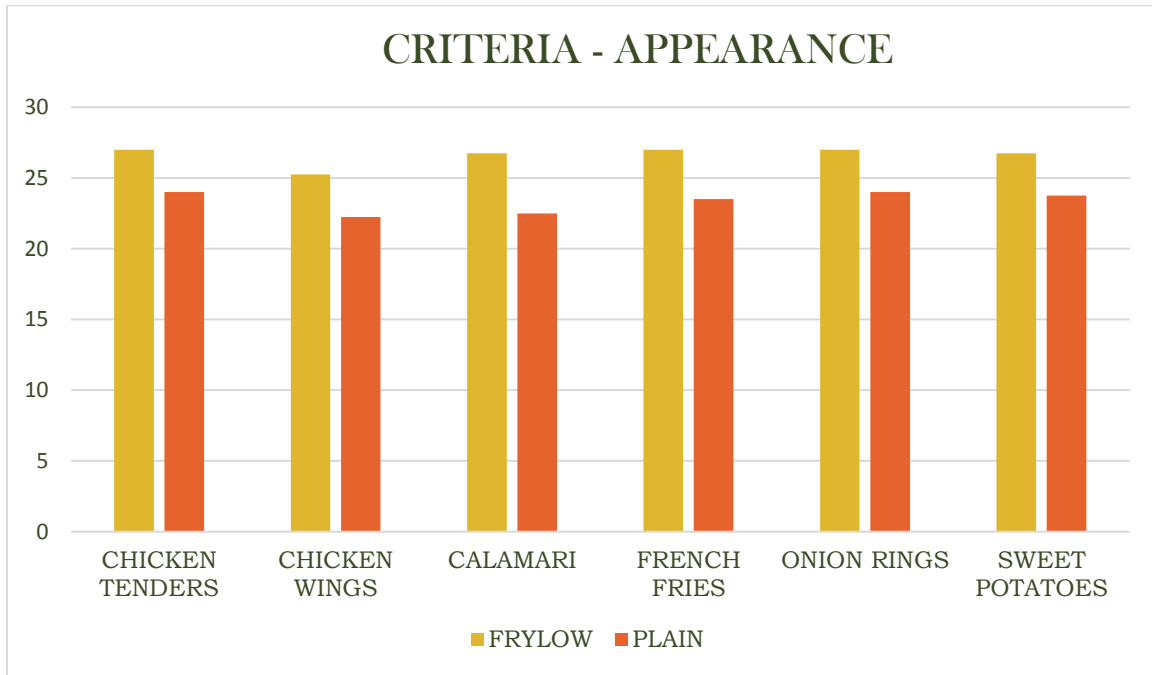


FOOD ITEM	FRYLOW	PLAIN
CHICKEN TENDERS	40	34.25
CHICKEN WINGS	40	34.5
CALAMARI	41.5	35.5
FRENCH FRIES	40.5	36.25
ONION RINGS	41.5	36
SWEET POTATOES	40	37

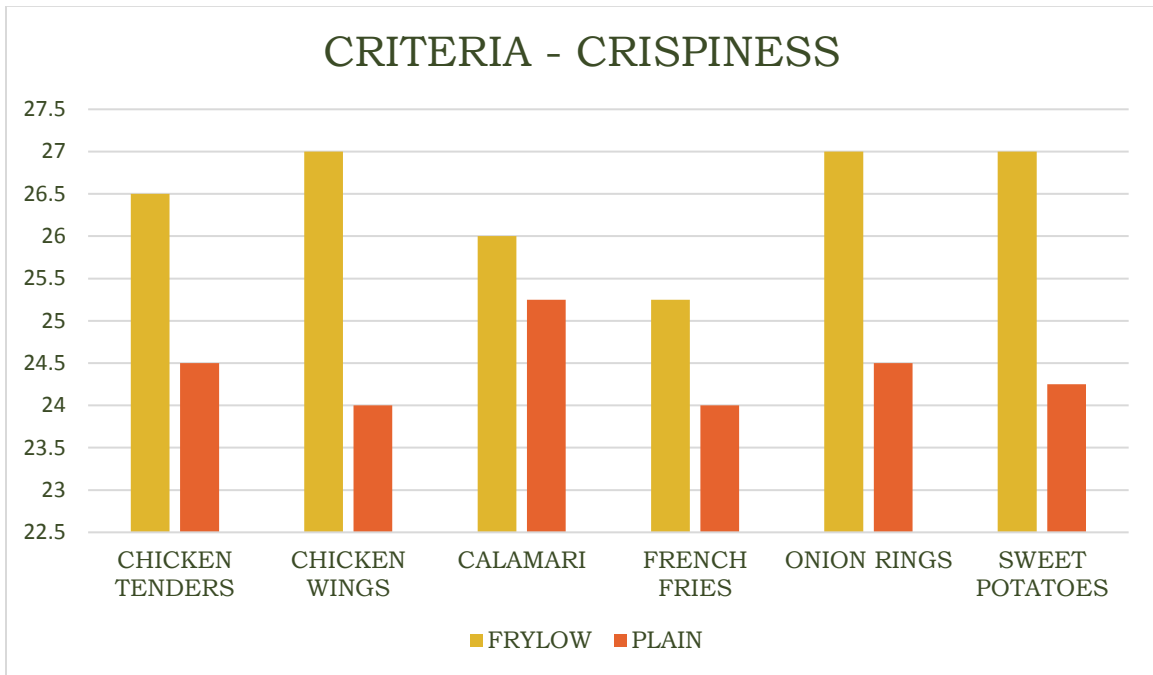
As noted previously, MCI allocated a factor of 1.5 to all taste scores to highlight their importance to both operators and consumers in their evaluation of any food item.

Again, the Frylow samples dominated this most important category.



FOOD ITEMS	FRYLOW	PLAIN
CHICKEN TENDERS	27	24
CHICKEN WINGS	26.25	23.25
CALAMARI	26.75	22.5
FRENCH FRIES	27	23.5
ONION RINGS	27	24
SWEET POTATOES	26.75	23.75

As the second most important category, the appearance and appetizing appeal of any food product play a major role as to its initial acceptance and preference.



FOOD ITEM	FRYLOW	PLAIN
CHICKEN TENDERS	26.5	24.5
CHICKEN WINGS	27	24
CALAMARI	26	25.25
FRENCH FRIES	25.25	24
ONION RINGS	27	24.5
SWEET POTATOES	27	24.25

The third major category are texture and crispness when evaluating any fried foods. The samples using the Frylow technology outperformed all others.