



PRESS RELEASE – June 15th, 2016

For immediate release

Epi Ingredients going one step further for customer's satisfaction

With new corporate initiative 'Passion du Lait®', Epi Ingredients takes a stand for enhanced product quality, sustainability and corporate responsibility alongside mother company Laïta

“As the dry ingredients division of dairy cooperative Laïta and one of the world's dairy ingredients experts, Epi Ingredients has been integrating issues linked to quality management, sustainable development and human growth for many years. 'Passion du Lait®' was the next logical step towards a more unified approach to form the basis of the group's sustainable and corporate responsibility development, also setting concrete targets for the next few years”, explains Mathieu Lucot, Marketing Manager.

After signing a charter for unified values across the French dairy sector supported by the French National Federation of Dairy Farmers (FNPL) earlier this year, Laïta recently launched the forward-looking initiative 'Passion du Lait®' (Passion for Milk). This initiative is aiming at bringing together all members of the Laïta network around shared values of progress, transparency and product excellence to better serve today's and tomorrow's customers and consumers. With this new quality management and sustainability program, the company set the stage for continuous improvement in offering diversified, responsible and healthy nutrition that consumers can fully trust, while staying true to the cooperative's vision and preserving the future of French dairy operations.

The program goes beyond basic quality standards and was built around four major focus areas with specific goals for each of them:

- Quality & Safety: for example, ensure 100% Western France origin and enhanced fatty acid profile of the milk collected
- Land & Individuals Development: for example, substantial investments in regional activities and individual training
- Environmental sustainability: for example, reduce total greenhouse gas emissions by 20% by 2020
- Animal Welfare: for example, progressively enhance animal wellbeing by sharing and implementing new techniques (massaging brushes, music, etc.)

With consumers seeking reassurance and increasingly looking for 'natural' as if it was a token of quality, Epi Ingredients' customers are getting more and more demanding. In this context, 'Passion du Lait®' is a useful tool, setting the framework for streamlined operations, efficient supply chain and sustainable milk supply. The dry ingredients division owns 4 high-performance industrial facilities, all located in Western France and with no farm more than 100kms away from the plant that processes their milk. Keeping full control of the entire value chain from field to fork is how they can offer the highest quality, most natural and safest ingredients possible to fulfill their customers' needs.

“As a major food producer, we also have a responsibility to contribute to enhance people's lives with natural and nutritious value-added products and Epi Ingredients is committed to providing sustainable

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solutions to global health-related challenges”, says Mathieu Lucot. As such, the company has made substantial investments in marketing, equipment and human resources to support the infant nutrition market, an area in which they can make a difference especially in light of the ‘Passion du Lait®’ initiative which provides enhanced transparency and product excellence. Although an isolated corporate initiative, this program is deeply rooted in renowned and certified quality management systems such as NFV01 007, ISO 9001, IFS, BRC, FSSC 22000 and will also be assessed by a third-party organization. All of which should contribute to customer reassurance regarding the origin and transformation of the ingredients offered.

For more information on Epi Ingredients’ strategy and the ‘Passion du Lait®’ approach, contact Mathieu Lucot: mlucot@laita.fr or visit: <http://www.epi-ingredients.com/>.

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ABOUT EPI INGREDIENTS

Subsidiary of the French company Laïta, Epi Ingredients specializes in developing and marketing dry dairy ingredients for the food and nutrition industry. With a team of experts dedicated to supporting customers’ projects, Epi Ingredients is able to offer each of them an individualized response suited to their specific needs.

The quality of the milk used to produce Epi’s dry ingredients is guaranteed through high levels of traceability resulting from a local collection process (100% French) and full management by Laïta, one of the top 10 dairy cooperatives in Europe. This quality assurance carries on to Epi Ingredients’ customers and their end-products.

Epi Ingredients key figures:

- 2 540 milk producers
- 1.5 billion liters (≈ 400 million gallons) of milk processed annually
- 1.3 billion € in revenue
- Customers in over 100 countries
- 100 000 MT (≈ 220.5 million lbs) dairy ingredients produced / year
- 4 high-performance industrial facilities specialized in drying, extrusion, membrane separation, fermentation and dry-blending
- 1 applications lab + 1 pilot plant

For further information, visit <http://www.laita.com/en/>

A **Laïta** company

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