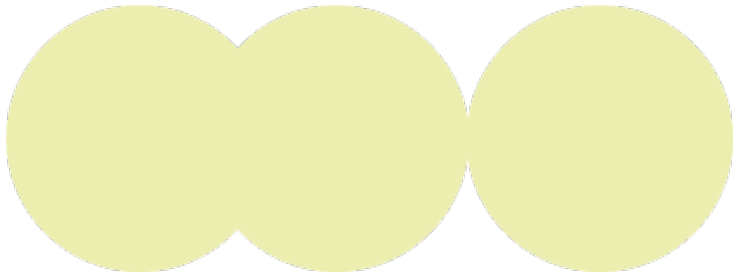


dsm-firmenich breaks ground on state-of-the-art production facility in Italy

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dsm-firmenich, a leading innovator in nutrition, health, and beauty, begins construction on a new, state-of-the-art production facility in Parma, Italy. Scheduled to be completed in Q1 2027, the new site will significantly expand the company's capabilities in concentrated powder flavours, reaction flavours, culinary blends, and functional blends, and will create more than 100 jobs. This marks a key milestone in the Taste, Texture & Health (TTH) business unit's strategy to boost global flavour capacity and invest in advanced, sustainable technologies in high-growth markets such as sweet goods and savoury products.

The new facility will use the latest technologies to enable the use of liquid flavours in dry blends. dsm-firmenich's customers will benefit from the facility's custom-built, ultra-efficient, agile encapsulation process combined with fully automated packaging lines, modern warehouse, sampling, quality control lab, and expanded capacity. The plant will support the production of functional blends, such as flavours for plant-based products and more nutritious ready-to-eat meals.

"Our investment in another facility in Parma, Italy, is a great example of the value we place in proactively monitoring market growth to prepare for higher demand," says Maurizio Clementi, Executive Vice President, Taste, dsm-firmenich. "We are expanding now and increasing our capacity, and are investing in advanced, sustainable technologies so we can continue to serve customers in Europe, India, and the Middle East with the agility these fast-growing markets need."

Located in Italy's renowned "Parma Food Valley", the new facility is strategically positioned near Campus Italy, a dsm-firmenich company for innovative food ingredients to improve taste and texture. This proximity enables cross-functional collaboration, combining expertise in flavours, plant proteins, and food ingredients to create the next wave of food solutions.

Albert Plans, Senior Vice President, Operations, Taste, dsm-firmenich says: "Our decision to build in Parma is no coincidence. The region is a nexus of food industry talent, home to leading universities with promising talent, and is a strategic location for many of our key customers. It's an ideal environment to grow our team, contribute to the local economy, and deliver even more value to our customers."