ViskoTeepak in brief.

ViskoTeepak is one of the biggest manufacturers of fibrous, cellulose and plastic casings in the world, and we have production plants, converting facilities and technical support offices worldwide. We’re also proud to have the industry’s largest business-partner network, through which our products are offered in nearly 100 countries.

Our newly built head office (ViskoTeepak Holding Ab), which opened in May 2018, is located in Mariehamn, in Finland’s Aland Islands. In Europe, we have fibrous and cellulose production plants in Lommel (Belgium) and Hanko (Finland). Additionally, we have a plastic-casing production plant in Nuevo Laredo (Mexico). Our converting facilities are located in Delfzijl (Netherlands), Brno (Czech Republic) and Kenosha (Wisconsin, USA). Our sales offices are in Moscow, Hamburg and Mexico City.

ViskoTeepak is owned by the Eriksson Capital Group, based in Mariehamn, Finland. Eriksson Capital is a privately owned investment company with a focus on small to medium-size high-tech industrial companies operating in the global marketplace. Eriksson Capital is active in various industries such as medical tubing, shipping, real estate, aircraft leasing and asset management.

Learn more at:
viskoteepak.com
facebook.com/ViskoTeepak
linkedin.com/company/ViskoTeepak

Statement
ViskoTeepak verifies that all information given in this product guide is based on our best knowledge and information. ViskoTeepak does not guarantee the accuracy and/or completeness of the information. This guide is solely intended for general information and is not intended to be used as the primary basis for commercial decisions. When starting to use ViskoTeepak products, it is always recommend- ed to complete a product qualification process. The risks associated with the use of ViskoTeepak products is limited to the conditions defined in the “General Sales Terms and Conditions”. These can be consulted at ViskoTeepak.com.

The name ViskoTeepak, the product names Wienie-Pak and Nova and the ViskoTeepak logo are trademarks or registered trademarks of ViskoTeepak Belgium NV and may not be used without the permission of the company.
Gunnar Eriksson was enjoying the smorgasbord on a ferry boat. He noticed a piece of sausage made in artificial casing on his plate.

He took a piece of the casing to a laboratory.

1952: Gunnar raised some money and started the Visko Company.
1953: Visko started to manufacture cellophane casings with 30 employees.
1952: Visko started to manufacture fibrous casings.
1962: Visko started to manufacture cellophane casings with 30 employees.
2007: Visko and Teepak merged.

When enjoying a good sausage made in ViskoTeepak high-quality casings, remember Gunnar.

Lommel, Belgium
Cellulose and Fibrous manufacturing unit
Established: 1975

Hanko, Finland
Fibrous manufacturing unit
Established: 1952

Nueve Laredo, Mexico
Plastic and pre-tied elastic loops manufacturing and conversion unit
Established: 1995
Moved: 2004

Brno, Czech Republic
Cellulose conversion unit
Established: 1994
Moved: 2012

Mexico City, Mexico
Sales office
Established: 2004

Mariehamn, Finland
Head office
Established: 2007
Moved: 2018

Delfzijl, The Netherlands
Fibrous conversion unit
Established: 1965

Hamburg, Germany
Sales and logistics unit
Acquired: 2011

Moscow, Russia
Sales office
Established: 1995

Nuevo Laredo, Mexico
Plastic and pre-tied elastic loops manufacturing and conversion unit
Established: 1995
Moved: 2004

Kenosha, USA
Fibrous conversion unit
Acquired: 2014

Hamburg, Germany
Sales and logistics unit
Acquired: 2011

Mexico City, Mexico
Sales office
Established: 2004
**Company culture.**

The company culture is the personality of the company. At ViskoTeepak we base our business and our culture on three company Values: Trust, Ambition and Fun. But what do we mean when we talk about these values?

**Trust**

Trust is built on credibility, being fair and treating each other with respect. We earn trust by delivering on our promises, which is particularly true for how we manage our business and our people. Respecting your colleagues regardless of their age, sex or race is a base requirement for a fair working community.

**Ambition**

We have a strong desire to be the best and want to be ambitious on our road to success. That is why we will walk the extra mile to help our customers and partners to succeed in their business. Our “can-do” mentality creates energy and by providing training and development opportunities, we make sure we reach our goals.

**Fun**

Fun is created by being successful in achieving your goals and by working with a team of people that you trust and feel connected to. It creates the energy that we need for taking on the next challenge!
Packaging materials.

ViskoTeepak is a food-packaging supplier with more than four decades of service to the food industry. Today, our packaging materials are mainly offered in Germany, Canada, USA and Mexico. Please contact your ViskoTeepak sales representative for availability in your country. Our packaging materials covers a wide range of products, such as, pre-tied elastic food loops, films, shrink bags, pouches and alginate gel.

One place – all products
ViskoTeepak have all the service and comprehensive technical support you need to meet any application challenge, along with a high-performance lineup for packaging materials, fibrous-, plastics- and cellulose casings.

To learn more about our food packaging products, please contact our sales team in Germany or the USA. See our website www.viskoteepak.com for full contact information.

Converting and service
We provide leading edge converting capabilities and value focused technical service. Our technical experts bring decades of expertise straight from the food industry, with specialized backgrounds ranging from equipment maintenance and engineering to the fine craft of meat recipe formulation and production.

Our focus is in uncovering how our extensive manufacturing capabilities combined with converting and technical expertise will create a product that is designed to optimize your operations to achieve a combination of the lowest costs, highest production efficiencies and maximum product appeal. Our goal is to reduce your total operating costs while exceeding your quality standards.

Benefits
Provides numerous benefits that can be used for a wide range of applications. In brief you could say that there are four principals why to choose our packaging materials:

• Food safety
• Shelf life
• Cost effective
• Easy to use

We understand that your success is our success.
Quick and easy tying of birds with TNI elastic food loops.

Our pre-tied loops are used primarily for chicken trusses for rotisserie chicken processing, but they can also be used for tying corn-husk-wrapped tamales, holding bacon on filets, tournedos, rolled roasts and sliced hams, as well as to replace hand-tying for any food items around the kitchen. TNI loops are made of a special cotton/polyester blend that meets all the specifications and requirements of the USDA, FDA and CFIA.

Wide range of options

The color-coded food loops are used primarily to identify certain ingredients, spices, rubs or marinades. Colors also provide added eye appeal to any food product.

Besides different colors, our loops can be ordered in various sizes and two different degrees of stretch, giving you a choice of 200% or 300%. Additionally, TNI loops can be ordered loose or in bundles. A bundle of loops will provide the following advantages:

1. It assists in accounting for loops and birds on the trussing line.

2. Waste is reduced or eliminated because the operator doesn’t have to dig into a bulk pack while wearing heavy gloves, dropping loops on the wet trussing table or the floor.

3. The operator can complete the trussing step more quickly because the loops are easily pulled off the wrist in order to begin. It’s no longer necessary to dig them out of a bulk-packed bag.

Features & benefits

- Quick and easy method for tying birds
- Saves time and labor
- Puts the bird in compact shape, holding wings against the body and remains on the bird throughout the cooking process
- Eliminate the need for sewing, skewering or wire type trussing devices that can pierce the skin and drain away natural juices
- Eliminates the “bar-cut”
- Recommended by nearly every major manufacturer of Rotisserie ovens.

Typical applications

- Rotisserie chicken
- Beef roll-ups
- Stuffed pork chubs
- Baked hams & Bacon wraps
- Stuffed cabbage
- Tamales
- Tornados

Available in red, blue, yellow, white and green. Multicolor options are available to identify your brand.

For technical data, refer to pages 20 to 24.
Great appearance with Evolv shrink bags.

ViskoTeepak Evolv shrink bags have excellent gloss, clarity and shrink to provide the best appearance for maximizing sales. Our shrink bags are chlorine free without PVdC (polyvinylidene chloride) to help protect the precious environment. Using evolutionary EVOH oxygen barrier for excellent shelf life and color retention, our multilayer structures range from highest clarity and shrink, to high abuse for tough bone-in applications as well as cheese products.

Availability
Available in common sizes and lengths, as well as red, yellow and orange colors for cheese shrink bags, up to 45% TD and 50% MD shrink allows ease of loading while still giving the finished product a tight clean appearance. High resolution process printing available.

Equipment
Evolv shrink bags run on all types of commercial vacuum packaging equipment with optimal sealing performance.

Applications
- Processed, fresh & smoked meat
- Sausages
- Fish
- Cheese
- Smoked Bacon

Evolv High Clarity
Available as a 45 and 50 microns structure, perfect for packing of meats, smoked meat, hams, fresh meat, fish and non-maturing cheese in a transparent bag.

Evolv High Abuse
Our 70 microns structure designed to suit demanding high abuse applications. Perfect for packing pieces of meat, smoked bacon, fresh meat and sausages in a transparent bag.

Evolv Boneguard
Designed for most demanding applications, such as large hard cooked meats or bone-in applications.

Evolv Cheese
Gas release shrink bag, perfect for packing maturing cheese. Available in transparent, red, yellow and orange color.

Evolv Basic
Multilayer shrink bag with standard barrier properties, the economy solution for products not demanding EVOH barrier.

Excellent gloss, clarity and shrink to provide the best appearance for maximizing sales.
Extended shelf life with Ally films.

ViskoTeepak films offer a variety of features that enables high performance on all of today’s leading equipment. Multiple gauge, treatment and color options make it the easy choice. High quality printing capabilities will allow upgrading graphics to the latest designs. Wide sealing temperature ranges provide a reliable seal at high speeds.

Extended shelf life
Ally films are a popular choice for food packaging purposes and consist of a wide range of materials that vary in complexity based on a product’s requirements. Our films score in terms of safety over conventional materials for food packaging. The material is very resistant to contamination and the shelf life of food products becomes longer. Ally films gives the food items an attractive look and is leveraged for branding purposes.

Ally Co-extruded
Top and bottom films range includes a variety of films dedicated for TFFS roll stock machines. We offer a wide selection of sizes and thicknesses. Ally Co-extruded is designed for products like meat, processed meat, smoked products, non-ripening cheese, fish, seafood, bakery products.

Ally Laminated
Top and flow pack films designed for meat, processed meat, sliced products, non-ripening cheese, fish, seafood, bakery products.

Ally Rigid
Films based on APET designed for meat, processed meat, sliced products, non-ripening cheese, fish, seafood.

Ally Heat Seal
Heat seal films have excellent optical properties, top oxygen and water vapor barrier qualities for long shelf life and superior sealing and COF characteristics for all high speed VFFS/HFFS equipment. Ally Heat Seal is designed for refrigerated or frozen ground beef, pork, chicken legs, cooked processed meats.

High clarity and excellent sealability with Ally films
High resolution printing with Vivid Pouches.

The broad line of pouches provides you with a whole new level of quality for your product presentation. Ten color high resolution rotogravure printing by our G7 Master Printing certified facility makes colors pop and gives images an exceptionally photo realistic look, making your product stand out to increase sales and profit.

Vivid Coffee
Our Vivid Coffee pouches can provide maximum freshness to your product while 10 color high definition printing gives the finished product an amazing look that will increase sales. Combination matte/gloss finishes and new flat bottom pouch style can enhance your product’s appearance.

Vivid Pet
Vivid Pet pouches are designed for maximum quality appearance and customer appeal. New flat bottom pouch format can hold more, allow more efficient packing and offer increased stability and improved shelf appearance. Vivid printing makes your product stand out!

Vivid Jerky
Vivid Jerky pouches are designed to maintain freshness and extended shelf life for all types of jerky products. Improved functionality through laser scoring, tear notching and hanger holes allow ease of use and display. Selectable thickness levels along with high resolution printing give your product maximum appeal.

Vivid Deli
The Vivid Deli pouch line is perfect for meatballs, filets, brats, and links. New flat bottom format can provide a clean look and highly efficient use of shelf space. Matte/gloss printing with high resolution photos give your product a mouth watering appearance to drive sales.

Vivid Splash
Vivid Splash pouches are designed for all liquid fill products, juices, sauces, soups, gravies and chili. Custom barrier along with optimized design with a wide selection of spouts or custom tear off tops for ease of use. Shelf appeal and new flat bottom design can replace hard containers in many applications.

Vivid Cook-in
Vivid Cook In pouches allow microwaving, pasteurization and retort cooking while still maintaining excellent appearance and performance. Depending on your application, the pouch is optimized for your application requirements for best functionality and appearance.

Vivid Fashion
If you can think of a shape, we can probably make it with Vivid Fashion pouches. Our experienced team can help you make a unique design tailored for your product application. Our highly automated high resolution printing gives your product an outstanding appearance to stand up and stand out!

Vivid Vacuum
Vivid Vacuum Bags is a range of transparent or white or any custom color bags, manufactured in a process of co-extrusion or lamination, tailored to customer requirements.
From snack sticks to fresh sausages with Vista Gel.

Vista Gel is a sodium alginate based product that is ideally suited for use in the co-extrusion manufacturing of all types of sausages. Sodium alginate, which is derived from brown seaweed, is a sustainable casing material that is seen as an attractive solution to the automated continuous production of co-extruded sausages.

From snack to fresh sausages
Vista Gel provides a cost saving high performing product that allows for the continuous production of sausages with proven economic advantages over traditional technologies. Vista Gel is a great choice for the next generation of continuous improvement and co-extrusion alternatives. From Snack Sticks to fresh sausages, ViskoTeepak’s Vista Gel provides optimum performance, short lead time with US manufacturing along with a wide range of capabilities to give you an unmatched advantage in your product and operations. Vista Gel offers proven performance on industry leading co-extrusion equipment in the market today. ViskoTeepak’s US manufacturing offers rapid response, short lead times and consistent quality and availability.

Sustainability with Cost Advantages
Vista Gel is derived from natural and sustainable seaweed, offering a simple ingredient declaration suitable for use in vegetarian, fish, meat and poultry sausage applications and pricing stability due to the rich natural resource.

Broad Range of applications
Vista Gel provides a wide range of product solutions. Vista Gel has proven success in raw, fully cooked, cook in package, retorted and dry sausage applications. Vista Gel has also been proven successful in fresh and frozen applications. Vista Gel is available in “Natural”, Kosher, Flavoured, and Colored to solve your unique application.

Vista Gel is also available for vegan applications, contact your ViskoTeepak sales representative for more information.

Vista Gel Standard
Vista Gel Standard is the perfect choice for many applications. Vista Gel Standard provides many of the features of the Vista Gel Enhanced and Premium, at a competitive price and for applications where color and flavor are not required. Vista Gel provides ideal strength and appearance for many raw and cooked sausage link applications.

Vista Gel Enhanced
Vista Gel Enhanced is the perfect choice for many applications. Enhanced is the product choice where “All Natural” is required. Vista Gel Enhanced provides all the features of the Standard, together with color and strength for hanging. As always, Vista Gel provides ideal strength, bite and appearance for many raw and cooked sausage link applications.

Vista Gel Premium
Vista Gel Premium is the perfect choice for many applications where the highest performance attributes are required. Vista Gel Premium is ideal where extreme processing requirements are experienced and premium product attributes must be achieved.

For technical data, refer to pages 20 to 24.
Product offering.

TNI elastic food loops stretch & size offering

<table>
<thead>
<tr>
<th>200% Stretch</th>
<th>300% Stretch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Loop size</td>
<td>Stretch (+/-5%)</td>
</tr>
<tr>
<td>Inches (cm)</td>
<td>Inches (cm)</td>
</tr>
<tr>
<td>2 1/2 (6.4)</td>
<td>5 (12.7)</td>
</tr>
<tr>
<td>3 (7.6)</td>
<td>6 (15.2)</td>
</tr>
<tr>
<td>3 1/2 (8.9)</td>
<td>7 (17.8)</td>
</tr>
<tr>
<td>4 (10.2)</td>
<td>8 (20.3)</td>
</tr>
<tr>
<td>5 (12.7)</td>
<td>10 (25.4)</td>
</tr>
<tr>
<td>6 (15.2)</td>
<td>12 (30.5)</td>
</tr>
<tr>
<td>7 (17.8)</td>
<td>14 (35.6)</td>
</tr>
<tr>
<td>7 1/2 (19)</td>
<td>15 (38.1)</td>
</tr>
<tr>
<td>8 (20.3)</td>
<td>16 (40.6)</td>
</tr>
<tr>
<td></td>
<td>7 1/4 (19)</td>
</tr>
<tr>
<td></td>
<td>8 (20.3)</td>
</tr>
</tbody>
</table>

Can be ordered as loose or in bundles

TNI color options

Solid colors

- Red
- Blue
- Yellow
- White
- Green

Multicolor options are available to identify your brand. More color options on request.

Intended use: Use on meat and poultry.

The core product temperature should be at least 165°F during the thermal process, but process temperatures should not exceed 400°F. The product must not be exposed to open flame.

Evolv product offering

<table>
<thead>
<tr>
<th>Features</th>
<th>Evolv High Clarity 45</th>
<th>Evolv High Clarity 50</th>
<th>Evolv High Abuse 70</th>
<th>Evolv Boneguard 80</th>
<th>Evolv Cheese 50</th>
<th>Evolv Basic 40</th>
</tr>
</thead>
<tbody>
<tr>
<td>Structure</td>
<td>PET/PE/PA/EVOH/PA/PE</td>
<td>PET/PE/PA/EVOH/PA/PE</td>
<td>PET/PA/EVOH/PE</td>
<td>PET/PA/EVOH/PE</td>
<td>PET/PA/PA/PE</td>
<td>PET/PE/PA/PE</td>
</tr>
<tr>
<td>Gauge</td>
<td>45 μm</td>
<td>50 μm</td>
<td>70 μm</td>
<td>80 μm</td>
<td>50 μm</td>
<td>40 μm</td>
</tr>
<tr>
<td>Heat shrinkage (%)</td>
<td>Across / along</td>
<td>Across / along</td>
<td>Across / along</td>
<td>Across / along</td>
<td>Across / along</td>
<td>Across / along</td>
</tr>
<tr>
<td>Width range in.</td>
<td>4” to 24”</td>
<td>3” to 24”</td>
<td>4” to 24”</td>
<td>4” to 24”</td>
<td>4” to 24”</td>
<td>4” to 24”</td>
</tr>
<tr>
<td>Length range</td>
<td>7” to 39”</td>
<td>7” to 47”</td>
<td>8” to 40”</td>
<td>8” to 40”</td>
<td>7” to 40”</td>
<td>7” to 39”</td>
</tr>
<tr>
<td>Color</td>
<td>Transparent</td>
<td>Transparent</td>
<td>Transparent</td>
<td>Transparent</td>
<td>Transparent</td>
<td>Transparent</td>
</tr>
<tr>
<td></td>
<td>Red, yellow, orange</td>
<td></td>
<td></td>
<td></td>
<td>Transparent, red, yellow, orange</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Transparent</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Transparent, red, yellow, orange</td>
<td></td>
</tr>
</tbody>
</table>

Round bottom seal

- Width (mm) | 100-600 | 80-600 | 100-600 | 100-600 | 100-600 | 100-600 |
| Tape      | ✓     | ✓     | ✓     | ✓     | ✓     | ✓     |

Straight side seal

- Width (mm) | 100-600 | 80-600 | 100-600 | 100-600 | 100-600 | 100-600 |
| Tape      | ✓     | ✓     | ✓     | ✓     | ✓     | ✓     |

High quality process photographic printing available

Key information

- + High gloss, transparency + reduced gauge
- + Ecologically friendly PVDC replacer + high gloss, transparency + reduced purge
- + Low levels of breakage and vacuum loss
- + Extremely low levels of breakage and vacuum loss
- + Permeable (no EVOH)
- + Low barrier (no EVOH)
- + Economy bag for products with shorter shelf life

Packaging Applications

Meats, smoked meats, hams, fresh meat, fish, non-maturing cheese

Meats, smoked meats, hams, fresh meat, fish, non-maturing cheese

Meats, smoked meats, hams, fresh meat, fish, non-maturing cheese

Meats, smoked meats, hams, fresh meat, fish, non-maturing cheese
### Ally films product offering

<table>
<thead>
<tr>
<th>Type</th>
<th>ALLY Co-extruded</th>
<th>ALLY Laminated</th>
<th>ALLY Rigid</th>
<th>ALLY Heat Seal Films</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Type</strong></td>
<td>Top and bottom film</td>
<td>Top and flow pack film</td>
<td>Bottom film based on APET</td>
<td>Heat seal film</td>
</tr>
<tr>
<td><strong>Application</strong></td>
<td>Meat, processed meat, smoked products, non-ripening cheese, fish, seafood, bakery products</td>
<td>Meat, processed meat, sliced products, non-ripening cheese, fish, seafood, bakery products</td>
<td>Meat, processed meat, sliced products, non-ripening cheese, fish, seafood</td>
<td>Refrigerated or frozen ground beef, pork, chicken legs, cooked processed meats</td>
</tr>
<tr>
<td><strong>Thickness</strong></td>
<td>60μm–300 μm</td>
<td>42μm–90 μm</td>
<td>150/50μm–1550/50 μm</td>
<td>25μm–80 μm</td>
</tr>
<tr>
<td><strong>Machines</strong></td>
<td>TFFS thermoforming machines, flow pack machines, tray sealers</td>
<td>TFFS thermoforming machines</td>
<td>VFFS / HFFS / KartridPak® machines</td>
<td></td>
</tr>
<tr>
<td><strong>Application</strong></td>
<td>Top film 60-100μm</td>
<td>Top film flow pack</td>
<td>Bottom film</td>
<td>Heat seal tubular film</td>
</tr>
<tr>
<td><strong>Packaging</strong></td>
<td>MAP, vacuum</td>
<td>MAP, vacuum</td>
<td>MAP, Skin</td>
<td>Chub Fill</td>
</tr>
<tr>
<td><strong>Features</strong></td>
<td>Easy-peel, EVOH barrier, UV barrier</td>
<td>Easy-peel, Open/closed, EVOH barrier, Antiglare, UV barrier</td>
<td>PE seal, Peel</td>
<td>EVOH barrier, PE/PE Seal, UV barrier</td>
</tr>
<tr>
<td><strong>Processing</strong></td>
<td>Freezing, Pasteurization, Cooking</td>
<td>Freezing, Deep freezing, Pasteurization, Cooking</td>
<td>Freezing, Deep freezing, Freezing, Refrigeration, Cooking</td>
<td>Clear, white, Colors at request</td>
</tr>
<tr>
<td><strong>Colors</strong></td>
<td>Transparent, white, red, black, blue, custom</td>
<td>Transparent, metallicized gold/silver, silver, white, black, navy blue, blue, pink (light-red), brown*</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Printing</strong></td>
<td>Surface printing</td>
<td>Surface printing, high resolution, interlayer printing, gold and silver effect, paper imitation, gloss/matt effect, registered printing</td>
<td>Not available</td>
<td>Reverse interlayer printing, High resolution printing, Registered printing</td>
</tr>
<tr>
<td><strong>Benefits</strong></td>
<td>High clarity, high strength, excellent thermoforming properties, excellent sealability, oxygen and water vapor barrier, fast run speeds</td>
<td>High clarity, excellent sealability, oxygen and water vapor barrier, fast run speeds</td>
<td>High clarity, excellent sealability, high termoformability</td>
<td>High clarity, excellent oxygen and water vapor barrier, excellent sealability, high strength, low COF, variety of gauges to optimize performance</td>
</tr>
</tbody>
</table>

* Other colors are available at request

### Ally films features

<table>
<thead>
<tr>
<th>Features</th>
<th>Ally Co-extruded</th>
<th>Ally Laminated</th>
<th>Ally Rigid</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peel</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>EVOH Barrier</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>UV</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>AF</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Pigment</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Met</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Metalization</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>RC</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Reclosable</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>CA</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Cooking application</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
</tbody>
</table>

### Ally films applications offering

<table>
<thead>
<tr>
<th>Application</th>
<th>Product</th>
<th>Top film for TFFS</th>
<th>Bottom film for TFFS</th>
<th>Flow pack film</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ally Co-extruded</td>
<td>✓</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ally Laminated</td>
<td>✓</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ally Rigid</td>
<td>✓</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Ally films printing

<table>
<thead>
<tr>
<th>Printing</th>
<th>Product</th>
<th>IP</th>
<th>SP</th>
<th>PR</th>
<th>FLEXO</th>
<th>ROTO</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ally Co-extruded</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Ally Laminated</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Ally Rigid</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
</tbody>
</table>

### Vivid Pouches product offering

<table>
<thead>
<tr>
<th>Features</th>
<th>Coffee</th>
<th>Pet</th>
<th>Jerky</th>
<th>Deli</th>
<th>Splash</th>
<th>Cook-In</th>
<th>Fashion</th>
</tr>
</thead>
<tbody>
<tr>
<td>G7 10 Color Print</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Zipper</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Tear Notch</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Hanger Holes</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Handles</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>O2 level Control</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Moisture Barrier Control</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Laser Score</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Metalized</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Formats</td>
<td>Side Gusset</td>
<td>Stand Up, Side Gusset, Bottom Gusset, Flat Bottom</td>
<td>Three Side Seal</td>
<td>Stand Up, Flat Bottom, Spout, Bottom Gusset, Stand Up, Flat Bottom</td>
<td>Micro Retort</td>
<td>Shaped, Flat Bottom</td>
<td></td>
</tr>
</tbody>
</table>

ViskoTeepak / Packaging materials – 23
Full product portfolio.

Fibrous casing
We’re the world’s leading manufacturer of fibrous casings, in terms of volume as well as variety. We also offer the widest range of diameters, from the smallest to the largest casing diameter. Fibrous casings are used for a wide range of applications, such as pepperoni, salami and luncheon meats.

Cellulose casing / Wienie-Pak
We’re one of the big players in the cellulose-casing market, and our reputation is based on the ability to offer our customers the most efficient cellulose casing available. Wienie-Pak is used for a wide range of applications, including all kinds of frankfurters, hot dogs, beer sausages and mini-salams.

Plastic casing / Nova
The Nova casing is a combination of different types of high-performance plastic resins, which work together to provide a unique level of performance. The Nova casing is used for a wide range of applications such as cooked hams, liver sausages, pâtés and different cheese products.

Collagen casing
We offer both edible and non-edible collagen for the US and German markets. Collagen is a strong and flexible casing which is used for a wide range of applications such as cooked, dry and fresh sausages.

Packaging materials
We’re a full line food packaging supplier to the meat and poultry processing industry. Our packaging materials and brands are today offered mainly in Germany, Canada, Mexico and the U.S. Our packaging materials are used for a wide range of products such as pouches, shrink bags and films.

Vista Gel product offering

<table>
<thead>
<tr>
<th>Features</th>
<th>Vista Gel Standard</th>
<th>Vista Gel Enhanced</th>
<th>Vista Gel Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clear</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td>Color transfer</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td>Smoke flavor</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td>Additional flavors</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td>Natural (USGA approved)</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td>Kosher</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td>Browning color</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td>Snap</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
</tbody>
</table>

Applications

<table>
<thead>
<tr>
<th>Applications</th>
<th>Vista Gel Standard</th>
<th>Vista Gel Enhanced</th>
<th>Vista Gel Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hanging</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td>Fresh</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td>Cooked</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td>Vegan</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
</tbody>
</table>

Benefits

<table>
<thead>
<tr>
<th>Benefits</th>
<th>Vista Gel Standard</th>
<th>Vista Gel Enhanced</th>
<th>Vista Gel Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td>AAFCO Classification</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td>GMO free</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td>Allergen free</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
</tbody>
</table>

Vivid Vacuum bags features and benefits

<table>
<thead>
<tr>
<th>Technical features</th>
<th>Benefits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Interlayer 10 colors printing</td>
<td>Very good sealability</td>
</tr>
<tr>
<td>Easy opening solution</td>
<td>Easy handling</td>
</tr>
<tr>
<td>Hanging options (Euro hanger)</td>
<td>High transparency</td>
</tr>
<tr>
<td>EVOH barrier</td>
<td>Very good barrier properties</td>
</tr>
<tr>
<td>Metallization</td>
<td>Premium outlook</td>
</tr>
</tbody>
</table>

Vivid Vacuum bags product offering

<table>
<thead>
<tr>
<th>Composition</th>
<th>Co-extruded vacuum bags</th>
<th>Laminated vacuum bags</th>
</tr>
</thead>
<tbody>
<tr>
<td>PA, PE</td>
<td>BOPET/PA, PE</td>
<td>BOPET/PA, EVOH, PA, PE</td>
</tr>
<tr>
<td>65, 70, 85, 90, 120 μm</td>
<td>from 52</td>
<td></td>
</tr>
<tr>
<td>175-1200 mm</td>
<td>150-950</td>
<td></td>
</tr>
<tr>
<td>100-800 mm</td>
<td>100-580</td>
<td></td>
</tr>
</tbody>
</table>
Principles and guiding values.

ViskoTeepak is committed to conduct its business with honesty and integrity, to follow the law and to make sure that each employee and business partner is treated respectfully. We have the highest level of certification in the casing industry and act responsible when it comes to quality, health, safety and the environment.

### Certificates

<table>
<thead>
<tr>
<th>Certificates</th>
<th>Lommel</th>
<th>Hanko</th>
<th>Delfzijl</th>
<th>Brno</th>
<th>Nuevo Laredo</th>
<th>Kenosha</th>
</tr>
</thead>
<tbody>
<tr>
<td>BRC Packaging and Packaging Materials</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
</tr>
<tr>
<td>SQF Level II</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td></td>
</tr>
<tr>
<td>Quality: ISO 9001</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td></td>
</tr>
<tr>
<td>Environment: ISO 14001</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td></td>
</tr>
<tr>
<td>Safety: OHSAS 18001</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td></td>
</tr>
<tr>
<td>Kosher standard</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
</tr>
<tr>
<td>Halal standard</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td></td>
</tr>
<tr>
<td>EU Food Contact Regulation (EC) No 1935/2004</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
</tr>
<tr>
<td>FDA food contact regulations</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td></td>
</tr>
<tr>
<td>FDA Food Facility Registered</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td></td>
</tr>
<tr>
<td>AEO certification</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td>✫</td>
<td></td>
</tr>
</tbody>
</table>

Periodical audits by the Lloyd’s Register, Inspecta certification and DNV.

---

Learn more at:
- viskoteepak.com
- facebook.com/ViskoTeepak
- linkedin.com/company/ViskoTeepak

### Code of Conduct

The full text of our Code of Conduct is available in English on our website:
www.viskoteepak.com

### Sustainability Report

The full text of our Sustainability Report is available on our website:
www.viskoteepak.com
Sales

Steve Van Zeeland
Vice President, Sales & Marketing, USA
+262 697 6502
+262 818 1843

Kay Harmel
Sales Director, Germany
+49 40 540 003 31
+49 151 445 725 17

Piotr Flaczyk
Business Line Director, Packaging Materials
+48 601 991 201

Diego Perez
Business Line Director, Plastic & Sales Director, Mexico
+52 867 151 4431
+52 1867 905 0810

Mathieu Gagnon
Sales Manager, Canada
+418 953 5645

Customer Service, USA
+1 800 558 4058

firstname.lastname@viskoteepak.com

Sales offices

Russia
Sivtsev Vrazhek per., 25/9 bld 1
19002 Moscow,
+7 499 745 00 48

Mexico
Orion 76, Col. Prado Churubusco Del. Coyocacan CDMX
C.P. 04230
+52 55 9000 1217

Germany
Ottensener Str. 14 DE-22525 Hamburg
+49 40 5400 030

TNI Office
+1 800 383 0990

Finland
Torggatan 6
FI-22100 Mariehamn
+358 18 526 708

Plants

Finland
Viskontie 38
FI – 10900 Hanko
+358 207 599 499

Belgium
Matheide 81
BE-3920 Lommel
+32 11 550 711

Mexico
Galería 8 Parque Industrial América Nuevo Laredo, 88277 Tamaulipas
+52 867 718 2818

Czech Republic
Vlastimila Pecha 1270/14
627 00 Brno - Slatina
Czech Republic
+420 544 125 111

The Netherlands
Rondeboslaan 18 NL - 9936 BK Delfzijl
+31 596 646 444

USA
1126 88th Place Kenosha, Wisconsin
53143-6538
+1 800 558 4058

firstname.lastname@viskoteepak.com