

## **OLAM SPICES & VEGETABLE INGREDIENTS UNVEILS ITS GLOBAL TOMATO INNOVATION CENTER**

*Olam is a world leader in business-to-business supply of processed tomato products*

**July 15, 2011** – Fresno, Calif. – At the start of the 2011 tomato processing season, Olam Spices & Vegetable Ingredients opened the doors to its new Olam Global Tomato Innovation Center in Lemoore, Calif. The first of its kind, the Center serves as a resource to the company and its customers to incubate ideas, generate solutions to product opportunities and develop new concepts and processes. Olam Spices & Vegetable Ingredients uses the highest quality tomatoes to produce conventional and organic paste and diced tomatoes, industrial tomato blends and tomato based finished products for consumers.

“As a leader in the tomato industry, we are committed to providing our customers with the highest-quality, most innovative products and serving as an extension to their operations with meaningful support tools and resources,” said Christoph Rudolf, President US, Olam Spices & Vegetable Ingredients. “Our Global Tomato Innovation Center is the nerve center for enhancing and evolving our tomato business and adding value to our customers’ businesses.”

Equipped with a state-of-the-art kitchen and staffed with R&D resources and food technologists, the Olam Global Tomato Innovation Center is designed to create new developments in product, process, packaging and nutrition of tomato goods. The Olam Innovation Team will work closely with global customers to create value for their specific applications and needs. To lead the Olam innovation efforts, Siva Subramanian joins the Olam Spices & Vegetable Ingredients team as Vice President of Research & Development and Quality from Olam’s global headquarters in Singapore.

The Center is consistent with the company’s commitment to sustainability. It houses Olam’s T.A.S.T.E (thermally accelerated short-time evaporation) evaporator, which significantly reduces tomato exposure to heat, reduces resource and emissions footprint and emits three tons less CO<sub>2</sub> per 100,000 lbs. of paste produced. Olam is the only tomato processor in the US to operate a T.A.S.T.E. evaporator, which preserves a brighter color and fresh flavor of the tomato fruit and subsequent paste.

### ***About Olam International Limited***

*Olam International is a leading global integrated supply chain manager and processor of agricultural products and food ingredients, sourcing 20 products with a direct presence in 65 countries and supplying them to over 11,100 customers. With direct sourcing and processing in most major producing countries for its various products, Olam has built a global leadership position in many of its businesses, including cocoa, coffee, cashew, sesame, rice, cotton and wood products. Headquartered in Singapore and listed on the SGX-ST on February 11, 2005, Olam currently ranks among the top 40 largest listed companies in Singapore in terms of market capitalisation and is a component stock in the Straits Times Index (STI), MSCI Singapore Free, S&P Agribusiness Index and the DAXglobal Agribusiness Index. Olam is the only Singapore firm to be named in the 2009 and 2010 Forbes Asia Fabulous 50, an annual list of 50 big-cap and most profitable firms in the region. It is also the first and only Singapore company to be named in the 2009 lists for the Global Top Companies for Leaders and the Top Companies for Leaders in the Asia Pacific region by Hewitt Associates, the RBL Group and Fortune. More information on Olam can be found at [www.olamonline.com](http://www.olamonline.com).*

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