

1H21 Highlights

A challenging but advancing six months, with execution of major milestones completed



Lactoferrin expansion

Initiation of Stage 1 and Stage 2 of the lactoferrin expansion project



SA Government Grant

Award of \$2 million South Australian Government grant for Stage 2 lactoferrin expansion and securing of second column for this stage



Dairy Farms Sale

Sale of the dairy farms and redeployment of capital to pay down debt



Jervois Infrastructure Review

Completion of Jervois infrastructure review identifying requirements for the facility to operate more reliably as it moves toward 24/7 operations



New Milk Supply

Commencement of new milk supply from Aurora Dairies on 1 September 2020



Initiation of Rights Issue

\$15.6m rights issue (completed in February) to fund Stage 2 lactoferrin expansion, and further upgrades of infrastructure at the Jervois facility



Building Dairy Experience

Employment of Frank Baldi as GM, Operations and Supply Chain (Dairy) and announcement (February) of Tina Li as GM, Nutritionals



IMA Termination

Agreement in principle to terminate the IMA, subject to shareholder approval at an EGM, to be held 28 May 2021

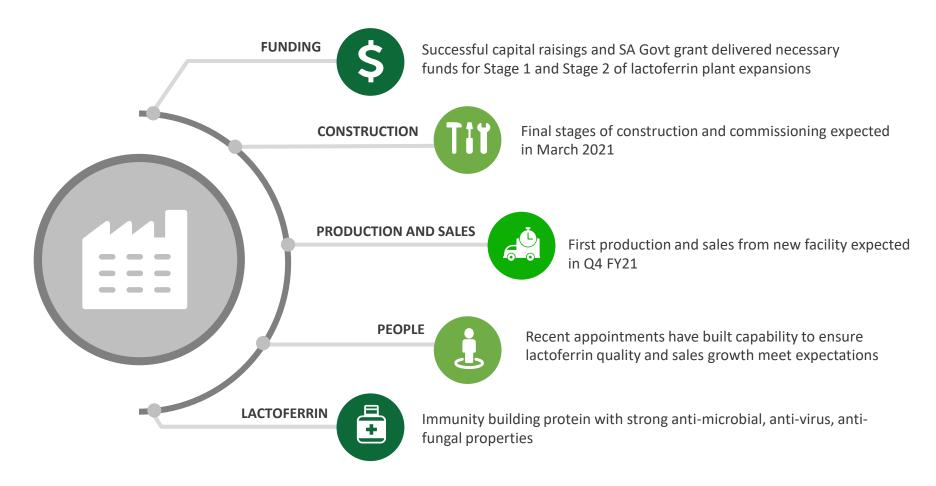
COVID-19 update

The COVID-19 environment has had significant implications for employee safety, operational continuity and sales revenues during the half:

Employee Safety	 The health and wellbeing of our employees has been our priority Essential nature of our production has meant that all staff have remained in productive employment
Operational Continuity	 Some pressure on broader supply chain, but risks well mitigated with assistance from our major suppliers and logistics partners A heightened level of food safety and quality control implemented across all operations (with resultant cost implications)
Sales Revenues	 A fall in food service demand and a softening of prices in 1H21 has impacted on profitability Actions by various State Governments have led to "open up – lock down – open up" cycles resulting in changes in consumer buying patterns Customers have been hesitant to commit and forward order purchases have often been lowered or even cancelled

Lactoferrin capacity expansion on track for imminent start up

Commissioning of expanded lactoferrin facility expected in March 2021, taking capacity from 3Tpa to 25 Tpa



Growing demand for lactoferrin has seen pricing move from US\$500 - 600 /kg in 2015 to US\$1,500 - 3,000 /kg currently1

^{1.} Source: Strategic Insights into the Global Lactoferrin and Lactoferoxidase Market, UBIC Consulting 2020

Key drivers to deliver long term value creation

Beston well positioned to deliver increased returns from every litre of milk processed

MILK SUPPLIED

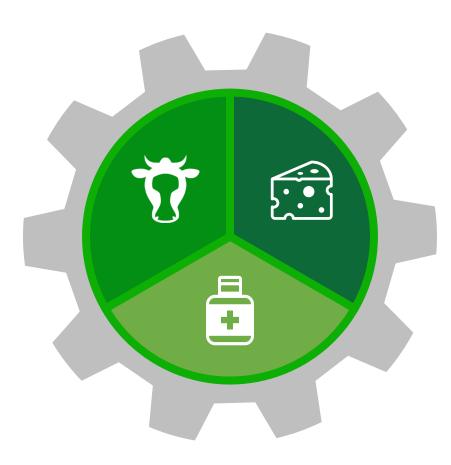
Record milk supply for 1H21 and expected to grow into FY22 Greater value extraction from each kg of milk solids allows for competitive pricing for suppliers

LACTOFERRIN

Newly minted lactoferrin facility to increase capacity by at least 7x

Lactoferrin demand growing significantly

New hires to ensure that skills in the business match the forward growth objectives



MOZZARELLA

Record production for 1H21 Increased throughput exposed operational weaknesses in

Jervois facility

Remediation and risk mitigation works near completion in preparation for increased milk supply in FY22

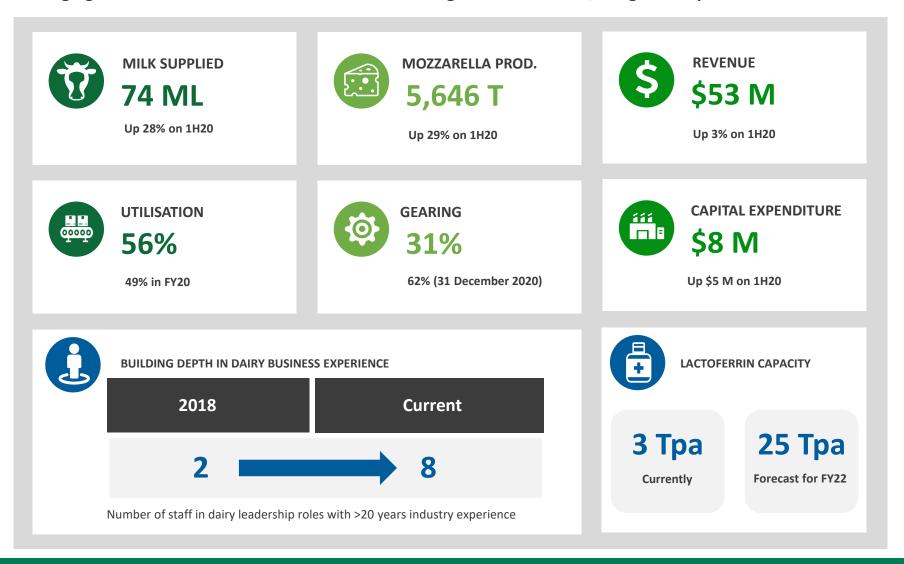
Recent successful capital raising provided funds for Jervois plant upgrade

Demand and pricing slowly recovering from COVID-19 impact

People capability and financial coverage in place to deliver strong returns from increasing milk supply

Key Statistics for 1H21

Challenging first half with foundations secured for future growth in revenue, margins and profits



An operationally challenging 1H21

The 30% increase in milk supply exposed operational weaknesses at Jervois, with issues now rectified and risk mitigation measures put in place for future operations

Operational Area	Key Issues	Rectification Actions	Risk Mitigation Measures
Plant Pipework	Deterioration of Teflon coating inside major pipework	Pipework recoated during December shut down	Spare piping ordered to ensure a quick turnaround should the problem re-occur
Boiler	Breakdowns/inconsistent steam supply	Control systems upgraded and parts replaced (boiler replacement plan accelerated)	Boiler replacement plan accelerated with \$2.25M cost funded from capital raising
Multivac Packaging Machine	Breakdowns	Retro-fit package to upgrade capability	Second Multivac to be acquired with \$0.75M cost funded from capital raising
Lactoferrin Plant	Breakdowns and inconsistent quality (contributed to by inconsistent whey quality)	Old plant now shut down with transition to new skim milk based plant	New lactoferrin plant to replace old technology, with significant volume and quality increases planned

Dairy Revenue and EBITDA

1H21 Revenue of \$53 million, up 3% on the pcp

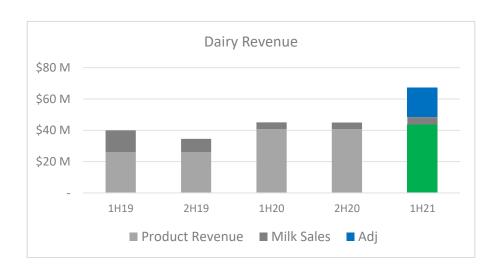
Operational issues at Jervois (now rectified) negatively impacted dairy revenue by \$18.7 million and EBITDA by \$10.3 million

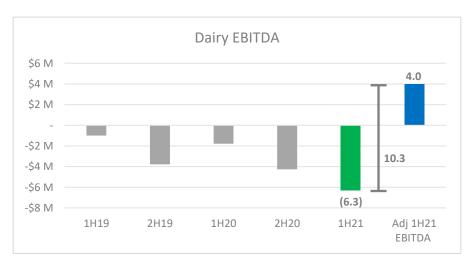
- Main contributor to higher production was increased milk supply of 74 ML, which was offset by:
 - Operational issues at Jervois, including Teflon coating issues in some of the main pipework, boiler, Multivac packaging machine and lactoferrin plant breakdowns; and
 - Demand impacts from COVID-19 lockdowns

Negative EBITDA of approximately \$6 million

 Dairy facilities on-track to report positive EBITDA before operational issues negatively impacted result

1H21 dairy operating issues	\$M
Lower sales due to lower production (lost margin)	(2.1)
Losses on disposal of milk	(0.8)
Production/yields below expectations	(3.1)
Losses on sale of down-graded product	(0.9)
Higher repairs and maintenance and quality control costs	(0.3)
Existing lactoferrin plant performance	(1.1)
Demand/COVID-19:	
Lower sales prices	(1.6)
Lower demand	(0.4)
Total pre-tax impacts	
Total after-tax impacts	(7.2)





Dairy Production

1H21 Mozzarella production of 5,646 T, up 29% on pcp

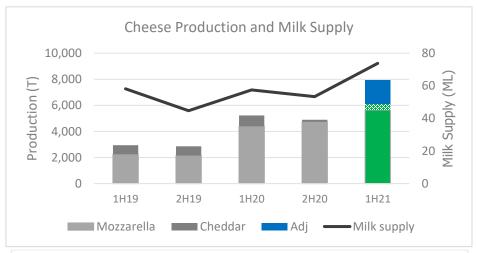
Mozzarella production grew 29% despite operational issues

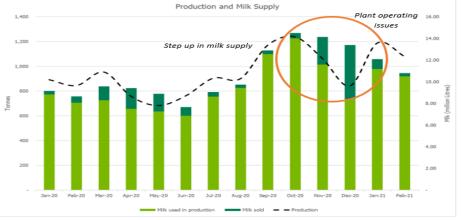
- Breakdowns and shut-down in December resulted in an extra 7 ML of milk sold above budget
- Lower yield from Jervois performance issues and extra milk sold resulted in ~1,800 T in first half lost Mozzarella production
- January and February 2021 performance indicates
 Jervois has been restored back to target levels

Knock-on effects of the 1H21 operational issues included:

- Powder production 2,622 T, 29% below budget
- Cream production 1,420 KL, 9% below budget (719 KL converted to butter)
- Lactoferrin production of 640 kg, 860 kg below budget due to reduced whey feedstock and partly impacted by lactoferrin plant performance

Operational issues now rectified.





Record Mozzarella production of 1,189 T in January 2021 from seasonally lower milk supply

Net debt and gearing

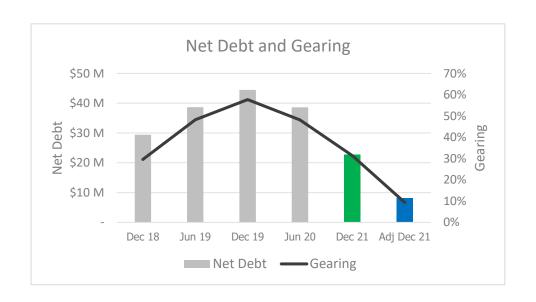
Gearing returned to manageable level ahead of anticipated strong returns from expanding lactoferrin production

Gearing at 31% (31 December 2020), 62% (31 December 2019)

- \$39 million net proceeds received from sale of farms
- \$1.6 million share purchase plan

Funds applied to:

- Debt reduction: \$21 million
- Capital expenditure: \$8 million
- Growth working capital: \$8 million
- Operating losses: \$10 million
- Adjusted gearing of 9%, assuming proceeds from February 2021 equity raising (\$14.6 million, net of costs) included at 31 December 2020
- Financial capability secured ahead of expected strong cash flow generation from streamlined Jervois facility and increased lactoferrin production



FY21 operating guidance maintained

		FY20	FY21	Key drivers	Key risks
Ĭ	MILK SUPPLY	111 ML	131-145 ML	Contracts in place to supply 138ML in FY21	Seasonal conditions
	MOZZARELLA PRODUCTION	9,128 T	12,600-14,700 T	Milk supply and remediated Jervois facility	COVID-19 impact on demand
=	LACTOFERRIN PRODUCTION	1.4 T	4.0 - 6.0 T	Process efficiency; milk supply	Timing delay on new facility completion
\$	REVENUE	\$103 M	\$130-145 M	Milk supply and pricing	COVID-19 impact on demand; timing delay on new facility completion
	GEARING AT YEAR END ¹	49%	23-30%	Dairy farms sale completed Aug-20 and equity raisings	EBITDA and working capital changes, timing of capital expenditure
	CAPITAL EXPENDITURE ¹	\$6.0 M	\$23-28 M	Lactoferrin expansion Stage 1 and 2 completed Mar-21 and other growth capex timing	COVID-19 impact on demand

^{1.} Amended guidance reflecting decision to accelerate capital program

Value proposition and upcoming catalysts

Implementation of strategic imperatives have positioned Beston to deliver on its value proposition:

- Growing milk supply to underpin mozzarella and lactoferrin production
- Lactoferrin capacity increasing to more than 7x, with global demand growing significantly
- Streamlined Mozzarella production with remediation of supporting infrastructure nearing completion
- Building depth with **new hires in dairy and nutraceuticals** to ensure that skills are fit-for-purpose and match growth objectives
- Financially secure with funding to support business well ahead of expected free cash flow generation

Upcoming catalysts

•	March 2021	Commissioning of expanded lactoferrin plan	nt

- April 2021 First sales of production from expanded lactoferrin plant Commencement of Tina Li, General Manager Nutritionals
- May 2021 EGM on 28 May 2021 to approve termination of the IMA



People capability and financial coverage in place to deliver strong returns from increasing milk supply



Five strategic imperatives underpin growth objectives

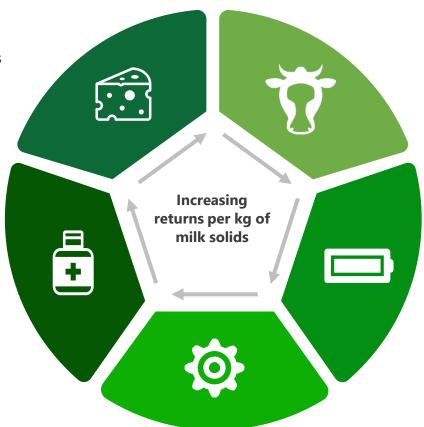
Each additional 20 ML of milk supply expected to generate additional gross margin of ~\$8 million1

SALES PIPELINE

- · Expanding customer base
- Diversifying product channels
- Driving revenue growth

DAIRY NUTRACEUTICALS

- Lactoferrin to be produced from skim milk
- Current capacity 3 Tpa
- Expansion to 25 Tpa capacity



MILK SUPPLY

- Security of raw material (contracts with dairy farms)
- FY20 111 ML; FY21 contracted milk supply of ~135 ML; targeting ~180 MLpa
- Sourcing ~25% of South Australian milk pool

CAPACITY UTILISATION

- Installed mozzarella production capacity of 20,000 Tpa
- Currently ~56% utilisation and increasing

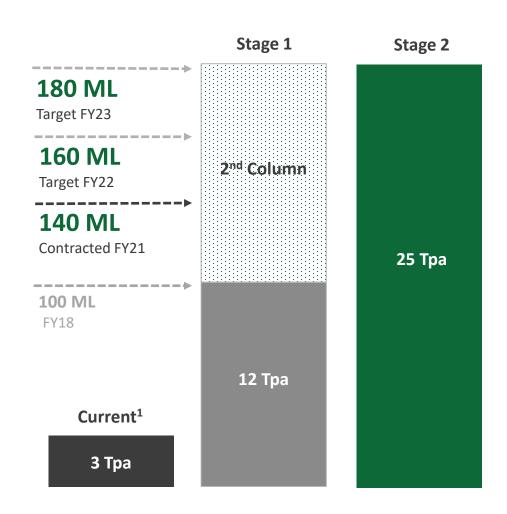
PRODUCT MIX

- Dairy, meat and value-added protein producer
- Transitioning to higher margin product mix

1. Post Stage 2 skim milk lactoferrin facility construction

Lactoferrin production from milk supplied

2nd Lactoferrin column to: remove FY22 capacity constraints; and enhance ability to compete for increased milk supply



- Stage 1 expected on-line March 2021; new lactoferrin column production capacity of 12 Tpa, with matched freeze-drying capacity
- FY21 forecast milk supply ~140 ML exceeds capacity of first lactoferrin column
- Stage 2 initially planned to be on-line March 2022 with additional lactoferrin column and spray drying capacity
- Accelerating Stage 2 will deliver second column (~\$1.5 million) from March 2021
- Funds raised for Stage 2 spray dryer (~\$7.0 million), which has an 8-12 month factory lead time

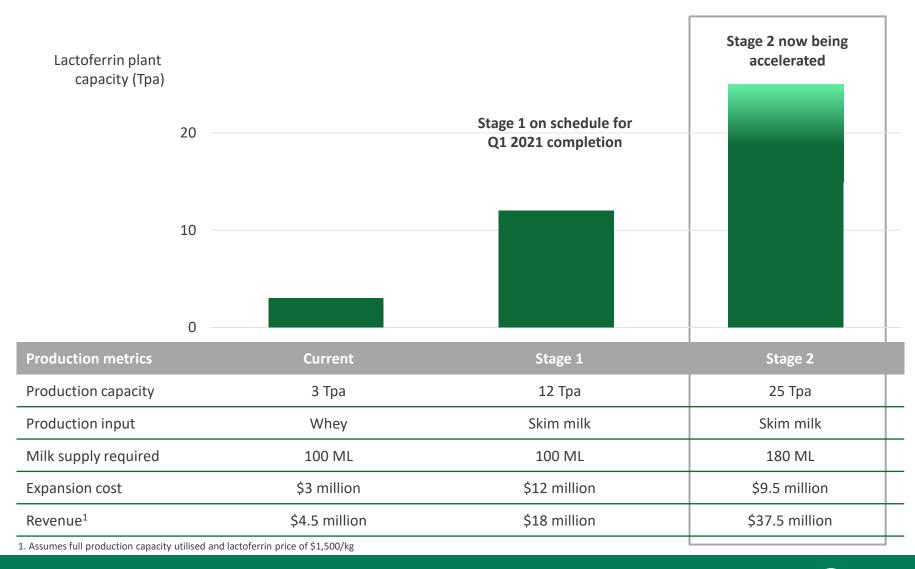
FY22 impact from accelerating Stage 2

- Assuming 160 ML of milk supplied, Lactoferrin production will increase for a total of ~22 T
 - 12 T freeze dried and sold as powder
 - 10 T sold in liquid form pending installation of spray dryer. Anticipated sale price of liquid lactoferrin: \$700-\$800/kg, with potential to toll process to powder ahead of spray dryer installation.

^{1.} Existing whey-based extraction process being replaced in March 2021

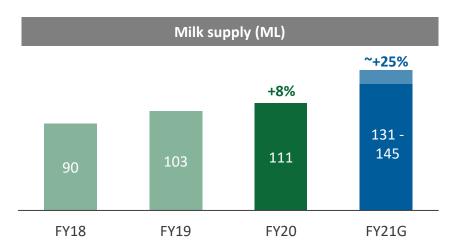
Lactoferrin expansion a core strategic imperative for increasing returns

Expansion of lactoferrin production to potentially capture ~5% of the growing global market from FY22

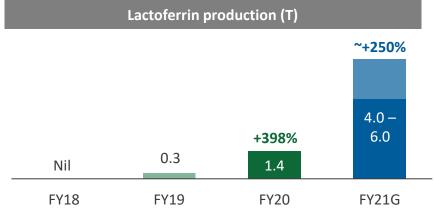


Dairy facilities transformation underway

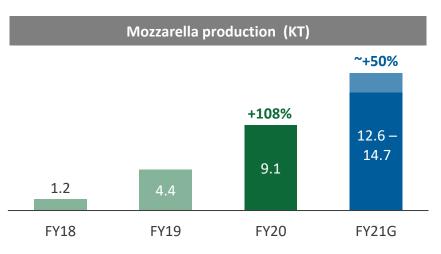
Production and revenue increases driven by growing sales pipeline and enabled by increased milk supply



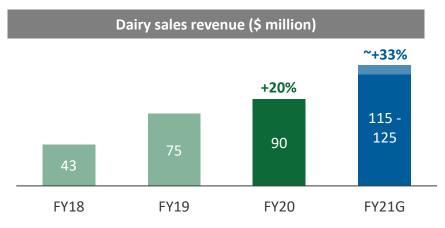
✓ Contracts secured to supply 138 ML in FY21



✓ Step-change in lactoferrin production underway



✓ Higher-margin mozzarella production driving growth

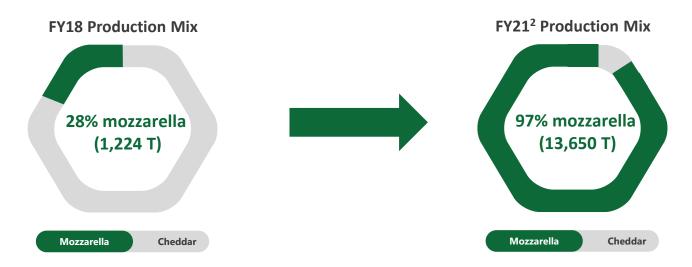


✓ Volume growth and transition to higher value products

Transition of product mix to higher margin mozzarella

Installation of \$28 million state-of-the-art Italian made mozzarella processing equipment completed in 2018

By products:	1 tonne of cheddar ->	1 tonne of mozzarella →
Cream	No production	• 175 litres (+175 litres)
Whey powder	• 480 kg	• 480 kg (n/c)
Lactoferrin	No Production	• 1,300 grams

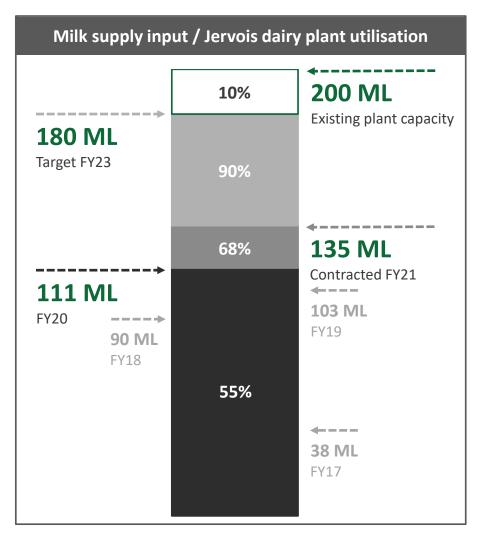


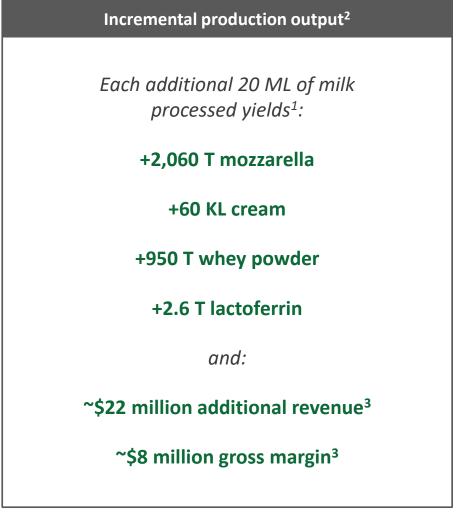
Transition from lower margin hard cheese to higher margin mozzarella nearing completion

^{1.} Unless milk first processed at Jervois and then transferred to Murray Bridge 2. Mid-point of guidance range

Driving growth through increased milk supply and plant utilisation

Ramp-up of Mozzarella plant utilisation gaining momentum





^{2.} Expected incremental production post completion of lactoferrin plant construction and expansions

^{3.} Based on average FY20 product prices and lactoferrin estimated at \$1,500/kg

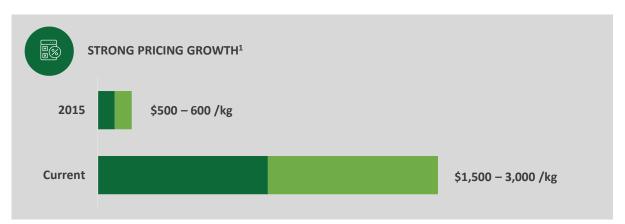
Attractive lactoferrin market fundamentals

Growing demand and prices, with limited producers of scale globally













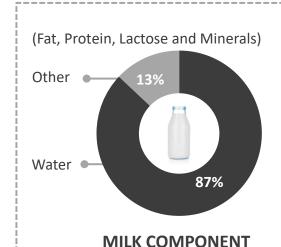
FAVOURABLE GLOBAL MARKET DYNAMICS

- ✓ China regulation requiring lactoferrin to be added to infant formula
- ✓ Significant anti-viral, antibacteriological and anti-fungal properties
- ✓ Increasing awareness of health benefits in functional foods, cosmetics products and oral hygiene
- ✓ Increasing pharmaceutical product use, including immune system stimulation

^{1.} Source: Strategic Insights into the Global Lactoferrin and Lactoferoxidase Market, UBIC Consulting 2020

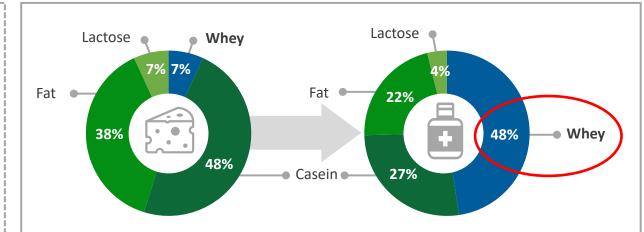
Milk fractionation value creation

Milk fractionation has resulted in significant value extracted from whey protein



PARTS

- Water the major portion of milk with no extractive value
- Milk proteins Casein and Whey make up 3.5%
- Within milk protein, Casein 80% and Whey 20%



TRADITIONAL VALUE CREATION

- Traditional value from Casein is cheese production
- Small extractive value from Whey under traditional methods
- Whey protein mainly consists of Beta lactoglobulin, Alphalactalbumin, Immunoglobulins, Bovine Serum Albumin, Lactoferrin, and Lactoperoxidase (refer slide 13)

FRACTIONATION VALUE CREATION

- Whey protein extractive value far exceeds other components
- Lactoferrin the key value driver
- Fractionation process consists of:
 Chilled fresh milk → milk separation
 → ion exchange (utilizing Cytiva
 technology, the world leader in
 lactoferrin production) →
 microfiltration → ultrafiltration →
 pasteurisation → freeze drying at low
 temperature to preserve the natural
 state of lactoferrin

Whey proteins and their properties



Lactoferrin

An iron-binding glycoprotein which boosts the immune system. It has strong anti-microbial, anti-virus, anti-fungal properties, especially in infants



Beta-lactoglobulin

Rich in branched chain amino acids (BCAA) and used in sports nutrition, aids in muscle repair and growth



Alpha-lactalbumin

Most abundant whey protein in human breast milk, high demand in infant formula as abundant in essential amino acids and replicates breast milk



Lactoperoxidase

An enzyme isolated during the Lactoferrin extraction process. It has anti-microbial properties and used in cosmetics, oral hygiene and medical cleaning products



Immunoglobulins (IgG, IgD, IgE, IgF, IgM)

Boosts immune function and promotes healthy gut environment by binding some pathogenic bacteria



Osteopontin

Found in high levels within human milk, this glycoprotein has strong calcium binding properties (low levels in bovine milk)



Bovine Serum Albumin

583 amino acids within its structure, used as a media in chemical labs with fatty acid binding properties



Bioactive Peptides

Particles that have a positive impact on body functions and health

Lactoferrin and Nutraceutical Capability

Key executive appointment reaffirms importance of the transformational impact of lactoferrin

Frank Baldi – General Manager Operations and Supply Chain

- Commenced 5 October 2020
- Operating oversight of Jervois and Murray Bridge dairy facilities
- Significant experience in dairy nutraceuticals, especially lactoferrin
- Further appointments to bolster dairy team, with dairy nutraceutical experts to aid expansion of current capabilities
- Potential production of other value-adding dairy nutraceuticals in addition to lactoferrin



Immune +

- Lightly sparkled and flavoured 250ml mineral water containing therapeutic dose of lactoferrin
- Initial release to market planned for April 2021
- Winner of major international beverage award
- Planned release of lactoferrin in capsule form by Q4 FY21
- Additional lactoferrin based products in development





BEVERAGE

WINNER of Best Functional Drink

Investment Management Agreement

Termination and internalisation of IMA announced on 11 December 2020

Key points

- IMA termination date of 28 August 2021
- Termination fee:

Cash \$1,130,000

Shares 21,100,000

- Market value of shares on announcement was \$1.8 million at 8.6 cents per share
- Shares issued under the termination agreement to have an implied price of 21.0 cents
- Termination requires shareholder approval at an EGM, to be held on 28 May 2021
- CEO, CFO and other senior management to be internalised in Beston from 29 August 2021

Announcement summary

- Independent Directors have further considered the IMA between BFC and BPAM and reached an in-principle agreement for termination
- Termination fee due under the terms of the IMA was independently verified (based on work by Grant Thornton, Peloton and Moelis) as \$5.64 million
- Beston and BPAM agreed the termination fee will be payable 20% in cash equal to \$1.13 million and 80% in shares with the issue of 21.1 million new shares
- Termination is contingent upon an ordinary resolution being passed by shareholders at an EGM to be held on 28 May 2021 (the terms of the termination payment are fixed and will not change)
- Settlement of termination fee will occur 90 days after the EGM Resolution is passed (ie on 28 August 2021), in accordance with the contractual terms of the IMA
- BPAM to meet any remuneration and other related cost shortfalls of the management team until the date of settlement
- Transition Committee to oversee internalisation and transition of senior management team and related administrative functions from Beston

Disclaimer

This presentation includes both information that is historical in character and information that consists of forward looking statements. Forward looking statements are not based on historical facts, but are based on current expectations of future results or events. The forward looking statements are subject to risks, stakeholder engagement, uncertainties and assumptions which could cause actual results, timing, or events to differ materially from the expectations described in such forward looking statements. Those risks and uncertainties include factors and risks specific to the industry in which Beston Global Food Company operates, any applicable legal requirements, as well as matters such as general economic conditions.

While Beston Global Food Company believes that the expectations reflected in the forward looking statements in this presentation are reasonable, neither Beston Global Food Company nor its directors or any other person named in the presentation can assure you that such expectations will prove to be correct or that implied results will be achieved. These forward looking statements do not constitute any representation as to future performance and should not be relied upon as financial advice of any nature. Any forward looking statement contained in this document is qualified by this cautionary statement.

Guidance disclaimer



COVID-19

- COVID-19 continues to disrupt industries and economies globally
- Beston's guidance is based on current, known circumstances regarding COVID-19 and its impacts
- Guidance may be impacted adversely if COVID-19 continues longer than expected and/or has larger effects on demand and supply chains than presently anticipated



Market conditions

- General market conditions, such as market downturn, recession, industrial disputes and interest rates, could impact Beston's performance
- Certain risks are beyond the control of Beston; wherever possible Beston seeks to reduce or mitigate exposure to negative impacts of operating risks, whilst competing effectively in the market



Operating performance

- Dairy facility performance may be below expectations resulting in unplanned down time, higher repair costs and lost production
- Other key operating costs include electricity, gas, freight and insurance costs (some of which are not fixed and without forward contracts in place)



Milk supply

- Milk supply is subject to agricultural risk, for example, a repeat of the drought conditions experienced in FY19 and FY20 could reduce the supply below contracted levels
- A reduction in milk supply may lead to increased milk prices



Lactoferrin facility

- Risk of delay in delivery of already ordered long-lead items
- Construction delays could arise via importation issues or unforeseen site conditions
- Potential performance and reliability issues with new skim-based technology



Other risks

 Adverse weather events, new global pandemics, unplanned increases in costs, mechanical failures, human errors, industrial action and other unforeseen events, all have the potential to impact on Beston guidance

Glossary

• AICD Australian Institute of Company Directors

Beston Beston Global Food Group

• BPAM Beston Pacific Asset Management

HACCP Hazard Analysis and Critical Control Points

• IMA Investment Management Agreement

• FY Financial year

• kg Kilogram

KL Thousand litres

ML Million litres

• T Metric tonnes

paPer annum

• SPP Share Purchase Plan

• SQF Safe Quality Food

• YTD Year to date