

Bondoufle, Tuesday 17 May 2022

NACTIS FLAVOURS to launch new Lieusaint facility in 2023!

An accelerator for industrial optimisation, safety, innovation and decarbonisation.

I am very pleased to announce a new step for Nactis Flavours!

Since the beginning of 2020 and the creation of the **Nactarome** group, evolution has been part of our daily life; through the integration of new ranges, the development towards naturalness but also through continuous improvement with, for example, the implementation of SAP for the whole group.

I am very pleased to announce a new step for Nactis FLAVOURS with the launch of a **new factory** and the project to move our headquarters.

With this new facility, NACTIS FLAVOURS is committed to improving **the quality of life at work** for its employees and meeting **the highest technological requirements** demanded by its customers throughout the world, thanks to **increased productivity, optimised space, and a reduced carbon footprint**.

To better meet regional, national, and international demand, we will enhance the quality and performance of the facility, while committing to the highest environmental standards. The new plant will improve the work experience and the working environment for employees with new functional, modern and accessible workspaces that will encourage **collaboration and creativity**.

Customer satisfaction is our priority, and we are committed to providing the highest quality products while maintaining our core values of flexibility and responsiveness as a small company. Nactis Flavours places the customer at the heart of product development through its R&D centres and flavour development departments. Innovation and naturalness will remain at the heart of our developments with the creation and expansion of our spaces:

- ✓ Research and Development: the expansion of our laboratories will enable our taste experts' team to develop and exploit the unlimited possibilities of flavour raw materials.
- ✓ Our new Culinary Centers will have a deep understanding of local requirements in terms of technology, formulations, market needs, trends and consumer preferences. **We will be able to receive all our customers and partners to work on their specific needs. We will continue to evaluate the performance of our products, both on their own and as part of the food matrix. Innovation will continue to be our guide** in shaping product development and evaluating the end result in food applications.

Eventually, this project will enable the facility to become a true innovation centre, the Group's flagship on an international scale. It will thus accompany our development and be able to respond to and anticipate growth opportunities.

Thank you all for our collaborations, our partnerships, and our past, ongoing or future projects and we look forward to welcoming you soon in **LIEUSAINT**.

Sincerely

Antoine GAMBART
Directeur Général



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