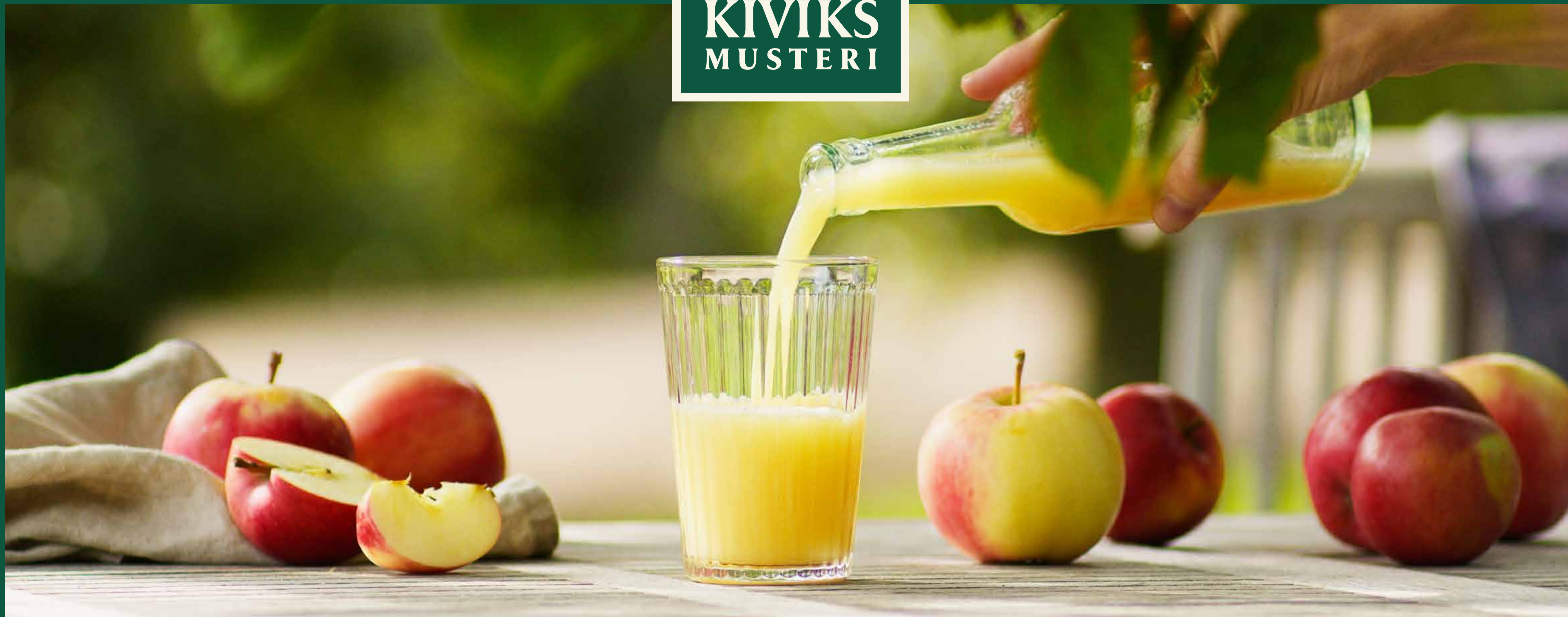


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KIVIKS
MUSTERI

1888



SUSTAINABILITY REPORT 2021

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A Word from the CEO

In the southern part of Kivik, where the apple orchards meet Hanö Bay, with its chalk-white beaches, lies Kiviks Musteri. Here, in 1888, Henric Åkesson planted the apple trees that would become Sweden's first commercial fruit farm, while simultaneously laying the foundations for the family-owned business that is Kiviks Musteri.

We process products from fruit, berries and vegetables using the combined knowledge of five generations, knowledge of how these raw materials

are best handled in order to preserve both their goodness and their delightful newly-harvested flavour. We're driven by our great love of apples, of food and drink, but above all of the beautiful place where we're located, and always have been.

Our vision is specifically about this fantastic place – having a living Österlen – how important it's been and still is to our business. Österlen is an area of outstanding natural beauty in Sweden's southernmost county.



*“...a
living
Österlen”*

Sustainability and responsibility are thus deeply entrenched in the work of Kiviks Musteri as a family business whose origins have been in a natural setting for over 130 years. Our wish is to be here for at least another 130 years, which is why we view it as important to take our responsibility for current and future generations, locally but also globally.

Constant improvements and new ways of thinking, just as it's always been for us at Kiviks Musteri, now form a never-ending process, not least in the field of sustainability. Working with sustainability is something that permeates all of Kiviks Musteri and will always be on our agenda, regardless of which issues are involved. As examples of our

commitment to sustainability, we run our own biological sewage treatment plant, use non-fossil fuels, buy green electricity and run a School of Nature together with the local municipality. We find security in the fact that sustainability has been, and still is, one of the most important focal points of our operations. Our owners want this business to continue being run in this spirit, which is so important to us. It thus seemed completely right to us to join the sustainability manifesto of the Swedish Food Federation, which we did in 2019. Our focus on fossil-free industry, halving food waste, material recyclable packaging, good conditions in the supply chain, and more efficient water consumption is important to us and, above all, to our future.

“sustainability has been, and still is, one of the most important focal points of our operations”

Over and above the sustainability manifesto, we at Kiviks Musteri have added two further focal areas: health and quality. Sustainable health is about feeling well, both physically and mentally, and about having a balanced life in which it's fun and inspiring when Monday comes around and the working week starts.

When Friday comes around, you're content with the week that's passed and so you're able to enjoy your free time. For us, everything started with growing. Even today, this remains an important part of things, both for the company and Swedish apple growing.

Of course, quality means that the customer gets what he or she wants – and preferably more than that. By surprising and exceeding the expectations of our customers and consumers, we're contributing towards sustainable future purchases.

That's why we want to continue running our business like this. Despite the fact that we have great ambitions, we must never lose sight of what the most important thing is to all families and the things and people around them – cohesion, respect, care and honesty!

*"cohesion,
respect, care
and honesty"*



THOMAS JENSEN, CEO



Our Sustainable Areas

Kiviks Musteri seeks to be the best in Sweden at fruit- and vegetable-based drinks, something we'll achieve via our cornerstones, values and strategic target areas; i.e. profitable growth, co-worker commitment, and our watchword good and safe. Our love of the apple permeates our work and makes us the unique player we are. Thus, we're best able to describe our policies in the form of an apple blossom where the owner directives and strategies keep the blossom attached to the stem and where the pistils are pollinated by our co-workers' commitment. Together, we can blossom and live out our values, policies and guidelines.

Profitable Growth

Profitable growth sets goals which, on the one hand, best reflect our ability to generate cashflow that our business can then use to develop, invest and grow. On the other hand, it demonstrates a long-term, necessary and healthy level of profitability in a business that has our pre-requirements and operates in our industry.





Co-workers

Our success is rooted in our co-workers' commitment and competence. We focus on sustainable employment conditions, contributing towards our co-workers' health and life balance in the long-term.

We're working towards an increased level of participation and influence that contributes to commitment and job satisfaction. An enjoyable workplace is important to us and this is accompanied by the desire to recommend us as an employer.

DECENT WORKING CONDITIONS AND ECONOMIC GROWTH

Taking our starting point in goal number eight of the UN's Agenda 2030, our intention in all respects is to work towards inclusive and long-term economic growth, with secure and safe employment conditions for everyone working for us – regardless of whether this is within our business itself or at one of our external partner.

Our co-workers are offered the same conditions and opportunities regarding their health and work balance, irrespective of gender or other background, and the same wage and employment conditions enjoyed by those already working for us are offered to new co-workers. We welcome trade unions and trade union activities, both as regards our own operations and when it comes to external collaboration partners. We comply with applicable legislation and agreements and we don't accept child or slave labour.

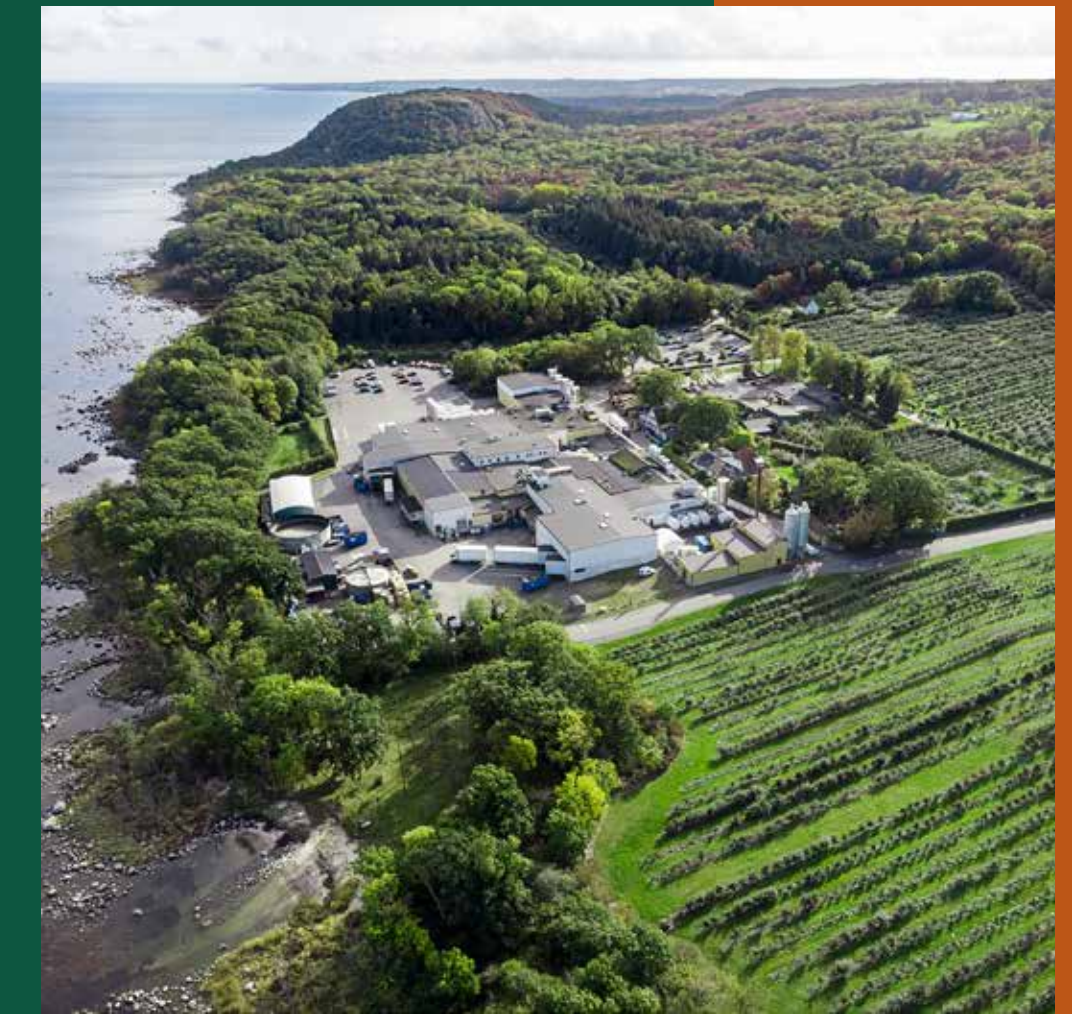
Good and Safe

Our sustainability work can be summed up using the watchword GOOD AND SAFE. For us, SAFE entails our products, services and production being safe, regardless of whether this concerns food safety, people or environs. In the same way, we also seek to be GOOD with regard to both taste and how considerate we are. Our overarching goals thus extend to good quality, health and our orchards in terms of being specific sustainability goals in accordance with the sustainability manifesto of the Swedish Food Federation.



SWEDEN'S MOST BEAUTIFUL WORKPLACE

We're to be found in beautiful places that we want to take care of. We also want to be beautiful on the inside by focusing on safety and sustainability. Being a secure and resource-effective workplace that actively works with quality assurance and sustainable production is a pre-requirement of continuing to be able to say we're Sweden's most beautiful workplace.



FROM TREE TO TABLE

We cover the entire value chain, by means of growing, developing, producing and selling. We grow our apples in teamwork with nature, with our trees being sustainability heroes that both absorb carbon dioxide and benefit biological diversity. Processed products preserve the natural goodness and give our consumers the opportunity to make sustainable choices, regardless of whether this is our consumer products or the food served in our cafés and restaurants.

THE SEA IS OUR CLOSEST NEIGHBOUR

We're surrounded by nature at our production locations and we feel particularly responsible for our consumption of water, using water-saving measures and actively participating in knowledge-enhancing projects. In Kivik, we use the local groundwater for our production, and water that isn't turned into product is purified before being returned to nature. During the growing season, this is primarily done by supplying water to our orchards.

Sustainable Growing

Our aim is that there will be more Swedish apples in Sweden, and we'll do this by continuing to work on our growing, range and research. For us, the apple symbolises everything we both stand for and see as important, like sustainability, health, history and craftsmanship.



ECOLOGICAL/KRAV AND IP

Our orchards today consist of over 100,000 trees and are either ecological/KRAV-approved or Integrated Production-certified. All pruning, thinning and picking is done by hand, at the right time for the apple to retain the optimum quality and to reduce waste.



INCREASED BIODIVERSITY

We're actively working towards increasing the biodiversity of our orchards and keeping the ecosystem in balance. We leave every other row uncut, sow various kinds of flowers, and have hedges of various kinds, with felled deciduous trees and piles of twigs being left to the insects and with orchards that are lying fallow being sown with various plant species.

RESEARCH AND THE FUTURE

We've been growing apples since 1888 and we're one of the country's biggest apple-growers. We seek to preserve the cultural heritage of apple-growing, but also to take our responsibility for the apple-growing of the future, which is why we're collaborating with, for example, the Swedish University of Agricultural Sciences in several research projects dealing with sustainable apple-growing and the development of new varieties of apples.



1888

ÅRETS SKÖRD äppelmust

MED FRUKTKÖTT
från handplockade
svenska äpplen

1 liter



ANNO

äppelmust



MED FRUKTKÖTT
från handplockade
svenska äpplen

1 liter



ANNO

ÅRETS SKÖRD äppelmust

MED FRUKTKÖTT
från handplockade
svenska äpplen

1 liter

ÅRETS SKÖRD
äppelmust

Att dricka Årets Skörd
Äppelmust är som att
dricka ett äpple. Vi

smaken känns igen
under hela mustnings-
perioden ca 10-12
veckor. Smak och
färg varierar något
enligt år och väder-
förhållanden. Smak
och färg varierar
enligt år och väder-
förhållanden.

1 liter

ÅRETS SKÖRD
äppelmust

smaken känns igen
under hela mustnings-
perioden. Så har vi

smaken känns igen
under hela mustnings-
perioden. Så har vi

Our Sustainability Goals by 2030

Sustainable food production is important, not just for us but for the climate as a whole. Our main goal is to minimise our own climatic and environmental impact. This makes it natural to acknowledge the Sustainability Manifesto of the Swedish Food Federation, which includes five concrete pledges aimed at hastening the work of attaining the UN global goals for sustainable development, Agenda 2030.



We've worked with these parts before, but we've now chosen to focus on them even further. In some cases, we've partly achieved this manifesto, then adjusting our visions. Over and above these five goals, we've also chosen to add three more of our own: High quality and safety standards, Good growing, and Health and wellbeing.

GOALS Switching to fossil-free energy in production and transportation.

Fossil-free Industry and Production 4.0

RENEWABLE AND ORIGIN-LABELLED ELECTRICITY

Even today, we exclusively use renewable and origin-labelled electricity at all our units, and we also produce our own heat using biofuel in our incinerators. Oil is only used today for heating some offices, and as auxiliary power for production.

During the year, we’ve identified further activities for our work on increasing energy efficiency and we’re planning, during 2021, to minimise our use of the oil-fired boiler and to remove it entirely during 2022.



GOALS Switching to using fossil-free energy in production and transportation.

FOSSIL-FREE TRANSPORTATION

Even today, our delivery trucks run between Kivik and our internal storage facility in Kristianstad on 100% HVO, hydrogenated vegetable oil, which is fossil-free. During 2021, we've been in dialogue with our various hauliers to review which opportunities exist for transferring to fossil-free transportation to other destinations too – in conjunction with the 2022 round of procurement, decisions will be made regarding bulk transportation. During 2021, we've also continued our work on the basis of our road map, for example making a current situation assessment of the possibility of adding biofuel to our current

fleet of tractors and fork-lifts. We've also installed a charging station at our tourist destination in Kivik. At the beginning of 2022, we'll also install one at our tourist destination in Solnäs. During the autumn of 2021, we switched to using plastic pallets in our production; approx. 85% of the total volume of goods produced and packed is now in Swedish Return System plastic pallets, reducing CO₂ emissions by means of both this return system and decreased transportation weights.



GOALS

Working with production 4.0 which also includes, in addition to being fossil-free, energy efficiency and a focus on climate.



ENERGY EFFICIENCY

During the year, we've worked towards reducing our energy consumption, primarily in production, and we've also identified a number of activities that we're actively working with in order to reduce our energy consumption. Changing our factory lighting to LEDs, reducing the number of factory light sources, and identifying idling are all examples of activities we've been doing. We've also prepared

for a number of major changes that will reduce our energy consumption during 2022; changing the pasteurizing equipment and heating unit, identifying leaks and reprogramming equipment for optimum running.

GOALS

Working with production 4.0 which also includes, in addition to being fossil-free, energy efficiency and a focus on climate.



REDUCED CLIMATE IMPACT

We jointly measure our impact on our environs by assessing our climate impact. The direct emissions [known as scope 1] that our operations can control are monitored to some extent throughout all of our areas of responsibility – from growing, through production, and to our sales offices and tourist destinations. Indirect emissions [known as scope 2] are also dealt with during all stages. Some scope 3 data are also dealt with, like the transportation we have some control over and the loading of

generated waste during production, as well as the nutritional additives/pesticides used in our orchards. Generally speaking, it can be established that our biggest climate impact today results from the use of refrigerants and transportation, and that our orchards make a positive contribution by absorbing carbon dioxide. During 2022, more work will go into refining the model and gaining more secure data, primarily from the growing stage.

GOALS Achieving 100 % recyclability in all kinds of packaging

Recyclable Packaging



ACTIVE EFFORTS TO MOVE FORWARD

Kiviks Musteri is proud to always offer products that are on the sustainability shelf – by producing and packaging its products so they don't need refrigeration during storage, with our products contributing right there to major sustainability gains. When it comes to our various packaging alternatives, we're active in making it easy for our customers and consumers to choose sustainable packaging. During 2020, we produced a road map of activities to achieve our goals.

During 2021, we've been phasing out all plastic straws and transitioning to straws made of paper. We've held a start-up meeting with our supplier

Tetrapak to plan the activities needed at our plant to adapt our bottling lines ahead of the next major legal requirement of the SUP Directive – for corks and caps made of plastic to remain on the packaging – which gains legal force on 1/7/2024. We've also been working to produce a glass bottled optimised from a CO₂ perspective, and this we expect to be able to launch during late 2022. During 2022, together with a selected customer, we will also be able to make an assessment regarding the transition to PET bottles with an increased mix of rPET.

GOALS

Halving the food waste in our own production

Contributing towards reduced food waste during the primary production, retail and consumer stages

Reduced Food Waste

RATIONALISATION AND REUSE

We're continually working on measuring and rationalising our processes in order to reduce waste; in our production, processes, raw materials handling, waste and reuse. Pomace from juice-making becomes animal feed, sediment from production becomes biogas, apples rejected for being the wrong size or shape become juice, process water is purified and used to irrigate our orchards, packaging technology that provides longer sustainability helps the consumer to reduce his/her waste.

GOOD RESULTS

This work encompasses our entire operation; investments in production equipment and the optimisation of packaging, as well as opportunities for improved governance. During 2020, we reduced our waste from 708 kg/tonne till 580 kg/tonne and we've also improved our process waste from about 3.7 to about 3.2 %, far exceeding the set goals. Work continues with a number of identified activities, both large and small, where all our co-workers contribute in their own way in their own part of our operations. Ahead of 2021, we expect to further reduce production waste to <3%.



Raising the efficiency of our water consumption

GOALS

Safeguarding future supplies via a water court ruling and alternative water sources



Effective Water Consumption

OUR OWN ECOCYCLING

Water is one of our most important raw materials at Kiviks Musteri. We're constantly working on optimising our operational water consumption and having responsible consumption. In Kivik, water from local groundwater sources is used. After being used during production, the water is purified in our biological purification plant and then returned to our orchards, good ecocycling. This we've been doing for almost 30 years. During the cold months, the

trees can't take up water and so we return it instead to Hanö Bay. In order to ensure its quality, we test and analyse it daily and weekly. We've also made surveys of the aquatic floor fauna, both at and close to our outflow, in order to be sure that aquatic life isn't being affected negatively by our outflow of water. These surveys are something that we've been doing both on our own account, using external consultants, and in collaboration with the Water Conservation Alliance for Western Hanö Bay.

ONGOING WORK

In order to ensure the water has a good status, we've been measuring and analysing as well as monitoring the utilization rate for a long time now, in striving to bring a higher level of water efficiency into our consumption. During 2021, work on completing our water court ruling has continued. Following consultations with the County Council during the year, it emerged that we needed to make further natural value inventories and this will delay our submission of supportive data by another year. Thus, our focus has been on further knowledge acquisitions and more data for analysis; besides taking even more measurements in our immediate surroundings, we also evaluate supplementary water sources. Circularity shines through this method of working and we hope during the year to be able to augment our plans. In terms of production, we've been fully focused on optimisation activities. Several of these require investment, while others require

adjustments both to our methods of working and to the degree of awareness of all users. The target figures are starting to cautiously improve, with an outcome in water consumption for the Kivik unit of 3.2 l of water/kg of product, and for the Stenhamra unit, the equivalent of 3.61 l of water/kg. Primarily, it's minor adjustments in day-to-day working that are underpinning this, and ensuring that we'll achieve our goal of 3.0 l/kg during 2022! During the year, there are also plans to swap out a water-guzzling pasteurizer, as well as further production optimisation activities, with disc optimisations and adjustments, for instance.



GOALS

Working towards a sustainable supply chain focusing on our core raw materials

Good Conditions in Supply Chain



In the same way that we assume responsibility for our own production and method of working, we also assume responsibility for what we procure being good and safe. As early as 2014, we formulated our system of rules in a code of conduct for our suppliers: Since 2017, this is a requirement included in the procurement of raw materials, packaging materials, and other relevant purchases and services.

This code of conduct is based on international standards concerning human rights, labour law and environmental requirements (e.g. the UN declaration on human rights, the UN children's convention and the 10 principles, OECD guidelines and the ILO conventions). With these basic tools in place, we meet the sustainability manifesto's initial target of having a policy for both a code of conduct and the work environment at the supplier stage.



EVEN SAFER!

We're constantly working on identifying improvements and new risks. We see that the focus of our surroundings is shifting, but we wish to ensure our long-term commitment to these important issues. Our overarching goal ahead of 2030, thus, is to achieve 100% sustainably-certified purchases in all our core raw materials. During 2022, consequently, our focus will be on clarifying our supplier strategy even more, and on reviewing existing and future requirements.





High Quality and Food safety



Having safe and secure products is a basic prerequisite of our existence. We measure this via our overarching goal: No substantial deviations. Our aspiration is to not have any quality deficiencies that give rise to consumer recalls, government agency interventions or major discrepancies during audits.

One basis for this is our active work on quality and environmental management under FSSC 22000 and ISO 14001, as well as our certification on the product level concerning KRAV, EU ecological and Fairtrade.



- This work is verified regularly via third-party, government agency, and customer audits, taking us, together with our ongoing work, in the direction of ever safer business operations. Auditing has been able to continue despite the ongoing COVID-19 restrictions, with the odd adjustment primarily on the customer and internal audit side. No major deviations occurred during the year. We've also continued to focus on quality improvements in all parts of our operations. Several improvement measures have been introduced into our work, which was good already.

- During the year, we had 1 product recall. This concerned a concentrated fruit drink which, 6 minutes into the production batch, had become contaminated by another item, entailing an allergen exceeding the legislated levels. Measures have been taken to prevent this from being repeated. Over and above this, 2 minor recoveries were implemented at Kivik and Stenhamra.

- During the year, we've also had 2 minor deviations from the terms and conditions of our environmental permit when we released small amounts of non-purified water into the recipient, with an impact assessed as minor.
- The level of service has continued to be accumulatively high, 97.5%, with a dip related to Covid-19.
- Work continues with identified activities until 2030. The work done during 2022 will follow previous years, where we continue with activities focusing on “getting it right from the outset”. We also intend to carry out major work on an improved management system and incident management.



GOALS

Contributing towards everyone being able to live a healthy life and everyone's wellbeing in all age groups

Health and Wellbeing

TO ACHIEVE THIS GOAL, WE ARE FOCUSING ON:

- Making it easier for consumers to make healthy choices via good information and labelling
- Developing products that are conducive to a healthy lifestyle
- Working with external partner for more knowledge and research



A HEALTHIER RANGE

Launches of our more health-focused products, like vegetable juices and FIBER, had difficulties establishing themselves during the pandemic years of 2020 and 2021. FIBER has thus been dropped and the focus has shifted to juices and apple products. A new brand platform has been launched where the core value of transparency, in particular, will contribute towards clarifying what our products contain. We consolidated our position in Harvest of the Year, the juice of Swedish apples, with a 10% growth in volume during 2021, thus contributing towards the recommended daily intake of fruit and vegetables of 500 g. During 2022, we hope that even more people will “drink an apple”.

HEALTHIER CO-WORKERS

We’ve joined Benify, a benefits portal, which facilitates and provides opportunities for making use of the keep-fit subsidy, among other things.







Knowledge is the Sustainability of the Future

For us, constant improvements and new approaches are a never-ending process. It's been like this for five generations, with knowledge being gathered and passed on. Knowledge of the craft of growing apples and the art of processing the apple into juice and cider. Today, we embrace the entire food chain and happily share our experience to benefit future sustainable growing, nature and society.

*"Shared knowledge
brings increased knowledge"*



Research and Responsibility for the Future

The exchange of knowledge between research, agriculture and business is crucial for sustainable food production in the future. As one of Sweden's largest apple-growers, we're thus assuming our responsibilities and actively collaborating in various research projects. In Kivik and at Solnäs Farm, which is our orchard in Fjellie outside Lund, we're making land available to various research projects and Solnäs Farm has come to be Sweden's largest experimental farm.

RESEARCH & DEVELOPMENT



- Beneficial insects in fruit-growing, Lund University
- Weed killer, Århus University
- Modern orchard, Swedish University of Agricultural Sciences
- Fruit storage and fertiliser research, Swedish University of Agricultural Sciences
- Development of new varieties of apples, Swedish University of Agricultural Sciences
- Artificial intelligence as a system for supporting decisions, RISE, Swedish University of Agricultural Sciences and Swedish Board of Agriculture
- Pesticides, Agricultural Society
- Insect research, the impact of ants on beneficial insects, Swedish University of Agricultural Sciences
- Pheromones and bird experiments, Swedish University of Agricultural Sciences and Lund University
- Beneficial insect parks, part of the EU project BEESPOKE
- Swedish University of Agricultural Sciences project Vildvass, for a cleaner Baltic Sea
- Artificial intelligence as a system for supporting decisions in the food industry, Linköping University and Swedish Food Federation
- Biological diversity around Kivik, Naturum Visitor & Information Centre/Stenshuvud National Park and Pollinate Sweden

KNOWLEDGE DISSEMINATION

Apple-growing is a cultural heritage and we want this handicraft to be passed on. We want there to be more Swedish apples and apple-growers in Sweden, and for the art of processing apples into juice and cider to continue to develop. This is why we collaborate with various networks for improved knowledge dissemination



- Collaborative partner of the Pomological Centre
- Delivering lectures on the horticultural engineer programme, Cultivation and Horticultural Science, Swedish University of Agricultural Sciences
- Running the House of the Apple, our own house of knowledge. Annual awarding of the Golden Apple
- Annual awarding of the Golden Apple
- Arranging cutting and grafting courses for private individuals
- Member of Swedish Cider Producers
- Member of Partnership Alnarp
- Representative, plant breeding in fruit and berries, National Food Strategy
- Board member, Federation of Swedish Farmers, Horticultural Section
- Collaboration with Swedish Bees
- Collaboration with Pollinate Sweden
- Member of Poshbee
- Collaboration with the Österlen School of Nature and Stenshuvud National Park
- Member of the Water Conservation Alliance for Western Hanö Bay

OUR COLLABORATIONS

We have a vision of A living Österlen, where we've been for 132 years. We want to enable people to continue being able to work and live here, which is why we involve ourselves in various cultural events contributing towards this living and sustainable place.

- The Apple Fair in Kivik
- Eastern Scania Group of Artists
- Regional Food Culture
- The Österlen Tour
- Tourism Kivik
- Harvest Time in Österlen





In 1888, Henric Åkesson planted our first apple tree, in doing so laying the foundations for Sweden's first commercial orchard, known today as Kiviks Musteri - a modern food company and Sweden's largest grower of fruit. We're still here today, 132 years and five generations later, making apple juice, cider and other good things in the same spirit, in the same place, and with the same passion. Completely in line with our craft heritage and traditions. With the genuine, timeless, and lovely feeling of Kivik – and the nice taste of Österlen.

Company Facts

KIVIKS MUSTERI AB: Swedish-owned family business, in its 5th generation

PRINCIPAL OWNERS: Bengt Åkesson and Kristina Levinsson

BUSINESS CONCEPT: We primarily process fruit, berries and vegetables into good and safe experiences for the aware consumer

OUR OFFERINGS: growing, range, experiences, production and packaging solutions

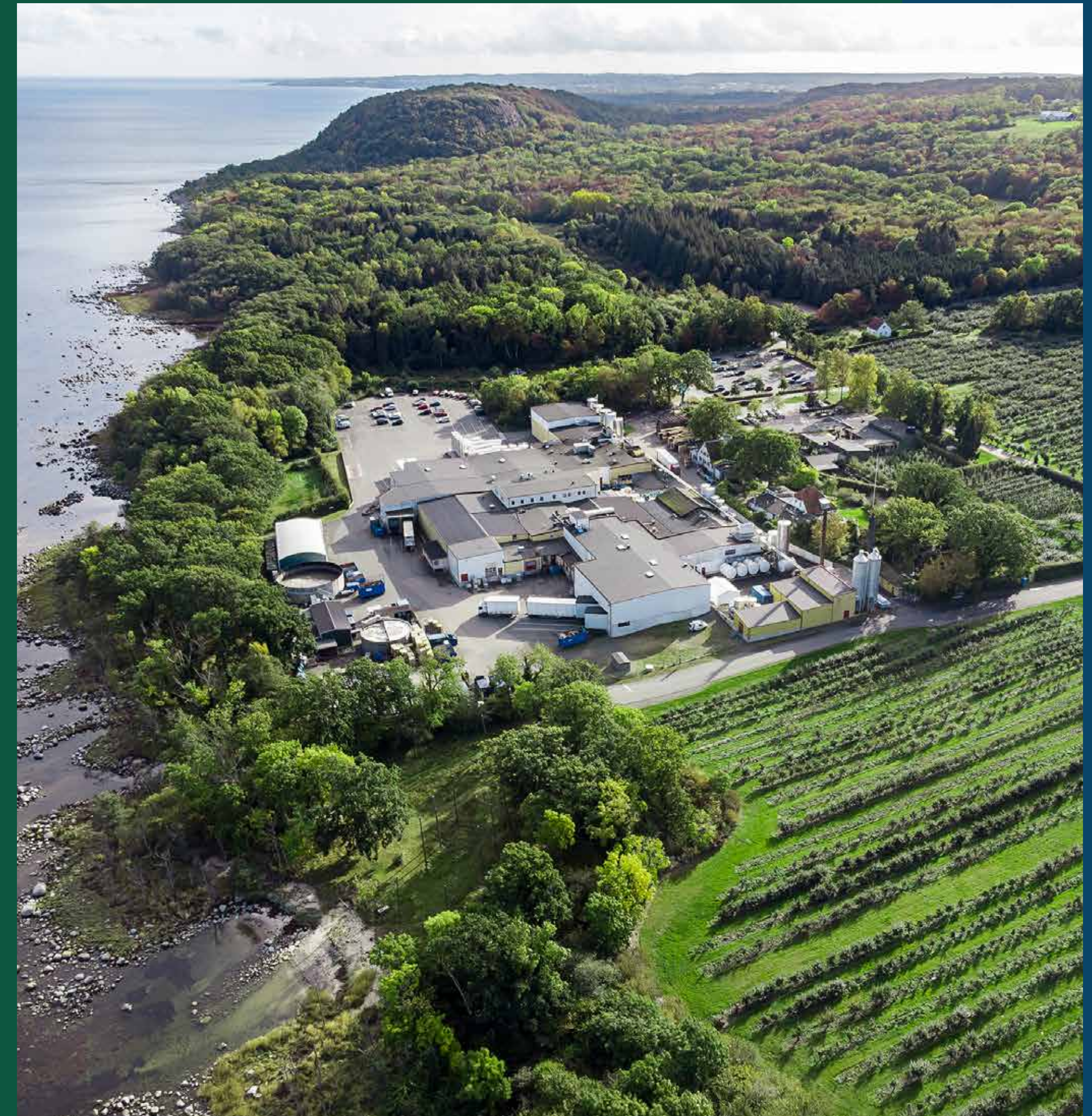
MANUFACTURE: at Stenhamra and Kivik

TURNOVER: approx. SEK 740 M

CO-WORKERS: 180, plus around 60 seasonal workers

WHERE WE ARE:

- Kivik: Production, growing, shop, restaurant, café and the House of the Apple.
- Solnäs Farm at Fjellie outside Lund: growing, farm shop and café
- Stenhamra: production
- Stockholm: Åkesson Vin, office



CERTIFICATION OF PRODUCTION:

- FSSC 22000 safeguards product safety and quality at our production units
- ISO 14001 verifies our environmental management at Kivik, and KRAV, eco and Fairtrade certificates provide ratification on the product level

ORCHARDS

Our orchards are KRAV or IP certified and our storehouse is certified according to IP fruit & veg, food and working conditions. We have 53 hectares of orchards and about 105,000 apple trees.





KIVIK HOLDING

KIVIKS MUSTERI HOLDING

KIVIKS MUSTERI AB

BUSINESS AREA
KIVIKS MUSTERI

BUSINESS AREA
ÅKESSON VIN

BUSINESS AREA
EXTERNAL BRANDS
AND B2B





OUR VISION



Good and Safe in a Living Österlen

Österlen is a fantastic place. Here, you feel better and everyone should get to experience that. If people can't get here, then we'd like to come to them – and provide a sense of what it's like here.

We want the growth of our business and our offerings to bring Österlen alive and to enable our suppliers and our colleagues and their families to continue being able to work and live here. Our commitment outside of the business itself, in cultural events, association activities, the environment, tourism and the Swedish food industry, must contribute to a living place. That's the reason why we exist, regardless of where!

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