

PRESS RELEASE

EUROGERM/INAUGURATION OF BIO-FERMENTATION PLANT



Saint-Apollinaire, October 10, 2024

EUROGERM inaugurates its new bio-fermentation plant in the heart of Burgundy.

On October 10, 2024, EUROGERM celebrated the opening of its new bio-fermentation plant, located in the Dijon-Bourgogne ecopark in Saint-Apollinaire, France, in the presence of Anne Coste de Champeron, deputy prefect of Bourgogne-Franche-Comté, Philippe Lemanceau, vice-president of Dijon Métropole, Jean-François Dodet, mayor of Saint-Apollinaire and Jean-François Honoré, CEO of the EUROGERM group, in front of more than 300 guests.

The launch of operations at the bio-fermentation plant marks a strategic turning point in the deployment of EUROGERM's Bio-fermentation Program: EUROGERM is now the creator and producer of innovative ingredients derived from bio-fermentation, demonstrating its commitment to the research and development of cutting-edge technological solutions in response to modern-day food industry challenges.

Representing an investment of 21 million euros supported by France Relance to the tune of 1.8 million euros, the plant covers an area of 4,000 m² on a 13,000 m² site. Initial production is estimated at 400 tons a year, with the aim of gradually reaching a capacity of 1,000 tons a year. The first step, in 2024, will be the production of 100% French CRC® sourdough, made from French cereals grown using sustainable methods to promote biodiversity.

By 2025, other innovative fermented ingredients will be added to production.

The plant and, more broadly, the Bio-fermentation Program are at the heart of the Group's CSR approach: the ingredients produced at the plant will provide BVP customers with innovative solutions to meet consumers' high expectations in terms of transparency and sustainability. Production-wise, the technologies selected will contribute to greater energy efficiency by reducing the resources consumed by various processes. To reduce wastewater from cleaning, all washing effluents are treated using an innovative technology known as hydroponics (plants and microorganisms). This organic and eco-friendly solution will enable us to discharge rainwater-quality water and ready for possible reuse in the future. Finally, 100% of our waste is sorted, recycled, and reprocessed locally.

Inauguration day on October 10, 2024

Focusing on the theme "Let's create a sustainable world of flavor", the morning's program included a guided tour of the new bio-fermentation plant, followed by an exhibition dedicated to expertise and know-how, divided into three sections. The first focused on EUROGERM's partners in connection with the Bio-fermentation Program, the second on the new LEVAROM® range of ingredients, entirely designed, created and produced at EUROGERM's bio-fermentation plant, and the third focused on corporate social responsibility (CSR) with EUROGERM's CSR team and the participation of the CRC®.

The afternoon began with a round-table discussion on the theme of "How to do business in a sector with a high environmental impact." with the participation of Antoine Hacard, President of the

Coopération Agricole Métiers du grain; Emilie Bobin, Partner PwC France, Head Sustainability team; Didier Boudy, CEO of Mademoiselle Desserts & President of the Fédération des Entreprises de Boulangerie (FEB); and Jean-François Honoré, CEO of the EUROGERM Group.

In the second part, a conference entitled “S’engager pour une alimentation durable: illustration dans la gastronomie” (Towards sustainable food: examples from gastronomy), with testimonials from Laura Chaussé, ÉCOTABLE, the first sustainable catering label in France, Antoine Barré-Foncelle, Co-founder of La Menuiserie - table 3 macarons Écotable in Dijon, and Simone Zanoni, Michelin-starred chef at the GEORGE V in Paris.

The day ended with a convivial Burgundian fermentation workshop, followed by a cocktail reception with musical entertainment.

About Eurogerm

Founded in 1989, EUROGERM is an agri-food group specialising in the design, production and sale of technological, sensory and nutritional ingredients and solutions for the milling, bakery-pâtisserie and catering industries.

The Group operates all over the world and employs more than 750 staff, spread across a multicultural network of 15 subsidiaries in Europe, Africa, the Americas and Asia.

Innovation, continuous improvement, sustainability, diversity, ethics and inclusion: these guiding principles are EUROGERM’s daily inspiration, helping it deliver bespoke support to its partners and employees, as part of a dynamic of sustainable, shared growth.

Eurogerm in figures: €205 million turnover – More than 750 employees – 15 subsidiaries worldwide

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