FEDERATION OF DISTRIBUTORS NEWSLETTER



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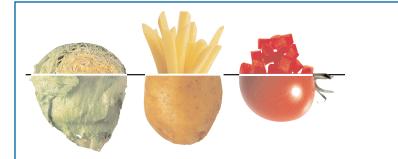




Atlanta's IPE 2003 - A Great Way to Meet Our International Poultry Customers

Held annually at Atlanta, Georgia's World Congress Center, the IPE expo is one of the world's largest exhibition of poultry processing equipment. This year, this event occurred between January 22nd and the 24th. Besides our U.S. customers, visitors from Central and South America, Europe, the Middle East and Asia visited Harry and Kevin Chamberlain (Jarvis' Poultry Division) at the Jarvis booth. With the Chamberlains was Christian Sengler of Industrade of France, Jarvis' French distributor. These are a few photographs from this year's IPE show:





Jarvis Now Represents



Vegetable and Fruit Processing Equipment

Jarvis Products Corporation has signed an agreement with Kronen to be their exclusive North American distributor. Kronen is a German manufacturer of processing equipment that prepares, cuts, washes, dries, and peels all types of vegetables and fruits. Jon Jarvis, Jarvis' current Director of European Operations, is the chief liaison with Kronen, and is involved in establishing the sales, servicing and distribution of Kronen machinery. Harry and Kevin Chamberlain are responsible for the marketing and selling of the Kronen machines.

Kronen makes several types of vegetable and fruit processing machines, but at this first distributor phase, Jarvis will concentrate efforts on four specific types:

GEWA Series

These models wash and de-water leafy and hard vegetables using water agitation and vibrator technology.

GS 10

The Model GS 10 is an all-purpose belt-slicer for salad, lettuce, vegetables and fruit. Suitable for industrial applications and large commercial kitchens.



K50-100S

Centrifugal salad and vegetable de-waterers with programmable speeds and cycle times for optimal drying of each individual product after washing.



KUJ

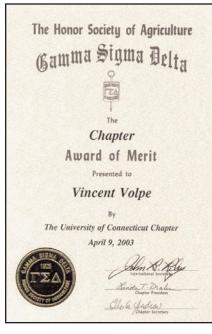
The KUJ cuts cubes and strips, from very small 3 mm x 3 mm to large 20 mm x 20 mm sizes of even the most delicate products such as onions and fresh tomatoes.

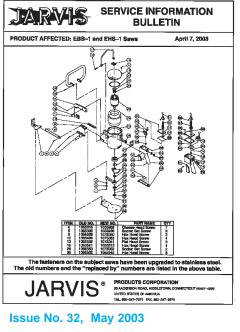
For more information about our new Kronen product line, please contact Jon Jarvis or Harry or Kevin Chamberlain at 860 347-7271; fax: 860 347-9905; or e-mail: jarvis.products.corp@snet.net.

An Apology



The last issue of the newsletter (No. 31) featured an article about Mr. Volpe's recent trip to South Africa. In that article we mistakenly identified several pictures as the Tripple A Beef Abattoir processing plant. This was incorrect. These photographs were taken at Wimpie Wethmar's Abattoir's processing facility. We apologize to Wimpie Wethmar's Abattoir for the mistake.





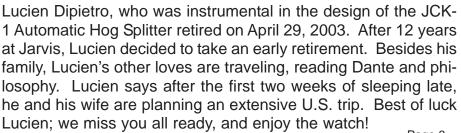
Mr. Volpe Receives an Award of Merit from UCONN's Honor Society of Agriculture

Mr. Vincent R. Volpe, President of Jarvis Products Corporation, has received an Award of Merit from the University of Connecticut's chapter of the Honor Society of Agriculture. This award was in recognition of Mr. Volpe's support for the school's Meat-Science program, that's part of the university's College of Agriculture and Natural Resources, Department of Animal Science. Each year, Mr. Volpe grants Jarvis Product Corporation Scholarships to worthy recipients participating in the Meat-Science program. Graduates of this program have gone on to hold major management positions in the meat industry, and Richard Mancini, a past Jarvis scholarship recipient, was recognized as a "Rising Star" by the American Meat Science Association (AMSA). Mr. Volpe and Jarvis Products Corporation take great pride in our participation and support of this program.

New Service Bulletin

A new service bulletin was issued in April affecting Model EBS-1 and EHS-1 saws. Fasteners on these saws have been upgraded to stainless steel. For more information about these service bulletins, please contact Vin Volpe at 860 347-7271; fax: 860 347-9905; e-mail: jarvis.products.corp@snet.net.

Lucien Dipietro Retires



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Dispelling rumors

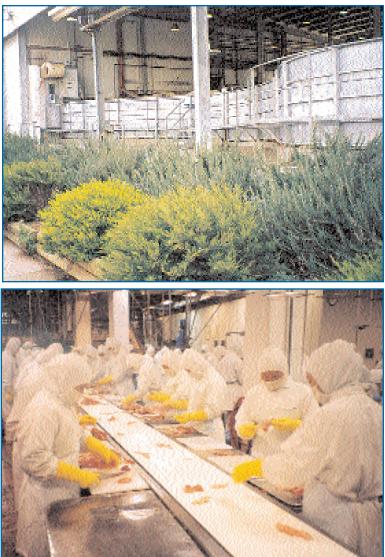
By Dr. Temple Grandin, Animal Science Dept., Colorado State University

The following article, written by Dr. Temple Grandin as part of her "*from the corral*" series, appears in the April 2003 issue of MEAT&POULTRY Magazine, and is re-printed with the magazine's permission.

Some people have voiced concerns that the quality of beef exported into the U.S. may be below our standards. During many trips to Australia and New Zealand I have found that their export plants are excellent. U.S. exports that come from Australia and New Zealand are certified by officials from the U.S. Dept. of Agriculture and the European Union. The "export works" are first class. When walking from one department to the next, for example, visitors must wash boots and hands, no street shoes were allowed in the plants I toured.

I have also been surprised at the quality of plants I have visited in Chile, Brazil, Thailand, and China. Many of these plants are either newly constructed or have recently been remodeled to achieve export certification. I was amazed to visit an export chicken plant in Thailand. It was the cleanest poultry processing facility I have ever seen. All the workers in the boning room wore masks and white clothes. When we visited the area that processed product for McDonald's we were issued white boots, white pants, white coats, hoods and masks.

Other features of these plants were their attractive exteriors and landscaping. The



consensus among processors is that by making the plants look attractive, workers will have better attitudes. In the U.S. we have a tendency to always think that our things are the best in the world. But, as I have said before, if you have never been outside the box you cannot see outside the box. I have been outside the box and there is plenty for us to learn from other countries' plants.

I have worked with the McDonald's team on animal welfare audits in plants outside the United States. Their audit results are similar to the excellent results that U.S. plants have. Plants in Australia and New Zealand have maintained high standards for years. In South America many plants are upgrading to comply with European standards. The one problem area among a lot of South American facilities is kosher slaughter. There are many plants that restrain cattle for kosher slaughter by shackling and hoisting. Kosher slaughter can be done humanely if the proper equipment is used. They could benefit tremendously by installing modern, upright restraining equipment. South American plants that do kosher slaughter would fail the welfare audit, but the plants that do regular slaughter have bought modern stunners and many of them are excellent.