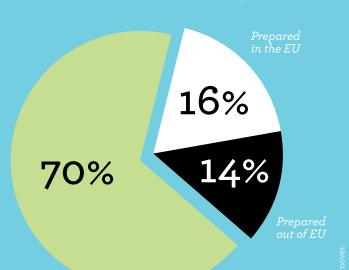




At the origin of our products: choosing a responsible approach.

A CHOICE MADE IN FRANCE



70%* of our products are made in France.

We favour France for the preparation of our products and make it a point to propose an offer that values regional know-how, with products such as mirabelle plum and damson from Lorraine, veal from Aveyron and scallop from Saint-Brieuc.

BLUE, WHITE AND RED MEAT



73% of our meat comes from the French soil and our beef is 100% French*.

*The indication "French production" is affixed only on our products of French origin while the indication "prepared in France" is meant for ingredients coming from another country but processed on the French territory.

34 ORGANIC REFERENCES

A pioneer in its market,
Picard offers organic products

since 1998.

FROM THE FISHING NET TO THE PLATE

95% of our seafood

follows the process of simple freezing and immediate transformation in the fishing country.



Fisherman → Auction → Processor Fishing Country
→ Packaging → Picard Warehouses → Picard Stores

"Contrary to a widespread practice, our fishes are never sent to Asia to be cut at low price. Our will is to reduce the number of steps and to shorten distances."

Élizabeth Bouton, Director of Quality at Picard

SINCE 2010,
PICARD IS COMMITTED
to sustainable and well
managed fishing.

21%

of our seafood is labelled MSC* i.e. +20% in one year.



*Marine Stewardship Council.

"I have been working with Picard for 14 years: it started in trust and it's still the case today. Their specifications are demanding but it allows us to be at the forefront and less sensitive to competition."

Hervé Favrou, Coq Marée (Dieppe)

2



The preparation of our products: an authentic know-how

CLOSER TO THE NATURAL

Hydrogenated fats
Artificial
colours

Flavour enhancers

 (ex. glutamate)

Sweetener (ex. aspartame)

in our products.

GROWING FRESHNESS IN YOUR PLATE

73% of our raw* vegetablesare frozen in less than2 days after harvest.

The more fragile a product, the faster we freeze it in order to preserve its vitamins.

Thus, our broccoli florets and extra Fine beans are frozen less than 4 hours after harvest.

THE REAL PLUS IS WHAT'S NOT THERE

Our products are conceived in order for our customers to avoid consuming more than



Our maximum level of salt complies with the recommendations of the NNHP*. For example: for 300g of soup, it represents 0,75g of salt.

*National Nutrition and Health Program.

Reduction of palm oil since 2011.

Only 8% of our products contain palm oil and 100% of our palm oil is balanced by the purchase of GreenPalm certificates supporting the production of sustainable palm.

58.000 analyses/year on our products

+16% compared to 2012

317 batches refused (209 in 2012)

less than 45 complaints per million of units sold.

A FILL OF VITAMINS



Recent studies* show that frozen products can be nutritionally compared to fresh products just after harvest. The latter progressively loose their vitamins from the 1st day of storage onwards, whereas they are better preserved in their frozen state.

*Source: Leatherhead Food Research (R. Burch. Nutritional content of fresh vs frozen foods. Leatherhead Food Research. 19/04/2013).

A FAMILY STORY

50% of our turnover

is achieved with suppliers that we have worked with for **more than 15 years** et **75%** with suppliers of **more than 10 years.**

"We have been working
with Picard since 1977.
The traceability and security
have been reinforced, the volumes
have strongly increased."

Patrick Stempfel, Kermad, Brest

"We have been working with Picard since 1982, the year Freshpack was created. We have a close collaboration, a dedicated team and a "novelty-quality-product" process targeted primarily for Picard."

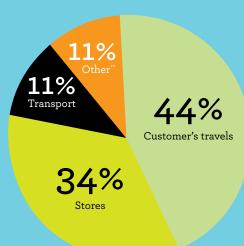
Jacques Dutertre, Freshpack, Boulogne-sur-Mer



Transport & distribution: a constant search for optimization.

CARBON ASSESSMENT

Carbon Footprint 2013 Total = 224.000 T.eqCO2*



**Warehouses, administrative services, home delivery, laboratory...

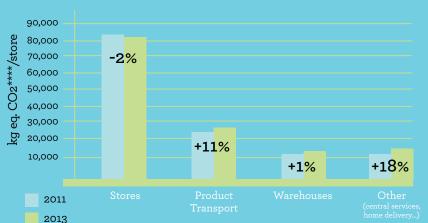
-2% emission from our stores

thanks to a decrease in energy consumption and a decrease of refrigerant fluid leakage. We notice that despite a global increase of our emissions, essentially due to an increase of our IT investments and a lesser performance of our transports***, our stores have reduced their emissions by 2% thanks to a decrease in energy consumption and a decrease of refrigerant fluid leakage.

***Due to smaller orders and trucks that are less filled

Evolution of the Carbon Footprint between 2011 and 2013

Greenhouse gas emission generated per store)



SAYING NO TO WASTE

1%

of our manufactured products are thrown away during distribution:

0.5% by Picard + 0.5% by our customers

-40 million BAGS/YEAR

since the elimination of free bags in 2010

and the emphasis on more ecological packaging: basket, cardboard boxes, iceboxes...

ALWAYS MORE SORTING

We are committed to facilitating sorting for our customers by indicating the sorting instructions for each packaging element on most of most Picard products.



*Think about sorting - Disposable tub and plastic film - Recyclable cardboard - Instructions may vary locally.

"For more than 20 years, Picard Surgelés
has subscribed to Eco-Emballages, the eco-organism
that manages the collection, the sorting
and the recycling of household packaging waste
in France. The brand has reinforced its commitment,
signing the Green Point Pact at the end of 2012,
which gathers a community of companies
committed to produce differently, to better sorting
and recycling more household packaging."

Caroline Bourhis, business relations manager at Eco-Emballage



Transport & distribution: a constant search for optimization.

THAT'S A WRAP!

Since 2010, **220 packages**have been improved at Picard.





GREENER TRUCKS BEING TESTED



EURO 6 truck with a more powerful refrigerating unit.

This refrigerated truck will comply with the standard EURO 6 and will be equipped with an automated box that will help reduce its emission of particles and CO2: Results in one year!

CO2 Cryogenic refrigerating unit.

This truck produces cold without using an engine, simply by relaxing a fluid such as CO2 or nitrogen. The CO2 being the most successful from an environmental point of view, its total Carbon Footprint represents 1/4th of the footprint of a standard heat engine.

3 IDEAS FOR CLEANER TRANSPORT

Improve the loading rate of the trucks and reduce the distances travelled.



Urban night delivery:

an experiment to be extended... every day.

This experiment conducted in Lyon will help us:

- Reduce travel time and polluting emissions.
 - Lower the risk of traffic-jams.
- Improve the reliability in delivery timings.



Training in energy-efficient driving.

Today 30% of home-delivery deliverymen have been trained in energy-efficient driving in order to consume less fuel and therefore pollute less. 100% will be trained by the end of 2015.

IDEAS TO MOVE FORWARD

Picard will soon enter the Demeter Club,
whose objective is the promotion and
the implementation of concrete actions,
measurable and respectful of the 3 spheres
of Sustainable Development: economic, social
and environmental. The work conducted there is,
for example, the optimization of plans
and logistic organization, urban logistics
(the Great Lyon Project), packaging, the follow-up
of environmental indicators as well as social
capital and community involvement.

"By the end of 2015 we will be equipped with a delivery reporting system known as TMS (Transport Management System). It will allow us to have better control over transport parameters such as the mileage of empty trucks or the filling rate of the trucks. This tool will help us reduce the travelled distances per ton transported."

Yves Moine, Director, Supply Chain



Our stores: living spaces in line with our values.

GRADUATED SUMMA CUM LAUDE

100% of our 914 stores

have received the Certification ISO 50001 (level 1) aiming at improving energy efficiency.

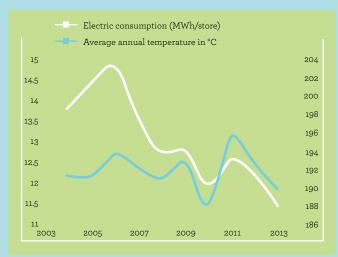
To achieve that, the Picard teams have been able to prove their knowledge of the factors that weigh on the stores' consumption (outside temperature, attendance, defrosting of freezers...), identify the most energy-consuming areas*, set goals for reductior (-2% by the end of 2014 as compared to 2012) and measure the results of their action.

But that's not all: after obtaining level 1 in 2013, we are aiming at the level 2 certification for 2015!

BRIGHT IDEAS

-2% on electric consumption this year

-6% over 10 years



Despite the climate fluctuation that impacts strongly impacts our stores, we have reduced our electric consumption by 2% this year and by 6% over the past 10 years, thanks to our collaborators' awareness program and to the progressive expansion of efficient electric equipment...

-18% refrigerant fluid leakage in 2 years

thanks to greater vigilance. But we are also working on new systems such as refrigerating plants that function with CO2 and propane, which are much less harmful on the climate.

70% of our freezer displays are equipped with LED lighting.

100% LED lighting is being tested in 4 of our stores, even though the lighting level is not yet perfect, the technology evolves quickly and is very promising.



40 to 50% savings expected on lighting.

147 stores have already replaced standard lighting with T5 new generation lighting, consuming **20% less.**

WE ARE TESTING...



in 3 stores, new air conditioning technology based on CO2, more silent, more respectful of the environment, and devoid of refrigerant fluid, which has a strong global warming effect.

To be continued...

Auto-defrost freezer: in progress!

"Auto-defrost technology seems
to generate less electricity consumption
for the freezers that are under heavy use
from our customers, since they are more subjected
to frost. In theses conditions, the auto-defrost
freezer consumes 5% less than a standard freezer.
The freezers that are less opened consume
3% more. Tests must be conducted
on a larger scale but we are on the right path!"

Philippe Roussel, Maintenance Manager



A social and human responsibility.

PORTRAIT OF OUR EMPLOYEES

34-years-old

the average age of Picard associates.



71% of our associates are women,

30% of which are

in the executive committee.

CONTINUING EDUCATION



associates have benefitted from an internal promotion.

22,668

hours of off-project training

COMPETENCE KNOWS NO COLOURS

21 managers

have already been trained on awareness against prejudices of age, origin and gender during the recruitment process and the management of the teams.

More than **1,000** managers will be trained on this topic by the end of 2016.

DISABILITY: EQUAL RIGHTS FOR ALL

- 5.3% of our employees are disabled. 4 ideas to develop this figure:
 - 1. Structure a specialized HR team.
 - 2. Implement durable positions.
- 3. Inform, raise awareness and remove obstacles.
 - 4. Increase the hiring of disabled workers.

CONNECTING GENERATIONS...

A new intergenerational agreement provides better integration for the over 50 and under 26-years-olds: experienced associates will accompany newcomers and share their skills and experience.

...AND BEING THOUGHTFUL WITH SENIORS

10% of employees of ages 50 and up: it's our aim for 2016.

2 ideas to help them on a daily basis

- a follow-up of their work conditions and the adjustment of their activity

- reducing their activity with the introduction of a suitable weekly rest.

AVERAGE SALARY ON THE RISE

+4% in a year

SIDE BY SIDE FOR GREAT CAUSES



386,000 meals

85,000€ allocated to the Telethon

80,000€ allocated to the call number Allo Parents Bébé (young parents helpline)



Every month, we publish a catalogue in Braille to allow visually impaired persons access to all our products.

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At the 1st French user of a 100% SSD storage technology developed increasing its energy consumption.

The goal for 2016: total withdrawal at the Picard data centre for a 100% SSD data storage.

AN INCREASING **GOURMET COMMUNITY**

facebook 140,000 fans this year







eading	GRENELLE (article R. 225-105)	Picard markers (France)	2011 France	2012 France	2013 France
Global Activity		Turnover (in M€)	1,275	1,380	1,323
		Number of stores (on 12/31)	864	892	914
		Number of employees (on 12/31)	4,169	4,472	4,475
	Total workforce and staff distribution by sex, age and geographical area	Percentage of men	29.2%	29.5%	29.8%
		Percentage of women	70.8%	70.5%	70.2%
		Ratio of fixed term contracts (on 12/31)	5.9%	7%	6.3%
		Ratio of 16 to 25 year old	24.9%	26.2%	23.6%
		Ratio of 25 to 35 year old	40.5%	39.8%	40.6%
		Ratio of 35 to 55 year old	32.4%	31.9%	33.6%
		Ration of over 56 year old	2.1%	2.1%	2.2%
	Hiring and firing	Total hires with open-ended contracts	730	799	556
		Transformation of fixed- term contracts into open-ended contracts	257	266	212
		Total of layoffs	237	236	235
	Evolution in wages	Number of internal promotions	450	491	416
		Annual wage average (total workforce wages €/monthly average workforce equivalent to full time)	24,093	24,304	25,212
	Work organization	Number of employees working part time (within open-ended contracts)	905	1,117	1,338
	Social dialogue organization	Participation rate in personnel representatives elections	not concerned	24.8%	not concerned
		Number of meetings with personnel representatives	180	198	186
	Review of collective agreements	Internal agreements signed within year	0	3	6
	Work health and safety	Workplace accidents frequency ratio (number of accidents/ number of worked hours x 1,000.000)	40	41	45
	Work fleatin and safety	Personnel trained for security within year	928	1,104	1,354
		Company security expenses (in k€)		6,261	5,976
	Tii	Portion of payroll dedicated to training	5,495		
	Training policies	Total training hours	3.20%	3.93%	3.31%
	0 1 15	Percentage of women on the board	51,385	45,764	35,637
	Gender equality measures	· · · · · · · · · · · · · · · · · · ·	50%	50%	36%
	Dibl-dbil:0:	Percentage of women in overall staff Disabled personnel ratio on 12/31	71.2%	70.2%	70.5%
	Disabled employability & integration measures		5%	6.30%	5.70%
	Anti discrimination policies	Number of managers having undertaken diversity training	not concerned	launching 2013	21
	Waste prevention, recycling and disposal	Ratio of freezers recycled (gifts to nonprofit and discount sales)	/	98%	98%
		Ratio of recyclaging for cardboard boxes used in stores	100%	100%	100%
		Ratio of food waste at Picard (warehouses and stores)	0.6%	0.5%	0.6%
		Percentage of end-of-life recycling for light tubes (T8)	100%	100%	100%
	Water consumption and sourcing based on local constraints	Water consumption per store (m3)	66.2 (erratum 2011)	52.1 (erratum 2012)	52
	Raw material consumption and measures taken to improve their efficiency	Annual weight of published material (in tons)	4,855	4,768	4,879
		Percentage of PEFC paper in advertising material	100%	100%	100%
		Packaging ratio (packing grams to sold product kilos)	90.76 (erratum 2011)	89.7 (erratum 2012)	88.1
		Packaging weight avoided through eco-design (tons)	16	14	1,5
	Energy consumption, measures taken to improve their efficiency, renewables usage	Overall store energy consumption (100% electricity) in Mwh	163,375	167,605	169,848
		Energy consumption per store (100% electricity) in Mwh	189	188	186
		Percentage of renewable energy used	0	0	0
	GHG emission	Picard carbon footprint (excluding products) in CO2 ton equivalent (T CO2 eq)	184,725 (year 2009)	196,274 (year 2011)	224,000
		Carbon footprint (T CO2 eq/store)	124	133 (erratum 2013)	137
		Carbon footprint per € of turnover CA (g.CO2 eq/€)	92	92 (erratum 2013)	99
	Measures taken to preserve or develop biodiversity	Number of organic products	36	36	34
		Number of MSC products	19	19	23
	Pertaining to job creation and regional economic development	Percentage of turnover done with French suppliers	67%	67%	69%
	Sponsoring and philantropy	Donations to "Restos du cœur" (non profit) and food banks (in metric tons)	144 (ie 288,000 meals)	136 (ie 272,000 meals)	193 (ie 386.000 me
		Participating in Téléthon fundraising (€)	.,,	180,000	85,000

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Tomorrow starts Today: our commitments.

Fondation picard

in 2014

Launch of the Picard Foundation under the aegis of the Fondation de France.

For a food industry more respectful of nature and man FIRST PROJECTS SUPPORTED:

THE BEC-HELLOUIN MICRO-FARM

Biodiversity to create productivity:

300

species of plants
organically grown on 1 hectare,
with a yield superior to that
of traditional vegetable gardening.

ARBRATATOUILLE

Implemented in the South of France, experimental farms test out the profitability of growing vegetables in an agroforestry system: tomatoes, peppers, zucchinis are protected and fed under the trees.

*Mixed from responsible sources.



