

Global leader in *Dairy-Free* food

€3.4bn

Global sales, growing year on year

150+ years

of brands shoppers know & love

5x

Larger than the No.2 global plant-based player

Multi - Category Player







Plant Creams



Liquids



Plant Cheeses

Available to consumers in *over 90* countries



Available across *multiple channels*



Retail



Food Service



eCommerce

Six Power Brands









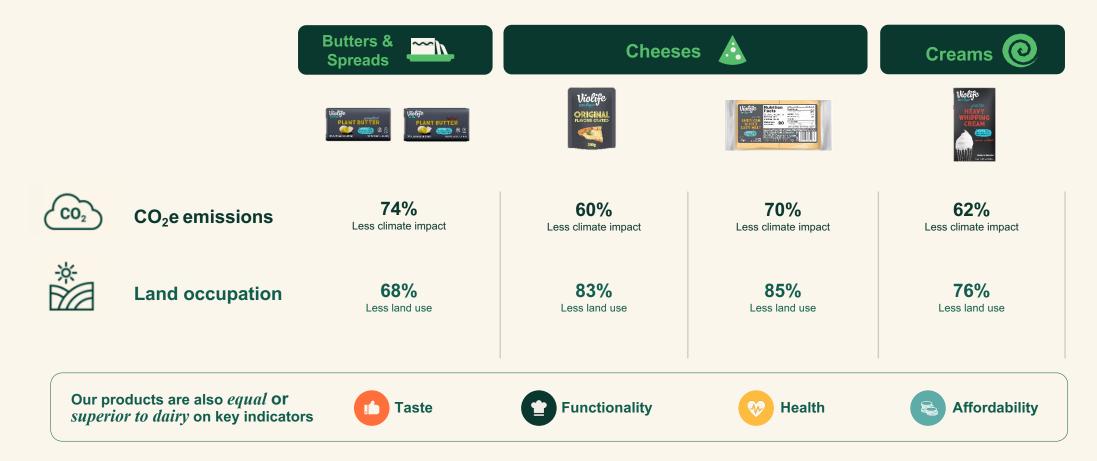




Our diverse *plant-based* portfolio offers benefits for the planet



The biggest impact we can make is through helping people each more plant-based products more of the time. The products in our portfolio deliver a range of benefits for both climate and nature, with lower emissions and land-use associated with our products.





You Have to Taste it To Believe it.

What tastes, spreads, and cooks like butter but is free from dairy, soy, gluten, and preservatives? Violife® Plant Butter, of course. Made with easy-to-understand ingredients and free from major allergens, Plant Butter is great for all diets and lifestyles.





PRODUCT NAME	GTIN CODE	UNIT WEIGHT (OZ.)	CASE LENGTH	CASE HEIGHT	CASE WIDTH	CASE WEIGHT	CASE PACK
Violife® 100% Vegan Plant Butter Unsalted	10011115002022	16	15. 885	9.945	8.005	36	36
Violife® 100% Vegan Plant Butter Salted	10011115002039	16	15.885	9.945	8.005	36	36



Matcha Truffles

- ☐ 2 Tbsp. Violife® 100% Vegan Plant Butter Unsalted
- ☐ 1½ Cups Canned Full-Fat Coconut Milk
- ☐ 3 Tbsp. Matcha Powder (plus additional for rolling)
- ☐ 12 oz.Non-Dairy Dark
 Chocolate, Coarsely Chopped
- ☐ 1 Tsp. Vanilla Extract

- Heat coconut milk,maple syrup and Violife® 100% Vegan
 Plant Butter Unsalted on the stove, remove just before boil.
- Whisk matcha powder into milk mixture until smooth. Stir in vanilla and salt.
- O Using a tablespoon-sized scoop, scoop out small bowls and roll in hands untilsmooth.
- Roll balls in matcha powder and shake off excess.
- Seton parchment paper and chill until ready to serve.





Cooks, Bakes & Whips

Exceptionally rich, non-dairy cream for everyone. Free from dairy, soy, gluten, lactose, palm, nuts and preservatives, our deliciously smooth Plant-Based Heavy Whipping Cream has a clean, neutral flavor ideal for both sweet and savory dishes. Soups, sauces, pasta dishes, whipped creams and batters – the opportunities are endless.

PRODUCT NAME	GTIN CODE	UNIT (L.) WEIGHT	CASE LENGTH	CASE HEIGHT	CASE WIDTH	CASE WEIGHT	CASE PACK
Violife® 100% Vegan Just Like Heavy Whipping Cream	10011115001520	33.8	10.47	7.76	7.78	17.81	8

How to serve: Plant cream is extremely versatile and offers exceptional performance and kitchen









SOUPS & SAUCES

PASTA DISHES

DESSERTS & BAKERY ITEMS

BEVERAGE TOPPING

SHREDDED & GRATED

We offer plant-based cheeses for all the top varieties on menus:

75% 41% 28% 28% 20%

Mozzarella Parmesan

Feta

Cheddar

Provolone

PRODUCT NAME	GTIN CODE	UNIT WEIGH T ^(OZ.)	CAS LENGT	CASE HEIGH	CASE WIDT	CASE WEIGH	CASE PAC
Violife® 100% Vegan Just Like Cheddar Shreds	1081093403066	32	15.748	11.81	6.102	10	5
Violife® 100% Vegan Just Like Mozzarella Shreds	1081093403065	32	15.748	11.81	6.102	10	5
Violife® 100% Vegan "EPIC" Just Like Mozzarella	1081093403086	32	15.748	11.81	6.102	10	5
Shreds Violife® 100% Vegan Perfect Pizza Shreds	10810934031318	32	15.748	11.81	6. 102	10	5
Violife® 100% Vegan Just Like Parmesan Grated	60810934030293	17.6	15.748	11.81	6.102	11	10

MOZZARELLA SHREDS



Mac N' Cheese Serves: 4–6 | Prep Time: 40 Minutes | Preheat oven to 356°F

- □ 8 oz. Violife®100%Vegan Just like Cheddar Shreds
- ☐ 5.29 oz. Violife® 100% Vegan ☐ 1½ tsp. Salt Just like Parmesan Grated
- ☐ 4 Tbsp. Violife® 100%Vegan Plant Butter Unsalted
- 2 tsp. Onion Powder

- ☐ 2 tsp. Garlic Powder
- ☐ 1½ tsp. Smoked Paprika
- 1½ tsp. Ground Black Pepper
- ☐ 17.5 oz. Cavatappi Pasta
- ☐ 6 Tbsp. Breadcrumbs

- In a small pot, heatViolife® 100% Vegan Plant Butter Unsalted with Violife® 100% Vegan Just like Cheddar Shreds. Add the rest of the ingredients and whisk until nicely melted for about 5 minutes. Remove from heat.
- Boil macaroni according to the packet instructions, rinse and drain. Place back in the pot and top with the Violife® cheesy sauce, mixing well until evenly coated.
- Spoon into a cast iron pan and top with breadcrumbs and the Violife® 100% Vegan Just like Parmesan Grated.
- Place in the oven and bake for 20 minutes.

BLOCKED & SLICED

We offer the most popular menued cheese varieties for burgers in vegan slices:

5% 15% 9

Cheddar

ck Provolon

We offer the most menued cheese varieties in blocks:

41% 28% 75%

Parmesan Cheddar

Mozzarella











CAS GTIN WEIGH **LENGT** WIDT WEIGH PAC $_{\mathsf{T}}(\mathsf{OZ}.)$ NAME CODE 10.629 32.5 9.055 10810934030250 5.826 11 Violife® 100% Vegan Just Like Cheddar 32.5 10.629 Violife® 100% Vegan Just Like Smoked Provolone 10810934030502 9.055 5.826 11 10.629 Violife® 100% Just Like Provolone Slices 32.5 9.055 5.826 10810934030274 11 Violife® 100% Vegan Just Like 19.68 11.81 17.6 3.93 8 90810934030478 Cheddar Block 19.68 Violife® 100% Just Like Mozzarella Block 27.5 11.81 3.93 27.5 90810934030423



Vegan Sweet Potato Toastie Serves: 2 | Prep Time: 35 Minutes | Preheat oven to 356°F

- ☐ 1 Pack Violife®100% Vegan
 Just Like Cheddar Slices
- ☐ 1 Medium Sweet Potato
- ☐ 2 tsp. Coconut Oil, Melted
- ☐ 4 slices Sourdough Bread
- 2 Tbsp. Vegan
 Mayonnaise

- ☐ 1 Handful of Greens (Rocket, Lambs' Lettuce, Baby
- ☐ \$pirectonion, Sliced
- 2 Tbsp. Balsamic Cream
- ☐ Salt and Pepper to Taste
- O Place sweet potato slices on a lined baking tray, season with coconut oil, salt and pepper and bake for 25 minutes.
- In a heated griddle pan, grill your bread slices on both sides.
- To assemble your toastie, spread vegan mayonnaise on two slices of bread. Top with greens, sweet potato, sliced onion and Violife® 100% Vegan Just Like Cheddar Slices.
- Drizzle with the balsamic cream and top with the other slice of bread.

Place in a toaster or panini maker until

Violife® 100% Vegan Just like Anadau Slices melt. Cut in half and PROFESSIONAL Datassential,

2022



ALL OF THE INDULGENCE OF DAIRY.

NONE OF THE ALLERGENS.

NEW FLORA PROFESSIONAL 100% PLANT BASED ICE CREAM MIX.

Finally, the soft serve ice cream everyone's been screaming for — new Flora Professional 100% plant pased soft serve ice cream mix. The liquid vanilla base delivers a delicious, rich soft serve ice cream that tastes and performs like traditional dairy ice cream mix — but all the better.

- 100% plant-based and dairy-free
- · Rich, creamy texture with a delicious vanilla flavor
- · Versatile usage for soft serve and gelato
- · Easy to use—no mixing required
- · Ideal for foodservice operations



VEGAN

FREE FROM PRESERVATIVES

 Storage Conditions: Maintain temperature between at 35.6-44.6°F (2-7°C) (for distribution and storage). Do not freeze.

NEW FLORA PROFESSIONAL 100% PLANT BASED **ICE CREAM MIX.**

A soft serve experience more customers can enjoy and better for the planet.



DAIRY LACTOSE

GLUTEN

FREE FROM

KEY INGREDIENTS

- · Lentil Protein preparation (water, lentil flour 1.1%)
- Sugar
- Coconut oil (7.2%)
- · Glucose syrup
- · Emulsifier (mono- and diglycerides of fatty acids)
- · Stabilizers (locust bean gum. quar gum, carrageenan)
- Salt
- Color (carotenes)
- Flavoring

USE PREPERATION

- · Suitable for soft serve and Gelato (Italian ice cream).
- · Use like dairy ice cream mix.
- Ready-to-use mix; no preparation required.
- · Compatible with all types of ice cream machines (refer to machine operating instructions).

STORAGE & SHELF LIFE

- · Shelf Life from Date of Manufacture: 6 months at 35.6-44.6°F (2-7°C)
- Shelf Life Once Opened: 3 days



new year NEW BREW



DELICIOUS DECADENCE EVERY CUSTOMER CAN ENJOY





Collaboration opportunities to drive *climate action & sustainable diets*

Channel collaboration







Healthcare Business & Industrial

Colleges & Universities

Supply chain action







Thought leadership & partnerships



Data sharing



Recipe innovation







Entrees E

Baking

Desserts

