



**ZERO carbon dioxide FOOTPRINT**  
WITH WASTE-TO-ECO-METHANOL  
VIA CIRCULARITY SYSTEM



# Newsletter

March / April 2022

## Message from our CEO - R. Charles Murray

As we move into summer be aware that May is Mental Health Awareness Month in the U.S. For many of us, the last 24 months of living in the shadow of a global pandemic has brought prolonged isolation from our friends and colleagues and introduced new levels of anxiety and fear many of us have never experienced before.

Now with growing levels of unease created by high gas prices, food shortages and inflation uncertainty, May is the right time for us to have a real conversation about possible mental health challenges and suggest if in doubt or under pressure contact HR to help reduce any concerns you are experiencing. Talking about concerns always helps reduce tension.

According to the Centers for Disease Control and Prevention (CDC) and the Substance Abuse and Mental Health Services Administration (SAMHSA), mental illnesses are among the most common health conditions in the United States. One in five Americans will experience a mental illness in any given year. There is no stigma in discussing your concerns and asking for support.

Also look around you to identify, understand and respond to colleagues who are struggling with mental health challenges and to whom a little comfort will make a huge difference.

For our staff we will find confidential counseling services with licensed therapists for them and their family members, who are struggling with similar issues. A happy home life makes a happy motivated worker.

Enjoy the summer with family and friends. We start our early Friday's after Memorial Day. Plan to do something different each week to change your routine and look forward to your start to the weekend.

## Staff Events

### Birthdays:

March: Sabine Aeberhard, Manny Christophel, Sean Reed, Lauren Smith, Oscar Hermida, Elvira Linares and Edil Rivera.

April: Luis Benitez, Ricardo Ballesteros, Jason Smith, Jennifer Smith and Carlos Euluarte.

### Anniversaries:

15 Years: Joe Fennelly

## Health and Fitness



*Sabine, Sara and her children and Oscar and his family participated in the Lucky Leprechaun 5K held at Nathan Benderson Park on the 19th of March, 2022*



*Stanley, Mary and Sara and their sons participated in the SUP 5K held at Nathan Benderson Park on the 26th of March, 2022*

## Hero of the Month Award



**Sue Bastin, March 2022**

"I nominate Sue Bastin because she is a very kind person, she is always aware of what you need to make your work easier. She provides you with the necessary tools to do your job. She is always aware of how your day is going, she lets you know if there are changes and she always helps you and she never says I can't help you; she always listens to you."



\$100 reward and plaque to nominee



**Oscar Hermida, April 2022**

"I would like to nominate Oscar Hermida for Hero of the Month. Since he took over the position, he has been evaluating ways to save space and save costs. He has identified several items being stored that are excessive and shouldn't be kept which we could either charge for or if disposed of, would free up space."



PROFILE  
PACKAGING, INC.

PakSource  
Global LLC

# News

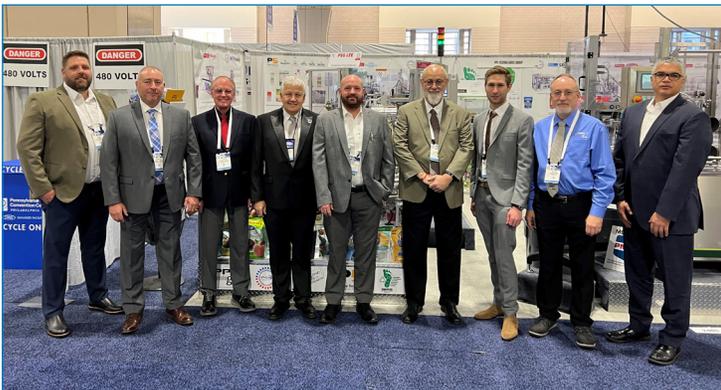
## Message from our President - Stuart C. Murray

Towards the end of March, we entertained some folks from Dot's Pretzels, who came down to our facility for a FAT on their new PSG LEE fill-seal machine. We have also arranged FATs for a major Cheese company and a very large Petfood company for pet treats. During one of the FATs, **David Jones**, took a photo of the scale used in the FAT with the USA flag mirrored in the surfaces.



## Pack Expo East - Philadelphia

We recently attended the Pack East Show in Philadelphia. We were supported by: **R. Charles Murray, Robert Libera, Jason Smith, Richard Murray, Gerry Smith, Bill Schmidt, Luis Rodriguez, Nils Hembach and Rudi Klier**. The show was well attended by more than 6,600 visitors over 95,000 sq. ft of floor space. We received over 120 inquiries at the show for our packaging machinery solutions and technologies.



## Staff News

We welcome **Lauren Neuscheler**, who has been appointed as Assistant Financial Controller for the **PPI Technologies GROUP** of Companies.



## 2022 Cheese Expo

**Robert Libera**, our Sales Director, and **Olaf Clemens**, President of SN Maschinenbau, attended the Cheese Expo held in Milwaukee, WI from the 12th to the 14th of April.



## Upcoming Shows

**Converter's Expo:** **Rudi Klier** will be attending the Expo at the Lambeau Field Atrium, Green Bay, WI from the 26th to the 27th of April, 2022.

**Anuga FoodTec:** Our German partner company, **SN Maschinenbau**, will be exhibiting at the show in Cologne, Germany, from the 26th to the 29th of April, 2022. Their booth number is B049 in Hall 8.1. Our CEO, **R. Charles Murray**, will be attending this show.

**Petfood Forum:** The Forum will be held in Kansas City, Missouri, from the 2nd to the 4th of May, 2022. Our booth number is 816 and the booth size is 10' x 20'.

**Global Pouch Forum:** We will be attending the Forum in Rosemont, Chicago from the 7th to the 9th of June, 2022. Our table number is 22.

**ExpoPack Mexico:** The show will be held from the 14th to the 17th of June, 2022, at the Santa Fe Exhibition Center in Mexico City, Mexico. Our booth number is 2626 and the booth size is 10' x 12'.

**Pack Expo International:** The trade fair for packaging technology will be held from the 23rd to the 26th of October, 2022, at the McCormick Center in Chicago, IL. Our booth number is 3866 and the booth size is 40' x 90'.



# News

## Salesman News

Congratulations to **Jim Graney** for getting the first ShotPak® Purchase Order from **Jeff Flasco** at **Amethyst Imports** for Southern California. He is also now licensed to distribute in Nevada and we should receive a PO from their Nevada operation soon.

The order is for **STR8UP®** Whisky, Tequila, Vodka and Rum and ShotPak® Cocktail PartyPaQs.



## Drink of the Month - Mojito



*Happy Cinco de Mayo*

### INGREDIENTS:

- 1.7 fl. oz ShotPak® Mojito
- 3 mint leaves
- 0.5 fl. ounce simple syrup
- 3/4 fl. ounce lime juice, freshly squeezed
- Club soda, to top
- Garnish: mint sprig
- Garnish: lime wheel

### METHOD:

Lightly muddle the mint with the simple syrup in a shaker. Add the ShotPak® Mojito, lime juice and ice, and give it a brief shake, then strain into a highball glass over fresh ice. Alternatively, you can use pebble ice instead and gently swizzle it all together. Top off with club soda. Garnish with mint sprig and lime wheel.

## New Product Launch

### FILTHY COCKTAILS FOR A CLEAN WORLD



Filthy Mixers come in an 8 fl. oz sustainable pouch and are made with the highest quality, carefully sourced local and traditional ingredients. The all-natural Bloody Mary mix is made with real tomatoes, the Margarita Mix is made with 100% real Florida juice and organic blue agave nectar from Jalisco, Mexico, the Black Cherry Syrup is perfect for Old Fashioneds and Black Cherry Margaritas and the Olive Brine is ideal for Dirty Martinis.

## O-SHOT® Product Range



## Sugar Brew Product

A lot of alcoholic beverages are coming on to the market using “cold-brewed sugar” or “fermented cane sugar” as their alcohol base. But what does that mean exactly?

Commonly referred to in the industry as “sugar-brews,” this type of a base is produced by fermenting sugar from cane, beet, or corn. Sugar-brew is frequently compared to “malt base,” which is fermented barley or grain that has been steeped, germinated, and dried. Malt base production is a complex process which uses proprietary techniques and machinery. This is one reason why brand owners are turning to sugar-brews for their ready-to-drink alcoholic beverages.

Here are 5 additional advantages sugar-brews offer:

### 1. Naturally Gluten Free

Sugar-brews are produced without grains, except for corn which is gluten free. This allows brand owners to label their product as “Naturally Gluten Free”.

### 2. Low Calorie

Dextrose (corn sugar) and fructose (fruit sugar) are 100% fermentable by yeast, meaning the only calories left over are those from alcohol. Malt sugars, on the other hand, are only partially fermentable by yeast. These non-fermentable sugars are left over after fermentation and contribute additional calories.

### 3. Colorless

Sugar, unlike malt which inherently has some color, is colorless. This makes sugar-brews the perfect canvas for formulation.

### 4. Flavor Neutral

Sugar base tends to be more neutral in flavor when compared to malt base due to flavor contributions from the boiling process necessary to produce malt base.

### 5. Cost Effective

Sugar-brews cost about the same as malt base, which is the least expensive of traditional alcohol bases. When it comes to federal taxes, it is also classified as beer, the same as malt base. However, it should be noted that the classification of sugar-brews varies from state to state.

The benefits that come with sugar-brews have spurred a trend in the ready-to-drink alcohol market.

## Staff News

Congratulations to **Oscar Hermida** who was appointed as Warehousing Manager and Batching Manager after the departure of Kristi Simmons. Oscar will be managing the warehouses in the 1634 and 1712 Northgate Boulevard buildings.

## New Product Launch

**Roger Nelson** has been speaking to a very large international hotel chain about our products. They have a major problem with bed bugs in hotel rooms where pets have been staying with their owners. **Dr John Harlin** has volunteered to formulate a **SECURE<sup>®</sup> no-bite Bed Bug** spray to combat this plague that is causing major discomfort in hotel rooms throughout the world.

Bedbugs are small, reddish-brown blood-sucking, wingless insects. Bedbug bites usually clear up without treatment in a week or two. Bedbugs aren't known to spread disease, but they can cause an allergic reaction or a severe skin reaction in some people.

Bedbugs are about the size of an apple seed. They hide in the cracks and crevices of beds, box springs, headboards, bed frames and other objects around a bed and come out at night to feed on their preferred hosts, humans. The risk of running into bedbugs is higher if you spend time in places where nighttime guests come and go often - such as hotels, hospitals or homeless shelters.

## Salesman News

**Tony Ames**, our sales manager, has been working with a lot of customers in helping them launch their new ready-to-drink cocktails. These have varied from wine-based cocktails, sugar brew spiked refreshments, spirit based cocktails and cannabis infused beverages. Our 1712 facility is gearing itself up for this uptick in this market and we have recently completed the construction of 5 additional filling and packing rooms. Our water pouches are also seeing an increase in sales.

