



Media Release

Geneva, 11 July 2017

Givaudan to acquire Vika B.V. Strengthens global offering of natural dairy solutions

Givaudan, the global leader in flavours and fragrances, today announced that it is acquiring Vika B.V. to strengthen its portfolio of natural dairy solutions.

Vika B.V. offers a range of natural dairy ingredients, fonds and stocks, as well as meat and plant based extracts to customers in the food and beverage industry. With headquarters in the Netherlands, Vika has also facilities in Belgium, the UK, and New Zealand, employing globally over 200 employees.

Gilles Andrier, CEO of Givaudan said: "Expanding our offering in naturals is a key priority for Givaudan in the context of our 2020 strategy. Vika's products, technologies and talent will strengthen our existing capabilities and our ability to develop new taste solutions. We are delighted to welcome Vika's employees to our Company and are confident that their industry expertise will accelerate Givaudan's position with existing and new customers."

Mauricio Graber, President of Givaudan's Flavour Division said: "Savoury and dairy are two categories where consumers feel all-natural ingredients are important and it is our aim to keep strengthening our offering in these sectors. We look forward to leveraging Vika's expertise which will complement our own heritage and knowledge in extraction, fermentation and concentration of natural ingredients, opening up new market opportunities for both companies."

While terms of the deal have not been disclosed, Vika's business would have represented approximately EUR 64 million of incremental sales to Givaudan's results in 2016 on a proforma basis. Givaudan plans to fund the transaction from existing resources. The planned acquisition remains subject to formal approvals from the relevant antitrust authorities. The transaction is expected to close in the second half of 2017.

About Givaudan

Givaudan is the global leader in the creation of flavours and fragrances. In close collaboration with food, beverage, consumer product and fragrance partners, Givaudan develops tastes and scents that delight consumers the world over. With a passion to understand consumers' preferences and a relentless drive to innovate, Givaudan is at the forefront of creating flavours and fragrances that 'engage your senses'. The Company achieved sales of CHF 4.7 billion in 2016. Headquartered in Switzerland with local presence in over 95 locations, the Company has more than 10,000 employees worldwide. Givaudan invites you to discover more at www.givaudan.com.





Geneva, 11 July 2017

About Givaudan Flavours

Givaudan's comprehensive knowledge of local flavours, extensive global footprint and strategic insights enable close partnerships with customers wherever they may be. With a customised approach to product creation, the Flavour Division is a powerhouse of knowledge, innovation and creativity equipped to surprise customers and consumers with fresh, unique ideas and solutions. Givaudan creates lasting flavour and taste experiences that touch emotions across key segments including beverages, sweet goods, savoury and snacks; regardless of product category, Givaudan's passion is to make food and beverage products taste delicious. We invite you to 'engage your senses' and learn more about Flavours at www.givaudan.com/flavours.

About Vika B.V.

Vika has been a world player in food ingredients for over 40 years, operating facilities in Ede (The Netherlands), Higham Ferrers (United Kingdom), Maasmechelen (Belgium) and Auckland (New Zealand). The company specialises in dairy ingredients, fonds, stocks, vegetable extracts among which kiwi extracts and other speciality ingredients.

Vika creates the excellent bases for all ready meals, soups and other culinary applications. These products are made on a natural basis from meat, fish or vegetables without additives like colours, flavours or preservatives. These Stocks & Glaces are easy to use and available in paste and powder. Real Meat Juice, the latest development, is an example of Vika's top quality, which is also expressed by various high-level quality certifications like BRC AA level.

Dairy ingredients are produced for savoury applications like biscuits, crisps, sauces, pizza & pasta and convenience food. Vika is renowned for using sustainable technologies and ingredients in the production of cheese powder, EMC, blending and processed cheeses.

Vika is proud on the long-lasting international relationships built on high customer intimacy, a quick turnaround in (R&D) projects, application support and a well-organised customer service resulting in the fulfilment of customers' needs.

Vika was privately held and employs over 200 people. The commitment and vision of the owners has brought Vika from zero to where it is now. The future within Givaudan, the leading flavours company, will create additional opportunities for Vika's customers and employees.

For more information about Vika, please visit <http://en.vika.nl/>.

For further information, please contact:

Peter Wullschleger, Givaudan Media and Investor Relations
T +41 22 780 9093
E peter_b.wullschleger@givaudan.com

Ingrid Janson, Givaudan Flavour Communications
T +1 786 602 4337
E ingrid.janson@givaudan.com