

Arne Frank CEO

Capital Market Day November 19 and 21, 2012



Today's agenda



09:30-10:00	Overview – AAK Acceleration Arne Frank, CEO
10:00-10:20	Financial update Peter Korsholm, CFO
10:20-10:45	Chocolate & Confectionery Fats Torben Friis Lange, President CCF
10:45-11:00	Break
11:00-11:40	Innovation Karsten Nielsen, CTO
11:40-12:05	Bakery Solutions Lena Ingvarsson, Marketing Director
12:05-12:35	Q&A Session
12:35-13:35	Lunch

AAK participants





Arne Frank President and Chief Executive Officer



Lena Ingvarsson Marketing Director



Peter Korsholm Chief Financial Officer



Fredrik Nilsson Director Investor Relations



Karsten Nielsen Chief Technology Officer



Anne Mette Olesen VP Human Resources, Communication and CSR The first choice for value-added vegetable oil solutions



Torben Friis Lange President BA Chocolate & Confectionery Fats



Year to date



Volume ´000 MT	1,117 (1,041)	+ 7 %
Sales SEK Million	12,706 (12,212)	+ 4 %
EBIT SEK Million	704 (646)	+ 9 %
EBIT/kg SEK	0.63 (0.62)	+ 2 %
EPS SEK	10.65 (9.90)	+ 8 %

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Key events 2012



- AAK Acceleration
 - Execution
- Acquisition of
 - Oasis Foods Company
 - Crown-Foods A/S
- Hurricane Sandy
- Other external factors
 - Danish fat tax
 - EU Biofuel proposal
- CSR Achievements
 - Burkina Faso
 - Winner of the E-Prize
- Product development
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AAK Acceleration -Growth

	AAK Accele	ration projects	KPI Q3	KPI Q2	
	Bakery		•••	•••	
	Dairy		•••	••	
	CCF			•••	
	Infant Nutrit	ion	•••	••	
	Food Service	•••	••		
	Merger & Ac	N.A	N.A		
	Fast-growing	economies			
	China		•••	•••	
	• Brazil		•••	••	
Ahead of plan On plan Slightly ahead of plan Behind plan					

AAK Acceleration -Efficiency

AAK Acceleration projects	KPI Q3	KPI Q2
Purchasing Productivity		•• ••

AAK



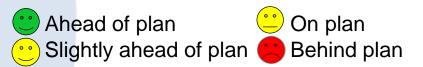


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AAK Acceleration -People

AAK Acceleration projects	KPI Q3	KPI Q2
Sales Mobilize Ourselves Internal communication		



Acquisition of Oasis Foods AAK Company – May 25, 2012

Oasis Foods

- Strong position in Food Service
- Revenues of SEK 925 million and 160 employees
- Located in Hillside, New Jersey

Food Service

- Edible oils
- Margarine
- Spreads

This

- Shortenings
- Mayonnaise
- Sauces and dressings

• Strategic rationale

- Excellent platform for our Food Service strategy
- Significantly broadens our product offerings in the United States

Acquisition of Crown-Foods A/S AAK in Denmark – May 31, 2012



Crown-Foods A/S

- Scandinavian market leader producing sauces and dressings for Food Service customers
- Revenues of SEK 60 million and 20 employees
- Located in Mørkøv, Denmark
- The acquisition is reported in the Food Ingredients business area

• Strategic rationale

 Strengthen our ability to supply a broader portfolio of Food Service products in Scandinavia

Hurricane Sandy



- AAK's plant in Port Newark effected by the flooding
 - Major cleaning, electrical and automation refurbishments required, no other main damage indentified
 - Limited deliveries re-started Nov 9
 - Production will re-start appr. Nov 19
 - Full ramp up a s a p there after
 - Very strong focus to minimize customer interruption, utilizing Louisville, Mexico, etc
- The production at the Oasis Foods plant was interrupted between October 29 and November 5
- AAK has insurance cover for property damage and business interruption

Other external factors





- Danish fat tax cancelled
- Focus on saturated fat remains

- European Commission, Biofuel Proposal
- We believe this will lead to significant decreases in "food based" biodiesel volumes, potentially leading to several large changes for the European vegetable Oils & Fats industries

CSR - Achievements



- We triple our activities with women groups in Burkina Faso, to
 - Secure improved supply and quality of the shea kernels
 - Improve living conditions in the villages
- With L'Oréal we signed an agreement to develop the sustainable trade of shea kernels
- Awarded the E-Prize by Veckans Affärer and the energy provider E.ON

Product development – FI

Akocream LS 45

• Creamier taste experience in bakery fillings

Akofluid K2

- Pumpable solution that brings important structure to breads, rolls and buns
- Improved pumpability and functionality in cold temperatures;
 - Softness
 - Volume
 - Extended shelf life

• Akobake MFR (Milk Fat Replacer)

- Offers equal quality, taste and functionality as butter
- To be used in premium bakery products

Product development – FI



Akomix LS 30

- Developed for ice cream products
- Excellent structure and creaminess
- Reduces the amount of saturated fats with more than 60 % compared to standard alternative

• Akotop NH 100

- For whippable toppings
 - Non-hydro
 - Non-trans solution
 - Excellent over-run
 - Good freeze stability
- A healthier alternative to commonly used hydrogenated products

Product development – CCF

CEBES[™] LS 75

• Lower content of saturated fats

● ILLEXAO[™] ER 05

• Smoothness in dark chocolate

ILLEXAO™ BR 62

Improved bloom retarding

CHOCOFILL LT 05

• Low in trans fat

AKOSPREAD™ HS 99

• Stabilization to prevent oil separation

Business trends year to date



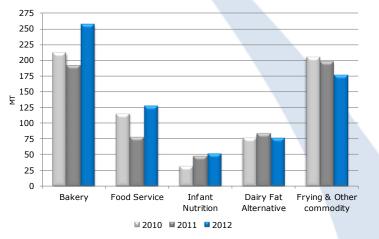
	Share of volume	Nord	WE	UK	USA	CEE	CIS	Asia	LA
Food Ingedients	61 %								
Chocolate & Confectionery Fats	21 %								
Technical Products & Feed	18 %								
AAK Group	100 %								

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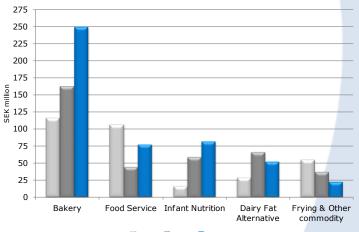
Food Ingredients





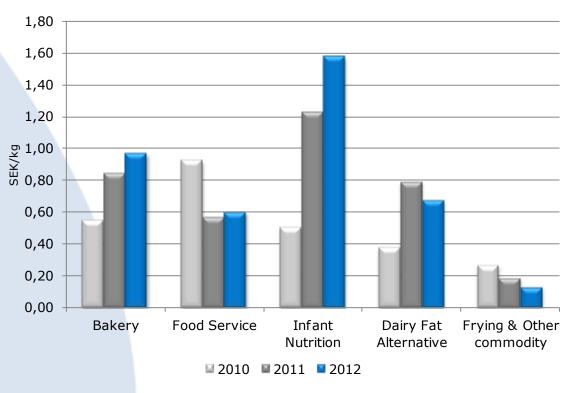


Operating profit



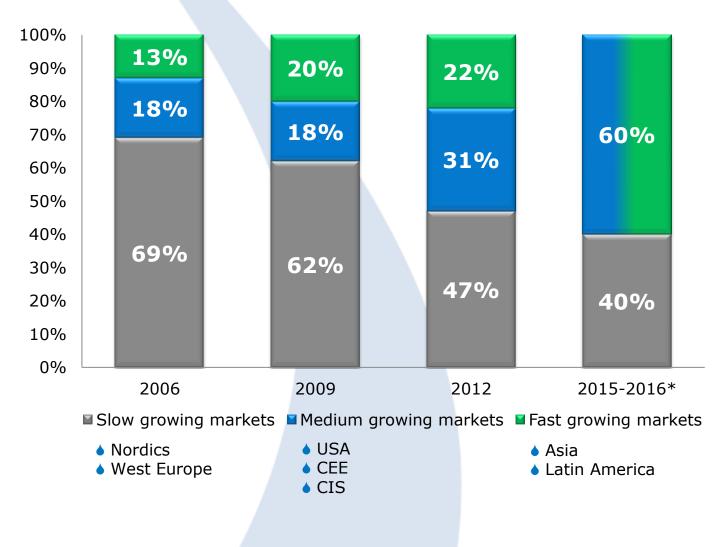
^{≥2010 ≥2011 ≥2012}

Operating profit per kilo



Focus on the medium and fast growing markets – edible oils volume





* Management ambition

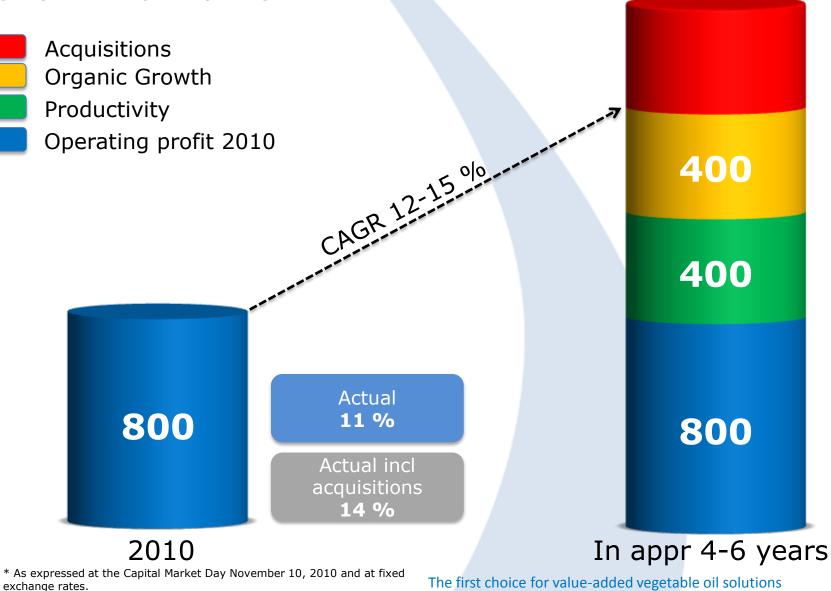


Price development – cocoa butter



AAK Acceleration - Management Growth ambition*





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Concluding remarks from CEO



- The impact on our industry from the more difficult general economy in Europe is difficult to predict
- However, based on AAK's customer value propositions for:
 - Health
 - Reduced costs
 - Customer product co development and solutions approach
 - and the AAK Acceleration program
- We continue to remain prudently optimistic for the future mainly driven by a very strong Food Ingredients business



Peter Korsholm CFO

Capital Market Day Financial update



Q3 2012

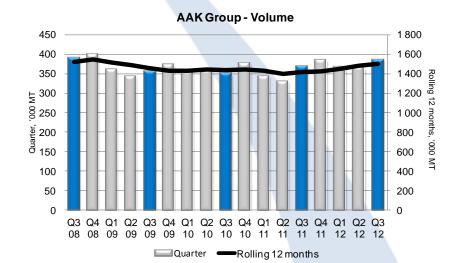


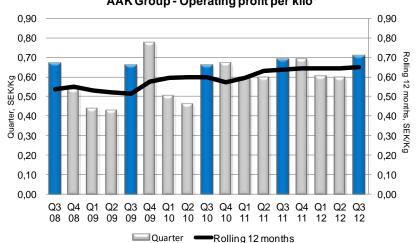
Volume ´000 MT	385 (368)	+ 5 %
Sales SEK Million	4,277 (4,462)	- 4 %
EBIT SEK Million	273 (246)	+ 11 %
EBIT/kg SEK	0.71 (0.67)	+ 6 %
EPS SEK	4.08 (3.48)	+17 %
Net debt SEK Million	2,859 (3,141)	- 9 %

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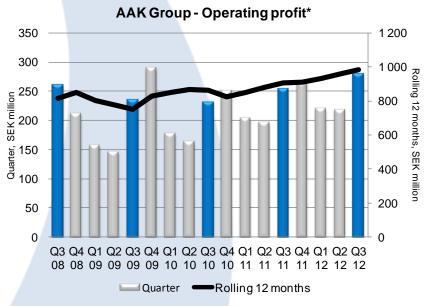
Financial summary







AAK Group - Operating profit per kilo*



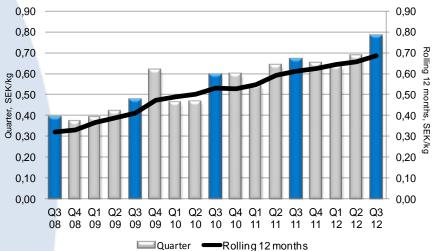
* Excluding acquisition related costs

Food Ingredients



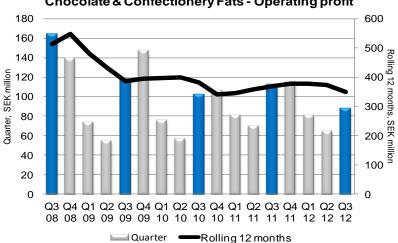






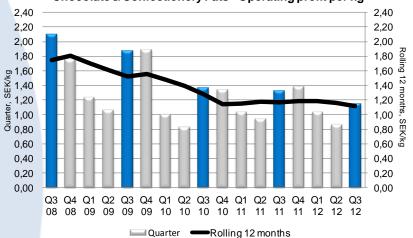
Chocolate & **Confectionery Fats**





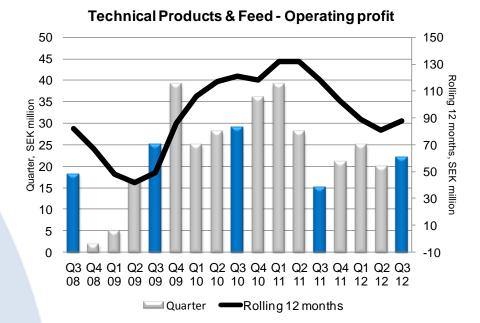
Chocolate & Confectionery Fats - Operating profit





Technical Products & Feed

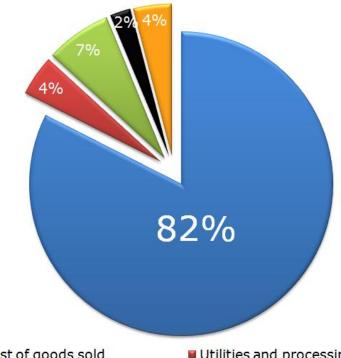




Group cost structure







Cost of goods sold
 Remuneration to employees
 Other costs

Utilities and processing aidsDepreciations

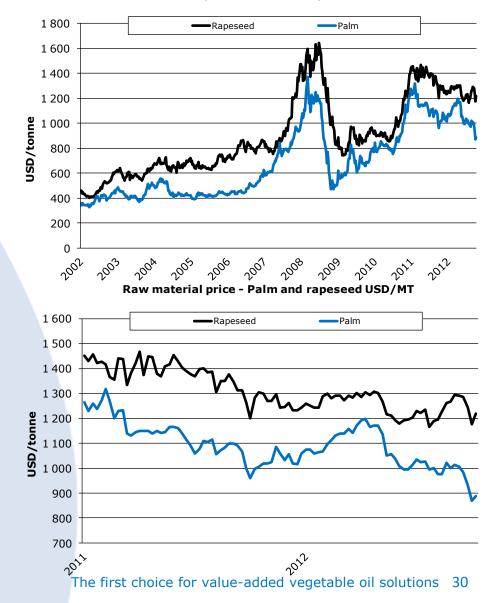
Raw material prices



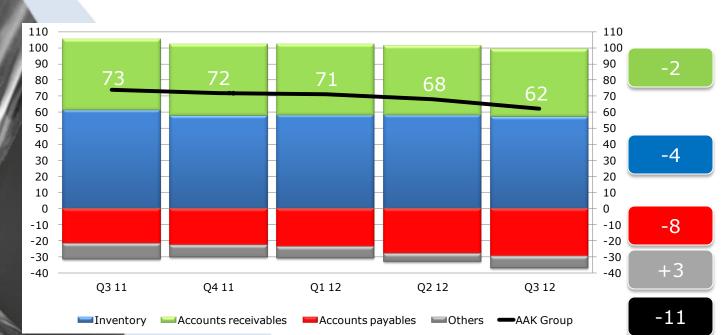
Raw material price - Palm and rapeseed USD/MT



- 10 % change in all raw material prices will effect working capital by +/-SEK 250 million
- Time lag of six to nine months



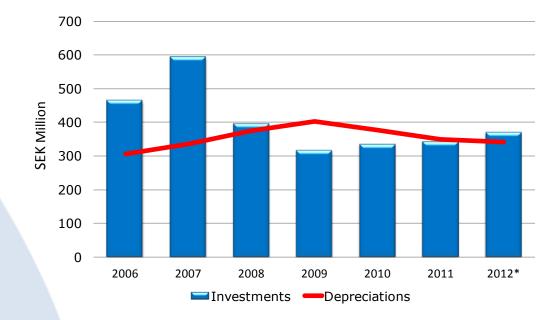
Working capital days Rolling 6 months



AAK

Capital expenditures





 Capital expenditures (excluding acquisitions and strategic investments) will be in line with annual deprectiations

* Rolling 12 months



AAK

Reduced Swedish corporate tax rate

- The Swedish Government has in the budget for 2013 proposed a reduction of the corporate tax rate from 26.3 % to 22 %
- AAK will if the Swedish Parliament decides to reduce the corporate tax rate record SEK 20 million as a tax cost reduction in the fourth quarter 2012

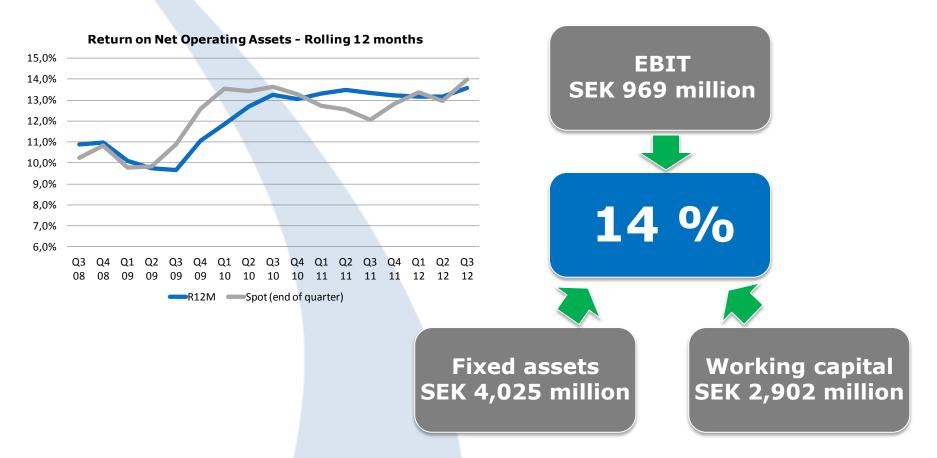
Strong cash flow



SEK million	Q3 2012	Q3 2011	Q1-3 2012	Q1-3 2011
EBITDA	361	335	965	915
Paid interest	-27	-33	-83	-79
Paid tax	-111	-45	-259	-144
Change in working capital	141	-68	476	-902
Cash flow from operating activities incl change in working capital	364	189	1 099	-210
Cash flow from investments	-71	-410	-695	-573
Free cash flow	293	-221	404	-783

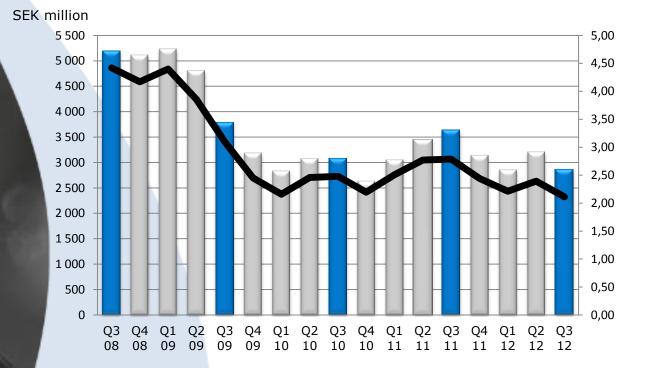
RONA – 30 september 2012





 Unchanged EBIT but a decrease in working capital by 10 % will imply a RONA improvement of 0.4 %

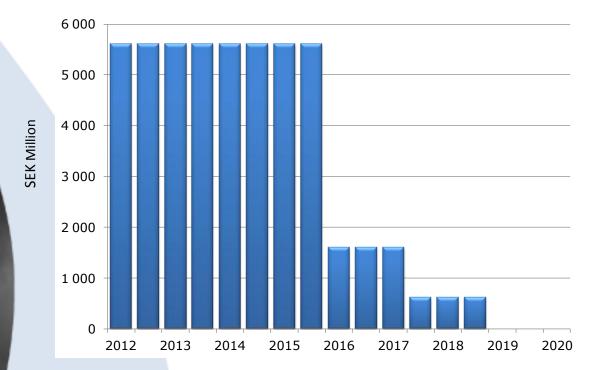
Net debt and net debt/EBITDA



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Credit facilities





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Value creation priorities



- Strengthen growth
 - Customer co-development
 - Emerging markets
 - Selective acquisitions
- Continue improving EBIT/Kg
 - Speciality and semi-speciality vs. commodity products
 - Efficiency
- Increase capital efficiency
 - Working capital management
 - Limited CAPEX



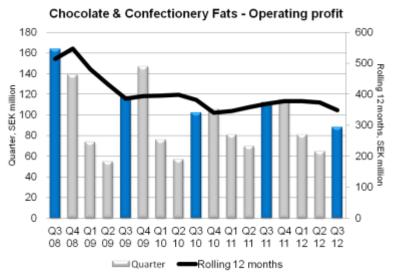


Torben Friis Lange President CCF

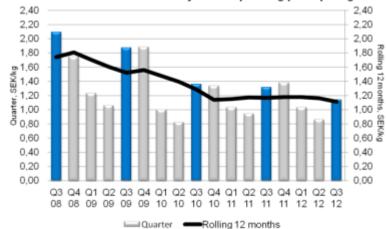
Capital Market Day Chocolate & Confectionery Fats



Chocolate & Confectionery Fats



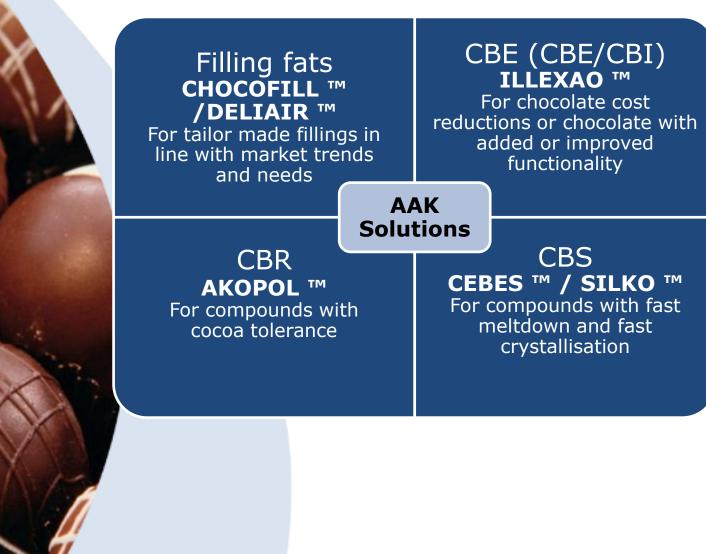
Chocolate & Confectionery Fats - Operating profit per kg



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AAK Solutions





Filling fats



- Each filling contains ~ 30 % filling fat
- AAK customises solutions to meet very different needs
- Provides key influences on:
 - Stability
 - Melting properties
 - Texture
 - Flavour release
 - Health

Filling Fats



- ♦ DELIAIR[™] NH
 - An answer to the trend of aeration
- ♦ CHOCOFILL[™] TC
 - Cool, refreshing and indulgence fillings
- ♦ CHOCOFILL™ BR
 - A longer shelf life no matter what
- CHOCOFILL™ NH
 - Multi-purpose clean label filling fats
- ♦ CHOCOFILL ™ LS
 - The healthier choice

When extra functionality AAK in chocolate is needed (CBI)

- ♦ ILLEXAO™ ER
 - Creamy and smooth meltdown in cocoa-rich chocolate
- ♦ ILLEXAO™ BR
 - Long-lasting quality of chocolates with soft fillings
- ♦ ILLEXAO™ HS
 - Less softening and extra shelflife in warm climates
- ♦ ILLEXAO™ MT
 - Increase production capacity and improve texture and mouth feel

When appeal is flexibility **AAK** and trans reduction

- ♦ AKOPOL[™] LT
 - Low in trans fatty acids
 - Still compatible with cocoa butter
- ♦ AKOPOL[™] NH
 - Non-hydrogenated
 - Free from trans fatty acids
 - Clean label

Combining high capacity AAK and health

- ♦ CEBES™ MC / SILKO ™ CO
 - Trans-free solutions with a premium quality
- ♦ CEBES™ NH
 - Non-hydrogenated
 - Non-trans
 - Clean label
- ♦ CEBES™ LS
 - Low in saturated fatty acids
 - Healthier profile
- All with a great sensory profile

New Way of sourcing Shea AAK in Burkina Faso

- AAK triples its activities with women groups
 - Improve supply and quality of the shea kernels
 - Improve living conditions locally in the villages
- AAK and L'Oréal sign agreement
 - Develop the shea trade
 - Integrate sustainability in all activities
 - Improve the situation for women in West Africa







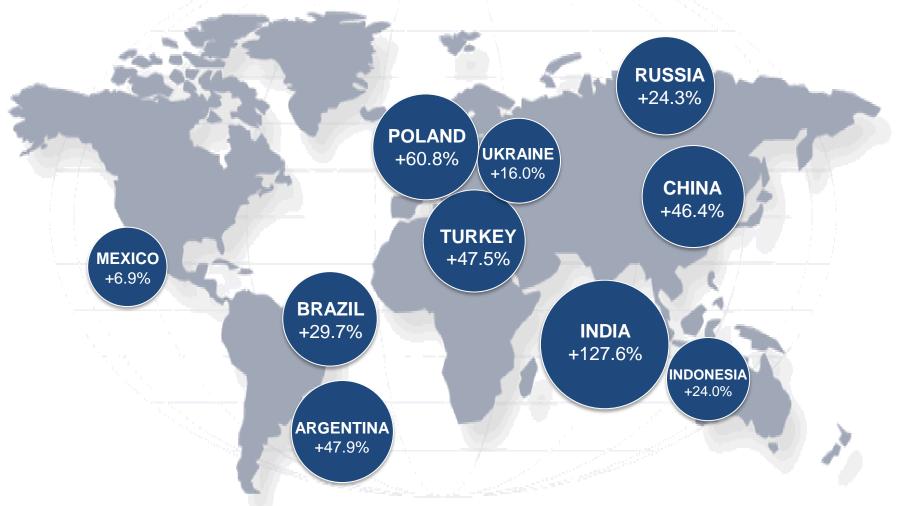
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Future chocolate markets



- Rapid growth in BRIC
- "High potential" countries becoming the world's fastest growing major economies in the 21st century
- AAK focus on major emerging chocolate markets:
 - Brazil
 - China
 - Mexico
 - Russia
 - Turkey
 - Ukraine

Chocolate markets of the future



Source - Euromonitor International

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Why are these markets of **AAK** interest for AAK

- Growth driven by
 - Rising income
 - Growing middle class
 - Urbanisation
 - Health
- Leads to new innovations
- The result is increased convergence - snacking
- Adds complexity
- Innovation fits very well with AAK business model for co-customer development



Karsten Nielsen Chief Technology Officer

Capital Market Day Innovation

Meeting our customers' needs AAK two-five years from now

- The highlights
- Our achievements and results
- Our strengths
- Our eight insights

The highlights of our industry



- Sustainable raw materials
- Bio-catalysts
- Health and life style diseases

FROST 🗳

Our achievements and results



NOMINATED

FOOD INGREDIENTS EXCELLENC AWARDS 20

- Removed trans fatty acids in all applications
- Solutions with un-hydrogenated oils for all applications
- Decreased the content of saturated fatty acids with 20–50 % in most applications
- Launched products with specific, nutritional functionality, e.g. for infants

Our strengths



- A strong concept for local development and customisation in which we have invested heavily
- A preferred partner for customised solutions (customer co-development)
- Local development and customer service in all the regions where we operate

The Eight Insights



- Based on in-depth customer interviews across regions and segments
- Confirmed by general trend analysis
- Supported by our internal analyses and experience
- The eight insights are the cornerstones within innovation at AAK

#1:Less is more



- First priority is the "don't wants"
- Trans fatty acids is a no go!
 - All product categories are available as non-trans versions
- The content of saturated fatty acids has to decrease
- Lower content of fat is still a wish
 if product quality is OK
 - No trans fatty acids
 - No hydrogenation
 - Less saturated fatty acids
 - Less fat
 - No E-numbers
 - Less calories

#2: The one who pays the bill AAK decides the music

Mexico to ban junk food from sch fight fat

AP foreign, Thursday May 27 2010

MARK STEVENSON

Associated Press Writer= MEXICO CITY (AP) — Mexico is looking to battle the bulging waistlines of its children by banning the sale of jun food in its schools, including many of the traditional treats generatior kids have grown up with.

Getting the ax along with modern soft drinks and sweets will be salte tamarind candy, pork rinds and atole, the thick and sweet cornstarc based beverage served piping hot in the morning.

The anti-obesity guidelines presented by health and education of Wednesday make recommendations that at times seem more sui Manhattan salad bar than a Mexican school yard.

Tortas — the often overstuffed, greasy, meat-packed sandwic popular in Mexico — are out, unless they are "light" versions

Source: Guardian.co.uk

- Spending on life style related health problems in an aging population is increasing
- As the cost of disease control in many countries is partly a government issue, the government also want to influence the life style
 - Restrictions in school dining-halls in Mexico
 - Regional attempts to further taxation

#3: Sustainable growth

Social

Sustain-

Financial

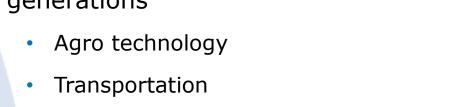
able

Environment



- Sustainability is a major and growing issue – it is more than palm oil!
 - Global Reporting Initiative
 - UN Global Compact
- We need to feed a growing population without destroying the life of future generations

- Production
- Distribution



#4: Nothing has ever sold just because it is healthy



17-Aug-2012

By Oliver Nieburg+

Related topics: Processing & Packaging

Consumers are likelier to have lower expectations of 'rec labelled chocolate creating a cause for concern for choc according to a study.

Research available online ahead of publication in the Food Quality and Preference journal found that study participants responded negatively to reducedfat labelling of chocolate.

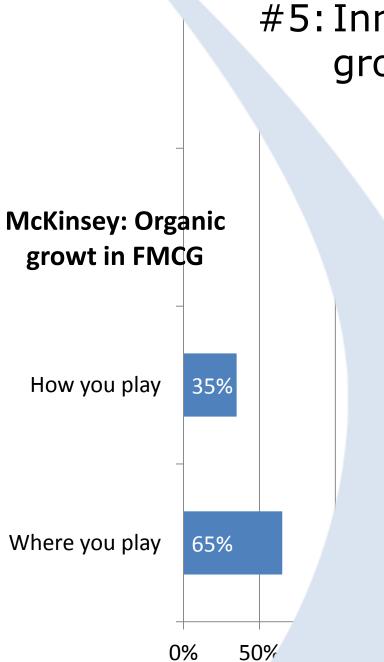


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However, the study by Norton et al. added that if a chocolate matched the sensory attributes of a full-

Source: Confectionerynews.com

- If snack does not taste good it is easier not to eat it
- Food that does not appeal to our senses is not perceived as being good



#5: Innovation must target AAK growth markets

- The growth in our industry is in areas with a basic growth in population and consumption of processed food
 - Brazil
 - Russia
 - China
- The trends are strongly globalised but there are regional differences in prioritisation



#6: Food has a function – but AAK not any function

Knowledge Center Food Technology Membership I



Home > News Room > News Releases > Functional Food Trends 2012: Consumers Want Nutrients from Fol

Functional Food Trends 2012: Consumers Wa Nutrients from Food, Not Supplements

The Top 10 Functional Food Trends of 2012 point to more consumers favor getting their vita from the foods they eat and beverages they drink instead of supplements, according to re Wednesday at the Institute of Food Technologists' Wellness 12 meeting.

March 30, 2012

CHICAGO – The Top 10 Functional Food Trends of 2012 point to more consumers favr minerals from the foods they eat and beverages they drink instead of supplements, Wednesday at the Institute of Food Technologists' Wellness 12 meeting.

A Elizabeth Sloan, Ph.D., president, Sloan Trends Inc. and contributing editor presented the research at the conference, which included data from a varie' research sources. Leading the trends this year is a move toward "real f

- Food is not medicine but...
- Specific ingredients may support specific health combined with a healthy lifestyle
 - More unsaturated fatty acids
 - Omega-3 fatty acids

#7: Nature is good for you



- Natural products, as vegetable oils and fats, are generally perceived healthy
- Products with ingredients from your kitchen cabinet are preferred

#8: Cost must be matched by AAK perceived value



- In any market cost of basic food supply is an issue
- Additional supply chain cost of new solutions must be avoided



Innovation is not an option

IT 'S A MUST!

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Lena Ingvarsson Marketing Director

Capital Market Day Bakery Solutions

Bakery -	Main applications	AAK
Biscuit & Cookies	Akobake, Akobisc 20 % fat content	
Cakes & Pastries	Akobake, Akofluid 5-30 % fat content	
Yeast raised Bread	Akobake, Akofluid 3-10 % fat content	
Fillings	Akocream 10-30 % fat content	
Non baked	Marba 20 % fat content	

Global Bakery market development



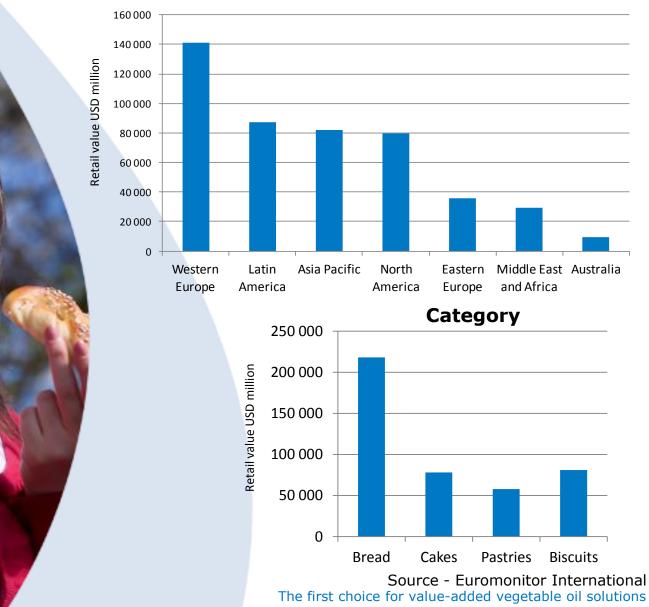
Category; Bread, Cakes, Pastries and Biscuits



Bakery size year 2012



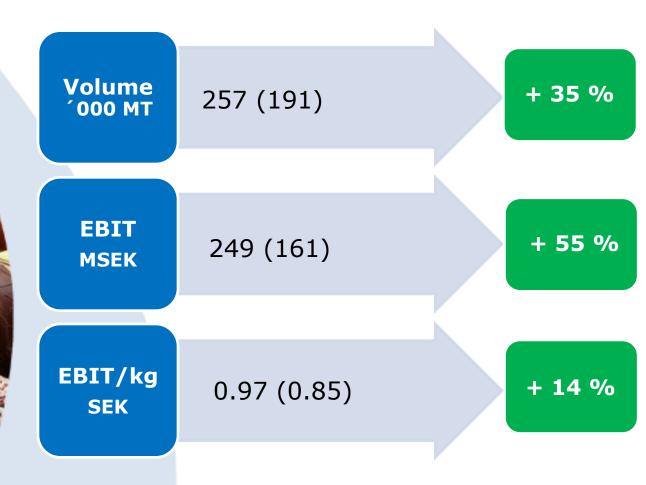
Geographical market



70

AAK Bakery





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Market development



- Stable consolidation
- Emerging markets boost sales
- China and India drive retail sales
- Growth of packed bread
- Focus on total cost
- Sustainability



Trends



- Rising obesity
- Smaller less expensive treats
- Add value through innovation and NPD
- Clean label products
- Health and wellness
- Convenience and indulgence
- Oils & Fats
 - Non trans
 - Non hydro
 - SAFA reductions
 - Omega 3
 - Clean label
 - Cost optimization

Possibilities with vegetable fat

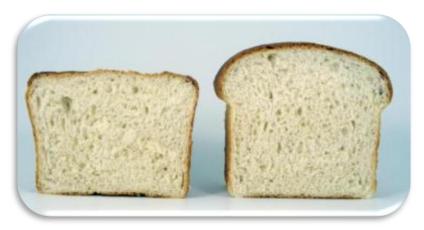


- SAFA reductions
- Add value such as Omega 3
- Non trans and hydro
- Clean label
- Lower raw material and internal handling costs
- Increased functionality

Effect of solid fat on bread volume



- The main structure builder in the dough is the proteins
- Together with water it builds up the gluten network
- The interaction with added bakery fat is crucial for the dough making



Bread baked with liquid oil compared to Akofluid

Shortening – the way to success



- 100 % fat don't pay for water
- Reduced total raw material and internal handling costs
- Broad range with increased functionality
- Improved bloom stability
- Unbeatable whipping properties
- Clean label
- Shelf life up to 12 months

Marketing possibilities



- Customized solutions
- Add olive oil
- Good marketing
- Excellent nutritional profile
- Low saturated fats
- High in Omega-3

Flakes for pizza doughs



- Provides a crispy texture
- Better lift and volume
- Easy handling
- Excellent nutritional profile





Oil

Oil + Akoflake

AAK - Bakery assortment



Quality

 Positive eating experience
 Good shelf life Functionality

 Desired function in process and end product

Handling of your choice

- Shortening
- Solid, Liquid
- Powders & Flakes

Healthy options

- Non trans
- Non hydrogenated
- Low saturated

Questions & Answers



Moderator: Weje Sandén