

About Great Lakes Cheese

- Founded by a young Swiss immigrant, Hans Epprecht's vision was to create a business with integrity, that delivers quality products at a value, and on time; while providing excellent customer service
- GLC remains privately owned today by the Epprecht Family and 2,485 dedicated employees
- GLC has grown to a \$3.2 billion business that includes:
 - 9 State of the Art Manufacturing Facilities
 - Safe, Award Winning Quality Products
 - Natural, Processed and Organic Conversion Capabilities
 - Continuous Innovation Process & Product Portfolio
 - Strategically located Supply Chain
 - A Portfolio of Trusted Retail Partners
 - Aggressively reinvests in it's business

"GLC IS FOCUSED ON GENERATIONS, NOT QUARTERS."

- HEIDI ELLER, GREAT LAKES CHEESE, CHAIRMAN OF THE BOARD



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State of the Art Manufacturing Facilities

- · Over 2 million square feet of production space
- · Over 100 production lines
- Interchangeable plant capabilities provide unmatched contingency planning

4 Super Plants - Conversion

- · Hiram, Ohio
- Plymouth, Wisconsin
- Fillmore, Utah
- Manchester, Tennessee

1 Specialty Plant - Conversion

Wausau, Wisconsin

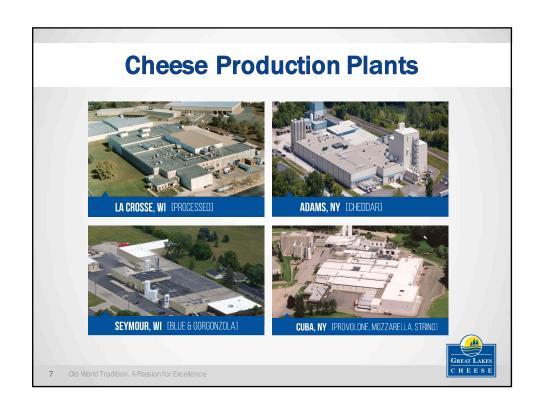
4 Cheese Production Plants

- · Adams, New York
- Cuba, New York
- Seymour, Wisconsin
- La Crosse, Wisconsin



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Food Product Safety: Our #1 Priority

Quality products are the foundation of GLC's success

- GLC Packaging Plants are SQF Level 3
 - · PMO and State Regulated
 - · Zone Approach for Environmental Microbiological Monitoring
 - · Integrated Sanitation for Facility Cleaning
 - · All GLC sites are FDA Registered and HACCP Compliant
- · Responsive complaint tracking with corrective action protocols



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We Are In the Cheese Business - Only

- We are in the cheese business, and exclusively in the cheese business.
- GLC has invested in capital infrastructure to provide consistent long term low net landed cost in spec product.
- As the industry leader, we will continue to invest in new technology and supply chain efficiencies
- Our supplier relationships and purchasing policies ensure our customers a continuous source of supply. This is our promise to each of our customers.



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Conversion Capabilities

Natural Cheese

- Shreds: Pillow, SUP, Shelf-Ready Display Cases
- · Chunks: Bar, Stick
- Slices: Flexible Shingle, Rigid Shingle, Twin Pack, Party Trays
- Snacks: String, Cracker Cuts, Snack Packs
- Specialty: Blue Cheese, Cups, Cryovac

Processed Cheese

- Individually Wrapped Slices (Multiple Formulations)
- Deluxe American Slice on Slice
- · Cheese Spread Loaf

Organic Cheese

- Shreds: SUP
- · Chunks: Bar
- Slices: Shingle, Twinpack



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GLC is a packaging innovator

- · Rigid packaging
- Snack packaging
- Retail and Foodservice Slices
- Stand Up Pouch shredded packaging





GLC's New York plants

Adams, NY

- Purchased from Dairylea in the 1984
- · Recapitalized twice
- Makes aged and specialty Cheddars



Empire Cheese: Cuba, NY

- Purchased from HP Hood in 1993
- Makes award winning Provolone and Mozzarella cheese
- · Food service shreds

Location, Location, Location!



