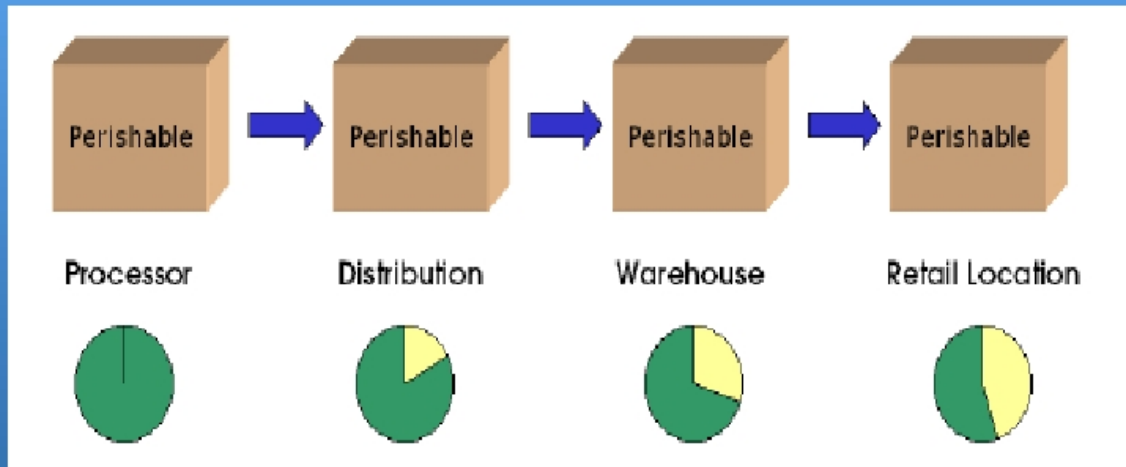


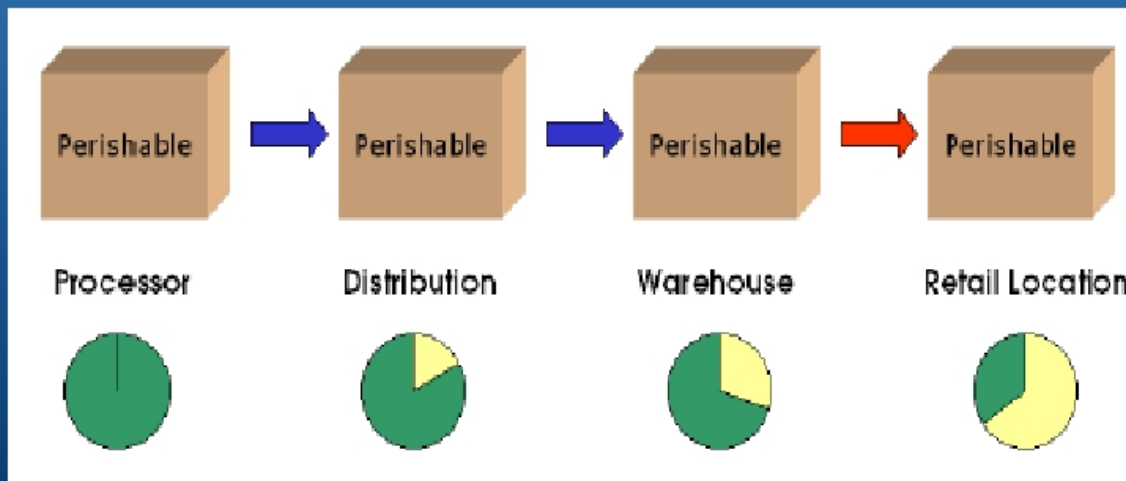
How Fresh is Your Food at Delivery?

Normal Temperature Conditions



Normally the shelf life “clock” starts at full at the Processor, and runs down in such a way to leave enough time for the product to be managed with minimal loss by the Retailer.

Temperature Abuse



Variation in temperature during distribution changes the shelf life of the product. The clock runs faster when there is temperature abuse; it robs time from the clock. This causes economic harm to the Retailer due to waste.

Source: Cox Technologies, Inc. TTI's & Cost Savings