

## MEDIA RELEASE

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### BESTON WINS MAJOR S.A. DAIRY AWARDS

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Edwards Crossing cheeses have taken out two of the major titles at the 2017 SA Dairy Industry Association of Australia Awards, announced last Friday. Edwards Crossing cheeses are part of the own-brand dairy products produced by Beston Global Food Company Limited ('BFC').

The Edwards Crossing Cloth Bound Cheddar was named Champion Cheddar Cheese for the second year running, while Edwards Crossing Losal Cheddar was awarded the trophy for the Best Innovative Dairy Product. Mable's range of cheeses also won a silver medal for the Melon & Mango variety.

LoSal™ was developed by Neptune Bio-Innovations Holdings Pty Ltd (NBI), a Beston investee company, as a replacement for salt for people who have elevated blood pressure and are exposed to a high risk of heart disease. Losal Cheddar has been designed for consumers who wish to enjoy the full flavour of natural cheeses without the full, potentially harmful, effects of salt.

LoSal™ Cheddar has now been recognised as one of South Australia's most innovative health products.

In all, Beston won two Trophies, one Gold and six Silver medals, at the Dairy Awards.

BFC Chief Executive Sean Ebert said the results underscored the quality of Edwards Crossing cheeses, which are produced by Beston's Master cheesemakers using traditional methods and only the best natural ingredients.

"No adjuncts are used to artificially speed up the process, so the cheeses mature slowly and evenly over time, resulting in full favour and optimal texture," he said.

Edwards Crossing and Mable's cheeses are being introduced nationally across Australian independent supermarkets and convenience stores, including many IGA, Foodland and Foodworks stores.

Edwards Crossing brand takes its name from George Edwards – one of the original settlers of the Murray Bridge region.

#### **Further Information:**

Sean Ebert  
Chief Executive Officer  
Ph: 08 8470 6500