



DELIVERING COST EFFICIENCY

Independent financial studies have shown that Eversio by Burlodge can provide reduced foodservice operating costs and related capital expenditures.

As an economical foodservice system that arrives ready-to-use, the time factor associated with the life cycle of each food tray is greatly reduced, meaning:

- lower operating costs
- enhanced productivity
- long-term capital cost avoidance

DELIVERING COST EFFICIENCY

THE ABILITY TO REDUCE OPERATING COSTS

Eversio offers hospital systems a way to reduce operating costs. Using Eversio tableware in a rethermalization process means more efficient tray assembly processes.

- Rethermalization is a cost-effective way to prepare foods for institutional applications that serve large numbers of patients. It also ensures high quality service since each cartload of meals is rethermed just in time for meal service on the ward.
- Test sites in Canada and the U.S. demonstrated savings of up to 21 cents per tray.
- Eversio is at the required temperature for the cold plating of food, therefore eliminating the associated time and cost of chilling plates.

WORKING SMART FOR ADDED SAFETY

Eversio can help reduce human error while increasing overall worker safety and efficiency.

- Lack of time is often cited as a contributing factor to sanitation failure in traditional hospital foodservice settings. Eversio frees up hospital line staff to focus on the aspects of proper hand hygiene and food preparation.

- When compared to heavier permanent serviceware, food handling is easier with Eversio. One place setting is approximately 20 times lighter than traditional serviceware. This weight differential also makes it easier for workers to transport carts containing food trays.

- Eversio eliminates the kitchen noise associated with the serving, scraping, loading and stocking of permanent serviceware.

LONG-TERM COST AVOIDANCE

Eversio reduces the output of resources, equipment, and supplies related to the sanitation process.

- Third party testing in hospital settings in both Canada and the United States cited a notable reduction in energy costs, water, and output of chemicals into the waste stream.
- Since Eversio is much lower in mass than permanent serviceware, the time and energy required to retherm plates is reduced. More rapid and efficient retherming means that capacity is increased and equipment is used more efficiently.
- Eversio eliminates the costs associated with dishwashing chemicals, dishwashers and dishrooms. The sterilization process is already built into the life cycle of this single-use product.
- Other related costs that can be eliminated include support equipment for tray holding between belt line and dish room, and the refrigeration units typically required for the chilling of permanent serviceware.





SECURING A HEALTHY FUTURE

Introducing Eversio - a unique line of disposable dishware which is 100% compostable - making it the right choice for you and the right choice for our planet.

Using Eversio in place of traditional table ware will:

- Provide a 100% compostable solution
- Enhance your operation's commitment to 'greening' your foodservice
 - Use less water, chemicals and energy

A HEALTHY DIET FOR OUR PLANET

Our planet can become more healthy with Eversio thanks to..

- Its ability to decompose within 31 days given the right composting conditions
- Compostable friendly packaging for the Eversio products
- Clearly marked tableware indicating its compostability
- Less energy, water and chemicals used to wash traditional trayware
- A reduction in petroleum based disposables
- A return of nutrients to the earth through composting
- Pulper friendly product with minimal wear and tear on pulper blades

QUALITY CONTROL

- Complete and thorough third party inspection when product run is 30 - 50% complete.
- At completion, third party random inspection.
- At shipping, third party supervision of container packing.
- All products pass through metal detector.

PRODUCTION

- Made from post-harvested agricultural by-products, Eversio does not deplete or impact the food chain in any way.
- Made from sugar cane fiber which is completely natural with no chemical modification.
- No excessive energy used to produce products and no gas, liquid or solid waste as a by-product of manufacturing
- All trimmed materials during shaping are re-used and any excess water is recycled.
- Prepared in a sterilized room at a modern facility utilizing state-of-art machinery.
- All products fully sterilized prior to packaging.

PACKAGING

- Packed in sterile, compostable bags
- Bags packed in recyclable cardboard
- Long shelf life

CERTIFICATIONS

- ASTM D6400 Compliant
 - BPI (Biodegradable Products Institute) certified *
 - EcoLogo Certified *
 - Orgaworld Compliant *
- (* In Progress)





SAFEGUARDING PATIENT HEALTH

Eversio can help protect patients from the unforeseen health risks associated with possible, inconsistent serviceware sanitation.

As a single-use foodservice system that arrives in tightly-sealed, sterilized packaging, this innovative, compostable product enables food service professionals to:

- eliminate possible sanitation risks
- effectively enforce foodservice health standards
- elevate awareness of hospital foodservice safety practices
- offer proactive contingency planning

SAFEGUARDING PATIENT HEALTH

RISK AVOIDANCE, A KEY PRIORITY

Eversio functions like permanent dishware that has been sanitized under ideal dishwashing conditions.

The preparation and packaging of Eversio complies with strict industry sanitation guidelines. As a result, this single-use product has universal appeal to public health officials.

- Inefficient sanitary practices or conditions have been documented as the cause of many foodborne nonsocomial infections affecting hospital patients.
- Aside from the possibility of inconsistent dishwashing or handling procedures, the stacking of permanent dishware before it is completely air dried (wet-nesting) can pose an additional contamination threat.
- Research has found that the longer utilization life cycle of permanent serviceware can result in kitchen workplace contamination and potential cross-contamination.
- The associated cost of outbreaks of foodborne illness can impact heavily on a hospital's bottom line. To compound this issue, there has been an increasing level of litigation related to hospital acquired infection.

CONSISTENT QUALITY, CONSISTENT HEALTH STANDARDS

Though unwavering quality is a key foodservice benchmark, sanitation processes are subject to inconsistencies. With Eversio, a large margin of error is eliminated.

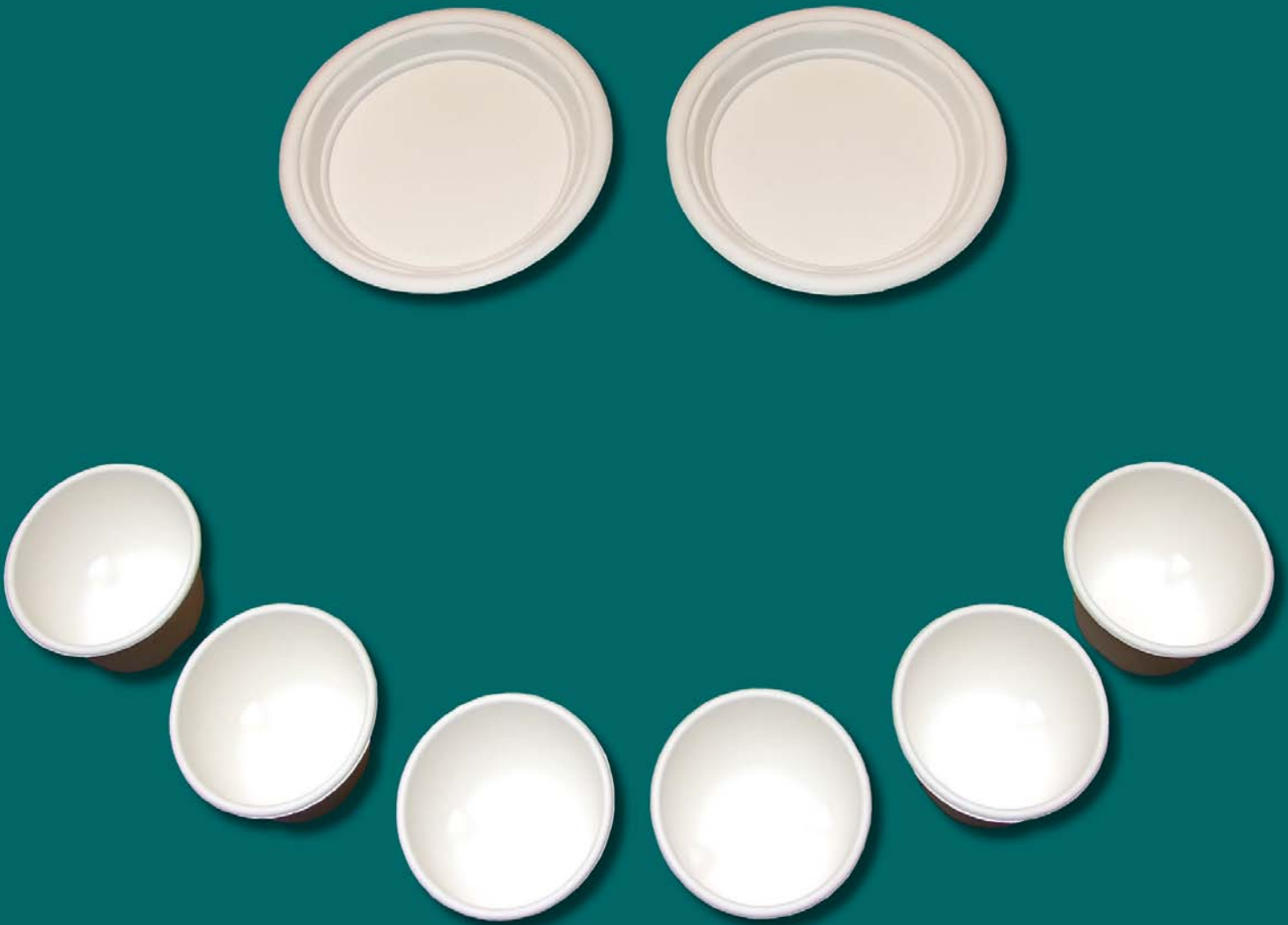
- Information on hospital dishwashing machinery indicates a great deal of variability with respect to effective operation and serviceware hygienic qualities, with older equipment often suspect.
- Recent research shows that even newer commercial dishwasher models may not satisfy the duration and temperature requirements for the complete sterilization of permanent serviceware.
- Studies state that food contamination and nonsocomial outbreaks can be a result of improper washing, cleaning or storage of eating utensils and dishes, either through defects in equipment or by personnel not conforming to the necessary hygiene procedures.

EFFECTIVE CONTINGENCY PLANNING

Eversio is excellent for contingency/disaster planning.

- Single-use cups, plates and cutlery systems are a universal infection control practice for patients in isolation.
- Single-use serviceware offers a viable alternative should dishroom equipment malfunction, or in the event of a disruption to the power supply.
- Pandemic planning integrity is elevated when Eversio is in stock and ready to use at a moment's notice.





SERVING UP PATIENT SATISFACTION

When it comes to the hospital meal experience, Eversio makes patients smile.

Based on patient satisfaction surveys and other studies, Eversio received a positive rating with respect to:

- meal presentation
- ease of use
- overall food experience
- environmental impact

PLEASING PRESENTATION

Eversio has a fresh, pleasing look when compared to worn crockery and utensils. Similarly, food provides an enhanced image when presented to patients.

In a recent study, patients surveyed were pleased with the presentation of their meals on Eversio.

- The majority of respondents, or 74 percent, said the visual appearance of Eversio is appealing.
- Approximately 88 percent rated the meal presentation as appealing.

EASY FOR PATIENTS TO USE

Lightweight yet durable, Eversio provides definite advantages to most patients taking their meals from a bedside table tray.

- Of the patients surveyed, 97 percent of the respondents said the Eversio plate was easy to move around on the tray.
- The majority of patients surveyed (89 percent) said the accompanying lightweight cutlery was easy to use.

ENHANCED FOOD QUALITY

Eversio works extremely well in specified rethermalization units, enabling the delivery of meals that are both ideal in terms of moisture consistency and temperature.

- Food retherms well in Eversio, causing less drying and burning around the edges.
- Of the patients surveyed, 93 percent said the temperature of their hot entrée was hot or warm.

ENVIRONMENTALLY FEASIBLE

An extensive study conducted by a third party environmental consulting firm has concluded that the disposal of Eversio has minimal impact on the environment.

- The total annual output that would be generated by three Eversio place settings, per patient, per day, represents approximately 2.5 percent of total hospital waste.
- Although Eversio is compostable, the amount of waste generated by this product may be too minor for hospitals to initiate a specific composting program. However, more and more waste collection companies are offering composting services and so, food service departments can now close the loop and improve our environment.
- Eversio does not utilize the energy or water resources required to sanitize permanent dishware.

