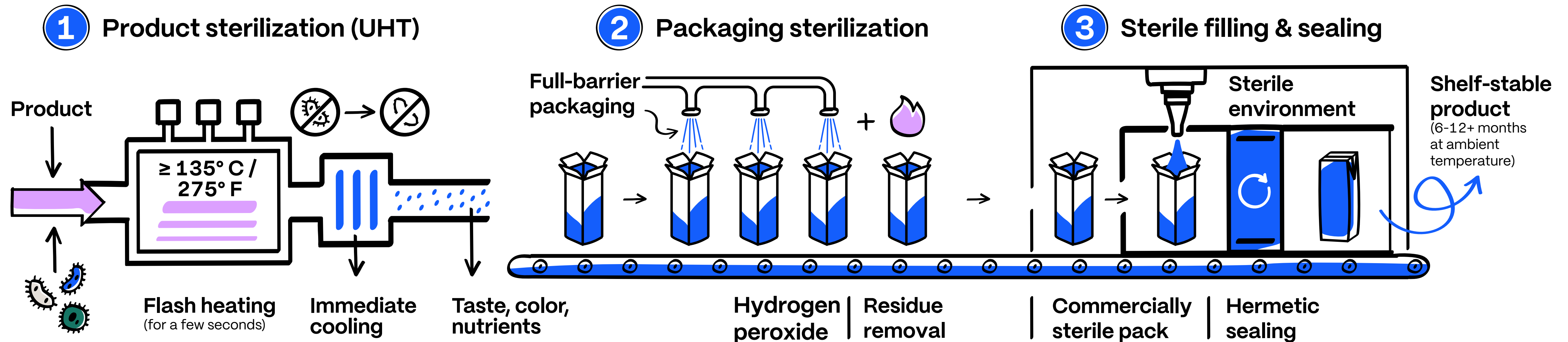


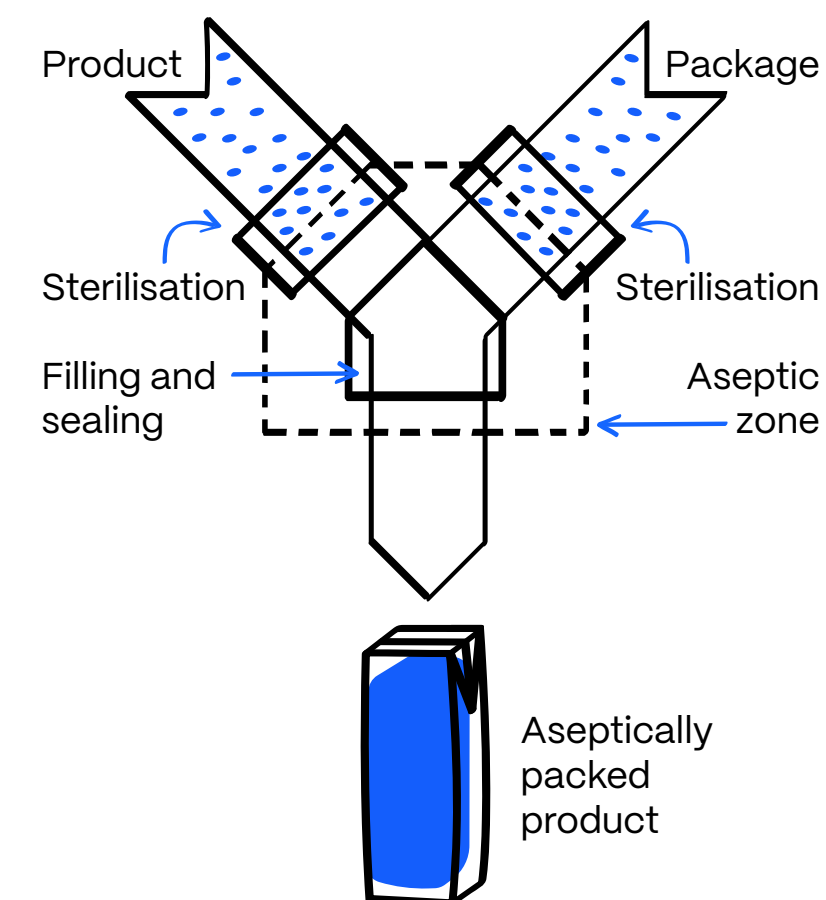
Aseptic processing & packaging: what it is and why it matters

Aseptic processing is a food preservation method that allows liquid food products to be stored safely without refrigeration for long periods

How it works (in 3 steps)

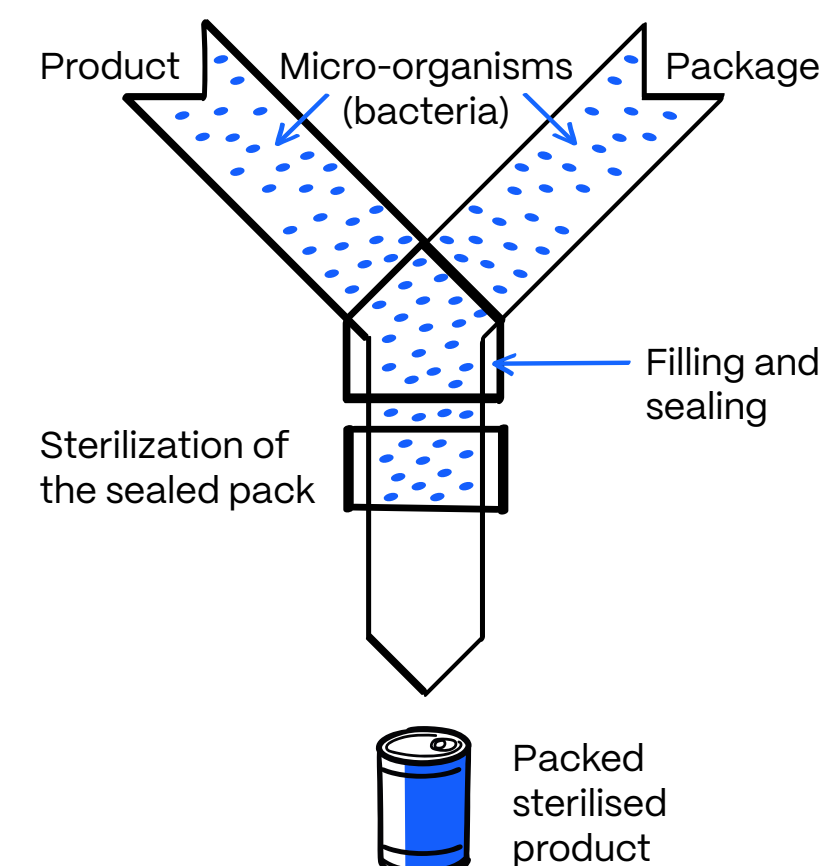


What's the difference



Aseptic

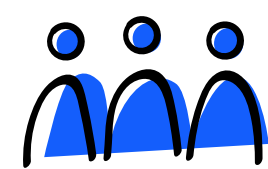
Sterilize first, then pack.
Fast heat treatment, protects flavor, color and nutrients; no preservatives or high-sugar contents needed.



Conventional Canning

Pack first, then sterilize the sealed container.
Longer, heat can impact color, flavor and heat-sensitive nutrients; Often heavier packs; More energy and space to transport.

Why it matters

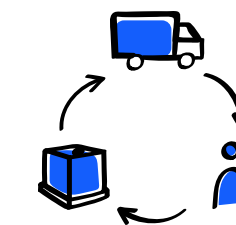


Benefits for consumers

Fresher taste & natural appearance
Proven lower color degradation

More nutrients retained
Gentle, fast heat treatment protects sensitive ingredients and vitamins - vitamin C retention is up to 5x higher vs. retort

Healthier, cleaner-label choices
Enables recipes free from preservatives or high-sugar contents



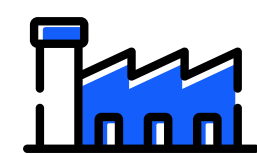
Benefits for retail

Lower retail shrink
Ambient shelf stability reduces product waste vs chilled, supporting profitability

No refrigerated storage/display needed
Frees up cold cabinet space, reduces energy use and enables flexible placement throughout the store

Extend selling cycles
Longer ambient shelf life supports smoother inventory management and decreases out-of-date losses

Easier logistics & broad availability
Ambient goods simplify handling and allow stores to offer a wider range of products, even in outlets with limited refrigeration



Benefits for food manufacturers

Increase product value and margin
Tap into new, value-added categories and expand into high-value, premium segments where product quality matters

Differentiation
Preserve freshness, appeal and nutrition. Superior flavor, color and nutrition creates differentiation vs. hot-fill or retort products

Reduce waste & avoid cold-chain costs
Aseptic products show less waste along the value chain vs. chilled, while avoiding energy-intensive and costly cold-chain logistics

Extend distribution reach
Ambient stability enables long-distance transportation to remote points of sale or for export into other countries and continents without refrigeration

Access emerging markets
Ideal for regions with limited or no cold-chain infrastructure enabling wider market penetration