BARRY CALLEBAUT

# Unlocking the full potential of our global gourmet brands Investor Days – Belgium 2014

Pascale Meulemeester – VP Global Gourmet Brands - Marketing







### Gourmet at a glance

 Our customers: artisan bakery / pastry / confectionery, restaurant / hotels, food service chain accounts, semi-industrials

#### Brands and product portfolio

- Global brands: Callebaut and Cacao Barry
- ▶ Local brands: Carma, Sicao, Van Leer, Chocovic, Selbourne
- Product portfolio: professional chocolate (80% of sales), decorations as well as nuts-based and convenient products

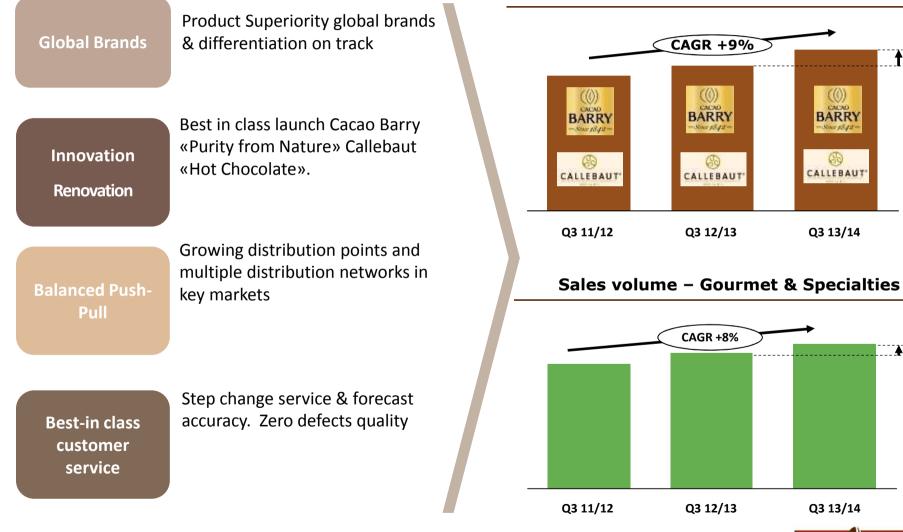
### Unique business model:

- Push: active network using direct and indirect channels: distributors, cash and carry, local agents and direct sales force
- Pull : Chocolate Academy Centers (16) Brand Ambassadors (155) Demonstrations, taste and inspiration tools





# Relentless focus on Gourmet strategy implementation, delivering double digit global brands growth



#### Sales volume evolution – Global brands

+11%

+7%

CACAO

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67

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Q3 13/14

Q3 13/14

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### Leveraging our global ambassador & influencers network to be ahead of the trends



# There's no stopping now ! Strongest ever activity plan for 2015 CALLEBAUT





itinero



**Callebaut Drinks Full Solution** 





Cacao Barry Purity from Nature & Itinero

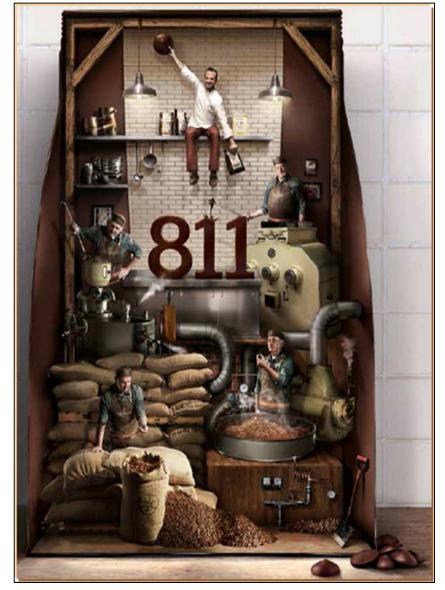


Global Sponsor World's Best Pastry Chef – 50 Best Restaurant Awards



# Building Belgian Chocolate Leadership through core differentiation and expansion





# The Callebaut® brand

- 100% Belgian, from bean to chocolate
- Record growth momentum in both developed and emerging markets
- Strenghten our chocolate leadership : superior differentiation and sustainable cocoa
- Extend Horeca penetration with « Callebaut Finest Belgian Hot Chocolate solutions » in hotels, restaurants and coffee chains
- Building brand equity & pull: Callebaut TV Callebaut Flagship Chocolate Academy New website

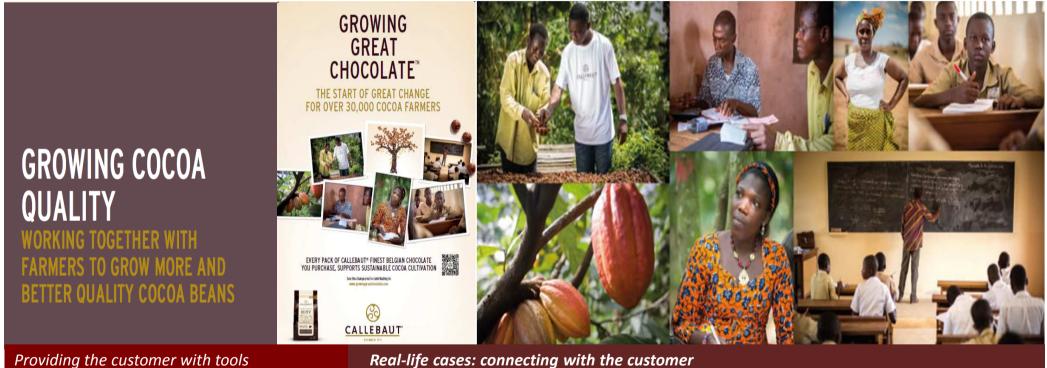




# Leading the way on sustainable cocoa



Core Range Differentiation: Callebaut took a leadership position in 2012 by converting its entire Finest Belgian Chocolate range to sustainable cocoa



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# Best launch ever Cacao Barry <sup>®</sup> Purity from Nature – back to the roots to accelerate growth







Celebrating the new pioneers in pastry

Cacao Barry Introduces the Best Pastry Chef Award at The World's 50 Best Restaurants



## The Cacao Barry® brand

unlocking the sensorial richness of cacao & chocolate to inspire creativity

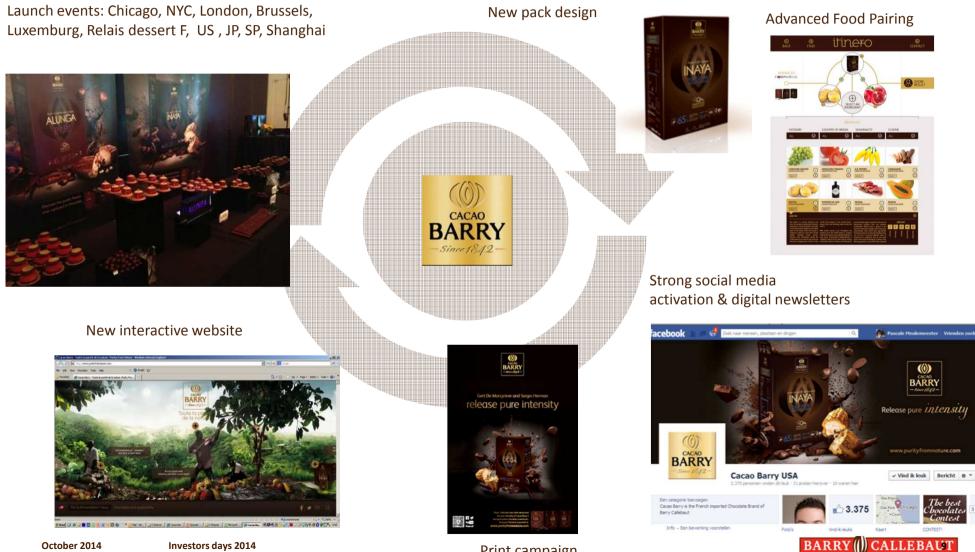
- Successful roll-out of Cacao Barry Purity from Nature the next generation Chocolate with significant impact on brands' sales in key areas
- Strengthened Cacao Barry<sup>®</sup>'s expertise to unlock sensorial richness through post harvesting techniques, the roots of the brand
- Renovate the core Cacao Barry France
- Ensure availability of the premium core range in key cities
- Building brand equity and pull: Best Pastry Chef Award: 50 Best
  Restaurants Official Global Chocolate Partner, Creative Days,
  Launch Itinero chocolate and pairing app

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### Best in class execution 360° activation Purity from Nature



Print campaign with Ambassador endorsement

### Unlocking full potential of our global Gourmet brands

Key take aways

- Outperforming the food service market with iconic global brands & an unique business model
- Gourmet hit its ambition to double the business in 5 years with record global brands growth
- Strongest ever activation plan global brands with focus on core and a lot of untapped potential
- Chocolate solutions and cross functional team approach to accelerate penetration in Horeca /food service accounts
- Investing in the future to create brand pull & gaining strong momentum around the world
- High performing Global Gourmet Team



### Follow our World Chocolate Masters Pre-selections around the world

