# ARYZTA

**Capital Markets Day** 

6<sup>th</sup> October 2016

# **Forward Looking Statements**



This document contains forward looking statements which reflect management's current views and estimates.

The forward looking statements involve certain risks and uncertainties that could cause actual results to differ materially from those contained in the forward looking statements. Potential risks and uncertainties include such factors as general economic conditions, foreign exchange fluctuations, competitive product and pricing pressures and regulatory developments.







Purpose



# To provide great food to people with busy lifestyles the second second

#### Mission



> Deliver high quality memorable food experiences

- » Consumers
- » Food Professionals
- » Large scale Foodservice & Retail customers



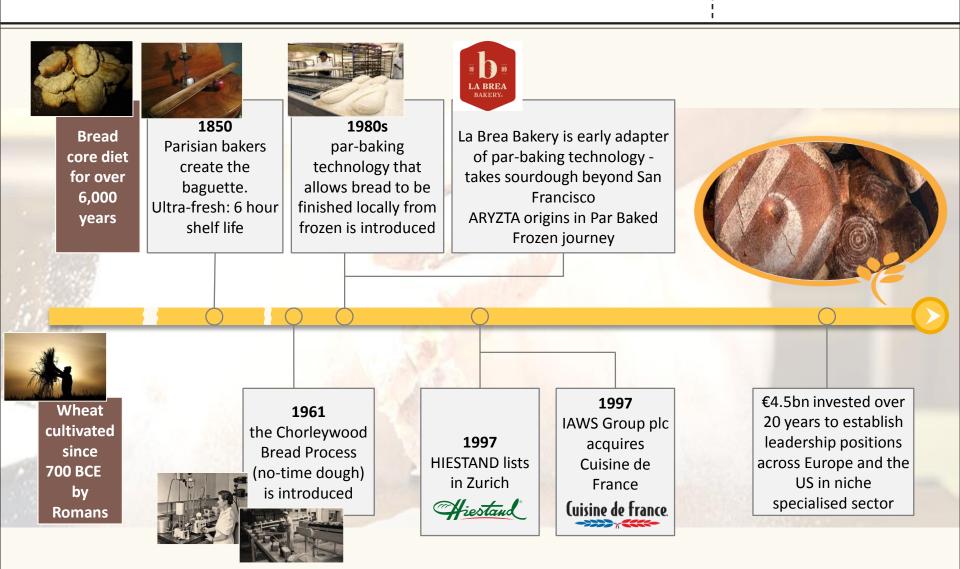


- > Why Bakery?
- > Why Frozen?
- > Why Consumer Obsession?
- Essential Components of Value Creation

## **Defining the Space - Evolving Bakery**



**Evolution in recent decades** 







Critical in par-baking – freezing unlocks growth potential in speciality bakery

## **Defining the Space - Evolving Consumer**

#### Transformation in recent decades

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1960-2010 Golden Era for Big Retail & Big Food – FMCG Sector	Currently
<ul> <li>Consumer enjoying benefits of processed convenient food</li> </ul>	<ul> <li>Resurgent interest in food preparation blurs the lines between the amateur and the professional</li> <li>Prepares food to reconnect, relax, socialise, be creative, be healthy</li> </ul>
<ul> <li>Consumer disconnect from food and farming origins</li> </ul>	<ul> <li>Concerned about Health and Quality</li> <li>Skeptical – concerned about health and quality issues</li> <li>Bad experiences of frozen food in retail – typically low quality</li> </ul>
<ul> <li>Slowing food innovation accelerated consumer disconnect</li> </ul>	<ul> <li>Driven by Experiences and Trends</li> <li>Motivated by experiences – engages with the unique, the bespoke</li> <li>Motivated by and actively engaged with trends – local, seasonal, environmentally friendly, organic,</li> </ul>
<ul> <li>Digital era coincides with recession and health awareness</li> </ul>	<ul> <li>Caring about Convenience</li> <li>Demands convenience – instant gratification, one-click, time-poor, channel-irreverent</li> </ul>
Consumers take charge of conversation     © ARYZTA, October 2016	Eager to Communicate on Wider Social Platforms> Activist – opinionated and communicative to ever-widening social circles

#### **Defining the Space - Evolving Consumer**





### Picard in the Context of ARYZTA

Complementary supply chain with increased frozen capabilities and further upside from expanding international presence

- French consumer uniquely retained engagement with high quality food and understands power of frozen
- Consumers acknowledging a wide array of significant nutritional benefits of frozen food
- Increasingly modern discerning consumers outside France seek engagement with quality food frozen
- Picard is market leader in speciality frozen food in France
- > ARYZTA brings international experience to Picard
- Picard expands Frozen Food capability of ARYZTA

Potential for Further Upside through Complementary Operations and Aligned Business Culture

Contemporary

**Discerning Consumer** 

Striving for Quality

**Frozen Products** 

Best in class joint

capabilities to target

consumer on an

international scale

- Culturally aligned and innovation led with complementary supply chain
- Finger on the pulse of consumer through direct engagement
- > Picard is at the forefront of premium frozen innovation
- Uniquely positioned to anticipate consumer trends

#### **Economics**

- Transaction timed to enhance long term value creation
- Best in class cash flow generation
- Economic and investment case stage gates to inform call option decision
- No put option or investment obligation
- Conscious of Investor concerns regarding transaction and timing



#### **ARYZTA Key Pillars**





## ARYZTA Group at Glance

Global presence with 57 bakeries across 29 countries





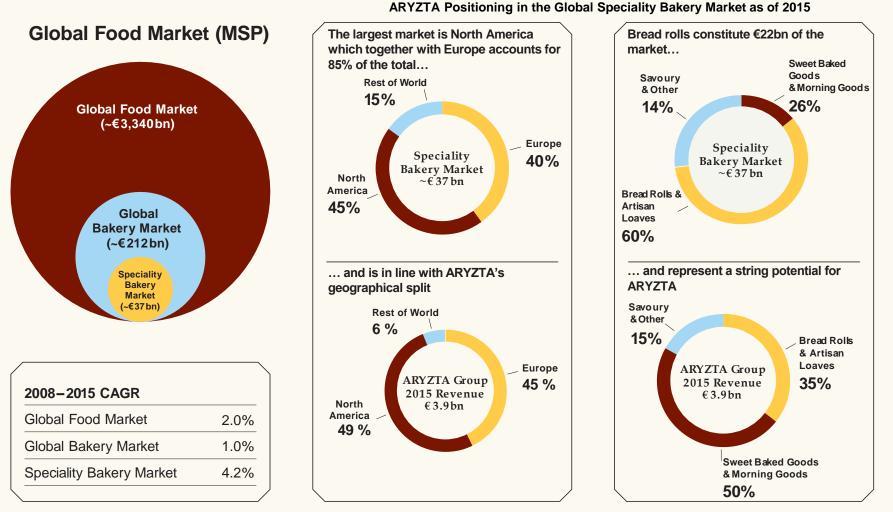


(6%)

## **Global Food & Speciality Bakery Market**

ARYZTA is well-positioned in the fast-growing speciality bakery market



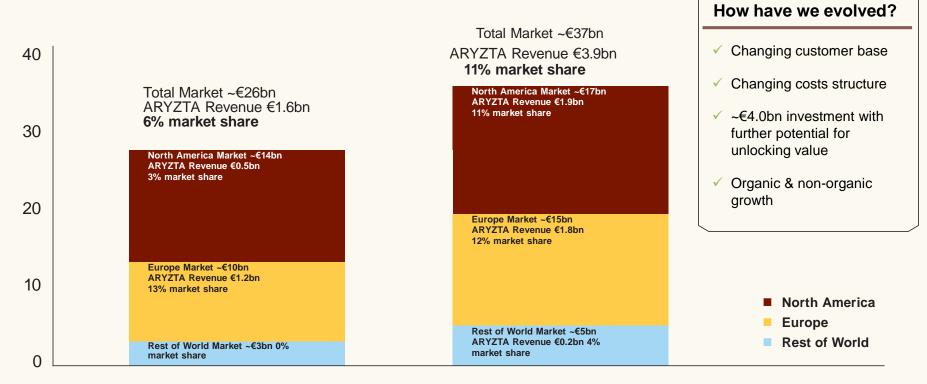


Source: ARYZTA, Euromonitor, Gira, Kantor, LEK, Nielson, Technomic.

## **ARYZTA Food Group Speciality Bakery Market Share**

Over 2008-2016 years ARYZTA increased its market share from 6% to 11%





2008 Market Share

2016 Market Share

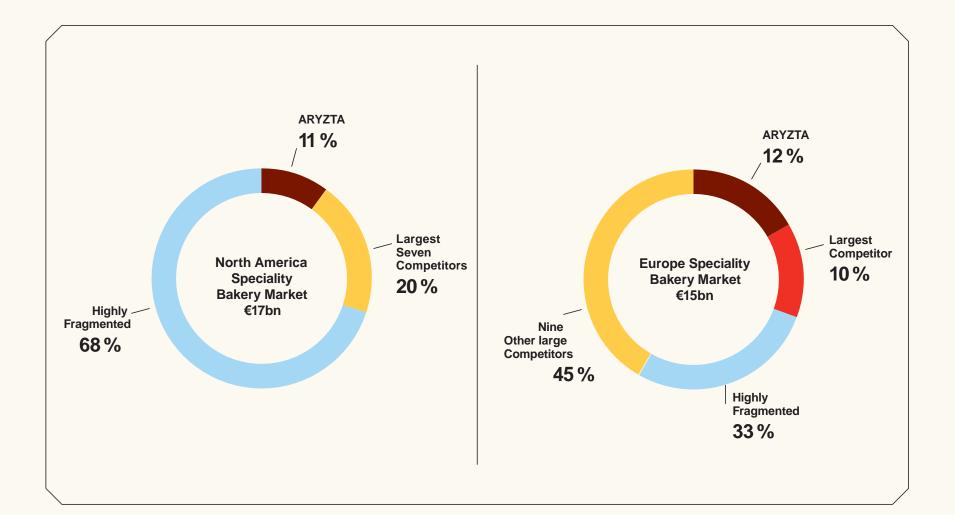
Growth in ARYZTA market share from 6% in 2008 to 11% in 2016 primarily driven by acquisitions investments since 2010.

Source: ARYZTA, Euromonitor, Gira, Kantor, LEK, Nielson, Technomic.

## And While We Won Market Share, Specialty Bakery Market Remains Highly Fragmented



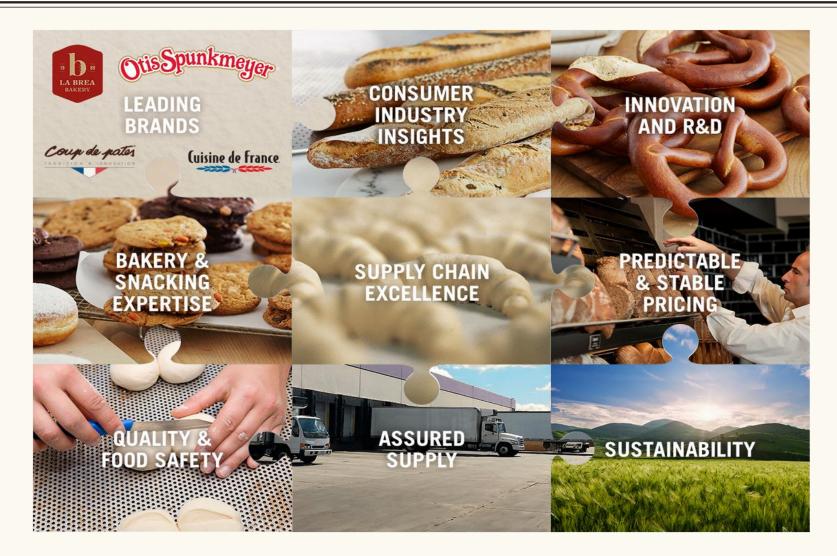
ARYZTA has a unique position in a yet fragmented market...



#### **ARYZTA Customer Centric USP**

...with robust foundation focused on customer to sustain our leadership position





#### **Focus on Customer**

Customer at heart of what we do



Welcoming Aroma Of Baking

Frequent Bake Off "Little & Often" Means Freshness Guaranteed

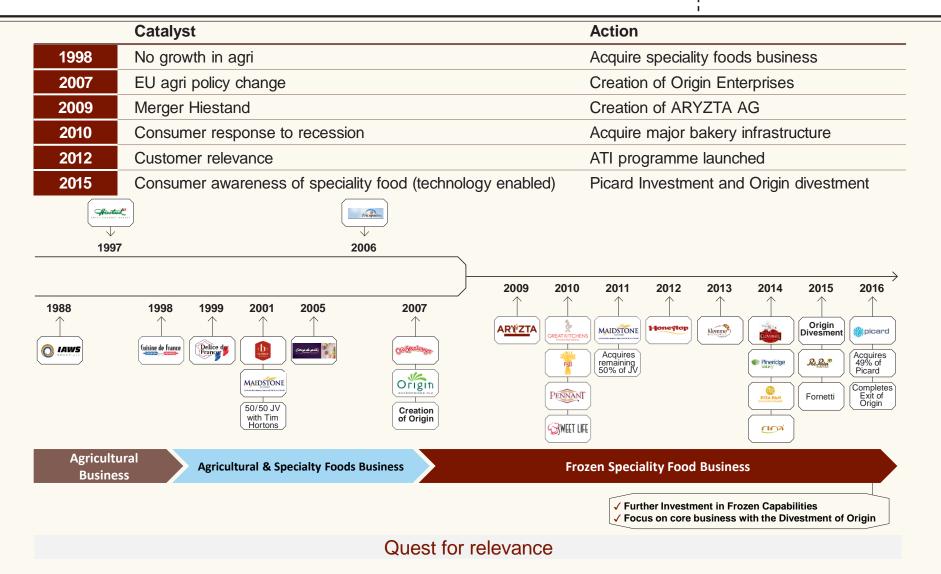
Frozen Capabilities Enabling to Address Consumer Trends

- Increased consumer footfall
- Increased frequency of store visit
- Increased customer spend
- Reduced waste
- Reduced labour costs
- Reduced space
- Extensive range of different dough types
- No additives or preservatives clean label
- > Aligned with modern consumer trends of clean label, variety and convenience
- Well-invested bakeries and kitchens with modern frozen technology
- Established relevance in frozen speciality foods
- Innovative consumer facing business
- > Generates trend insights which drive the engagement with large supply chain customers
- Customers can leverage insights into changing consumer trends early to support market share growth
- Chef-led Innovation & Trends
  - » Discerning consumers
  - » Fine dining to casual dining to QSR
  - » Specialist Retailer to convenience
  - » Foodservice

#### Attributes relevant to Retail ISB, HORECA, QSR & Convenience

#### **Business Evolution**





#### **ARYZTA / IAWS Share Price** Performance





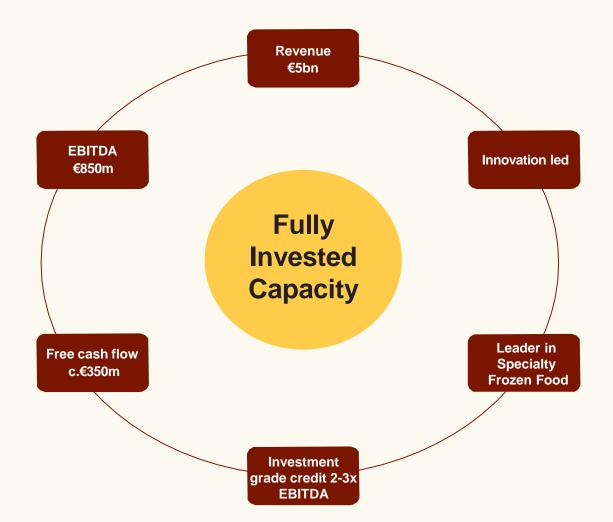
Source: Datastream and Bloomberg as of 29-Sep-2016

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#### **Future Capacity – Fully Unlocked**





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Our Market	Tyson Yu
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<b>3</b> ARYZTA AG – Financials	Patrick McEniff

# To be the Best Bakery

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# **Our Focus**



Our Business	Bakery Experience
	<ul> <li>Significant Investment in building our Brands, includir and Otis Spunkmeyer</li> </ul>
Our Sustainable Growth Model	<ul> <li>Deliver outstanding Quality and Value to Customers Consumers alike</li> </ul>
Our Market	<ul> <li>Significant available Capacity created through our i Bakery Network</li> </ul>
Our Customer	<ul> <li>Protect Customer Brands and our Brands through be and People Safety Programs, Procurement excellent ARYZTA Integrated Management System ("AIMS")</li> </ul>
Promise	<ul> <li>Provide transparency in Sourcing, Processes and Co Social Responsibility</li> </ul>
Summary	Deliver Underlying Revenue, EBITA and ROIC growth

- Develop and market Foods that redefine and enhance the Specialty
- ands, including La Brea Bakery
- to Customers and
- through our industry-leading
- ds through best-in-class Food nent excellence and proprietary m ("AIMS")
- esses and Corporate
  - © ARYZTA, October 2016 24

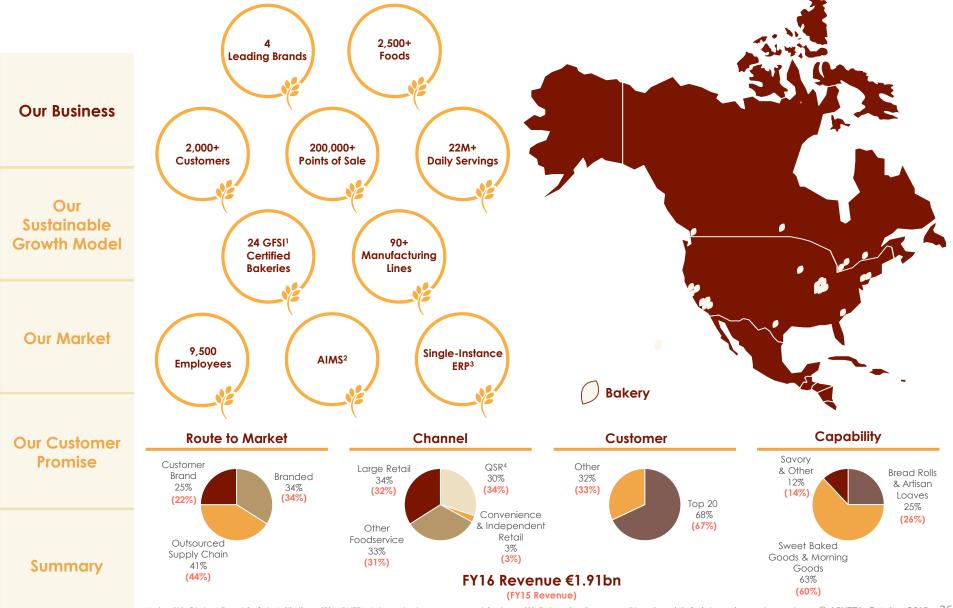
# **Our Strategy**





# Our Business at a Glance





Note: (1) Global Food Safety Initiative; (2) ARYZTA Integrated Management System; (3) Enterprise Resource Planning; (4) Quick service restaurant

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# **Our Operating Structure**





**Our Team** 



		Key Management		Business Units				North America Functions			
Our Business		0			( Star	G			R		R
Our		John Yamin	Ronan Minahan	Kristina Dermody	Andrew Brimacombe	Joel Feldman	Tyson Yu	Tracie Sheehan	Mitch Rosen	Culbert Lu	Scott Fitzgerald
Sustainable Growth Model	Title	Chief Executive Officer	Chief Operating Officer	President Brand	President US Consumer Foods	President US Baking Solutions	President Canada	Chief Health, Quality & Sustainability Officer	Chief Accounting Officer	Chief Legal and Human Resources Officer	Senior Vice President Innovation
Our Market	Years with ARYZTA	14 Years	12 Years	4 Years	3 Years	9 Years	9 Years	4 Years	10 Years	3 Years	17 Years
	Years in Industry	37 Years	17 Years	22 Years	14 Years	17 Years	12 Years	32 Years	26 Years	16 Years	17 Years
Our Customer Promise	Prior Experience	<ul> <li>Starbucks</li> <li>Marriot</li> <li>ARAMARK</li> <li>Louise's</li> </ul>	• Arthur Anderson • Tesco • GameStop	• Starbucks • Beautifull	• Accenture • Deloitte	• Clorox	• Lindsey Goldberg • Merrill Lynch	• Sara Lee • Kellogg • Zoecon • Westing-	<ul> <li>Fresh Start Bakeries</li> <li>Bell Industries</li> <li>PwC</li> </ul>	<ul> <li>GE Capital</li> <li>Arden Realty</li> <li>Allen Matkins</li> </ul>	<ul> <li>Sweet Life</li> <li>NBC</li> <li>Prime Ticket Network</li> </ul>
Summary		Trattoria						house			

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# **Our Transformation Goals**

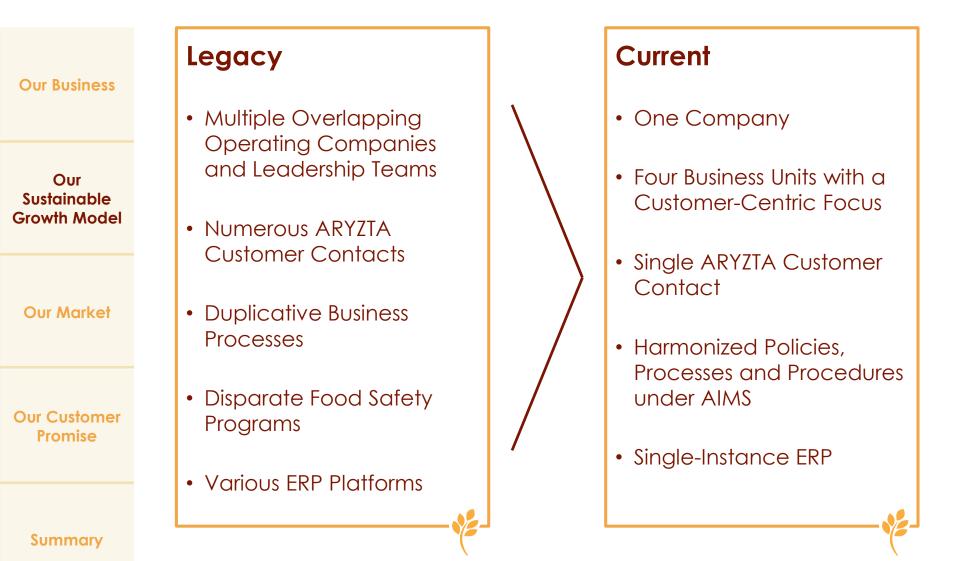


**Our Business** Our **Sustainable Growth Model Our Market Our Customer Promise** Summary

- Create a Leadership Position in Specialty Bakery
- Enhance our Customer Relationships
- Leverage our full Portfolio
- Establish one Way of Working
- Eliminate Duplication
- Delayer our Management Structure
- Develop New Capacities and Capabilities
- Improve Revenue and Margin

# **Our Transformation**





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# Our Repositioning with Capital Investments



		Investment Initiatives (mEUR)		
Our Business	Cash Non- recurring	<ul> <li>Integration into 4 Business Units aligned with our Customers</li> <li>Reduced Network by 8 Bakeries, 50 Distribution Centers, 5 Offices</li> </ul>	2012 2013 2014	40 38 43
Our Sustainable Growth Model	Expenditure	Function Consolidation and Headcount Reduction	2015 2016	31 24
Our Market	Capital Investment	<ul> <li>Implemented Single-Instance Fully-Integrated ERP Platform</li> <li>Expanded Artisan Bread and Snack Food Capacity</li> <li>Routine Maintenance of 90+ Manufacturing Lines</li> </ul>	2012     5       2013     50       2014     50       2015     50	0 112 175
Our Customer Promise	Acquisitions	<ul> <li>Flexible Manufacturing for Branded Food Growth</li> </ul>	2016 2012 2013 50 2014	81
Summary		Enhanced Customer and Geographic Relevance	2015 2016	

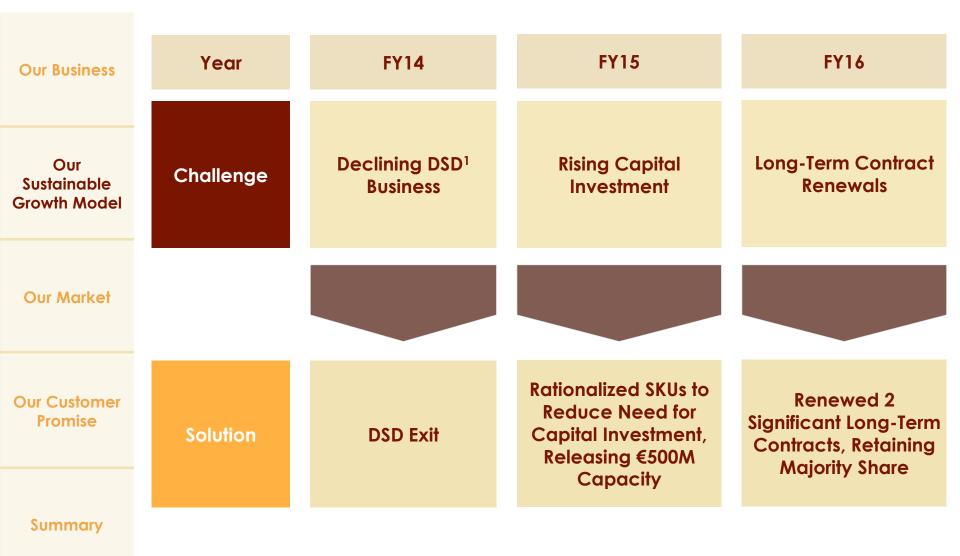
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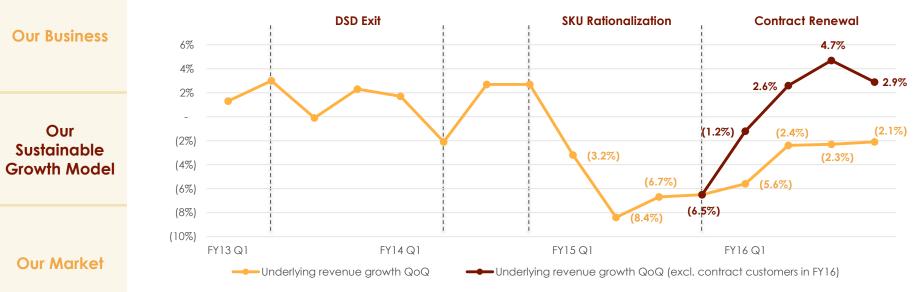
# **Our Challenges and Solutions**





# **Our Financial Performance**





#### **Underlying Revenue Growth**

#### **Financial Performance**

Our Customer		FY12	FY13	FY14	FY15	FY16
Promise	Revenue (mEUR)	1,372	1,460	1,587	1,942	1,908
	Underlying Revenue Growth	7.0%	1.6%	1.3%	(6.2%)	(3.1%)
	Underlying Revenue Growth (excl. Contract Renewals)	-	-	-	-	2.2%
	EBITA (mEUR)	176	190	230	275	243
Summary	EBITA Margin	12.8%	13.0%	14.5%	14.2%	12.8%
	ROIC	10.5%	12.2%	11.3%	10.6%	9.8%

# **Our Sustainable Growth Model**



#### Established Brand, Customer and Category Leadership **Our Business** Creating our Leadership Position in Specialty Bakery Energizing our four Leading Specialty Bakery Brands Enhancing our Customer Relationships using our Customer-Centric Strategy & Dedicated Customer Teams • Our Establishing the Specialty Bakery Industry's Best Innovation Team • **Sustainable Growth Model** Expanding our Capabilities to service all Baked Food opportunities, releasing €500M of Capacity • Developing our 9,500 People to be the Best Bakers in the Industry **Our Market** Focused on Efficiencies and Cost Optimization Building the Most Efficient & Flexible Bakery Network, becoming the Manufacturing Leader of • our Core Categories **Our Customer** Harmonizing our Bakery Policies, Processes and Programs through our Proprietary AIMS **Promise Creating the Industry-Leading Procurement Organization** • Crafting the best-in-class Safety Programs for Our People & Food • Implementing a fully-Integrated Single-Instance ERP Platform • Forming a dynamic Shared Services Organization Summary

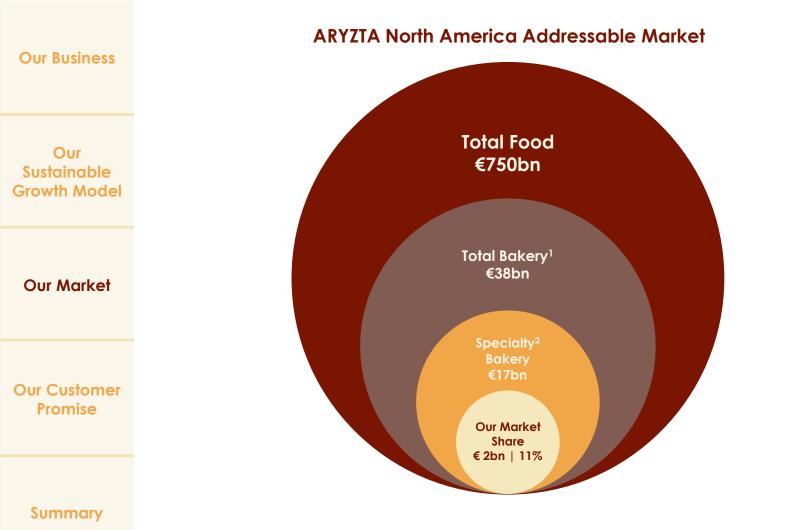
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Our Customer Promise Summary		

# ARYZTA Is the Leader in the SpecialtyBakery Market





Sources: Mintel; Technomic; Nielsen; Euromonitor; LEK

Note: (1) Total Bakery excludes frozen, foodservice, and restaurant pizza; (2) Specialty Bakery includes Artisan Breads, cookies, muffins, snack cakes, flatbreads, donuts, pastries, Danishes, English muffins, bagels, cakes, traditional non-pan breads, and take-and-bake pizza

### Specialty Bakery Is an Attractive Market Segment

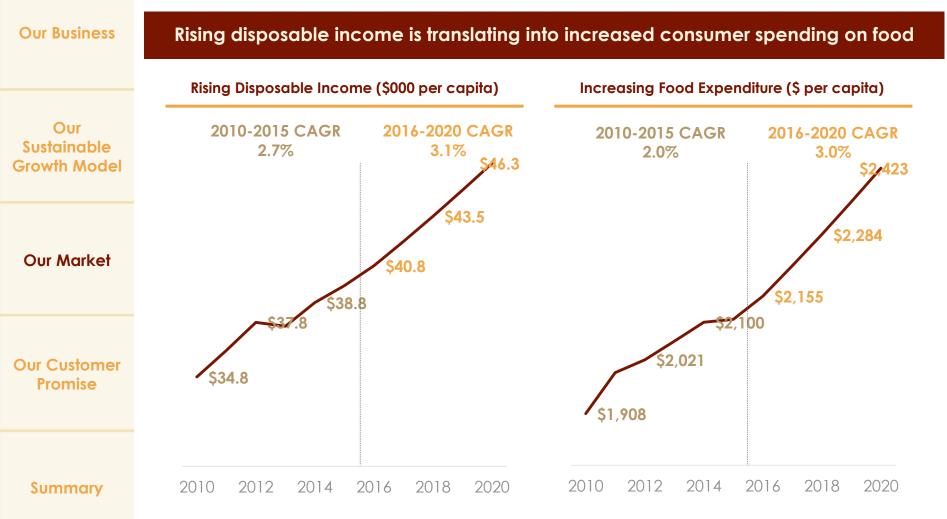


Our Business	
Our Sustainable Growth Model	
Our Market	
Our Customer Promise	
Summary	

- Attractive Market Dynamics supported by strong Fundamentals
- Evolving Consumers craving Brands and Foods they trust
- Evolving Customers demanding Innovative Solutions
- Increasingly rigorous Operating Environment presenting Challenges and Opportunities

#### Rising Incomes Driving Increased Consumer Spending on Food

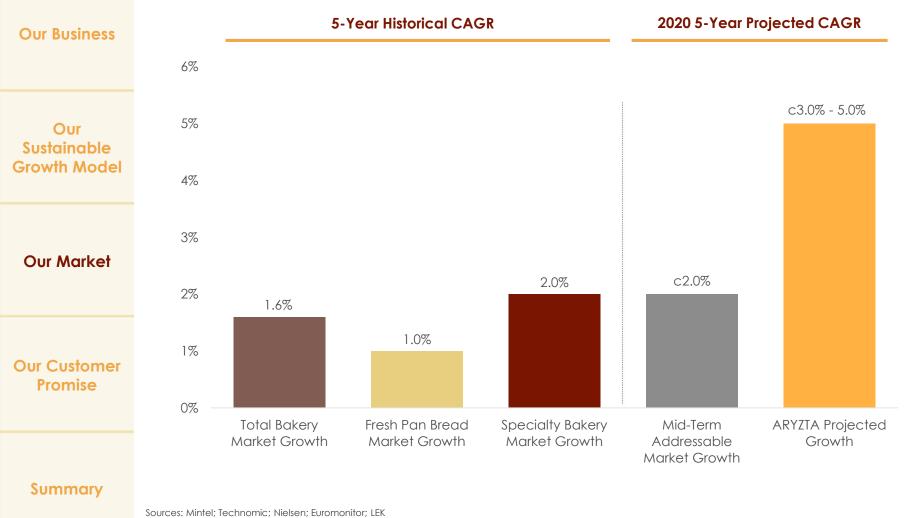




Source: Euromonitor

#### ARYZTA Will Outperform Both Bakery and Specialty Bakery



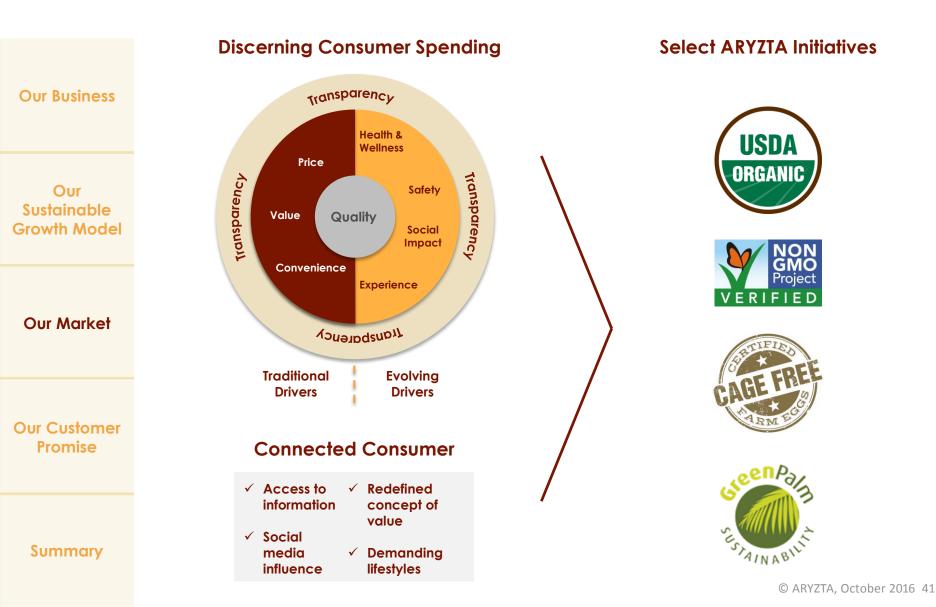


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## Evolving Consumer Demands Creating Strategic Opportunities





# Retailers Repositioning to Adapt to Evolving Consumers





# Foodservice Industry Is Innovating





# Partnering with Our Customers to **Meet Evolving Consumer Demands**



**Channel Leaders** 2016 Revenue 50% of Top 8 100% of 100% 80% of Top 88% of Casual Top 8 FS<sup>1</sup> **25 Retailers** Top 8 QSRs **Our Business** Management Diners **Quick-Service and Casual Restaurants** 32% chilis Olive Tim Hortons Garden Walmart 75% Our H-E-B **Sustainable** OUTBACK RED LOBSTER **Growth Model** SpartanNash Ahold DUNKIN' Applebees Wakefern Loblaws 50% TRADER JOE'S IHOP **Our Market** SUB 1/2 **Dennv**'s DEMOULAS ALDI **Foodservice** 68% Reinhart sodexo 25% COMPASS **Sysco Our Customer Promise** MCLANE ARAMARK Centerplate FOODS THE Delaware North. Gordon RITE 0% TrustHouse Summary ■Top 20 ■Other

> Sources: QSR Magazine; Internal ARYZTA data Note: (1) Foodservice



# Operating Environment Presenting Challenges and Opportunities



Stringent demands forcing food manufacturers to adapt their business models and infrastructure **Our Business** Health & Safety Labor Issues Food Safety **Specialized Commodifies** • Food Safety Occupational Increasing wages Increasing Our Modernization Act Safety and Health demand but Labor laws **Sustainable** ("FSMA") Administration constrained supply **Growth Model** ("OHSA") Shortage of skilled • Safe Food for increasing labor Canadians Act requirements and ("SFCA") visibility Rising healthcare costs Global Food Safety **Our Market** Initiative Accreditation ("GFSI") Customer audit standards **Our Customer** • Traceability **Promise** protocols Summary

#### ARYZTA Will Increase Its Specialty Bakery Market Share





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ARYZTA is dedicated to helping your business achieve sustainable success through customized, scalable and efficient bakery and snacking portfolio solutions. Our commitment to building your trust as a valued partner is as strong as our Passion for Good Food.

#### **Our Customer Promise**





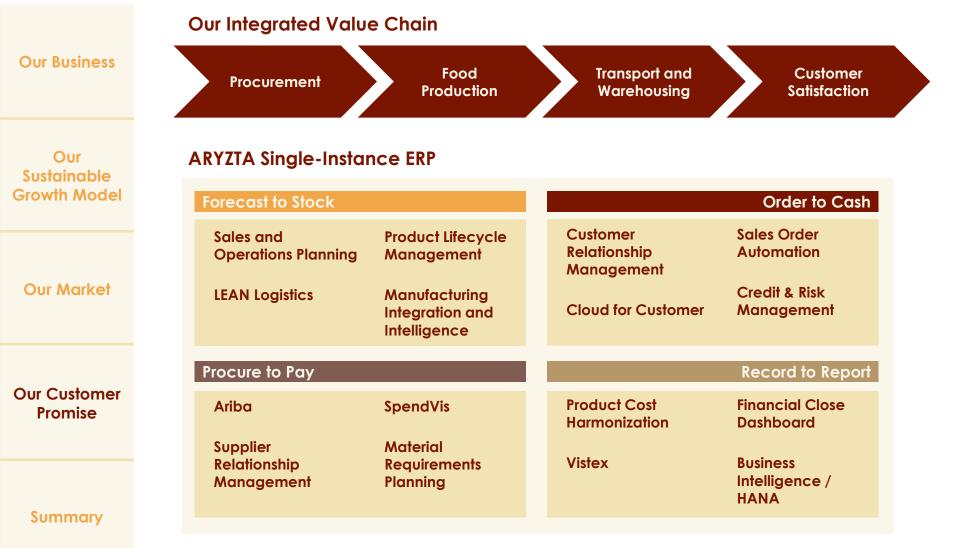
#### **Customer First**





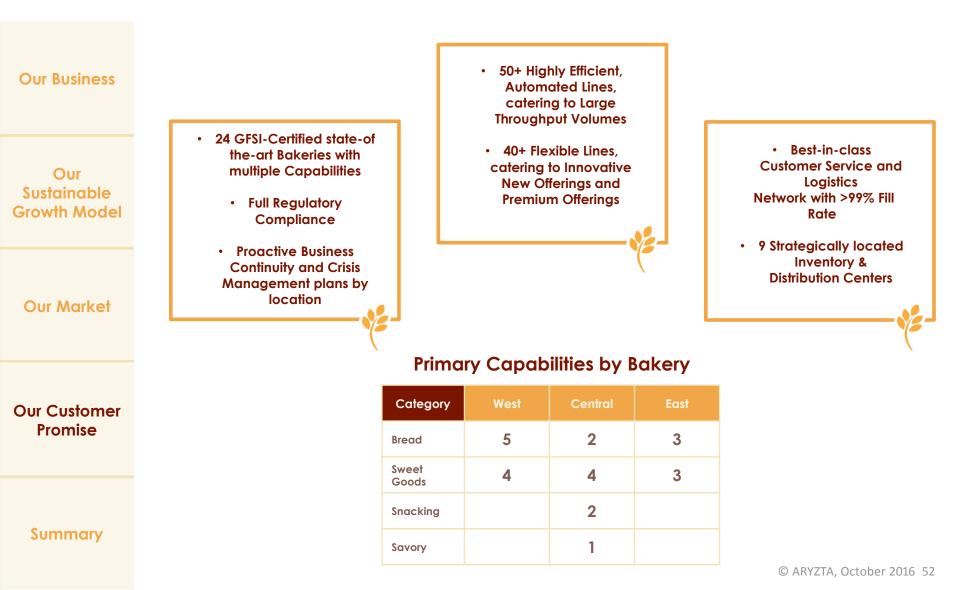
### Industry-Leading Bakery Network & Assured Supply





### Industry-Leading Bakery Network & Assured Supply





### Predictable Pricing and Strategic Supply Base



Strategic Supply Base **Predictable Pricing Our Business**  Leading Commodity Hedging Policy Partnered with industry-leading with long-term horizons Ingredient and Packaging Suppliers with mutual long-term commitments Our 100% Procurement Spend Management **Sustainable** facilitated by SAP / Ariba Procurement All Suppliers are regulatory-compliant **Growth Model** platform, commodity strategies and and accountable to ARYZTA's Code dedicated experts of Conduct Volume Sourcing utilizing North American Robust Supplier Relationship **Our Market** scale: 2% of cocoa and 1% of wheat Management program and sugar purchases Fully engaged in our Innovation Origin Sourcing for specialized and process as Culinary Partners unique Ingredients **Our Customer** Promise Contingent supply for all Ingredients Regularly-published Global Commodity and Packaging Outlook with transparency in commodity pricing Summary

### Rigorous Food & People Safety Programs and Quality Leadership





# **Elevating Sustainability**



Our Business	<ul> <li>Transparent Food Solutions</li> <li>Non-GMO and Organic Certification Programs</li> <li>Eliminating Partially Hydrogenated Oils, Reduced High Fructose Corn Syrup, Artificial Colors and Flavors</li> </ul>	FOOD	Project	USDA
	Sourcing for a Sustainable Future		VERIFIED	
Our Sustainable Growth Model	<ul> <li>1 Million Certified Cage Free Eggs</li> <li>Purchasing 100% Supply of Roundtable on Sustainable Palm Oil</li> <li>Detailed Ingredient Sustainability Programs</li> </ul>	SOURCING	RESPONDENT OF SUITAINABLE Pairs OF	EGG PROSE
	Protecting Our Planet			
Our Market	<ul> <li>Achieved Energy Star Challenge</li> <li>Award Winning Sustainability Programs</li> <li>Achieved Zero Waste-to-Landfill in Bakeries</li> </ul>	ENVIRONMENT	sustainable HAMILTON BURLINGTON Inspiring business - leading prosperity	ergy ERGY STAR
	Enhancing Our Communities			
Our Customer Promise	<ul> <li>Providing 4 Million Meals to Hungry Children</li> <li>Supporting Over 100 Charitable Activities</li> <li>Donating Food and Time to Feeding America</li> </ul>	COMMUNITY		EDING ERICA
	The Right Workforce to Drive Future Growth			
Summary	<ul> <li>Award Winning People Safety Programs</li> <li>Assuring Compliance with ARYZTA's Code of Conduct</li> <li>Detailed and Comprehensive Benefits and Rewards Programs for All Employees</li> </ul>	PEOPLE	Thomas Concerns	man cher, common de transcentrations de Martine Common de Martine C
			© ARYZTA. Octo	ber 2016 55

### **Elevating Sustainability**





Summary



#### **BREAK | BAKERY TOUR**

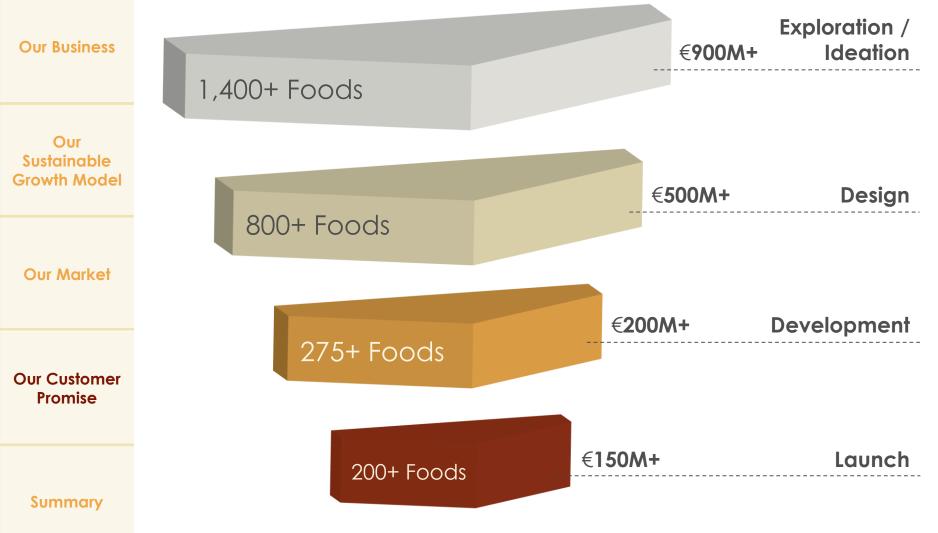
# **Pioneering Innovation**





#### Pioneering Innovation – Stage-gate





# Pioneering Innovation – Platforms



		Breads	Cookies	Muffins	Baked Snacks
Our Business		Converted all Artisan Breads to non-GMO	<ul> <li>Extended Clean Label Offerings</li> <li>Expanded</li> </ul>	<ul> <li>Expanded Proprietary Ingredients</li> </ul>	Removed High Fructose Corn Syrup, Artificial
Our Sustainable	Ingredients		Proprietary Ingredients		Colors & Flavors and PHOs
Growth Model					
Our Market	Foods	<ul> <li>Organic Artisan</li> <li>Heritage Grain</li> <li>Ethnic Range</li> <li>Gluten Free</li> <li>Toaster Bread</li> <li>Pretzel Bread</li> </ul>	<ul> <li>Enhanced Freezer-to-Oven Capabilities</li> <li>Premium Filled Cookies</li> <li>Super Cookie</li> <li>Brookie</li> </ul>	<ul> <li>Filled and Dual Batter Muffins</li> <li>Angel Food Muffin</li> <li>Pre-deposited Muffin</li> <li>Bundt Cakes</li> </ul>	<ul> <li>New Retail Range of Cookies, Muffins and Snack Cakes</li> <li>Holiday Offerings</li> </ul>
Our Customer Promise	Packaging			<ul> <li>Retail and Club channel support through Shelf Life extensions</li> </ul>	<ul> <li>Retail and Club channel support through Shelf Life extensions</li> </ul>
Summary					

#### Foremost Baking Knowledge & Expertise





#### Our Sustainable Growth Model

Our Market

#### Our Customer Promise

#### Summary

Chef Council & Culinary Capability



- Global Network of over 80 Chefs
- Network of Development
   Partners from
   Suppliers, Culinary
   Institutes and
   Universities
- 15 Test Kitchens in the Americas and 30 globally
- Culinary Centers of Excellence in LA, Chicago and Paris

Baking & Snacking Insights and Expertise



- Core Focus on
   Specialty Bakery
- Industry-leading Category Management team with unique insights, knowledge and expertise in the Baking Industry
- Quarterly Consumer Insight publication





- Over 50 sourcing professionals globally, 25 in the Americas
- Deep Ingredient Networks to find differentiating items
- Assured and safe Ingredient Supply through GFSI and policy compliance
- Strategic Supplier Partnerships
- Quarterly publication

Solution Focused Exploration

#### Accelerated Commercialization



- Rapid and Repeatable approach to exploring new concepts
- Partnership approach to development with Customer-Dedicated Chefs
- Faster Execution of samples and Customer presentations of Foods



- Dedicated team of Project Management experts
- Best-in-class Commercialization process delivering developments on-time and with a higher success rate
- Integrated process and reporting

# Winning Specialty Bakery Portfolio AR ZTA





#### **Tailored Customer Solutions**



#### PIONEERING INNOVATION

- Over 200+ New Foods launched every year with a 70% launch rate driving over €150M of incremental Revenue
- Guiding trends through our Culinary Network
- Experimenting with new Ingredients and revolutionary Baking Techniques
- Delivering the most successful and widest range of New Foods in Specialty Bakery



#### FOREMOST BAKING KNOWLEDGE & EXPERTISE

- Uniquely dedicated to Specialty Bakery
- Best Development Team of Chefs, Culinary Professionals and Culinary Partners
- Robust Commercialization Process delivering best success rate
- Largest and most flexible Manufacturing Network
- Experienced bakery team to commercialize New Foods
- Simple, high-quality, traceable Ingredients

#### Summary

**Our Business** 

#### **Leading Brands**











#### TO ELEVATE THE SWEET SNACK EXPERIENCE

#### THROUGH CONSISTENTLY DELIVERING ON QUALITY AND GREAT TASTE

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#### **GENERAL SNACKING**

#### **SNACKING INDUSTRY WILL HIT AT LEAST**



IN 2020, WITH 60% OF SALES COMING FROM TWO CONSUMER SEGMENTS:





# SNACKING IS UNIVERSAL



## Everyone Snacks



of adults snack at least once daily while half of adults snack two to three times per day



#### Better For You Options



of consumers indicate they are snacking on healthier foods this year compared to last year and are more likely to be serving healthier snacks to their children





66% of people who snack were not interested in limiting their intake of sweets



# THE HISTORY OF OTIS SPUNKMEYER





#### REDEFINING SNACK CAKES WITH NO FUNKY STUFF



**NO PARTIALLY HYDROGENATED OILS** 









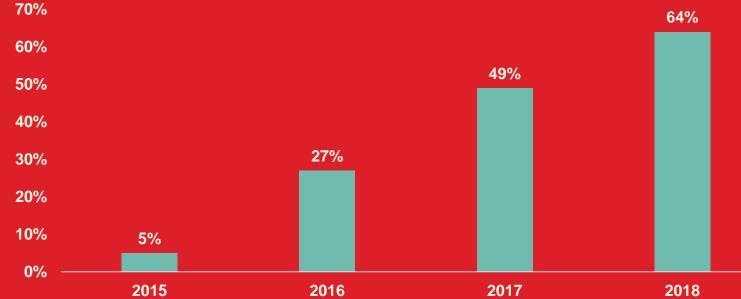




#### **ACV GROWTH GOALS**







Note: All commodity volume







## SAMPLING ACTIVATION



## IN-STORE ACTIVATION













if Like Page

Otis Spunkmeyer Sponsored - @

Let's be honest, the snack aisle hasn't really changed in several decades. So we're taking on all your favorite snacks and making them better, like



Click download for a coupon, taste test us against your favorite snack, and tell us what you think.
Redeemable where OLS Spunkmeyer Critere Cakes are sold. For a limited time only
www OTISSEPTIMENT COM

## SOCIAL RESPONSIBILITY



CBS Los Angeles







# 1989LA BREA<br/>BAKERY®



## **OUR MISSION**









To always make delicious food with integrity — simple ingredients and a patient process.

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## **BIRTHPLACE OF ARTISAN BREAD IN THE US**





## 1989

The artisan bread movement was born when La Brea Bakery opened its doors on La Brea Avenue in Los Angeles, CA

## 1995

La Brea Bakery develops a process that replicates the traditional way bread should be made – original starter, patience and time to let the flavors develop, and each loaf hand-touched



## 1992

Artisan bread started becoming available nationally when La Brea Bakery started developing the par-baked process

# <u>4014</u>

LA BREA

La Brea Bakery celebrates 25 years with a brand refresh symbolizing its commitment to continue leading the artisan bread industry



## TODAY

La Brea Bakery is the number one Artisan Bread company



## **BIRTHPLACE OF ARTISAN BREAD IN THE US**

Highest Quality, Simple Ingredients

No Preservatives, Additives or Dough Conditioners



Kosher Pareve and Certified Organic Bakeries

**Transparency of Sourcing and Process** 

Non-GMO





## **2016 AWARDS RECEIVED**

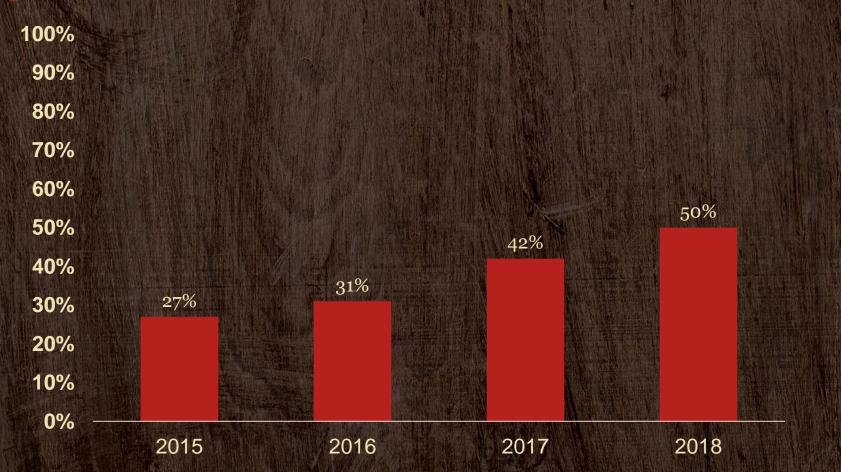


Snack Food & Wholesale Bakery, named La Brea Bakery its 2016 Bakery of the Year - June 2016 Snack Food & Wholesale Bakery, named La Brea Bakery's Gluten Free Sliced Sandwich Bread one of two Best New Snack & Bakery Products of 2015 - January 2016 Dessert Professional Magazine, named Matthew McDonald one of the Top Ten Bread Bakers of 2016 - March 2016

<u>Hermes Creative Awards, La Brea</u> Bakery "Thanksgiving Heroes" wins Platinum - April 2016 2016 PR Daily Video Awards, named La Brea Bakery "Thanksgiving Heroes" Grand Prize Winner - April 2016



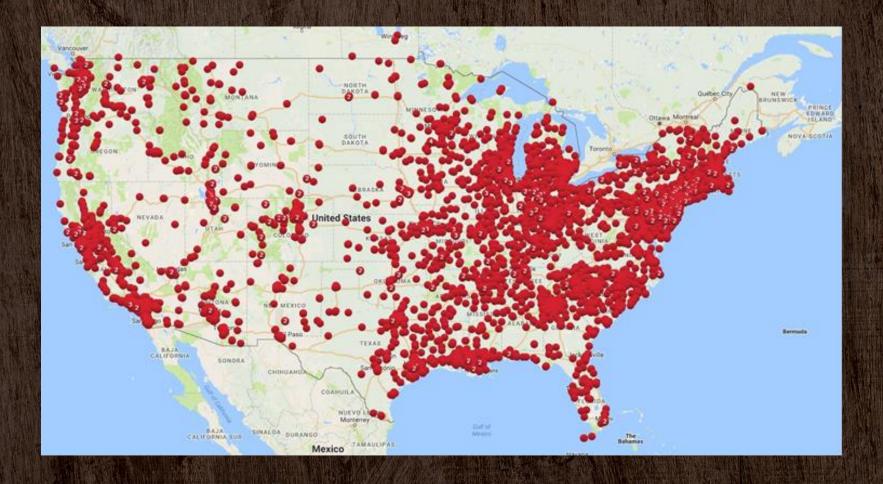
## ACV GROWTH GOALS



Note: All commodity volume



## **US DISTRIBUTION**



"The bread that you buy in the supermarket, in that package, the Wonder Bread, is very different than what bread was for most of history."

- Michael Pollan, Cooked

## The New York Times Magazine Bread Is Broken

Industrial production destroyed both the taste and the nutritional value of wheat. One scientist believes he can undo the damage.

By FERRIS JABR OCT. 29, 20

"Before the advent of industrial agriculture, Americans enjoyed a wide range of regional flours milled from equally diverse wheats, which in turn could be used to make breads that were astonishingly flavorful and nutritious. For nearly a century, however, America has grown wheat tailored to an industrial system ..."

We are proud to be the first national farm to table bread in North America. Artisan Breads made from single origin heritage grains. La Brea Bakery Reserve embraces the beauty and dignity of farming and the true taste of real food.

EA BA

## OUR BELIEFS IN PRACTICE

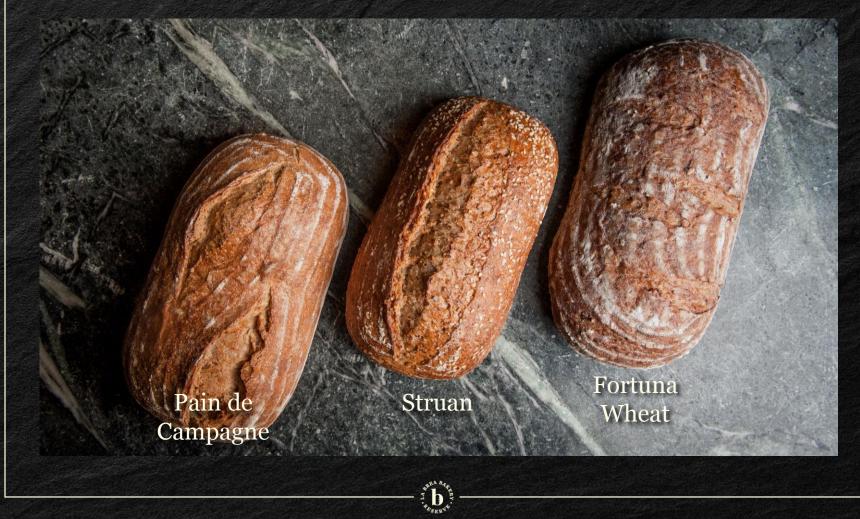
From the farm to your table, La Brea Bakery Reserve strives to bring well-crafted, nutritious and flavorful breads:

- Single Origin
- Heritage Grains
- Our Starter
- Patient Process
- Responsible Farming



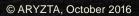


## LA BREA BAKERY RESERVE: Vintage 2016





SREA BAR



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Our Market	Tyson Yu
Our Customer Promise	Andrew Brimacombe   Tracie Sheehan Scott Fitzgerald   Kristina Dermody
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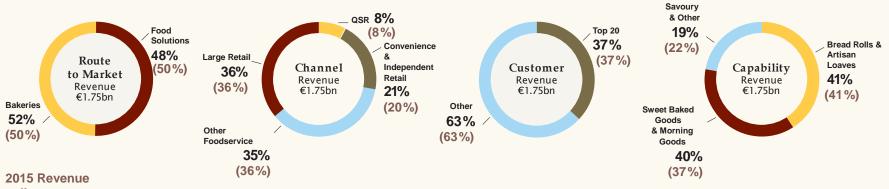
#### ARYZTA Europe Year ended 31 July 2016





#### ARYZTA Europe 2016 Financial Highlights

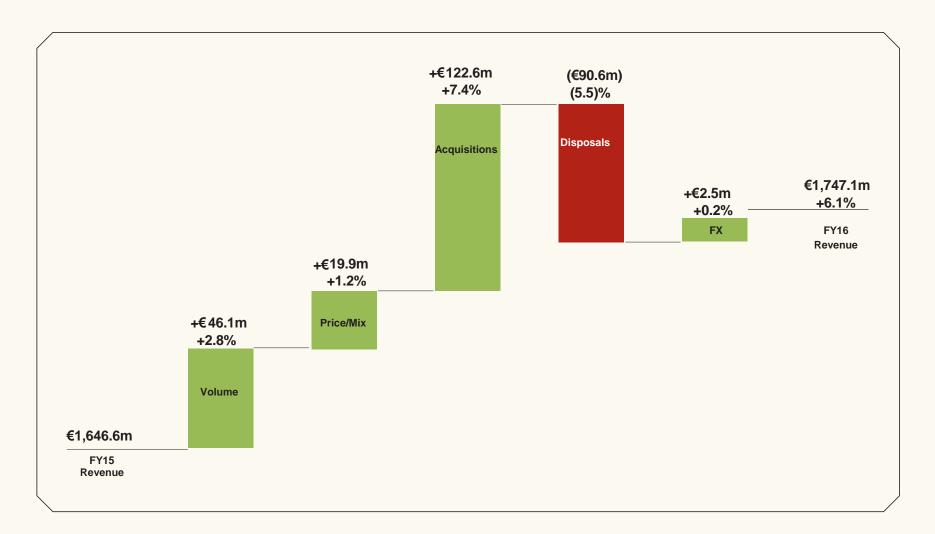
Revenue	<b>↑</b>	6.1%
Underlying revenue	<b>^</b>	4.0%
Acquisitions, net	<b>^</b>	1.9%
Currency	<b>^</b>	0.2%
EBITA	<b>^</b>	1.8%
EBITA margin	¥	(50) bps



split



#### **ARYZTA Europe Revenue Analysis**



- 1

#### **ARYZTA Europe - Germany**



<ul> <li>Completed new €150m bakery investment with 5 lines at existing campus</li> </ul>
<ul> <li>Closed older, less efficient facility employing 500 people</li> </ul>
<ul> <li>Transferred almost €80m revenue into existing facilities incl. new bakery</li> </ul>
<ul> <li>Significant disruption from commissioning of 225 SKU into existing capacity</li> </ul>
<ul> <li>New bakery still has capacity for further €80-100m revenue growth</li> </ul>
<ul> <li>NPD was impacted in H2 FY 16 from this consolidation</li> </ul>
<ul> <li>NPD recovery expected to drive revenue growth starting in Q2 FY17</li> </ul>
<ul> <li>Discounters are still growth driver for in-store bake off across region</li> </ul>
<ul> <li>Some discounters partially insourcing to partially meet own demand</li> </ul>
<ul> <li>Efficient manufacturing is key to partnering with big retailers &amp; discounters</li> </ul>
<ul> <li>Successful start of organic consumer packed specialty bread for retail</li> </ul>





#### **ARYZTA Europe - CEE**





- Acquisition of Fornetti performing well
- Hungary based with franchisee model across CEE
- Synergy with ARYZTA operations in CEE

- Developing business with modern retail and discounters ISB
- Leveraging local consumer insights
  - Established business aligned with ARYZTA values and strategy





#### **ARYZTA Europe - France**



Well Established Innovation Led Business

- Well established Coup de pates business in France
- Innovation led revenue generation model
- 30% of revenue Paris weighted

Impacted by Recent Events However Recovering

- Adversely impacted by series of terrorist attacks
- Tourists numbers visiting Paris negatively impacted
- Recovery period expected to shorten as consumers adjust to new security risk norm





#### ARYZTA Europe - Switzerland



	-	Well flagged c commences in
Well Flagged Contract	_	Renewal losse investment by logistics
Renewals	-	Originally a Jo dedicated asso
	-	€50m Revenu FY18
However Opens	-	ARYZTA rem viennoiserie
New Opportunities	_	Opens new op to new custon bakery assets

- Well flagged contract renewal volume loss of frozen bread commences in FY17
- Renewal losses triggered by significant insourcing investment by customer in fresh bread manufacturing and logistics
- Originally a Joint Venture investment with this customer in dedicated assets from 2001
- €50m Revenue expected to transfer in FY17 and €30m in FY18
- ARYZTA remains a key supplier of higher value viennoiserie
- Opens new opportunity and challenge to sell this capacity to new customers as ARYZTA will own 100% of the Swiss bakery assets





#### **ARYZTA Europe - UK & Ireland**



Economic Recovery	_	Economic recove regions Consumers sper
Update on Acquisitions	_	Acquisition of La sector, performin
FX Volatility Triggered by Brexit Require Price Increases	-	Brexit and FX vo Require price in Current supply a Supply €50m int suppliers Limited frozen s supportive of pri

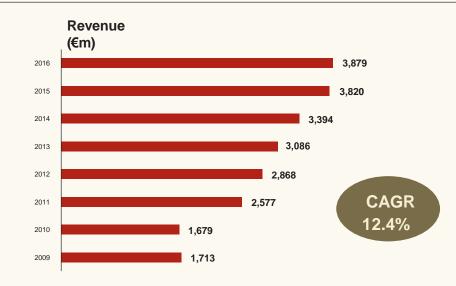
- very assisting strong performance in both
- ending again
- a Rousse, focused on premium restaurant ing well
- olatility a key issue
- ncreases to recover FX impact
- approximately €50m from Ireland
- nto UK sourced from third party continental
- speciality manufacturing capacity in UK ricing strategy

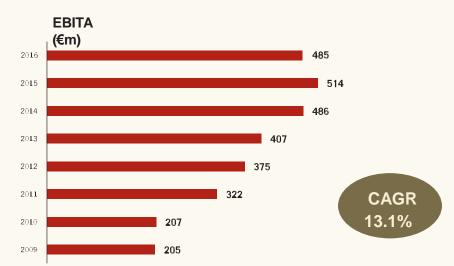


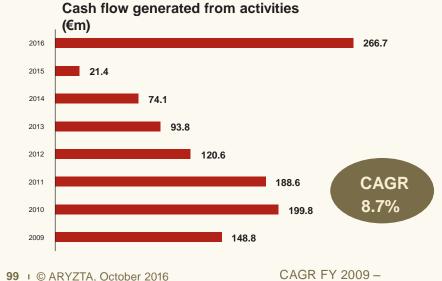


#### ARYZTA Group - Continuing Operations FY 2009 – FY 2016



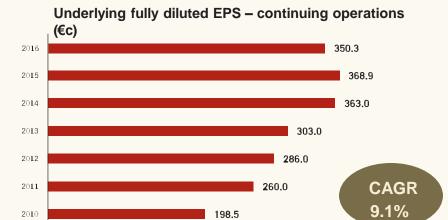






- 11

FY2016



189.9

2009

#### **EBITA Margin Movements** Year ended 31 July 2016



Total Group EBITA	484,867	12.5%	513,965	13.5%	(100)bps
Administration expenses	(178,217)	(4.6)%	(164,424)	(4.3)%	(30)bps
Selling expenses	(183,616)	(4.7)%	(162,101)	(4.2)%	(50)bps
 Total Group Gross profit	846,700	21.8%	840,490	22.0%	(20)bps
Distribution expenses	(410,427)	(10.6)%	(399,952)	(10.5)%	(10)bps
Cost of sales	(2,621,744)	(67.6)%	(2,579,789)	(67.5)%	(10)bps
Revenue	3,878,871		3,820,231		
in EUR '000	July 2016	Margin	July 2015	Margin	bps

- Half of the Group margin decline relates to increased investment in brand marketing
- Remaining margin declines primarily relate to negative operating leverage from contract volume declines
- Nominal value increases in selling and administration expenses also driven by acquired businesses

#### Return on Invested Capital Year ended 31 July 2016



in EUR million	Europe	North America	Rest of World	Total Group
2016				i i
Group share net assets	1,903	2,488	198	4,589
EBITA	215	243	26	484
ROIC <sup>1</sup>	11.3%	9.8%	13.0%	10.5%
2015				i i
Group share net assets	1,963	2,602	204	4,769
EBITA	220	275	27	522
ROIC <sup>1</sup>	11.2%	10.6%	13.2%	10.9%
Analysis of movement				i
				Total
	Europe	North America	Rest of World	Group
Underlying profit impact	(30) bps	(140) bps	70 bps	(80) bps
Change in net assets	20 bps	40 bps	50 bps	30 bps
FX	20 bps	20 bps	(140) bps	10 bps
	10 bps	(80) bps	(20) bps	(40) bps

1 ROIC is calculated on a consistent basis year over year using a pro-forma trailing twelve months segmental EBITA ('TTM EBITA') reflecting the full twelve month contribution from acquisitions and full twelve month deductions from disposals, divided by the respective Segmental Net Assets as of the end of each respective period. See glossary on slide 55 for further definitions of financial terms and references used.

2 The Group WACC on a pre-tax basis is currently 8.0% (2015: 7.4%).



#### **Customer Contract Renewals Impact**

In EUR million	2016	2017	2018
Europe	_	(50)	(30)
North America	(90)	(40)	_
Total contract renewals revenue impact	(90)	(90)	(30)

Long-term contract renewals refers to three customers whose contract renewals coincided. Two
of these contracts originated as joint venture or associate investments.

#### ARYZTA Group – Quarterly Underlying Revenue



	Q1 2016	Q2 2016	Q3 2016	Q4 2016	FY 2016
Europe					
Volume (%)	2.1%	2.7%	3.3%	3.1%	2.8%
Price/Mix	3.4%	1.1%	0.6%	(0.1)%	1.2%
Underlying growth %	5.5%	3.8%	3.9%	3.0%	4.0%
North America					
Volume (%)	(9.4)%	(6.5)%	(4.2)%	(1.2)%	(5.3)%
Price/Mix	3.8%	4.1%	1.9%	(0.9)%	2.2%
Underlying growth %	(5.6)%	(2.4)%	(2.3)%	(2.1)%	(3.1)%
Underlying growth excluding contract renewals %	(1.2)%	2.6%	4.7%	2.9%	2.2%
Rest of World					
Volume (%)	(3.7)%	(0.8)%	3.7%	0.1%	(0.2)%
Price/Mix	5.9%	6.5%	3.8%	9.3%	6.4%
Underlying growth %	2.2%	5.7%	7.5%	9.4%	6.2%
Total Group					
Volume (%)	(4.0)%	(2.1)%	(0.3)%	0.8%	(1.5)%
Price/Mix	3.6%	2.9%	1.2%	0.0%	2.0%
Underlying growth %	(0.4)%	0.8%	0.9%	0.8%	0.5%
Underlying growth excluding contract renewals %	2.4%	3.4%	4.4%	3.4%	3.4%

#### FY 2017 Financial Metrics

#### Current Estimates<sup>1</sup>



Underlying income statement	
Underlying revenue growth	1 – 2%
EBITA margin	11.5% – 12.5%
Joint Ventures (70% H1 weighted)	€18 – 25m
Finance costs, including hybrid financing	€80 – 105m
Effective tax rate	16% – 19%

#### Reconciliation of underlying net profit to IFRS reported net profit

Amortisation	€165 – 175m
Private Placement early redemption and associated costs	€180m
Cash and non-cash non-recurring expenses	€0 – €25m

#### **Cash generation**

Amortisation	€165 – 175m
Depreciation	€130 – 145m
Maintenance and investment capex	€135 – 155m
Non-recurring cash outflow	€30 – 50m
Free cash generation, excluding early redemption costs	€225 – 275m

#### Net debt

15% underlying EPS dividend pay-out	€47m
Private Placement early redemption and associated costs	€180m

1 Metrics as provided in September 2016, not yet reflecting impacts of foreign exchange movements since that time.

#### **FY17** Actions for Success



Positive Operating Leverage from	Europe	Optimise new C Expand Swiss of renewal losses Successful pric
	North America	Positive innovation Sustained conversion ARYZTA Brance Successful record
Cost Efficiency		Zero cost base

- German bakery capacity
- customer base to absorb spare capacity following contract
- cing recovery strategies to deal with FX volatility
- ation-led revenue development
- version of NPD pipeline into revenue
- d investment and rollout to continue
- covery of inflationary pressures especially labour
- ed budgeting



- Revenue: + 25%
- EBITDA: + 40%
- EBITDA Margin: 17%
- ROIC: 15%
- To unlock this capacity
  - ✓ ARYZTA sustaining predictable free cash generation in the range of c€225-275m
  - ✓ To grow underlying revenue from 3.4% in 2016 to 5.4% post contract renewals
  - ✓ To fully unlock the recently invested growth capacity in Germany
  - ✓ To resell the revenue lost from contract renewals in Switzerland and North America
  - ✓ To successfully generate new incremental branded sales with an annual run rate of €150-200m
  - ✓ To continue to grow the now stabilised business of Food Solutions in Europe and RoW
  - ✓ To improve ROIC to by c80-100bp per annum to 14 %-15%