

News Release

Further Growth in Region Americas

Barry Callebaut Group Expands West Coast Factory

- Expansion will support a variety of Barry Callebaut customers in the rapidly growing West Coast market
- American Canyon factory produces liquid and molded chocolate and chocolate compound products for food manufacturers and confectionery companies

CHICAGO, March 16, 2016 – The Barry Callebaut Group, the world’s leading manufacturer of high-quality chocolate and cocoa products, today announced it has completed an expansion project at its factory in American Canyon, California. The project includes increasing liquid production capacity by 20 percent, along with an increase to tank capacity and improved molding infrastructure to better meet customers’ needs.

“The West Coast region remains an attractive market for growth,” said Dave Johnson, CEO and President Americas of the Barry Callebaut Group. “The enhancements at our American Canyon factory will improve upon our high level of service for existing customers in the region, while creating new opportunities for future growth.”

The American Canyon factory, which also produces both specialty and standard-range chocolates and compounds, in liquid and molded formats, services a variety of food manufacturers and confectionery companies with regional operations along the West Coast. As the world’s leading manufacturer of high-quality chocolate and cocoa products, the Barry Callebaut Group combines trends, science and knowledge to drive product differentiation for customers. The American Canyon operations include milk, dark and white chocolate and compound products.

For more information about the Barry Callebaut Group, please visit www.barry-callebaut.com.

About Barry Callebaut Group (www.barry-callebaut.com):

With annual sales of about CHF 6.2 billion (EUR 5.6 billion / USD 6.6 billion) in fiscal year 2014/15, the Zurich-based Barry Callebaut Group is the world’s leading manufacturer of high quality chocolate and cocoa products – from sourcing and processing cocoa beans to producing the finest chocolates, including chocolate fillings, decorations and compounds. The Group runs more than 50 production facilities worldwide and employs a diverse and dedicated global workforce of more than 9,000 people. The Barry Callebaut Group serves the entire food industry, from industrial food manufacturers to artisanal and professional users of chocolate, such as chocolatiers, pastry chefs, bakers, hotels, restaurants or caterers. The two global brands catering to the specific needs of these Gourmet customers are Callebaut® and Cacao Barry®.

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Contacts for the media:

Nikki Lopez
Porter Novelli
Phone: +312-552-6315
nikki.lopez@porternovelli.com