

News Release

Towards offering fully traceable solutions to its customers

Barry Callebaut Group to switch its European supply of Cocoa Butter Equivalents (CBEs) to RSPO¹ fully segregated

- **All European operations to switch to fully segregated RSPO Cocoa Butter Equivalents (CBEs) in confectionery products**
- **Effective November 3, 2014**

Zurich/Switzerland, October 28, 2014 – The Barry Callebaut Group, the world’s leading manufacturer of high-quality chocolate and cocoa products, will switch its sourcing of core Cocoa Butter Equivalents (CBEs) from RSPO mass balance to RSPO fully segregated material across its European operations, as of November 3, 2014. With this sustainable approach, the company aims to lead the confectionery market in offering fully traceable solutions to its customers.

CBEs are used in specific recipes for confectionery products. They contain a variety of oils such palm and shea and are comparable to cocoa butter in terms of physical properties.

Segregation ensures that certified palm is physically kept apart throughout the supply chain and is fully present in the end product.

“The demand for food products produced in a responsible way continues to grow, and we’re seeing an increasing number of customers requesting sustainable and traceable ingredients,” said Massimo Garavaglia, President Western Europe. “With this move to fully RSPO segregated CBEs, we are taking another pro-active step in meeting customers’ needs and at the same time supporting sustainable agriculture that safeguards the environment in equatorial regions.”

The Barry Callebaut Group is committed to making its supply chain more sustainable, primarily in cocoa farming but also in the sourcing of palm oil and palm oil derivatives. The Barry Callebaut Group has been an approved member of RSPO since June 6, 2011. In January 2013, the Group announced the switch to sourcing fully segregated RSPO-certified palm oil across Europe. Since then, the company has certified almost all of its manufacturing operations worldwide to be able to offer products with segregated RSPO palm oil.

¹ RSPO: The Roundtable on Sustainable Palm Oil. RSPO is a not-for-profit association created in 2004 to promote the growth and use of sustainable palm oil products through credible global standards and engagement of stakeholders.

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

With annual sales of about CHF 4.9 billion (EUR 4.0 billion / USD 5.2 billion) in fiscal year 2012/13, 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 over 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®.

The Barry Callebaut Group is committed to sustainable cocoa production through its “Cocoa Horizons” initiative to help ensure future supplies of cocoa as well as improve farmer livelihoods.

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