

Barry Callebaut

CAGE – Consumer Analyst Group Europe

London, March 19th 2012

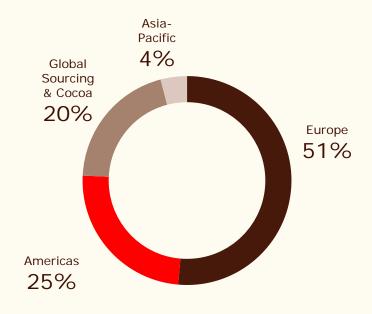




Barry Callebaut at a glance



FY 2010/11 Sales volume =1,296,438 tonnes



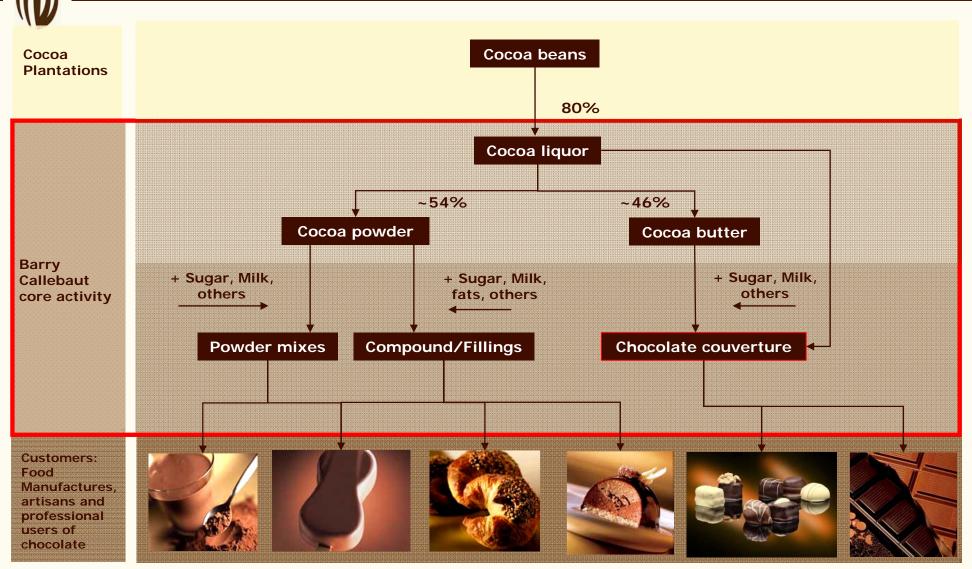
Sales revenue = CHF 4,554 m EBIT = CHF 360.6 mNet Profit *= CHF 258.9 m

- World's largest supplier of Gourmet & Specialties chocolate for artisanal customers
- 6,000 people worldwide, around 40 production facilities
- Fully integrated with a strong position in cocoa-origin countries
- Close to 2,000 recipes to cater for a broad range of individual customer needs
- We serve the entire food industry, from industrial food manufacturers to artisans and professional users

World leader in high-quality cocoa and chocolate products and outsourcing/ strategic partner of choice

^{*} From continuing operations

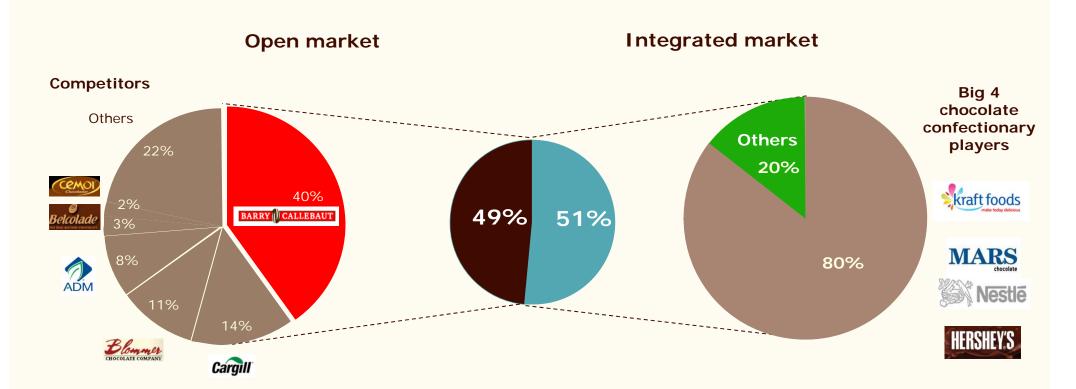
Barry Callebaut is present in all stages of the industrial chocolate value chain





BC market leader in the open market

Global Industrial Chocolate market in 2010/11 = 6,000,000 tonnes*

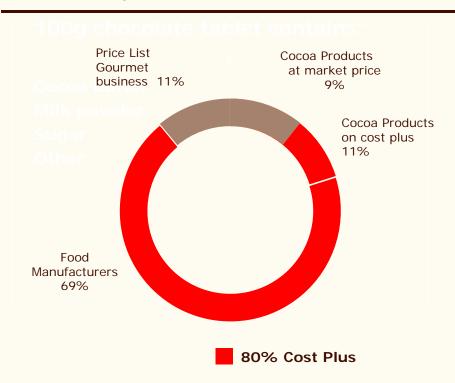


^{*}BC estimates

Robust business model



Barry Callebaut business model



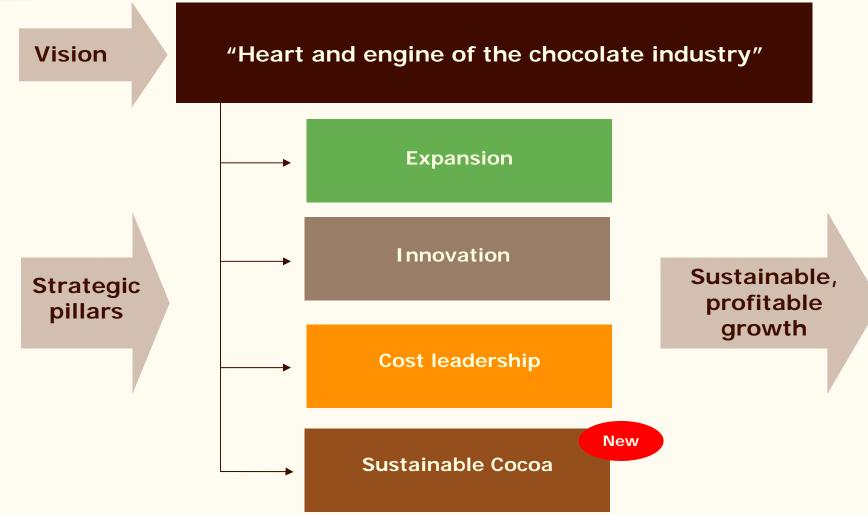


Raw materials represent about 80% of operating costs

Cost Plus model – pass-on the cost of raw materials to customers

Our Strategy





"Expansion" in its three dimensions



Geography

- Drive consolidation and grow profitably in mature markets
- Achieve full potential in recently entered emerging markets
- Further expand in new emerging markets



Outsourcing

& Strategic **Partnerships**

- Strengthen our current partnerships
- Implement recently signed contracts
- · New outsourcing deals with local and regional players



Gourmet & Specialties Products

 Accelerate growth of Gourmet & **Specialties Products business**



Our global footprint- around 40 factories in 4 continents





Emerging markets: Asia-Pacific strategy

Ambition to grow faster than the market, while maintaining profitability



Key Facts

- 4 billion people (60% of world's population)
- Total market in Asia-Pacific of approx. 1 mio tonnes
- Average annual growth of 6% for the total Region
- 30% of the market is open; 30% of the market is chocolate
- 4% of BC Group volume
- Strong differences amongst markets

Key priorities

- Grow the export markets from SEA factories (Malaysia and Singapore)
- Double the size of the business in China Develop locally adapted compound line
- Gain a foothold in India, further develop imported and local gourmet activities
- Grow the business with imported Gourmet brands
- Gain additional outsourcing or supply agreements in next 5-7 years; main focus on India, Australia, Malaysia and China
- Selectively grow interesting customers in Japanese business

Outsourcing and Strategic Partner of choice



2006-07



Casbury Schweppes





Nestlé (February 2007) Cadbury Schweppes (June 2007)

Hershey (April 2007)

Morinaga (September 2007)

2010-11



GMCR







Kraft Foods (September 2010)

Green Mountain Coffee Roasters (Oct 2010) Hershey Extension (May 2011)

Chocolates Turín (June 2011)

Baronie Group (July 2011)

2011-12



Bimbo (Jan 2012)



Unilever (Jan 2012)

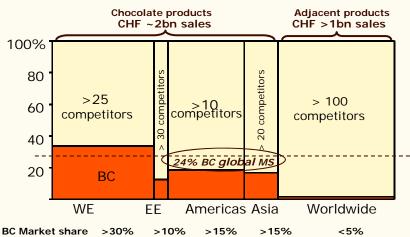
Gourmet



6 actions to accelerate Gourmet growth

Gourmet global market and BC presence

Total= >CHF 3bn



- 1. Sharpen focus on global brands
- 2. Independent but Interdependent
- 3. From product to segment focus
- 4. Growth through acquisitions
- 5. Accelerate geographical expansion
- 6. Increase adjacent product offering

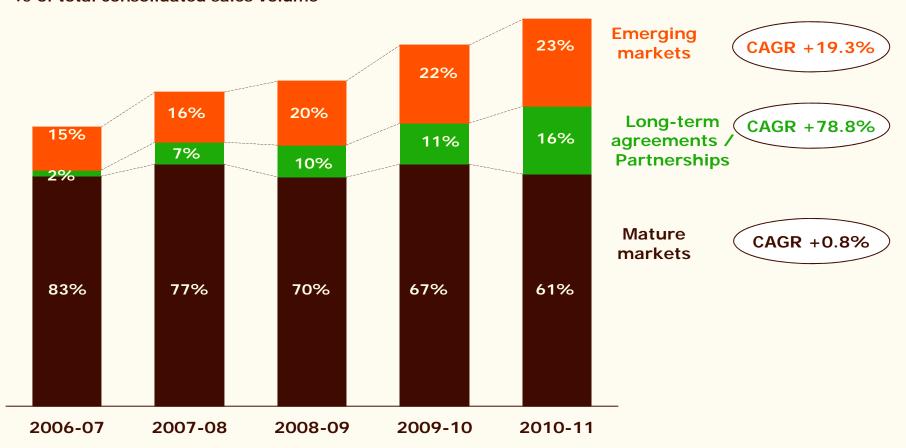






Focus on the growing emerging markets as well as on long-term agreements/partnerships

% of total consolidated sales volume



Note: For comparison reasons, all figures exclude Consumer business

Innovation

72% of sales volume with new products developed in past 5 years



R&D

- **Pro-active innovation**: new product development, fundamental research on cocoa/chocolate, clinical studies, farmer productivity & quality
- ▶ Applied R&D: renovate products/recipes, apply new technologies to finished products



- Performance in 2010/11
 - 1,918 projects started, up 16% vs prior year
 - **Success rate of 50%** (+10%)
 - Successful at premium specialties: Terra Cacao™, certified products, nut fillings
 - Deep new product funnel: 83 new products under development
 - Request for approval of a health claim for products high in cocoa flavanols

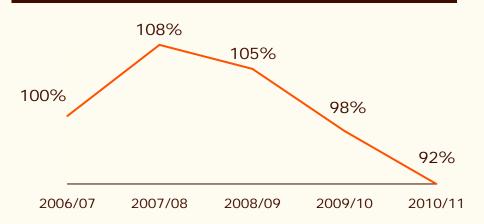


Cost Leadership



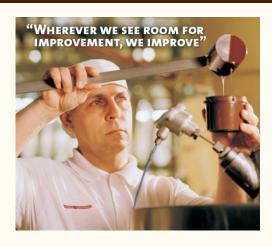
Supporting growth while staying cost leader

Cost per tonne evolution

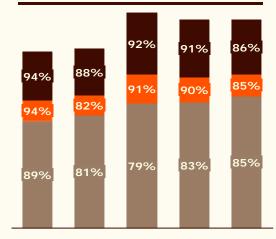


- Continuous improvement: One+ Results: 4 pilot sites yearly savings ~CHF 7 million
- Flow and footprint optimization (capacity utilization)
- Process and technology development
- Raw material optimization Projects in Americas and Europe = annual savings > CHF 14 million
- Energy savings & CO₂ reduction Results at end of year two: -11.8% energy consumption per tonne

Costs per tonne -Target: -2%



Capacity Utilization



2006/07 2007/08 2008/09 2009/10 2010/11

Cocoa pressing

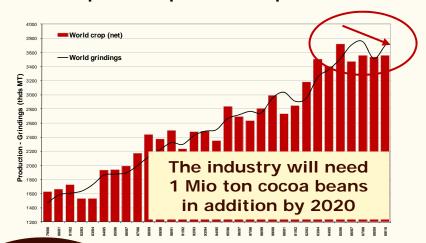
Cocoa grinding Liquid chocolate

Sustainable Cocoa

We need more, sustainable cocoa in the future



Consumption outpaces bean production



Competitive crops more profitable



No more cocoa, no more chocolate

Cocoa bean price volatility



Combined chocolate/ cocoa sales/ deals

Cocoa

powder shortage

Yield & quality initiative for more quality-grade, responsibly grown cocoa



300,000 tonnes of additional cocoa beans by 2020

Farmer Practices

- Plantation yield & quality
- Model farms
- Yield Enhancement Techniques
- Certification implementation

Aim: double yield (+ 800kg/hectare)

Farmer Education

- Cocoa curriculum
- School curriculum
- Literacy and women education
- Child labor sensitization

Aim: develop next generation of farmers

Farmer Health

- Water wells
- Vaccination program
- Insecticide nets

Aim: improve the livelihood of the farmers

Donor Funding

CSR

QPP + Biolands cocoa buying program/organization

Employees – Structurally developing our people



Employer Branding

Attractive presence in internet, strategic partnerships with top universities



Recruitment & Graduate Trainee Program

General recruitment + Graduate Trainee Program



PMDP & Engagement

Personal targets aligned with BC Strategy, feedback culture on performance, personal & career development discussions, engagement enhancing activities



Talent Management & Development

Talent Pool, Marbach Development Programs Skills Workshops, Technical Training Cocoa

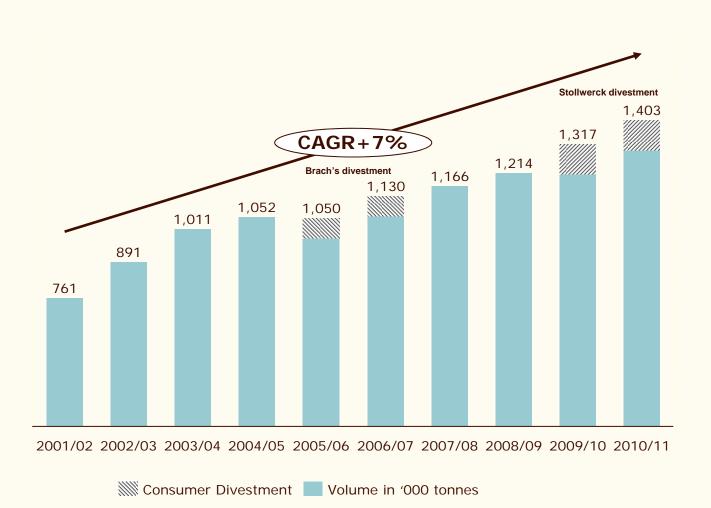


Succession Planning

Filling of key positions from within the organization, expected rate of 70/30 internal/external hires



Based on our strategy we achieved a 7% average annual volume growth over the last 10 years...



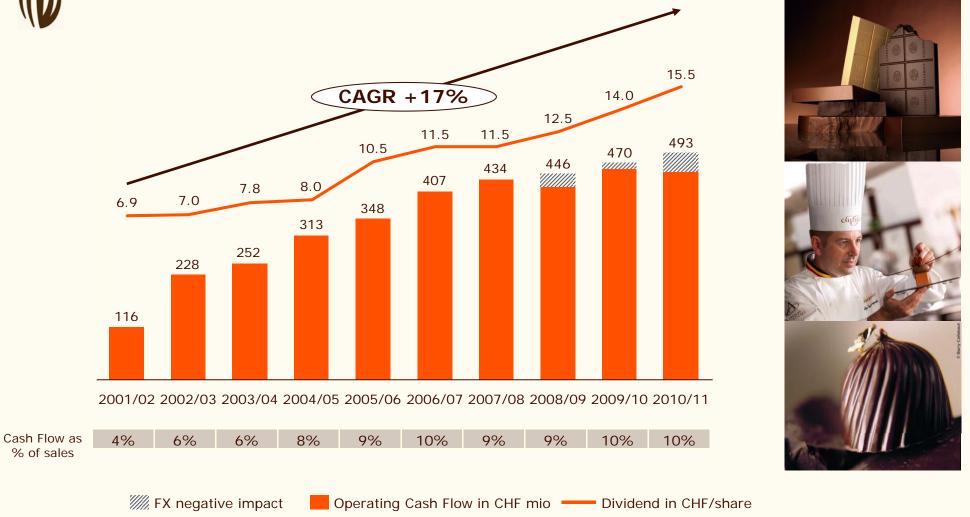




The global chocolate confectionery market grew 2% on average per year during this period

... which translated into higher cash flow generation and return to shareholders





Outlook



Financial Guidance

- ► Four-year growth targets for 2009/10 –2012/13
- Annual growth targets on average* for 2009/10 through 2012/13:
 - Volumes: 6-8%
 - EBIT: at least in line with volume growth

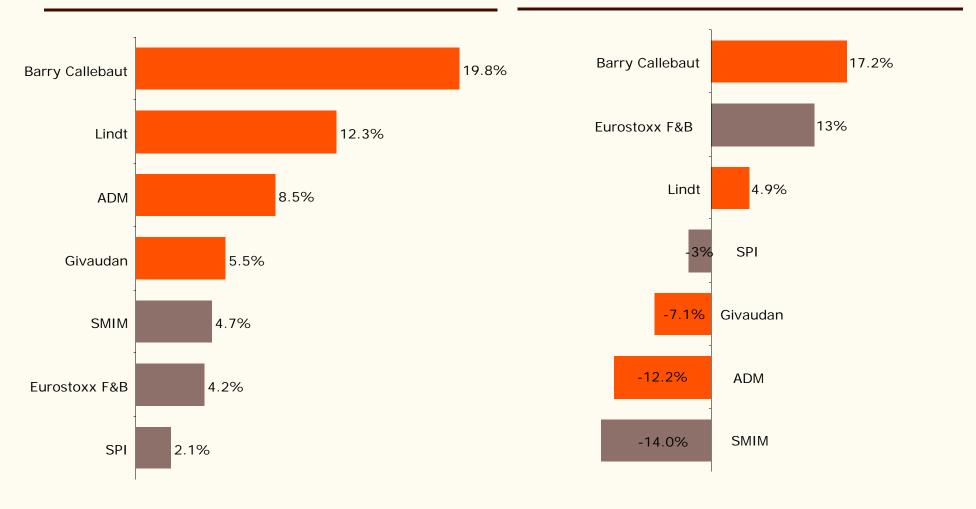
Our view for the 2009-2013 period reflects current economic forecasts for the markets we operate in as well as internal developments and their assumed impact on our performance, barring any major unforeseen events and based on local currencies.





10 Years - CAGR (Feb 2002 - Feb 2012)

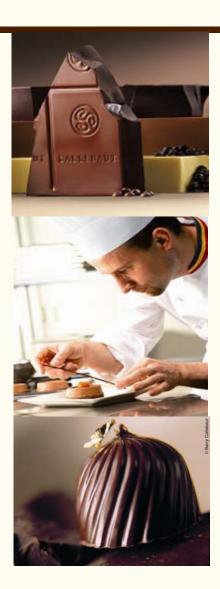
1 Year performance (Feb 2002 – Feb 2012)



10 Reasons to invest in Barry Callebaut



- World leader in high-quality cocoa and chocolate products
- Cost Leadership along the entire value chain with a continuous improvement structure
- Leader and growing presence in emerging markets
- World's largest supplier of Gourmet & Specialties chocolate for artisanal customers
- Proven, focused and long-term oriented strategy
- Recognized innovation leader
- Superior growth opportunities through strong positioning in outsourcing and long-term strategic partnerships with major food companies
- Global chocolate service and production footprint, around 40 production facilities in 27 countries, with a strong footprint and local presence in key cocoa origin countries
- Strong track record of consistent earnings and cash flow generation
- Experienced, international and proven Management team





Appendix

Our product offering focuses on cocoa and chocolate



Food Manufacturers Standard chocolate Specialties Certified



Gourmet & Specialties



- Chocolate
- Cocoa Products
- Coating
- Fillings
- **Decorations**
- · Chocolate and cocoa vending mixes





Cocoa Products



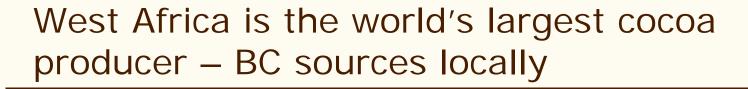
- Standard Cocoa Products (cocoa powder, butter, liquor)
- · Low fat and high fat cocoa powders
- ACTICOA ®
- · Certified products
- Specific applications

% of total volume FY 2010/11

69%

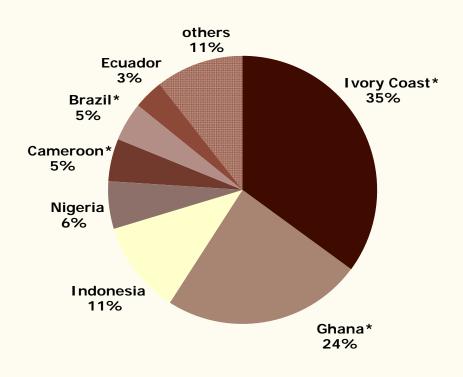
11%

20%





Total world harvest (10/11): 4,195k MT



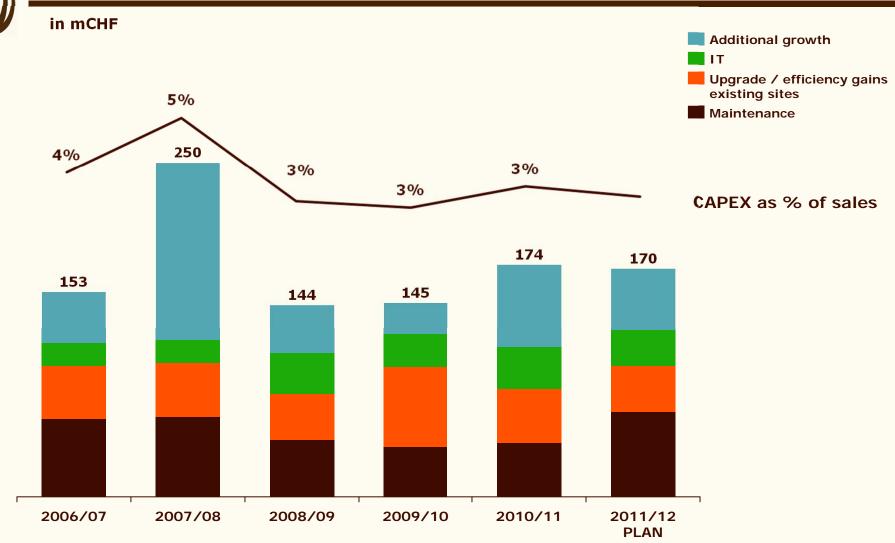
- 70% of total cocoa beans come from West Africa
- ▶ BC processed ~540,000 tonnes of cocoa beans or 13% of total world harvest
- ▶ 61% sourced directly from farmers, cooperatives & local trade houses
- BC has various cocoa processing facilities in origin countries*, in Europe and in the USA

Source: ICCO estimates

CAPEX development



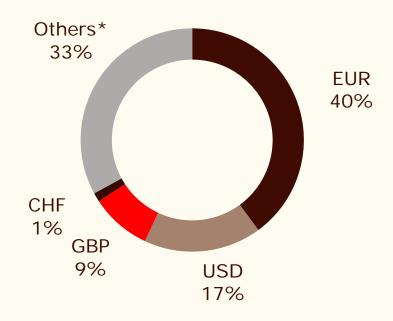
Investments support the growth of our business



Revenue by currency



FY 2010/11 Sales Revenue



^{*} Others include: Canadian Dollar, Mexican Peso, Brazilian Real, Japanese Yen, Russian Ruble, Australian Dollar, Chinese Yuan, Malaysian Ringgit, Polish Zloty, Czech koruna, Swedish Krona, Indonesian, Rupiah ,etc

Key Figures 2010/11 – from continuing operations Solid and profitable growth



		Change in % In local currencies	Change in %	FY 2010/11	FY 2009/10 (restated)
Sales volume [in tonnes]			7.2%	1'296'438	1'209'654
Sales revenue [CHF r	m] CHF per tonne	13.3% 5.7%	0.7% -6.1%	4'554.4 3'513	4'524.5 3'740
Gross profit [CHF m]	CHF per tonne	11.4% 3.9%	1.5% -5.3%	659.0 508	649.5 <i>537</i>
EBITDA [CHF m]	CHF per tonne	14.3% 6.6%	4.2% -2.8%	432.1 333	414.6 ¹ 343
Operating profit (EB	CHF m] CHF per tonne	15.3% <i>7.6%</i>	5.7% -1.4%	360.6 278	341.1 282

Note: Due to the discontinuation of the European Consumer Products business certain comparatives have been restated to conform with the current period's presentation.

Balance Sheet



Solid Balance Sheet with improvement of all key ratios

Change in %	Aug 11	Aug 10
-8.6%	3'263.1	3'570.8
-8.0%	888.1	964.9
-14.0%	1'208.4	1'405.8
-9.3%	789.8	870.8
-6.5%	1'217.1	1'302.3
		•
	64.9%	66.9%
	37.3%	36.5%
	1.8x	2.1x
	5.9x	5.8x
	15.5%	14.8%
	20.6%	19.6%
	in % -8.6% -8.0% -14.0% -9.3%	in % -8.6% 3'263.1 -8.0% 888.1 -14.0% 1'208.4 -9.3% 789.8 -6.5% 1'217.1 64.9% 37.3% 1.8x 5.9x 15.5%