

Press Release

CSM OPENS INNOVATION CENTER AND SETS THE NEW STANDARD FOR MARGARINES

Diemen (The Netherlands) November 27, 2008 – CSM, the global leader in bakery products, has officially opened its Innovation Center in Merksem, Belgium, on November 27, 2008. The new center sets the standard in the market of margarines and shows CSM's competitive strength as a leader in innovation. CSM recently launched Optimature, a full range of premium 100% natural margarines and melanges for all bakery applications. Every baker in Europe will be able to buy this successful new product, responding to the desire of consumers for bakery products with natural ingredients.

CEO Gerard Hoetmer and Mrs Els Compennolle, Advisor for Innovation and Economic Development for the City of Antwerp, performed the opening ceremony. Inneke Herreman, Secretary General of IMACE (International Margarine Association of the Countries of Europe) offered an insight into the major challenges facing the European margarine industry. Mrs Herreman talked of the legislative position regarding margarines, and steps taken to improve the health profile of margarines. She looked into the future, highlighting the importance of innovation in ensuring that margarines remain essential products for consumers and food producers alike. This new Innovation Center will be a hub for the latest developments in bakery margarines and strengthens CSM's commitment as a global market leader to bring the best of bakery products to its customers and consumers worldwide.

The Innovation Center in Merksem is the third of four European Innovation Centers that is celebrating its official opening. This CSM Innovation Center specializes in bakery margarines, while the other three Innovation Centers focus on frozen and bakery products, bakery ingredients and sweet ingredients, demonstrating CSM's ongoing investments in innovation and product development.

Gerard Hoetmer, CEO of CSM said: "We aim to be the first in mind of our customers when it comes to creativity, innovation and problem solving in bakery supplies. The new CSM Innovation Center for bakery margarines is an important step in further building our position as a global market leader. Not only are we



able to act as partners to our customers in understanding what consumers around the world really want, we are also distinctive in offering global solutions with a local touch.”

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Background information:

CSM is the largest supplier of bakery products worldwide and is global market leader in lactic acid and lactic acid derivatives. CSM produces and distributes an extensive range of bakery products and ingredients for artisan and industrial bakeries and for in-store as well as out-of-home markets. It also produces a variety of lactic acid applications for the food, chemical and pharmaceutical industries. CSM operates in business-to-business markets throughout Europe, North America, South America, and Asia, generates annual sales of € 2.5 billion and has a workforce of around 8,700 employees in 24 countries. CSM is listed on Euronext Amsterdam. For more information: www.csm.nl.