

News Release

Towards offering fully traceable solutions to its customers

Barry Callebaut's popular fillings Crema dell'Artigiano™ and Tintoretto™ switch to RSPO¹ segregated palm products

- **Standard lines of solid fillings Crema dell'Artigiano and solid Tintoretto to use only fully segregated RSPO palm products**
- **Effective January, 2016**

Zurich/Switzerland, March 3, 2016 – The Barry Callebaut Group, the world's leading manufacturer of high-quality chocolate and cocoa products, has switched the production of two of its most popular fillings for bakery and confectionery products from RSPO mass balance to RSPO fully segregated palm products as of January 2016. With this sustainable approach, the company aims to lead the confectionery market in offering fully traceable solutions to its customers.

Crema dell'Artigiano is one of Barry Callebaut's lines of ready-to-use fillings and toppings with an intense chocolate or nut flavor. Tintoretto is a range of confectionery fillings with a creamy mouth feel. This move constitutes another step in expanding the company's use of fully segregated RSPO palm oil, after its 2013 announcement to source RSPO segregated palm oil for European operations and its 2014 switch of its CBE²-chocolates to RSPO segregated.

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

“The demand for sustainable food products continues to grow, and more customers are requesting traceable ingredients,” said Massimo Garavaglia, President Europe, Middle East, Africa. “With this move to fully segregated RSPO palm oil, we are taking another step in meeting customers' needs while supporting sustainable agriculture in equatorial regions.”

The Barry Callebaut Group is committed to making its supply chain more sustainable, primarily in cocoa farming but also in its sourcing of palm oil and other ingredients. Barry Callebaut has been an approved member of RSPO since June 6, 2011 and has joined leading industry initiatives in 2015 to improve its supply chain. The company has also published sustainable sourcing policies for all its main ingredients.

Read more about the company's sustainability programs in the 2014/15 Chocolate Sustainability Report.

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.

² CBE = Cocoa Butter Equivalent

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®.

The Barry Callebaut Group is committed to sustainable cocoa production to help ensure future supplies of cocoa and improve farmer livelihoods. It supports the Cocoa Horizons Foundation in its goal to shape a sustainable cocoa and chocolate future.

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