

MEDIA RELEASE

7 August 2017

ASX CODE: BFC

BESTON FOODS TOPS OFF WINNING STREAK WITH INTERNATIONAL CHEESE AWARD

Beston Global Food Company Limited ('BFC' or the 'Company') is pleased to announce that it has been awarded First Prize for "Best Australian Cheese – Cheddar (Mild)" at the International Cheese Awards in Nantwich, United Kingdom.

The International Cheese Awards in the UK have grown to become the number one cheese and dairy show in the world, this year attracting 5,676 entries from 36 countries.

The Chairman of BFC, Dr Roger Sexton said that the UK Award reflected the strategy of BFC to pursue par excellence in developing premium quality cheese products and comes on top of winning the Royal Horticultural Society of SA Trophy for Champion Cheddar in September 2016 and the Christian Hansen Cup for the "Best Cheddar in Australia" at the Dairy Industry Association of Australia (DIAA) National Awards in May 2017. BFC won a total of 19 Gold and Silver Awards for its dairy products at the DIAA National Awards.

The cheddar cheese entered into the UK competition was developed in conjunction with a Victorian Company, Pure Dairy, which specialises in the sales and marketing of dairy products. The Managing Director of Pure Dairy, Adrian Josephson said that he was ecstatic about the result, which had been achieved by working hand in hand with the fantastic cheese making team at Beston Global Food Company. Mr Josephson said that the desire of his Company to have a world class cheddar in their suite of product offerings came from a "dream" conceived by Shannon Bennett, the creative director of the Vue Group who was looking for a cheddar cheese that could be used at a young age, for customers at his recently opened "Benny Burger" through to those at his renowned fine dining restaurant, Vue de Monde once matured.

The Chief Executive of BFC, Mr Sean Ebert, said that the ability of BFC to develop bespoke dairy products for clients and continue to win national and international awards was a testament to the high standards and high level of skills of the cheesemakers which the company had put in place at its dairy factories in South Australia that BFC acquired in September 2015.