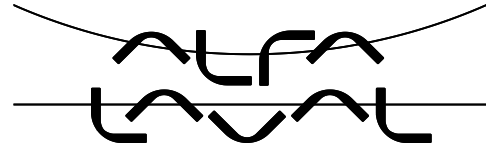


Press release

August 2015



Food logic supports new global food trends

Alfa Laval's Food logic approach supports the demands of future foods, ensuring flexible and profitable production with Alfa Laval hygienic equipment.



Population growth and social trends are changing the pattern of food consumption worldwide. By 2050, 70% more food will be needed to meet the needs of a global population of 9.6 billion¹. Other significant trends include increasing urbanization², an ageing population³, rising living standards⁴, and more women at work⁵.

These developments will have a big impact on food production, for example driving demand for functional and ready-to-eat foods.

Alfa Laval's Food logic is an approach designed to help food producers meet these changing demands. Food logic is based on a broad and innovative hygienic equipment portfolio plus expertise in key applications and global presence.

Alfa Laval has focused its hygienic equipment offering on food applications that are expected to be in greater demand. These include soups and sauces, dressings and condiments, tomato-based products, soy-based products, and baby foods. The company aims to provide the leading equipment and knowledge partner for these applications.

Susan Schouv, Global Market Unit Manager Food, Alfa Laval, says: "Our industry is facing challenging times, but there are also great opportunities for those who can respond with flexibility and efficiency. Alfa Laval hygienic equipment helps food producers optimize processes, reduce energy costs and preserve sensitive ingredients."

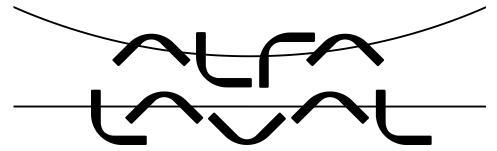
Learn more at alfalaval.com//foodlogic

These are some of the hygienic equipment innovations from Alfa Laval that meet the demands of future foods:

[Alfa Laval Hybrid Powder Mixer](#)

A fast and efficient way to add dry ingredients into a product mix, even with high solid content.

Alfa Laval wins Frost & Sullivan 2013 European Company of the Year Award For Food & Beverage Pumps



Alfa Laval FrontLine

The gasketed plate heat exchanger securing product integrity, long operating times, and superior cleanability.



Alfa Laval Unique Mixproof Large Particle Valve

Designed to handle viscous foods with particles up to 45 mm, minimizing pressure loss and securing product integrity.



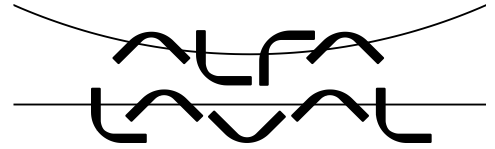
Alfa Laval SX Rotary Lobe Pump

Ensures hygienic and gentle transportation of process fluids in demanding food applications, with low pulsation and low shear.



1 UN World Population Prospects, 2012
2,4 Bulletin of the WHO, 2010

Alfa Laval wins Frost & Sullivan 2013 European Company of the Year Award
For Food & Beverage Pumps



3 UN World Population Ageing, 2013
5 A.T. Kearney

About Alfa Laval

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Alfa Laval is a leading global provider of specialized products and engineering solutions based on its key technologies of heat transfer, separation and fluid handling.

The company's equipment, systems and services are dedicated to assisting customers in optimizing the performance of their processes. The solutions help them to heat, cool, separate and transport products in industries that produce food and beverages, chemicals and petrochemicals, pharmaceuticals, starch, sugar and ethanol.

Alfa Laval's products are also used in power plants, aboard ships, oil and gas exploration, in the mechanical engineering industry, in the mining industry and for wastewater treatment, as well as for comfort climate and refrigeration applications.

Alfa Laval's worldwide organization works closely with customers in nearly 100 countries to help them stay ahead in the global arena.

Alfa Laval is listed on Nasdaq OMX, and, in 2014, posted annual sales of about SEK 35.1 billion (approx. 3.85 billion Euros). The company has about 18 000 employees. www.alfalaval.com

For more information, contact:

Xenia Nolev

Central Communication Manager, Sanitary Equipment

Alfa Laval Lund AB

Phone: +46 46 36 70 76

E-mail: xenia.nolev@alfalaval.com