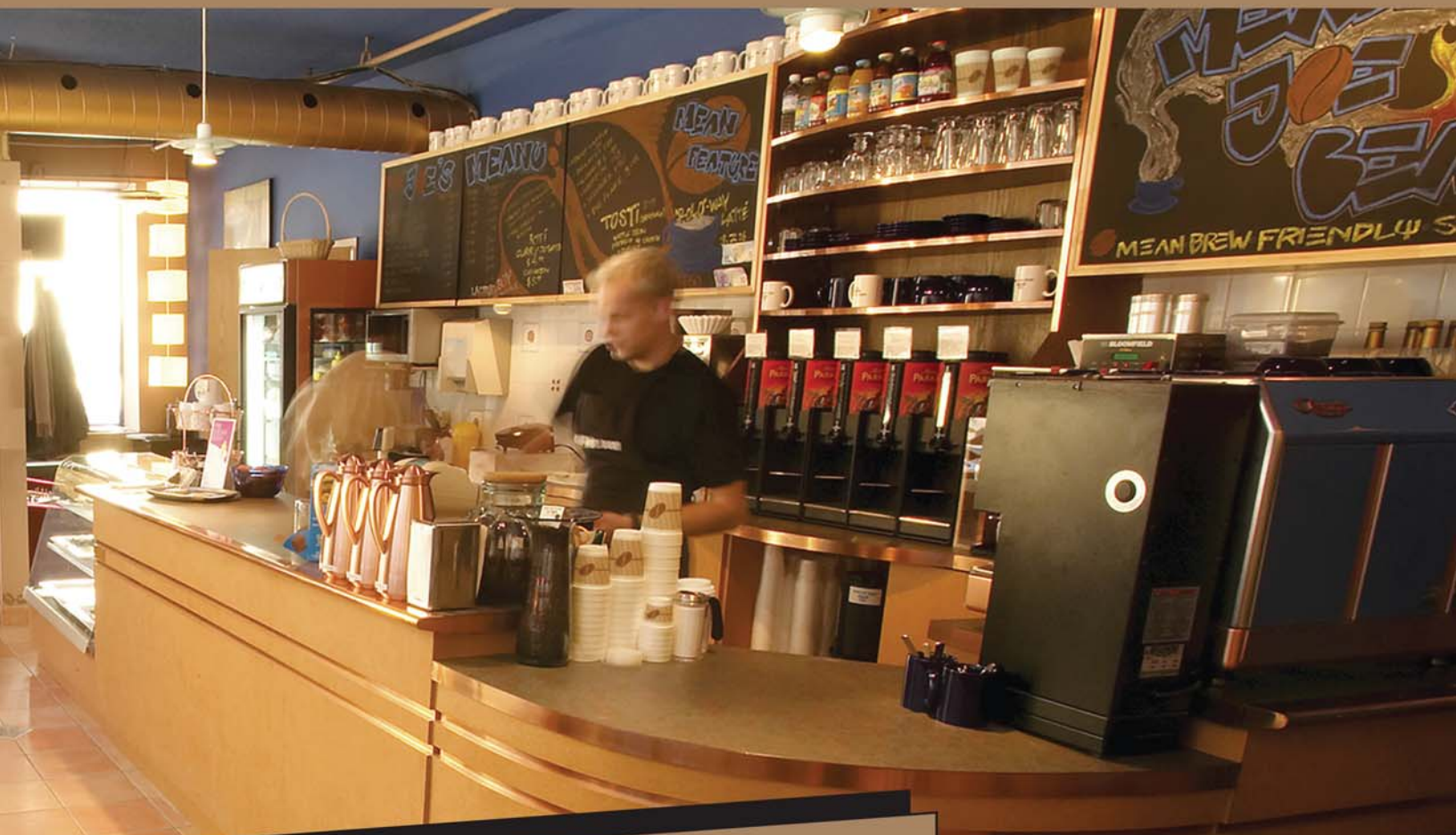


For Gourmet Coffee, There Are Grounds for Foam



Satisfy Your Customers:

Foam cups by Dart keep your customers' coffee hotter while maintaining a comfortable touch on the outside!

Reduce Your Costs:

No jacket required!

Grow Your Business:

Satisfied customers equal repeat business and continuing profits!

The Grounds for Foam

Foam's superior insulating properties make it the best choice for hot beverages.

Tests comparing foam cups to paper cups prove that foam has the **best temperature retention**, the **least heat transfer** to hands, and requires the **least amount of raw material** in its manufacturing process. **Just look at the results.** (See figures: 1, 2, 3)

Foam cups by Dart do not affect the flavor components of coffee



Scientific Proof...

ABC Research Corp., an expert in the industry, tested coffee served in a foam cup, paper cup, and glass decanter to determine the volatile organic compounds in each vessel. **They concluded, "There were no observed differences in the flavor compounds indigenous to the coffee."**

Expert Testimony...

According to a panel of coffee experts, **the cup in which the coffee is served does not affect the taste of the coffee.** This is the opinion of professional flavor experts from major roasting houses such as Superior Coffee and Foods, Continental Coffee, S&D Coffee, and Community Coffee Company.

Environmental Facts



Foam cups by Dart:

- Have never been manufactured with CFCs (chlorofluorocarbons) or any other ozone-depleting chemical.
- Can be recycled where programs exist. For information about foam recycling and a list of locations, please visit www.dart.biz



DART CONTAINER CORPORATION

The Industry Standard of Excellence

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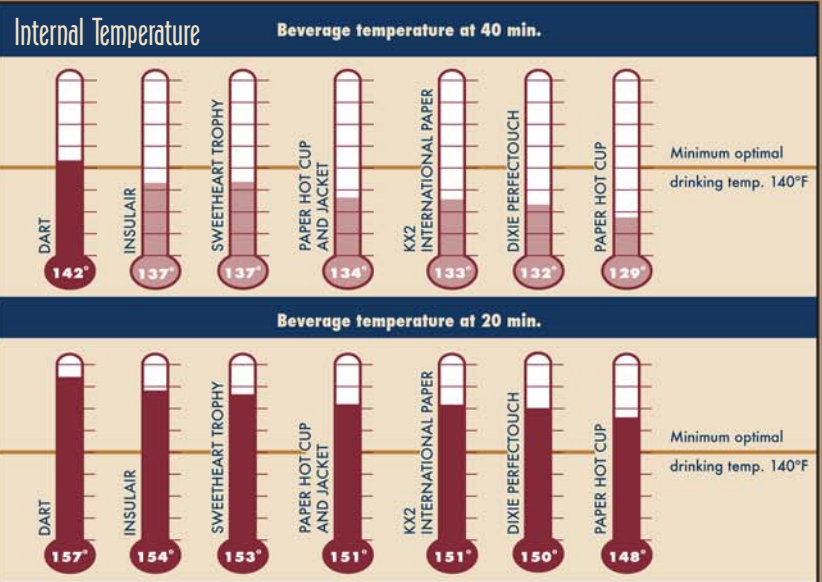


FIGURE 1 — Optimum drinking temperature, according to The Specialty Coffee Association of America, is between 140°F and 160°F. Temperature of the coffee in a foam cup by DART remained in the optimum drinking temperature range for a longer period of time. Coffee stays hotter longer, keeping your customers satisfied.

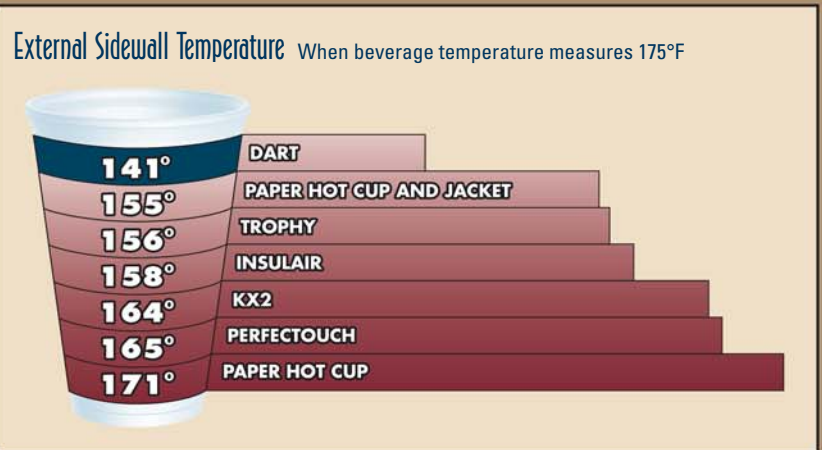


FIGURE 2 — The insulating properties of the foam cup by DART create a better sidewall barrier. Competitive cups are up to 21% hotter.

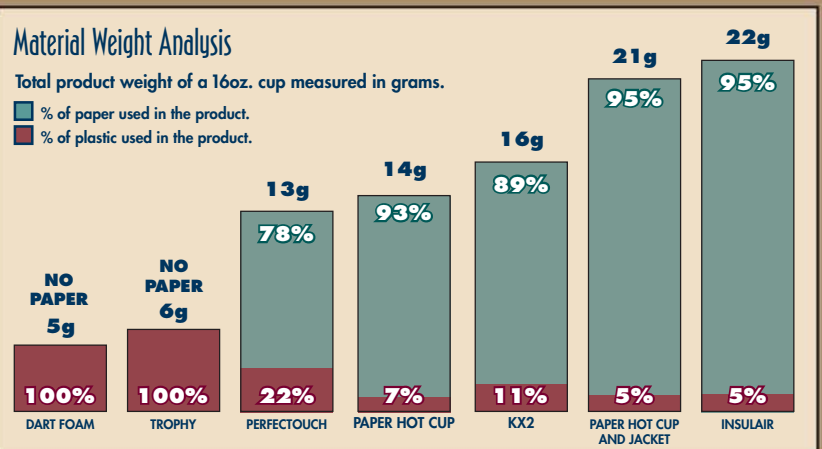


FIGURE 3 — According to Chicago Paper Testing Laboratory, Inc., an expert in the industry, foam cups by DART weigh less than competitive cups (even without the jacket). Paper hot cups contain up to 22% plastic and still need a jacket to protect consumers from burning their hands.