

**Chobani Unveils New State of the Art Innovation & Community Center in Twin Falls, Idaho;
Defining An Exciting and Bold Future**

Expansion of world's largest yogurt plant deepens Chobani's commitment to employees and local communities

Chobani, LLC, maker of America's #1 Greek Yogurt brand and the second largest overall yogurt manufacturer in the U.S., today announced the opening of the new Innovation & Community Center in Twin Falls, ID, a 71,000-square-foot facility that promotes a culture of collaboration, creativity, innovation and wellness.

"I'm grateful for the bond we share with the people of the Magic Valley," said Hamdi Ulukaya, Founder and CEO of Chobani. "It is so important that we invest as much time, energy and dedication to the well-being of our people as we do our products. This new Innovation & Community Center makes us more connected to our people, our plant and to our community. That was our vision from the very beginning and I am so thrilled this center will serve as a bridge to Chobani's exciting and bold future."

Designed by local architects and engineers, Idaho-based design firm CSHQA, and inspired by the beauty of the Magic Valley, the facility also serves as home to our Global Research & Development Center, fueling a future of creativity and collaboration, inspiring new yogurt and non-yogurt creations.

Just as Chobani is passionate about our people and our community's well-being, the company is also dedicated to improving the health of the planet. The new Center has innovative features that increase energy efficiency, reduce waste and improve recycling practices. Chobani has also registered the Center with the goal of U.S. Green Building Council's LEED Silver certification.

"Chobani has worked hard to make itself an integral part of the Magic Valley community," said Governor Brad Little. "Chobani's latest investment in its state-of-the-art Innovation & Community Center underscores its commitment to Idaho. We are grateful to the leadership and employees at Chobani for their continued dedication to excellence, which only serves to help us in our goal to make Idaho a place where our children and grandchildren choose to stay."

Since installing the world's largest yogurt plant in Twin Falls in 2013, Chobani's commitment to the region demonstrates that business done right has the ability to

change lives and strengthens communities. Our partnership with Twin Falls and Idaho has helped fuel significant economic growth, and from 2012 to today, the unemployment rate has decreased by more than 60% from 6.9% to 2.8% (seasonally adjusted).¹ The company's presence in Twin Falls contributes to 8,000+ indirect jobs in Idaho.²

Innovation & Community Center building features include:

People First

- A 7,000-square-foot, sun-filled gathering space to be used for town halls, shared meals, daily relaxation and special celebrations.
- A state-of-the art, 2,185-square-foot fitness center to help employees improve their health and reduce stress through exercise, while enjoying stunning views of the Sawtooth Mountains.
- Lactation rooms for new mothers in our Innovation and Community Center.
- On the ground floor, in keeping with Chobani's culture of openness and inclusion, employees of all denominations will find a faith center to pray, meditate and reflect.

Culture of Innovation

- At more than 14,000 square feet, the R&D center encompasses the entire top floor of the building.
- The R&D center features a state-of-the-art "chef kitchen" that will enable Chobani's talented researchers to innovate and grow even faster.
- Chobani has expanded the company's R&D team to support Chobani's growth, and will continue to grow that department as Chobani expands its focus on being a food-focused wellness company.

Sustainability

- This building was designed to use 30% less water, including a 50% reduction in water usage for landscaping.
- It is also using more than 25% less energy for lighting, heating and cooling than a typical U.S. office building.
- Roughly 55% of the construction waste was recycled and diverted from landfills.
- Over 11,000-square-feet of "smart glass" that automatically tints based on the availability of sunlight, providing optimal interior light levels and reducing glare.

¹ Dept. of Labor, March 2019, Idaho Dept. of Labor Local Area Unemployment Statistics Program (LAUS)

² IDFA, *Dairy Delivers® The Economic Impact of Dairy Products in Idaho (2017)*

- An expansive skylight at the center of the building will reduce lighting needs from our already environmentally-conscious, all-LED lighting system, while 30,000-square-feet of reflective roofing reduces heat absorption.
- Chobani's Twin Falls Innovation and Community Center is registered with the goal of U.S. Green Building Council's LEED Silver certification.

About Chobani

Maker of America's No. 1—selling Greek Yogurt brand and the second largest yogurt manufacturer in the U.S., Chobani, LLC's mission since day one has been to provide better food to more people. Chobani produces high-quality authentic yogurt made with only natural, non-GMO ingredients from its plants in New Berlin, New York, Twin Falls, Idaho and South Victoria, Australia. Chobani is committed to using milk from regional farms and strengthening its surrounding local economies. Chobani gives a portion of its annual profits to charities worldwide. For three consecutive years, Chobani has been a certified Great Place to Work™. *People Magazine* recognized Chobani as one of the top 50 Companies That Care in 2018 and *Fortune* has recognized Chobani as one of the top 50 Companies Changing the World. *Fast Company* has featured Chobani as one of the publication's "Most Innovative Companies" for three consecutive years. All Chobani Greek Yogurt products—including Chobani® Greek Yogurt and Greek Yogurt Drink, Chobani® Flip®, Chobani® Gimmies®, Chobani® Less Sugar Greek Yogurt and Chobani® Greek Yogurt with Nut Butters products—are kosher certified, contain live and active cultures and are made with milk from cows not treated with rBST.* Chobani products are available nationwide in the U.S., Mexico, and Australia, and in countries in Asia and Latin America. For more information, please visit www.chobani.com and www.facebook.com/chobani.

Media Contact:

John Kell / Chobani / john.kell@chobani.com / 856-816-7113

**According to the FDA, no significant difference has been found between milk derived from rBST-treated and non-rBST-treated cows.*

SOURCE Chobani, LLC

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