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

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? **

**A**
CUT WITH A DULL BLADE

**B**
CUT WITH A SHARP BLADE

**C**
CUT WITH WATERJET FOODgrade™ DIAMOND NOZZLE

**FRESHNESS MATTERS**

<table>
<thead>
<tr>
<th>Factor</th>
<th>Score</th>
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<tr>
<td>Looks Matter</td>
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<td>Cut Matters</td>
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<td>Waste Matters</td>
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<td>Perception Matters</td>
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<td>Water Matters</td>
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- 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