### Revolution

A Circular Approach in Ag-PCR Approved for Direct Food Contact





## **REVOLUTION AT A GLANCE**



Revolution is unified by a single, sustainability-driven mission: to enable our customers to achieve their environmental goals through our sustainable loop system. For more than 25 years, we have focused on the challenge of recycling film plastics and turning them back into film products. Where others see landfills and waste, we see valuable resources and endless promise.

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### evolution A sustainable revolution. Together.

"We promote and implement practices that sustain our environment for future generations. That is a guiding principle, a core strategic value for our company. Every decision we make, every hire we make, is viewed through the prism of sustainable-loop." - Sean Whiteley, CEO

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#### our sustainability pillars





Delivering high-performance recycled film products and materials Creating sustainable

loop solutions



#### sustainable operations

Reducing operational environmental impacts

Protecting employee safety and well-being

people & communities

Building an exceptional workforce and culture Helping our employees and communities thrive

https://www.revolutioncompany.com/sustainability/





# our circular approach





#### $\mathbf{CREATE} >$

We create & supply sustainable plastic solutions

### $\mathbf{RECYCLE} >$

We process, clean & recycle the plastic into certified recycled resin



### COLLECT

We collect landfill-bound plastic material, providing a new resource for creating plastic solutions

### **FDALETTER OF NO OBJECTION**



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## **R** LNO LETTER SIGNIFICANCE

Recycle				
Number (sorted Z-A)	Date of NOL	Company	Polymer	Use Limitations
259	Dec 21, 2021	Revolution Company	Linear low density polyethylene (LLDPE)	Articles in contact with all food types under Condition of Use (COU) B through H, provided the PCR-LLDPE comes from food-grade material and complies with all applicable authorizations.
232	May 28, 2020	Fresh Pak Corporation	High density polyethylene (HDPE) or Low density polyethylene (LDPE)	Grocery bags, and secondary and tertiary packaging films (nonfood contact) for transport of packaged food under Conditions of Use E through G, provided the feedstock comes from food grade materials complying with all applicable authorizations.
229	May 5, 2020	Arpema Plásticos SA de CV	Linear low density polyethylene (LLDPE), Low density polyethylene (LDPE), High density polyethylene (HDPE), or Polypropylene (PP)	Articles for contact with fresh produce and shell eggs, under Conditions of Use E through F, provided that the recycled material comes from food grade materials and complies with all applicable authorizations.
216	May 23, 2019	Papier-Mettler KG	Low density polyethylene (LDPE)	Grocery bags
178	Jul 1, 2014	KW Plastics	Polypropylene (PP) and low density polyethylene (LDPE)	Disposable articles for contact with food under the Conditions of Use C through G, provided that recycled material comes from post-consumer material that complies with 21 CFR 177.1520 and other applicable authorizations.
169	Sep 20, 2013	KW Plastics	Polypropylene (PP) and low density polyethylene (LDPE)	Reusable articles for contact with fresh produce and shelled eggs under room temperature and below, provided that recycled material comes from post-consumer material that complies with 21 CFR 177.1520 and other applicable authorizations.

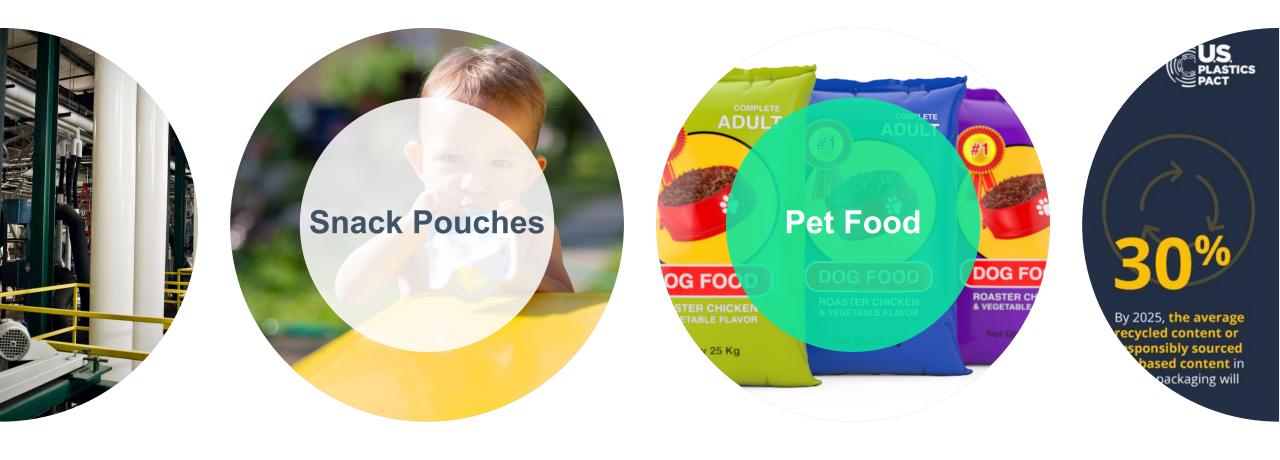
#### Table 2--Condition of use

- A. High temperature heat-sterilized (e.g., over 212 deg.F).
- **B.** Boiling water sterilized.
- C. Hot filled or pasteurized above 150 deg.F.
- D. Hot filled or pasteurized below 150 deg.F.
- E. Room temperature filled and stored (no thermal treatment in the container).
- F. Refrigerated storage (no thermal treatment in the container).
- G. Frozen storage (no thermal treatment in the container).
- H. Frozen or refrigerated storage: Readyprepared foods intended to be reheated in container at time of use:
  - 1. Aqueous or oil-in-water emulsion of high- or low-fat.
  - 2. Aqueous, high- or low-free oil or fat.
- I. Irradiation
- J. Cooking at temperatures exceeding 250 deg.F.









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### Thank you for your time

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