

Media Release

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INTRODUCING A NEW MEMBER TO THE AWARD WINNING FAMILY- EDWARDS CROSSING MOZZARELLA

- From the makers of the *Best Cheddar in Australia* a new 'kid' on the cheese block is joining the **Edward Crossing** cheese range – **Mozzarella**.
- Crafted at the Jervois factory, which now has the best available technology in the world for the new Mozzarella line and is also located amongst some of the world's best fresh dairy milk farmers.

Beston Pure Foods, a proud Adelaide based company is a multi-award winning leading Australian food, beverage and nutritional company employing nearly 300 South Australians, listing on the stock exchange in 2015. At the prestigious 2017 Dairy Industry Association of Australia (DIAA) Awards not only did they take out the top cheddar award, however they were awarded a total of 19 gold and silver medals achieving medal recognition for every product that was nominated along with the Christian Hansen Cup for their Edward Crossing Matured Cheddar Cheese.

The Edwards Crossing Mozzarella is being crafted at Jervois factory which is close to Beston Pure Foods Murray Bridge factory. The latest technology from Italy has been installed at the Jervois factory ensuring that the quality of this Mozzarella is of the highest standard possible.

"It is important that Mozzarella when cooked is; light golden, not too dark, soft, not chewy or rubbery and creates small blisters without burning and after much testing with Pizza makers feedback is telling us that our 'Mozz' delivers this and exceeds other brands on the market," says Beston Pure Foods Master cheese-maker Paul Connolly.

The Jervois factory has a reputation for many years of producing the best Mozzarella in Australia and Beston Pure Foods will be keeping up this tradition whilst increasing employment opportunities for people in the local areas. "We look forward to taking our "Mozz" cheese to the DIAA awards this year," says Sean Ebert Chief Executive Officer.

The Beston Pure Foods dairy range provides the highest quality cheese being supplied with the freshest milk on a daily basis- then their skilled cheesemakers take this freshness to craft and create the highest quality produce. The Edwards Crossing Mozzarella will no doubt will be the 'Mozz' of choice for many Piazza makers now and into the future.

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