

## LOTUS BAKERIES: INTERMEDIATE STATEMENT

During the first four months of 2012 the consolidated turnover of the Lotus Bakeries Group again increased. This growth was achieved mainly with the brand products.

Lotus Bakeries expects profitability for the first half of 2012, expressed as a percentage of turnover, to be in line with that of the previous financial year.

The investment programme to expand production capacity for caramelized biscuits at Lembeke and for cakes at Oostakker is proceeding to schedule. The new production hall in Lembeke has been brought into use, with the first biscuits produced on the new line at the end of April. The second line will come into operation in the coming months. In Oostakker the expansion work on the production hall is almost completed. This is fully in line with the proposed time schedule, and will enable the frangipane line to transfer from Lembeke to Oostakker in 2013.

### *Lotus Bakeries in a nutshell*

*Lotus Bakeries focuses on authentic specialties from the biscuit and cake world: caramelized biscuits (speculoos), gingerbread, cake specialties, waffles and pepparkakor biscuits. Lotus Bakeries, with headquarters in Belgium, is a dynamic, internationally oriented company with production facilities in Belgium, the Netherlands, France and Sweden, own sales organizations in 9 European countries and in the United States/Canada, and an export department for the other countries. With around 1200 employees, Lotus Bakeries produces and sells high-quality, tasty products under the Lotus, Peijnenburg and Anna's brand names. By maintaining a healthy balance between tradition and innovation, Lotus Bakeries indulges consumers with a unique range of products. In 2011 the Group achieved a turnover of EUR 275.6 million. The shares of Lotus Bakeries are listed on Euronext Brussels.*

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Further information on Lotus Bakeries can be found on [www.lotusbakeries.com](http://www.lotusbakeries.com).