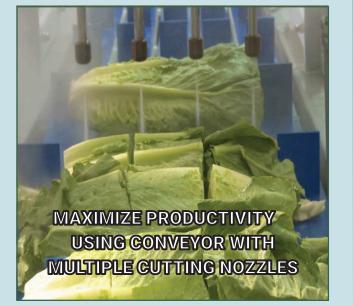
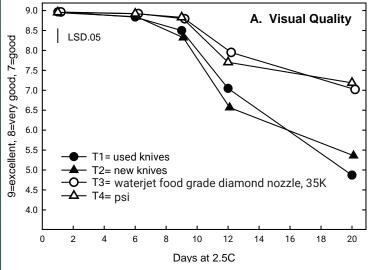
KMT Waterjet Makes the Difference! FOODgrade[™] Diamond Cutting Nozzle **Outperforms Used and New Knives.**

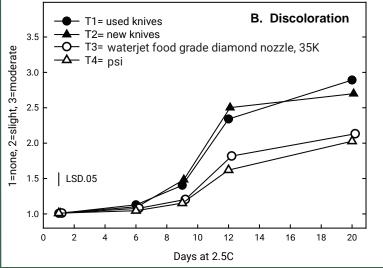
The KMT Waterjet Advantages

- ✓ 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



kmtwaterjet.com





800-826-9274 Made in Baxter Springs, KS USA

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

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



Contact KMT Waterjet for the 2013 Study comparing waterjet cutting to blade cutting.

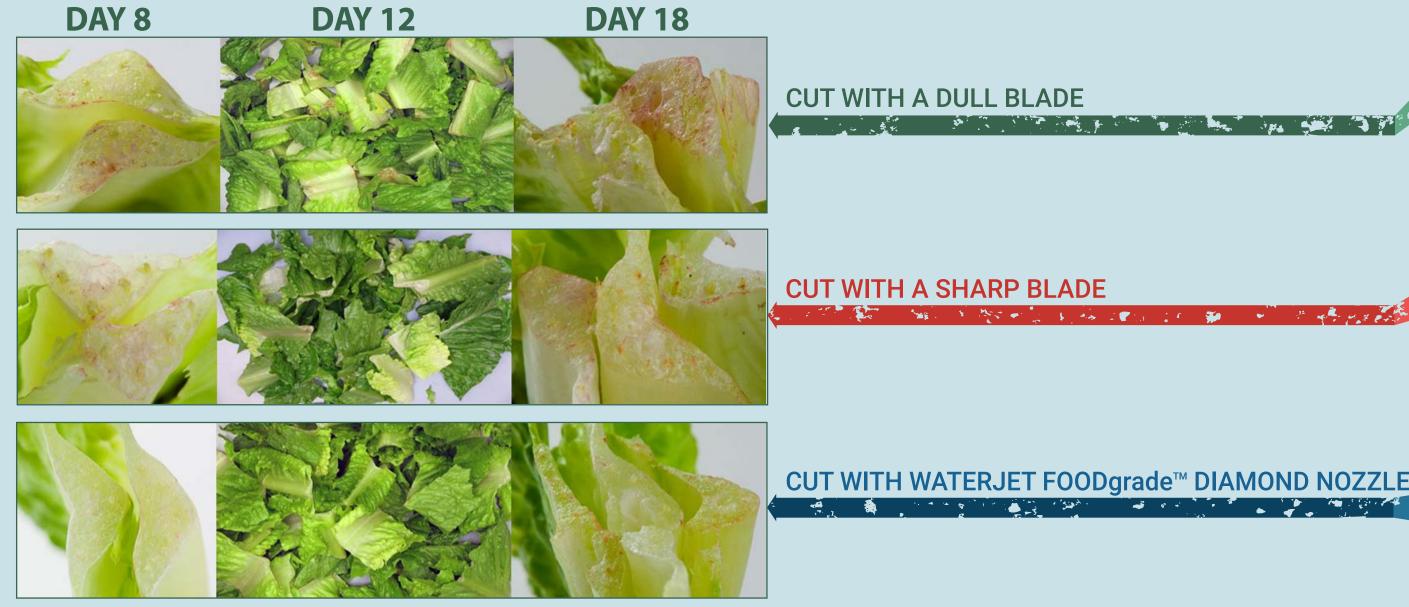
01/2022 ROMAINE FRESHNESS TEST

- 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.

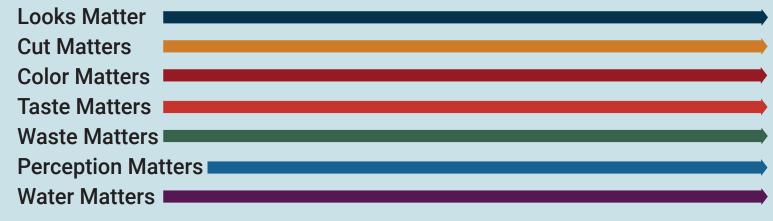


According to the ATUS, over 32 million adults shop at a grocery store everyday.

WHICH LETTUCE WOULD **YOU PURCHASE?**



FRESHNESS MATTERS



- Consumers Look at "Best Purchase By Date"
- **Extend Shelf Life**
- **Extend Freshness**
- **Extend Flavor**
- Each Extended Shelf Life Day, Increases Profits
- Everyday, 32 Million Customers are Grocery Shopping
- Waterjet Extends Taste, Flavor and Shelf Life





ATUS - American Time Use Survey