

News Release

Barry Callebaut confirms no salmonella positive chocolate entered the retail food chain

- Based on internal investigation, Barry Callebaut confirms that no chocolate products affected by the salmonella-positive production lot in Wieze, Belgium, entered the retail food chain
- The Group has shared its internal investigation with the Belgian Food Safety Authorities (FAVV) for assessment
- When the analyses are completed, all chocolate production lines in Wieze will be cleaned and disinfected before production process resumes

Wieze, Belgium, July 1, 2022 – After reaching out to all customers supplied with impacted chocolate products, Barry Callebaut can confirm, based on its internal investigation, that no affected chocolate products by the salmonella-positive production lot in Wieze, Belgium, entered the retail food chain. The Group has shared its internal investigation with the Belgian Food Safety Authorities (FAVV) for assessment.

Quick and decisive action protected consumers from health risks

On Monday June 27, Barry Callebaut detected a salmonella positive production lot manufactured in Wieze, Belgium. The Group's robust food safety programmes in place allowed it to quickly identify lecithin as the source of the contamination, an ingredient widely used in chocolate production. Barry Callebaut informed the FAVV about the incident, stopped all chocolate production lines as a precautionary measure and put a hold on all products manufactured since the time of testing.

Food Safety is paramount for the Group and this is a very exceptional incident. Not only does Barry Callebaut have a Food Safety charter and procedure in place, but also over 230 colleagues working on food safety and quality in Europe and over 650 worldwide. At the site in Wieze, employees are trained to recognize food safety risks. This allowed the teams to quickly identify the risk and initiate the root cause analysis.

The chocolate production in Wieze will remain suspended until further notice. Barry Callebaut is diligently pursuing its very thorough root cause analysis and keeping the FAVV informed in the process. When the analyses are completed the lines will be cleaned and disinfected before the production process resumes.

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

With annual sales of about CHF 7.2 billion (EUR 6.6 billion / USD 7.9 billion) in fiscal year 2020/21, 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 60 production facilities worldwide and employs a diverse and dedicated global workforce of more than 13,000 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 global brands catering to the specific needs of these Gourmet customers are <u>Callebaut®</u> and <u>Cacao Barry®</u>, <u>Carma®</u> and the decorations specialist <u>Mona Lisa®</u>.

The Barry Callebaut Group is committed to make sustainable chocolate the norm by 2025 to help ensure future supplies of cocoa and improve farmer livelihoods. It supports the <u>Cocoa Horizons Foundation</u> in its goal to shape a sustainable cocoa and chocolate future.

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