



PRESS RELEASE

CREMONINI: two new contracts awarded for management of the catering and entertainment services on-board the new French iDNIGHT and Corail LUNÉA night trains, in addition to renewal of the service on the iDTGV trains.

The overall value of the contracts is 36 million Euro.

Cremonini Réstauration Sas, a French subsidiary of Cremonini Spa, celebrates its 10 years of activities with the renewal of the catering services on-board the **iDTGV** trains, and is also awarded two new contracts for catering and reception services on the **iDNIGHT** and **Corail LUNÉA** night trains.

The overall value of the contracts, which have a 5 year term, is 36 million Euro.

The **iDTGV** are special high-speed trains with double-decker coaches, which connect Paris daily with the cities of Mulhouse (Eastern France), Hendaye and Perpignan (South West), Marseille and Nice (South) and also Lyon, the second French city, from 31 March.

iDTGV is a "low cost" travel concept, with particularly advantageous fares, only reservable on line, which proposes a combination of original services that are unique in Europe. The trains are organised in two travel environments: "iDzen", for those who love calm and relaxing, and "iDzap", for passenger who wish to enjoy themselves in convivial atmosphere. Availability of DVD players and consoles for PSP games and theme animations is included in the offer, which is a catering offer developed in conformity to the philosophy of the train, with particular attention to the tastes and requirements of the travellers. The French railways predict a major development of the iDTGV network, which is expected to reach 10% of the TGV market in France.

iDNIGHT Is a new concept of night travel over weekends, particularly directed at youths, unique in Europe: it is a train where, paradoxally, sleep is not expected. Travellers have a music bar with a DJ available, space to dance and a young and convivial catering service. Live concerts and games are also anticipated.

The first **iDNIGHT** journey was inaugurated from Paris to Hendaye on **5 April 2008**, serving the cities of Perpignan and Nice with couple of trains in the two directions on Friday and Sunday evenings. The service will be daily in the summer season.

Finally, Cremonini Réstauration has won the contract for reception services on-board the **Corail LUNÉA** trains. This typology of trains connects almost 150 different destinations in France, with 54 trains daily. Commencing from May 2008, Cremonini Réstauration will propose a new meal service served to first class passengers in the compartment.

Cremonini's on-board catering division in Europe increased its revenues in 2007 by 14% with respect to 2006, achieving overall revenues of 193.6 million Euro (77.6% of which in Europe and 22.4% in Italy). Turnover in France was 28.7 million Euro.



Cremonini, with over 8,200 employees, is one of the largest food groups in Europe and operates in three business areas: production, distribution and catering. The Group, which had total revenues of 2,482.4 million Euro in 2007, is leader in Italy in the production of beef and meat-based transformed products (Inalca and Montana) and the marketing and distribution of food products to the food service sector (MARR). It also has a significant presence in the catering sector and, in particular, the leadership in Italy in catering on-board train and in railway stations (Chef Express). Finally, the Group is in 2nd place in the Italian motorway catering market.

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Contact: Barabino & Partners
Massimiliano Parboni
m.parboni@barabino.it
Raffaella Perugini
r.perugini@barabino.it
Tel.: 06 6792929

Cremonini S.p.A.
Luca Macario
059 754628
luca.macario@cremonini.com