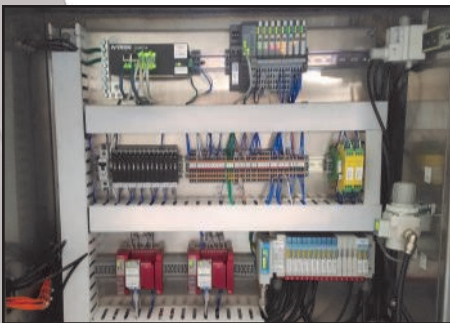




Advanced Process Technologies, Inc. 2017 Year in Review

Continuous growth and expansion of the customer base is always a challenge for any company and APT is no exception. In 2017 we continued to grow in all measurable metrics, number of employees, an expanded customer base, and finally a start of a new building. We responded to challenges with our professional staff and as a result maintaining and starting new long term relationships with many of the most recognized names in the Cheese and Dairy industry. For nearly two decades, we have been searching for new innovative ways to deliver solutions to all of our customers. While we have competitors who offer similar services, equipment and know how, we continue to exhibit that nobody in the industry cares as much about their customers as we do here, at Advanced Process Technologies.



- Our knowledge of process design, engineering, field installation and automation integration allows us to offer product traceability and security to meet standards expected in today's food market.
- As a premium systems integrator, we offer some of the best turn-key process solutions in the market. Our customers look to us to assist in the development of specialized processes that become intellectual property for their business.
- With facilities in several different states and experienced employees positioned across the country, APT is able to respond quickly to customer needs. We understand the importance of being nimble as every second a system is offline is money lost.
- We have the talent, size and experience to take specific specialized components and single unit operations and integrate them to provide a complete process line using the latest in automation and hygienic installation and engineering design.
- Customers have partnered with APT for customized solutions to meet their national and international requirements. For milk, cheese, whey and specialized dairy products we offer innovation based on our knowledge of regulatory requirements.
- Throughout the year we are meeting with vendors to get the best quality and negotiating the best prices to offer competitive quotes. We don't put in anything we know won't be a good fit and we want our customers to be confident they have received more out of their experience than expected.
- Minimal down time is key and by being able to build and test our pre-wired skid systems at our location we save customers time and money.

Consistency. Accountability. Mindset. Discipline. Priority. Credibility. Integrity.

As a signature piece in our line of cheese making equipment, our patented Advanced Cheese Vat has proven performance resulting in higher yields, higher profits and happy customers. In 2017 APT and our customers have added an additional 19 ACV's into production, resulting in a total of 71 ACV's operating throughout the United States and Canada.



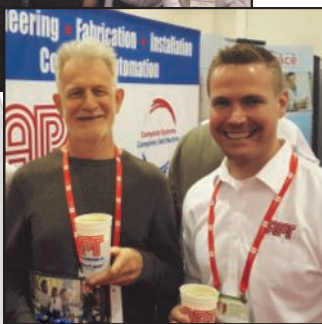
APT and our line of cheese making equipment continues to gain a strong reputation as we continue to provide the most innovative, reliable and highest quality solution in the industry. Upon project completion our first time customers often let us know how happy they are to have made the decision to work with us on their projects. One reason is that we have the capabilities to work with customers from conception to completion. With our equipment and trained staff we are quickly becoming the preferred Cheese Vat supplier in the United States and Canada for both replacement or new production facilities.

We recently received this statement as part of an email from a new 2017 customer, *“from day one of vat conversations thru fabrication, installation and start up, all was very, very impressive. We are happy we picked the right vendor”*.

WCIC IN MADISON, APRIL 2017



L to R, Shawn Petersen, Scott Meyers, Paul Herbolzheimer, Gary Starkson, Philip Cunningham, Tom Russell & Jamie Ries

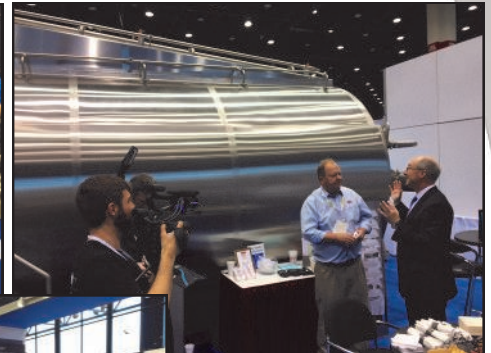


Master Cheesemaker, Mike Matucheski of Sartori with Senior Controls Engineer, Shawn Petersen of APT

PROFOOD TECH IN CHICAGO, APRIL 2017



L to R, Scott Meyers, Paul Herbolzheimer, Ben Birrer, Jamie Ries, Justin Differding, Brett Salmen, Brad Kantola, and Mark Nordstrom



PMMI interviewing Gary Starkson about our 60K ACV on display.



Dale Gifford of Brewster Cheese and Jamie Ries of APT with IDFA President, Michael Dykes

IMPA CONFERENCE, JULY 2017



APT President, Craig Campbell with Tom Rouleau, Darigold and VP of Sales, Philip Cunningham from APT

Congratulations!

We are proud to have partnered with several award winning customers. We understand there is a great deal of art and science long before the blissful wine tasting and delicious cheese boards. Cheers to a job well done!

This past year our company made an important decision and now has an Employee Stock Ownership Plan. This demonstrates how APT truly cares about our personnel as well as our customers. Changes like this will help assure our customers that the company and the staff will be around for the longevity of their equipment.

APT is willing to take the time, resources and effort to make sure each employee is fully trained on multiple fronts. We are constantly building our team with members that will contribute to the overall success of the company. From fabrication and installation to attracting more technical and innovative thinking food technologist, automation specialists and cheese makers like Master Cheesemaker, Mark Gustafson who joined the APT team in December 2017. pictured top right

2017 New Team Members Include:

- ◆ Blair Aho, Process Engineer
- ◆ Corey Fuchs, Controls Engineer
- ◆ Victor Gonzalez Jr., Road Crew
- ◆ Mark Gustafson, Cheese Technologist
- ◆ Aaron Horsch, Shipping & Receiving
- ◆ Hans Jensen, Controls Engineer
- ◆ Duston Jones, Road Crew
- ◆ Joe Jureck, 1st Shift Welder
- ◆ Chris Larsen, Road Crew
- ◆ David Mackedanz, 1st Shift Welder
- ◆ Joshua Mattson, 1st Shift Welder
- ◆ Nicholas Patrias, Process Engineer
- ◆ Andrew Peters, Road Crew
- ◆ Alexander Peterson, 2nd Shift Welder
- ◆ Salvador Salazar, Road Crew
- ◆ Alexander Sandoe, 1st Shift Welder
- ◆ Pedro Sapien, Road Crew
- ◆ Dylan Shay, 1st Shift Welder
- ◆ Christian Sterner, 1st Shift Welder
- ◆ James Tibbles, Process Engineer
- ◆ David Young, Road Crew



As we strive for superior customer service, and an added convenience to our customers, we added our 24/7 controls support line which is a valuable asset to our customers should a situation arise. Though we have always provided 24/7 support the dedicated number was added as a “One Number To Call” way to get the solution to a problem.

Our annual vendor and training week was in November at our headquarters in Minnesota. Employees from all locations attended to learn about new equipment and innovations, keeping APT on the forefront of new technology to better support and serve our customers.



Educated. Knowledgeable. Professional. Committed. Personal. Friendly. Helpful.



150 Swendra Boulevard
PO Box 939
Cokato, MN 55321

APT adding another 40,000 sq ft of production space by Spring 2018



In 2017 the office remodel was completed adding room for more engineers and creating a more efficient work space. APT's most recent expansion includes a new 40,000 sq ft building focused on adding space for manufacturing stainless steel equipment consisting of Cheese Vats, Enclosed Finishing Tables, Crystallizers, Processors, CIP Tanks, Decks and more. Restructuring of current facilities and utilization of the new production space will optimize assets, increase productivity and efficiencies throughout the company.

With this most recent expansion, APT now occupies five major buildings totaling over 100,000 sq ft of manufacturing and production space. APT is and always has been committed to customer satisfaction. Since 2000, we have helped customers grow their business, increase yields and decrease downtime. Perfecting performance and increasing efficiencies is a standard goal of APT's Products and Services and this expansion will ensure we continue to meet the demands of our customers.

