



FOR IMMEDIATE RELEASE

Stocking the Pantry to Feed 17,000

Truitt Bros. Inc. Helps Stanford University Prepare for the Unexpected Emergency

SALEM, Ore. – April 29, 2009 – When catastrophes occur, imagine the logistics of providing food and water for 17,000 people, for 72 hours, at an unknown date. California’s Stanford University is equipped to do just that, having contracted with Oregon-based Truitt Bros., a leader in shelf stable foods, to fill the university’s warehouse size pantry with the food processor’s line of SaverPak™ products.

Lessons learned from the cataclysmic aftereffects of two major California earthquakes in 1989 and 1994, followed by the devastation of Hurricane Katrina in 2005, prompted Stanford to formalize and implement an emergency plan for its student, faculty, and staff community. Utilizing the recommendations and training offered by FEMA (Federal Emergency Management Agency), Stanford Residential and Dining Enterprises provides emergency training and education, personal emergency kits and emergency instruction cards to its large population. The entire campus participates in emergency preparedness exercises. Providing basic needs – food and water – is key to their plan.

Planning for the unexpected requires shopping for a long shelf life. Truitt Bros.’ SaverPak products, which include soups, stews, chili, sautéed vegetables and desserts, are fully cooked and heated thermally using a process similar to canning, free of the additives and preservatives traditionally used to extend shelf life. Innovative, flexible packaging keeps light and air out more effectively than cans. SaverPak products are stored at room temperature, eliminating the need for space in a refrigerator or freezer.

“Anticipating a variety of issues in a disaster and being equipped to manage them is critical to our campus emergency plan,” states Eric Montell, executive director of Stanford Dining, a division of Residential and Dining Enterprises. “Whether it is a severe earthquake, flood or pandemic emergency we need to have on hand high quality, ready to use meals that could easily be transported to multiple distribution points. Our partnership with Truitt Bros. has allowed us peace of mind and in the unfortunate occasion of an emergency event; we would be ready to sustain the Stanford campus.”

In the event that a time comes when thousands of victims of disaster need to be fed, the SaverPak storage pouches themselves are heated, so there’s no waste, no clean up and no need for extra labor in a stressful situation. Unopened SaverPak products are sterile and safe; even if they’ve been heated they can be returned to the shelf for later use. Stanford University’s partnership with Truitt Bros. brings pragmatism together with innovative food technology to answer the needs of the 21st century.

About Truitt Bros., Inc. | www.truittbros.com

Operated by brothers David and Peter Truitt in Salem, Oregon, Truitt Bros. is a third-generation family-owned food processor. Leaders in bringing quality and innovation to the industry, Truitt Bros. provides shelf stable products for a wide variety of establishments, from restaurants and businesses to health care and retailers.

#

Media Contact: Peter Truitt | petert@truittbros.com or 800-547-8712