



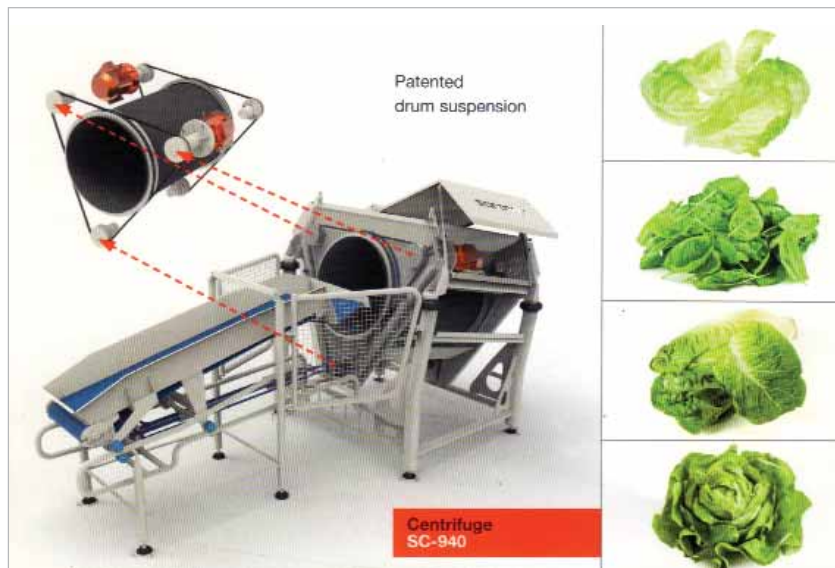
SORMAC Centrifuge SC 940

It is very gentle and there is minimal damage

Detroit is the birthplace of famous car manufacturers like General Motors, Ford and Chrysler, as well as being the centre of an agglomeration of more than 5 million inhabitants. The city went into decline with the downturn in the auto industry, but is now rising again like a phoenix from its ashes. The city, also known as Motown, is home to Riggio Distribution. Currently father Phil Riggio and his three sons Vince, Dominic and Phil Jr. are employed in the family business. Riggio supplies familiar retailers like Kroger, Costco and Meijer, under the Aunt Mid's brand. The company also supplies a wide range of vegetables to the catering industry, in packages of 2.5 kg and above. One interesting segment is so-called 'school snacks'; a broad selection of small packages of healthy snacks (for example cherry tomatoes, baby carrots and apple slices).

In short: Riggio can rightly be called a "full-service fresh produce distributor". In order to meet the high demands of the American consumer, all these products need to be carefully prepared. Until recently drying, which is the last step before packaging, received little attention. This was partly because the Riggio family were not confident that an automatic centrifuge could dry the product thoroughly without causing damage. However, tests carried out by our local agent, John Clement of North Star Engineered Products, convinced Phil Riggio that this can indeed be done with the unique Sormac centrifuge.

The product is distributed very evenly in the slanted drum. This results in a thin layer, meaning that leafy vegetables don't



damage each other when subjected to the strong centrifugal forces. It is also important that when loading, each leaf is placed directly on the spot where it will remain during the cycle. When centrifuging lettuce, the basic rule is: movement = damage. After testing, it was not difficult to make the decision to purchase a centrifuge SC-940.

Reflecting on the results of the past six months, Vince Riggio said confidently that he is very satisfied with both the productivity of the SC-940 and the quality of the product. "I'm extremely impressed with the way the SC-940 handles fragile greens. It is very gentle and there is minimal damage to the product." ♦