

BEL BRANDS USA, LEITCHFIELD PLANT

WELCOME TO BEL BRANDS USA LEITCHFIELD PLANT



Sharing smiles




BEL BRANDS USA, LEITCHFIELD PLANT

We are a subsidiary of the Bel Group

The Bel Group is a family controlled company who specializes in the creation and production of quality branded cheeses.

Bel is presently in over 120 countries through its 5 core international brands including the Laughing Cow®, Mini Babybel®, Kiri®, Leerdammer® and Boursin® as well as through 30 local brands.

Key Facts on the Bel Group:

- 11,500 employees, 36 nationalities
- 2.2 billions Euros consolidated sales in 2009
- 27 production sites worldwide
- 4 research and development centers



You can learn more about Bel by visiting the company website

<http://www.bel-group.com>

BEL BRANDS USA, LEITCHFIELD PLANT

Products made by Bel Brands USA, Leitchfield today

FOCUS ON INTERNATIONAL BRANDS:

Processed cheese: 27 SKU, 7 formulas

Laughing Cow, 8 wedges made since 1975

Cheesebites, small cubes shapes since 1977 (Stopped production in 05/10)



Natural cheese: 28 SKU, 4 formulas

Mini Babybel, waxed semi-soft cheeses since 1979



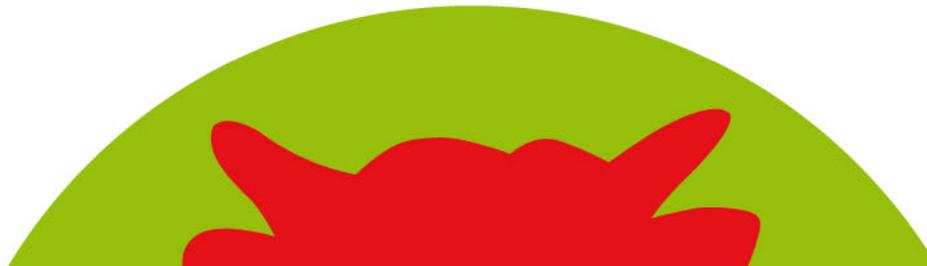
LEITCHFIELD PLANT FACTS 2010 - 2011

2010

- **388** Employees (338 direct labor employees, 11 managers, 39 other indirect labor employees)
- **3** production departments:
Natural cheeses, Processed cheese, Refrigerated cheese
- **37,400,000 pounds**
Mini Babybel (12,485,000 lbs) and Laughing Cow (24,015,000 lbs)
Price's (900,000 lbs)

2011

- **400** Employees (349 direct labor employees, 11 managers, 39 other indirect labor employees)
- **2** production departments:
Natural cheeses and Processed cheese
- **38,000,000 pounds**
Mini Babybel (12,545,000 lbs) and Laughing Cow (24,765,000 lbs)

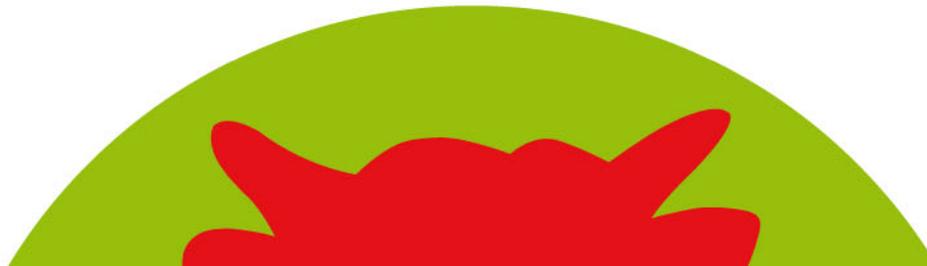


LEITCHFIELD PRODUCTION 2007 -2011 (IN 1,000 LBS)

	R2007	R2008	R2009	R2010
MINI BABYBEL (NO WAX)	7028	9253	12068	12485
LAUGHING COW WEDGES	11627	14661	16136	24017
TOTAL	18656	23914	28204	36502
Index Y vs Y-1		128%	118%	129%

Progression 2007-2011

- Total production has **DOUBLED** in the last 5 years (07 vs 11) with Mini:+170%, Wedges: +213% and the growth pattern will continue.

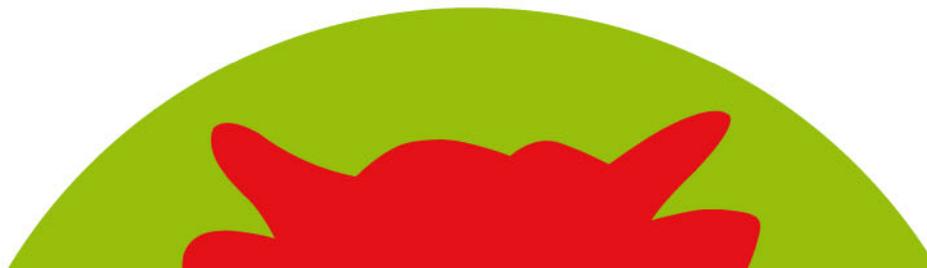


BEL BRANDS USA: WHY ANAEROBIC PROCESS IS CONSIDERED?

MAIN GOAL:

Develop industrial “green” solutions to support our business growth (12.5 MMlbs to 25 MMlbs in natural cheeses and 24 MMlbs to 55 MMlbs in processed cheese) with a special focus on:

- **Whey** : A by product of our cheese making operations
- **Waste water releases:** Waste water generated by manufacturing operations

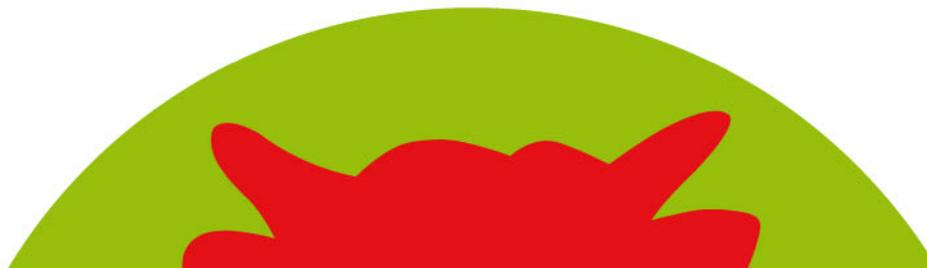


Bel Brands USA – Leitchfield, KY

SOLUTION STUDIED:

- ▲ Convert organics into sustainable energy (biogas and/or electricity) using an anaerobic process (reactor or membranes)

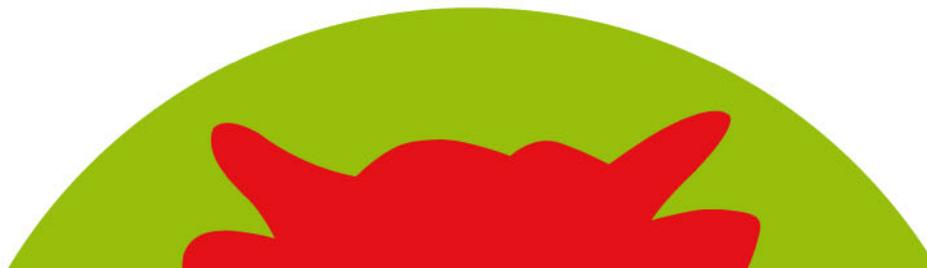
		Daily rejects volume (gallons)		Annual volume (gallons)
		Average	Maximum	
Current situation	Whey	65,000	78,000	16,250,000
	Wastewater	152,000	181,000	38,000,000
Future situation	Whey	161,144	195,508	40,286,000
	Wastewater	228,000	272,000	57,000,000



Bel Brands USA – Leitchfield, KY

SOLUTION STUDIED :

- Our needs in fuel and gas for the plant are respectively 70,000 MMBTU and 54,000 MM BTU.
- We are looking into **2 different possibilities to valorise** our waste using anaerobic digestion:
 - Producing only biogas to be reused by the plant with the excess being used by the city of Leitchfield
 - Cogeneration of electricity and heat to cover 60% of the heating and 50% of the electricity needs of our facility.



SUMMARY OF THE BENEFITS

- **Biogas to offset the fuel oil purchased by renewable energy and/or electricity production**
- **Eliminate constraints to allow an increase in production**
- **Minimize land application practice of residuals**
- **Reduce air emissions and lower greenhouse gas emissions from renewable fuel utilization**
- **Support our sustainability initiative**

