



22 December 2025

Allergen Cross-Contamination Control Policy

No food of any kind is handled, processed, or permitted within the manufacturing areas used to produce Inline Plastics Corp.'s single-use thermoformed containers. Raw materials used in the manufacture of these products do not contain any of the major allergens identified by the U.S. Food and Drug Administration (FDA) or the Canadian Food Inspection Agency (CFIA).

Specifically, raw materials do not contain any of the following allergens: Milk, Eggs, Fish, Crustacean shellfish, Molluscan shellfish, Tree nuts, Peanuts, Wheat, Soy / Soybeans, Sesame / Sesame seeds, Mustard, Sulphites.

Inline Plastics Corp. maintains an allergen awareness and control program designed to prevent cross-contamination within the manufacturing environment. Employees receive food allergen training at least annually at all Inline Plastics Corp. facilities. This training addresses allergen awareness, hygienic practices, proper handwashing, and the required use of personal protective equipment, including gloves, in accordance with applicable Good Manufacturing Practices (GMPs).

Inline Plastics Corp. implements reasonable controls within its operations to ensure product integrity and wholesomeness prior to delivery. From the point of delivery forward, customers are responsible for implementing and maintaining appropriate Hazard Analysis and Critical Control Point (HACCP) or other food safety controls applicable to their intended use.

Customers must make their own determination that the use of the product(s) is safe, lawful, and technically suitable for their intended applications.

This certificate is continuous and shall remain in full force and effect unless revoked in writing. This version supersedes all previous certificates or declarations that may otherwise be in effect.

Sincerely,

A handwritten signature in black ink that reads "Julie A. VanBennekom".

Julie VanBennekom
Corporate Quality and Compliance Manager
Inline Plastics Corp.