



FUTURE FOCUS

2016 CORPORATE REPORT

WELCOME: FOCUSING ON THE FUTURE, TODAY



The spirit of our founders is more alive today than ever. When my grandfather Leonard Gentine started this company in 1953, he did so because he had a vision for the future of cheese. And I'm proud to see our entire family of employees pursuing that vision today.

In 2016, we invested significantly in our future, both through physical means, such as expansions and renovations, and by continuing to support the Sargento Family. That's because I truly believe the secret to success lies in focusing on the future, but never at the sacrifice of employee satisfaction. Well-being for all employees is as much a part of our success as our advances in manufacturing and product innovation.

This year demonstrated to me that we're not alone in thinking we have something special going on at Sargento. It was a phenomenal year financially, marked by our eighth consecutive year of revenue growth and our continued efforts and success in building long-term stakeholder value.

We also earned a number of recognitions, from being named a "Top Workplace" in southeast Wisconsin for the seventh year in a row, to the induction of my grandfather, Leonard Gentine, into the National Frozen and Refrigerated Foods Hall of Fame. He earned this honor because of the lasting impact of his contributions to the world of refrigerated food. That's pretty special!

Investing in our physical spaces—namely our manufacturing facilities, offices and wellness clinics—was also a big part of our future focus in 2016. We renovated and built, allowing for us to add 100 additional jobs at our new Hilbert North facility, bringing us to more than 1900 family members!

In its second year, our Real Cheese People® campaign continued to drive brand awareness and supported the continued success of our innovative snacking products, like fan-favorite Balanced Breaks® snacks, which exceeded every one of our goals for volume, revenue and contribution, and our newest line, Snack Bites®.

With an eye firmly fixed on the future, we also launched a new platform of end-to-end business processes that are helping build our tomorrow, today, while following our "one company" roadmap. This platform is driven by three guiding principles: standardization, efficiency and transparency, and is led by a dedicated, digitally savvy internal team. Ultimately, this platform will empower our family to gather real-time data, follow consistent processes, and make better, more informed decisions at work.

As always, throughout all the changes that time brings, we've remained focused on the three pillars that make our company a success: *People, Pride & Progress*®. Though we focused a lot on progress this year, we did so thanks to our people, the pride we have in them, and our commitment to the communities we serve.

- Louie Gentine

Chief Executive Officer

A handwritten signature in black ink, appearing to read "Louie Gentine".

A BRIGHT FUTURE: STRATEGIC GROWTH

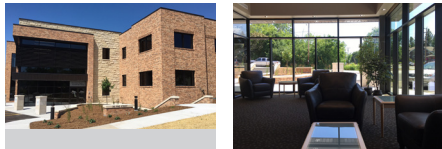
BREAKING NEW GROUND

In 2016, we solidified our commitment to the future of Sargento with the expansion and renovation of existing facilities, as well as the building of new ones.



Elkhart Lake Technical Center

The first of these expansions was to our Elkhart Lake Technical Center (ELTC), which was completed in November of 2016. We expanded not only the office space in the center in the form of meeting and training rooms, but also our commitment to innovation. We built brand new labs for packaging engineering and cheese production. The ELTC houses our Culinary, Quality, R&D, Engineering and our Project Next Generation team, which is charged with building our roadmap to a successful future. We knew investing in this facility was a wise decision.



“Sargento provides nice working spaces, which lets me know they really care for their employees,” said Gary Jaeger, Construction Manager at the ELTC. “Not all companies do that. It feels great to work in a space that’s appealing.”

Kiel and Hilbert Production Facilities

Our Kiel production facility underwent a substantial renovation that wrapped up in the fall of 2016, both to the production facilities themselves and to add more amenities. The Human Resources department now has more space, and the on-site Health and Wellness Center matches the one in Plymouth. The Company Store was also expanded to better serve our retirees and employees.

We also built Hilbert North, an addition to help us expand production, just north of our existing Hilbert production facility. It was constructed in just eight months, and up and running by the end of summer 2016. The expansion allowed us to add more than 100 jobs (or as we like to think of it, grow the Sargento Family by 100 members).



“The job at Hilbert was a blessing for me and my family,” said Tedd Guttmann, Production Supervisor at Hilbert North. “It’s great to work in a brand new, well-lit and smartly designed facility.”

NEW PRODUCTS, NEW SUCCESS

Consumer Products Division

Balanced Breaks® snacks, the break-out star of 2015, continued to see outstanding success in 2016.

We launched two new varieties:



Colby-Jack Natural Cheese with Sea-Salted Peanuts and Blueberry Juice-Infused Dried Cranberries

The tang of the cranberries is offset by a sweet blueberry infusion, which mingles with the rich, creamy Colby-Jack cheese and salty roasted peanuts to deliver a big burst of flavor.



Gouda Natural Cheese with Honey-Roasted Peanuts and Dried Cranberries combines the creamy, buttery taste of Gouda with sweet, crunchy honey-roasted peanuts and tart dried cranberries.

“Our Balanced Breaks® snacks were the most successful product launch in Sargento history and have exceeded sales expectations,” said Chris McCarthy, Director of Integrated Marketing Communications for the Sargento Foods Consumer Products Division. “Expanding the available flavors is a natural move to give consumers the variety and convenience they want in snacks.”

In fact, the sales figures were so successful that Balanced Breaks® was named a 2016 New Product Pacesetter by IRI® in the Consumer Packaged Goods category.

We continued to expand our snacking portfolio with our newest snacking innovation: Snack Bites® cheese snacks, small sticks of natural cheese that pack big flavor in a little bite with fewer than 20 calories per stick.

We began with the launch of four Snack Bites® cheese snack varieties:



We also launched two new sliced cheese varieties:

Overall, 2016 was an outstanding year for the Consumer Products Division. We reached our highest dollar share ever, which means we were responsible for nearly 12% of all natural cheese sales in the country. We also saw outstanding sales growth with at least six of our top national retail customers, who all saw Sargento sales growth of more than 10% on average.

Food Service and Ingredients Division

In June of 2015, the Food Service and Food Ingredients Divisions merged to form the Food Service and Ingredients Division (FSI). This streamlined new team was guided by a vision expressed with a new logo:



2016 was the first full calendar year as a merged division and has landed well ahead of what was planned, seeing financial growth and success with many of our partners. In fact, it was the best year in the FSI's history, thanks to outstanding sales growth with key food service and ingredients customers.

This renewed focus helped them increase the FSI customer's project pipeline by 17%, showcasing the team's leadership in innovation and its ability to deliver customized cheese solutions.

The FSI hosted six webinars to showcase the team's thought-leadership on cheese and cheese products, as well as its expertise in consumer insights, demographics and food trends. These webinars helped generate 400 leads for new business partners, which is a great accomplishment.

17%

**INCREASE IN FSI
PROJECT PIPELINE**

400

**LEADS FOR NEW
BUSINESS PARTNERS**

Several awards complemented the FSI's 2016 successes. Foodservice customer Yum Brands, parent company to several leading fast food chains, recently honored the division's uniquely Sargento blend of creativity and business sense. Sargento received Yum's "Supplier Tracking Assessment and Recognition" (STAR Award) for the second time in three years.

"We were acknowledged for the terrific work we did in 2015 to help one of the Yum Brands fast food chains envision, create and strengthen their innovation pipeline for 2016. They loved all the work we did," said Kevin Delahunt, Vice President of Sales-Food Service. "Receiving this award this time was very unusual because it wasn't for an actual product that we made for them, it was recognition for our culinary expertise and really our thought leadership."



Hormel Foods also recognized Sargento with a Spirit of Excellence Award.



"The Hormel Foods Spirit of Excellence Award program recognizes the suppliers that truly go above and beyond in helping us continually improve our products and services," said Tyler L. Hulsebus, Vice President of Engineering at Hormel Foods. "We're honored to partner with these outstanding suppliers."

"All in all, it was an outstanding year, according to FSI President Marty Rowe, who spoke at a Christmas-themed celebration in December. "We have worked through challenges by working together. As a result, we delivered another record year for the Sargento Family," said Marty.

Safety: Leading With Advancements

In 2016, Sargento became Food Safety STRONG! We completed 15 Food Safety plans, updated all raw material risk assessments and trained 16 Preventive Controls Qualified individuals, including a lead instructor. Read more about our advancements in this field below.



A Culture of Safety

At Sargento we live a culture of safety. And although every member of the Sargento Family is responsible for food safety, certain employees not only embody that knowledge, but carry their expertise outside our company.

Julie Carver, Director of Food Safety at Sargento, is one such employee. In June of 2016, she was honored for her work with the Innovation Center for U.S. Dairy, participating on a research committee and penning guidance on pathogens to help the dairy industry better understand and protect against these bacteria.

Thanks to Julie's leadership and the commitment of the entire team, Sargento was awarded a 2016 safety leadership award from the Innovation Center for U.S. Dairy.

Celebrating the achievement

Mike McEvoy, Executive Vice President, Operations, said: "We will always be out in front, trying to help everyone improve and do their part. Congratulations to the entire Food Safety Team for their hard work."



Julie was also an instructor at the Dairy Plant Food Safety workshop, an annual event that has educated 71,400 students in 26 different workshops with more than 200 organizations represented over the years. These workshops strengthen manufacturing practices across several different processing facilities, as well as advance science-based tools to diminish food safety risks.

"Everyone should know that we do not treat food safety as a competitive advantage," said Mike. "We work collaboratively with our competitors and suppliers for the safety of our consumers."

Manufacturing: A Future-Focused Perspective

In Wisconsin, manufacturing is the largest employment sector, representing more than a half million jobs. The rich heritage of forging goods by hand has withstood changing times largely because of companies like Sargento. This is precisely why we celebrate and invest in the more than 1,900 members of the Sargento Family who work in manufacturing; all of whom are essential to our company.

Manufacturing Month

Manufacturing jobs in our plants are increasingly technical and require training and specific instruction to perform. In October, we celebrated Manufacturing Month by focusing on our employees and thanking them for a job well done. We featured 'Manufacturing Superstars' selected by their managers in our internal communications network, *The Block*, and on Block TV.



Throughout October, we celebrated with special events, from pizza parties to a third-shift Halloween shindig. On October 7, our celebration was part of more than 2,000 Manufacturing Day events that took place nationwide. The mission of Manufacturing Day is to address common misperceptions about manufacturing. Sargento has recently redoubled our efforts to change perceptions locally, by reaching out to school-aged children and their parents, letting them know that manufacturing offers vibrant career options.



Red Raider Manufacturing Initiative

The Red Raider Manufacturing Initiative was born from a realization on the part of Sheboygan Area School District leaders, and the leadership at Plymouth High School, who saw that while two-thirds of their high school graduates continued their education at a four-year college or university, only one-third of those enrolled college students finished within five years. Many left school after a year or two, meaning they had lost both time and money.

As of April 2016, there were more than 3,000 unfilled jobs in Sheboygan County—specifically, jobs in manufacturing. Joseph Sheehan, the superintendent of the Sheboygan Area School District, saw an opportunity in those two overlapping sets of statistics. Working with Lakeshore Technical College, Sheehan and other educators updated the high school technical education curriculum to reflect the skills needed to succeed in a modern manufacturing facility.

Here at Sargento, we, along with a host of other area manufacturers, saw the long-term value in the program, and collectively invested almost \$3 million in funding for new facilities and equipment. This allowed the school district to build two new technology centers at the entrances of both Sheboygan North and South high schools. The 12,400-square-foot spaces are home to all the latest manufacturing and engineering equipment for students to train on.





Spotlight on Sustainability

No company can call themselves “future-focused” without putting significant effort into making their business more sustainable. We’re proud of the many strides we made toward sustainability in 2016. Our Sustainability Program Manager Alec Bartolai has helped steer our sustainability ship.

“With all of these projects, we are not just doing what’s right for the environment, we’re also doing what’s right for Sargento,” said Alec. “It’s a win-win-win...reduced operating costs, reduced wear and tear on the equipment and a reduced environmental impact.”

Here’s a high-level look at the improvements the Sargento Family made this year:



100,000 kilowatt-hours saved with new air compressors
(that’s enough to power 10 American households for an entire year)



90 percent of all waste recycled
(up from 80 percent last year)



500,000 pounds of solid waste saved thanks to new pilot recycling program



\$90,000-\$100,000 saved annually on cardboard waste thanks to new cardboard baler



50,000 kilowatt-hours saved with new LED lights at the Kiel facility (that’s enough to power five American households for an entire year)



Fresh Air

In December, Hilbert installed new, more sustainable HVAC equipment, air compressors and a boiler. The new compressor can give a little or a lot depending on the demand, instead of just being on or off like the old one. It has a 75 horsepower motor but most of the time only puts out 35 horsepower worth of work, which is still able to supply Hilbert's needs.

Avoiding the Landfill

"Cheese contact film" is an unfamiliar phrase for most people. But it's a well-known item in the world of Sargento. Cheese contact film is the plastic film that wraps our blocks, wheels and loaves of cheese. One of our goals in 2016 was to start a viable recycling program for the contact film.

In February, Alec worked with Production Manager Mark Buechel to try recycling the cheese contact film in the Shreds Department in Plymouth. Together they piloted a program at a facility that recently opened in West Bend, Wis. After some new signage and training the program is working, and the Sargento Family is the main driver of that success.



"Everyone has embraced this. There was no sales pitch that had to be done. We all realized the importance of this project and the impact it makes," said Mark.

A Lighter Subject

In December, 20 new LED lamps were installed throughout the South Dock at the Kiel facility, replacing the industrial lighting that shone through the old metal halide setup. Employees on all three shifts complimented the change that made their work brighter while saving electricity. LED lights use a fraction of the energy and last 10 times as long.

“

"Making everyone happy is hard to do, but this did," said Seth Wallander, Plant Engineer at Kiel. "Everyone thinks it's just the greatest thing. It's such a white, bright and pure light."

PEOPLE: THE SARGENTO FAMILY

Employee and Job Growth

In 2016, the Sargento Family grew to reach 1,900 employees! That is thanks to 278 new hires, mostly made to staff manufacturing positions at the new Hilbert North facility.

Youth Apprenticeships

The Youth Apprenticeship program is one of the fastest growing programs in the state of Wisconsin, and Lakeshore Technical College (LTC) is a leader in connecting students with employers.

“The Youth Apprenticeship offers students the opportunity to combine classroom learning with real-world experience,” said Anne Troka, Workforce Development Liaison. “Students offered a position work 450 hours at Sargento during the school year. This work-based learning helps students explore careers and helps Sargento build meaningful relationships with the future workforce,” said Troka.

In 2016, Sargento hired four Youth Apprentices in four different departments:



JACOB BARTZ:
MANUFACTURING



LAUREN BRUGGINK:
QUALITY ASSURANCE



DERRICK TEN DOLLE:
SUPPLY CHAIN



MATT KLAS:
IT DEPARTMENT

“Working within the Sargento Family was an eye-opener for me,” said Derrick. “I could see how my work was part of the greater work of the company, and that was really cool.”



25 YEARS OF HOLIDAY CHEER

The SECAP program, which stands for *Sargento Employees Caring About People*, celebrated its 25th anniversary in 2016. For the past two-and-a-half decades, SECAP members—about 150 Sargento employees and their spouses—have been traveling to nursing homes throughout the Wisconsin area during the holidays. There, they sing timeless Christmas tunes and other holiday classics (some even auf Deutsch!).

From the bottom of our hearts, we want to thank all SECAP members for their dedication to spreading holiday cheer where it's needed most.

Sargento at the Effie Awards

The Effie Awards are one of the most prestigious awards in the marketing and advertising industry. So when Chip Schuman, our Senior Vice President of Marketing, was invited to be a judge at the 2016 awards, it was an offer he couldn't refuse.



Chip believes that his name was on the Effie Awards committee's radar because our advertising agency Ogilvy & Mather submitted our Real Cheese People® campaign for an Effie Award last fall.

"One thing that struck me [about the other entries] is that so many of these brands are trying to dig out of a hole. They're facing a major challenge with declining sales and they need a big turnaround," said Chip. "It made me feel fortunate that Sargento is using our campaign to keep our momentum and grow."



The results of our Real Cheese People® campaign are impressive. Before it began, our goal was to raise our brand awareness, to have our brand “stand for ‘Real’” and get more people to buy Sargento over our competitors. Here’s what happened when our new image launched:

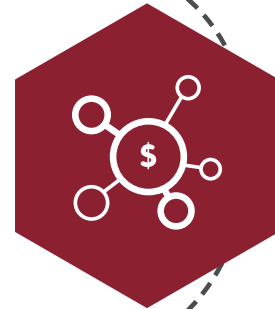


Brand awareness:

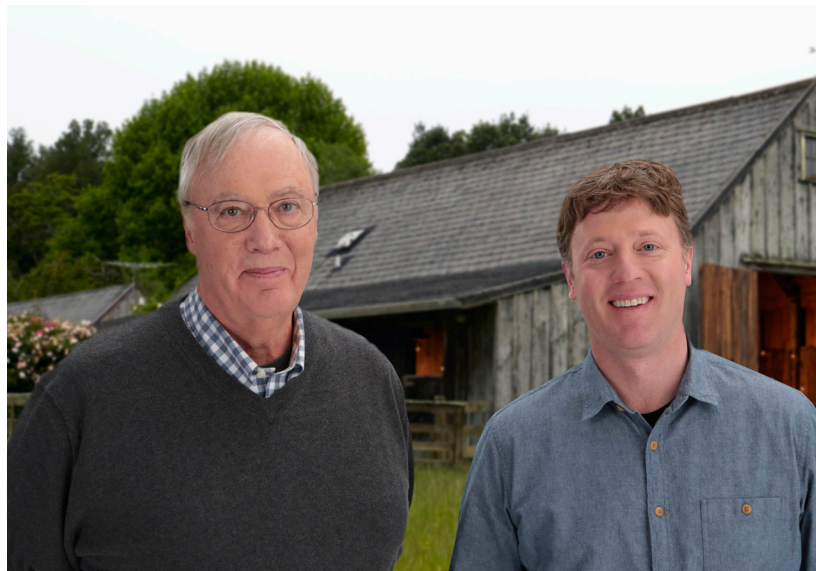
Resulted in a 3% increase in brand awareness. In just 6 months, we outperformed our awareness objective by 3 times.

Choosing Sargento:

Grew our dollar share by 0.6%. This dollar share gain was 6 times our goal.



“Based on these results, Real Cheese People® is by far the most effective ad campaign we’ve ever done at Sargento,” said Chip.

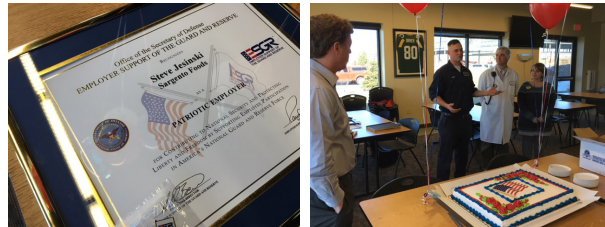


Patriot Award Honors

The Patriot Award is a prestigious national honor that the U.S. government grants to employers who support employees serving in the Guard and Reserve. In 2016, two members of the Sargento family earned this award for supporting a fellow employee as he transitioned back from the battlefield to the workplace.

Steve Jesinski and Sonia Otte were given the award in recognition of extraordinary support provided to Wisconsin Army National Guard Reservist and Sargento employee Sgt. Yliyah Weber-Hawkins. The Patriot Award recognizes the efforts they made to support Sgt. Weber-Hawkins through a wide-range of measures, which included training, a flexible schedule and time off before and after deployment.

Steve and Sonia were awarded this honor by the Employer Support of the Guard and Reserve Committee, an agency of the U.S. Department of Defense. Sgt. Weber-Hawkins presented them with the award during a ceremony in Hilbert.



“

Steve and Sonia were critical in helping me make the transition to and from deployment,” said Sgt. Weber-Hawkins. “I am forever grateful for their support.”

THE FUTURE IS NOW: INVESTING IN OUR COMMUNITY

Sargento has always been committed to honoring and investing in the greater Wisconsin community, and 2016 was no exception.

TOUCHDOWNS FOR CHARITY

Established in 2002, Touchdowns for Charity is our annual program with the Green Bay Packers to raise money for the Hunger Task Force in Milwaukee and Paul's Pantry in Green Bay. As the Official Cheese of the Green Bay Packers, Sargento is proud to show not only our partnership with the hometown team, but also our long-term commitment to helping feed those in need.



\$1,500: the amount we donate for every touchdown the Packers score during the regular season



63: the number of Packers touchdowns scored in 2016



\$112,500: the amount donated during the 2016 season



\$1.2 million: the total amount we've donated over **14** seasons



This year we also coordinated our annual food drive at Lambeau Field. Sargento Director of Culinary Ulrich Koberstein and Chef Tony Benedict served attendees a delectable spread of pork carnitas tacos with green and gold salsa, spicy chipotle Cheddar sauce and Sargento Chef Blends Shredded 4 Cheese Mexican. It was our best-attended food drive yet: we collected more than 1,500 pounds of food and raised more than \$1,200.

OTHER COMMUNITY EFFORTS

United Way

United Way is a charity committed to the communities it serves. Since Sargento is a community-focused company, it's only natural that we strive every year to top the previous year's donations to the Sheboygan County United Way.

In 2016, we donated a record \$909,442 to the organization! Total Sargento Family participation was 82 percent, down 2 percent from last year—which means that those family members who did make a contribution reached a little deeper and gave more.

Perhaps the most notable and heartwarming outcome of this year's program was from our Hilbert facility. Total participation there was 98 percent, which means almost every person who works in Hilbert decided to give.

Numbers like these prove the Sargento Family remains committed to helping other families in need, and exemplifies why we think we have such a special workplace.



Make-A-Wish Foundation

In 2016, the Supply Chain team took the initiative to organize a brat fry fundraiser for the Make-A-Wish Foundation. Naturally, it was the work of a logistics expert that helped this charitable event blossom as a company-wide event, with all locations able to purchase a meal and raffle tickets for gift baskets.

"It was a lot of work, but I'm so pleased we were able to do it and raise \$3,500 for Make-A-Wish," said Production Scheduling Manager Shirley Krause, who chaired the committee. "I would like to thank all the committee members who helped coordinate our effort and Pat Kennedy in FSI who secured the brat donation from Johnsonville. [...] It truly was a team effort!"



EVP-Operations Mike McEvoy also chaired a golf outing for Make-A-Wish, raising an incredible \$159,619, which helped make more than 30 wishes come true for local children! The Sargento golf outing was the most successful in the state of Wisconsin according to Make-A-Wish.



Habitat for Humanity

In 1992, Sargento was the first corporate blitz build sponsor of Habitat for Humanity Milwaukee, and has been committed ever since to the mission of helping families find stability and security. In 2016, we were proud to help Habitat dedicate their 1000th home, which just so happened to be the 26th home we sponsored in Milwaukee. The home was built for Deeanna Brown, whose five-year-old daughter needed an ADA-accessible home.

Also in 2016, we dedicated a Habitat for Humanity home in Sheboygan and began construction on two new homes; one in Milwaukee and our first-ever home in Plymouth. CEO Louie Gentine helped build the foundation of the home in Plymouth, where he grew up and where Sargento is headquartered. Both new homes provided new hope for single mothers with young children.

“We’ve been a longtime supporter of Habitat for Humanity and I’m so happy to see the excitement and joy in the new homeowners,” said Sargento CEO Louie Gentine. “They put in the work, the sweat equity, to make their dream come true. Sargento had a group of volunteers here to help build the houses, but really these have been community efforts.”

Meals on Wheels Visit

As part of its winter sales meeting, the FSI division conducted a day of service with Meals on Wheels of Sheboygan County. “We have over 1,100 people delivering meals in our county of 115,000 people,” said Kelly Heyn, CEO, Meals on Wheels. “Another couple hundred work in our gardens, or come in like today and do very labor-intensive meal preparation. If we did not have Sargento here today, we would not be able to make these types of meals.

In addition to the volunteer day, Sargento is the primary sponsor of the “Love Bowls” event benefitting Meals on Wheels. We also sponsor the charity’s annual ‘June-A-Palooza’ event that combines food, wine and fundraising in a scenic Sheboygan County setting. Also, dozens of employees deliver meals to homebound Meals on Wheels clients every week.



Boys and Girls Club

On the last day of their annual sales meeting, the CPD Sales and Marketing divisions combined forces to build nearly 50 bicycles for members of the Boys and Girls Club in Sheboygan Falls. We purchased the bicycles from Wheel and Sprocket bike shop based in Milwaukee and they provided mechanical assistance when needed. It was a truly out-of-the-box team building exercise for a good cause that once again demonstrates the community spirit of the Sargento Family.



Louisiana Flood Relief

In mid-August of 2016, Louisiana was hit by heavy rains, triggering devastating floods that made the event the worst natural disaster to strike the United States since Hurricane Sandy. Plymouth High School teacher Janet DeJean Newton, who was born in Baton Rouge and still has a sister living there, felt compelled to help, and organized a supply drive at the high school. With help from Sargento General Transportation Manager John Josephs, Sargento and Johnsonville organized a team of forklift drivers and truckers to help pack and ship the supplies. Everything arrived four days later—but the kindness of the Sargento Family and many in Sheboygan County may be remembered forever.

FUTURE PROOF: LEADERSHIP



No family is complete without strong and engaged leadership—2016 didn't disappoint!

LOUIE GENTINE APPEARS ON MSNBC



In July of 2016, Louie Gentine was selected by MSNBC to appear on its business segment, "Learning From the Pros." He was featured because of his expertise. During his appearance, he cited 5 principles of success that he puts into practice as our CEO: 1. Listen to your consumers; 2. Innovation; 3. Stakeholder concept; 4. "Hire Good People and Treat Them Like Family;" 5. Balance in Life for the Sargento Family of employees.



To that end, Louie stated: "If your life is all about work, you won't be successful. You have to find time to spend with your family, your friends, celebrate your faith and just have fun."

Looking good on the small screen, Louie!

NATIONAL FROZEN AND REFRIGERATED FOODS ASSOCIATION HALL OF FAME

Established in 2010, the National Frozen and Refrigerated Foods Association (NFRA) Hall of Fame honors people for their contributions to and leadership in the refrigerated food industry. In 2016, the NFRA inducted Leonard Gentine, co-founder of the Sargento Family, as its newest member.

For anyone who needs a brief refresher on Sargento history, Leonard opened the Plymouth Cheese Counter in 1949 as a deli and mail-order cheese business. Always an innovator, during a period when stores only sold cheese in bulk, Leonard had the foresight to offer smaller packages of cheese to his customers and introduced many product innovations such as shredded and sliced cheese into the marketplace.



The NFRA recognized Leonard for his entrepreneurial spirit. In a statement about Leonard's induction, the NFRA said: "Although Gentine passed away in 1996, his legacy and importance to the refrigerated food industry live on. His innovations and contributions were key in the advancement of the industry."

ENDINGS AND BEGINNINGS

At the end of 2016, a valued member of the Sargento Family retired: Executive Vice President and Chief Financial Officer George Hoff. Stepping into his shoes is Jeremy Behler, who was promoted to fill his role.



“Over the last 33 years, George has built a solid foundation at Sargento and his contributions will ensure future success for generations to come,” said CEO Louie Gentine. “I’m confident that Jeremy’s experience, knowledge and commitment to continuous improvement will build upon the foundation George built.”

George joined Sargento as Controller in 1983. Over the years, he served in various financial roles at Sargento, most recently as Chief Financial Officer and as President of the Consumer Products Division from 1997 to 2000. He was also the recipient of the coveted Founder’s Ring, which is given to an employee who makes significant contributions to the growth of Sargento while embodying the *People, Pride & Progress* corporate culture.

Consistent with the Sargento stakeholder philosophy, George also played a key role in giving back to local communities, including initiating the company’s support for Milwaukee Habitat for Humanity. He also chaired several Juvenile Diabetes Research Foundation Walks and served on the Board of Columbia St. Mary’s Hospital.

Within his new role as Executive Vice President & Chief Financial Officer, Jeremy will lead the Finance, Accounting and IT departments at Sargento. Prior to joining Sargento in 2014, Jeremy handled global business development for mergers and acquisitions at Procter & Gamble. Outside of his day-to-day responsibilities at Sargento, Jeremy has led two very successful United Way campaigns in 2015 and 2016.



CHAIRMAN'S AWARD

Lou Gentine founded the Chairman's Award more than a decade ago to recognize members of the Sargento Family who embrace *People, Pride & Progress* in their daily work. Ethics, Humor and Fun, Accountability, Sense of Ownership, Excellence, Mutual Support, Community Outreach and Innovation are some of the principles Chairman's Award winners exemplify while on the job.

WE'RE PROUD TO RECOGNIZE OUR 2016 CHAIRMAN'S AWARD WINNERS:



Rocky Bodsberg,
Financial Analyst Manager



Mark Buechel,
Shreds Dept. Manager



Beth Butz,
Production Utility 2nd Shift



Justin Colby,
Mobility & Desktop
Systems Administrator



Erick Driessen,
Production Supervisor



Joy Dumke,
Sr. NPD Manager



Jeremy Falck,
Food Safety/Quality Auditor



Jennifer Finley,
Process Tech-Frozen



Dennis Goelzer,
2nd Shift Heavy Duty Slices



Krista Tousey,
Graphic Designer



Tracey Kainz,
Sr. Procurement Manager



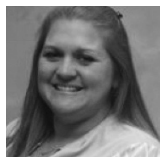
Kelly Kastelic,
Administrative Assistant



Brian Kaufman,
Director—Production
Engineering



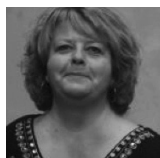
John Korb,
HR & Safety Generalist



Jessica Maes,
Sales Support Manager



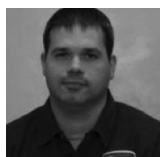
Rebecca Maine,
Sensory Manager



Sarah Reitz,
Customer Account
Specialist



Dexter Russell,
Team Leader-Kroger



Josh Salm,
Project Tech Maintenance



Amanda Schubert,
Administrative Assistant



Nicole Schwalbach,
Machine Operator



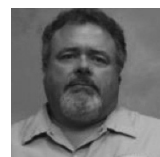
Donna Schwalenberg,
Distribution Services
Material Handler



Randy Steffen,
3rd Shift Team Leader



LaVonne Taddy,
Personnel Scheduler
2nd Shift



Mark Wiehr, 2nd Shift
Shreds Team Leader

FOUNDER'S RING

The Founder's Ring is the highest honor at Sargento. It's a shining symbol of *People, Pride & Progress*; those who receive it serve the company and our community with integrity and humility. And that's why it was an easy choice to grant the 2016 Founder's Ring to Maintenance Manager Bill Salzwedel.

Bill has been with Sargento since 1987. In his nearly 30 years with the company, he's remained a loyal and hardworking member of the Sargento Family. In spite of personal tragedy, he always maintained a positive attitude and fierce loyalty to the company founded by his mentor, Leonard Gentine.



Speaking of Leonard, Bill said: "He was a very down-to-earth person. He was a very caring person. He had a great sense of humor. He had standards, and he held you to a standard. But he was never condescending. He was always encouraging."



The Founder's Ring came as a fitting honor for Bill to receive just months before his retirement from the company in April of 2016. Though he's now no longer a Sargento employee, he will always remain a member of the Sargento Family.