

# Progress so far

Cees de Jong CEO



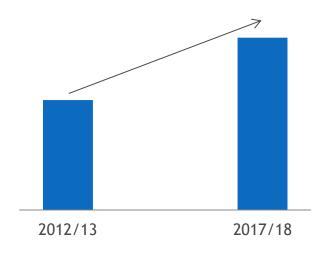
# Launched Natures No.1 strategy in 2013 Evolution, not revolution

	1 Fully leveraging the potential of CED	Developing the     microbial solutions     platform in HND	3 Creating further value in NCD
4 Driving a step change in innovation	New innovation for yield & functionality	<ul><li>Expand existing business</li><li>Develop plant protection</li><li>Explore human biome</li></ul>	<ul><li>Improve cost-in-use</li><li>New transformational technologies</li></ul>
5 Reinforcing position in emerging markets	Undisputed leadership in emerging markets	<ul> <li>Pursue probiotic opportunities in emerging markets</li> </ul>	<ul><li>Drive emerging market conversion</li></ul>
6 Generating fuel for growth	Drive scalability	Reinvest in future growth	Drive scalability
	<ul><li>Continued conversion</li><li>Commercial excellence</li></ul>	> Commercial excellence	<ul><li>Continued conversion</li><li>Commercial excellence</li></ul>

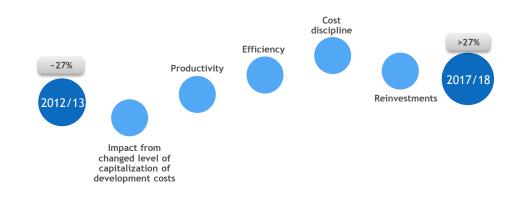


# Launched Natures No.1 strategy in 2013 Financial ambitions

#### Organic revenue growth of 7-10% per year



#### Improved EBIT margin before special items over the period



Increased free cash flow before acquisitions and divestments



## Fully leveraging the potential of Cultures & Enzymes

#### Delivered growth

- Continued conversion to DVS in dairy
- New "go-direct" model in China
- Focused on operational excellence
- Protection of EUR topline in volatile currency situations

9% organic growth CAGR

#### **Fueled innovation**

- Streamlined innovation processes and execution
- Focused pipelines on highly relevant consumer challenges
- Launched a/o SaltLite™
   & Acidifix™
- Technical issues with YoFlex®Sweet

Innovation index\* cultures: 21% in 2014/15

#### Shown scalability

- Reaped benefits from new fermentation capacity in Copenhagen
- Optimized enzymes production footprint
- Solidified cost leadership in production

EBIT margin up 1.9%-points

#### **Developed bioprotection**

- Improved freshness and shelf-life in fermented milks and cheese
- Protection against listeria in meat
- Entering new (adjunct) markets

40% organic growth CAGR



<sup>\*</sup> Revenue from products less than 5 years old

# Developing the microbial solutions platform in Health & Nutrition

## Expanded human health

- Developed strong relationships with key players
- Developed new formats with unique stability
- Production standards upgraded

17% organic growth CAGR

## Expanded animal health

- Realized strong growth in US
- Acquired NPC
- Key customer in silage insourced production

9% organic growth CAGR

## Developed plant protection

- Introduced Nemix C in Brazil
- Built innovation pipeline
- Challenging market conditions

Strong trial data

## Explored human microbiome

- Established scientific and commercial partnerships
- Inaugurated pilotscale pharma-grade facility

We have a role to play

# Reinvested for future growth

- R&D expenditures incl. investments in laboratories almost doubled from 2012/13-2014/15
- F/X improved margins by around 2%-points

EBIT margin up 1.1%-point



## Creating further value in Natural Colors

## Challenged on growth

- Continued conversion in EMEA, Latin America and Asia
- Struggled to get the right organization in China
- Awaited conversion in US

5% organic growth CAGR

## Expanded product offering

- Developed coloring foodstuff range (FruitMax®)
- Improved cost-in-use by introducing new more cost efficient solutions

15% organic growth CAGR for FruitMax®

#### Prepared US conversion

- Worked in-depth with brand owners in major food producers
- Helped product developers understand natural colors and the science behind the performance factors

Stronger pipeline

## Created further value

- Profitability deteriorated
- Completed new organizational set-up
- Created a stronger commercial mindset
- Negative impact from F/X by around 2%-points

EBIT margin down 5.0%-points



## Achieved strong financial performance

	2012/13	Long-term financial ambitions*	Progress 2013-15	
Organic revenue growth		7-10%	9% CAGR	<b>√</b>
Food Cultures & Enzymes		7-8%	9% CAGR	✓
Health & Nutrition		+10%	14% CAGR	✓
Natural Colors		Around 10%	5% CAGR	÷
EBIT margin b.s.i.**	27.2% (26.4%***)	Increasing	27.1% in 2014/15	$\checkmark$
Food Cultures & Enzymes	30.4% (29.6%)	Increasing	31.5% in 2014/15	✓
Health & Nutrition	34.6% (32.2%)	Around 30%	33.3% in 2014/15	$\checkmark$
Natural Colors	13.0% (13.3%)	Increasing	8.3% in 2014/15	÷
Free cash flow before acquisition, divestments and special items	EUR 120 million	Increasing	EUR 151 million in 2014/15	<b>√</b>

<sup>\*</sup> Baseline 2012/13. NCD organic growth adjusted in 2014 from +10% to around 10%

<sup>\*\*</sup> Before special items and impairments in 2012/13

<sup>\*\*\*</sup> Adjusted for changed level of capitalized development costs

## Chr. Hansen supported by strong megatrends

#### The trend



Growing world population and rapid urbanization



Resource scarcity



Increasing health care costs



Demand for cleaner, healthier and more natural products



Technology breakthroughs

#### The implication\*

By 2030 almost 2/3 of world population will reside in cities and the middle class will have increased by 2.5 billion people

Global food production will have to increase with 70% by 2050 to support growing world population

Global health spend is estimated at USD 6.5 trillion, with an expected growth rate of 5.3% until 2018

67% of U.S. consumers prefer groceries with fewer and simpler ingredients

Big data and speed of DNA sequencing allow for much faster strain screening and knowledge sharing

\*EIU, WHO, The World Bank, IDA, IBRD, Food & Agriculture Organization of the United Nations, ReD, OECD, PwC, E&Y

#### The opportunity

Need for more industrialized produced food & beverages

Need for innovation to improve productivity

Need for cheaper and preventive solutions

Need for better, safer products based on natural ingredients

Open up for faster innovation and new areas such as human microbiome



# Distinctive capabilities

	Innovation	Production process & capacity	Customer relations
Food cultures	✓	✓	✓
Bioprotection	✓	$\checkmark$	✓
Dairy enzymes	✓	✓	$\checkmark$
Human health	<b>√</b>	✓	✓
Animal health	✓	$\checkmark$	$\checkmark$
Human microbiome	✓	$\checkmark$	✓
Plant health	<b>✓</b>	✓	✓
Natural Colors	✓	✓	✓



## Building on a strong microbial platform

## Strains & Screening

Strain access & collection
In-house and external collaborations

Screening methods Understanding mode of action

Strain improvement Understanding genome and key metabolic pathways

## Process & Analysis

Production of live and active biomass Aerobic, anaerobic and strict anaerobic fermentation procedures

Harvest of biomass Centrifugation and filtration

Preservation of biomass Frozen and freeze dried

Formulation of biomass Stabilization

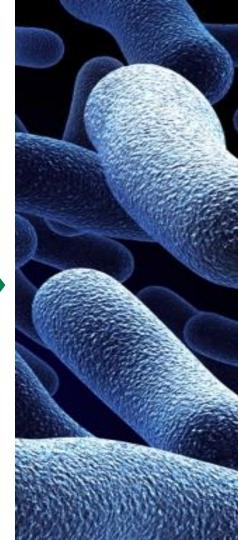
# Documentation & Accept

Prove performance Insights into customers products and production processes

Document effect & efficacy
In vivo trials. Clinical studies and documentation

Regulatory approval Documentation

Microbial solutions



#### Preparing the organization for future growth

Food Cultures & Enzymes Christoffer Lorenzen Health & Nutrition
Christian Barker

Microbial Backbone Knud Vindfeldt EMEA & NAM
Jacob Vishof
Paulsen

APAC & LATAM
Sten Estrup

Natural Colors Jørgen Erichsen

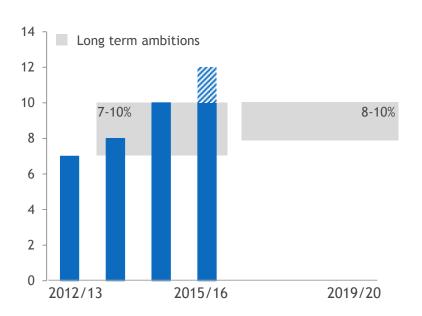
#### Main changes to organization

- Created Microbial Backbone covering R&D, Operations, Logistics and IT to support Food Cultures & Enzymes and Health & Nutrition
- Consolidating sales responsibility but reporting on four regions (EMEA, NAM, LATAM & APAC)
- No changes to Natural Colors, HR, Compliance and Finance



## Deliver profitable growth to 2020 and beyond

#### Organic revenue growth of 8-10% per year



#### Increasing EBIT margin before special items over the period

