

XMRE SHELF LIFE & STORAGE

MADE IN THE USA

XMRE promotes shelf stable, ready to eat meals and components that are appetizing in the field as they are when packaged in the factory.

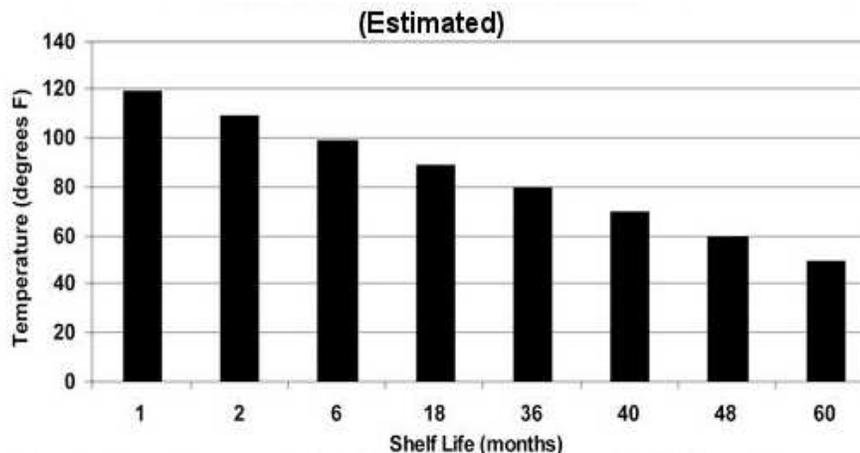
Just like the U.S. Military MRE's and following the USDA established standards for commercially sterile, moisture and oxygen-controlled food products, XMRE follows the same methods of preserving our packaged foods.

All MRE Entrees are heat processed to destroy microorganism and inactivate enzymes. This heat process prevents any bacteria from getting in and since the food pouch is sterile, it does not spoil.

As for the rest of our components such as bakery and other snack products, these are engineered and packaged in sealed, multilayered packaging material, to prevent the food products from excessive exposure to moisture and oxygen, thus ensuring an extended shelf life.

The above enables XMRE to offer a guaranteed shelf life of 3 years at 80°F (27°C), or for 6 months at 100°F (38°C) for all of our previously produced and assembled entrees and food components, from date of XMRE pack date printed on all our cases. We keep all of our products under ideal storage conditions. This allows us to stand behind our guaranteed shelf life. Some of the components from time to time may have production dates prior to our pack or assembly dates.

Shelf life of our XMRE product follows the same standards as set forth by the U.S Army Natick Soldier RD&E Center's study and evaluation of the military's Meals Ready to Eat (MRE), which employs identical type of packaging and production technologies as our XMRE Meals.



The temperature of the storage environment determines the shelf life of our MREs. The warmer the storage environment, the shorter the shelf life becomes. Conversely, the cooler the storage conditions, the longer the shelf life. Humidity in the air has no effect on shelf life of our MREs; each individual meal is hermetically sealed and does not allow moisture inside the meal kits. MRE-type food is given an estimated shelf life of up to 5 years or more in ideal storage conditions.