

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

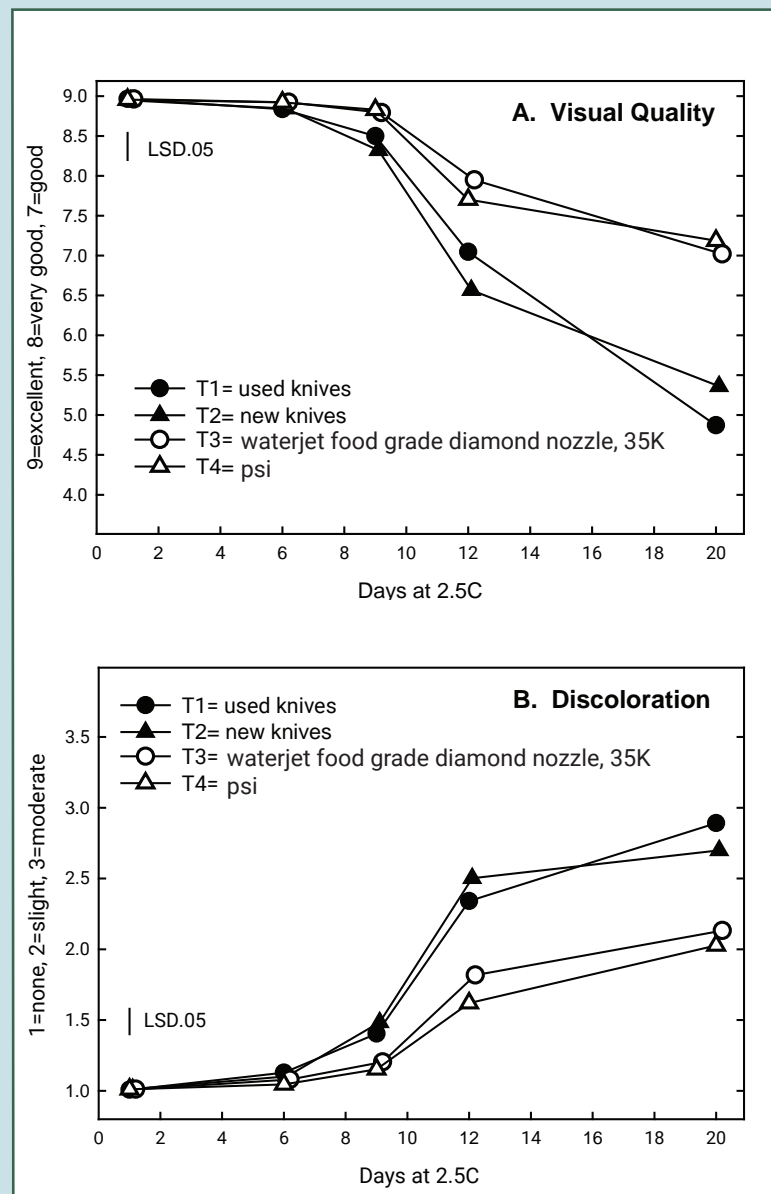


## The KMT Waterjet Advantages

- ✓ 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

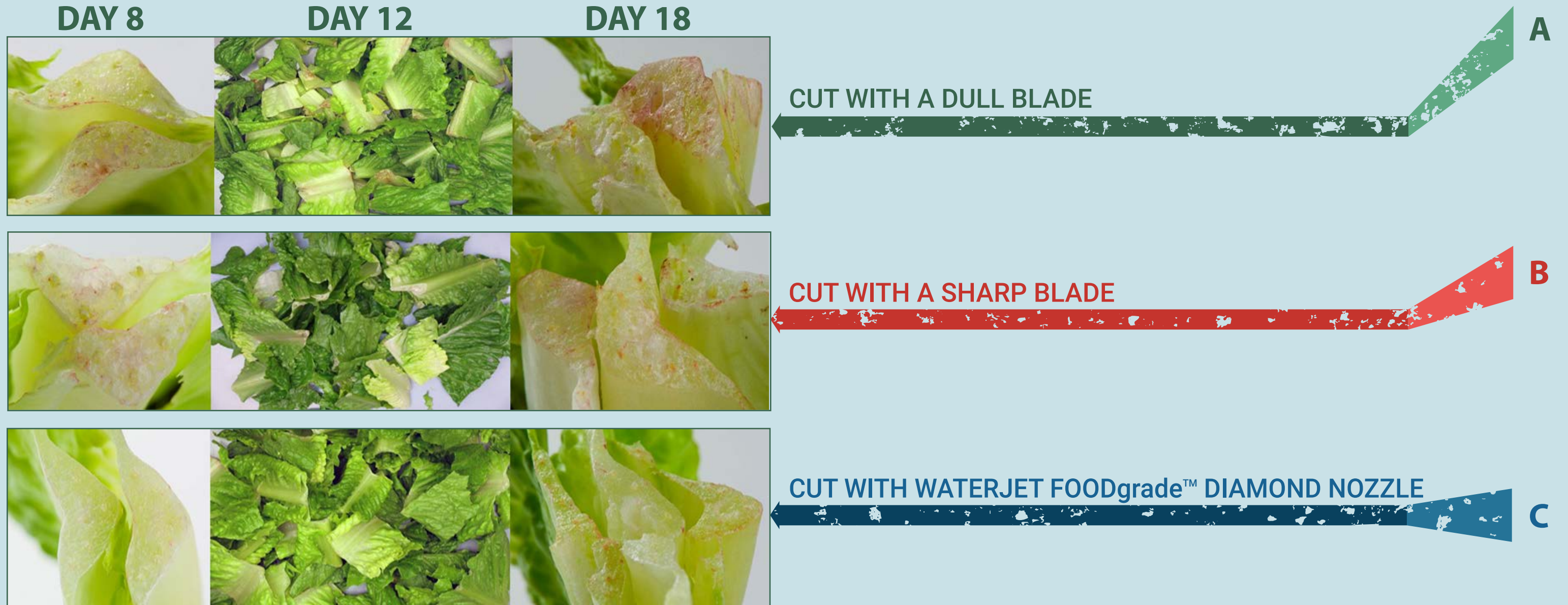
Knife Vs. Waterjet Cutting on Romaine - Test #2 - August 2013  
Summary:

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?



## FRESHNESS MATTERS

