



JOINT PRESS RELEASE

PERNIGOTTI SPA AND OPTIMA GROUP ANNOUNCE THE POSITIVE OUTCOME OF THE NEGOTIATIONS FOR THE ACQUISITION OF THE “ICE & PASTRY” (“I&P”) BRANCH OF PERNIGOTTI BY OPTIMA, LEADER IN THE PRODUCTION AND MARKETING OF ICE CREAM INGREDIENTS

Novi Ligure (Alessandria), San Clemente (Rimini) 2019, October 1st – **Pernigotti S.p.A.** and **Optima Group** announce the positive conclusion of the negotiations for the sale and acquisition by Optima of the “Ice&Pastry” (“I&P”) branch of Pernigotti.

Pernigotti is delighted with this agreement with **Optima Group** – global leader in ice cream ingredients’ production thanks to a strong expansion in the last years – which represents the best and most solid solution for the future and the growth of the “Ice&Pastry” division.

Pierluigi Colombi, CFO, Pernigotti S.p.A., said: *“Optima Group for us is the ideal subject for the sale of the “Ice&Pastry” division: we are sure to entrust it to the best professionals in the industry in order for it to grow and flourish. Optima also represents to us a long-term potential partner to work with in the next years on synergic projects. The agreement we have reached is a crucial step for the ‘Confectionary’ division’s development plan, thanks to the reinforcement of the business and to the subsequent re-evaluation of the Novi Ligure’s factory.”*

Optima Group regards this acquisition as a further pivotal step forward in its growth strategy, adding the **“Pernigotti Maestri Gelatieri Italiani”** brand, historical symbol of the “made in Italy” confectionery industry since 1860, to brands that are already established and leader in the market such as Mec3, Modacor and Giuso.

“We are very satisfied with this operation. The acquisition of Pernigotti Maestri Gelatieri Italiani brand further strenghtens Optima Group in its development and investment plans in the segments where we have been successfully working for years both in Italy and abroad”, said **Francesco Fattori**, CEO of Optima Group.

Pernigotti will keep the ownership of the **“Pernigotti 1860”** brand, as well as the ownership of the whole Novi Ligure’s productive plant, maintaining chocolate, pralines and torrone production – already re-started since July 23rd – through the employment of the workers, machineries and historical know-how.

The plan has been illustrated today at the Ministry of Economic development (MISE), and will be examined in depth during the meeting planned for October 2nd, 2019.

Optima Group has been advised by Gianni Origoni Crippa Cappelli Partners. Pernigotti has been advised by Baker McKenzie for the legal aspects and by Arlati Ghislandi for the labour law aspects.



OPTIMA Spa

Pernigotti S.p.A.

Pernigotti is a company active in the production and marketing of confectionary products such as pralines, chocolate, nougat, Easter eggs and preparations for ice creams, based in Novi Ligure (Alessandria), where it has a factory. It employs 186 workers in Novi Ligure and in Milan.

Optima Group

Spreading the passion for the art of Italian artisan gelato and confectionery is the mission of Optima which, through the brands MEC3, Modecor and Giuso, is a leading player in over 150 countries worldwide through a widespread network of agents and distributors. Founded in 1984, on 13 November 2016 MEC3 became part of Charterhouse Capital Partners LLP, one of the leading private equity companies in Europe. Together with Modecor Italiana - a reference company at European level in the production of decorations for pastry, acquired in November 2017 - and Giuso Guido S.p.A. - a historic company specializing in the production of compounds for gelato parlours and artisan pastry shops, acquired in May 2018 - MEC3 forms the Optima group, a pole that represents the excellence of Made in Italy in the ice cream and pastry sectors at a global level.

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