

RUBICON INDUSTRIES USA, LLC
2011 Broadbank Court
Ridgeville, SC 29471

October 16, 2025

Via Electronic Mail

Palmetto Tri-Venture
Attn: Bill Johnson
wejohnson@palmettotri-v.com

Re: Consent to certain improvements in connection with that Lease Agreement dated July 31, 2024 (the "Lease") for property located at 2011 Broadbank Court, Town of Ridgeville, Dorchester County, South Carolina (the "Premises") by and between Rubicon Industries USA, LLC, a Delaware limited liability company ("Landlord") and Palmetto Tri-Venture, a general partnership ("Tenant")

Dear Tenant:

Pursuant to Section 10.01 of the Lease, Landlord hereby consents to those alterations, additions, modifications and improvements to the Premises made by Tenant as described on **Exhibit A** attached hereto and incorporated herein by reference (the "Tenant Improvements") subject to the conditions, if any, as specified therein. Such consent is limited to the Tenant Improvements and does not constitute approval, consent or ratification of any other alterations, additions, modifications or improvements to the Premises by Tenant. Tenant shall be solely responsible for all costs associated with the Tenant Improvements.

Pursuant to Section 10.02 of the Lease, the Tenant Improvements shall be and remain part of the realty and the property of Landlord at the Expiration Date, or, at Landlord's election and upon notice to Tenant provided prior to the Expiration Date, Tenant shall remove the Tenant Improvements at Tenant's sole expense and in accordance with Article 20 of the Lease. Tenant shall repair any damage to the Premises caused by such removal of any Tenant Improvements on or prior to the Expiration Date. Tenant's installation, operation, maintenance and removal of the Tenant Improvements shall comply with Legal Requirements (as defined in the Lease).

Sincerely,

RUBICON INDUSTRIES USA, LLC,
a Delaware limited liability company

By: Justin Birch
Name: Justin Birch
Its: President and CEO

Exhibit A
Tenant Improvements
Alterations, Additions, Modifications and Improvements to Premises

1. Removal of 5 office dividing walls in back corner offices
2. Relocation of 2 corridor door pairs to control access between spaces
3. Installation of televisions and conference devices
4. Installation of power connections for moved or added furniture
5. Installation of new fiber service in building
6. Removal and capping of water and electrical utilities from rear large lab area
7. Removal of lab casework and equipment from rear large lab area **ON THE EXPRESS CONDITION THAT** all casework will be retained and moved to indoor areas in Head House for future use by Landlord
8. Installation of carpet, tile, new floor base, AV equipment, tables and chairs in rear large lab area
9. Modification of power and plumbing stub ups in security and badging area
10. Removal of sump pump and water reservoir devices from and modification of utilities in Growth Chambers area
11. Installation of bench and locker area for PPE equipment for site visitors in room behind the southernmost Growth Chamber
12. Installation of rock to the laydown area (previously the outdoor tree hardening area) and the area behind the building
13. Installation of EV charging stations at the rear area of the building
14. Installation of parking signage
15. Removal of greenhouse roof panels
16. Installation of shade fabric behind the blinds in the large conference room and removal of black plastic taped to the window mullions
17. Replacement of framework and closers on the entry door
18. Connection of air-conditioning units in the Magnolia areas
19. Installation of pine straw in landscaping beds
20. Restriping parking lot
21. Replacement of faucet and installation of shut-off valves in janitor's closet
22. Installation of flush sensors in the public restroom
23. Rebuild of aerator for the small lake
24. Removal of office wall in the back, east hallway of the Palmetto space
25. Modification of electrical pathways in the office space
26. Installation of feeder pathways in the office space
27. Removal of cabinets in the training room
28. Installation of water and gas pipe shutoffs above the ceiling in the training room
29. Capped sanitary drains in the floor of the training room
30. Removal of electrical outlets and empty floor boxes from the training room
31. Removal of two (2) eye wash stations in the training room

32. Installation of benches and cubes in the rear room of the secondary orientation room in the PPE Room
33. Installation of conferencing devices and large curtains in front of the large window in the large conference room
34. Installation of conferencing devices in the small, huddle/fishbowl conference rooms throughout the occupied Palmetto/Google office space
35. Removal of southern greenhouse sections with damaged roof and sides from storm damage to accommodate additional parking area.
36. Construction of a temporary kitchen in accordance with the plans, specifications and drawings attached as **Exhibit B**, **Exhibit C** and **Exhibit D** hereto and incorporated herein by reference

Exhibit B

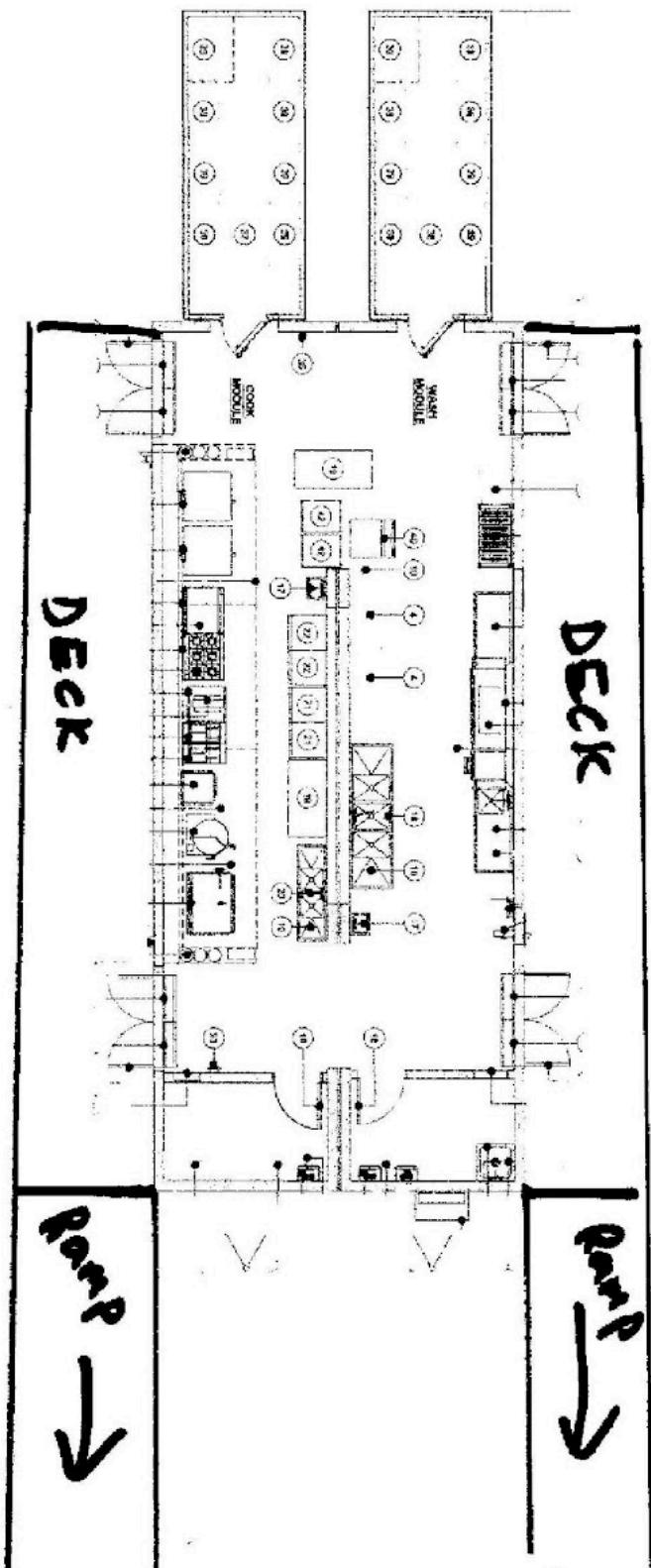
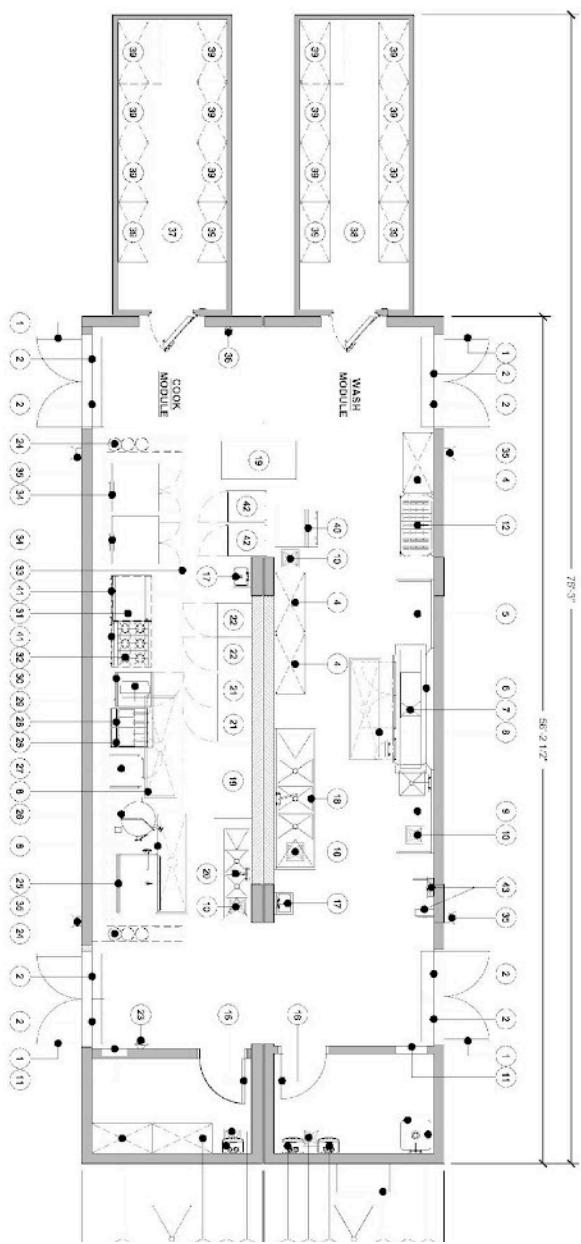


Exhibit C

[Attached]



EQUIPMENT SCHEDULE:

CS = CLIENT SUPPLIED EQUIPMENT				DESCRIPTION			
ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
1	72" Dual Entry Door	X		15	36" Interior Door	X	
2	36" Air-Curtain	X		17	Wall-Mounted Hand Sink w/ Eye-Wash Station	X	
3	Chefline Supply Cabinet	X		18	3-Compartment Sink	X	
4	4' x 8' Two-Swing 24" x 48"	X		19	Stainless Steel Work Table w/ Undershelf - 39" x 60"	X	
5	Clean Dish Area	X		20	2-Compartment Sink	X	
6	Dishwashing Machine	X		21	Reach-In Freezer	X	
7	Stainless Steel Panning Duct	X		22	Reach-In Refrigerator	X	
8	Trench Drain	X		23	Front-End Loader "K" Type	X	
9	Sink Dish Table	X		24	Fire & Suppression System	X	
10	Floor Sink	X		25	40" Galley T-Base	X	
11	Electrical Panel	X		26	40" Galley K-Base	X	
12	Drying Rack	X		27	Dish Stack Convection Steamer	X	
13	Stone Number	X		28	Fryer	X	
14	Towels Wall Hanger	X		29	Fryer Dump	X	
15	Map Silk	X		30	Worktop Frame	X	
				31	36" Convection G-Max		
				32	36" 6 Burner Convection Range		
				33	Stainless Steel Convection Hood - 36" x 36"		
				34	Dish Sink Connection Open		
				35	Load & Entry Doors		
				36	Fro End Spudger "53C" Type		
				37	8' x 20' Walk-In Dry Storage		
				38	8' x 20' Walk-In Cooler		
				39	4'-10" x 8' Conical Steaming - 24" x 48"		
				40	Ice Maker w/ Trays		
				41	36" Self-Cleaning Convection		
				42	Refrigerated Case w/ Glass		
				43	Refrigerated Case w/ Glass		
				44	IFAC Unit		

Exhibit D

[Attached]

