

KMT Waterjet Makes the Difference!

FOODgrade™ Diamond Cutting Nozzle Outperforms Used and New knives.

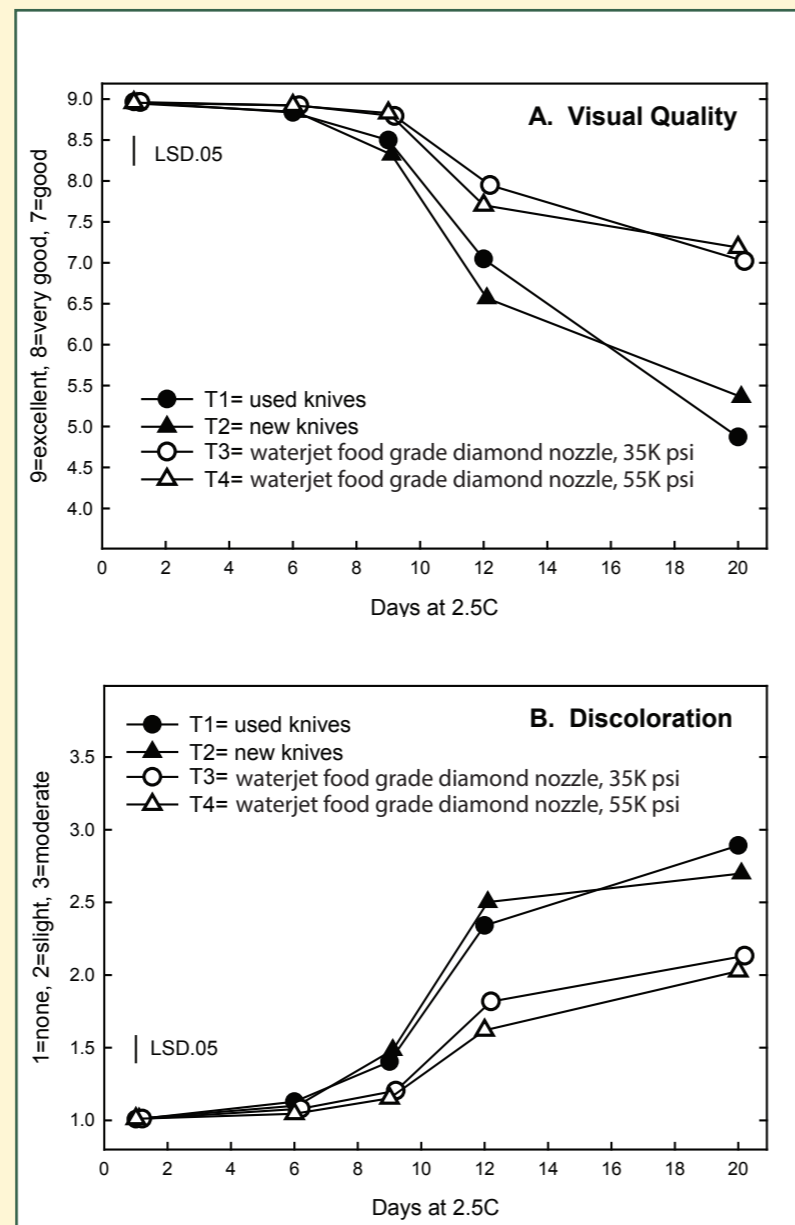


The KMT Waterjet Advantages

- ✓ PURE WATER CUTTING
- ✓ USDA APPROVED PROCESS
- ✓ NO HEAT OR CHEMICALS
- ✓ INCREASE SHELF LIFE
- ✓ CROSSCUT CAPABILITY
- ✓ HIGH PRODUCTION CAPACITY
- ✓ SAVE TIME! NO DOWN TIME FOR BLADE CHANGES OR SHARPENING
- ✓ REDUCED PRODUCT WASTE
- ✓ CREATES A BETTER QUALITY PRODUCT



MAXIMIZE PRODUCTIVITY
USING CONVEYOR WITH
MULTIPLE CUTTING NOZZLES



Romaine Lettuce Freshness Test

Knife Vs. Waterjet Cutting on Romaine - Test #2 - August 2013

Summary:

Romaine lettuce was cut with used and new knives on a Translicer and by waterjet food grade diamond nozzles on KMT pilot waterjet system at 2 conditions. The romaine lettuce showed quality changes faster than in Test#1; by 12 days in air at 2.5C, there were significant differences among cutting treatments.

At 12 days, the waterjet food grade diamond nozzle cutting was clearly superior to knife blade cutting treatments.

According to the ATUS, over 32 million adults shop at a grocery store everyday.

WHICH LETTUCE WOULD YOU PURCHASE?

DAY 8

DAY 12

DAY 18



CUT WITH A DULL BLADE

A



CUT WITH A SHARP BLADE

B



CUT WITH WATERJET FOODgrade™ DIAMOND NOZZLE

C

FRESHNESS MATTERS

- Looks Matter → Consumers Look at "Best Purchase By Date"
- Cut Matters → Extend Shelf Life
- Color Matters → Extend Freshness
- Taste Matters → Extend Flavor
- Waste Matters → Each Extended Shelf Life Day, Increases Profits
- Perception Matters → Everyday, 32 Million Customers are Grocery Shopping
- Water Matters → Waterjet Extends Taste, Flavor and Shelf Life