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Dairy-Free Cheesemaker Vertage and Global Fresh Food Leader Fresh Del Monte Partner to Expand Distribution of Healthy Foods

Vertage to Debut Dairy-Free Cheese at The National Restaurant Association Show, May 20-23, 2023.

NEW YORK, NY — (May 16, 2023) — Vertage Inc., a chef-founded company that produces uncompromising cheeses made without animals™, and Fresh Del Monte, Inc., one of the world’s leading vertically integrated producers, distributors, and marketers of high-quality fresh-cut fruits and vegetables, announced today a strategic partnership to widen the reach of healthy and sustainable food options to consumers.

The partnership is part of Fresh Del Monte’s ongoing commitment to sustainability and healthy living, and provides commercial opportunities for both companies. The produce giant will support the growth of Vertage by providing access to production facilities, technology, distribution, logistics and new markets through its network of temperature-controlled warehouses strategically located throughout 34 facilities in North America. Fresh Del Monte also participated in the company’s latest fundraising round.

“Vertage shares our commitment to sustainable, healthy eating, and we are excited for the possibilities this alliance will bring,” said Mohammad Abu-Ghazaleh, Chairman and CEO at Fresh Del Monte.

“Fresh Del Monte has an incredible legacy as a global leader in fresh, healthy eating and we are honored to partner with them,” said Vertage CEO, Tim Wildin. “This partnership will allow us to expand our line of our clean-label, healthy foods to more people, more quickly, and more affordably than ever before.”

As consumer demand for clean-label, healthier products continues to rise, Vertage and Fresh Del Monte are well positioned to deliver compelling products that are delicious, healthful, convenient and affordable.

Vertage will debut its line of dairy-free, plant-based cheeses at The National Restaurant Association Show. As an exhibitor at the show, an event bringing together more than 51,000 foodservice professionals from 112 different countries and representing over 900 product categories, Vertage will be able to connect with the foodservice industry and showcase its solution of next-generation dairy-free cheeses, expertly developed for menus that feature pizzas, pastas, bagels, burgers, quesadillas and more.



Vertage was founded by Chef Margaux Riccio, whose award-winning Washington, D.C. area restaurants Bubbies and PowPow have allowed her to continuously experiment with a wide range of delicious foods made without the use of ingredients from animals. Restaurants have been key to the R&D of the very first Vertage products. Vertage cheeses are now served at notable restaurants in California (Crossroads Kitchen), New York (Unregular Pizza, Butcher's Daughter), and the mid-Atlantic (Call Your Mother, Andy's Pizza).

"We're pleased to welcome Vertage as exhibitor at the 2023 Show," said Tom Cindric, President of Winsight Exhibitions. "The annual event showcases the latest in foodservice innovation and continues to inspire menus, revitalize beverage programs, initiate equipment investments and pioneer groundbreaking technology. We're thrilled to bring together startups, niche brands, and the biggest names in the industry to help foodservice professionals solve for today's biggest challenges."

As the global restaurant and hospitality industry's premier trade show, the National Restaurant Association Show is the place to explore everything that's happening in the hospitality industry, from the latest food and beverage trends to emerging technology. For more information, visit nationalrestaurantshow.com

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ABOUT VERTAGE

Vertage is a producer of uncompromising foods made without animals™. Current products available at retail and through foodservice channels include a line of dairy-free cheeses. The company was founded by Chef Margaux Riccio who operates multiple restaurants under the Bubbies and PowPow brands in the Washington, DC area. Chef Margaux created her recipes out of necessity after developing a life-threatening dairy allergy that nearly ended her career as a chef. Starting with the finest clean-label ingredients, Vertage employs classic cheesemaking techniques and patent-pending fermentation processes to make truly delicious dairy-free cheeses. Vertage products can currently be found in select restaurants and specialty markets throughout California, Washington DC, and New York.

ABOUT FRESH DEL MONTE

Fresh Del Monte Produce Inc. is one of the world's leading vertically integrated producers, marketers, and distributors of high-quality fresh and fresh-cut fruit and vegetables, as well as a leading producer and distributor of prepared food in Europe, Africa, and the Middle East. Fresh Del Monte markets its products worldwide under the DEL MONTE® brand (under license from Del Monte Foods, Inc.), a symbol of product innovation, quality, freshness, and reliability for over 135 years. The company also markets its products under the MANN™ brand and other related trademarks. Fresh Del Monte Produce Inc. is not affiliated with certain other Del Monte companies around the world, including Del Monte Foods, Inc., the U.S. subsidiary of Del Monte Pacific Limited, Del Monte Canada, or Del Monte Asia Pte. Ltd. Fresh Del Monte is the first global marketer of fruits and vegetables to commit to the "Science Based Targets" initiative. In 2022 and 2023, we were ranked as one of "America's Most



Trusted Companies” by Newsweek based on an independent survey rating companies on three different touchpoints, including customer trust, investor trust, and employee trust. Fresh Del Monte Produce is traded on the NYSE under the symbol FDP.