

MEMORANDUM

To: All FoodWorks Store Owners/Store Managers (Queensland Only)

CC: Graeme Longmuir; Graeme Sinclair; Jerry Scott; Paul Rizza; David Yarrow;
Evan Carwood; Roger Di Benedetto; Charlie Abate; Trevor Demnar;
Cheryl Dalton; Kellie Cain; Sue Wardle

From: Luke Couch; Colin Stead

Date: 24/11/06

Subject: **Humitech Filtration Systems**

As part of our continued endeavour to improve the bottom-line of stores within the FoodWorks group through improved business processes, we have positively evaluated a refrigeration filtration system that is now available as a preferred supplier with an exclusive offer to FoodWorks members.

Please find attached a proposal from HUMITECH, which we can highly recommend to you all, as it will improve your bottom-line, through improved efficiency and better management of a vital area in your business – your cold storage.

The HUMITECH filter system is already being taken-up by a growing number of FoodWorks outlets, who with this simple and effective solution to a number of issues associated with cold storage, are reducing their costs and increasing profits.

The filters are serviced by HUMITECH on a monthly basis. You will find the pricing structure in the attached document. The cost of the filters is offset by the commercial benefits provided by HUMITECH and is available on charge-back.

FoodWorks has negotiated with HUMITECH an offer exclusive to FoodWorks of free installation and waiver of the first month service fee. The offer is completely risk free, as HUMITECH guarantees that within that first month you will experience improved refrigeration efficiency, or they will take the filters out. This offer is limited to these stores which will install the HUMITECH system before 15.12.2006.

To take advantage of the offer, simply fax the attached order form to 1800 999 576.

A HUMITECH representative will visit your store to install the filters in your refrigerators. The installation of the filters takes less than 5 min.

Australian United Retailers Limited

ACN 077 879 782 ABN 93 077 879 782

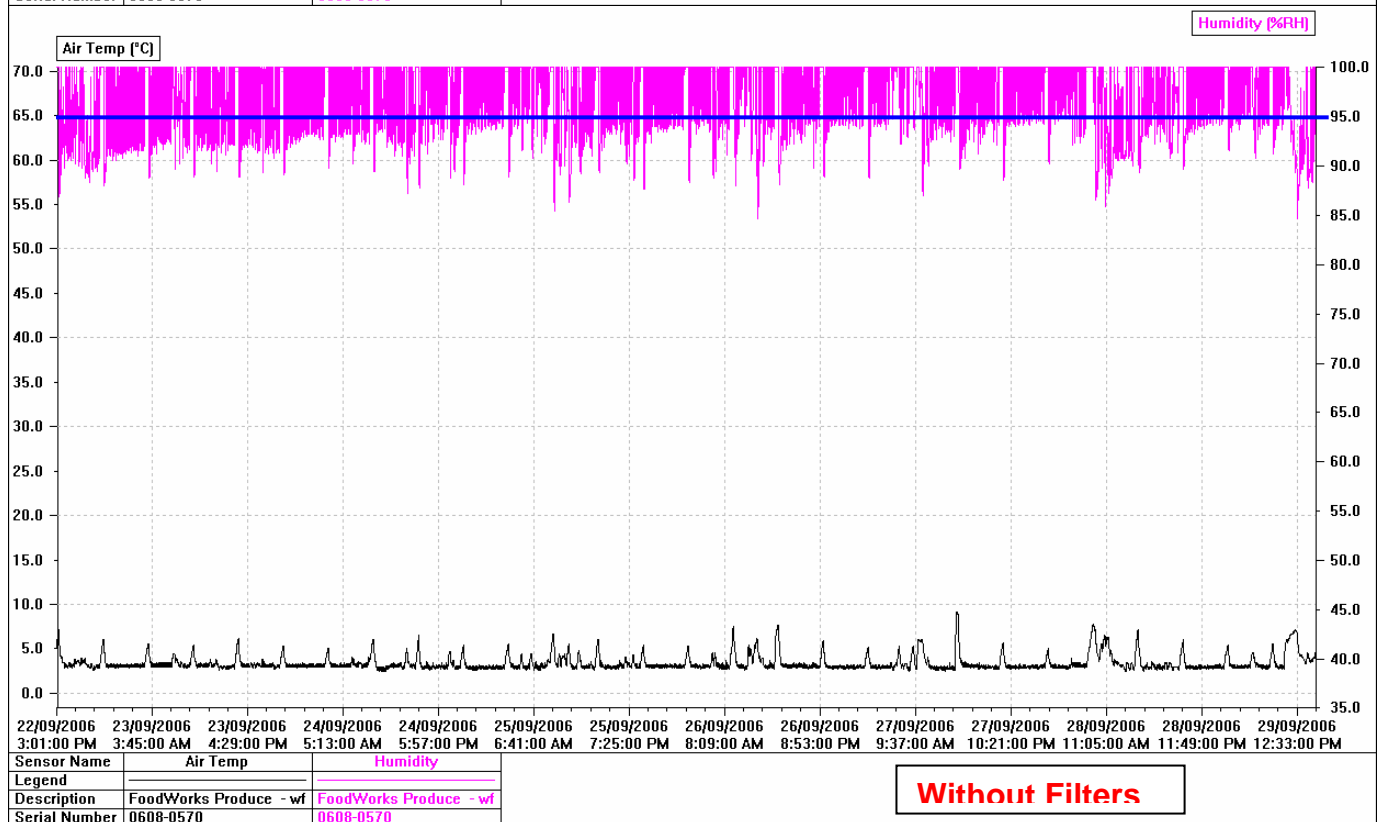
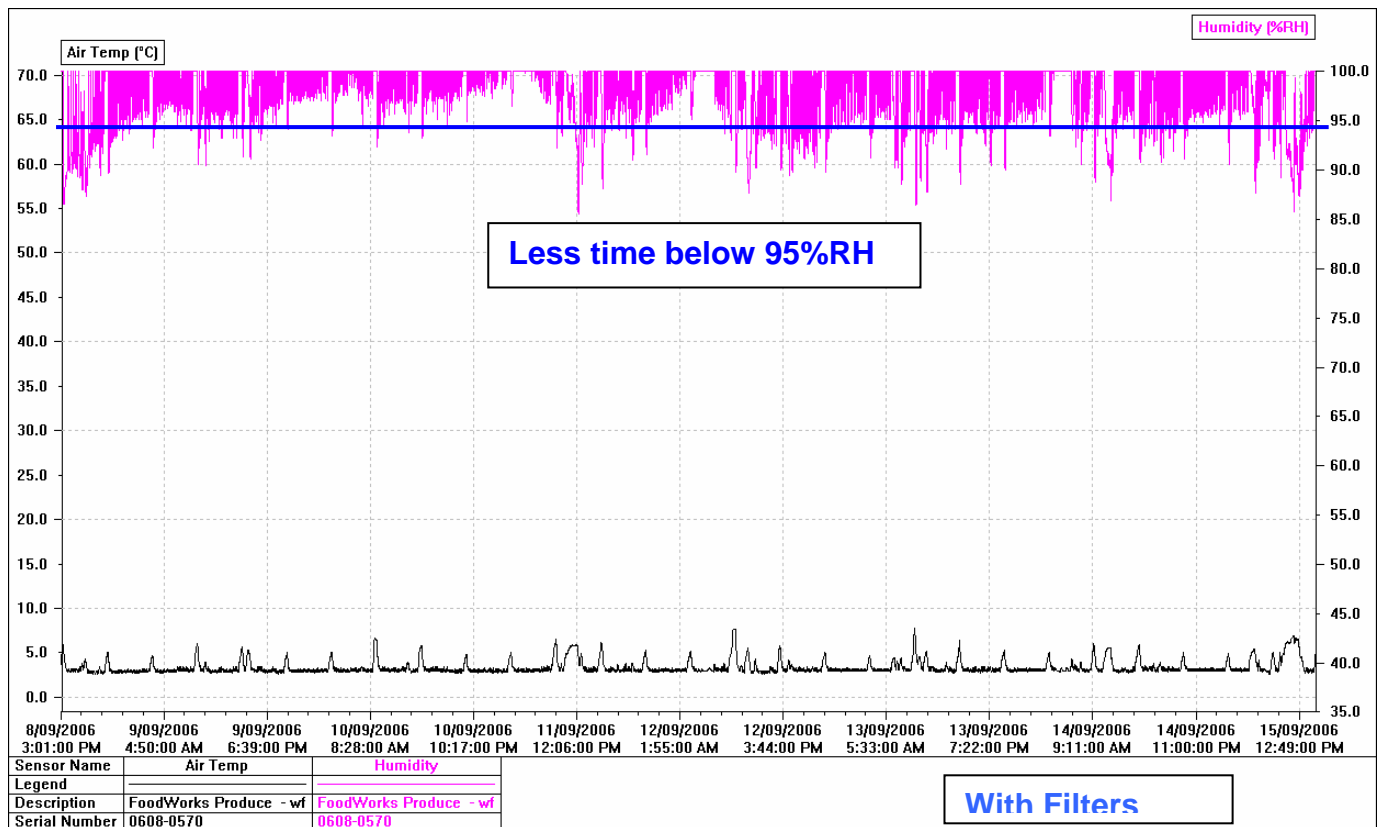
Locked Bag 27, Acacia Ridge, Queensland, 4110 T: [07] 3340 5200 F: [07] 3340 5299 W: www.foodworks.com.au

For more information regarding Humitech Filters please contact Luke Couch by phone or email lukecouch@foodworks.com.au

Regards,

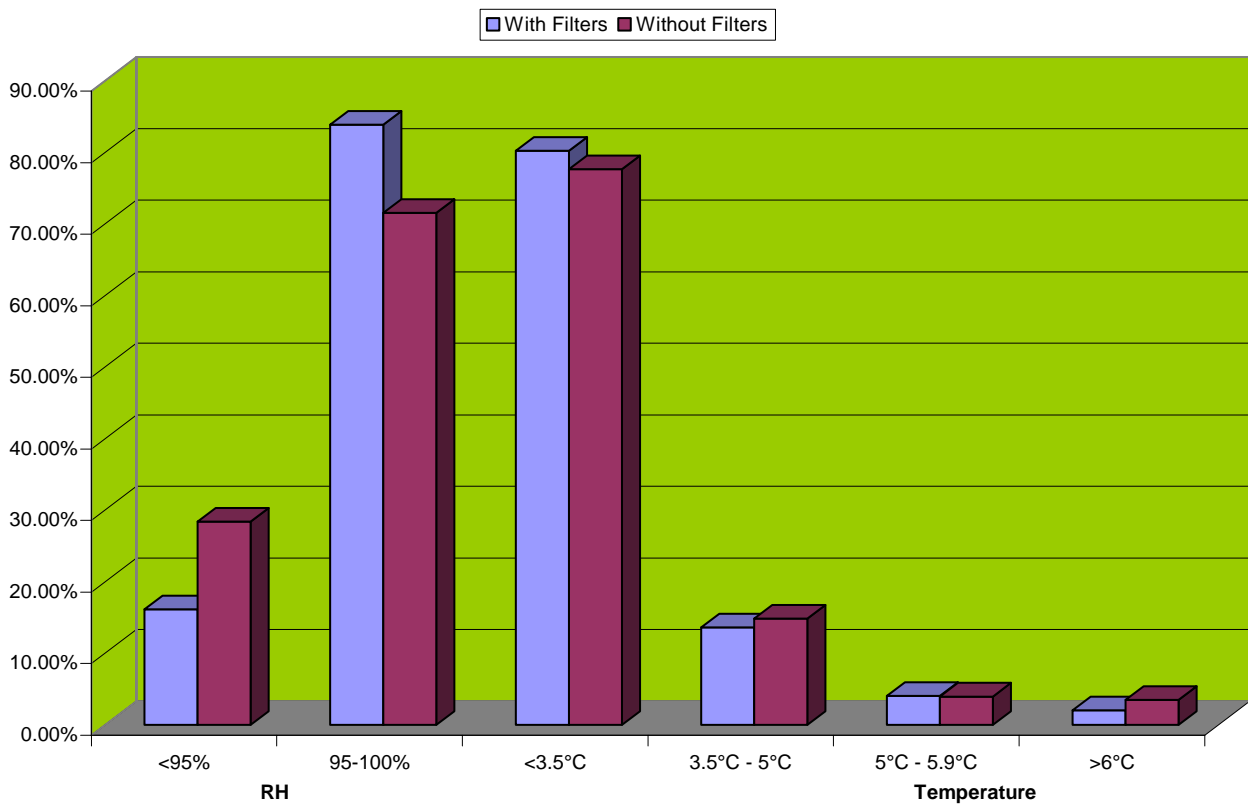
Luke Couch: Fresh Food Development Specialist – Fresh Produce (0412 910 499)
Colin Stead: Fresh Food Development Specialist – Fresh Produce (0413 435 272)

FoodWorks Loganholme Fresh Produce Cool Room –Friday to Friday 7 day data



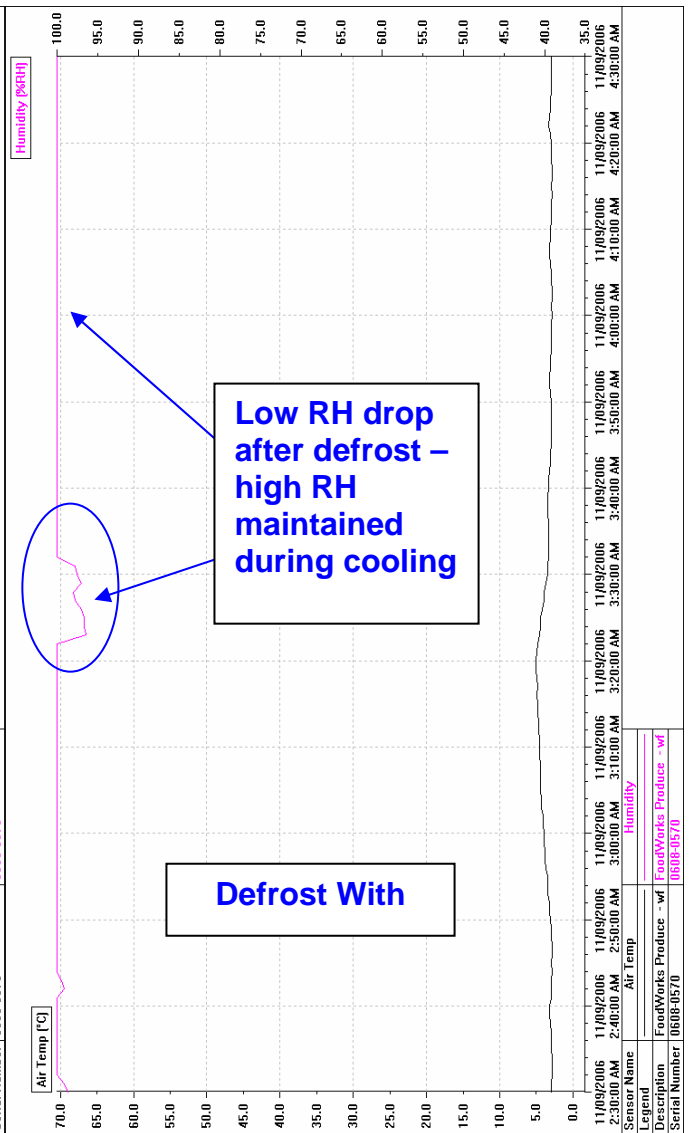
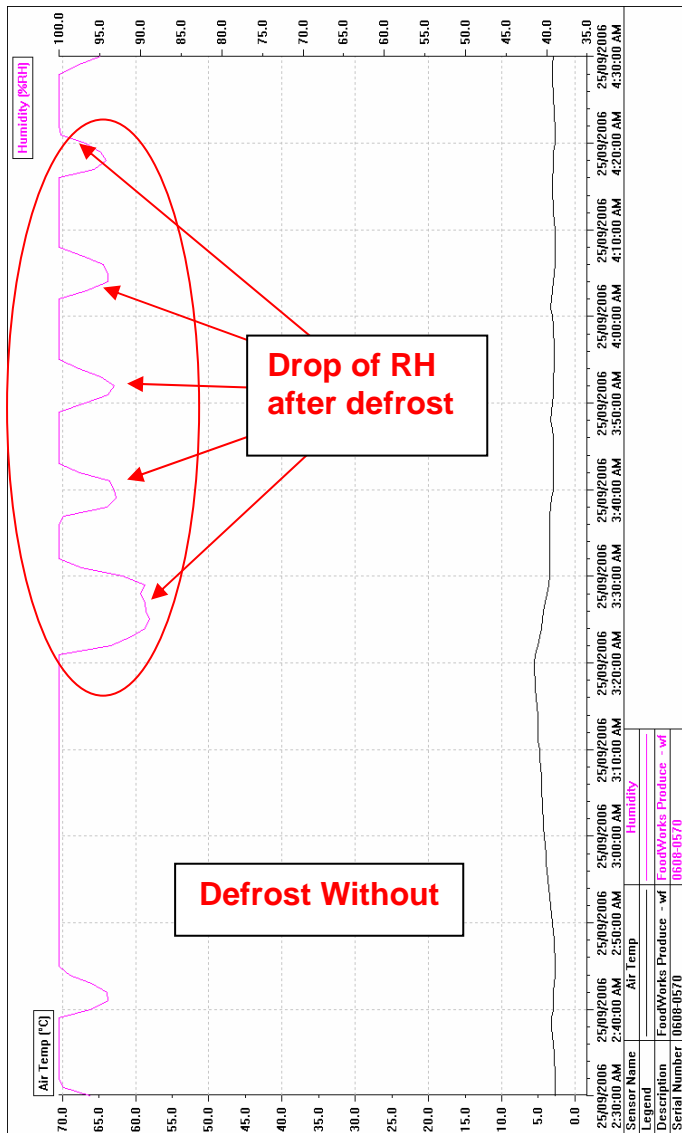
Fresh Prod. Friday-Friday 7 days	8-15.08.06	22-29.09.06	
Relative Humidity Range	With Filters	Without Filters	Difference
<95%	16.13%	28.43%	-12.30%
95-100%	83.87%	71.57%	12.30%
Temperature Range			
<3.5°C	80.26%	77.67%	2.58%
3.5°C - 5°C	13.65%	14.89%	-1.23%
5°C - 5.9°C	4.04%	3.97%	0.07%
>6°C	2.05%	3.47%	-1.42%
Highest	7.8°C	9.1°C	
Lowest	2.6°C	2.5°C	

Temp & RH Compared



High RH levels are maintained, with less humidity drops, as refrigerator is cooling, the produce is not drying, at the same time ripening is slowed due to the absorption of Ethylene gas by the HUMITECH filters. After defrost cycles, the refrigerator maintains high RH as temperature returns to set-points.

Defrost Cycles – 4 per 24h – every 6h, duration 30min, starting 2.50AM



Fresh Produce Cold Display Case



Significant improvement in the maintaining of quality in displayed produce has been observed after the installation of the filters, mainly through Ethylene control.

In particular reduced trimming and better visual appearance of lettuce was noted. The filters absorb the ethylene gas produced by capsicum, thus preventing the gas from affecting other surrounding produce.