

Anchor Crisp Food Container Chosen 2010 Ameristar Award

(St. Louis, MO) May 17, 2010 The IoPP (Institute of Packaging Professionals) presented the Ameristar Award to **Anchor Packaging** in recognition of, commitment to, and support of, excellence in overall package design and functionality. The judging criteria consisted of: innovation, food protection, performance, and environmental impact. Formal recognition took place at the Ameristar and IoPP Honors and Awards dinner.

The **Crisp Food Container** uses an exclusive, patent-pending, *convection cross-flow™ ventilation* design to relieve moisture and condensation, while ensuring that fried foods remain crispy. Independent, side-by-side tests at several leading retailers demonstrated that the Crisp Food Container allowed the food product to retain more of its internal temperature than other available packaging, thus assisting in meeting local health department regulations.

The Crisp Food Container is made of re-usable polypropylene, and consists of a black base and clear lid, formed as a single hinged container.

Anchor Packaging's product line includes a broad variety of upscale take-out packaging used restaurants and other foodservice operations, as well as, containers for merchandising prepared ready-to-heat meals in supermarkets deli cup containers, all-purpose foodservice cling wrap. **AnchorFoil® rolls, pop-up sheet and pans, Culinary Classics®, Culinary Basics®, MicroRaves®, Incredi-Bowl®, MicroRounds®, the Roaster®, Gourmet Classics®, Microlite®, Bon Faire®, and Deli View®** are among Anchor's unique product lines. Anchor also provides custom package design and manufacture for many large food companies in the U.S. and Canada.

Culinary Classics® Crisp Food Container Redefines Fried Food Quality

(St. Louis, MO) September 8, 2009 For years, the industry has struggled with a variety of packaging methods to heat, display and transport ready-to-eat fried food items, such as fried chicken, seafood, etc, balancing food quality along with food safety. Containers that were capable of retaining heat, also retained moisture, leading to sogginess and a degradation in food texture. Packaging that attempted to provide adequate ventilation to maintain food texture, frequently allowed product temperatures to drop below that which is allowable by local Health Department regulations.

With the new **Culinary Classics Crisp Food Container** from Anchor Packaging, both objectives are met. A classic 1-piece, black tray and hinged, clear, vented lid provide a proprietary engineering union in solving these problems, while providing excellent culinary presentation for crisp food menu items.

The Crisp Food Container uses an exclusive, patented, *convection cross-flow™ ventilation* design to relieve moisture and condensation, while maintaining product temperature. Through-the-closure ventilation, along with raised airflow channels in the base of the container, combined with venting in the anti-fog lid, ensure that fried foods remain crispy. The unique design of this packaging system retains internal temperatures better than the market-leading rigid container currently in use for fried foods. And, like all Culinary Classics, it is designed to withstand up to 230°F when placed in warming unit displays and under heat lamps.

Independent, side-by-side tests at several leading retailers demonstrated that the Crisp Food Container outperformed the leading fried chicken container: Better texture, better temperature retention, better tasting fried foods. The Crisp Food Container holds up to

8 large pieces of chicken, as well a variety of other fried food items. It is made of polypropylene (#5PP), and is microwave-safe, dishwasher-safe, and consumer reusable and recyclable.

Anchor Packaging's container product line includes upscale take-out packaging used for merchandising prepared ready-to-heat meals in supermarkets, take-out containers in restaurants and other foodservice operations. **The Roaster® Series, Incredi-Bowls®, Culinary Classics®, Culinary Basics®, MicroRaves®, MicroRounds®, Gourmet Classics®, Microlite®, BonFaire®, DeliView®, and AnchorFoil® pans** are among Anchor's unique product lines. Anchor also provides custom package design and manufacture for many large food companies in the U.S. and Canada.

New M700 Series Microwaveable Platters

Redesign and Latest Technology Produced at a Lower Price

(St. Louis, MO) August 10, 2009 The overwhelming theme in the foodservice industry over the past few months has been value, cost savings, and sustainability. Anchor delivers all of these with its newly re-designed **MicroRaves® M700 Series**. 10 new SKUs, include 4 platters, and 4 interchangeable matching lids, and 2 combo packs, in one single footprint to minimize sku's. Polypropylene vented anti-fogging lids are available for hot displays and warming units, and along with the polypropylene platters, will withstand temperatures up to 230°F. A cold lid, made of crystal clear PET, is ideal for cold case merchandising. The platters are available in a 32 oz, a 48 oz deep version, as well as 2-compartment and 3-compartment meal options. A hot lid 32 oz. combo pack and a cold lid 32 oz combo pack are the final items that fill out this full line.

Innovative new platter and lid designs were engineered to provide for positive stacking in the hot and cold display, or during consumer transit home. The new items utilize advanced engineering techniques, resulting in a reduction in petroleum-based resin, while providing a structurally stronger container. Key product characteristics include: leak-resistance, durability, strength, capacity, and stackability. All of the polypropylene (#5PP) hot platters and lids are microwave-safe, dishwasher-safe, and consumer reusable and recyclable. The recyclable cold lid is made of #1 PETE, the most widely recycled plastic material nationwide.

The EPA recommendations for waste management include: **REDUCE, REUSE, RECYCLE**. These new **M700s** have been designed to meet those objectives.

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New PET Salad Bowls Provide Double-Digit

Savings

New Technology Targets the 9" Salad Bowl Market

(St. Louis, MO) May 11, 2009 Anchor Packaging continues to focus on helping foodservice operators and retailers realize packaging savings with the launch of its new **Crystal Classics PET Salad Bowl Series**. The new **CP8500** Series includes low-profile, wide format bowls in 24 and 32 oz, with a single crystal clear matching lid. These low-profile bowls will easily replace all other 8" x 10" bowls designed for fresh and cold prepared menu items, at a value price. Both base and lid are constructed of PET, the #1 most recycled plastic. The new bowls complement the existing line of **Crystal Classics** which also includes four 7" classic profile bowls in 24 and 32 oz capacities. The 7" bowls are available in both clear and black with a single clear matching lid.

The **Crystal Classics** line is the perfect merchandizing tool to showcase a wide variety of products, with a clean and crisp appearance in black or clear bowls and crystal clear lids, so the food is the focus. A **Crystal Classic** bowl offers the very best appeal for menu items to customers, while providing order accuracy for operations. These bowls utilize the same closure system as the award-winning **Culinary Classics** product line—an inner/outer double seal—making for a virtually leak-proof package. Easy-open tabs are integral to both bowl and lid, making for easy opening by virtually all consumers. These dynamic new products are designed to stand up to cold temperatures, and are resistant to breakage, even if dropped. They are easily stacked for display or customer transport, with positive stacking bases and lids.

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Continues Drive to Reduce Packaging Costs - Introduction ValueWrap Film

(St. Louis, MO) February 23, 2009 Anchor Packaging introduces **ValueWrap**— its newest line of plastic food wrap cutter boxes in 12-inch, 18-inch and 24-inch sizes.

ValueWrap offers the operator a substantial cost reduction, without sacrificing the features they desire. An all-purpose, tinted, PVC foodservice film with excellent cling properties, **ValueWrap** provides outstanding clarity and protection for foodservice professionals. The heavy-duty, self-dispensing cutter boxes come with lock top design, improved film exit slot, and hand holes for easy transportation. The extended front flap allows the box to maintain structural integrity, and includes a standard, full-length cutting blade with an improved cutting edge. Film rolls are mounted on roller-core plugs for ease in dispensing and to reduce drag.

ValueWrap complements Anchor's broad line of foodservice plastic and foil cutter box products including: **PurityWrap** (Premium-Grade film, coated box), **AnchorWrap** (Premium-Grade film, coated box, with slide-cutter), **CrystalWrap** (Heavy-Duty Grade film), and **AnchorFoil** (Aluminum Foil Roll cutter boxes and popup sheet boxes). A wide variety of meat films, perforated films, produce films and Milers® are also available from Anchor.

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Bowls®, **Culinary Classics®**, **Culinary Basics®**, **MicroRaves®**, **MicroRounds®**, **Gourmet Classics®**, **Microlite®**, **BonFaire®**, **DeliView®**, and **AnchorFoil® pans** are among Anchor's unique product lines. Anchor also provides custom package design and manufacture for many large food companies in the U.S. and Canada.

Introduces Redesigned MicroRaves® 900 Series

(St. Louis, MO) December 1, 2006 MicroRaves 900 series offers customers flexibility. The newly engineered 12 oz. and 16 oz. black casserole platters share a common footprint and matching crystal clear lid with excellent visibility for merchandising prepared foods. These same containers also have a matching vented microwavable lid. Complementing the 12 and 16 oz platters is the larger footprint 24 oz capacity platter with its own matching crystal clear lid. All 900 Series microwavable platters and vented microwavable lids withstand up to 230° F when used under heat lamps or in warming units. The crack-resistant polypropylene platter, and the secure-snap lid closure ensures freshness and eliminates spills when transporting. The cut-proof platter allows your customers to heat-and-eat right out of the containers. With the 900 Series you are presented with numerous merchandising possibilities for appetizers, side dishes, entrees, and desserts.

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Anchor Packaging Adds Half-Rib Container for Prepared Foods

(St. Louis, MO) October 15, 2006 Building on the success of its full-slab rib container, released at the beginning of this year, Anchor Packaging is pleased to announce the addition of a Half-Slab Rib Container to its offerings for the supermarket and foodservice industries.

Both the full-slab and half-slab containers enhance the presentation of ribs, as well as a wide variety of food products. Fully cooked, ready-to-eat ribs are one of the fastest growing categories in the supermarket hot case and they enjoy broad appeal in foodservice across a wide variety of take-out formats. The half-slab container, approximately 7 inches wide and 10 inches long, provides an excellent presentation for a broad spectrum of prepared food products. It has a crystal-clear lid with anti-fog, yet can withstand the high temperatures of heat lamps, warming cases, and microwave ovens.

While other manufacturers have introduced packaging intended to serve this rapidly-growing segment, several key design changes set the Anchor containers apart from all others. The Anchor containers are:

- 1) Resistant to leakage of product juices by designing fluid return channels.
- 2) Secure when closed, utilizing a proprietary lid closure system.
- 3) Superior for merchandising with a crystal clear lid, anti-fog properties and venting.
- 4) Resistant to cracking by relieving stress in the corners of the container.

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supermarkets, take-out containers in restaurants and other foodservice operations, deli cup containers, all-purpose cling film and high barrier trays. **Culinary Classics®**, **MicroRaves®**, **MicroRounds®**, **Gourmet Classics®**, **Microlite®**, **Bon Faire®** and **Deli View®** are among Anchor's unique product lines. Anchor also provides custom package design and manufacture for many large food companies in the U.S. and Canada.

Top Industry National Accounts Professional Joins Anchor Packaging

(St. Louis, MO) October 10, 2006 Gwen Shaw, previously the key National Accounts Director for Sabert Corporation, has announced her decision to join Anchor Packaging, Inc. She has been appointed to the role of National Account Manager Foodservice.

While at Sabert, Ms. Shaw developed and implemented strategies to initiate new opportunities and expand existing business and with high-profile customers including Applebee's®, Arby's®, Darden Restaurants®, Yum Brands® and other national restaurant chains. Previous to her position at Sabert, Ms. Shaw held similar National Account positions at Chinet Corporation, and District Manager positions at Mobil Chemical and Proctor and Gamble.

David Johnson, Executive Vice President, Sales, expressed, "We are extremely pleased that Gwen is joining the Anchor Sales Team. Anyone who has worked with her knows she is unsurpassed in her vast knowledge and experience, and will add to Anchor's already credible reputation in the marketplace."

Frank Baumann, Director of National Accounts, Foodservice, added, "Gwen's arrival coincides with Anchor's entry into the PET thermoforming business early next year and will help provide a sales platform as Anchor continues to launch new and innovative products in 2007."

Ms. Shaw's appointment is only the latest in a series of commitments, both in human resources and capital equipment, that Anchor has made to the Foodservice industry during the past 2 years. Anchor's product line includes the award-winning Culinary Classics, as well as the recently-released IncrediBowl series. Anchor is renowned for upscale take-out packaging used for merchandising prepared ready-to-heat meals in supermarkets, take-out containers in restaurants and other foodservice operations, deli cup containers, all-purpose cling film and high barrier trays. **Culinary Classics®**, **IncrediBowls®**, **MicroRaves®**, **MicroRounds®**, **Gourmet Classics®**, **Microlite®**, **Bon Faire®** and **Deli View®** are among Anchor's unique product lines. Anchor also provides custom package design and manufacture for many large food companies in the U.S. and Canada.

Latest Technology Produces the Incredi-Bowl®

New Product Outperforms Polystyrene and Paper Bowls for Soup/Entree Category

(St. Louis, MO) July 31, 2006 Anchor Packaging introduces the **Incredi-Bowl series**—the perfect bowl line for soups, breakfast entrees, and many other hot or cold foods. Using the latest technologies in packaging design, the Incredi-Bowl has been designed to stand up to 230°F, and will not cause off-odors or off-flavors when heated, like polystyrene bowls. This makes the

product line perfect for staging foods under heat lamps or in warming units/tunnels, or for re-heating in the microwave.

The classic black bowl is matched with a clear vented, anti-fog lid for excellent food visibility, making the Incredi-Bowl ideal for increasing visual appeal while assuring order accuracy—a clear advantage over paper soup bowls. And the secure-snap closure ensures a leak-resistant container that transports safely. With classical styling, that subtly incorporates rigid design features, the Incredi-Bowl can be stacked up to 3 high with a variety of soups, pastas, and other prepared food items. The Incredi-bowl is competitively priced with other plastic soup bowls that have far fewer performance capabilities, and is less expensive than paper soup containers. Several large national chains have already adopted the **Incredi-Bowls**, in place of the containers they had been using, due to the superior price/performance attributes of the Incredi-**Bowl**.

Incredi-Bowls are available in 12-20 oz capacities with one lid to fit all sizes.

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Anchor Packaging Announces New Director of Information Technology

(St. Louis, MO) May 30, 2006 Anchor Packaging announces the addition of **Andy Rikand** to its staff, as **Director of Information Technology**. Andy joins Anchor from Accenture, one of the world's largest consulting firms. At Accenture, he held a number of positions during his 9-year tenure, culminating with the position of Senior Manager.

Anchor's dedicated customer focus and continued strong growth have necessitated the implementation of a new ERP system. Mr. Rikand will lead this key initiative, along with overseeing all IT activities at the company. Andy's experience with enterprise-scale IT projects, and ERP systems in particular, make him uniquely suited to lead this function within Anchor during this time period.

"Andy brings a wealth of systems knowledge, process improvement and strategic development experience to Anchor."□, said Steven Riek, CFO. "And with the upcoming ERP implementation, Andy will be a tremendous asset to our team"□

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