

Prime Technologies

Presents:

 **HUMITECH**

Humidity Control Systems

Agenda

- Company History
- Our Customers
- Product Overview
- How It Works
- Exclusive Advantages
- Benefits
 - Reduces Energy & Maintenance Costs
 - Extends Shelf Life of Perishables
- Research Reports
- Testimonials
- Proposal
- Contact Information

Company History

- Humitech was founded in 2001 in Dallas, TX
- Operations in 90 locations in the USA
- Operations in 18 countries Internationally
- Humitech is the emerging leader in the manufacturing and distribution of humidity control products for commercial & residential applications
- The Humitech products were tested by Rockwell International, and accepted by USDA, OSHA and The Department of Health and Human Services.

Our Customers (Overseas)



Our Customers (Overseas)

- ☆ Outback Steak House
- ☆ Mandalay Bay Resorts & Casino
- ☆ Bel Fleur Florists
- ☆ Martin Brothers Dist. Co
- ☆ Domino's Pizza, Ags.
- ☆ Raffles Hotel
- ☆ Palazzo Versace
- ☆ Hotel Padma,
- ☆ Hyatt Hotels
- ☆ Sheraton Hotels and Resorts
- ☆ Hyatt Assisted Living
- ☆ Four Season's Hotel
- ☆ Capital Grille

Trinidad Company History

- Discovery Enterprises Limited trading as Humitech West Indies was founded in 2005 in Trinidad
- Begun operations in Trinidad on July 1st 2005 after obtaining franchise from Humitech franchise Corp.
- Made trial installations in 20 businesses in Trinidad in July 2005.
- Providing a SERVICE that is ongoing with trained personnel.
- The first Sub-franchisee of Humitech West Indies is Prime Technologies in Curacao and they will also service: Aruba, Bonaire, Saba, St. Eustatius and St. Maarten. (see last page)

Our Trinidad Customers - 1



Adam's
GOURMET • RESTAURANT • BAKERY



Battinanzelle
RESTAURANT



The Beefeater®
PRIME RIBS & BURGERS

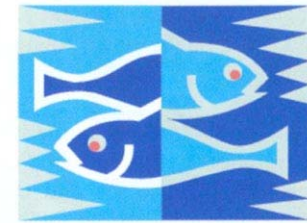


THE BIGHT RESTAURANT
Peakes Yacht Services -
Chagaramas




CARA
SUITES

Southern Main Road,
Claxton Bay, Trinidad.



The Chart House
Restaurant

At the Crown Point Beach Hotel



THE
CASCADIA
HOTEL
AND CONFERENCE CENTRE



The
Chaconia
Hotel

Our Trinidad Customers - 2

**COOLKUT TRADING
LIMITED**

19 THIRD STREET, BARATARIA

FRESH FARMS LTD

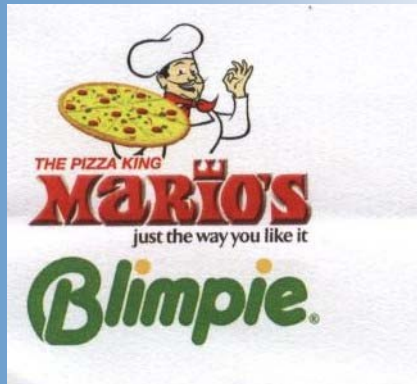
John Persad Trace, Fireburn Road, Freeport, Trinidad, W.I.
Tel: 1 (868) 673-6868 / Fax: 1 (868) 673-6917

 **JACQUELINE'S**
PATISSERIE

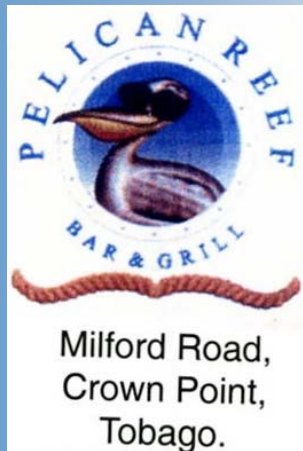
Flower Palace



Our Trinidad Customers – 3



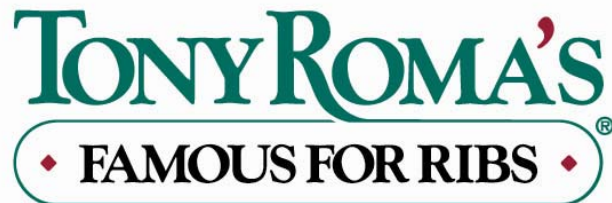
Panini Café
Ellerslie Plaza



**PENNY SAVERS
SUPERMARKET**
SCARBOROUGH – CANAAN – CARNBEE
TOBAGO



Our Trinidad Customers - 4



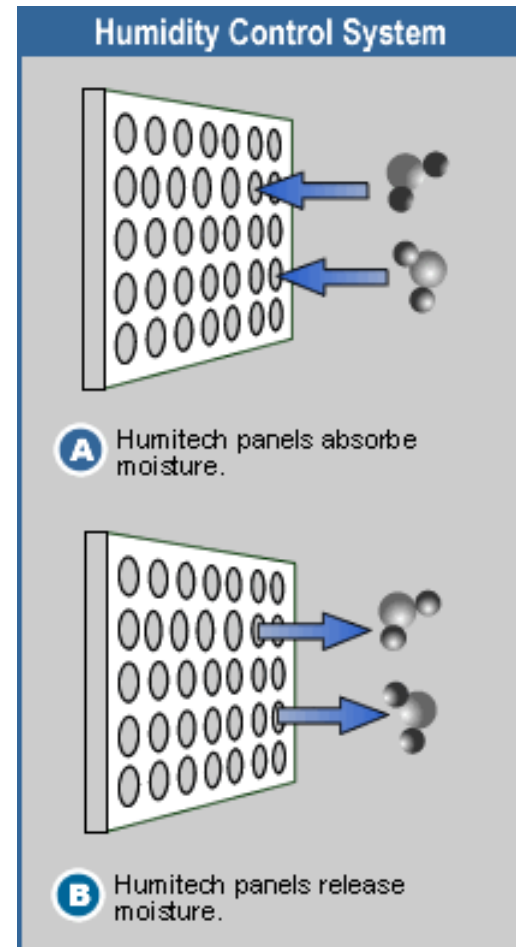
Product Overview

- The Humitech product regulates humidity in any refrigerated environment by absorbing and desorbing moisture.
- The product offers significant economic benefits from increasing the storage life of all perishables to reducing odor and the spread of bacteria.
- The Humitech product is an exclusive item – there are no other products with the same features & benefits on the market today.
- Once the panel is installed in your cooler it starts to work within 24 hours.

How It Works

How It Works

- Humitech is the only system in the world that absorbs excess humidity from the air but also releases moisture back in the air, always maintaining the optimal food storage conditions.
- Humitech Panels contain a unique 100% natural mineral, Sorbite, which absorbs and desorbs up to 48% its weight in moisture

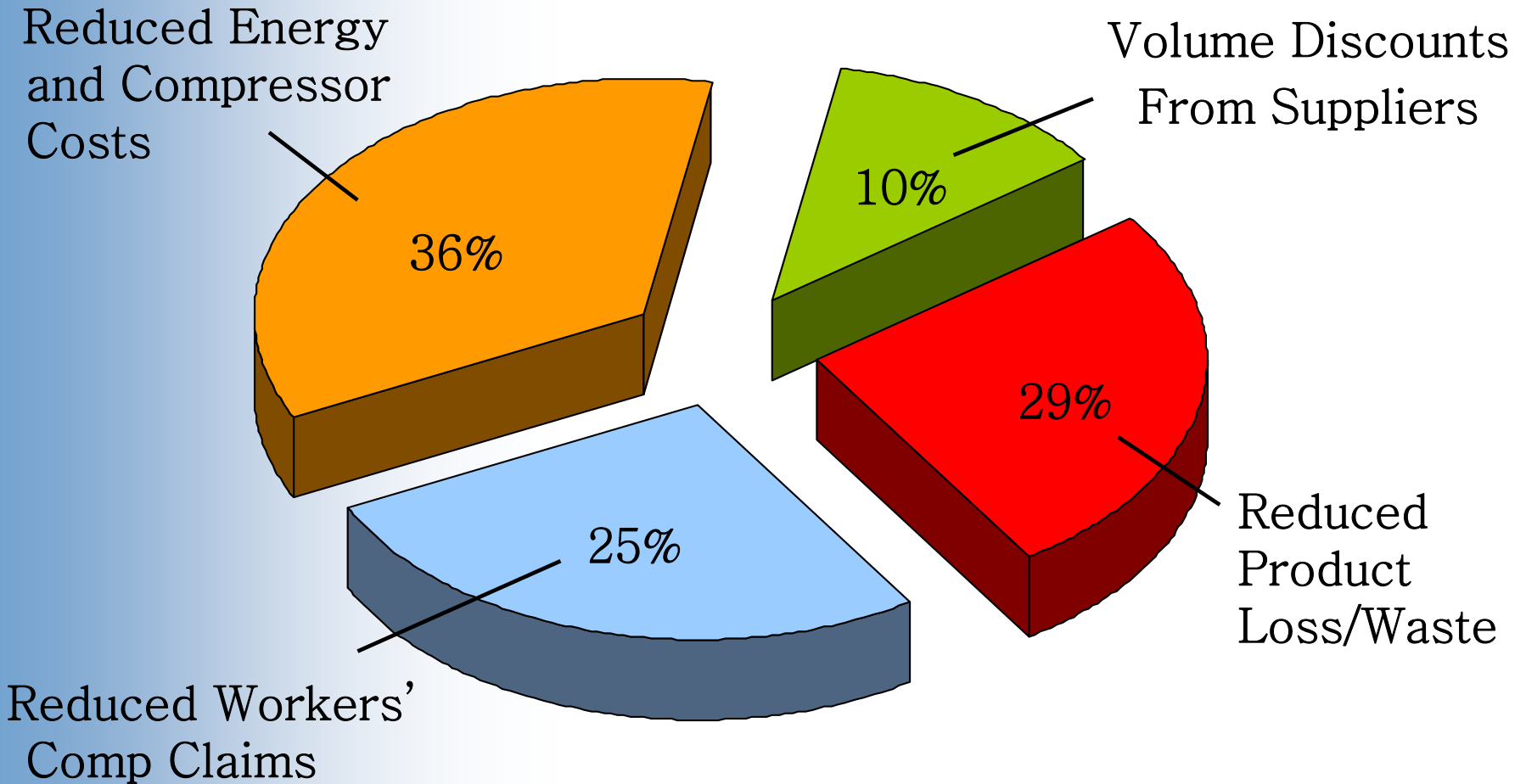


Exclusive Advantages

- Humitech has the *only* known site in the world for the mineral composition “Sorbite”.
- Extends the shelf life of Produce, Meat, Fish, & Poultry.
- Naturally maintains the ideal cooler humidity level without any additional mechanical modifications.
- Reduces energy and cooler maintenance costs.
- Proven track record, unlimited worldwide testimonials.

Colder, Cleaner, Drier, Healthier Cooler

Benefits



Benefits

- Lowers the ambient temperature of enclosed refrigerated environments
- Increases the life of compressors and motors associated with refrigeration
- Reduces the spread of bacteria in cooler areas
- Increases the storage life of food by up to 50%
- Reduces defrost cycles by up to 50%
- Reduces the cross contamination of odors
- Reduces food shrinkage
- Reduces food waste
- Decreases energy use

Reduces Energy & Maintenance Costs

- Drier air takes less energy to cool
- Compressor running times reduced
- Drying out of cooler insulation naturally reduces temperature inside the walk-in
- Defrost cycles and icing on compressor coils reduced
- Reduction in preventative maintenance & equipment replacement costs
- Life expectancy of equipment is increased
- Improved work conditions and reduction in liability

Energy Savings

Independent tests show Humitech:

- Lowers Temperature (2-6 degrees)
- Reduces compressor run time (9%-10%)
- Reduces kWh Demand (9%-10%)

For Example: (figures for U.S.A.)

- The average walk-in cooler (8' x 12' x 7.5') uses 20,400 kWh/yr.
- The national average cost of energy is .11 per kWh.
- The cost to operate the cooler comes to \$2,244.00/yr. (20,400 x .11)

Reducing kWh Demand by 10% Saves:

\$244.40 PER YEAR \$ 18.70 PER MONTH

Equipment Savings

- ✓ Reducing cooler run time by 10% will prolong the life of your equipment by approximately 33% to 40%.

The “package” cost for a one horsepower compressor with an 8200 BTU blower coil evaporator unit with two fans is \$3000.

Average Life Expectancy is 5 years.

A 40% increase adds 2 years to the life
of the equipment saving:

$\$3,000 / 5 \text{ years} = \600.00 year

$\$3,000 / 7 \text{ years} = \underline{\$428.00 \text{ year}}$

\$172.00 year

\$172.00 PER YEAR \$14.33 PER MONTH

Food Savings

- ✓ Humitech helps control food costs and increases yield by extending the shelf-life of food and reducing waste.

For example:

- Restaurants typically spend 28% of their revenue on food costs.
- A restaurant with an annual revenue of \$1,000,000 will spend \$280,000 on food.
- Of that \$280,000 35% is typically spent on produce—\$98,000 a year.

Using a very conservative example of 2% savings on just the cost of produce, the total savings comes to:

\$ 1,960.00 PER YEAR \$ 163.00 PER MONTH

Plus the savings due to longer shelf-life and less waste for all other perishable food items.

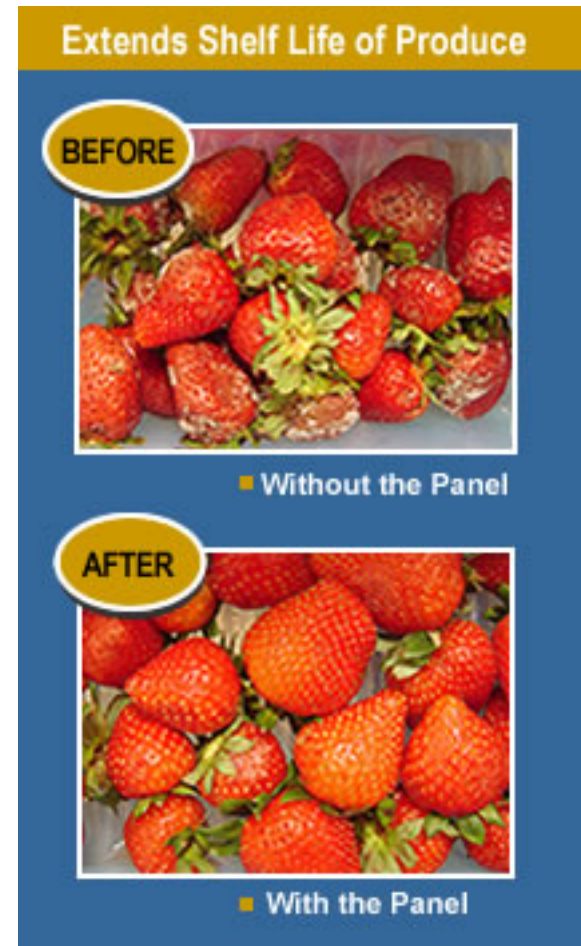
Savings

- ✓ With Humitech floors dry faster and stay drier, Reducing the risk of slip and fall accidents.
- The National Council on Compensation Insurance reported the average cost of a slip & fall related injury is nearly \$13,000.
- In 1994 there were 329,100 lost workdays due to slip & fall injuries.

PREVENTION IS THE FIRST LINE OF
DEFENSE

Extends Shelf Life of Perishables

- Reduces spoilage and shrinkage of food caused by excess humidity or dehydration
- Natural juices and weight are maintained longer in fish, meat and poultry due to less vapor air pressure
- Humitech System guarantees the ideal food storage conditions, colder and drier
- Fewer airborne water molecules reduces cross contamination of food odors and the spread of bacteria.



Research Report

- Gelson's Markets owns 18 Retail Grocery Stores in CA.
- Humitech installed Humidity Control Systems in Gelson's walk-in storage refrigerators.
- Results
 - Compressors – Work an average of 1,000 minutes less per week
 - Temperatures – Reduced by 2 to 6 degrees
 - Cost Savings – 1.5% to 2.0% per degree

Testimonials

- “My cooler has no more odor and my lettuce and fruit are crisper. I am saving money because I am not throwing away as much food as before.” – Hotel Intercontinental
- “Humitech has established an odor free fresh smell throughout my entire cooler system. I would recommend this service to everyone in the food industry.” – TGI Friday’s Restaurant
- “There is a 50 percent longer life on my salad bar ingredients, no ice buildup on the seafood cooler, the fish looks better, and there is a 50 percent longer life on fresh cut flowers...” – Safeway Food Stores

Thank You

Humitech International Group, Inc.

4950 Keller Springs Road
Suite 450
Addison, TX 75001
PH: 214 271 4888
FX: 214 271 4889

www.humitechgroup.com

Humitech West Indies

16 Damian Street,
Damian & Hunter,
Woodbrook
Trinidad.
PH: 868 628 9356

Email:
humitech@tstt.net.tt

Trinidad Contacts

Discovery Enterprises Limited

trading as

Humitech West Indies

- Directors:- Glen De Verteuil, David Hyatali,
Gordon Mazely & Hugh Mazely
- Technician:- Collin Lincoln - Cell 736-7708
- Address:- 16 Damian Street,
(Corner of Damian & Hunter Sts.)
Woodbrook, Trinidad.
- Phone:- (868) 628-9356
- E-Mail:- humitech@tstt.net.tt

Curacao Contacts

Curud Consultancy & Management N.V.

trading as

Prime Technologies

Directors:- Helen Wang-Haiying Haynes
Rudolph Haynes

Address:- Patrijsweg #9, Cascora,
Willemstad, Curacao

Phone:- 599-9-736-1353

Fax:- 599-9-737-1553

E-Mail:- ptinc@cura.net
haywang@onenet.an