammamish grand opening progress and guest activities, visit <https://metropolitan-market.com/sammamish/> or follow Metropolitan Market on Facebook, Twitter and Instagram.

About Metropolitan Market

Metropolitan Market is the trusted local source for finding top quality products and unique specialty items in an exciting neighborhood marketplace. Each grocery store is the ideal place to discover, create and share one of life's greatest gifts: delicious food. Metropolitan Market was founded on the culture of curiosity and an unparalleled respect for quality that has led to many 'firsts,' like the first outdoor flower market, and introducing Copper River Salmon to the Puget Sound more than thirty years ago. It's a food-forward approach that has defined their philosophy in the northwest since 1971. Still locally owned and operated, Metropolitan Market has always worked hard to be the place where people come to experience the best specialty products and every day grocery essentials in an inviting, convenient and inspiring environment. Visit one of the seven Western Washington locations or online at www.metropolitan-market.com

The latest commercial refrigeration Technologies:

UAE, Oct 28, 2017; This topic will be the focus of the next Eurovent Middle East HVACR Leadership Workshops on October 30.

The Eurovent association's non-commercial, free-of-charge seminar will see leading experts in commercial refrigeration outlining ways to achieve a higher food safety and cost savings through state-of-the-art refrigeration technologies.

The event, taking place in Dubai, will cover international regulatory developments; influence of cooler units in preventing moisture and aroma loss in open-shelf products; natural refrigerant systems in warm climates; benefits of air curtains in cold stores; the Eurovent certified performance programme for refrigerated display cabinets.

There will also be discussions on new refrigerants, best practices for commercial refrigeration in hot climates, and core issues and challenges for commercial refrigeration consultants.



The seminar will be hosted by Eurovent Association deputy secretary general Francesco Scuderi, one of Europe's leading experts in the commercial refrigeration sector.

“Commercial refrigeration is one of the most dynamic areas within the HVACR sector, with supermarkets changing their equipment in short cycles, and new, F-gas compliant solutions rapidly entering the market,” Scuderi commented. “We would like our HVACR Leadership Workshops to provide participants from the GCC region with an overview on latest technologies and regulatory developments, while sharing best practices from the Middle East and Europe.”

HVACR Leadership Workshops is a new seminar series by Eurovent Middle East, aimed at engineering and MEP consultants, investors and planners in the UAE.

The event takes place at Le Meridien Dubai Hotel & Conference Centre on 30 October 2017 from 18.00-21.00. Interested can now sign up free-of-charge at www.eurovent.me

Refrigerant Market Actionable Insights and Recommendation 2016 – 2024

The uses of halons such as chlorofluorocarbon (CFC) hydro-chlorofluorocarbons (HCFC) have considerable adverse effect on the environment. As a result, new refrigerant substances have been developed in the recent times, such as R-410A, R-404A, and R-407C, which are environment friendly. As the demand for economically feasible refrigeration of various products escalates across the world, the demand in the global refrigerant market is expected to expand at a robust growth rate during the forecast period of 2016 to 2024.

This report on the global market for refrigerant is an all-inclusive overview of the demand and revenue available in its current scenario, and based on an examination of all the micro and macro factors that may influence the demand in the near future, it estimates the market's status until 2024. To present a clear picture of the competitive landscape, the report profiles a number of key players operating in the global refrigerant market, including their market share, product segmentations, regional outreach, and latest strategic developments.

Based on type of the product, the market for refrigerant can be segmented into inorganics, fluorocarbon, and hydrocarbons, while on the basis of application, the global market can be bifurcated into commercial refrigeration, domestic refrigeration, industrial refrigeration, transportation refrigeration, chillers, stationary AC, and mobile AC. Geographically, the report studies the potential of the market in regions such as Asia Pacific, Latin America, Europe, North America, and the Middle East and Africa.

Global Refrigerant Market: Drivers and Restraints

Several consumer products industries, such as the food and beverage industry as well as the automotive industry are at an all-time peak, owing to growing population and increasing disposable income among the urban areas. This surge is reflecting positively on the global refrigerant market, as the trend for packaged food and mobile refrigeration escalates. The growth of other remotely connected industries such as construction, oil and gas, and pharmaceutical is also anticipated to augment the demand during the forecast period.

Based on the type of refrigerant, the segment of fluorocarbons accounts for the maximum share, although the growth rate of this segment is expected to be sluggish over the course of next few years, owing to stringent government regulations such as F-gas and Montreal Protocol. As a result, the segment of inorganic refrigerants is anticipated for the best growth rate over the course of the forecast period. By application, the segments of domestic and industrial refrigeration serve maximum demand and are expected to remain most prominent in the near future.

Global Refrigerant Market: Region-wise Outlook

Owing to vast population and rapid urbanization in several emerging economies such as China, India, North Korea, and Japan, the region of Asia Pacific currently serves most of the demand for refrigerants and will remain most lucrative throughout the forecast period. Rapid construction in this region is another reason augmenting the growth rate. North America and Europe are expected to expand the demand steadily



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