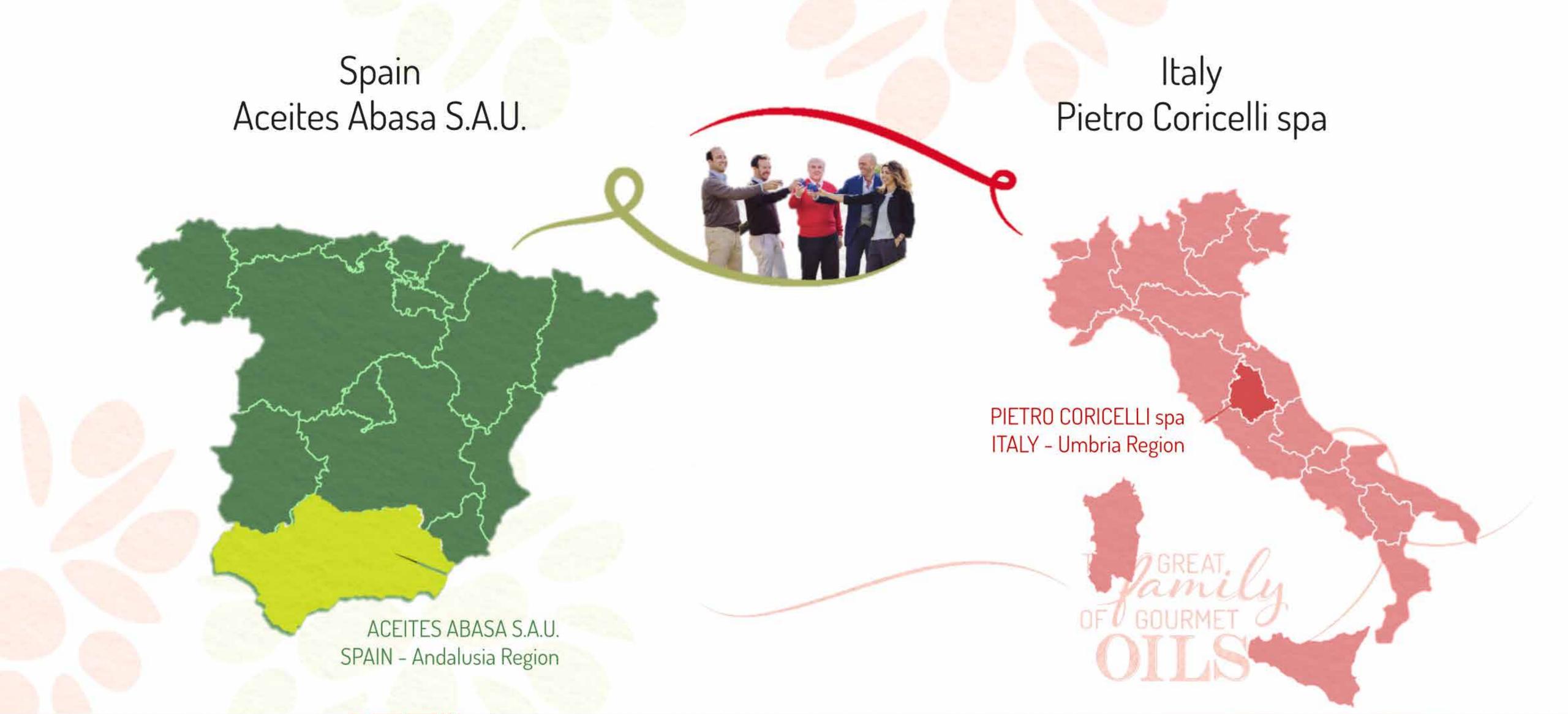


Coricelli Family OWNS TWO COMPANIES





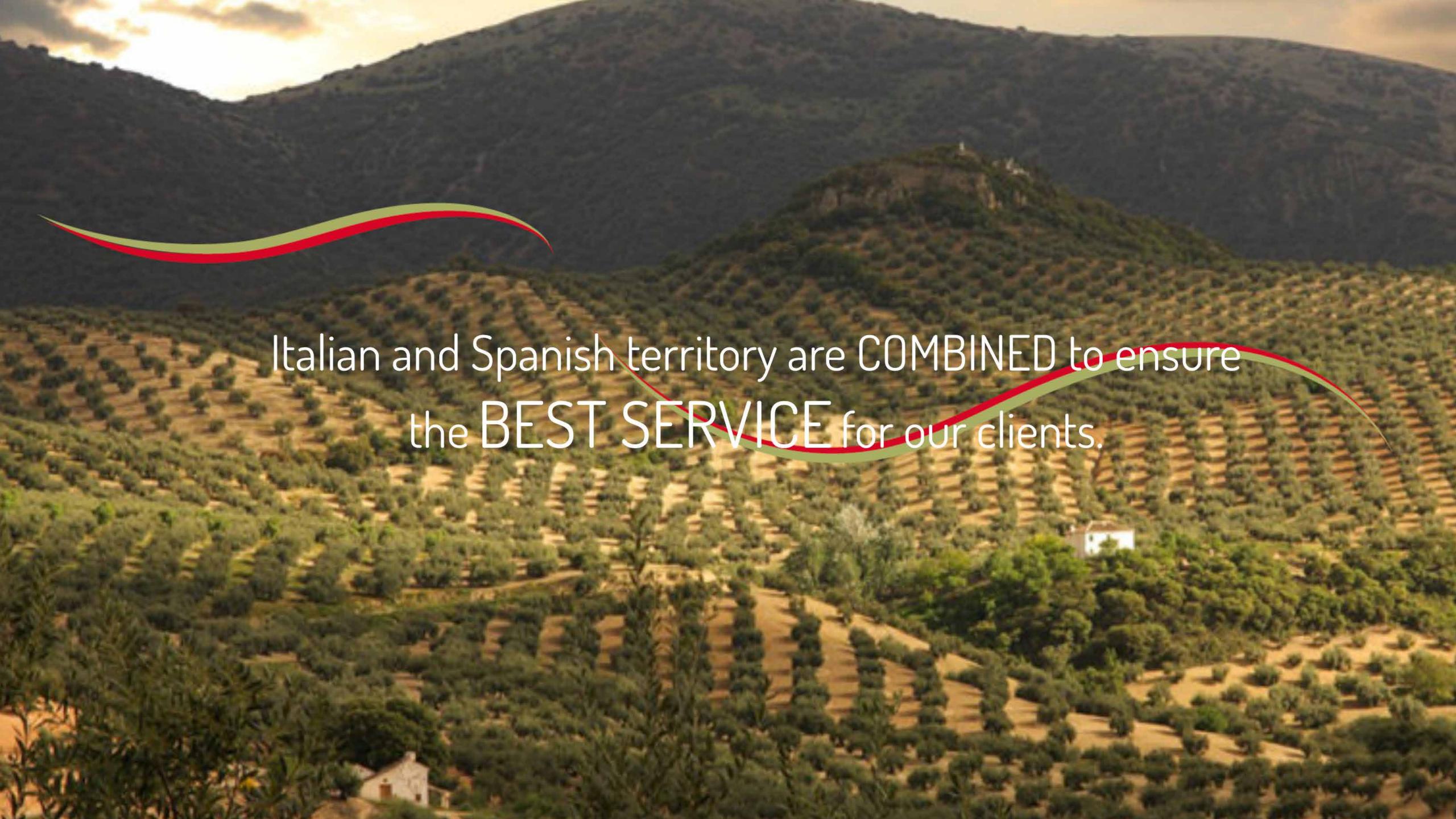
- •Family company with over 80 years of history
- Located in the heart of Italy, land of tradition
- •Deep know-how into the olive oil raw materials
- Focus on quality assurance and R&D
- Premium products development dedicated to gourmand



ACEITES ABASA in Spain

- A company controlled by the Coricelli Family
- Located in the heart of Andalusia, Spain, where takes place over the 70% of global olive oil production
- Raw material's knowledge and control of production
- Guarantee of competitiveness
- Able to suggest the right purchasing moment
- Able to protect clients from market fluctuation







COMPANY PROFILE





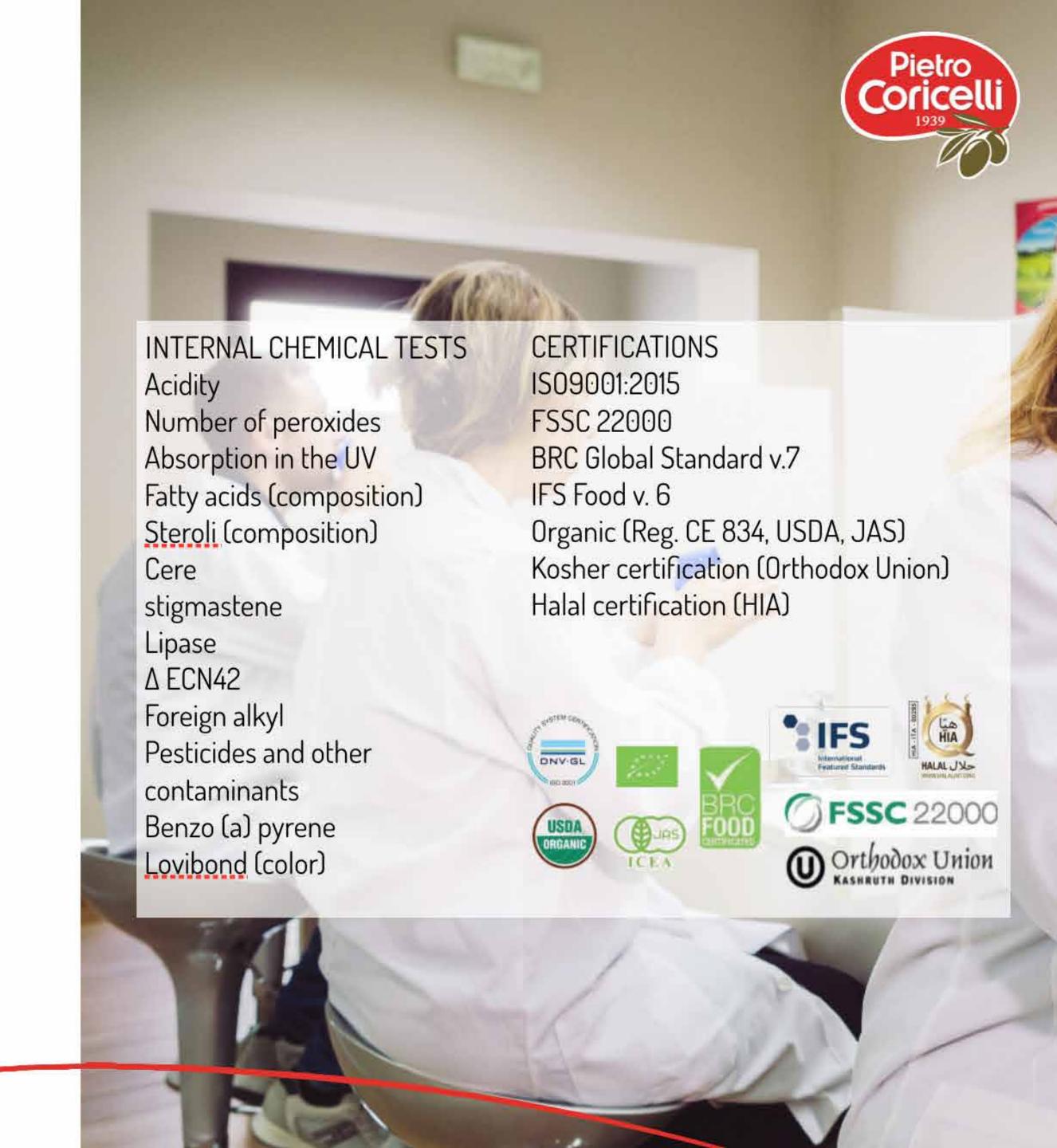
SELECTOR SKILLS QUALITY & INNOVATION CENTER

RAW MATERIALS ARE CONTROLLED in and out in order to provide the customer with maximum quality assurance

New building within the Company dedicated to Quality Control and Research & Development.

The building houses: the Quality Control offices 2 meeting rooms, an official room for the Panel Test an industrial kitchen where all the products are tested.

The Quality Center is also dedicated to training on the knowledge and use of oils: many customers, both Italian and foreign, came to visit for demonstrations and to test our Pietro Coricelli products.



SELECTOR SKILLS RAW MATERIALS TESTED FROM THE SELECTION TO THE BOTTLING



To confirm that the Olive Oil are adequate for use and meet the quality parameters are subjected to:

- a preventive panel test, directly in the customs agencies' laboratories
- a panel second panel test by a certificate office
- to an analysis when they arrive at the plant
- to an analysis when they leave the plant

SELECTION OF RAW MATERIAL

Every samples reception is analysed

- •Organoleptic testing → olive oils classification (taste)
- Acidity % as oleic acid → olives quality
- •Peroxides value meq $02/kg \rightarrow oils$ oxidation
- •UV Spectrometry (k232, k270, Dk) \rightarrow oils oxidation, presence of refined oils
- Ethyl Esters → olives milling process
- •Pesticides content, depending on the Country of destination

RAW MATERIAL INCOMING

a sample is taken from every tanker and they are analysed **before the unloading**,

- Organoleptic testing
- Acidity % as oleic acid
- Peroxides value meq 02/kg
- UV Spectrometry (k232, k270, Dk)
- Ethyl Esters → olives milling process
- Pesticides content, depending on
- the Country of destination

FINISH PRODUCT

Every lot code, at bottling time is analyse

- Organoleptic testing
- Acidity % as oleic acid
- Peroxides value meq 02/kg
- UV Spectrometry (k232, k270, Dk)
- Fatty acid composition
- Sterol composition
- Waxes
- Stigmastadiene
- Pesticides content, depending on the Country of destination

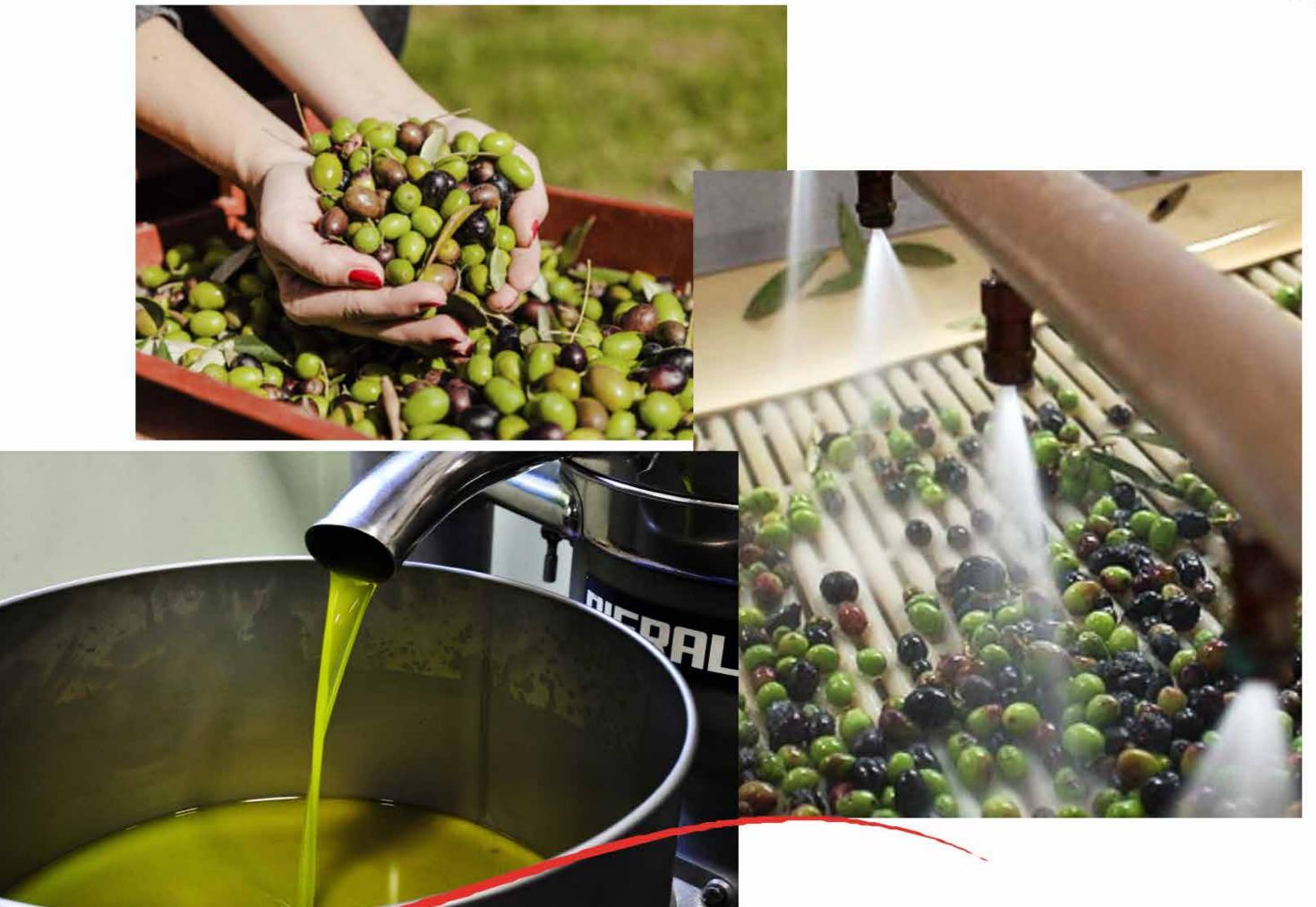
The OBJECTIVE is to provide the maximum quality assurance at our clients following quality parameters in compliance with EEC Reg. 2568/91 and subsequent amendments, and with COI Commercial Regulations.

INNOVATION & PRODUCTION THE OIL MILL

Pietro Coricelli 1939

Modern crushing systems (60 tons crushed olives / day)
Latest generation centrifugal extractors (Decanter)

METICULOUS CONTROL OF RAW
MATERIALS
AT THE ENTRY AND BEFORE WORKING





THE STORAGE



128 TANKS TOTAL CAPACITY

Maximum storage capacity
12 Milion Liters





SUSTAINABILITY

RESPECT FOR PEOPLE and the community,
SAFEGUARDING THE ENVIRONMENT and natural
resources with a view to sustainable growth and
evolution. They are the TWO PRINCIPLES THAT FROM
GENERATION TO GENERATION ARE TRANSFERRED TO
THE interior of Pietro Coricelli.

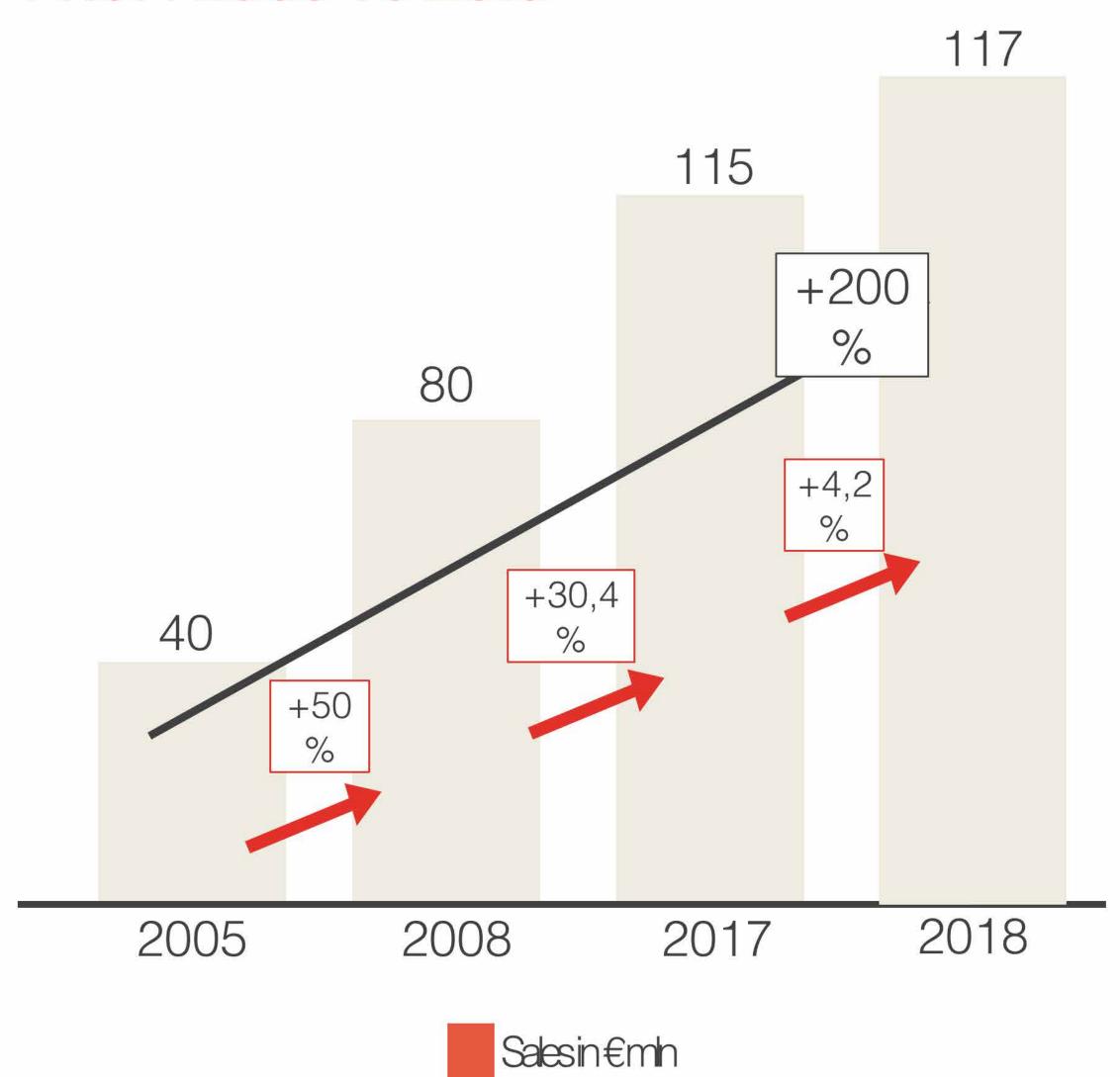
An innovative WATER TREATMENT PLANT and a new energy cogeneration plant were created to meet these principles and the consumption of carbon dioxide on the site.

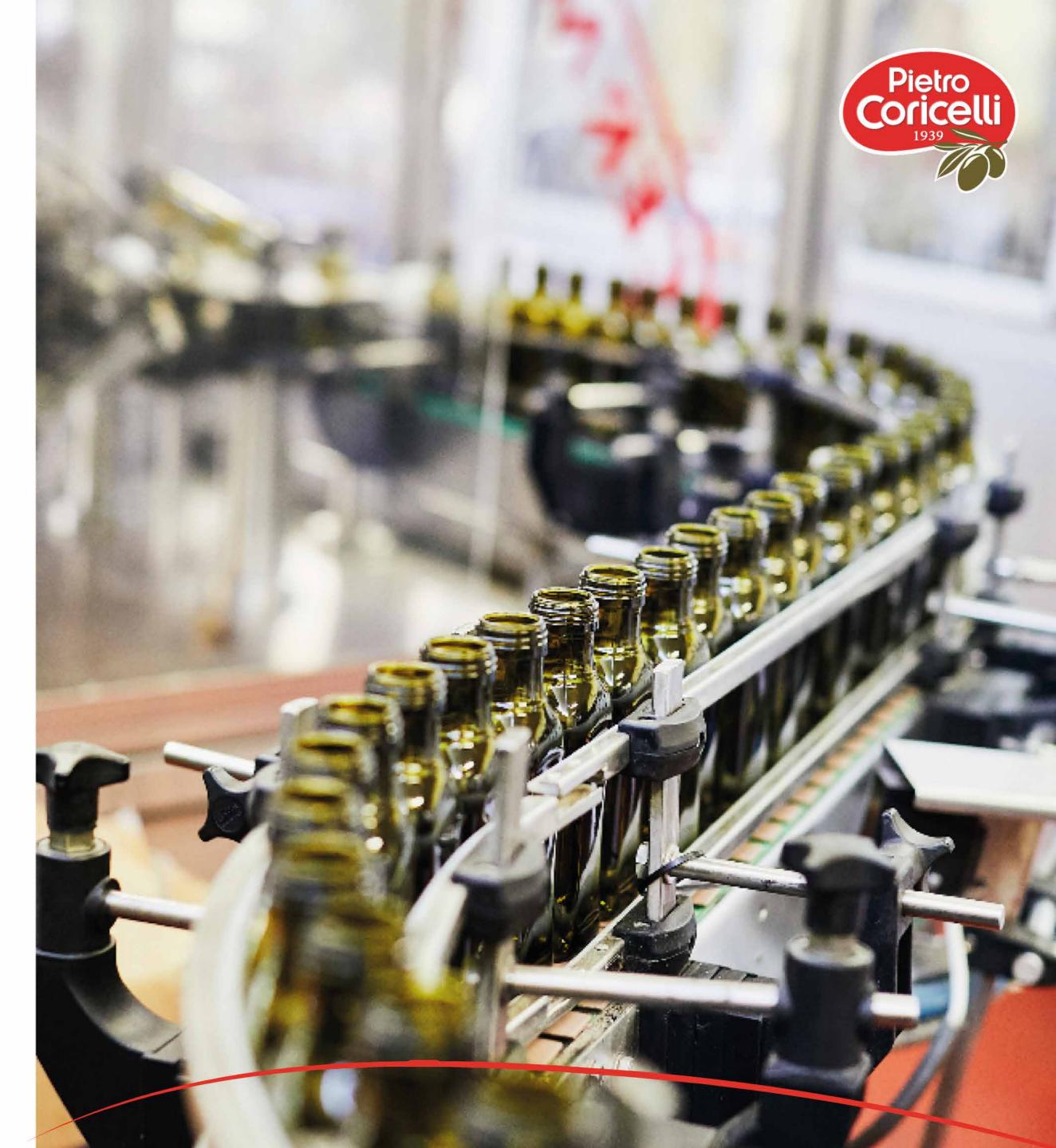
In 2010 the company was the first oil industry in Italy to implement a project to measure and verify the carbon footprint of the production site, ie the total carbon dioxide emissions generated during the product creation process.

The implementation of the SUPER INTENSIVE OLIVE GROVE with 130,000 olive trees will be able to compensate for up to 5.7% of CO2 emissions.



FIGURES FROM 2005 TO 2018



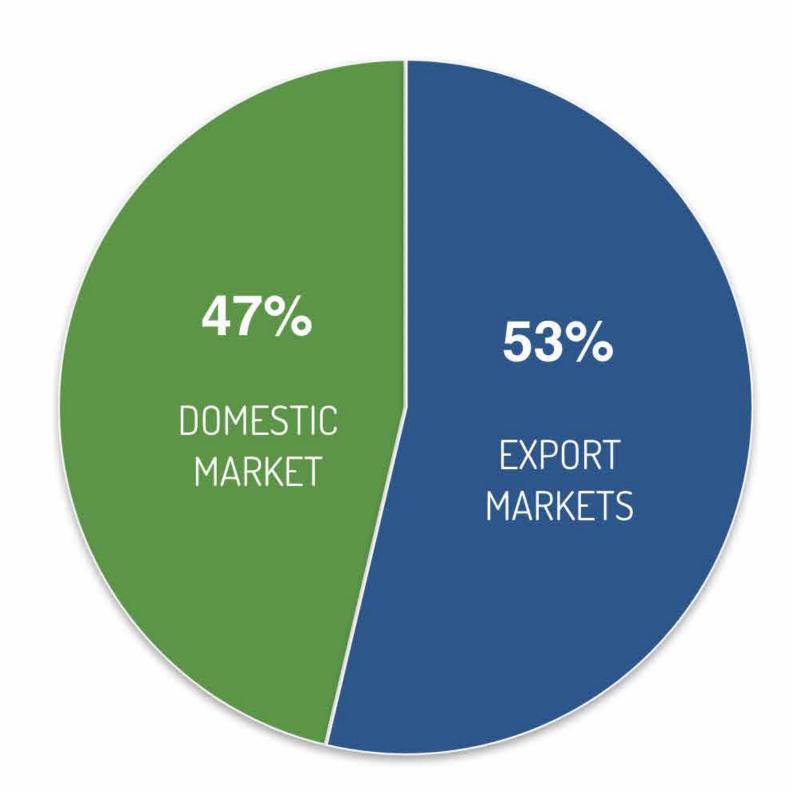


FIGURES

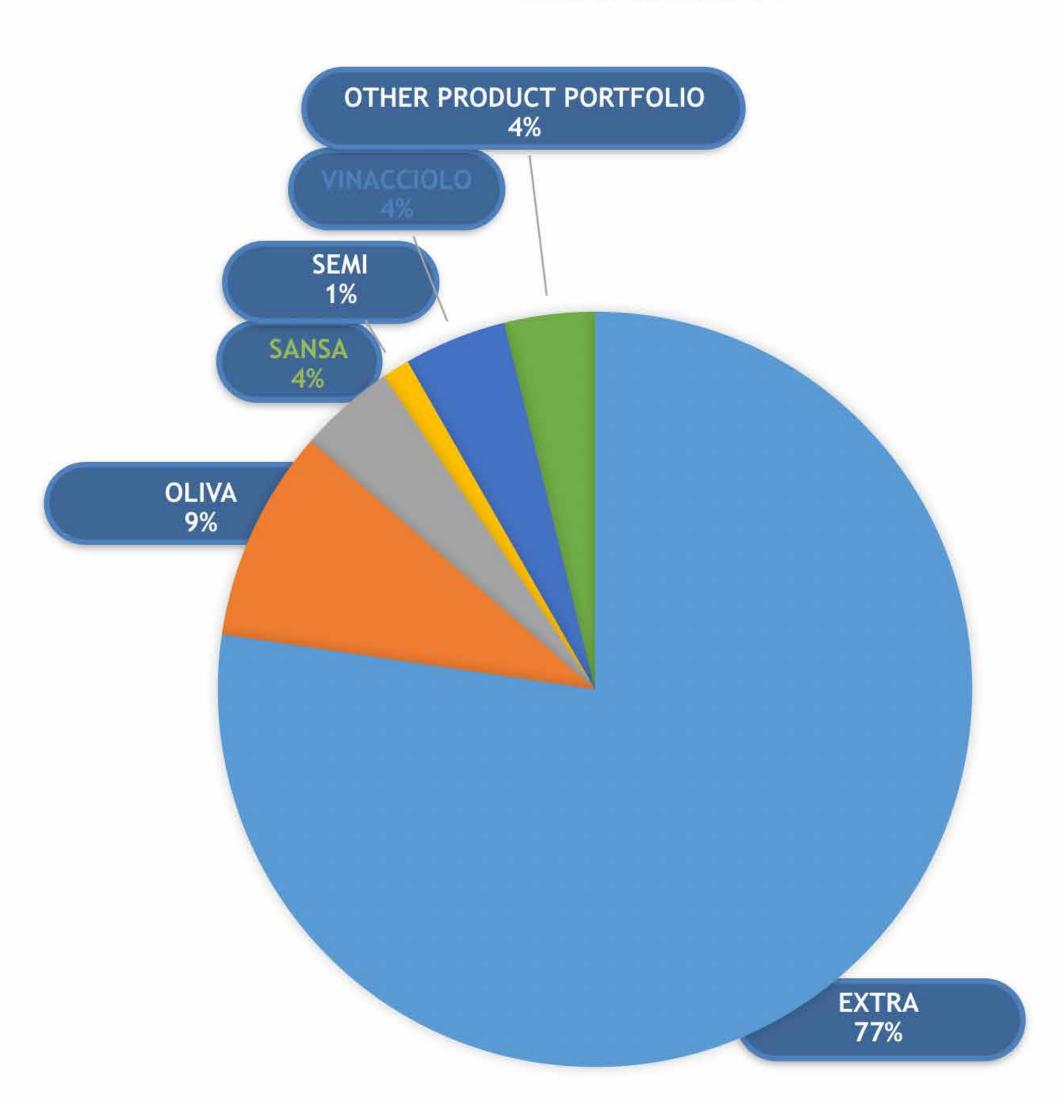
Pietro Coricelli 1939

TURNOVER(*) FY 2019 BY PRODUCTMIXIN€.000

2019 BREAKDOWN PRODUCT



2019 SALES IN € 110.050 IN Liters 33.000.000



FIGURES PRODUCTION FOR THE GREAT INTERNATIONAL DISTRIBUTION



With its presence in over 110 COUNTRIES ALL OVER THE WORLD Pietro Coricelli is one of the most widespread Italian brands in the world. During its export history it has DEVELOPED A GREAT FLEXIBILITY TO ADAPT TO THE NEEDS of each country and therefore to every need in general, providing the ideal product in terms of taste, regulatory compliance and logistics.

This ability to adapt to different needs makes Pietro Coricelli STRONG ALSO IN PARTNERSHIPS who see him as a supplier of own-brand products FOR LARGE DISTRIBUTION CHAINS Europe and IN THE WORLD.



The great family of Gourmet OILS

Allows ITALIAN CONSUMERS to JOIN the GASTRONOMIC PLEASURE OF TRADITIONAL quality of EVO oil, that of EXPERIMENTING IN THE KITCHEN WITH ALL THE OILS OF THE WORLD, enjoying the same quality. A project that, thanks to a range of different oils, which in terms of variety and quality has no competitors on the market,

allows PIETRO CORICELLI to define himself today





































THE PORTFOLIO BRAND



It is identified with the widest range of oils that the Italian market offers today.

Starting from the expertise in olive oil, it has extended the skills to all high quality oils that are extracted from the most varied raw materials.

GO TO PORTFOLIO

It is aimed at a YOUNG TARGET, interested in the kitchen also understood as sociability and self-representation. It is a premium brand that appears to consumers as a set of high quality ingredients that allow to express creativity in the kitchen interpreting the gourmet life style in a contemporary and light manner.

GO TO PORTFOLIO

It is a historic brand of the Italian food industry and is owned by Pietro Coricelli which holds its perpetual use license since 2007. It is a traditional brand, especially familiar to the most SENIOR target groups: occupies the mainstream segment of the simplest DAILY SEASONING, easy to use for a variety of home cooking needs.



Thanks to the historicity of its brand, it is ideal for interpreting the trend of easy-cooking without getting confused in the magnum sea of the indistinct commodity.



ACEITES ABASA S.A.U. ACEITES ABASA IN BAENA THE HEART OF ANDALUSIA



Aceites Abasa company is located in Baena, right in the center of **Andalusia**, the Mediterranean heart of Southern Spain's and one of the main olive oil producing area in Spain and globally.

Baena gives its name to the Designation of Origin Baena, the oldest and most important certification of origin in Spain, and world's biggest D.O.P Area!



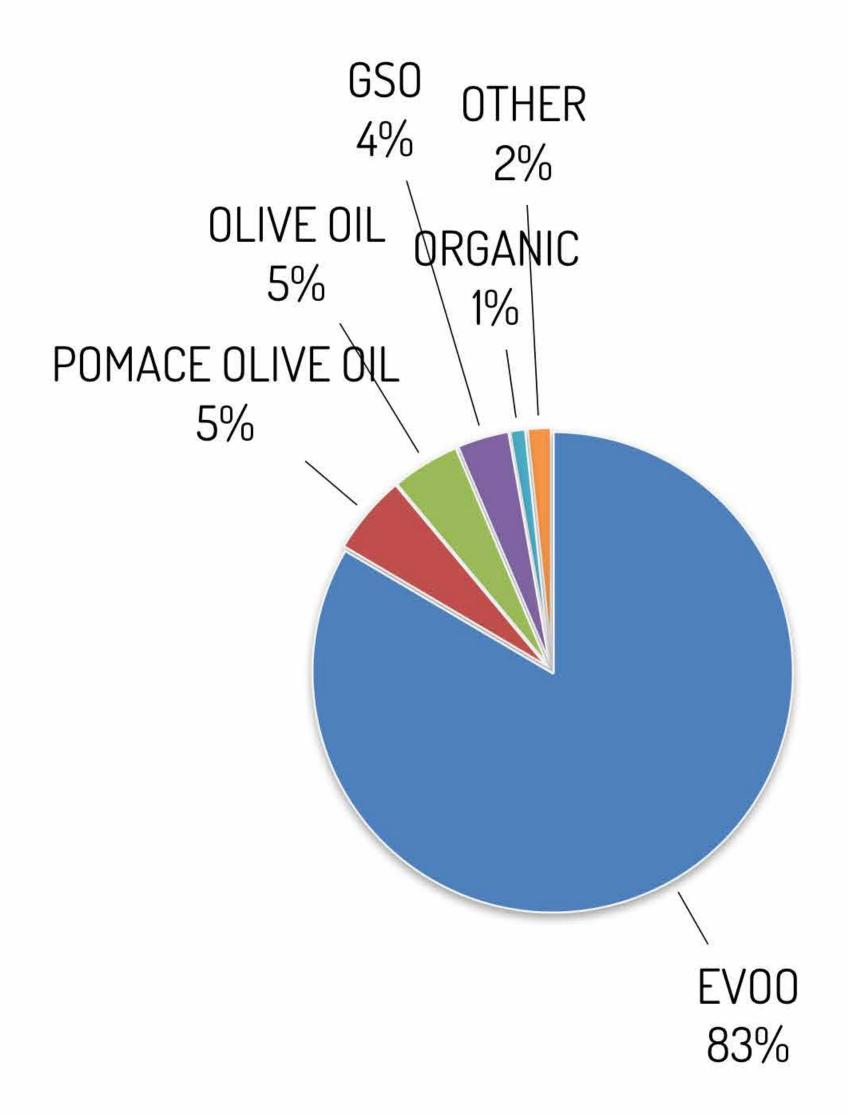
ACEITES ABASA S.A.U. THE COMPANY

• Sales 2019 in Euros : 77.539.940

• Sales 2019 per liters : 29.943.000

• Sales 2019 per type :

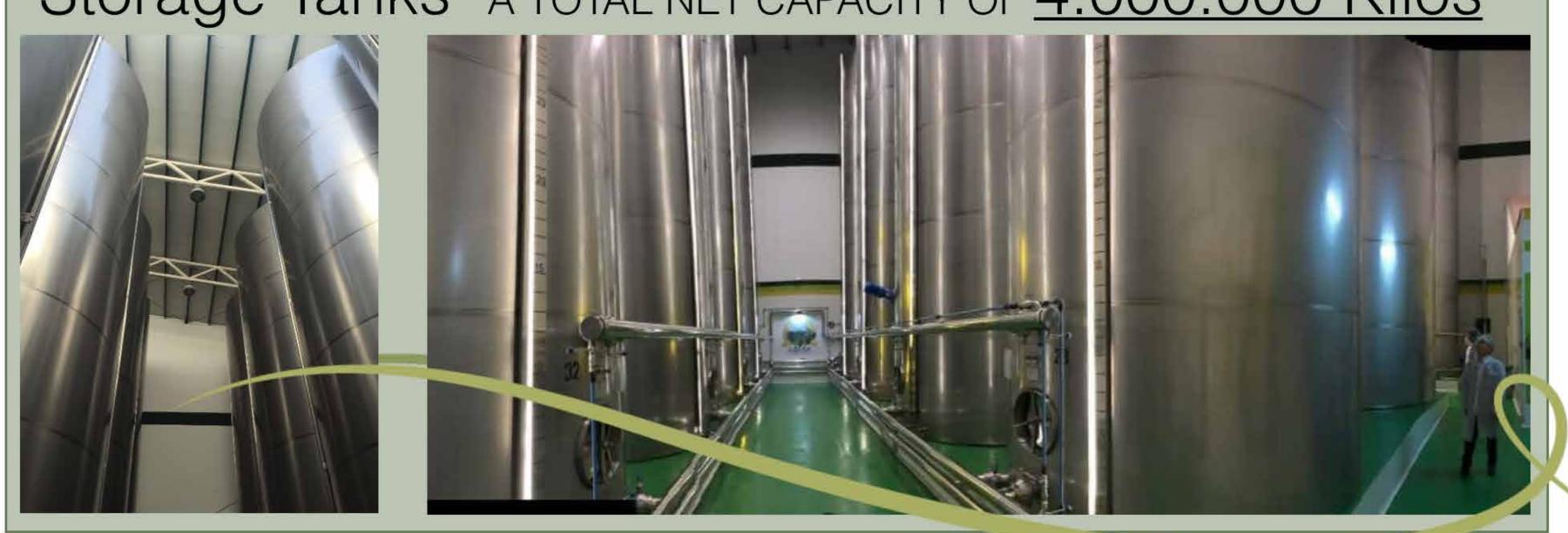
| | 2019 |
|---------------------|---------|
| AOVE | 83,49% |
| (evoo) | 03,4970 |
| A00 | 5,45% |
| (pomace olive oil) | 3,4370 |
| AO | 4,69% |
| (olive oil) | 4,00 70 |
| ASU | 3,59% |
| (grapeseed oil) | 3,3970 |
| ECO | 1,12% |
| (organic olive oil) | 1,12/0 |
| OTHER | 1,67% |



ACEITES ABASA S.A.U. THE PLANT







ACEITES ABASA S.A.U. THE COMPANY



3 OPERATING LINES
A NET CAPACITY OF
30'000 LITERS/HOUR





Earth and Paper Filtering A NET CAPACITY OF 30'000 KILOS/HOUR

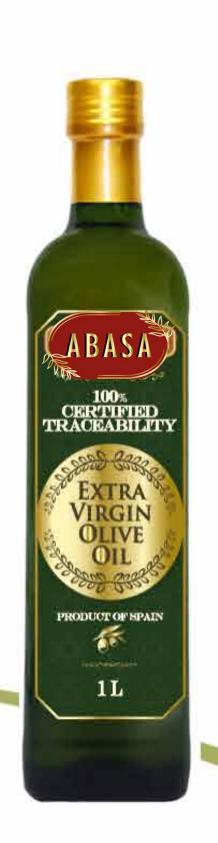




















Thank you for your attention!