

Agenda

1 What is new @Ter Beke?

Our Strategy towards 2030

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It all started 75 years ago

When Francies Coopman, a small butcher dared to dream big



←1948 What started as a one man salami dream...



Lead to 75 years of craftsmanship by 1000's of people as listed family company*











1948

1985

2000-2010

2017

Present









A success story from a small local butchery





to a successful International Fresh Savoury Food Group

The world is changing faster and faster

- Pressure on meat consumption
- Supply chain disruption
- Unseen inflation
- War on talent
- Health & mental health
- Climate change
- Geopolitical instability



'Not moving forward, means going backwards'



One company
One family of people
Bearing the
SAME NAME



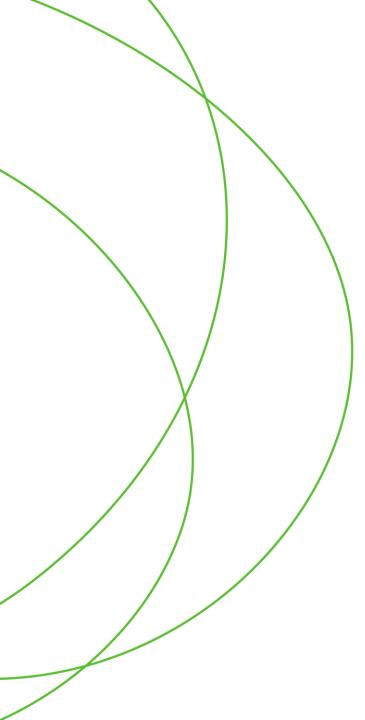


The same New NAME & PURPOSE for ALL

- A clear reference to food.
- An expression of our group's long-term and more sustainable ambitions.
- Our aim to make the change with all of us together incl. customers, suppliers, consumers.
- Our drive to turn from a local company brand into an international company brand.
- A fresh vibe that triggers, makes an impact, and doesn't sound corporate or dull.
- A starting point to tell OUR story, as early mover in our sector, for our move towards a company of the future.







Hi there, what's cooking?

It's a question we ask the world

How does our food affect the planet and every living being on it?

It's a question we ask ourselves

How can we take a stand and take small steps but with big impact to make sustainable food consumption an everyday reality?

It's a question we ask you

What's on your plate today?

We call it 'The Stir'

We call our logo 'The Stir', because it shows how we **get things moving**, in our company and in the world we live in.

The Stir gets expressing our craftsmanship in a variety of colours and layers, showing our dynamic and diverse nature.



Day by day, we make sustainable food consumption second nature

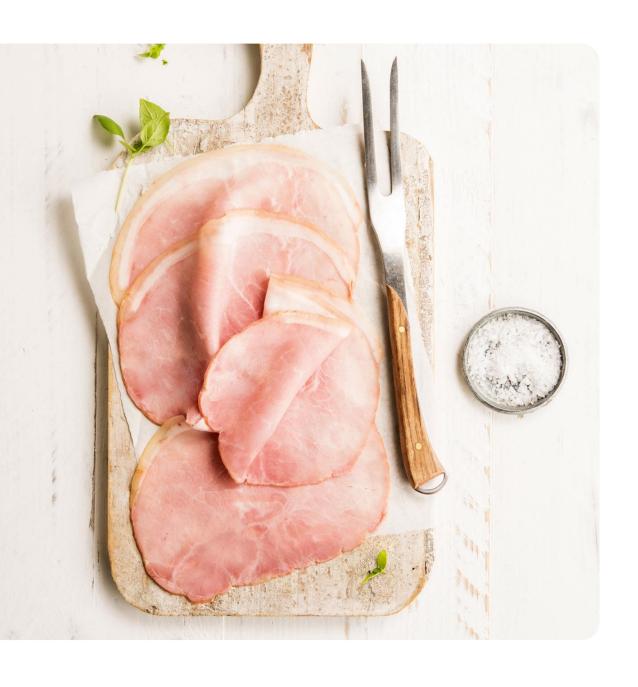
by increasing the appetite for delicious, convenient food with care for both people and planet.

Two centrally-led strategic business units with integrated way of working





Savoury & Ready Meals



Savoury

Key activity production:

Protein based

Salami, cooked ham, poultry products, pâté, cooked meats, traditional products.

With more plant-based options in the future.

Key activity: Slicing & packaging

Ensuring the supply chain end to end: **Unburdening our customers**





Ready Meals

Convenient alternatives for home-made dishes

- Global & Local Heroes
- Chilled & Frozen
- Ovenable & Microwaveable

Strong Brand Come a casa® #1 Lasagne in Belgium



Penetration

Market leader in growing category which reaches 84% of the population



Innovation
Brand that innovates



European Footprint

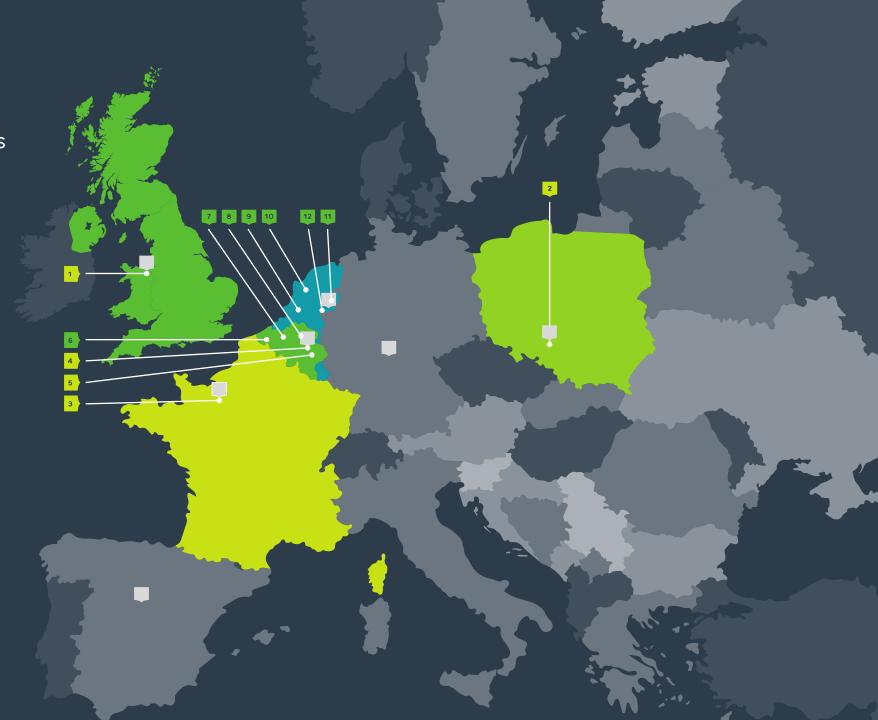
HQ in Belgium, 12 complementary Production sites & 7 Sales Offices ■

Ready meals

- 1 Deeside, GB
- 2 Opole, PL
- Mézidon-Vallée d'Auge, FR
- 4 Wanze, BE
- Marche-en-Famenne, BE

Savouru

- **Veurne**, BE
- Lievegem, BE
- Wommelgem, BE
- Ridderkerk, NL
- 4 Aalsmeer, NL
- Borculo, NL
- Wijchen, NL



Distribution of our products in Europe and Beyond

Already delighting consumers throughout Europe & Beyond in

37
countries



Key figures 2022

Number of people

3,000

Profit after tax

4,5

million eur

Turnover
781,4
million eur

investments
23.4
million eur

Gross dividend

4.0

eur/share

UEBITDA

38.1

million eur





Engaged people are the driving force of our strategy

Number of people

- •2020:2800
- 2021: 2750
- •2022: close to 3000 of which +/- 450 temps
 - •1400 in Belgium of which 50 in HQ
 - •670 in NL
 - •440 in UK
 - 485 in other countries

And we are proud of our Awards,

Best New Fish Main Foodservice Product

Certifications







Recognitions

Investment in top seal capabilities ready meals decreasing plastic use by 85%





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What's next?



Driven to make difference for the people and nature



Having a **different** eating behavior



Living in an era of virtual connected convenience & intelligence



Bigger, richer more multicultural population

We have set ourselves challenging targets for 2023, towards 2030



Must do Targets



World-class Safety & Food Safety



Sustainable profitable growth

Strategic Beliefs



229 Engaged Employees



Rebuild Innovation



Portfolio Refocus



Grow Excellence



Digital Acceleration



Lead our industry in sustainability

Our strategy house

processes

Helping our Customers delight the Consumers **Purpose - Values** Of which plant based Savoury Ready meals slices - spreads - snacks Hybrid - vegetarian - vegan • Portfolio mgt focus Global & Local heroes Innovation priority • Frozen & chilled More Snacking • European A-brand to make mainstream Excellent Category • Grow in CEE execution Innovation through research, partnerships & start-ups Operational, Marketing & Commercial Excellence Sustainability (E.S.G.) Our people & strengths of heritage

digital

Strategic accelerator our intended acquisition of:





- 6 Production Sites 1 slicing centre
- •in Belgium and the Netherlands
- Turnover 270 Mio€
- •1.000 employees
- Pending before Competition authorities
 BMA/ACM since end 2021...

Snacks



Plant-based/ Veggie



Brands

















Plant-based snacks

- •1st Start-up investment
- Plant based Snacks dumplings (100%vegan)
- Sold to (Online) Retailers / Foodservice
- •BE & NL mainly but with ambition to expand
- •50% stake

(3) Yes we care.

We want to be more sustainable in everything we do!
Aiming for Shared Value Creation







We have already taken several initiatives in the last few years.



Top seal technology for our ready meals -> lasagne packaging now contains

85% LESS PLASTIC.



We have launched
AWARDS
WINNING
PLANT-BASED
concepts at KK Fine

Foods.



Our intention to acquire Imperial Stegeman will offer us More plant-based product possibilities.

98% of Come a casa® products achieve Nutri-Score B.



We have invested in **Davai** – a start-up of young entrepreneurs producing plant-based snacks.



Solar panels on the Wommelgem car park & heat recovery system in our factory.



Also pioneering in Savoury & Slicing

- For more than 25% of our poultry products we achieved a salt reduction of 20% in the last 5 years
- 30% of our nutriscored poultry products have a nutriscore B

Slicing with

innovative packaging

preserving high-quality

and avoiding

(food)waste













Portion pack



Resealable

Sustainability has a broad meaning for us, where we unite behind 3 pillars

good food for all

- Ensure consumer wellbeing
- Promote enhanced nutrition
- Grow portfolio plant-based products



Protect our planet



- Fight climate change
- Win the war on waste
- Source responsibly

Help people flourish

- Guard employee safety
- Boost employee engagement
- Respect human rights

Communication of most important ambitions 2023

good food for all

• 15% of our sold volume will be **vegetarian** or plant-based products by 2030



Protect our planet



- Reduce food waste with 20% by 2024
- •100% green electricity by 2024
- 100% recyclable packaging by 2025

Help people flourish

8

• Boost employee engagement to a score of >80% by 2028 (average index)

Partnerships to the next level with

strong ESG commitment



Consumer & Market Insights

- Consumer needs & category management approach
- Highly professional Product Management.

Innovative High-quality Delicious Products

Ideas & solutions to improve environmental impact

- More Plant-based & vegetarian choice, complementary to meat-based products
- Reduced & recyclable packaging, & less (food)
 waste

Efficient Logistical & Digital services

- End to end supply chain
- Electronic data interchange

150 mio euro additional investments

Past 5 years:

135 mio euro Group investments

New production lines

Water recuperation projects

Energy reduction investments

Coming 5 years:

+150 mio euro Group Investments

To realize

ESG investments

Maintenance & Growth investments

R&D investments

Commitments on ESG

2030

- Half the emission of GHG scope 1 and 2 (compared to 2021).
- Consume 30% less water per tonne of product (compared to 2022).
- Ensure that at least 15% of products we sell are plant-based or vegetarian.

2025

• Introduce 100% recyclable packaging.

2024

- Achieve 20% food waste reduction (compared to 2022).
- 100% green electricity.



Re-install innovation through R&D, partnerships & start-ups

- Consumer driven innovation
- Start-ups to help us infuse innovation
- Rebuild Group R&D capabilities & infrastructure
 - · packaging,
 - processes,
 - products
- Develop value added innovation
- Innovation partnerships
- Accelerate plant-based innovation



day by day, cooking up a better world