

February 16, 2004



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To whom it may concern,

Here at Dixie Produce we strive to provide the best quality product and service. In order to provide our customers with the highest level of freshness we recognize the fact that we must use the latest and best technology available. We must do what we can to combat dehydration, ethylene damage and airborne mold, fungus and pathogen decay.

Recently we installed a complete post harvest preservation system that we purchased from KES Science & Technology, Inc. The system includes AiroCide PPT (Postharvest Preservation Technology) that was developed for NASA and kills airborne mold, fungi and bacteria, as well as a humidity control system.

This technology has reduced **my shrink in the last year by 24%** and paid for itself within the first **six (6) months!**

I couldn't be more pleased with the results and I would like to share them with you. Here are just a few of the improvements that have been made in our produce:

- Our mushrooms are staying whiter longer.
- All of our leaf items are staying more supple and moist.
- There is not as much spotting on our melons.
- Our potatoes are not pruning like they used to.
- Our tomatoes hold their shine and stay firm longer.
- And...we haven't thrown out a strawberry since we implemented the system.

Our shrink dollars have decreased, our bottom line has improved and our produce looks, feels and tastes fresher. In today's competitive produce industry, I highly recommend AiroCide PPT and Humidity, the complete post harvest preservation system.

Sincerely,

Lee Pittman
President
Dixie Produce