

VIKASE[®]

Adding Value through
Product Innovation and Diversity
around the **Globe.**



Committed to Our Customers



Delivering a full range of best in class food packaging solutions and services



Maintaining a long history of global market leadership

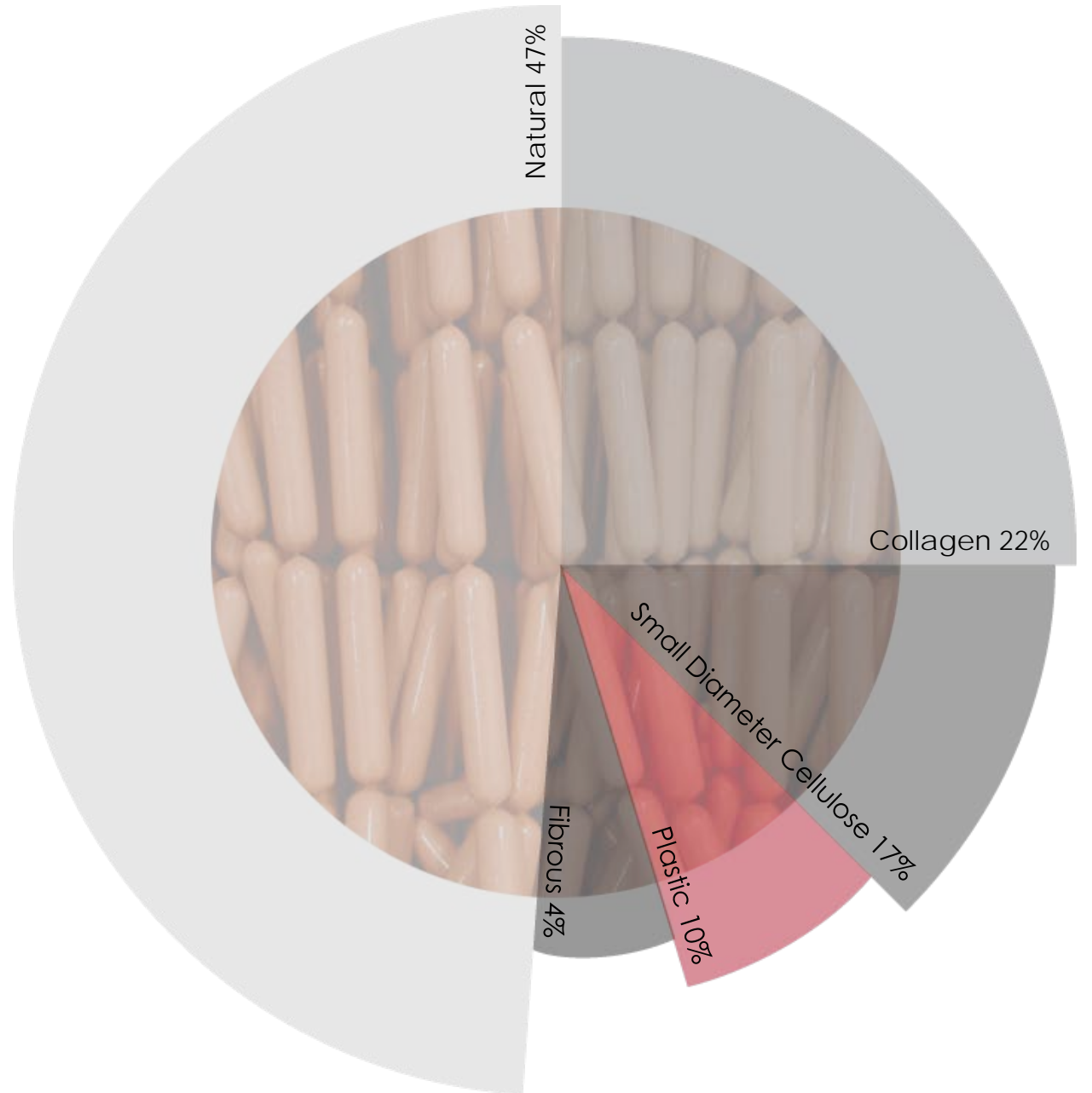


Providing the highest value to our customers

2018 Casing Consumption Trends

Shift from Natural to Artificial

To meet the consumption trends, Viskase continually develops products for the processed meat industry to compete within all casing segments: small diameter cellulose, plastic casings, and fibrous.



Global Market Leadership

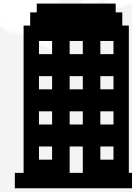
Increasing both
Manufacturing
and Distribution

+105
Countries Served



10

Manufacturing
Facilities



7

Sales
Offices



+35

Customer Service
Representatives



+60

Dedicated Sales &
Tech Service
Representatives



+140

Partner
Distributors



+10

Languages
Spoken

Meeting the Industry Demands

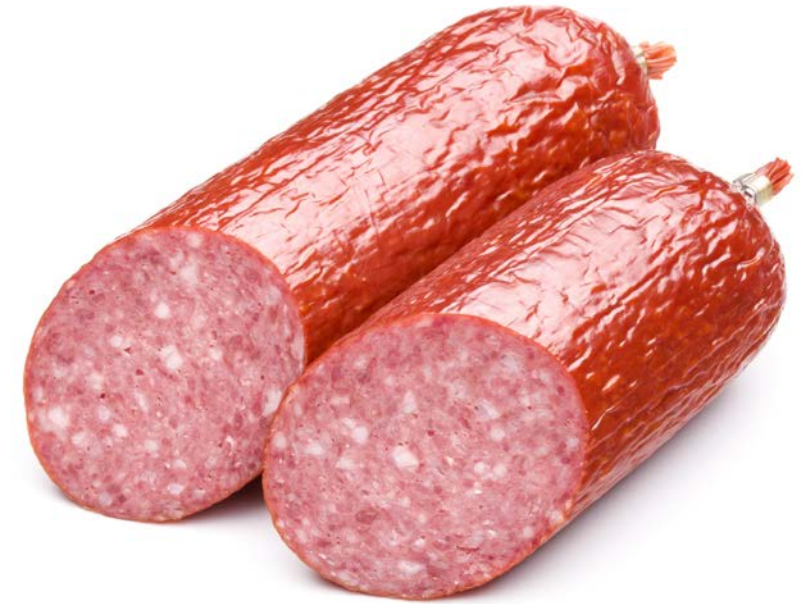
The Beginning of the Product Evolution.

- 1925 The world's first artificial casing, Nojax™ was invented and Viskase is founded by Erwin O. Freund
 - 1927 Large Cellulose Casings (LCC)
 - 1931 Colored Casings
 - 1935 Fibrous Casings
 - 1950 Plant openings in Beauvais, France and Loudon, Tennessee
- Striped Nojax™ and E-Z Peel® Fibrous Casing



Product Portfolio

- NOJAX™ E-Z PEEL®
- NOJAX™ SENTINEL®
- NOJAX™ STRIPED
- FIBROUS
- FIBROUS with a barrier
- NeX



Nojax™ and LCC

- High strength to resist breakage with outstanding size uniformity in high speed processes
- Permeable to smoke and moisture
- Excellent end closures
- Barrier to microorganisms

Fibrous

- Exceptional mechanical strength and diameter uniformity
- Outstanding size control
- Permeable to smoke and moisture
- Barrier to microorganisms

- 1950 Striped Nojax™ and E-Z Peel® Fibrous Casing
- 1970 E-Z Peel® Nojax™ Casing
- Opened operations in Thaon, France and Osceola, Arkansas
- 1980 Shirmatic® System
- 1990 Visflex® and Vismax® Casing
- 2000 Plant openings in opened in Monterrey, Mexico
- 2003 Viscoat® Casing
- 2010 Polyjax® Casing
- 2012 Opened operations in Atibaia, Brazil and Clark Freeport Zone, Philippines

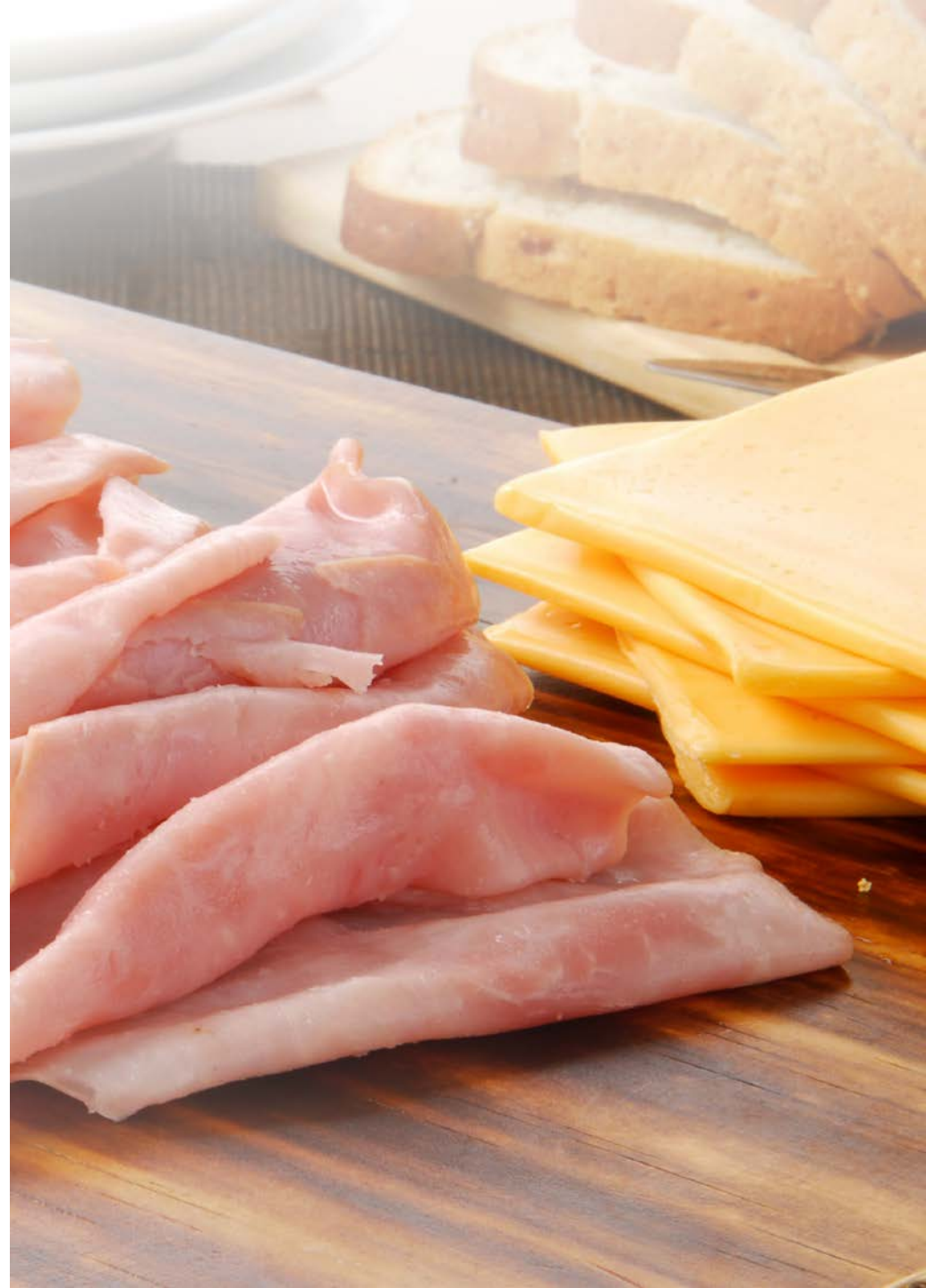


Product Portfolio

- VISFLEX®
- VISMAX®
- VISLON®
- VISMOKE™
- Polyjax®
- Polysmoke®

Plastic Casings

- Maximizes shelf stability of sliced and retail items
- Protection against surface oxidation and discoloration
- Minimizes purge to allow peeling



2014 Initiation of VEP
Opened operations in Warsaw, Poland



2016 Purchased Darmex, significantly increases Viskase's value-added casing offerings

2017 Purchased Walsroder, strengthening Viskase's line of fibrous and plastic casings and adding additional capacity for manufacturing and distribution with facilities in Germany and Poland



Entered into a joint venture, VE Netting LCC, to provide additional netting solutions for meat and poultry products



2018

**Continual Investment,
Innovation, and Development.**

Product Portfolio

Color Transfer

- FIBROUS Color Master™
- VISCOAT® Color Master™
- NOJAX™ Color Master™

Smoke Transfer

- FIBROUS Smoke Master®
- VISCOAT® Smoke Master®

Flavor Transfer

- FIBROUS Flavor Master™
- VISCOAT®

Spice Transfer

- TeX Spice

Mold Inhibitor

- FIBROUS SEC/BFU

Fabric and netted greater yields,
and pattern application

- TeX
- NeX
- Ve-net



Transfer, Netting and
Fabric Casings provide:

**Cost Savings for a
Premium Consumer
Experience**

Customer Support

Through **Value Added Products** and **VEP** we are **Offering** our customers **Solutions and Cost Savings**

Cost Advantages

- Higher productivity and greater yields with decreased production time
- Reduced machinery maintenance and operations
- Decreased material purchasing

Environmental Advantages

- Environment friendly, eliminating deposit of smoke, ash and water from the production process
- Reduced carbon footprint resulting from less electricity, personnel, water, cleaning and machinery

Societal Advantages

- Clean label development using synthetic colorants which meet FDA/EU regulations
- Sourcing renewable raw materials
- Obtaining religious certifications

Customer Support

Customer Training, Development & Service

Tech Service at your site or ours provides trouble-shooting and optimization to keep you running

Technical training on casing application and meat processing

Hands on experience with state of the art machinery in our food lab

Current processes, practical applications and material handling

