

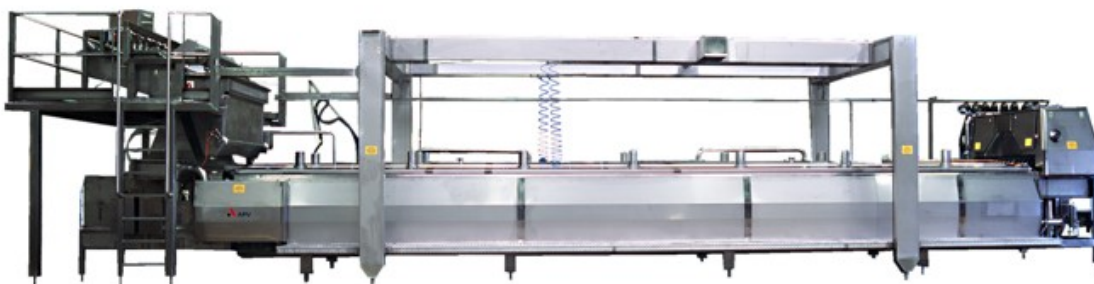
SPX® FLOW Agrees Deal with the Danish company Primodan for the Acquisition of its Yellow Cheese-making Activities

SPX FLOW has signed an agreement with Primodan for the transfer of its yellow cheese activities and technologies. The technology, which includes curd making, pressing and final brining systems, offers a leading cheesemaking solution.

Primodan is a Danish-owned company which designs, manufactures and supplies plants and equipment for the dairy and food processing industry. It excels in the design and supply of white cheese plants, as well as cup filling and packaging machines for markets worldwide. The acquisition of SPX FLOW yellow cheese-making technology presents new opportunities and expansion of its current cheese-making plant business.

Jan Olsen, Food & Beverage Director, Business Transformation in Europe, Middle East and Africa at SPX FLOW, said: “The agreement transfers some excellent technology to Primodan, which is itself a leader in cheese production. New yellow cheese plants is no longer part of our growth strategy and the sale of this portion of our business makes sense for both companies and our customers.”

The specific equipment included in the sale includes the CurdMaster, used to produce cheese curd from cheese milk; the OPD PrePress System, for batch draining, pre-pressing and cutting of cheese curd; and the SaniPress system, for final pressing and handling of hard and semi-hard cheeses. These machines have been proven to offer excellence in performance and efficiency across a range of cheese types.



NEWS RELEASE

Simon Servé Jensen, CEO at Primodan, said: “The purchase of the SPX FLOW yellow cheese-making business is an exciting opportunity for us, and one that fits well with our current technology portfolio. We have a long-standing relationship with SPX FLOW and are looking forward to this continuing into the future for the benefit of all our customers.”

Jan concluded: “Our relationship with Primodan has been long and fruitful. This sale does not mark the end of partnership, just a new period of collaboration. This is a good step for everyone involved, especially our customers in the yellow cheese sector, who we know will be in good hands with Primodan going forward.”

Primodan A/S

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