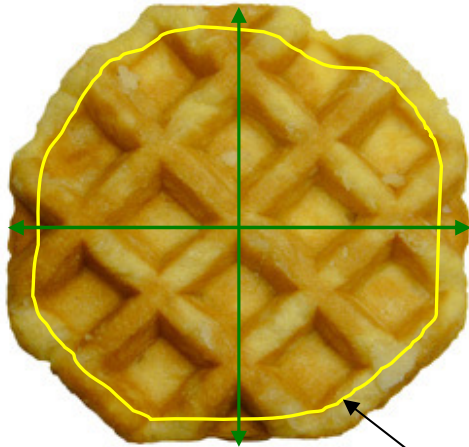


# MONTROSE TECHNOLOGIES INC.

## WAFFLE MEASUREMENT SUMMARY



### Top Measurements

**Maximum Thickness:** The thickness of the waffle at the thickest point, measured relative to the belt on which the waffle sits. If the waffle is flat, this will be the thickest area of the waffle.

**Mean Diameter:** The average of 45 evenly spaced diameters. If the diameter is larger than specified, it is a good indication there is a double or an overflow of batter.

**Roundness:** The longest diameter minus the shortest diameter. A perfectly round waffle will have a roundness of zero.

**Defect Detection:** Incomplete fills, torn, misshapen products, etc.

**Guard Band:** An area around the perimeter of the waffle, defined by the guard band perimeter is not used in the calculation of bake color. The width of the guard band is configurable for both top and bottom measurement.



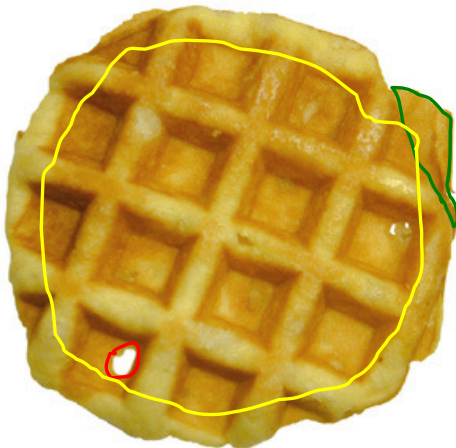
### Color Measurements

**Average Color:** The average bake color of the top surface of the waffle. The smaller the color value; the darker the waffle. Bake color is calculated from the area inside a user defined wide guard band. Detects and measures areas that are excessively light (holes) or excessively dark (burnt spots) on the surface of the waffle. Color levels are user defined.

**Dark Area Surface, Area and Dark Area Color:** The percentage of the top covered by areas darker than a customer specified threshold. (e.g. burnt area)

**Additive Area %:** The percentage of the top surface area covered by high contrast additives, such as blueberries, or strawberries.

**Hole Area:** Holes in waffle's surface are detected by excessively light colored areas.



### External Devices

**Average Weight:** Average weight of a sample of customer specified number of waffles, read from an optional scale.