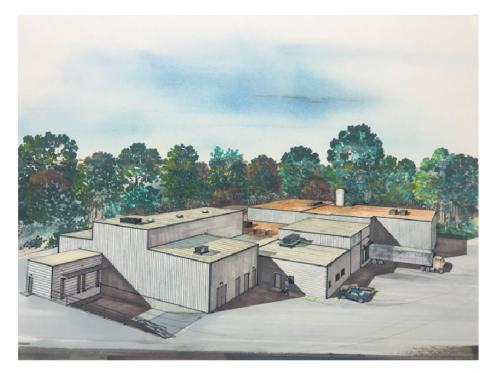




## WHO IS CHAIRMAN'S FOODS?



Chairman's Foods believes in providing their clients with the ability to customize their products through the use of quality ingredients and unique process development to achieve satisfaction.



Nashville, TN

### **Services Include:**



Co-Packing



Private Labeling



Product Development

## WHO IS CHAIRMAN'S FOODS?



Chairman's has been producing **high-quality consumable goods** for the **foodservice and retail** industries **for 40+ years.** 

### **Products Include:**

- Soups, stews & chowders
- Wet, prepared salads
- Cooked proteins

- > Fillings & toppings
- Gravies & dips
- Side dishes













### WHY DID CHAIRMAN'S EXPLORE HPP?

# It began as a response to customer demands...



#### Demand

Key customer needed a fresh product, **Chairman's Gourmet Chicken Casserole, delivered nationally on a weekly basis**,
with **30 days of shelf life post-delivery** 

# Challenge

- Traditional processing methods did not meet customer's need of "fresh"...
- Fresh = not frozen
- Not frozen = naturally shorter shelf life

# Response

- Increased shelf life of **60 days** from date of manufacture (previously 21 days)
- No ingredients spoilage
- Integrity of food is maintained
- Label is **clear of chemicals**

## WHY DID CHAIRMAN'S EXPLORE HPP?

...and expanded use of HPP after realizing incredible benefits

# Other Prodcuts Tested

- Proteins
- Fresh vegetables
- Cornbread stuffings
- Dips
- Salads
- Breads
- Fresh fruits (cranberries & apples)

# **Expanded Offerings**

Chairman's is now effectively leveraging the benefits of HPP and selling the following foods...

- Proteins
- Wet salads
- Stuffings
- Spoonable salads

...to their Retail, C-store, foodservice, and other customers

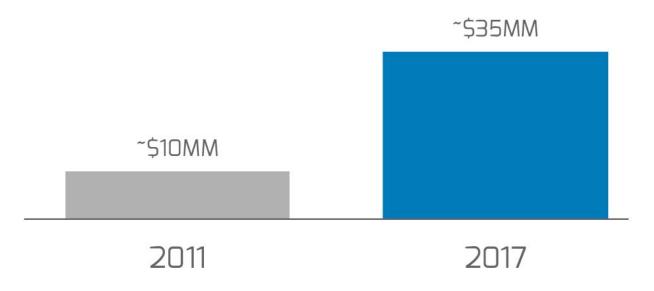
Universal Pure | CASE STUDY "Our experience using HPP for Chairman's chicken product was the positive first impression that opened up new ideas for expanding the use of HPP across our other products." - Chris Staudt, **Chief Executive Officer** at Chairman Foods



## RESULTS

HPP provided a very distinct difference in the **performance of our products,** and also it was **virtually cost neutral.** 

Revenue Growth Primarily Driven by HPP



Before HPP (2010)

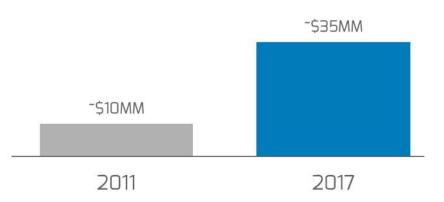




#### SUMMARY

High Pressure Processing enabled Chairman's Food to **provide safe and high quality products** to meet customer/consumer needs. As a direct result of this **innovative approach**, Chairman's added flexibility to their operations and **grew revenue**.





#### UniversalPure | CASE STUDY

"We are a broad-based food manufacturer that deals with lots of different kinds of foods, and HPP has opened important new doors for us"

Chris Staudt,
 Chief Executive Officer at Chairman Foods

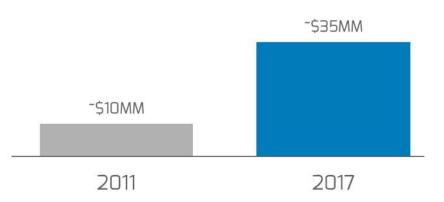
"It not only gives us a solid food safety mechanism, it also allows us to be nimbler and more flexible in our offerings and to align our capabilities with changing market demands"

Chris Staudt,
 Chief Executive Officer
 at Chairman Foods

#### SUMMARY

High Pressure Processing enabled Chairman's Food to provide safe and high quality products to meet customer/consumer needs. As a direct result of this innovative approach, Chairman's added flexibility to their operations and grew revenue.





#### UniversalPure | CASE STUDY

"We are a broad-based food manufacturer that deals with lots of different kinds of foods, and HPP has opened important new doors for us"

Chris Staudt,
 Chief Executive Officer at Chairman Foods

"It not only gives us a solid food safety mechanism, it also allows us to be nimbler and more flexible in our offerings and to align our capabilities with changing market demands"

Chris Staudt,
 Chief Executive Officer
 at Chairman Foods

