



FOR IMMEDIATE RELEASE

Jake's Finer Foods Announces Grand Opening of New Distribution Center New Facility Sets New Standard for Eco-Friendly Design and Efficiency

(Houston, February 22, 2010) – Jake's Finer Foods announced today that it has officially opened its new 180,000 square foot distribution facility and corporate headquarters in northwest Houston. The facility, under construction for most of 2009, is Phase One of an eventual development of a 360,000 square foot refrigerated distribution facility. The design of the new complex was heavily influenced by "best of breed" technologies that have been proven to increase efficiency, reduce costs, and significantly cut energy use and environmental waste.

Jake's new distribution center, located at 13400 Hollister Drive, inside Beltway 8 and near Highway 249 in Houston, represents a tremendous leap forward for Jake's, both in economic and ecological terms. According to Leonard Bench, Jake's president and CEO, "We spent a great deal of time researching before we ever broke ground for new construction. As we discovered technologies that fit our profile, we adopted those into our design. Our new facility features a fully refrigerated dock, including a negative 20 degree storage facility for ice cream. This ensures that food is kept at proper temperatures throughout its handling and storage. We use an ammonia cooling system that is 30 percent more efficient than traditional cooling methods. We utilize a vortex non-chemical water purification system that permits greater reuse of our water and ensures that it is environmentally safe when expelled. Essentially, no issue was too small when it came to our design philosophy."

Bench continues, "To be 'green' in industry today can have a wide variety of meanings. To us, the value of being environmentally conscious by design meant finding products and technologies that reduce our environmental footprint, while also bringing long-term savings that we'll be able to pass on to our customers. Certain elements of those designs certainly cost more in the short run, but the long-term impact of the touches we've added here will have long-lasting effect not only on the environment, but also a real impact on the quality and safety of the foodservice products that our customers demand."

The new facility also takes advantage of "voice-pick" technology and strategic pick paths, making the pulling and processing of customer orders more efficient. Additionally, Jake's utilizes the Atlet brand of pallet jacks, a Swedish product which greatly increases speed, safety and efficiency in high-throughput warehouses. Jake's warehouse management system facilitates accurate tracking of four distinct product date fields to assure the freshest and safest products for our customers. The facility is HAACP certified and exceeds bio-terrorism food handling requirements.

Jake's new distribution center provides slots for over 20,000 items and more than 4.3 million cubic feet of storage, including seven distinct temperature zones designed to maintain ideal product storage conditions, dramatically increasing product freshness, taste and shelf-life for Jake's customers. Jake's management offers guided tours of the new facility to its customers, prospective customers, interested parties and the media on a by-request basis.

About Jake's Finer Foods



Jake's is a leading distributor of over 8,000 foodservice products and hundreds of years of experience in [Quality, Service and Solutions](#). Since 1946, Jake's Finer Foods has been a family-owned, full-line foodservice distributor and restaurant supply company delivering quality food, great value and exceptional service to foodservice providers and restaurants in Texas and western Louisiana. Visit us on the web at www.jakesfinerfoods.com

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