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EDITORIAL RELEASE

For: Formax[®], Inc.

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True-Sculpt[™] Is On-Target with Poultry Off-the-Bone

Convenience is driving the push to "off-the-bone" poultry and Formax[®] technology makes it possible to create items like hot wings, chicken selects and miniature drummies. Their True-Sculpt[™] tooling makes three-dimensional portions that look, cook and keep their shape better with excellent portion control. The finished product exceeds consumer expectations whether they're on the shelf, or just out of the fryer.

As one poultry executive put it, "Appearance is of paramount importance, since before a customer can enjoy the taste and texture, they first notice how it looks." True-Sculpt[™]'s precision manufacturing marries product appearance and portion control and leads the way to higher profits and faster payback.

True-Sculpt[™] is compatible with the Maxum700[™], F•26[®], F•19[®], F•400[®] and F•6[®] forming machines, providing the best in reliability, throughput and food safety. The Maxum700[™] forming system is a fine example of Formax[®]'s advanced technology. Its programmable servo mold plate and knock-out drive systems enhance operator control, portioning and speed. Benefits include superior product texture and unmatched product consistency.

True-Sculpt[™] tooling is manufactured to Formax[®]'s exacting factory standards to ensure less waste and higher yields. This provides processors with the quality required to maximize hourly throughput, reliability and weight control. Free technical support further enhances True-Sculpt[™]'s value.

For more information, call, write or visit Formax[®], Inc., 9150 191st Street, Mokena, Illinois 60448 (near Chicago.) Phone 708-479-3500. Fax: 708-479-3598.

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