News Release

Barry Callebaut's acquisition of la Morella nuts opens new avenues for adding flavor, texture and authenticity to a wide variety of products

Tastier, crispier, crunchier, creamier products thanks to Barry Callebaut's premium nuts and nut-related ingredients

- **Early 2012, Barry Callebaut acquired Spanish producer, la Morella nuts, a specialist producer of high-quality nuts and nut-related products**
- **Now, Barry Callebaut launches new range of products representing decades of expertise in the sourcing, roasting, caramelization and processing of premium nuts**
- **Processed on the spot, Barry Callebaut nuts ensure the greatest possible freshness and the best possible flavor**
- **Wide selection of nuts and nut-related ingredients offer new possibilities for Barry Callebaut customers to enrich and enhance their products**

Wieze/Belgium, November 30th, 2012 – Barry Callebaut, the world's leading manufacturer of high-quality cocoa and chocolate products, is excited to introduce a whole new line of extremely high-quality nuts and nut-related products. Having acquired Spanish producer, la Morella nuts in January 2012, Barry Callebaut has turned the decades of expertise built up by the family-run company into an exciting new range of nut-based inclusions, fillings, toppings and decorations. As such, Barry Callebaut customers now can enjoy an even wider selection of tastes, textures and flavors that capture the very best nature has to offer. From whole nuts to nut pastes, from hazelnuts to pistachios, … the possibilities are virtually endless.

Complete range brings endless possibilities
Barry Callebaut's line-up of nuts and nut-related products ranges from freshly roasted whole or chopped nuts to exquisite pralinés, crocants and nougatines, rich pastes and sablages, and several other innovative ingredients. Besides, locally grown Spanish hazelnuts, the company's offering also includes premium hazelnuts and almonds from Italy and California as well as pistachios, pecans, pine nuts and many other varieties expertly selected and sourced from cooperatives all over the world.

Sofie De Lathouwer, Marketing Director Food Manufacturers: "The knowledge, expertise and experience built up over decades by la Morella nuts and recently acquired by Barry Callebaut translate into the highest quality nut products for our customers. Thanks to this strategic acquisition, they can now enhance their products even further with the richness, unique character and natural authenticity of flavorsome nuts."

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Rapid processing guarantees superior freshness
Local nut groves in close proximity to the factory ensure freshly cracked nuts, preserving all the goodness of nature. Even when it comes to nuts sourced further afield, rapid turnaround times ensure superior quality and freshness. In fact, all nuts are processed fresh within 24 hours of delivery. As a result, Barry Callebaut nuts reveal more fruitiness, less sweetness and above all, unrivalled freshness.

Family business represents decades of expertise
La Morella nuts is a family-run business founded by Joaquim M. Barriach. Mastering the caramelization and roasting process, Barriach thoroughly reinvented the entire production process from sourcing to roasting, caramelizing, grinding and conching. Barriach's proud legacy of quality and innovation lives on today in Barry Callebaut's range of superior quality nuts and nut-related products.

Barry Callebaut customers add taste and texture to their products
In addition to offering superior quality and therefore taste, Barry Callebaut's nut products also cover the full spectrum of textures, specially developed to add crisp, crunch, or velvety creaminess to virtually any application. Barry Callebaut nut ingredients are ideal for use in any food product from biscuits and confectionary to ice-cream.

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Barry Callebaut (www.barry-callebaut.com):
With annual sales of about CHF 4.8 billion (EUR 4.0 billion / USD 5.2 billion) for fiscal year 2011/12, Zurich-based Barry Callebaut is the world's leading manufacturer of high-quality cocoa and chocolate – from the cocoa bean to the finest chocolate product. Barry Callebaut is present in 30 countries, operates around 45 production facilities and employs a diverse and dedicated workforce of about 6,000 people. Barry Callebaut serves the entire food industry focusing on industrial food manufacturers, artisans and professional users of chocolate (such as chocolatiers, pastry chefs or bakers), the latter with its two global brands Callebaut® and Cacao Barry®. Barry Callebaut is the global leader in cocoa and chocolate innovations and provides a comprehensive range of services in the fields of product development, processing, training and marketing. Cost leadership is another important reason why global as well as local food manufacturers work together with Barry Callebaut. Through its broad range of sustainability initiatives and research activities, the company works with farmers, farmer organizations and other partners to help ensure future supplies of cocoa and improve farmer livelihoods.

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