



## Media Release

Geneva, 1 September 2017

## Givaudan completes acquisition of Vika B.V.

Givaudan, the global leader in fragrances and flavours, today announced it has completed the acquisition of Vika B.V. a world player in food ingredients. Vika offers a range of natural dairy ingredients, fonds and stocks, as well as meat and plant based extracts to customers in the food and beverage industry. Givaudan announced its intent to acquire Vika in July 2017.

Gilles Andrier, CEO of Givaudan said: "Today is an exciting day for Givaudan and Vika as we join together and embark on a journey to provide our combined customers with a broader set of natural dairy and savoury solutions. The addition of Vika's products and talented employees will enhance our position as a leader in naturals."

Mauricio Graber, President of Givaudan's Flavour Division said: "This acquisition is aligned with our ambition to support all food and beverage companies in developing great tasting products that align with consumer demands for clean label, organic and natural ingredients. Givaudan is committed to providing customers with a broader range of flavour and taste solutions ranging from traditional synthetic flavours to natural flavours and flavours from foodstuffs."

While terms of the deal have not been disclosed, Vika's business would have represented approximately EUR 64 million of incremental sales to Givaudan's results in 2016 on a proforma basis. Givaudan plans to fund the transaction from existing resources.

### About Givaudan

Givaudan is the global leader in the creation of flavours and fragrances. In close collaboration with food, beverage, consumer product and fragrance partners, Givaudan develops tastes and scents that delight consumers the world over. With a passion to understand consumers' preferences and a relentless drive to innovate, Givaudan is at the forefront of creating flavours and fragrances that 'engage your senses'. The Company achieved sales of CHF 4.7 billion in 2016. Headquartered in Switzerland with local presence in over 95 locations, the Company has more than 10,000 employees worldwide. Givaudan invites you to discover more at [www.givaudan.com](http://www.givaudan.com).

### About Givaudan Flavours

Givaudan's comprehensive knowledge of local flavours, extensive global footprint and strategic insights enable close partnerships with customers wherever they may be. With a customised approach to product creation, the Flavour Division is a powerhouse of knowledge, innovation and creativity equipped to surprise customers and consumers with fresh, unique ideas and solutions. Givaudan creates lasting flavour and taste experiences that touch emotions across key segments including beverages, sweet goods, savoury and snacks; regardless of product category, Givaudan's passion is to make food and beverage products taste delicious. We invite you to 'engage your senses' and learn more about Flavours at [www.givaudan.com/flavours](http://www.givaudan.com/flavours).





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## About Vika B.V.

Vika has been a world player in food ingredients for over 40 years, operating facilities in Ede (The Netherlands), Higham Ferrers (United Kingdom), Maasmechelen (Belgium) and Auckland (New Zealand). The company specialises in dairy ingredients, fonds, stocks, vegetable extracts among which kiwi extracts and other speciality ingredients.

Vika creates the excellent bases for all ready meals, soups and other culinary applications. These products are made on a natural basis from meat, fish or vegetables without additives like colours, flavours or preservatives. These Stocks & Glaces are easy to use and available in paste and powder. Real Meat Juice, the latest development, is an example of Vika's top quality, which is also expressed by various high-level quality certifications like BRC AA level.

Dairy ingredients are produced for savoury applications like biscuits, crisps, sauces, pizza & pasta and convenience food. Vika is renowned for using sustainable technologies and ingredients in the production of cheese powder, EMC, blending and processed cheeses.

Vika is proud on the long-lasting international relationships built on high customer intimacy, a quick turnaround in (R&D) projects, application support and a well-organised customer service resulting in the fulfilment of customers' needs.

Vika was privately held and employs over 200 people.

For more information about Vika, please visit <http://en.vika.nl/>.

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