



Paramount Farms
Pistachios & Almonds

FROM OUR TREES
TO YOUR HEARTS

SUSTAINABLE FARMING

Modern Approaches to Age-Old Practices

Paramount Farms embraces our role as an industry leader with an eye towards the future. Our environmental stewardship and socially responsible approaches mean sustainable growth for years to come — not only on our land, but in our communities and among our employees, vendors and customers.

We cultivate, propagate and harvest our crops using the industry's most environmentally innovative methods. We also invest millions of dollars in research, technology and talent to increase yields and improve quality while minimizing our impact on the earth.



Our new method of sweeping almonds reduces dust 70% and improves air quality during harvest.



Responsible irrigation

WATER STEWARDSHIP

We believe water usage is the most important issue facing California farming today, and have invested nearly \$25 million in learning how to do it better. In the orchards, we're already using the most modern methods available to ensure our trees are getting just the right hydration, keeping them healthy and productive — without wasting a drop.



Powered by solar

ENERGY EFFICIENCY

We've been operating under solar power at Paramount Farms since 2007, when we opened what was then the largest single-site, privately owned operating solar plant in the U.S. The 1.1 megawatt, \$7.5 million solar plant supplies about 15% of the total power in our primary processing plant, which eases the burden on the power grid while reducing fuel consumption and green house gas emissions.



Safe crop control

BIO-RATIONAL PEST CONTROL

Our growers use a number of alternative insect control methods developed by our sister company, Suterra, including mating disruption pheromones and insect growth regulators in tandem with an understanding of the life cycles of pests and their interaction with the environment. We are able to target specific pests while protecting pollinators and beneficial insects.

FOOD SAFETY AND QUALITY

Protecting the Food Chain

Food safety is more than a core competency at Paramount Farms. It's a point of pride. We process all our almonds and pistachios in separate facilities, eliminating the possibility of allergen cross-contamination. We also pride ourselves on employing full-time, separate and dedicated Food Safety, Quality Assurance and Quality Control teams focused on maintaining the highest-quality nuts.

As part of our food safety and quality assurance programs, Paramount Farms has long employed Good Manufacturing Practices (GMP), including:

- Test, hold and release program for all ready-to-eat products.
- Hand sanitizers, foot baths and other measures in all ready-to-eat areas.
- Weekly environmental swabbing at more than 600 contact points.
- Pest monitoring and prevention program.
- Master sanitization schedule.
- Contracted with accredited ISO-17025 third-party laboratory with on-site microbiological testing facilities. Capability to adhere to U.S., E.U. and other international testing protocols.
- Almond pasteurization process approved by the Almond Board of California.
- Pistachio pasteurization delivers a 5-log reduction of pathogens.

All Paramount Farms' facilities are:

- BRC-certified through TUV NORD Group annually.
- HACCP-certified through TUV NORD Group annually.
- Certified to Processing-with-HACCP standards by Primus Labs annually.
- Audited three times annually by the American Council for Food Safety & Quality.
- Staffed with USDA inspectors on-site.



Almonds undergo steam pasteurization.



New pistachio pasteurizing technology delivers a 5-log reduction of pathogens.



Monitoring production specifications at our manufactured almond facility.



Pistachios are tested for aflatoxin to ensure food safety.

THE HARVEST

Reaping the Reward

Our pistachios and almonds peak in the cool, crisp air of California's autumn and the harvest is a critical time for ensuring our nuts maintain their highest quality.

At Paramount Farms, we pride ourselves on a processing approach that is one of our most important points of difference. Our pistachios go from tree to silo in less than 24 hours, and our unique ability to safely store these nuts in silos and cold storage creates a steady supply of pistachios and almonds throughout the year and from one growing season to the next.

PROCESSING

Preparing Our Nuts for Market

Paramount Farms nuts' distinctive flavor is the direct result of a processing approach unrivaled in the industry.

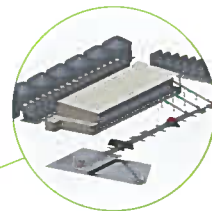
Designed with speed and accuracy in mind, Paramount Farms' processing facilities are located strategically to put them as close to the source as possible. Our facilities are equipped with the most advanced processing technology available, allowing us to efficiently sort, grade, process, roast, flavor and package billions of nuts each year.

We are also preparing for future growth in our orchards. In 2009 we put the finishing touches on our \$24 million, 22,800-square-foot almond processing plant, a modern marvel equipped with the most current food safety features available today. And moving forward, we've put into place a five-year, \$300 million capital expenditure program for both almonds and pistachios, focusing on plant improvements to add capacity, capability and food safety measures.

Paramount Farms also has the range and flexibility to package our products in a number of ways that suit specific consumers needs — from "super sacks" to full-pallet triwalls to bag-in-box bulk cases. We also offer vertical form-fill-and-seal pillow and flat-bottom bags, stand-up pouches, zipper-seal packaging, tubs, jugs and folding cartons.

4 plant locations to process the crop

1,300,000 square feet to process the crop



New Columbia
Operational 2012

• Madera

• El Dorado

King Facility

• Lost Hills

• Bakersfield





Lost Hills is the home of our primary pistachio processing facility and all of our almond manufacturing.



Freshly harvested pistachios in our hullers, the largest hulling operation in the world.



Rob Baker
Belridge Ranch Manager, Paramount Farming