

TO SPREAD THE NEWS

THIRD EDITION 2021

From left, Cell 2 Cell Lead Andrew Saling, Cell 1 Process Engineer Nick Hammes, Process Engineer

Cell 2 Process Engineer Andrew Kozel

Alvin Baker, Reddi-wip Cell Lead Adam Bauer and



July 12's inaugural salable run of Keto was a success.

The zero-sugar version of Reddi-wip is intended to capitalize on dietary trends and could be a game changer.

Reddi-wip Cell Lead Adam Bauer expressed his pride in the team effort.

"It's cool that we have the flexibility and expertise to deliver on a new product idea," he said, "Everyone worked together."

Prior to the run, Keto had only been produced in small trial batches. Cell 2 Process Engineer Andrew Kozel and Cell 2 Cell Lead Andrew Saling scaled the new formula so that it would remain in specifications for a full production run.

Customers wanted the new product in a 6-count case. The result was extensive maintenance work; every machine in Cell 2 required adjustments of varying

degree to package Keto, especially the case packer, overhead and palletizer. Maintenance Technician Shawn Wise was integral to coordinating the effort and performing modification. Contractors from three machine vendors were on site for the run working hand in hand with process engineers.

The packing cycle time is the same regardless of count, yet smaller counts can be filled quicker, so the case packer was unable to keep up with the fillers as well as it can under normal conditions.

Quality employees performed sensory testing after the run.

"It has the same creamy taste of regular Reddiwip," Saling said.

Bauer initially led efforts to on-board the product before handing the reins to Process Engineer Alvin Baker and Cell 1 Process Engineer Nick Hammes.

Another run occurred on Aug. 2.

Braley to support employees' well-being proactively

Injury Prevention Specialist Renee Braley has worked for Fit For Work since August 2018.

She studied athletic training at Ball State University and has experience in a variety of settings.

Braley said she's excited to begin helping enhance the lives of employees at the plant.



Injury Prevention Specialist Renee Braley

Originally from southern Indiana, she now resides in Fishers.

How can Renee Braley help?

- 1. By catching issues quickly. She is trained to reduce discomfort and soreness, and accelerate the healing process in new and old injuries.
- 2. Enhance ergonomics. This can help prevent injuries and make tasks more comfortable to perform.
- 3. Teach you proper form. Motions and postures you tend to make might not be ideal. Renee can help you be more mindful, which will help you protect yourself from potential strain or injury.

With health, it's better to be proactive than reactive, so visit Renee today!

How to utilize services:

- Ask Renee Braley directly; she'll be out and about.
- Ask your supervisor.
- Check with the Environmental, Health & Safety (EHS) Department.

Cell 4 showing how CI is done

The heart of Continuous Improvement (CI) is making incremental gains, and Cell 4 has been a showcase for that work as of late.

What Cell 4 Cell Lead Vandewalle Keith ferred to as multiple "little wins" on lines 22 and 30 drove efficiency gains in the cell. Cell 4 scored 75.6% efficiency, well above the target The bottle ejector gets a new of 71.2%; a 100% result



centerline (CL).

would require no unplanned downtime. It was the first green period for the cell in seven periods.

Process Engineer Haley Adams praised line technicians across all shifts for helping implement changes that resulted in enhancements.

Line 22

Home of squeeze bottle Parkay, Line 22 was experiencing stops related to its bottle ejector and case packer. In both cases, new centerline

(CL) standards resolved the problems. For the bottle ejector, the optimum position of the guides was determined. The case packer's speed arm was

adjusted.

In addition, the capper also had a new CL created for it. While the capper's performance is mostly associated with yield, when it malfunctions the spills it creates have the potential to cause significant downtime.

This requires going back to the basics by reading manuals for the various machines.

Line 30

Film breaks were a primary issue for Line 30, with each break causing 10 to 40 minutes in downtime. Preventing them has resulted in a profound change. Identifying the problems was the first step. There were two, dubbed "floating cup" and "double cup," both related to the process of sealing tubs with film.



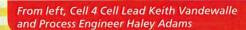
Work on Line 30 is preventing film

A floating cup happens when a tub doesn't settle in the platen, a piece of metal with four holes that secures tubs about to be sealed. The roque tubs sliced through film causing breaks.

With a narrow distance between film and top of the tubs, having two tubs in one platen slot, a double cup, was enough to result in film breaks.

Both issues were mitigated by the use of sensors.

The distance between tubs and film also was increased so that double cups won't cause as much havoc. Since modificathe tions in June, there haven't been any film breaks.



Employees partner with food bank to reduce food insecurity

The pandemic has disrupted various facets of life for people around the globe, including volunteer efforts.

While April is generally Conagra's month of service, Indianapolis employees had to wait until May 25 to support community partner Gleaners Food Bank of Indiana, which has been fighting hunger for four decades.

Fourteen employees helped pack family meal boxes assembly-line style at Gleaners' warehouse in Indianapolis. Some employees made boxes while others packed them with rice, peanut butter, jelly, spaghetti, sauce, condiments, crackers and other non-perishable items.

"I really appreciate Conagra's community involvement," Human Resources Generalist Leidy Trujillo said. "We are a big company but want to make impact locally."

With Conagra producing food, she believes it's natural for the company to help fight food insecurity. Trujillo also believes that public service helps with team building. Employees across all levels of the exempt workforce participated.

"We had a diverse group," she said.
"We were going so fast."

The team was able to pack 751 family meal boxes make 800 boxes.



PB&J Team, from left, Continuous Improvement Manager Sarah Akin and HR Generalist Leidy Trujillo



Box-Making Champs from left, Operations Coordinator Jason Grossman, Quality Technician Jennifer Farabaugh and HR Manager Carla Brouwer

Team Leader Charlena Rhodes, EHS Manager Dia Stevenson

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and Safety Specialist Jennifer Goodwin



Safeguarding their co-workers

The Safety Committee works to ensure everyone goes home safely.



Employees impress during successful audit

The plant scored a 97 on its recent Safe Quality Food (SQF) audit.

The score is of particular importance to customers such as McDonald's and Costco and outdoes last year's 95. The latest iteration of the SQF audit evaluates food safety culture, which is a general assess-

ment of employees' food safety and quality acumen.

Quality Team Lead Jordan Strand, who is an SQF practitioner, called Good Manufacturing Practices (GMPs) an important factor in the success, but he was most impressed

with how the team responded to the auditor's questions. Employees used the event to showcase their knowledge of processes.

"People know what their position is and how they impact food safety and quality," Strand said. "I'm very proud of the performance and was blown away by a lot of the interviews. That was the biggest highlight."

The auditor complimented the team's knowledge, including machine and forklift operators, sanitors and maintenance personnel.

Along with praising Plant Manager Jeremy Majeres and his management team's commitment to food safety and quality, Strand said employees have done well to execute the plant's strong programs and use tools such as SAP for tracing. He added that Conagra Performance System (CPS) culture has had a positive influence as well.

The audit also revealed opportunities for enhancement, including organization of storage areas and taking ownership of the outside grounds.

Cooling tower project complete

A new cooling tower has been put to work, which completes a project that's been in process since last year.

One of the most crucial parts of the plant's infrastructure, Table Spreads cannot run without a function cooling tower. The previous cooling tower was at the end of its life and its

Quality Team Lead

Jordan Strand



The cooling tower project requires the use of cranes.

performance had degraded, so it was targeted for replacement in the infrastructure plan.

The cooling tower cools the chiller unit that, in turn, cools the air compressors used by Table Spreads.

To facilitate the project, the plant was cutover to a temporary cooling tower until the new cooling towers were ready to go online. The cutovers were performed during down weekends to avoid disrupting production.

The cooling tower sits atop the wastewater building. The roof under the cooling tower was replaced, as well as some corroded structural steel.

To conclude the project, plumbing and electrical tie-ins were performed.

Facilities Maintenance Planner Paul Boyd, Engineering Manager Jeff Panich, Facilities Manager Teddy Romano and Stationary Engineering Group Lead Jeff Stanfield were all closely involved with the project. Managing the project was Chris Sale,



The new cooling tower

a contractor.

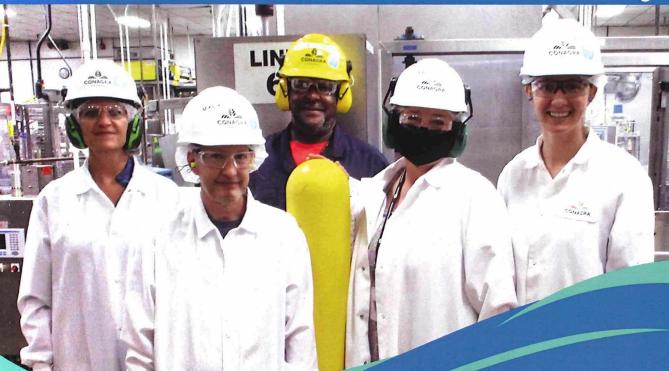
The team worked through the challenges posed by the pandemic, which delayed material availability and complicated the planning effort.

"We anticipated that and built in extra time for the cooling tower rental," Panich said.

He estimates that the new cooling tower can last 15 to 20 years.

The next big ticket items under consideration for replacement are the roof and floor drain system.

Conagra Brands



From left, Senior Safety Specialist Terri Snodgrass, Table Spreads Operator Mike Kellermeir, Production Associate Lewis Bonner, Dry Goods Associate Amber Napier and Cell 5 Maintenance Planner Katelyn Race

Line 6 AMD team moves the needle

Line 6 AMD team:

Senior Safety Specialist Terri Snodgrass, team lead

Production
Associate Lewis
Bonner, source of
contamination,
hard to reach
(HTR) and clean,
inspect and
lubricate (CIL)
coordinator

Table Spreads
Operator Mike
Kellermeir,
centerline (CL)
coordinator and
technical resources

Dry Goods Associate Amber Napier, activity board, one-point lesson (OPL) and 5S

Cell 5 Maintenance Planner Katelyn Race, quality and metric and defect coordinator Line 6 looks to sustain gains made after completing Step 3 on June 22.

The line's Autonomous Manufacturing Development (AMD) audit score of 83% is one of the highest posted at the plant, and it hasn't experienced a quality hold since September.

In conjunction with production associates, the line's AMD team reduced minor stops by 79% since starting their work Aug. 4, 2020 and subsequently facing numerous pandemic-related delays. With Line 6 running only once a month, as normal, the team had to capitalize on every minute available to them to apply AMD.

"I think we will really sustain the good results we've been able to achieve even when the team isn't active."

Cell 5 Maintenance Planner Katelyn Race said. "We all really enjoyed working together."

With Line 6 being a highly manual line, helping production staff with one-point lessons (OPL) and clean, inspect and lubricate (CIL) checklists changed the game by providing impactful instructions and standards. Production Associate Lewis Bonner helped create them from scratch.

"Lewis was really passionate about ensuring that CILs would be a really profitable use of downtime," Senior Safety Specialist Terri Snodgrass said.

Table Spreads Operator Mike Kellermeir enhanced the Line Event Data System (LEDS) tagging

system so that employees could log downtime more accurately. The painstaking work made the process user-friendlier, which will make the data culled from LEDS much more useful in reducing downtime.

Dry Goods Associate Amber Napier created the line's first lubrication map. Snodgrass called the lack of a map "a really big gap." No longer having to search for lubrication points, technicians will be able to more efficiently lubricate Line 6 and enhance the longevity of its machines. Napier was also charged with documenting the team's enhancements, 33 in all, and was detailed in doing so.

Snodgrass said the entire team was detail oriented, showed a passion for Continuous Improvement (CI) and worked as a team, pitching in as necessary. She also was impressed that a small team was able to make as many gains. She credited production associates with providing integral feedback and leveraging knowledge gained working other lines.

"They know the line better than anyone," Snodgrass said. "They were able to help us successfully reapply things that were successful elsewhere."

She also credited Production Supervisor Matt Bailey with leading the team through steps 0-2.

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Vollmer joins safety effort

Occupational Health & Wellness Specialist Angela Vollmer is excited about her new role.

"I'm really lucky to be a part of this safety team," she said. "I've learned a lot. This is a great company to be with."

Prior to her contract work as the plant's injury prevention specialist and a three-year stint with Nestlé, Vollmer got her start in the health and wellness field as an athletic trainer. She worked for various high schools and colleges, including her alma mater, Millikin University, where she was a member of the 2005 NCAA Division III championship women's basketball team as a shooting guard. Her love of athletics has transformed into a passion for helping people.

COVID-19 has presently been an area of focus for Vollmer, but she looks forward to implementing other programs. She is

> Occupational Health & Wellness Specialist Angela Vollmer

collaborating with Manager Occupational Health Julie Lecci from corporate to do so.

Vollmer's also excited to work with new Injury Prevention Specialist Renee Braley, who also has a sports medicine background.

Vollmer believes that trust is the foundation of a good relationship between a health care professional and the community she serves.

"If an employees shares something with me about their health, it stays between the employee and I," she said. "We care deeply about the health and well-being of our people."

> Vollmer, who will work both in the plant and the bakery and will soon lead CPR training, praised Environmental, Health and Safety Manager Dia Stevenson for her guidance.

"I'm really lucky to be part of this safety team. I've learned a lot. This is a great company to be with."

- Occupational Health & Wellness Specialist Angela Vollmer

Service Anniversaries

Congratulations to employees reaching milestones between July 1 and Dec. 31

40+ years

James Boles
Donald Bowsher
David Brown
Ken Heatherly
Dale Heitzman
Donald Paul
Fred Pittman Jr.
Usmanghani Zakaria

25 years

Patty Carson Jacqueline Grier-Ray Michael Poole Linda Robinson Tammy Schmitt Gary Stein Jermell Williams

15 years

Debra Cornewell
Melissa Hall
Marvin Martin
Sara Mengsteab
Lavern Morris
Larry Pernell
Stephanie Rowland Phinisee
Kent Taylor
Nevata White

10 years

Sarah Akin John Biddle Tionna Dillon Kurstin Eckert Mike Hughes Darren Lloyd Audrey Pugh Teddy Romano Gerran Thomas

5 years

Traice Allen
Donaldo Canizales Samayoa
David Durham
Mayco Ordonez Azanon
Jon Shelton
Mark Walker
Tanisha Wilson

1 year

Joseph Adesida Nusirat Alade Larry Austin II Arturo Beckford Mullings Evan Caudill

Andre Clark Carson DeJoode Bryan Doss Jacob Earnest Mark Elliott Marquita Griffin Jason Grossman Rocio Hamlin Tamara Hollis Jeromy Kegeris Andrew Kozel Jonathan Layton Eric Maseka Radu Maxim Jolie Nyantonesha Isamary Perez Cole Persinger Juan Rivera LaTasha Rollins Leidy Trujillo Maykel Valdes

Conagra Brands Indianapolis appears under direction of Ken Dobin, plant manager. For news coverage, contact Tom at the newsletter office by phone 402-475-6397, fax 402-475-6398, mail information to 122 S. 29th St., Lincoln, NE 68510-1403, or email tom.johns@newslink.com. This material is intended to be an overview of the news of the plant. If there are any discrepancies between this newsletter and any collective bargaining process, insurance contracts or other official documents, those documents will govern. Conagra Brands continues to maintain and reserves the right, at any time, to alter, suspend, discontinue or terminate all plans and programs described in this newsletter. This newsletter is not an employment contract or any type of employment guarantee. Thanks to everyone at the Indianapolis plant for taking time to contribute to this newsletter, including but not limited to, Haley Adams, Sarah Akin, Matthew Meyer, Terri Snodgrass and Leidy Trujillo.

Meyer able to put major to work at plant

Manufacturing Intern Matthew Meyer's time at the plant will conclude in August, but not before he's learned and contributed a lot.

As the only intern this summer, he's helped wherever he's been needed in both Table Spreads and Reddi-wip. But the internship has been project based and Meyer, who is studying chemical engineering and chemistry at Purdue, has been given the autonomy to make significant enhancements.

"It was a pleasant surprise to find so many Purdue graduates at the plant," he said. "I think it speaks to the quality of the school's education and Conagra going after quality graduates."

A triplet, Meyer is the only sibling following in his parents' footsteps; both are engineers who worked their entire careers at Procter & Gamble.

"I knew I enjoyed solving problems, chemistry and making a positive impact on people's lives," he said. "Chemical engineering is a crossroads were those intersect."

Meyer has appreciated how accepting employees have been of an intern and praised the quality of feedback and support he's received. Meyer enjoyed the ability to meet with senior leadership, who touted the company's open and friendly culture of people who are driven to success. It was a reaffirmation of what Meyer's own experiences at the plant had taught him.

He also appreciates that Conagra is data and performance driven. Instead of being a reactive company that's content with just making it through the day, Meyer said Conagra uses metrics to drive Continuous Improvement (CI). He said that the mindset appeals to him because in being proactive employees ultimately have to fight fewer fires and it's more fulfilling to "see how good we can be."

With both of his parents taking leadership roles, Meyer said a high standard has been instilled in him, and with proper guidance, he believes he can achieve similar accomplishments.

Meyer is a member of the American Institute of Chemical Engineers and the Alpha Sigma Phi fraternity, where he serves as risk manager. A competitive swimmer in high school, he still enjoys the sport as recreation and counts weightlifting as another hobby.

Manufacturing Intern Matthew Meyer

Caustic redesign will make sanitation effort more efficient

Manufacturing Intern Matthew Meyer's main project is caustic redesign.

The caustic tank hasn't been able to keep up with process demands, and he has worked this summer to correct that

The clean in place (CIP) process for Table Spreads is distinct from Reddi-wip's. To facilitate Table Spreads CIP, there are four bulk tanks in succession. The first three hold water; caustic, a strong corrosive alkali, generally sodium hydroxide; and acid. The fourth tank is used to mix the substances. The mix is pumped to Table Spreads processing lines to clean and sanitize the filling equipment.



The current caustic tank, dosing system and recirculation system

the caustic tank should be ready for use in 30 minutes. As of late, it's taken as long as five hours. This has resulted in sanitation staff having to wait to perform their duties.

The tank's dosing pump was a culprit in the issue. Meyer redesigned it and the tank's loop, which aids in sending caustic to the next tank. With the design stage over, Meyer and his teammates are focused on finalizing the acquisition process and hiring a contractor to fabricate necessary piping.

"It's been fun to apply my degree in real life," he said.
With a capable pump for the application at hand, Meyer s confident the 30-minute target will be reached

"I knew I enjoyed solving problems, chemistry and making a positive impact on people's lives. Chemical engineering is a crossroads where those intersect."

- Manufacturing Intern Matthew Meyer



Employees cleanup for Earth Day.

Cleanup honors Earth Day

While Earth Day is April 22, any day is a good day for an environmentally themed events and celebrations.

Observed annually, organizers said Earth Day marks "the anniversary of the birth of the modern environmental movement in 1970." 2021's theme was "Restore Our Earth."

Employees, including the entire leadership team, gathered on a sunny, mild April 30 to cleanup the plant's grounds in honor of Earth Day. A planned power outage made the date a perfect day for more than 30 attendees to roll up their sleeves and beautify their vocational home.

They focused on plant's perimeters, including 62nd Street and Guion Road.

All wore PPE, including gloves and reflective vests. Environmental Engineer Evan Caudill organized the effort.

"It's just one of the ways we can live Conagra's timeless values," he said. "We walk it like we talk it. It's the right thing to do."

Collier integral part of strong Cell 5 team

A former Marine, Nicholas Collier is up to the challenge of being Cell 5's only line technician.

The many skills he developed as a Marine include the ability to work independently, perform under pressure, maintain his composure and put the mission first. As the primary mission at the plant is safety, Collier said relying on the resources available to him, including asking questions of cell leadership and fellow technicians, is a must. In an environment with potentially hazardous chemicals, communication is as vital as wearing PPE.

"Safety is absolutely paramount for everyone here," he said. "People need to know where you're working, and you have to be personally accountable and be sure you know what you're doing because we all want to go home to our families."

Other technicians have been a phone call away for Collier

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who also appreciates the open-door policy leadership has maintained, including Process Engineer Carson DeJoode, Maintenance Planner Katelyn Race and Cell 2 Cell Lead Andrew Saling.

"It's honestly an awesome team from the cell lead down," he said. "We work well as a team. I can tell there's mutual respect."

Machine operators also have been a strong resource.

"Some operators have worked here longer than I've been alive," he said. "Their knowledge is valuable. They've helped me with day-to-day troubleshooting tasks. When I started in the cell, I was asking them a lot of questions and they had knowledge I wouldn't be able to get anywhere else."

Collier was an active duty Marine for five years and an aviation electronics technician. He deployed with a Marine Expeditionary Unit.

Away from work, he enjoys time with his wife and daughter. He's also been turned his daily driver, a 2015 Nissan 370Z, into an extensive rehabilitation project.

"It's great to be able to improve something that's already great," he said.

Cell 5 preventive maintenance

Collier is involved in building preventive maintenance plans from scratch. The work involves analyzing what machine components must be rebuilt and how frequently.

"Everything is starting to come together," he said. 'We're spacing out our work."

Line Technician Nicholas Collier

