

MOBILE CANNING TERMS OF SERVICE



1. Canning Day Specs:

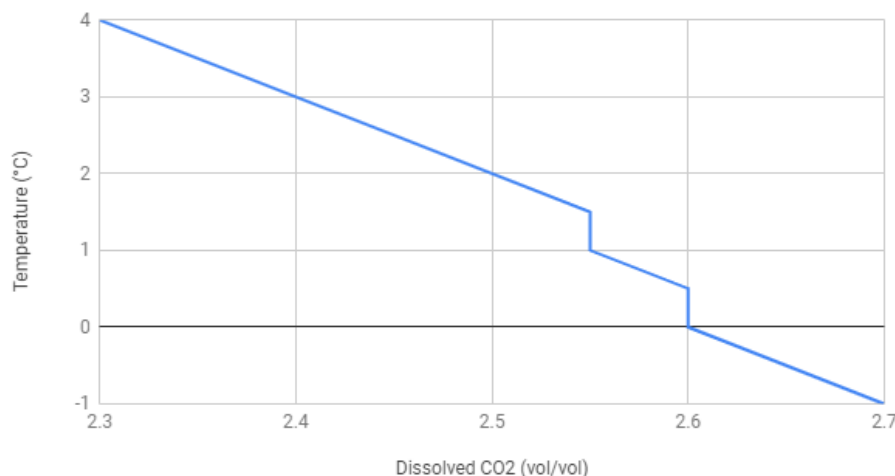
WCC commits to:

- Bringing the agreed upon quantities of cans, lids and supplies as detailed in the Canning Run Confirmation email sent prior to the scheduled canning run.
- Arriving on time at the beginning of the day as agreed upon in the Canning Run Confirmation email sent prior to the scheduled canning run.
- Ensuring quality control checks are carried out through the duration of the canning run.
- Cleaning up and removing any waste created during the canning run.
- Providing a detailed packaging report at the conclusion of the canning run.

The customer agrees to:

- Having product package ready:
 - Temperature between 0 and 2 degrees celsius.
 - Carbonation between 2.4 and 2.7 volumes.

Ideal Temperatures for Carbonation Levels



- Ensure that unfiltered product is bled off to clear yeast/hops/sediment from the packaging tank.
- Brands and HL amounts of the scheduled canning run can be adjusted up to 3 business days in advance of the canning run within reason. Changes after this cut-off are completely dependent on circumstance and are not guaranteed to be possible.
- Having 8' x 30' space cleared for the canning line upon WCC's arrival to your facility.
- Preparing all packout materials prior to the beginning of the canning run. This includes but is not limited to cardboard trays, soft plastic rings, paktech and branded boxes. Brewery staff will be required to prepare materials supplied by WCC on arrival of WCC on the day of canning.
- Supplying all necessary connectivity requirements as outlined in the WCC Canning Day Spec Sheet.
- Ensuring 2-3 brewery staff are available full-time on canning day to apply finishing materials to canned product and secure in storage-ready boxes or trays according to the brewery's specifications.
- Providing drainage to city sewer/drain for duration of the canning run.

WEST COAST CANNING INC.

8250 Borden St, Vancouver, BC V5P 3E7
1.877.959.2267 • info@westcoastcanning.com

Proprietary and Confidential
Prices subject to change

MOBILE CANNING TERMS OF SERVICE



2. Sour/Farmhouse/Saison Beers

WCC is able to package sour/farmhouse/saison products provided there are no wild yeast strains present in the liquid (i.e. Brettanomyces). We are not able to run hot caustic through our mobile canning lines which is why we must refrain from canning any products with wild yeasts in them. Kettle sours are able to be packaged.

If you have any questions or concerns about this, you may reach out to Adam Bocskey, WCC's Mobile Canning Manager.

3. Can Conditioning

WCC is able to package product that the brewery designates for can conditioning provided that it is packaged at acceptable temperature and carbonation. The seams of WCC cans are rated for 92 PSI and WCC will bring back two cans from the run, to be stored at room temperature for seam monitoring. The packaging report from the canning run will also clearly note that this product will be can conditioned with notes on temperature and carbonation levels during packaging.

WCC accepts no responsibility for can-conditioned product that may ferment in the can to unacceptable specs that could result in compromised packaging.

4. Haffman's Gehaltemeter

WCC uses a Haffman's Gehaltemeter for quality control tests throughout the canning run. The purpose of this equipment is to confirm temperature and carbonation prior to and during the canning run, not to test tanks and adjust these variables if they are out of spec. It is the brewery's responsibility to ensure package-ready product prior to the arrival of WCC on the day of canning. The Haffman's Gehaltemeter should be present at each canning run, but due to circumstance and out of town travel, may not always be available.

***Please Note: Failure to adhere to these terms and conditions by WCC or the Brewery will result in a review of the terms agreed upon and further clarification if necessary. If there is a repeat offense, there will be a meeting between the management of both parties to determine the appropriate course of action moving forward. Failure by the brewery to adhere to the specs outlined above could result in 'Package Not Ready' fees as well as downtime charges if necessary.**

WEST COAST CANNING INC.

8250 Borden St, Vancouver, BC V5P 3E7
1.877.959.2267 • info@westcoastcanning.com

*Proprietary and Confidential
Prices subject to change*