

News Release

New possibilities to manage calorie intake

Barry Callebaut awarded new patent on reduced fat chocolate

- **Patented chocolate manufacturing process makes it possible to produce milk chocolate with only 25% of fat**
- **Customers offered additional ways to manage calories in their products**

Zurich/Switzerland, Wieve/Belgium – February 19, 2015 – The Barry Callebaut Group, the world's leading manufacturer of high-quality chocolate and cocoa products, announced today that the European Patent Office has awarded their patent EP 2 152 091 on reduced fat chocolate. With this patent, the Barry Callebaut Group continues to broaden its innovation-based product offering of reformulated products. The company is now able to offer its customers an additional solution for products with a better energy balance and an improved composition – without compromising on taste.

Patent on reduced fat chocolate to broaden the Group's portfolio

The patented process makes it possible to manufacture milk chocolate with only 25% of fat by weight (a similar milk chocolate has 36% of fat). The process consists of a means to refine fat-coated particles before the traditional conching step. Barry Callebaut can apply this newly developed processing technique for products used in applications like enrobing (bars and biscuits) and moulding (tablets, pralines).

The patent on reduced fat chocolate is a new addition to the Barry Callebaut Group's portfolio of now more than 30 international filed patents.

"Calorie management is high on consumer wish list"

“Some consumers are looking for ways to reduce their calorie intake. Finding their favorite indulgence with fewer calories is high on the wish list. Reducing the fat content has bigger impact on calories than reducing sugar. Calorie reduction is an even bigger challenge in chocolate as both fat and sugar reduction is needed. It is all about finding the right balance. Barry Callebaut has a long history in reformulation in a responsible way. With the new processing technique we continue to offer to our customers solutions that will help them to reformulate their products without compromising on taste,” says Marijke De Brouwer, Program Manager Authenticity and Permissibility at the Barry Callebaut Group.

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

With annual sales of about CHF 5.9 billion (EUR 4.8 billion / USD 6.5 billion) in fiscal year 2013/14, 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 9,300 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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