



News Release

Further geographic expansion

Barry Callebaut Opens First Chocolate Factory in Chile

- **New factory based in Santiago de Chile will manufacture liquid chocolate and compound products for food manufacturing companies**
- **Through this further expansion of its manufacturing footprint, Barry Callebaut intends to serve a variety of food manufacturers across Latin America**

Santiago, Chile / Chicago, United States, August 18, 2014 – The Barry Callebaut Group, the world’s leading manufacturer of high-quality chocolate and cocoa products, today announced its new chocolate factory in Santiago de Chile went on stream.

The factory will produce liquid chocolate and compounds for a variety of regional food manufacturers and confectionery companies located in Chile, Argentina, Uruguay, Paraguay and Peru.

“The opening of this state-of-the-art chocolate factory allows us to even better serve our current and future customers in Latin America,” said Gerardo Elizondo, general manager of Barry Callebaut in Chile. “We’re excited to expand our manufacturing footprint and to gain a strong foothold in a region which offers a lot of growth potential for us and for our customers.”

The facility in Chile is the seventh factory of the Barry Callebaut Group in Latin America. The company operates two cocoa factories and a chocolate factory in Brazil, as well as a cocoa factory and two chocolate factories in Mexico.

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

With annual sales of about CHF 4.9 billion (EUR 4.0 billion / USD 5.2 billion) in fiscal year 2012/13, 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 9,000 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 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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