



PRESS RELEASE

ENVIRONMENTAL SUSTAINABILITY: INALCA HAS EXCEEDED THE THRESHOLD OF 70% OF ITS ENERGY NEEDS IN SELF-PRODUCTION

This important milestone was achieved thanks to cogeneration and the use of renewable energy derived from production waste.

Inalca, a leading Italian company in the production of beef and meat-based processed products, has exceeded the threshold **of 70 % of its energy self-produced internally** by use of industrial cogeneration and energy from renewable sources derived from the valorisation of its own biomass.

The contribution **of green energy** is due to the final completion of the **Biogas** system, fuelled mainly by **biomass** and by-products of slaughter. The structure was built in the industrial complex of Ospedaletto Lodi (LO), the largest and most modern European plant for the slaughter and processing of beef, with the aim of further developing the environmental sustainability project begun by the company for already several years. (Inalca has obtained ISO 14001 certification since 2004).

The plant required an investment of 4.5 million Euro and allows us to auto-generate power up to **7.5 GWh** per year **entirely from renewable sources**.

In terms of energy efficiency, the results were obtained by installing 3 highly efficient cogeneration machines, distributed in the plants of Castelvetro , Ospedaletto Lodi and Rieti. These systems are capable of achieving a **total production of electrical and thermal energy of 60 GWh**.

Currently the annual energy requirements of Inalca's industrial complexes is about **90 GWh**.

Therefore, thanks to the significant investments made by the company in the energy sector, the current plant configuration allows a **saving of 18 % of TOE (Tonne of Oil Equivalent)** per year and the **reduction of CO2 emissions** equivalent to **16,000 tonnes per year**.

In addition, in line with the policy of environmental sustainability, Inalca today is capable of recycling and reclaiming **more than 95% of its waste**. With regard to the **water cycle**, the company has a purification capacity equivalent to approximately 300,000 inhabitants and is able to treat **over 82,000 cubic metres of water per year**.

The Inalca plant of Ospedaletto Lodigiano **was inaugurated in 1999**, and extends over a total area of **400,000 square metres**, of which **60,000 square meters are roofed**, with a total slaughtering capacity of 350,000 head per year. In addition to the first phase of transformation typical of the slaughter industry (halves, quarters, fresh and frozen cuts), the plant specialises in the production of products containing high service levels: portioned by fixed and variable weight, processed meat, minced and burgers, marketed also under the brand name **Montana**, aimed especially at large retail chains. The deboning and sectioning department works over 100,000 tonnes of product per year.



INALCA S.p.A. is the Cremonini Group's company leader in Europe in the production of beef and processed meat, sausages and snacks, with the brands **INALCA, Montana, Cortebuona and Ibis**. In 2012 it recorded a total revenue of more than 1.54 billion Euro. The company, with more than **2,700 employees**, has ten plants in Italy specialised by product type (**six for the production of beef and four for meats, snacks and ready meals**), and **18 distribution platforms and facilities abroad**, with a major presence in Russia and various African countries. Over 50 % of the turnover from production comes mainly from foreign activity.

Cremonini, with over **12,200 employees**, and a turnover in 2012 of **3.42 billion Euro**, of which over **35 % made abroad**, is one of the largest food groups in Europe and operates in three business areas: **production, distribution and catering**. The Group is the leader in Italy in the production of beef and processed meat (**Inalca and Montana**) and the marketing and distribution of food products to the foodservice sector (**MARR**). It is the leader in Italy in the buffet stations, has a significant presence in the major Italian airports and motorway restaurant and is one of the largest operators in Europe in the management of onboard catering (**Chef Express**). Finally, it is present in commercial catering with the steakhouse chain branded **Roadhouse Grill**.

Ospedaletto Lodigiano (LO), February 27, 2014

Contact:
Mr. Luca Macario
Phone: +39 059 754630
E-mail: luca.macario @ cremonini.com