



Bay Valley Foods<sup>™</sup> is a leading supplier of shelf-stable, aseptic foods, pickles, relishes and other specialty items and the worldwide leader in powdered non-dairy coffee creamers and creaming agents. The company operates the largest aseptic cheese and pudding manufacturing facility in North America and is also America's number one pickle producer and marketer.

Bay Valley Foods products are represented in every major channel of distribution—retail, foodservice and bulk ingredient—and sold around the world.

Our diverse portfolio comprises:

- Powdered creamers and shortenings
- · Pickles and relishes
- Cheese sauces
- Puddings
- · Instant breakfast drinks
- Syrups

- · Special sauces
- Liquid eggs
- Refrigerated non-dairy creamers
- Refrigerated salad dressings
- · Pepper specialties

## More Formulations & Custom Solutions

Central to Bay Valley Foods philosophy is a dedication to meeting our customers' product requirements, from the mundane to the most highly specialized. Bay Valley Foods offers more than 100 formulations of powdered creamers, cheese sauces and relishes. Additionally, our Research and Development team is uniquely qualified and committed to finding creative custom solutions for a wide variety of applications. So if one of our existing formulas does not fit your product, challenge us.

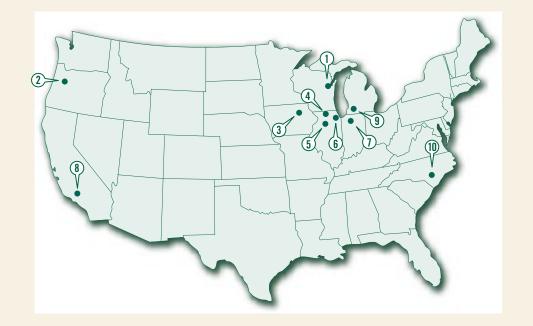


## Bay Valley Foods Research & Development Center.

Opened in 2003, this state-of-the-art facility represents a major investment in Bay Valley Foods continued new product development leadership. The center does extensive development in:

- · Spray-dried powders
- · Pickles, peppers, relish
- Aseptic cheese sauces, puddings, specialty sauces/toppings
- Soups, Gravies

- · Instant Breakfast Drinks
- Syrups
- Dips
- Dressings
- · Liquid Eggs



- 1 Green Bay, Wisconsin 54307
- (2) Portland, Oregon 97203
- 3 New Hampton, Iowa 50659
  - Pecatonica, Illinois 61063
- (5) Dixon, Illinois 61021

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- 6 Chicago, Illinois 60632
- (1) Plymouth, Indiana 46563
- (8) City of Industry, CA 91748
- (9)
- Wayland, Michigan 49348 (10)
  - Faison, North Carolina 28341

## Manufacturing Expertise, Quality, Innovation

Bay Valley Foods strives for continuous improvement. This is demonstrated by a heavy investment in state-of-the-art facilities and technology, superior research and development and manufacturing expertise. This commitment leads to new processes that maintain a high degree of flexibility and speed, essential to producing innovative new products and custom formulations.

Within our manufacturing facilities, Bay Valley Foods is dedicated to the highest level of quality and quality assurance. Bay Valley Foods plants are inspected by one or more of the following:

- United States Department of Agriculture (USDA)
- Food & Drug Administration (FDA)
- American Institute of Baking
- Silliker Safe Food Audit

In addition, our plants have fully-accredited Hazard Analysis Critical Control Point (HACCP) and Good Manufacturing Practices (GMP) programs in place. All of our plants are Kosher Certified and some of our products are Kosher Certified by the Orthodox Union (OU) and select items are Halal Certified.

## Logistics & Service Advantage

The size and experience of Bay Valley Foods further sets us apart. With ten manufacturing plants strategically located throughout the United States, we have the ability to serve our international markets with the same efficiency as we do here in North America. This network of facilities allows us to offer flexibility of supply, international shipments, high service levels and increased turns for our customers.

Our International Sales and Customer Service team has lived and traveled throughout the world. We pride ourselves on familiarity with your markets and knowing local taste preferences. With this understanding, we work closely with our Research and Development group to develop products and formulations that meet changing market needs. We are also well versed in nation by nation import requirements. We regularly supply our customers' government issued export documentation, including:

- · CIF Pricing
- USDA Form 16-4
- · Certificates of Free Sale
- · Phytosanitary Certificates
- · Certificates of Origin
- Veterinary Certificates
- · Certificates of Analysis