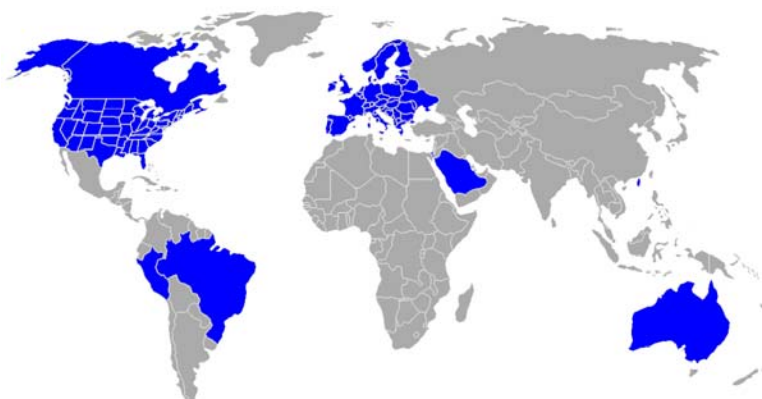




Emisshield® Delivers Energy Savings and Better Baking

NASA developed Emisshield's technology for the space shuttle; we make it available to bakers. Without buying new equipment, bakers can increase the efficiency of their ovens and increase production. Sustainability isn't just a concept with Emisshield; it's the practical result. Just look at what Emisshield can do.

- **Green, Sustainable Savings** - Emisshield reduces the energy needed to bake bread by 20%. Energy efficiency improvements, production increase and increased bakery product SUSTAINABILITY are possible with Emisshield improvements.
- **Improves Combustion** - Emisshield improves combustion which, in turn, typically decreases emissions. Make your bakery greener and customers happier by increasing your SUSTAINABILITY with an annual reduction of 130 tons of CO₂ emissions based on 160 loaves per min meeting the Wal-Mart Sustainability Index.
- **Improves Baking** - Emisshield improves the evenness of color, breads develop better side walls sooner, and it increases oven spring (reducing the yeast).
- **Innovative Technology** - Emisshield licensed this high emissivity material from NASA and collaborated with Virginia Tech's Center for Adhesion and Sealant Sciences to create more than 20 products. This water-based coating that can be applied to the burners, floors, and ceilings of an oven.
- **Quick Installation** – Our certified installers can install on a Sunday and have the oven running again on Monday with improvements!
- **Proven Effective** - Emisshield has been used successfully for more than seven years in the petrochemical, glass, brick, solar, and steel industry. Business leaders use it to increase the useful life of kilns, refractories, catalysts, and heat exchangers by increasing the base materials' ability to emit heat.
- **Strong ROI** – Emisshield pays for itself! Energy savings alone results in a return on your investment within six months to a year depending on your oven's current efficiency and energy use.
- **Commercial Oven Example:** In a bakery producing 160 loaves per min of 24 ounce white bread, 24 hour per day 5 days per week, 52 weeks per year can result in an annual energy savings of \$20k to \$50k* per year not including the increased product quality with increased moisture, increased grain structure and volume. Additionally Emisshield can reduce the baking time. For a low end reduction in baking time by Emisshield of 2 minutes will result in a 10% increase in production capacity which can result in this example in up to 23,000 additional loaves per day. (6,000,000 to 7,000,000 loaves per year). *based on Industrial Natural Gas prices of \$8.93 / 1000 ft³ (10/10/11)



Emisshield is in use on four continents in multiple Fortune 500 companies. Contact us today about how Emisshield can advance your business using the equipment you already own!

