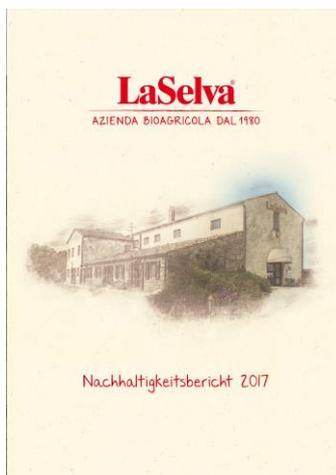


PRESS RELEASE

The first sustainability report from LaSelva Documentation, goals, and the Tuscan organic farmer's statement in the era of modern food

The focus of action is on soil fertility and biodiversity, in addition to the environmental compatibility and social performance of self-produced and purchased raw materials and products.

Gräfelfing & Albinia - Orbetello (Toscana), October 12, 2017: The LaSelva organic fine-food producer publishes its first sustainability report. After 37 years, Karl Egger's organic LaSelva estate has grown from 7 to 830 hectares with its own processing in Tuscany and a considerable supplier network in Italy. The Sustainability Department of the Munich branch of LaSelva analyzed the various activities of the manufacturer of fine foods and now documents the company's performance. In line with the "Agenda 2030" of the United Nations, LaSelva also presents essential and tangible goals for a holistic, measurable corporate development across the international offices of the organisation. In addition to the regional raw material processing, proximity to raw material suppliers, and long-term employment of local people, LaSelva focuses especially on the preservation of soil fertility and biodiversity with traditional organic farming. Modern vegetable growing techniques such as the currently discussed "urban indoor farming" will not replace field-grown vegetables. In line with Egger's original idea, nature should be preserved as the healthy basis for all life.



In the preface "Our Motivations", Karl Egger, co-founder of the Naturland Association and owner of LaSelva writes *"One topic we are currently working on is the increasing decoupling of food from its natural environment, nature. At LaSelva, we believe that high-quality food cannot be produced under a glass dome. Since the beginning, our actions have focused on food production in harmony with nature and mankind. In the fast pace of everyday life, we remain original with products that are as natural as possible made from simple ingredients, made with hard work and care."*

The German-Italian family business with 260 employees internationally has successfully documented its versatile practices as a farmer, as a processor, as a Tuscan organic pioneer, and as part of a partner network that has grown over three decades.

How LaSelva understands, implements and examines sustainability for the future can be found in the report online at: <https://www.laselva-bio.it/en/sustainability-report>.

PRESS INFORMATION

Further press information

Holistic company development:

Measurement, documentation and control of the activities of international locations.

A staff position focused on sustainability was established at LaSelva in 2015. As part of a materiality matrix, priority fields of action were defined in discussion with international corporate partners and employees. The goal is a measurable, controlled, holistic corporate development supporting versatile product and company level activity at all the international locations. These include the "LaSelva società bioagricola s.a r.l.u" estate in Tuscany with farm production and a wine cellar in the Maremma region, and the "La Dispensa di Campagna s.r.l." food production and storage facility in Donoratico. In Germany, the "LaSelva Toskana Feinkost Vertriebs GmbH" is located in Gräfelfing near Munich with the warehouse in Geretsried. International sales people are active.

Those who visit the Agriturismo at the estate in Tuscany are first struck by the results of the pioneering environmental work since 1980, such as the approximately 7,000 trees planted, rare bird species, and wetlands. What was missing was an analysis and documentation of all the activities of this multi-faceted enterprise that goes beyond ecological considerations and the estate to consider such matters as social engagement in the Maremma region, local employment, and LaSelva's relationship with its Italian and regional network.

Evelyn Aich, the Sustainability Officer and author of the first report, has now begun this work. She summarizes the first publication: *"For us, writing this sustainability report was particularly helpful in raising awareness of our current strengths and weaknesses. Although many measures have been part of the company philosophy since the beginning 37 years ago, it is their structured presentation that gives us an overview of how advanced we are actually in our development process."*

The Sustainability Report: versatile processes and production decisions in cultivation, processing and networks become transparent.

As a Tuscan estate certified by Naturland, and as a partner in a commodity and product network that has been growing for three decades, LaSelva documents its natural way of farming in this report. With regard to quality work, the fine-food manufacturer reports on its traditional craftsmanship, its modern processing technologies, packaging and transport as well as on quality assurance in dialogue with national and mostly regional partnerships.

In addition, the report sets out how LaSelva designs and safeguards social standards and employee relations at each partner location. An interview with the agricultural director Daniele Zauli, who has been active for 35 years, and the partner interview with the basil suppliers, put faces on the report and add transparency.

In addition to a classic company portrait, the reader gains an understanding of a sustainable, traditional, Tuscan approach to enjoying food and travels through LaSelva's international marketplace.

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Sales Manager Beate Wilke is pleased with a company presentation, which empirically documents and presents the diverse activities: *"The report shows our customers both the versatility of our organic business and provides an insight into the coordinated effort behind our products. With this publication, we underline our commitment to transparency - an interesting read even for long-standing LaSelva customers. "*

The path leads to the goal: the 21 sustainability goals of LaSelva for 2017/18.

The report concludes with a concrete list of 21 obligatory sustainability goals. These cover the area of action:

- **corporate processes**, including the preparation of a declaration of conformity to the German Sustainability Code;
- **the environment**, such as the construction of further phytoremediation facilities for the purification of process water;
- **product quality**, for example the sustainable procurement of primary and secondary materials;
- **employee and customer orientation**, for example training and engagement in customer dialogue on sustainability.

Whether and with what measures LaSelva will pursue these goals will be described in the 2019 Sustainability Report. Peter Hüller, Managing Director of the German Vertriebs GmbH, emphasizes: *"With our Sustainability Report, we invite our customers and partners to enter into dialogue with us. Constructive criticism helps us to reach the goals we have set ourselves and to preserve our achievements. From now on, we will regularly report on progress, new challenges and also on setbacks"*

+++ END +++ Reprinting is free of charge. We would appreciate receiving copy.

Press service: www.laselva.bio

Pressinformation & images, films, interviews, press visits, cooperation.
Online shop with product details, prices and lists of ingredients.

Contatto: Contact

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International: LaSelva in specialist retailers.

LaSelva Toskana Bio-Feinkost serves the home market (Italy), Germany, Switzerland, Austria, Scandinavia, France, Poland, Czech Republic, Romania, Japan and the USA. LaSelva products are in specialist organic food stores, in health food shops and in delicacies and wine stores.

PRESS INFORMATION

Diverse organic range: Italian fine food and Maremmanic wines.

Whether vegan, gluten or lactose-free: a large part of the approximately 200 organic fine-food specialties, the 15 organic wines, and the Spumanti meet the current consumer preferences. LaSelva's varied range of natural foods and delicacies ranges from the tomato all-rounder to olives, antipasti, bottled vegetables, fine pastes, pesto, pasta and jams, as well as vinegar and olive oil. International award-winning wines, Prosecco and Spumante, Caffè espresso, Passito and Grappa, accompanied by pizza pastries and Cantucci refine the offer of Italian delicacies.

Organic awareness: organic identity, control and certification.

The environmental awareness and responsibility in LaSelva is rooted in the co-founding of the Naturland Association by Karl Egger in the early 1980s. LaSelva was also the first foreign Naturland company. Since not all suppliers have Naturland certification, but still produce very good organic foods, LaSelva products are certified by ICEA (Istituto per la Certificazione Etica e Ambientale), partly by Naturland, and according to the EC regulation, depending on the share of their own and supplied raw materials 834/2007.

LaSelva, through its many years of experience in organic farming, places special demands on its partners, offers its customers transparency and guarantees additional personal control. The network is locally, regionally and nationally manageable and proven over many years. The purchase of raw materials from abroad is restricted to organic ingredients that are difficult to source or not available in Italy, such as dried fruit, spices and capers.

Short portrait: LaSelva Toskana organic fine food.

The Tuscan organic estate of LaSelva has grown from 7 ha to 830 ha in 38 years. LaSelva società bioagricola a r.l. in Albinia - Orbetello (GR) comprises a farm that is certified through the Naturland Association, with a largely closed circular economy on 634 ha, and Mediterranean forest with sanctuaries for wildlife and uncultivated land on 196 ha. A farm-factory, LaSelva's winery, and the processing plants of La Dispensa di Campagna s.r.l on 12,000 m² in Donoratico have been developed.

More than 250 organic items for the retail, wholesale and gastronomy sectors are distributed internationally today from the southern Maremma region of Tuscany and the Munich-based LaSelva Toskana Feinkost Vertriebs GmbH.

From the founder Karl Egger's original idea for organic farming and understanding of pleasure in food, a medium-sized, international enterprise has developed. It is embedded in a close network set up in the last three decades of Italian raw material and product suppliers as well as international partners. About 260 LaSelva employees work internationally in sales, cultivation and production. The employees in cultivation and processing come from the locality and are paid according to national tariff. LaSelva offers holidays in agriturismo, tours of the farm and wine tastings.

At a glance: LaSelva società bioagricola a r.l., Albinia – Orbetello in Toscana (GR).

830 ha total area: 90 % arable, 10 % Mediterranean forest and grassland.

Crops: 104 ha total vegetables, f.e. 35 ha tomatoes, 8.4 ha basil, 17 ha artichokes, 28.6 ha vegetables as onions, paprika, peperoncini, zucchini, potatoes, asparagus etc.; 6.0 ha fruit crops, 33 ha sunflower, 236 ha cereals, 35 ha vineyard, 27 ha olive trees, 207 ha grassland/alfalfa.

Livestock: 130 Chianina cattle (cows and calves, young animals) and 80 Apennin sheep.

Winery: 180,000 bottles of red wine, 30,000 bottles white wine and 5,000 bottles of spumante per year. In addition: prosecco, passito and grappa.

Processing: Manufacturing on the farm, processing plant on a 12,000 m² site in Donoratico.

Organic certification: Controlled according to EC Directive 834/2007, certified through ICEA (Istituto per la Certificazione Etica e Ambientale) and the LaSelva Estate is certified through the Naturland Association.

Agiturismo: Renting of rooms and apartments, also suitable for groups.

Farm tours and wine tastings: On request.

Staff: LaSelva Tuscan organic fine food and wine international.

Up to 260 colleagues work for LaSelva internationally in sales, cultivation and production. The employees in cultivation and processing come from the local area and are paid according to agreed official tariffs.