

NEWS RELEASE



TETRA PAK LAUNCHES A NEW GENERATION OF CUSTOMIZED ASEPTIC PRODUCTION SOLUTIONS

More Dairy Output from Less Input

LUND, Sweden (June 11, 2008) - Tetra Pak, the world leader in food processing and packaging solutions, today launched Tetra Lactenso Aseptic, a new generation of customized aseptic production solutions that enables dairy producers to achieve superior and consistent product quality while reducing operating costs by up to 20 percent and minimizing their environmental impact.

Tetra Lactenso Aseptic establishes a new approach to working with dairy customers in which Tetra Pak custom-designs an end-to-end production solution for each customer based on their particular performance needs. Whether the requirements are about product quality, flexibility, productivity, sustainability or a combination of these – Tetra Lactenso Aseptic can fulfil the customers' demands. At the same time the branded processing units, such as the Tetra Therm Aseptic Flex for indirect UHT treatment, and Tetra Alsafe aseptic buffer tank, have been upgraded, and new technologies such as Energy Hibernation and IntelliCIP have been developed. These improvements provide dairy customers with increased equipment availability, longer running times and pre-defined, guaranteed and validated performance.

“To enable our customers to improve their operational performance we need to consider the totality of their production, not only the individual parts. This is exactly the perspective we have taken when we have developed Tetra Lactenso Aseptic”, said Sam Strömerstén, President of Tetra Pak Processing Systems. “We can confidently say that Tetra Pak maintains the capability to deliver the best production solution for ambient milk - production solutions that makes a difference for our customers.”

Tetra Pak follows three steps to custom-design Tetra Lactenso Aseptic solutions for each producer. First, Tetra Pak works with each of its specific customers to understand the performance targets they wish to achieve, such as litres per hour of output, product quality or sustainability benchmarks. Then, the company creates a custom designed solution that is guaranteed to meet the agreed targets, using the appropriate UHT technology and Tetra Pak branded processing units, along with the desired level of automation, service and support. Finally, Tetra Pak validates the performance of the delivered solution to ensure it meets the agreed targets.

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Setting new performance standards for UHT milk processing solutions

Tetra Lactenso Aseptic is setting new performance standards for UHT milk production solutions. These include:

- **Providing up to 95 percent production availability** – based on the longest running times on the market. For example, Tetra Therm Aseptic Flex, the branded processing unit for indirect UHT treatment, offers up to 40 hours of running time between cleanings – a benchmark unprecedented in the dairy business.
- **Reducing product losses by 40 percent compared to current industry standards**
This equates to less than 60 litres of lost product per production cycle for a 13 000 litre/ hour system--compared to more than 100 litres of lost product for competitors' current offers. For example, Tetra Therm Aseptic Flex and the Tetra Therm Aseptic VTIS, are able to greatly reduce product losses because of their double balance tank system, where one balance tank is used for product and the other is used for water and cleaning-in-place (CIP) solution. Because the mixing phases of product and water are kept to a minimum, there is less product loss.
- **Cutting chemical use by up to 20 percent and maximizing uptime by using the new production-adapted cleaning, IntelliCIP**
IntelliCIP is a cleaning programme and methodology that adjusts the cleaning sequence to the exact time and inputs required. This improves overall environmental sustainability while also reducing operating costs.
- **Decreasing steam, water and electricity consumption by 75 percent**
This is done through Aseptic Energy Hibernation when the UHT system is in "water stand-by mode", e.g. while waiting for the filler to become available.

"The launch of Tetra Lactenso Aseptic signifies another milestone in our continued leadership in aseptic processing technology" said Sam Strömerstén. "Tetra Lactenso Aseptic is based on all available UHT technologies which means that we can offer the customer objective advice for the right solution. It's the result of long-term collaboration with dairy customers and a real understanding of their needs."

Tetra Pak is currently field-testing the building blocks of Tetra Lactenso Aseptic – the branded processing units and new technologies– and validating performance criteria together with selected dairies partners all over the world. The world wide roll-out of the Tetra Lactenso Aseptic production solutions commences in June 2008 with the introduction of the new generation of Tetra Therm Aseptic Flex and Tetra Alsafe. The launch will continue with the Tetra Therm Aseptic VTIS processing unit and OneStep technology for continuous blending and pasteurisation at the end of 2008. Tetra Lactenso Aseptic will also introduce a wide range of other branded processing units and technologies between now and the time of the Anuga FoodTec trade fair in March 2009.

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ABOUT TETRA PAK

Tetra Pak is the world's leading food processing and packaging solutions company. Working closely with our customers and suppliers, we provide safe, innovative and environmentally sound products that each day meet the needs of hundreds of millions of people around the world. With over 20,000 employees and operations in more than 150 countries, we believe in responsible industry leadership and a sustainable approach to business. Our motto, "PROTECTS WHAT'S GOOD,"™ reflects our vision to make food safe and available, everywhere. More information about Tetra Pak is available at www.tetrapak.com

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