

EXPANSION INTO FOOD PARKS

In China, rising affluence and rapid urbanisation has catalysed a profound shift in lifestyle and consumption patterns in the populace. Characterised by time constraints, convenience-seeking behaviours, and greater emphasis on food security and food safety, there is a growing demand for both ready-to-eat and ready-to-cook meals.

Due to keen competition, high cost of rental and labour, and difficulty in recruiting and retaining good chefs, there is a greater need for restaurants and food service providers to achieve profitability through economies of scale, cost

reduction and stability of food offerings by establishing central kitchens. However, setting up an own-use central kitchen is in most cases, unprofitable because of high costs of investments as well as difficulty in securing suitable land.

Market studies estimate that the central kitchen addressable market size of fresh food and processed food in China is about RMB 900 billion in 2021 and is projected to reach about RMB 1,400 billion in 2025.



Official opening ceremony of Zhoukou food park in September 2022.

FROM FARM TO TABLE

Wilmar has been an agri-commodities processor in China since 1990, starting from edible oils, and later expanded into oilseed crushing, wheat and rice milling, and corn processing. We also ventured into the manufacturing of soy protein,

wheat starch and gluten, corn fructose, beet sugar, wheat and rice noodles, condiments, and home care products. To date, we have built manufacturing complexes in more than 60 locations in China.



We source our vegetables and meats from farmers located near to or around our food parks, which effectively promote the development of local agriculture.

As such, we are well positioned to establish high-quality and specially built food parks to help the food industry produce quality, safe and tasty products at a lower cost by integrating the supply of food ingredients with food processing, provision of services and distribution. Where possible, we will locate the food parks next to our existing integrated manufacturing complexes, and equip them with cold chain and ambient temperature storage, as well as allocate spaces for central kitchens. Resources and infrastructures such as Research & Development (R&D) labs, boilers, waste discharge facilities, procurement, sales and marketing are shared among tenants of the complex, further improving efficiency.



Centralised facilities management.

EXPANSION INTO FOOD PARKS

OUR FOOD PARKS - 丰厨中央厨房园区

As part of our strategy to operate numerous food parks across the country, we envision an open-concept approach for our food parks, where they are designed to be inclusive, and not limited to our own exclusive use. Storage spaces will be available for rent, and tenants can also operate their own food processing facilities and central kitchens in the food park.

We can also manufacture food products for other restaurants and brands, invest in their businesses as well as offer procurement services to help them reduce costs through bulk purchasing of food ingredients, while allowing them to tap on our vast marketing network to distribute their products.



Layout of our food park ecosystem in Hangzhou.

These capabilities allow businesses to reduce their capital expenditures and operating expenses, facilitating their expansion into other regions. Independently or through joint ventures, we also seek out high-volume and lower margin businesses such as the supply of student meals, where the provision of nutritious, safe, and delicious meals at low costs is important.

We have also formed a joint venture with SF Express, one of the largest logistics companies in China, to provide efficient warehouse (ambient, cold and frozen) and logistic services to the food park tenants.



Centralised logistics and warehousing in Zhoukou food park.

FOOD PARK STAKEHOLDERS

Tenants and Partners



The largest catering group in Zhoukou city, Zhong Yuan Yue Xiu developed from a single catering store into a diversified company in over 20 years. Our joint venture with Zhong Yuan Yue Xiu will combine their knowledge of the business with the use of products from our Chinese subsidiary, Yihai Kerry Arawana (YKA), such as rice, noodles, oil and condiments.



精致烩面
(Delicate braised
noodles)



福娃油条
(Fuwa fried
dough sticks)



越秀盐焗鸡
(Yuexiu salt
baked chicken)



Zhican Group was established in 2019 and is headquartered in Chengdu, Sichuan. It is a one-stop catering supply chain service platform integrating production and R&D, centralised procurement and sales, warehousing and distribution, and catering technology.

In 2023, YKA collaborated with Zhican and Chengdu Shengen Biotechnology to build a central kitchen, focusing on producing Sichuan condiments, and in the future, ready-to-eat meals.



Customers



Laoxiang Chicken originated from Anhui and is a Chinese fast food chain with various locations across the country. To date, it has more than 1,200 stores in China, in cities such as Shanghai, Hefei, Hangzhou, Beijing, and Shenzhen.



EXPANSION INTO FOOD PARKS

OUR CENTRAL KITCHENS

To stay competitive, our WKitchen products go through rounds of research and development to achieve better taste, nutrition and safety. We produce a comprehensive range of products for different demographics and dietary

requirements, including student meals, ready-to-eat lunch boxes, microwaveable foods, seasoning sauces, hot pot soup bases, rice and noodle products, and more.



Food packing line in our self-operated central kitchen in Zhoukou.



Food preparation and packing line in our self-operated central kitchen in Hangzhou.

As we continue to advance scientific research supporting innovation in our WKitchen products, we have established a comprehensive R&D support system, encompassing front-

end support, culinary application, industrial transformation and nutritional guidance.



Ready-to-eat meals, including traditional dishes like braised pork balls in brown sauce.

Arawana International Culinary Research Institute

In collaboration with Yangzhou University, we jointly founded the Arawana International Culinary Research Institute. This institute brings together renowned chefs and experts in various cuisines to research and customise dishes to cater to local taste buds.

This effort has seen traditional dishes like braised pork balls in brown sauce recreated, allowing consumers to prepare popular dishes using simple cooking methods at home.



Awards conferred on our ready-to-eat dishes.



Renowned chefs and experts at the Arawana International Culinary Research Institute.



EXPANSION INTO FOOD PARKS

Food Innovation, Nutrition, and Safety

For student meals, we have engaged professional nutritionists to design nutritiously balanced meals, resulting in the development of over 100 dishes. These dishes have been evaluated by the Chinese Nutrition Society and have been determined to meet the nutritional needs of students across different age groups.

Central Kitchen Research Institute

We have also established the Central Kitchen Research Institute in collaboration with the Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences. Our R&D team combines cutting-edge industry technology with traditional cooking techniques to create new products to meet market demands.



Members of the Central Kitchen Research Institute.



Students having nutritiously balanced meals prepared in our central kitchen.

OUR CENTRAL KITCHEN PRODUCTS (WKITCHEN)

Student meals



EXPANSION INTO FOOD PARKS

Bento meals



南昌拌粉
(Nanchang mixed noodles)



卤肉饭
(Braised pork with rice)



咖喱意面
(Curry pasta)



小炒牛肉饭
(Stir-fried beef with rice)



小龙虾意面
(Crawfish pasta)



椒麻滑鸡饭
(Pepper chicken with rice)



红烧狮子头饭
(Braised meatballs with rice)



肥汁米线
(Thick soup rice noodles)



芝士肉酱意面
(Spaghetti Bolognese)



菌菇烧肉饭
(Mushrooms and roasted pork with rice)



蚝油牛肉饭
(Oyster sauce beef with rice)



炸鸡饭
(Fried chicken with rice)



五花肉饭
(Braised pork belly with rice)



香辣烤鱼饭
(Spicy grilled fish with rice)



鲍鱼意面
(Abalone pasta)



鸭血粉丝汤
(Duck vermicelli soup)



麻辣拌
(Spicy Sichuan-style cold noodles)



黑椒猪排茄汁饭
(Black pepper pork chop with rice)

Ready-to-eat meals



黑椒牛柳
(Black pepper beef fillet)



松露红烧肉
(Truffle-braised pork belly)



红烧狮子头
(Braised meatballs)



土豆牛腩
(Potato and beef brisket stew)



台式卤肉
(Taiwanese braised pork)



黄焖鸡
(Yellow braised chicken)



原味牛肉片
(Beef slices)



宫保鸡丁
(Kung Pao chicken)



杭三鲜小肉圆
(Hangzhou-style meatballs)



红烧牛肉面
(Braised beef noodles)



礼盒
(Gift boxes)



小酥肉
(Crispy pork slices)

EXPANSION INTO FOOD PARKS

Ready-to-eat meals



三色糙米饭
(Tri-colour brown rice)



红米燕麦米饭
(Red rice with oatmeal)



鲜米饭
(Long grain rice)



台式卤肉
(Taiwanese braised pork)



菌菇牛肉
(Mushroom beef)

Seasoning sauces and hot pot soup bases



火锅底料
(Hot pot soup base)



香辣红油
(Spicy chilli oil) (220 ml)



香辣红油
(Spicy chilli oil) (1.8 L)

SUPPORTING THE HANGZHOU ASIAN GAMES AND ASIAN PARA GAMES

Hangzhou Central Kitchen was selected as the catering service provider of the Hangzhou Asian Games and Asian Para Games, which were held in September and October 2023. As a fruits and vegetables processing centre, we provided meals and fresh vegetables to the athletes at the Asian Games Village.



Employees of Hangzhou central kitchen serving meals at the Asian Games in Hangzhou, which was held in September and October 2023.



Certificate of commendation from the Hangzhou Asian Games organising committee.

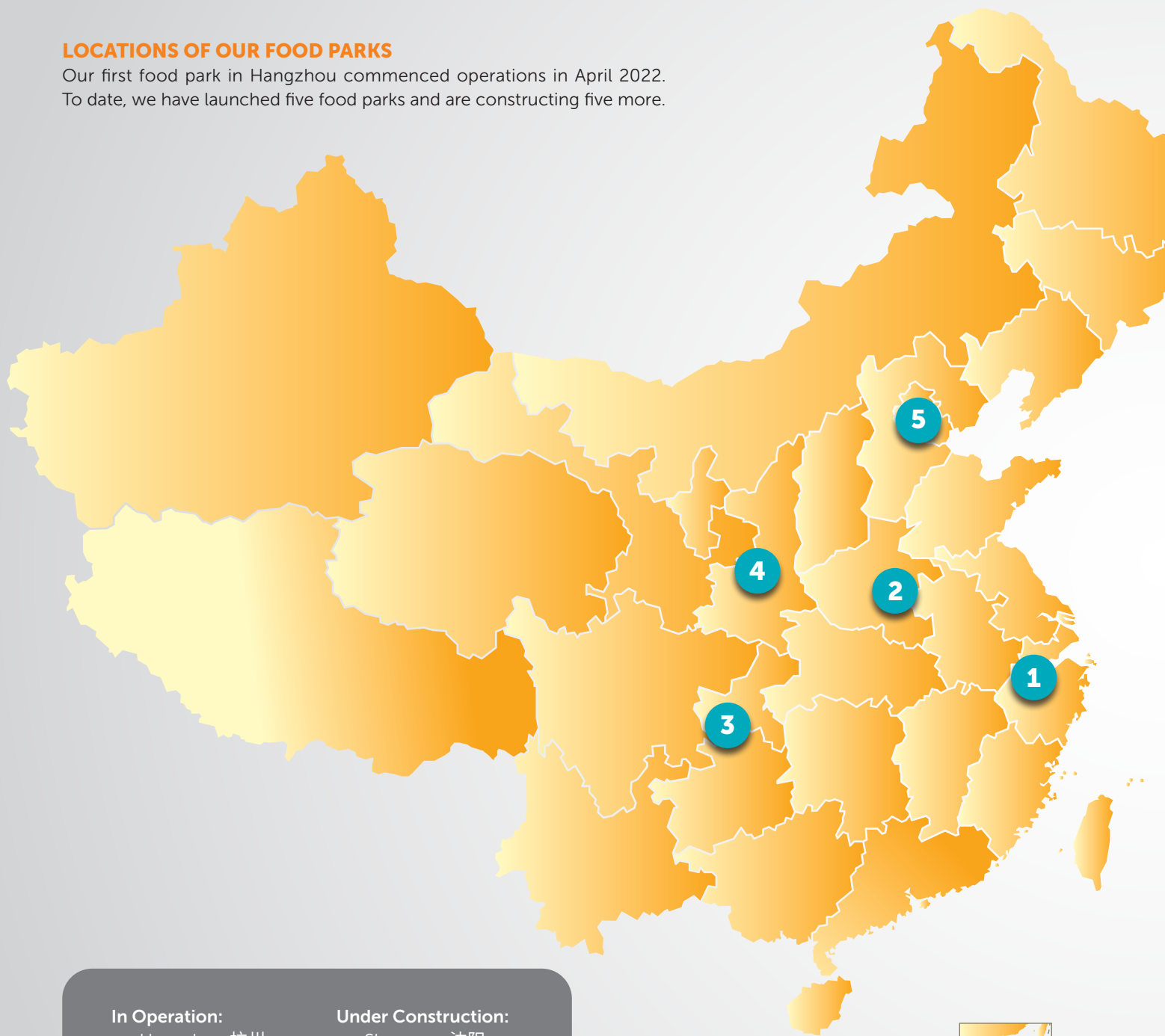


Bento meal provided at the Hangzhou Asian Games.

EXPANSION INTO FOOD PARKS

LOCATIONS OF OUR FOOD PARKS

Our first food park in Hangzhou commenced operations in April 2022. To date, we have launched five food parks and are constructing five more.

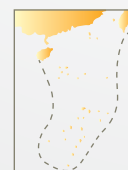


In Operation:

- Hangzhou 杭州
- Zhoukou 周口
- Chongqing 重庆
- Xingping 兴平
- Langfang 廊坊

Under Construction:

- Shenyang 沈阳
- Kunshan 昆山
- Yanzhou 兖州
- Guangzhou 广州
- Huai'an 淮安



1

HANGZHOU (APRIL 2022)



4

XINGPING (FEBRUARY 2023)



2

ZHOUKOU (SEPTEMBER 2022)



5

LANGFANG (NOVEMBER 2023)



3

CHONGQING (DECEMBER 2022)



OUTLOOK

We are confident that the range of quality food ingredients produced by the Group in the food parks will be the best solution to meet the increasing demand for high quality, safe, delicious and nutritious food at affordable prices in China. If the initial projects are successful, we will expedite the development of more food parks at other locations in the country.