

PRESS RELEASE

The partnership continues between CENTOSTAZIONI and CHEF EXPRESS (Cremonini Group) in relation to the redevelopment programme for small to medium-size Italian railway stations

The Savona station, completely refurbished, will include a 'Chef Express' barcafeteria, with an annexed mini-market for drinks and snacks

Centostazioni (a company incorporated by Ferrovie dello Stato (Italian State Railways) and the private Archimede 1 syndicate, headed by Save), has been committed in a major domestic programme to valorise and redevelop 103 main Italian stations since 2002. Particular accent was placed on the improvement of the catering facilities for travellers as part of the development plan.

Chef Express, the Cremonini Group company that manages all the catering activities, has been involved by Centostazioni, together with other operators, in the design of various catering **concepts**, adaptable based on the characteristics and dimensions of the railway stations.

The "Chef Express" bar-cafeteria is the format most used, with an annexed mini-market for hot and cold drinks and snacks, a "Mokà" bar, aimed at a broader and more demanding target and, finally, where the dimensions allow, a Mc Donald's restaurant alongside the bar-cafeteria.

Chef Express has opened or refurbished numerous catering outlets in recent years in connection with Centostazioni's redevelopment of railway stations: Reggio Emilia, Modena, Ravenna, Piacenza, Alessandria, Lecco, La Spezia and Rapallo can be recalled amongst the most recent.

The new bar in Savona, an important railway junction with over 6.2 million passengers per annum connecting Genoa, Turin, Milan and France, was designed with an innovative format based on comfortable and attractive surroundings and characterised by the coordinated "Chef Express" brand image. The refurbishment project was part of the architectural valorisation of the original structure by architect Pierluigi Nervi.

The "Chef Express" bar covers a surface area of 150 m², will employ about 10 persons and is forecast to achieve revenues of about 600,000 Euro per annum. Open from 5.30 a.m. to 9.30 p.m., it will offer a vast choice of products, from cafeteria to patisserie, gastronomy to the sweet and salted snacks section and classic takeaway products (sandwiches, snacks, fruit salads, yogurt, juices and drinks).

It is estimated that **Cremonini's catering division** will achieve total consolidated revenues of over **550 million Euro in 2009**, up by **about 16**% compared to 474.7 million Euro in 2008. The Group is the leader in Italy in the station buffets market of the concession catering sector a presence in over **40 railway stations**, of which **25** are in the **Centostazioni network**. The Group is also present in **6 airports** (Rome Fiumicino, Rome Ciampino, Cagliari, Bergamo, Palermo and Parma) and in the **motorway catering** sector: to date there are **40 catering areas** managed by the Group. Cremonini is the 1st operator in Europe in the on-board train catering market, with over **1,200 trains served daily in 8 European countries.** Finally, Cremonini is present in commercial catering with its **Roadhouse Grill** brand steakhouse chain, which now has **18 premises in Italy**.

Cremonini, with over 9,500 employees and 2008 revenues of 2,212.1 million Euro, is one of the largest food groups in Europe and operates in three business areas: production, distribution and catering. The Group is the leader in Italy in the production of beef and meat-based transformed products (Inalca JBS and Montana) and the marketing and distribution of food products to the food service sector (MARR). It also has a significant presence in the concession catering sector on-board trains and in railway stations, airports and motorway service areas (Chef Express). Finally, it is present in commercial catering with its steakhouse chain (Roadhouse Grill).

Castelvetro di Modena, 17 November 2009

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