



TASTE OF MAINE

POTATO CHIP COMPANY,
INC.

THE OWNER

Taste of Maine Potato Chip Company is owned and operated by Bruce Sargent. Bruce resides in Presque Isle, a small town in Northern Maine, where farming has been ingrained in the community for generations.

Growing up in a family of 13, Bruce was raised on a potato farm, learning the meaning of 'farm to table' at a young age. Living in Aroostook County, the largest county East of the Mississippi River, Bruce has watched a shift in the local farming industry, with growers moving further away from homegrown table-stock sales and transitioning towards contracts with large companies from afar to remain whole.

Bruce will benefit the local farming community by using homegrown potatoes for his production facility to bring local, finished product to homes across the county, state, and beyond, while giving you the quality and taste your customers deserve.

YOUR Competitive Advantage

- ❑ In your neighborhood, **state-of-the-art manufacturing** capability.
- ❑ Products made predominantly from **potatoes grown in the Great State of Maine**.
- ❑ The Owner is also a successful owner-operator of a large trucking company, which will be leveraged to **optimize delivery costs** of both inbound raw materials and outbound finished goods.
- ❑ Leverage the efficiencies we have designed into this plant to **optimize production costs** and profitability for us and very competitive terms for you.
- ❑ Dedicate current and future **capacity** to your business and future growth.
- ❑ Equipment with the **flexibility and capability** to produce a variety of product types, packaged in a variety of packaging sizes, delivering finished product quality that will compete head-to-head with the major brands and market leaders.
- ❑ Employing **ERP technology** to ensure SQF compliance, FDA traceability, order tracking, production and logistics planning and more.
- ❑ **R&D, product development** support available at your request.

Our COMMITMENT to SUSTAINABILITY

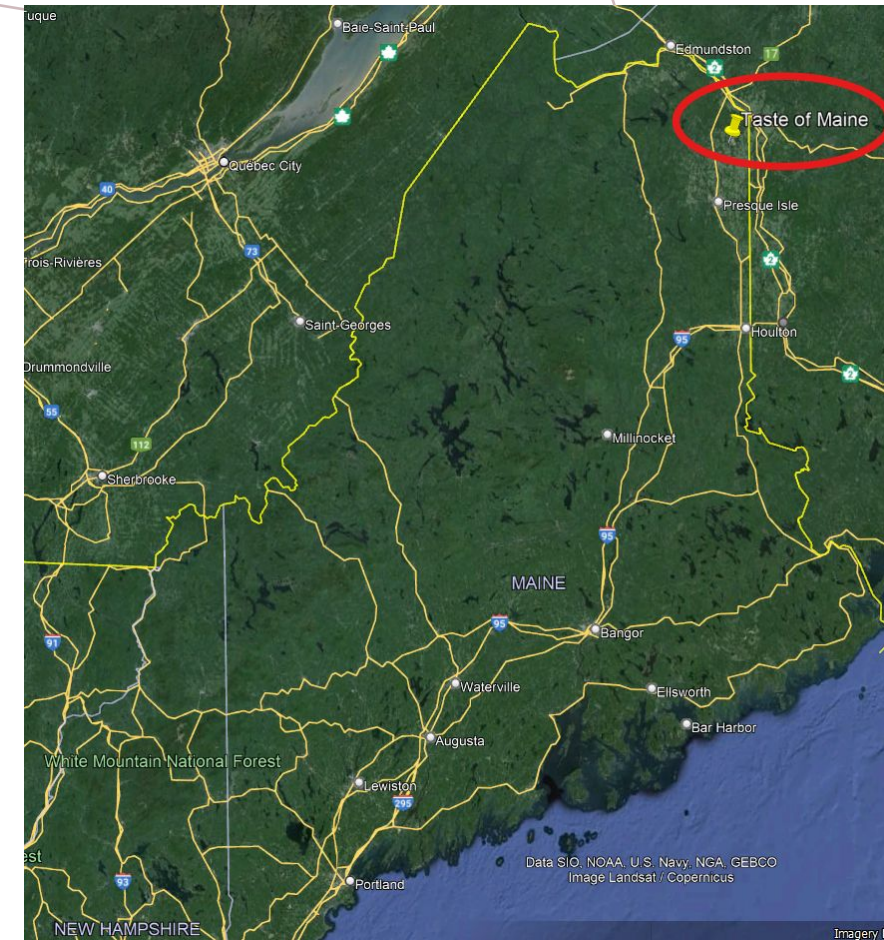
- Desire to be **good stewards of the environment.**
- Have met all state and local environmental permitting requirements.
- Will employ PV **solar farm & battery technology** to supply the majority of the plant's electricity usage.
- On-site **Wastewater Pre-Treatment** will minimize the load demand on the local sewage treatment plant. A DAF system will be employed to minimize chemical usage.
- Future focus on byproduct waste utilization and recycling will **minimize landfill waste.**
- **High-efficiency fryers** with high output capability and energy-efficient power plants.
- **LED Lighting & Occupancy Controls** will be utilized throughout the facility in processing, packaging, warehousing and office areas.
- High-efficiency water-source heat pump **HVAC technology for precise temperature and humidity control.**
- Water-cooled Air Compressor **heat recovery.**
- **Water-saving** processing and sanitation systems design.

Our PRODUCTION FACILITY

- An 96,000 square-foot facility, including cutting-edge **automated warehousing** and **state-of-the-art manufacturing equipment** will be constructed in strict adherence to current construction industry standards and SQF food safety requirements, ensuring the **highest level of safety and efficiency**.
- Special consideration during the design phase has been given to the **potential to double the plant's capacity** in an efficient manner with minimal interference to plant operations, demonstrating our commitment to **long-term growth and sustainability**.
- The plant is being constructed at the former Loring AFB in Limestone, Maine. The **30-acre site** selected for the new facility and solar farm once contained the Damon Elementary School that served the Air Force Base from 1953-1994.

FACILITY LOCATION

*"Aroostook County has 91 percent of the land in the state that is used to harvest potatoes"**



190 North Cutt Road
Loring Commerce Center
Limestone, Maine, USA
04750

~180 miles NNE of Bangor, ME
*Report: Economic Contribution of Maine's Potato Industry: March 2024

FACILITY CONSTRUCTION UPDATE 7-16-2025



Construction began in Q1 of 2025. Building scheduled to be completed by YE 2025.

Production scheduled to start in April/May 2026.

FACILITY DESIGN

The plant layout and equipment selection were determined with the following key objectives in mind:

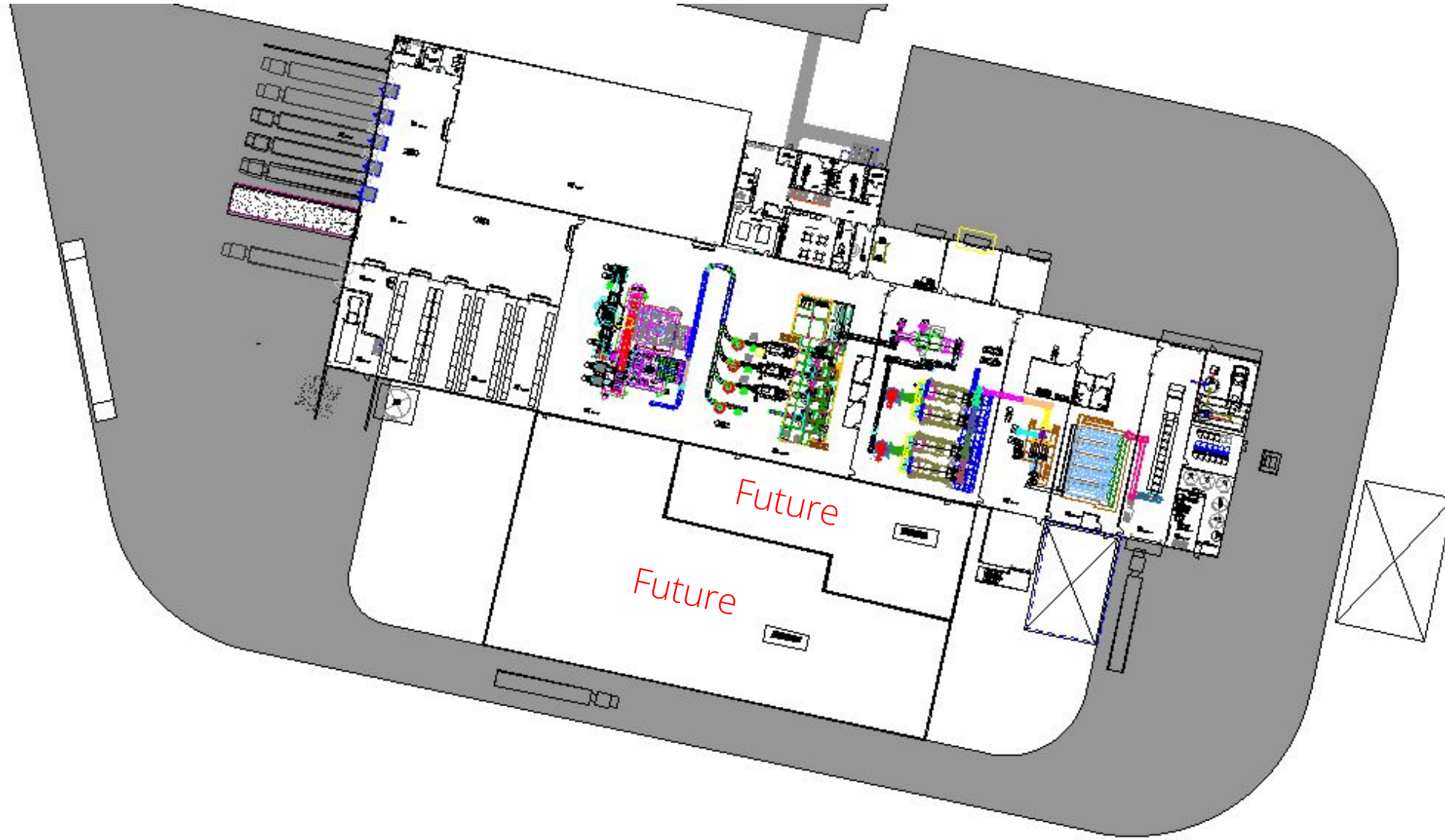
- ✓ Utilize proven **technology** purchased from industry leaders.
- ✓ Leveraging industry-standard **automation technology** to **reduce operation costs**.
- ✓ Leveraging automation to improve **process capability** and finished product quality.
- ✓ Optimize equipment capability and production throughput.

Ultimately, the goal is to **purchase the best equipment available** and leverage automation to **produce a superior-quality product**, deliver exceptional equipment utilization and drive competitive operating costs.

All of these advantages translate to our bottom line and potentially yours

FACTORY and SITE LAYOUT

Poised for GROWTH

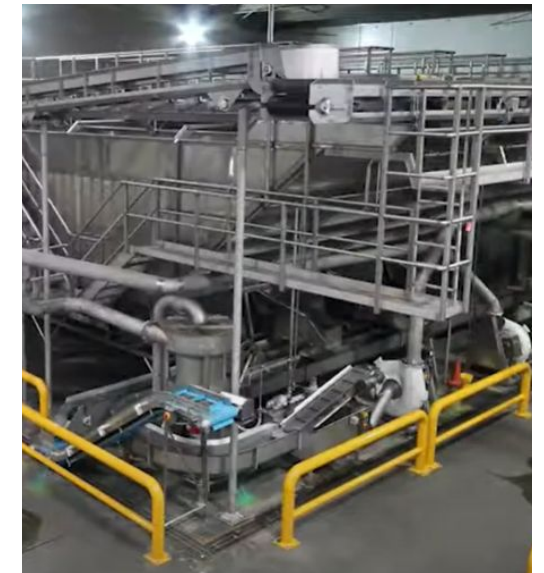


EQUIPMENT SELECTION

The following slides summarize the technology the plant will employ for raw material receiving, finished goods processing and packaging

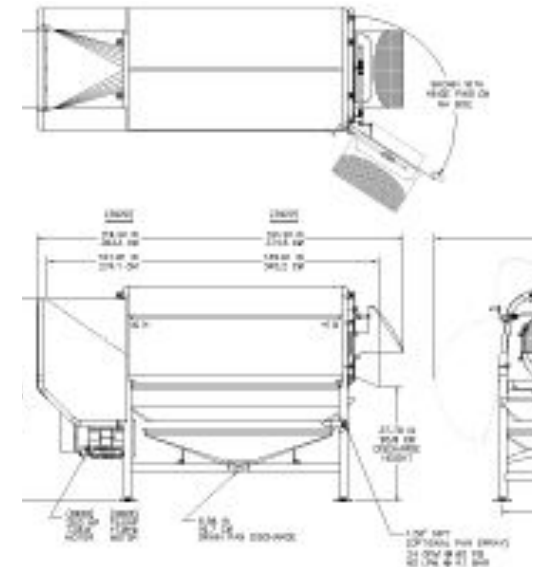
VANMARK POTATO RECEIVING AND STORAGE

- OPTIMAL PRODUCT INTEGRITY WITH GENTLE HANDLING AND EVEN FILLING
- STORE UP TO 4200 CU FT OF PRODUCT PER BIN
- SIMPLIFIED LOT CONTROL
- BLENDING CAPABILITY
- MULTIPLE DISCHARGE OPTIONS WITH METERING CONTROLS
- STRONG FOLDED SHEET METAL MODULAR PANEL CONSTRUCTION
- NO INTERNAL SUPPORT BRACING ALLOWS FOR COMPLETE LOADING AND UNLOADING WITH NO INTERFERENCE
- EASY ACCESS DESIGN FOR MAINTENANCE AND SANITATION



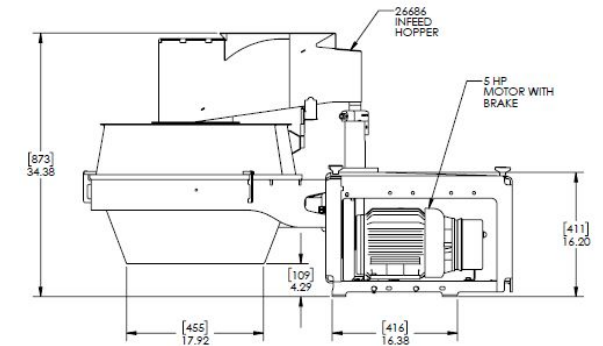
VANMARK POTATO SCRUBBER/ WASHER/PEE LER

- CLEANS AND PEELS PRODUCT EFFICIENTLY AND EFFECTIVELY.
- UP TO 10,000 LBS/HR
- CONFIGURABLE ROLL TYPES FOR PEEL MANAGEMENT OF FRESH OR STORAGE CROP.
- SPEED AND DISCHARGE GATE MANAGEMENT FOR FLOW AND RATE.
- NATURAL FLOW GATE TO REDUCE PEEL LOSS AND INCREASED YIELD.
- SANITARY DESIGN WITH FULL CIP SYSTEM, QUICK ROLL REMOVAL AND EASY ACCESS PEEL CHAMBER FOR THOROUGH CLEANING



URSCHEL MODEL 26 CC SLICER

- BUILT FOR CONTINUOUS OPERATION FOR UNINTERRUPTED PRODUCTION
- DESIGNED FOR EASY CLEANUP AND MAINTENANCE.
- 14 MICRO ADJUSTABLE CUTTING STATIONS FOR PRECISION CONTROL AND HIGHER CAPACITY
- INTERCHANGEABLE CUTTING HEADS FOR MULTIPLE CUT TYPES. FLAT, V-CUT, CRINKLE
- ADJUSTABLE SLICE THICKNESS SETTINGS
- TRADITIONAL ROUND WHITE OR TUBULAR POTATO CAPABLE



H&C LDKF 500 BATCH FRYER

- 500+ LBS/HR FINISHED KETTLE CHIPS.
- CUSTOMIZABLE COOKING PROFILES FOR DESIRED FLAVOR, TEXTURE AND APPEARANCE PROFILE.
- PLC CONTROL MAINTAINS THAT PROFILE FOR REPEATABLE QUALITY.
- AUTOMATIC SLICE STIRRING AGITATES SLICES DURING COOKING AND DIRECTS THE FINISHED CHIPS TO THE DISCHARGE/DRAIN CONVEYOR.
- AUTOMATIC OIL LEVEL CONTROL MAINTAINS A CONSISTENT OIL VOLUME IN THE FRYER.
- SANITARY DESIGN FEATURES A FULLY-ENCLOSED COMBUSTION SYSTEM.
- A STAINLESS-STEEL HOOD COVERS THE FRYER AND IMPROVES OIL QUALITY BY BLANKETING THE OIL SURFACE WITH STEAM TO REDUCE OXIDATION.



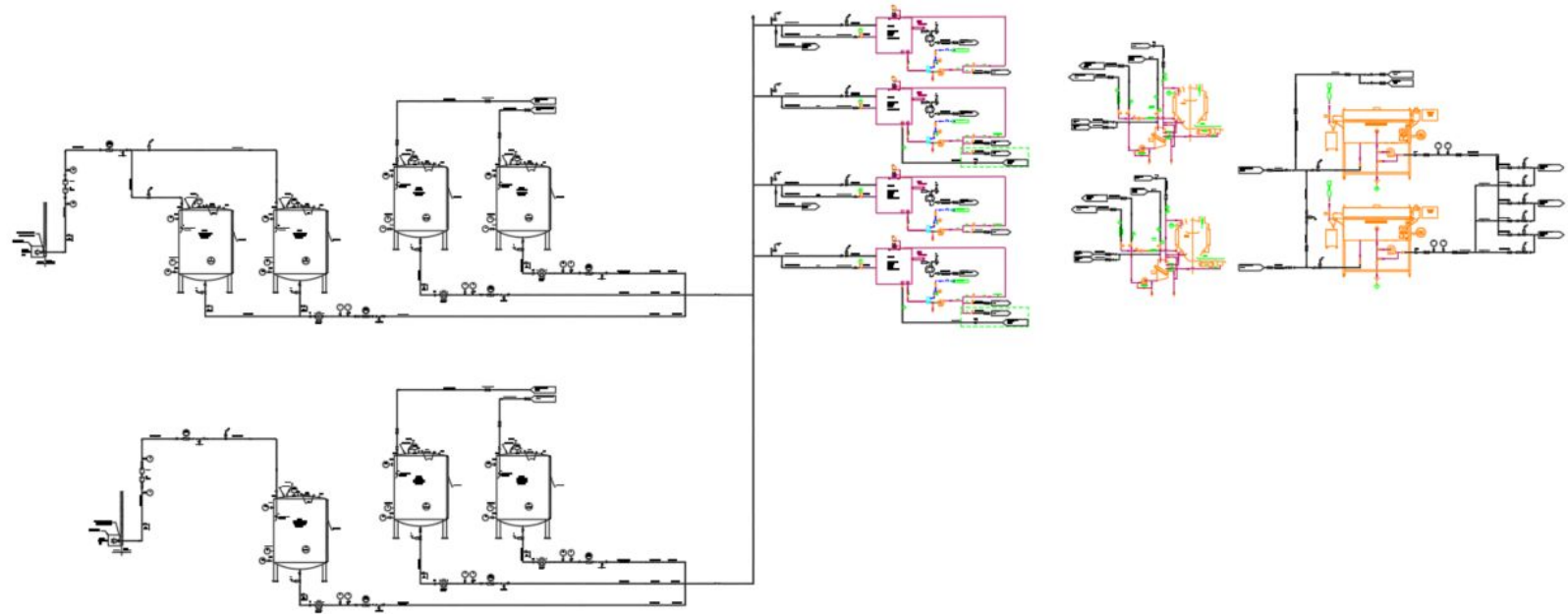
H&C AHC AUTOMATIC HEATED CENTRIFUGE

- DESIGNED TO STRIP OFF UNECESSARY SURFACE OIL
- FULLY AUTOMATIC OPERATION. TEMPERATURE, DRUM ACCELERATION, DECELERATION AND SPIN TIME ARE ADJUSTABLE AND AUTOMATICALLY MANAGED BY A PROGRAMMABLE LOGIC CONTROLLER
- BATCHES OF JUST-FRIED CHIPS CONVEYED INTO A PERFORATED DRUM AND RAPIDLY SPUN FOR A PRESET AND ADJUSTABLE TIME.
- CAN BE USED TO REDUCE OIL CONTENT TO PRODUCE "REDUCED-FAT" CHIPS
- DESIGNED FOR USE WITH A PAIR OF KETTLES
- CIP CLEANING SYSTEM
- OIL RECOVERY SYSTEM



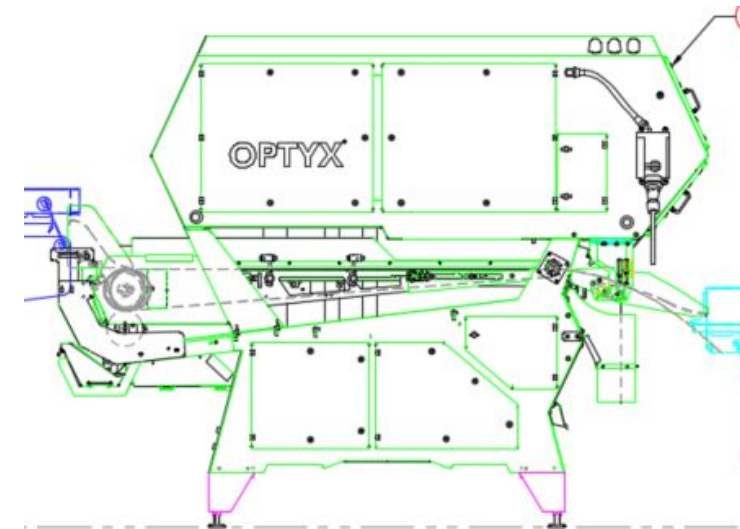
PREMIUM OIL MANAGEMENT AND RECOVERY SYSTEM

- SYSTEM DESIGNED FOR 2 OILS. HEATED OR NON HEATED
- SQF COMPLIANT; SEPARATE STORAGE, SEPARATE TRANSFER
- HIGH FFA OIL CAPTURE, FILTRATION AND TREATMENT FOR RE-USE
- STORAGE FOR NEW, USED, HIGH FFA AND TREATED OILS
- FULLY CONTROLLABLE OIL BLENDING CAPABILITY
- OIL STORAGE MEASUREMENT FOR INVENTORY CONTROL



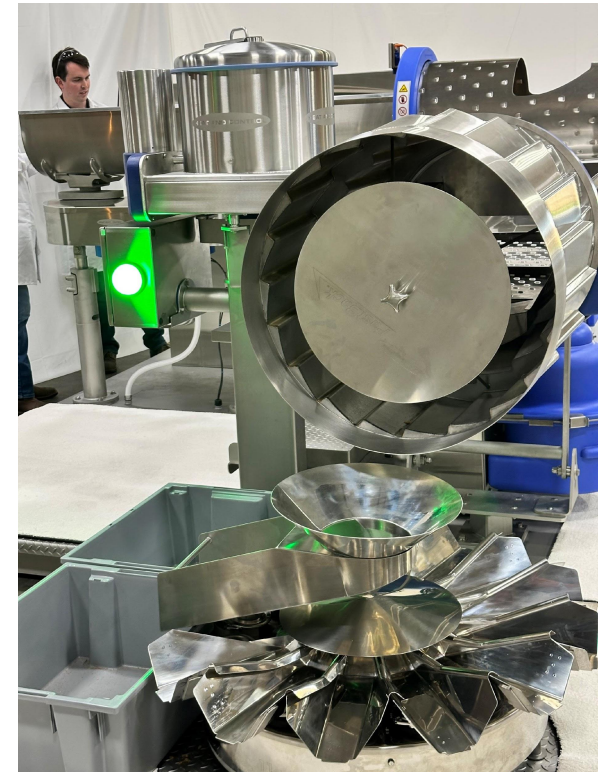
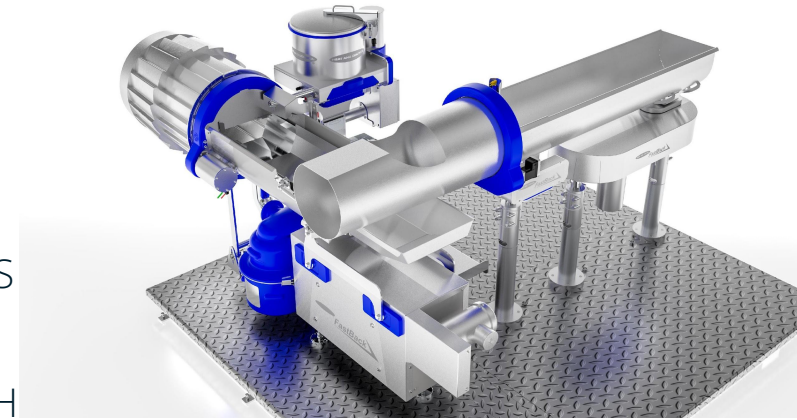
OPTYX SERIES CAMERA/LASER SORTING SYSTEM

- DESIGNED TO DETECT AND REJECT DEFECTS
- PRECISE REMOVAL OF DEFECTS AND FOREIGN MATERIA
- MULTIPLE HIGH-RESOLUTION CAMERAS & IR LASERS TC MATCH PRODUCT REQUIREMENTS
- INFORMATION ANALYTICS FOR INTEGRATION WITH PROCESS CONTROLS
- INCREASED YIELDS, REDUCED LABOR COSTS, LONGER SHELF LIFE
- USER-FRIENDLY OPERATION, CLEANING AND MAINTENANCE



H&C SYMPHONY SEASONING SYSTEM

- STAINLESS STEEL CHASSIS AND BODY DESIGNED FOR IMPROVED SANITATION AND FOOD SAFETY.
- TOTALLY AUTOMATED SEASONING CONTROL (TASC) TASC PROVIDES REAL-TIME QC SEASONING REPORTS AND AUTOMATICALLY ADJUSTS SEASONING APPLICATION RATES TO PROVIDE BEST-IN-CLASS SEASONING ACCURACY.
- IMPROVED SEASONING COVERAGE - 2-DIMENSIONAL SEASONING DISTRIBUTION PATTERN ENABLES GREATER CH EXPOSURE TO SEASONING CURTAIN
- REDUCING STD. DEVIATION BY AS MUCH AS 40% COMPARED WITH CLASS LEADING REVOLUTION® SEASONING SYSTEM
- SEASONING CAPTURE SYSTEM AND CONTAINMENT SYSTEMS CONTAIN THE AIRBORNE DUST IN THE TUMBLE DRUM.
- 50% FEWER PARTS TO REMOVE, LESS DOWN TIME AND EASIER CLEANING
- PACKAGING ROOM CAPABLE OF RUNNING SEVERAL SEASONINGS ON DIFFERENT LINES AT THE SAME TIME



ISHIDA COMPUTER COMBINATION WEIGHER

- INDUSTRY STANDARD FOR PRECISION WEIGHING FOR SNACK FOODS
- UTILIZES FOURTEEN (14) POOL HOPPERS AND FOURTEEN (14) WEIGH HOPPERS WITH SPECIALIZED STRAIN GAUGE LOAD CELLS FOR ACCURACY
- DESIGNED FOR HIGH-SPEED OPERATION, HIGH ACCURACY AND RELIABILITY.
- ADVANCED TECHNOLOGIES REDUCE THE NEED FOR OPERATOR INVOLVEMENT
- PRODUCT CONTACT PARTS ARE POLISHED 304 STAINLESS STEEL
- DESIGN FOR EASE OF SANITATION AND MAINTENANCE
- PRECISE DATA COLLECTION



ISHIDA INSPIRA BAGMAKER

- DESIGNED TO PACKAGE SNACK FOODS AT MODERATE TO ULTRA-HIGH SPEEDS.
- WILL ACCOMMODATE A BROAD RANGE OF BIG TO SMALL BAGS
- FULL STAINLESS-STEEL CONSTRUCTION
- DESIGNED TO MINIMIZE PRODUCT AND FILM WASTE
- SEAMLESSLY INTEGRATE WITH ISHIDA WEIGHERS AND SEAL CHECKERS
- AUTOMATIC FILM TRACKING
- USER-FRIENDLY TOUCH SCREEN DISPLAYS INFORMATION FOR EFFICIENT SYSTEM OPERATION
- DATA ENTRY AND PRODUCTION MONITORING. UP TO 200 PROGRAMS
- INTEGRATED CODE DATE PRINTER
- INTEGRATED METAL DETECTION



ISHIDA IN-LINE SEAL CHECKER

- DESIGNED TO DETECT BAG LEAKS AND MEASURE BAG HEIGHT
- AUTO REJECT OF FLAT OR OUT OF SPEC BAGS
- SEAMLESS INTEGRATION TO BAGMAKER AND CASEPACKER
- AUTOMATIC AIR FILL ADJUSTMENT THROUGH COMMUNICATION TO BAGMAKER
- IMPROVES DOWNSTREAM CASEPACKER PERFORMANCE BY DELIVERING CONSISTENT PACKAGES
- USER FRIENDLY



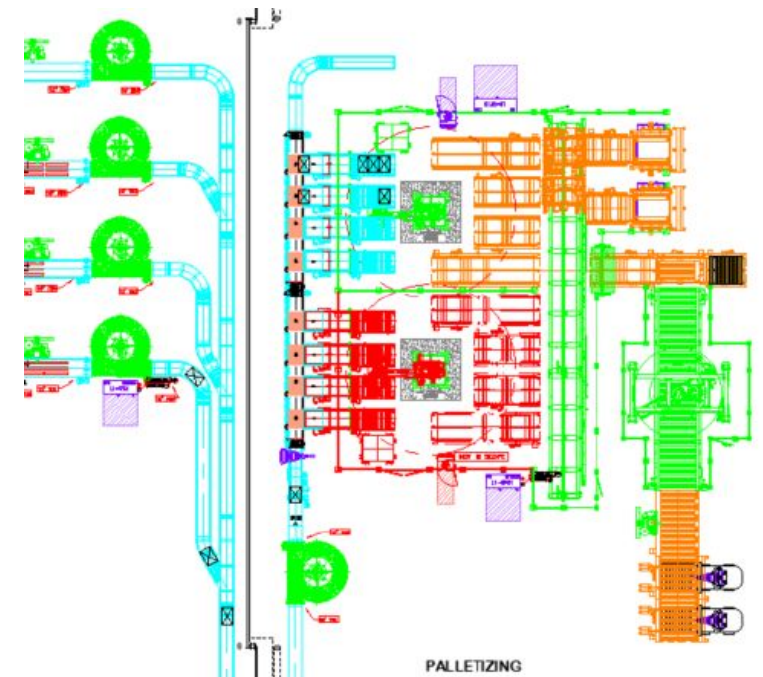
ISHIDA ACP 700 CASEPACKER

- AUTOMATIC CASEPACKER WITH INTEGRATED TO BAGMAKER AND SEAL CHECKER
- BUILT-IN CASE ERECTOR WITH TAPE BOTTOM
- AUTOMATIC CASE LOADING
- TAPE TOP CASE CLOSING MECHANISMS
- AUTOMATIC ADJUSTING SIDE BELTS TO KEEP INCOMING BAGS ALIGNED
- ON SCREEN PROGRAMMING OF CASE SIZE, BAG SIZE, SPEED AND PACK PATTERNS
- FAULT DETECTION AND RECOVERY
- EASY ACCESS THROUGH LEXAN DOORS ON BOTH SIDES OF MACHINE
- MACHINE STATUS AND PRODUCTION DETAILS DISPLAYED ON COLOR LCD DISPLAY
- DATA COLLECTION AVAILABILITY
- EASY TOOL LESS 1 MINUTE CHANGE OVER



AUTOMATED PALLETIZING SYSTEM

- AUTOMATIC PRINT AND APPLY LABELING
- AUTO CASE TRANSPORT AND ACCUMULATION
- AUTO CASE TRACKING AND SORTING
- AUTO ROBOTIC PALLETIZING
- AUTOMATIC PALLET DISPENSING AND PALLET MANAGEMENT
- AUTOMATIC PALLET STRETCH WRAPPING



WAREHOUSING

- FIRST-IN, FIRST-OUT FINISHED GOODS & INGREDIENTS.
- COMPUTERIZED INVENTORY.
- CLIMATE CONTROLLED.
- AUTOMATED RACKING SYSTEM PALLET SHUTTLE DESIGN TO MINIMIZE FINISHED GOODS HANDLING WHILE MAXIMIZING CAPACITY.
- INGREDIENT ALLERGEN SEGREGATION. SQF COMPLIANT.

