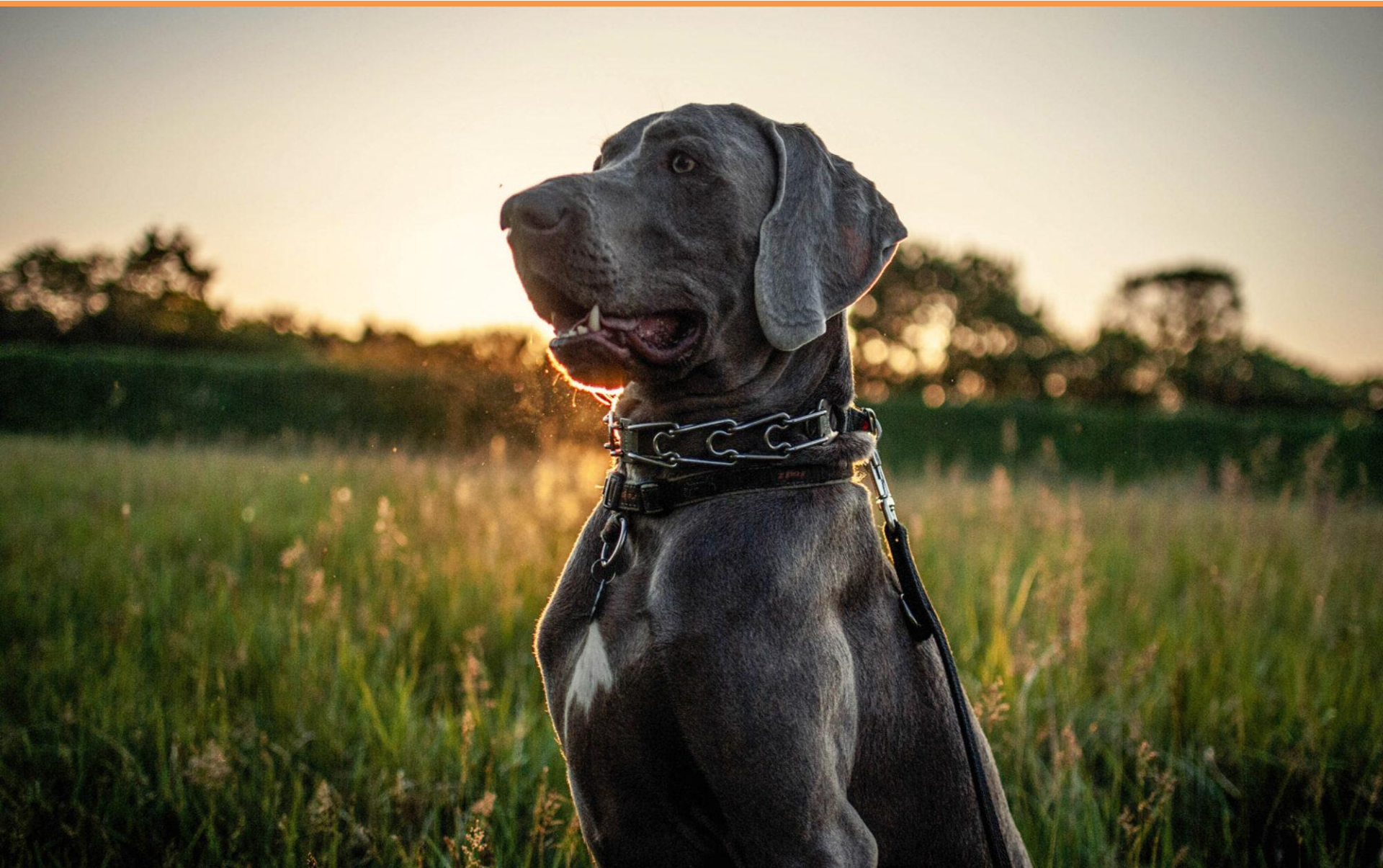


Production Processes and Controls

- According to our internal HACCP plan for 2025

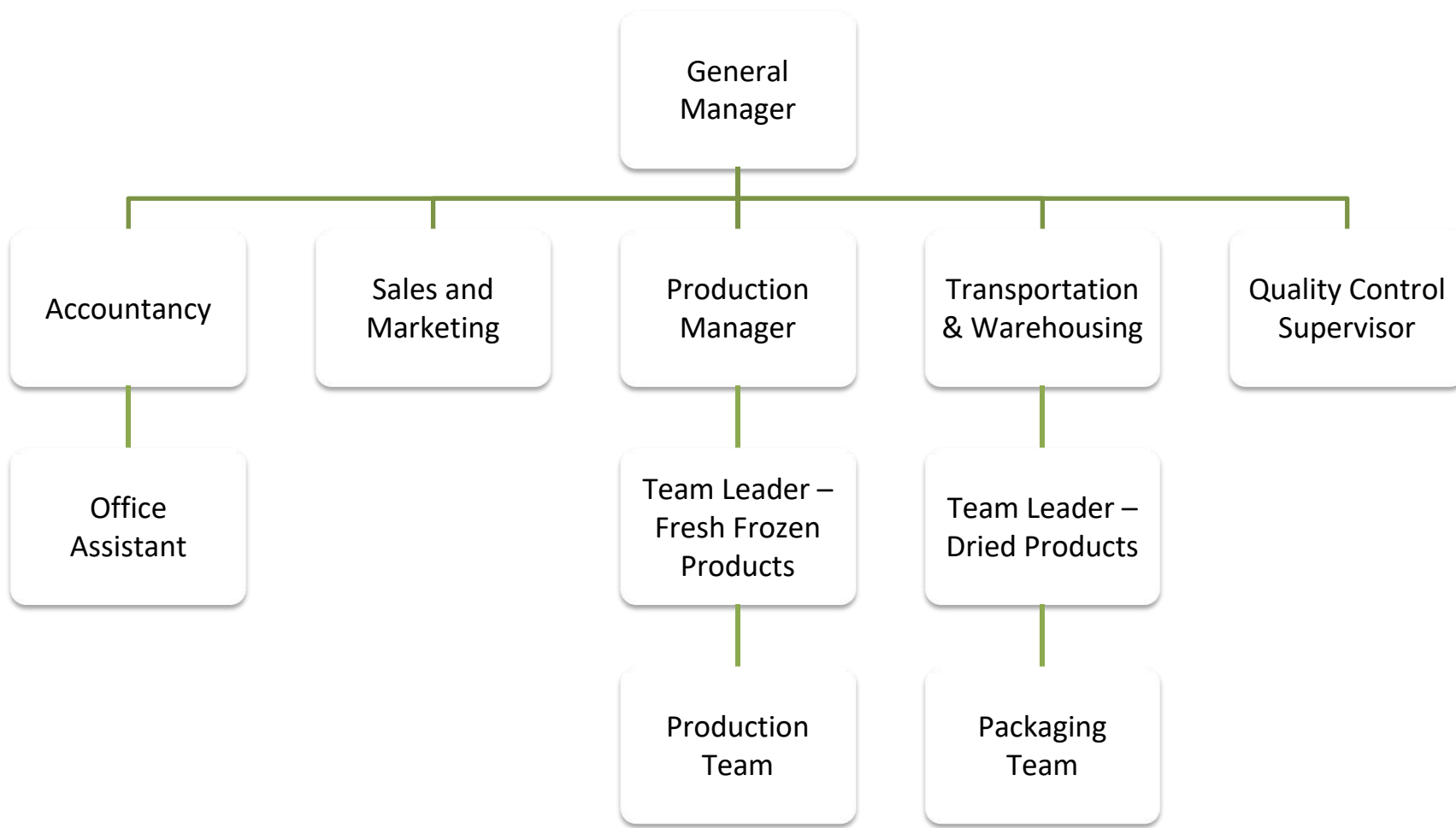


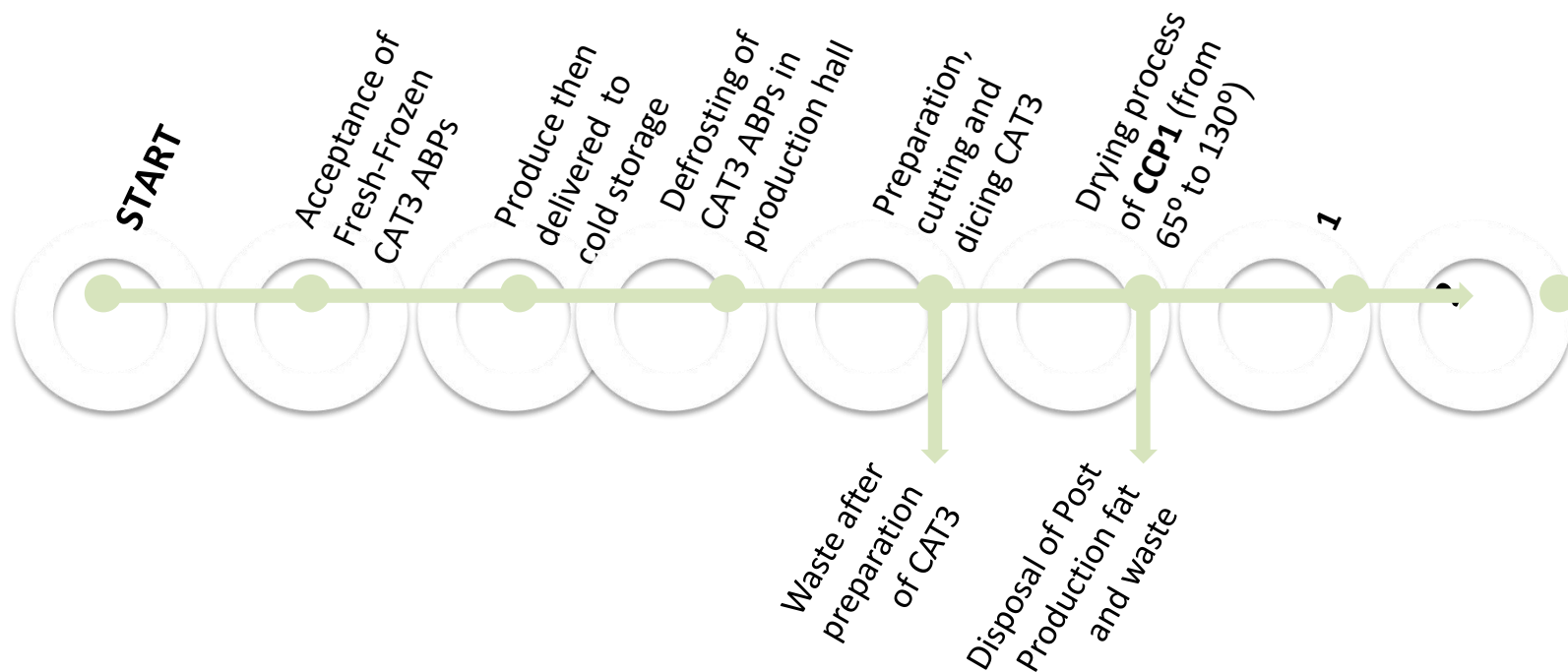
For over 20 years Melagris has been manufacturing 100% natural dog treats for wholesalers and distributors to the pet food industry. We package for both bulk and retail orders.

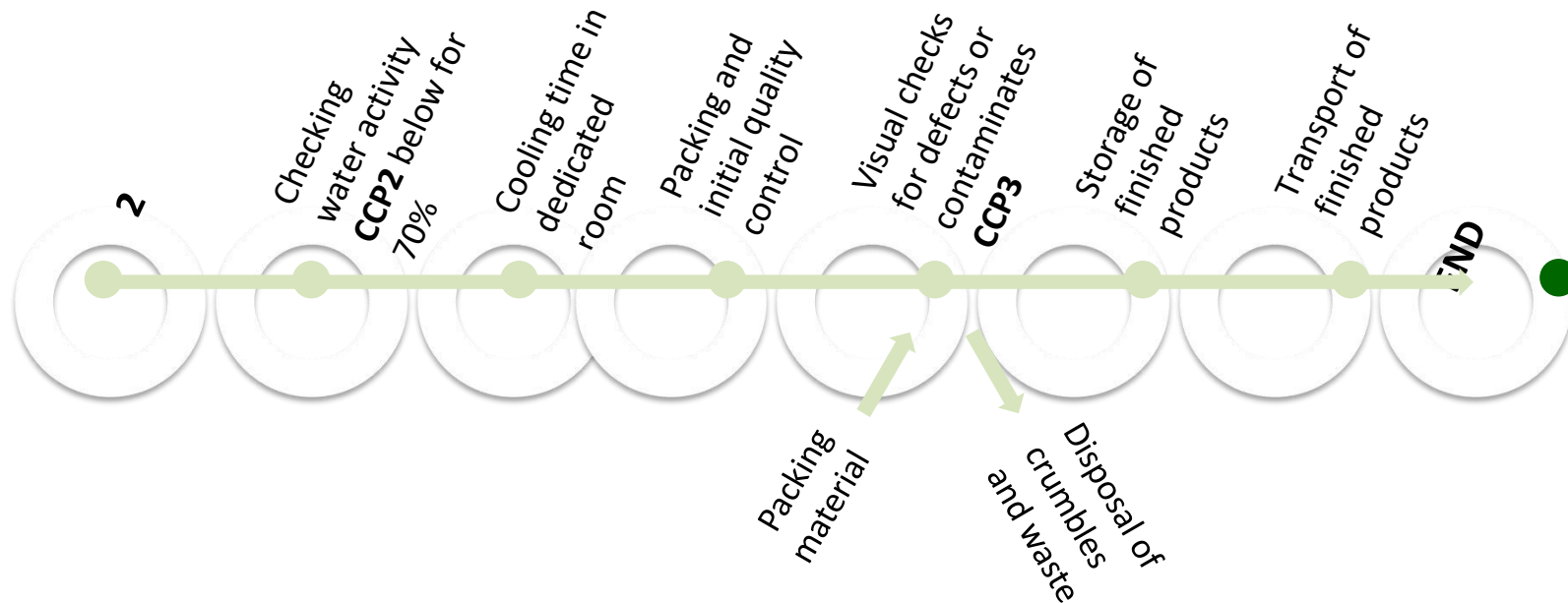
Only produce sourced from EU-based slaughter houses, are used for the manufacturing of our dog treats. Our production facilities operate under the HACCP guidance in Poland.

Key Points from Melagris:

1. Family business established in 2002
2. Manufacturing natural dog treats since 2006
3. Daily Production capacity of 70 drying trollies
4. Monthly Production exceeds 1,000 tons fresh/frozen
5. New production facility (1,200 sqm) completed 2023
6. Total production Facilities exceeds 1,800 sqm
7. Expansion of freezer storage (300 sqm) in 2020
8. Additional warehouse (800 sqm) completion Q4 2026
9. Full-time staff - 35 production and 7 office capacity

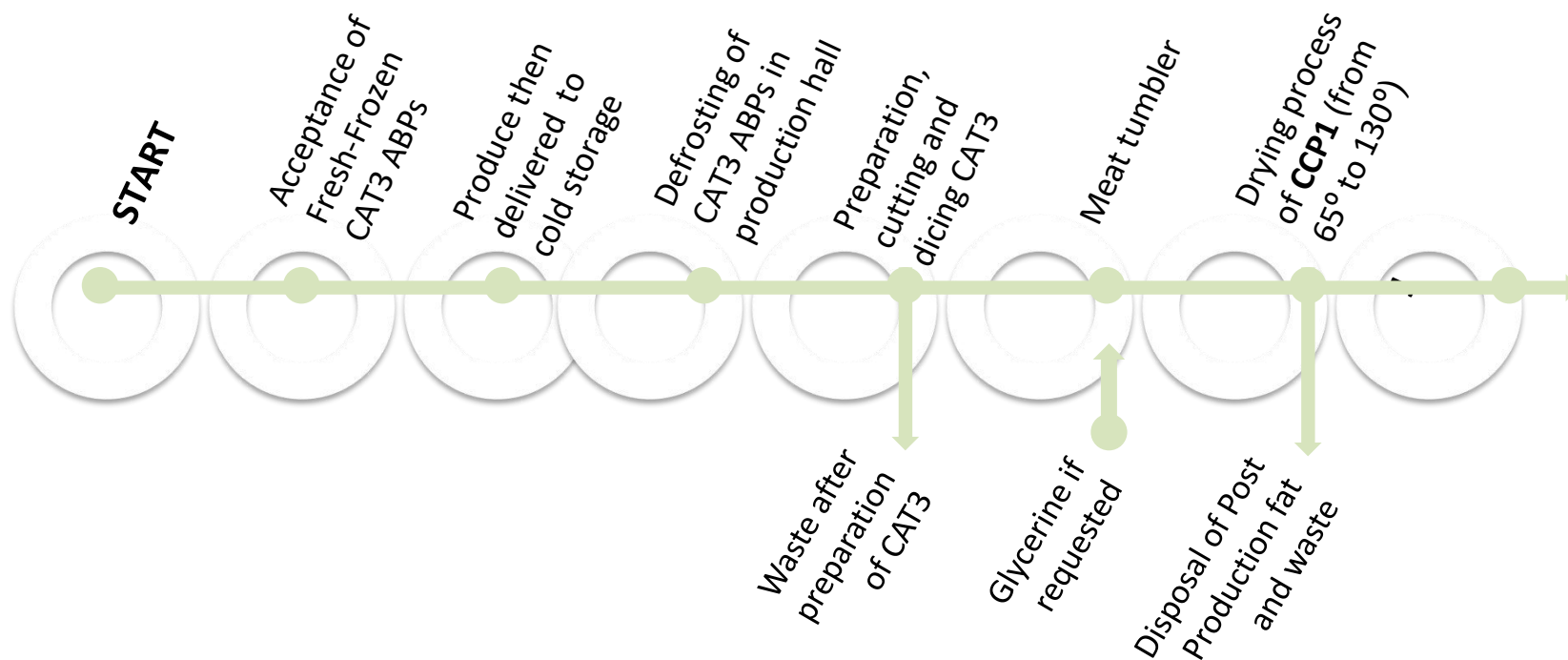






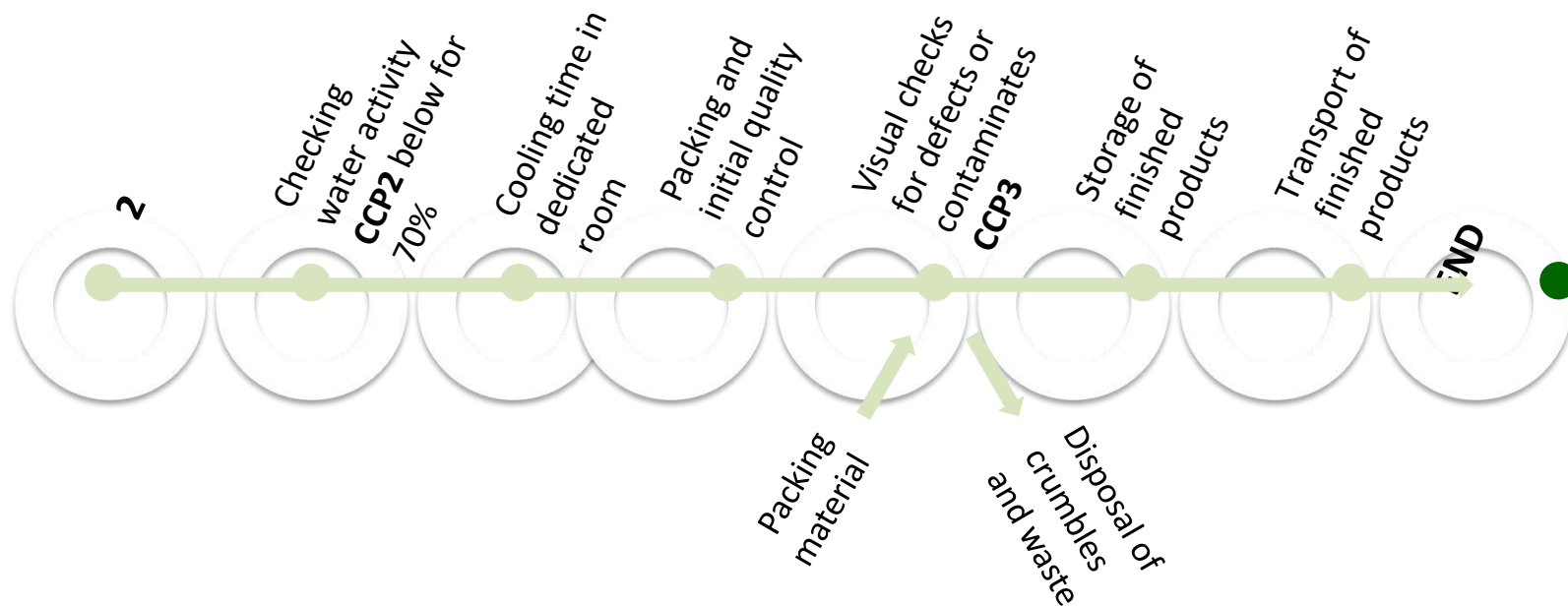
Production Chart (Chicken Jerky and Beef Gullet)

- as of December 2025



Production Chart (Chicken Jerky and Beef Gullet)

- as of December 2025



The starting point in developing a food safety assurance system is an accurate and detailed description of the product and the entire manufacturing process.

This begins with the selection of raw materials and ingredients, their conversion to a finished product, and the storage and final transportation to the customer.

Our Internal Production Processes and Controls:

1. Conduct a hazard analysis to identify realistic hazards
2. Determine the critical control points (CCPs)
3. Establish critical limits for each hazard
4. Create a system to monitor control of each CCP
5. Detail the corrective action to be taken
6. Maintain documentation concerning all procedures

Melagris HACCP Plan

Compiled by: Dominika Lewandowska (Qualify Supervisor)

Authorised by: Olga Rasmussen (General Manager)

Examples of our Internal Controls

- To manufacture quality product

Our goal at Melagris is to produce our natural dog treats to the same a high quality. We achieve this by sourcing premium produce, and manufacturing to our internal controls.

At Melagris we seek to apply the relevant Good Manufacturing Practice (GMP) and Good Hygienic Practice (GHP) information in our production chain.

At Melagris we Monitor and Evaluate:

1. Drying temperatures and production duration
2. Water activity checked using TESTO
3. Storage of Fresh/Frozen produce
4. Selection of stored produce for manufacturing
5. Internal production monitoring with batch numbers
6. Quality retention in post-production and packing
7. Improvements in bag and packaging durability

Melagris HACCP Plan

Compiled by: Dominika Lewandowska (Qualify Supervisor)

Authorised by: Olga Rasmussen (General Manager)