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1/17/06

Joe Morgan, CFO
Craig Boots, Director of Engineering
Tempico
1700 W. Church Street
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Gentlemen,

The Tempico Model 1500 DS Rotoclave that was installed at our Gate Gourmet In-Flight Catering facility, located in Schiller Park, Ill., has more than met expectations. The high batch capacity, coupled with continuous tumbling action of the Rotoclave, has enabled us to meet and exceed the USDA requirements for the processing of regulated wastes generated through our catering of the major airlines' International flights landing at Chicago's O'Hare Airport.

The Rotoclave has proven itself to be easy to operate and maintain. The touch screen control panel and the component data logging equipment make loading, monitoring, and logging of results for USDA Compliance Reports quick, easy, and accurate. The ease of operation and abundance of capacity has allowed Gate Gourmet to process not only the regulated waste generated through this facility, but also the waste generated at other Gate Gourmet facilities in Chicago, as well as the waste generated from one of our competitors.

The experience we have had in utilizing the Tempico Rotoclave will favorably position Tempico for all of our future regulated waste handling needs.

I would recommend that any business that is looking for positive results in handling regulated International Wastes, or Bio-Medical Wastes, consider Tempico for meeting those needs.

Sincerely,

A handwritten signature in black ink that reads 'Jeff Robinson'.

Jeff Robinson
Director of Facilities
Gate Gourmet Division Americas