

Let's grow a better world. Naturally.

*By pioneering microbial science
to improve food, health and productivity
for a sustainable future.*

Welcome to Chr. Hansen

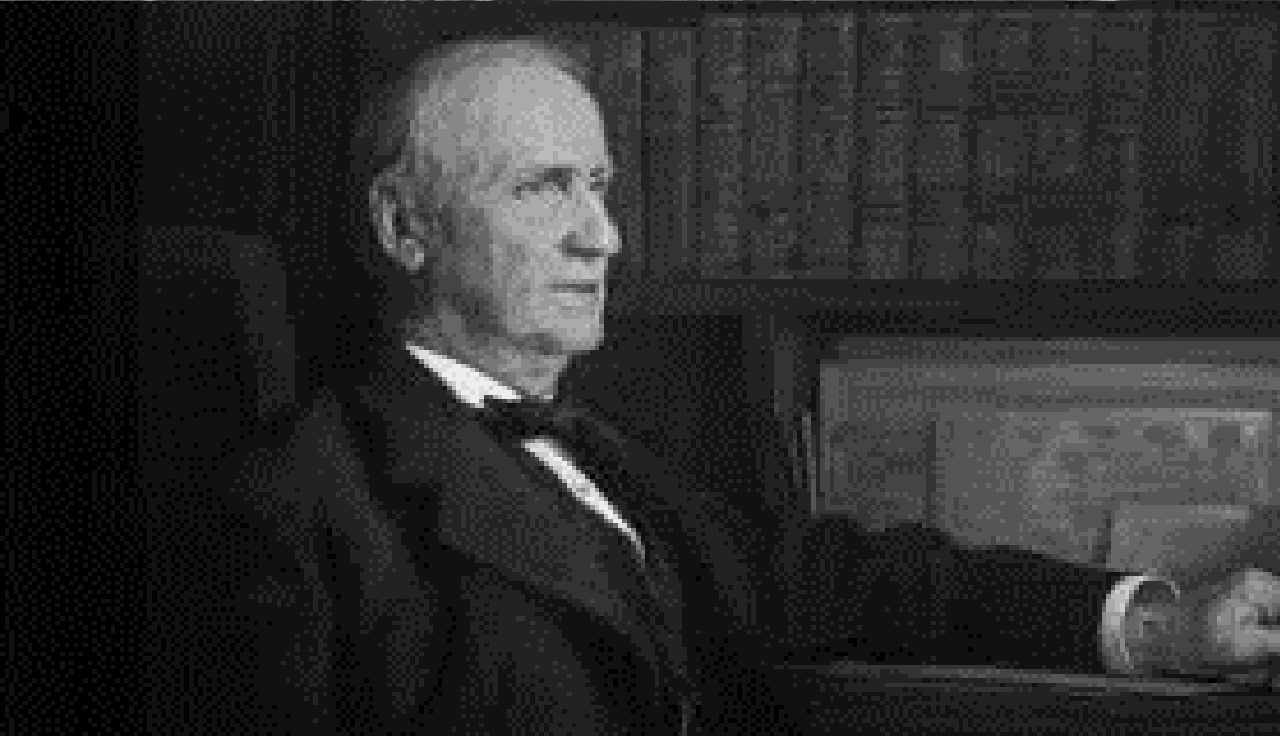
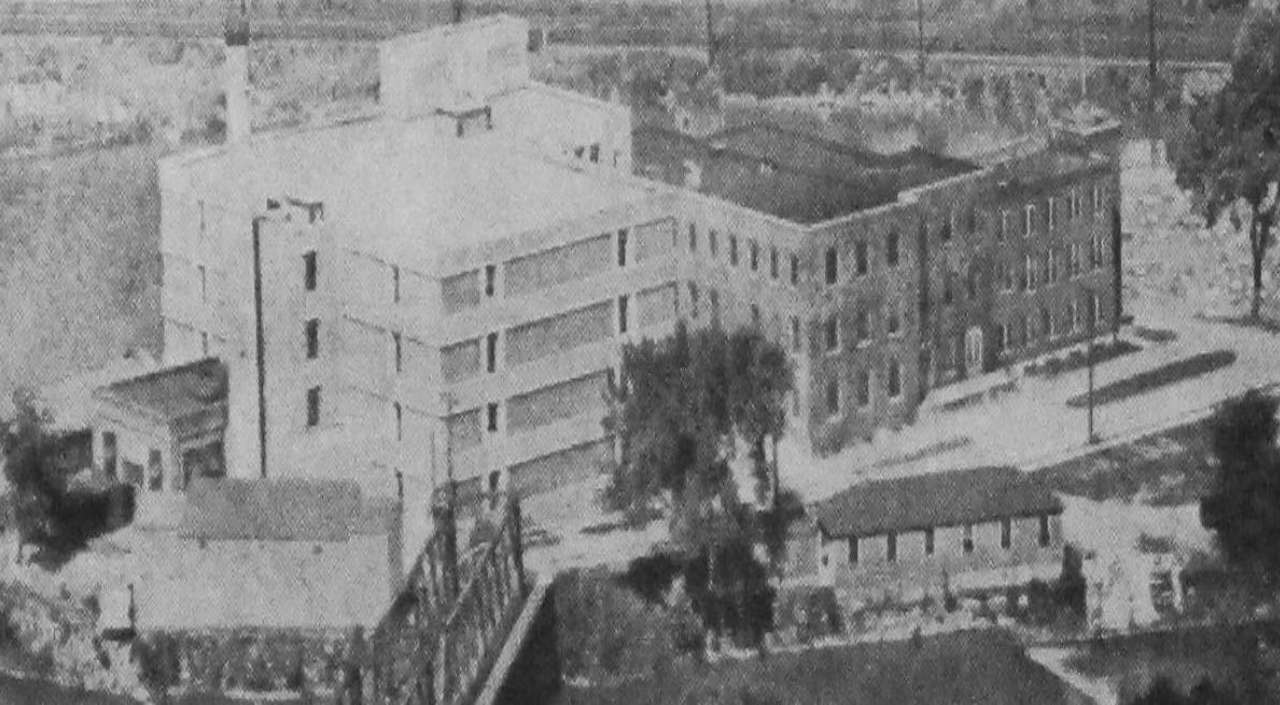
IbM Virtual Career Event

Presentation by Esben Laulund

11 Feb. 2021

CHR HANSEN

Improving food & health



Agenda:

15.30 - 16.15: Presentation - Working at Chr. Hansen

Esben Laulund

16.15 – 17.00: Break out Sessions

1) R&D – Culture Development:

Tine Feidenhans'l , Kasper Espekvist, Jesper Brønd

2) FC&E Application & Customer support:

Maria Rolighed , Rasmus Larsen

3) Global Operations:

Sunie Schmidt, Johanne Plesner

Participants from Chr. Hansen



Esben Laulund
VP Technology Search & Collaboration

1) R&D – Culture Development



Tine Feidenhans'l
Development Scientist
Combinatorial Microbiology



Kasper Espekvis
Development Scientist
Combinatorial Microbiology



Jesper Brønd
Development Scientist
Combinatorial Microbiology

2) FC&E – Application & Business Support



Maria Rolighed
Application Scientist
Dairy Bioprotection



Rasmus Larsen
Product System Specialist
FC&E Business Support

3) Global Operations



Sunie Schmidt
Microbiologist
Quality Control



Johanne Plesner
Specialist
Global Process Mgt. & Global QC



Nature is the greatest scientist of all time



Chr. Hansen is a leading, global
bioscience company.



Our product innovation is based
on approximately 40,000 microbial
strains – we like to refer to them
as ‘good bacteria’.



We develop natural ingredient
solutions for the food, nutritional,
pharmaceutical and agricultural
industries.

Enabling a sustainable food system from farm to fork

In the **world elite** of the most **sustainable companies**



SUSTAINABLE AGRICULTURE



BETTER FOOD PRODUCTION



IMPROVED HEALTH



Natural plant protection



Better quality silage



Animal nutrition



Quality and safety



Efficient production



Less waste



Healthier food



Supporting health



Next generation health

Produce more with less



Our solutions enable food manufacturers to produce more with less and reduce the use of chemicals and other synthetic additives. **This makes our products highly relevant in today's world.**

Business overview

Food Cultures & Enzymes

58% SHARE OF REVENUE



MEAT, WINE
& FERMENTED
BEVERAGES



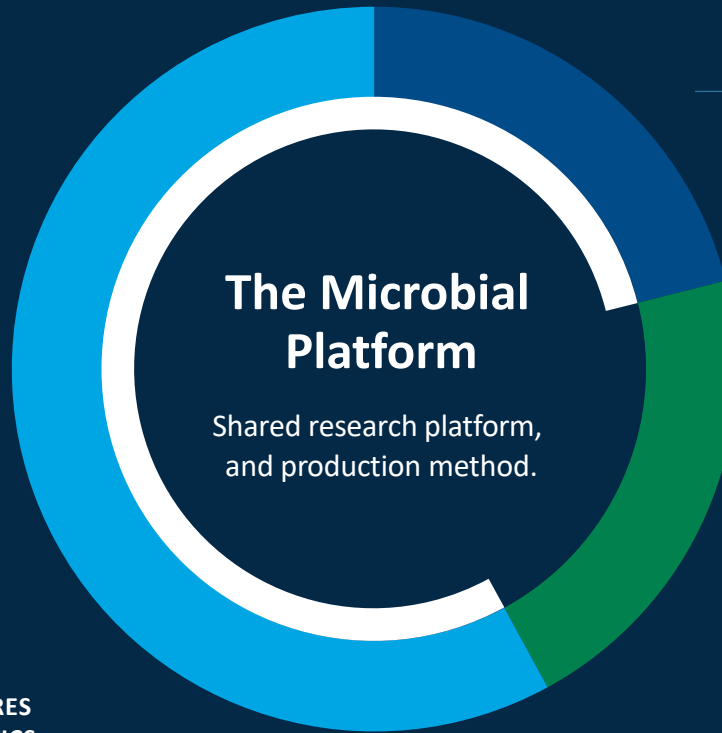
BIO-
PROTECTION



DAIRY
ENZYMES



DAIRY CULTURES
INCL. PROBIOTICS



Health & Nutrition

21% SHARE OF REVENUE



PLANT
HEALTH



HUMAN
HEALTH



ANIMAL
HEALTH

Natural Colors

21% SHARE OF REVENUE



FOOD &
BEVERAGES



PET FOOD

CHR. HANSEN

Improving food & health

Global reach



+30

We are located in
+30 countries



+3,200

Employees



3

We have production
plants on 3 continents

Every 2nd cheese and yogurt **in the** **world is made with** **Chr. Hansen** **ingredients**



>1 billion

People consume a product
with a Chr. Hansen ingredient
everyday



150

Countries with customers
(approx.)

CHR HANSEN

Improving food & health



HEALTH & NUTRITION

Probiotics for your health

Chr. Hansen owns some of the world's best documented probiotic strains such as *Bifidobacterium*, BB-12[®] and *Lactobacillus rhamnosus*, LGG[®].

CHR. HANSEN

Improving food & health



HEALTH AND NUTRITION

Reducing antibiotics in livestock

Probiotics can balance out gut microflora in animals resulting in improved overall health and well-being.

CHR HANSEN

Improving food & health

Supporting farmers globally by using good bacteria to enhance crop yield



Part of natural
plant microbiome



Protect plants from
diseases and pests



Healthier soil,
healthier crops

Let's grow a better world. Naturally.

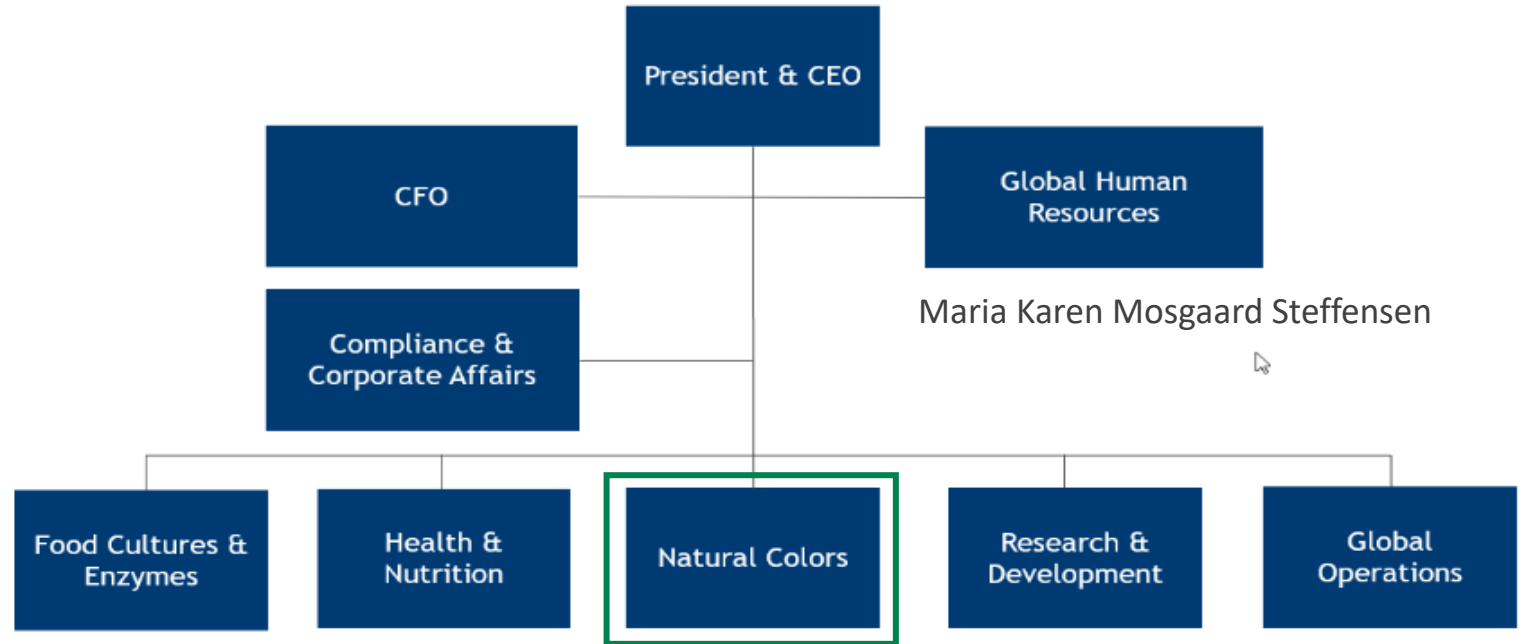




A scientific foundation

- 7.8% of turnover is spent on R&D
- 17% of employees work in R&D
- Major research facilities in Denmark
- Development centers in Denmark, the USA, France, Germany and Singapore
- 19 application centers worldwide
- We engage in +300 scientific partnerships with universities, research institutions and PHD students every year.

Chr. Hansen Organization



Participants:

Maria Rolighed
Rasmus Larsen

Tine Feidenhans'l
Kasper Espekvist
Jesper Brønd
Esben Laulund)

Sunie Schmidt
Johanne Plesner



Dedicated talents

We work to pioneer science in the food, nutritional, pharmaceutical and agricultural industries.

To do so, we are picking the cleverest minds within their field of expertise from all over the world.

This way we ensure a diverse, passionate workforce to drive us forward.

Let's connect!



www.chr-hansen.com



Break-out sessions

1) R&D – Culture Development



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Development Scientist
Combinatorial Microbiology



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Jesper Brønd
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