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3D Systems Introduces the 3DS Culinary Lab to Educate and Advance Culinary 3D Printing Technology

- Announces grand opening of 3DS Culinary Lab, a cooperative learning, collaboration and exploration space
- Will host ongoing content, programing and events with culinarians and industry organizations

ROCK HILL, South Carolina, October 28, 2015 – <u>3D Systems</u> (NYSE:DDD) announced today the grand opening of the <u>3DS Culinary Lab</u>, a groundbreaking new culinary innovation center in the epicenter of the Los Angeles culinary community, laying the groundwork for education and engagement around the potential for 3D printed food.



3D Systems announces the opening of the 3DS Culinary Lab, a cooperative learning, collaboration and exploration space to advance 3D printing technology in the culinary arts.

The 3DS Culinary Lab will serve as a learning, collaboration and exploration space, where chefs, mixologists and culinary innovators can experience the intersection of their traditional craft and 3D printing. It is also designed to be a testing ground where the industry can experience 3DS' <u>ChefJet Pro</u> culinary printer firsthand ahead of its release, provide input for future development, and explore market opportunities and innovations.

"We are thrilled to open this amazing collaboration space to bring a new era of digital craftsmanship and technology to the culinary community," said Liz von Hasseln, Creative Director, Culinary, for 3DS. "We're bringing together partners and

collaborators from across the food service and hospitality industries, as well as chefs, mixologists and artisans to explore the wide-open landscape for 3D printed food."

3DS Culinary will also host events at the space for leaders in the hospitality, event and culinary communities, as well as symposiums and master-classes that explore and shape the future of 3D printed food. 3DS plans to host programming that is industry-focused to address professionals in smaller, hands-on settings. Initial programming includes events centered on 3D printed food fundamentals in sweet, savory and mixology, as well as a quarterly Chef Night for culinarians to come together and experience the potential for 3D printing, and a symposium style event for discussions on the potential for artistry that 3D printing brings to culinary professionals. Click here for more information, or to inquire about availability.

The 3DS Culinary Lab features a demonstration kitchen furnished by KitchenAid, and a 3D printing kitchen highlighting the ChefJet Pro culinary printers. At its opening, guests enjoyed dishes and signature cocktails that incorporated 3D printed elements and were created in collaboration with influential local culinarians:

- Josiah Citrin, of two-Michelin Starred Mélisse Restaurant, Santa Monica
 - French Onion soup: 3D printed onion powder cube, burrata cheese, oxtail broth
 - Pumpkin Waffle: 3D printed pumpkin and maple waffle, quail egg, bacon
- Mei Lin, Winner of Bravo's Top Chef Season 12
 - Passionfruit dessert: passionfruit curd, raspberries textures, toasted yogurt, bee pollen crumble with 3D printed passionfruit flower
 - Wagyu Steak Tartare: sansho pepper, mitsuba, japanese pickles, 3D
 Printed wasabi egg
- <u>Matthew Biancaniello</u>, Cocktail Chef, Author of "Eat Your Drink"
 - Handcrafted cocktail containing bergamot infused tequila, curry leaf, chamomile flowers, and currants, with a candy-cap mushroom 3D printed garnish

Savory cocktail with tomato base and 3D printed crystal of smoked salt

Watch a <u>video</u> with highlights on 3DS' innovation in the culinary space and the world of 3D printed food. Media images of the 3DS Culinary Lab opening can be found on the <u>media image gallery</u> on 3dsystems.com.

Learn more about the 3DS Culinary Lab at <u>www.3dsystems.com/culinary</u>, and 3DS' commitment to manufacturing the future today at <u>www.3dsystems.com</u>.

About 3D Systems

3D Systems provides the most advanced and comprehensive 3D digital design and fabrication solutions available today, including 3D printers, print materials and cloud-sourced custom parts. Its powerful ecosystem transforms entire industries by empowering professionals and consumers everywhere to bring their ideas to life using its vast material selection, including plastics, metals, ceramics and edibles. 3DS' leading personalized medicine capabilities include end-to-end simulation, training and planning, and printing of surgical instruments and devices for personalized surgery and patient specific medical and dental devices. Its democratized 3D digital design, fabrication and inspection products provide seamless interoperability and incorporate the latest immersive computing technologies. 3DS' products and services disrupt traditional methods, deliver improved results and empower its customers to manufacture the future now.

Leadership through Innovation and Technology

- 3DS invented 3D printing with its Stereolithography (SLA) printer and was the first to commercialize it in 1989.
- 3DS invented Selective Laser Sintering (SLS) printing and was the first to commercialize it in 1992.
- 3DS invented and commercialized its patented, ground-breaking force-feedback haptic devices in 1993.
- 3DS invented the ColorJet Printing (CJP) class of 3D printers and was the first to commercialize 3D powder-based systems in 1994.

- 3DS invented MultiJet Printing (MJP) printers and was the first to commercialize it in 1996.
- 3DS pioneered virtual surgical simulation (VSS[™]) and virtual surgical planning (VSP[®]) as part of its portfolio of leading 3D healthcare products and services.
- 3DS pioneered scan-based design with the release of the patented Geomagic Design X (XOR) software in 2006.

Today its comprehensive range of 3D printers is the industry's benchmark for production-grade manufacturing in aerospace, automotive, patient specific medical device and a variety of consumer, electronic and fashion accessories.

More information on the company is available at <u>www.3dsystems.com</u>.