VGP Location^3

When Europe wants to lead in tech tomorrow, we start building today.

24/2025

Building tomorrow today

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VGP Location³

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Dear readers,

It is my great pleasure to address you in this edition of Location³. The year 2025 has so far been another time during which the entire VGP team has brought us to important milestones. Reflecting on these achievements reminds us of what can be accomplished when people, communities, and companies work together.

One such milestone, and one that we are really excited about, is the most recent groundbreaking of the grEEn-campus at VGP Park Rüsselsheim, in Germany, near Frankfurt Airport. This is the largest brownfield redevelopment in our company's 27-year history. On this historic Opel site, we are creating much more than just a new home for Stellantis and Opel. It will be a place designed for people and for the environment, where innovation and sustainability are built into every detail. Projects like this show that innovation is possible when we combine respect for the past with responsibility for the future.

We also have had the chance to further our growth across Europe. From our first step into the UK to continued expansion in Denmark, Romania, and beyond, each new project is not just a building but a long-term partnership. Behind every figure, whether it states record leasing activity, reports growing renewable energy capacity, or represents new land secured, there stand people, clients, and VGP employees whose trust we deeply value.

"Building tomorrow today" is our motto at VGP. This also is our guiding principle that defines our daily work as we strive to improve the lives of those people for and with whom we work and to create a better future for everyone involved. You will see this spirit in our new brand identity and campaign. Some of you may already have seen VGP in the Financial Times, at airports, or in the trade media. If not yet, you will see us soon. This is not just advertising. These are representations of how VGP builds more than just logistics parks. They reflect what we stand for, showing the world our ambitions, our values, and our contribution to industrial renewal for a sustainable Europe.

Looking ahead to EXPO REAL 2025, we are confident about the momentum. The real estate sector is indeed cautiously optimistic about the future. We trust there will be many opportunities at the fair to discuss how we can continue to support reindustrialisation, decarbonisation, and innovation in Europe. These are big themes, but what matters most is how we, together, translate them into real solutions that make a difference in people's lives.

Finally, let me take this opportunity to express my sincere thanks to our employees, clients, business partners, and friends of VGP. None of these achievements would be possible without your trust and co-operation. Together, step by step and project by project, we are building a brand, a future, and a company that people know and value – or, as Opel fittingly says in Rüsselsheim: a space for the environment and for employees.

Warm regards,
Jan Van Geet

Breaking “new” ground in Rüsselsheim

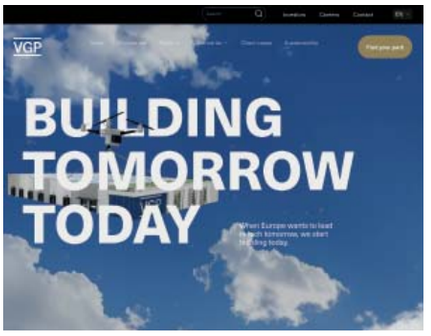
Transforming the past into a future of innovation is the promise of the new “grEEn-campus” in Rüsselsheim, Germany, close to Frankfurt Airport and in the centre of Europe. On the grounds of the historic Opel plant, VGP and Stellantis are jointly creating a modern headquarters and research hub that blend technical excellence with a deep respect for heritage and community. The site spans 100,000 m² and represents the largest brownfield redevelopment in VGP’s history. Once a symbol of Europe’s industrial strength, it is now being reshaped into a forward-looking workplace designed for people and progress. The name *grEEn* says it all: the “EE” stands for Employees and Environment, which are the central focus areas of this transformation. And this aligns closely with VGP’s own philosophy that combines a people-based approach making workplaces enjoyable and healthy with an unwavering drive to build in a sustainable and eco-friendly manner. The campus will host Stellantis Germany’s headquarters and Opel’s global offices, alongside state-of-the-art design and R&D facilities. Every element is planned with care: hybrid-ready workspaces, innovation labs, and sustainable infrastructure from rooftop photovoltaics to geothermal cooling and green roofs that improve biodiversity and microclimate. For VGP, the project is a showcase of what makes the company unique: the ability to tackle complex redevelopment with precision, responsibility, and creativity. Brownfield sites demand more than construction expertise, they require trust, vision, and close collaboration. That is why the project is not just about buildings but about partnership. Together with Stellantis, the city of Rüsselsheim, and local authorities, VGP is demonstrating how industrial renewal can create long-term value for businesses, employees, and communities alike. The “grEEn-campus” is more than a milestone for Opel/Stellantis/Vauxhall. It is a symbol of how Europe’s industrial landscape can be reinvented: sustainable, people-focused, and technologically advanced. For Rüsselsheim, it means new opportunities, jobs, and a revitalised urban space. For VGP, it reaffirms the company’s identity as an innovative developer committed to reshaping the future of industry, building tomorrow today.

VGP enters the UK market

VGP has unveiled its first site in the UK – VGP Park East Midlands. Strategically located adjacent to junction 24a of the M1 and the A50, the park provides direct access to the UK’s key logistics corridor. It has excellent connectivity to the cities of Nottingham, Derby and Sheffield to the north, and Leicester and the wider East Midlands to the south. East Midlands Airport and the East Midlands Gateway Rail Freight Terminal are close by, with a large and skilled labour pool of around 1 million people within a 30-minute drive. The park offers units ranging in size from 95,000 sq ft (8,825 m²) up to tailor-made solutions for large logistics operations and is suitable for logistics services, light production, and commercial activities. Phase 1 comprises unit 3, which is over 256,000 sq ft (24,000 m²) in area and unit 4 (141,000 sq ft/13,000 m²). Phase 2 comprises unit 1, which is the smallest of the units at 95,000 sq ft and 8,800 m², and unit 2, the largest (342,000 sq ft/32,000 m²). As with all our other buildings, VGP Park East Midlands is certified as BREEAM Excellent, with the option of working with the tenant towards a higher certification ranking. In addition, the roof is equipped with a solar panel installation, offering the possibility of on-site green energy production. Visit *www.vgpparks.eu/parks/east-midlands/* to find out more.

VGP reports strong half-year 2025 results

VGP achieved a strong performance in the first half of 2025, not only in financial terms but also in the way our parks, teams, and partnerships continued to grow across Europe. This period wrote a story of confidence, resilience, and shared ambition. Our results show real momentum: profits grew strongly, fuelled by expanding rental activity, rising renewable revenues, and a solid portfolio performance. Leasing activity reached a new record: €56.1 million of signed and renewed lease agreements, representing 822,000 m² of lettable area. Behind these figures are new opportunities for our clients, many of whom are leaders in logistics, e-commerce, and industry, placing their trust in VGP's ability to deliver future-proof solutions. This brings VGP's total committed annualised rental income to €441.3 million, reflecting 15% year-on-year organic growth. Demand was driven largely by logistics clients, with Western Europe accounting for over half of the new leases. Construction activity remained robust. As of the end of June, VGP had 846,000 m² under construction across 36 projects in 13 countries and with a pre-let ratio of 76%. During the first half, the company delivered 11 projects totalling 264,000 m². Almost half of this achieved the highest BREEAM Outstanding certification – a clear signal of our commitment to sustainability and responsibility in every new park we deliver. In terms of land acquisitions, VGP secured 633,000 m² of new development land and committed to an additional 2.4 million m², thereby expanding its pipeline to 9.7 million m². This expansion into both established and new markets – including the United Kingdom, Croatia, and Denmark – reflects our long-term vision: to be a reliable European partner, building spaces where businesses, people, and communities can thrive. The Group's renewable energy arm also advanced strongly, increasing installed capacity to 177 MW and expanding its pipeline to 396 MW. Marketable energy production rose nearly 50% to 70 GWh in the first half of the year. Each new installation brings us closer to our ambition of pairing every building with clean energy – helping clients decarbonise and supporting Europe's green transition. With total assets surpassing €5 billion and liquidity of €0.9 billion, VGP continues to strengthen its balance sheet. The company also obtained an investment grade BBB– rating from S&P, underlining its financial resilience. For our employees and clients alike, these milestones are more than numbers – they are proof that VGP is well-prepared to keep investing, innovating, and delivering on its promises. Looking ahead, VGP expects to maintain strong leasing momentum, deliver further projects, and secure new strategic land plots in the second half of 2025. Above all, we will continue to do what defines us as VGP: building sustainably, growing responsibly, and creating spaces where visions for the future can become reality.



Redesigning Our Website

A modern gateway for clients and partners
We are excited to announce the launch of our redesigned website, created to serve clients, municipalities, partners, and all interested visitors with faster and more intuitive access to the information they need. Built with a future-proof structure and AI-ready content, the new platform introduces a modern, engaging way to connect with stakeholders and highlight our expertise.

A fresh look and feel
The website now features a modern, streamlined design that reflects our innovative spirit and forward-thinking approach. Clean visuals, improved navigation, and a responsive layout ensure a smooth experience across all devices.

User-friendly navigation
Visitors can quickly find what they are looking for thanks to a more intuitive structure. Whether exploring our services, learning about projects, or contacting our team, the journey is now seamless and efficient.

Built for the future
With AI-ready content and a flexible, scalable structure, our new website is designed to evolve alongside technological advancements and the changing needs of our stakeholders. This redesign marks more than just a visual upgrade—it's a commitment to transparency, accessibility, and innovation. We invite you to explore the new site and experience firsthand how we are redefining the way we connect with clients and partners.

Driving innovation: VAT is empowering your tomorrow

As the world's leading supplier of high-end vacuum valves, VAT Group plays a pivotal role in enabling advanced manufacturing across industries such as semiconductors, displays, photovoltaics, vacuum coating, and in the industrial and research sectors.

Headquartered in Switzerland, VAT's technologies are essential to processes that demand ultra-clean, controlled environments – supporting everything from microchip fabrication to cutting-edge scientific research. With the recent inauguration of a state-of-the-art production and office facility at VGP Park Arad in Romania, VAT reinforces its commitment to innovation, operational excellence, and sustainability. In this interview, Alin-George Cretu, General Manager for VAT in Romania, shares insights into VAT's strategic vision for the region and the company's ongoing dedication to shaping the future of vacuum technology.

Q Vacuum technology is not something the average person thinks about – probably ever, frankly – but it's kind of a big deal. VAT produces vacuum valves for the semiconductor, displays, photovoltaic, and vacuum coating industries, among others. Can you briefly describe in layperson's terms how this technology works and how it is used, maybe giving an example?

It's true, vacuum technology isn't something most people think about – but it's essential to many of the technologies we rely on every day. VAT is specialised in producing vacuum valves, which are critical components in systems that require ultra-clean, controlled environments. These valves help create and maintain vacuums – that is to say, spaces with extremely low pressure – by controlling the flow of gases in and out of sealed chambers. This is important because in industries like semiconductors, displays, solar panels, and vacuum coating even a tiny particle of dust or a trace of moisture can ruin a product. In semiconductor manufacturing, for example, microchips are built layer by layer at the atomic level. This process must happen in a vacuum to avoid contamination. VAT's valves help maintain that vacuum throughout the process. In the world of semiconductors, cleanliness is everything, because even the smallest impurity can destroy the functionality of a chip. To illustrate the strictness of these standards, you can compare the maximum permissible metallic contamination on a wafer surface to dissolving a single sugar cube in the immense volume of a supertanker. This shows how incredibly sensitive semiconductor manufacturing is – any contamination beyond this level would already be unacceptable and require cleaning of the whole supertanker! VAT's valves are like the precision-controlled doors and regulators that keep these high-tech "clean rooms" sealed and stable so that the magic of modern technology can happen without interruption.


Mr. Alin-George Cretu

Q From what you describe, it's clear that vacuum valves and solutions are highly engineered. To what extent must these valves be customised or even custom-designed for individual customers, applications, and facilities? How important is that in creating for VAT a competitive advantage?

Yes, vacuum valves and solutions are highly engineered, and customisation plays a major role in that. At VAT, many valves are tailored to specific customer needs, because each application – whether in semiconductor fabrication, display manufacturing, or solar panel production – has unique requirements. These can include size and shape constraints based on the facility layout; material compatibility with the gases or chemicals used; performance specifications like pressure range, leak rate, and cleanliness standards; as well as automation and integration with the customer's existing systems.

This level of customisation isn't just a technical necessity – it's also a strategic advantage. By offering solutions that are precisely engineered for each customer's process, VAT builds strong partnerships and becomes deeply embedded in their operations. It's not just about selling a valve – it's about enabling the customer's success. That's what sets VAT apart and helps maintain its leadership in the vacuum technology space.

Q In June, VAT inaugurated a new 21,000 m² production and office facility at VGP Park Arad in Romania. This is VAT's third manufacturing hub globally alongside its headquarters in Switzerland and a site in Malaysia. How does Romania fit into VAT's overall structure and strategy? What markets will be served from Romania?

Romania's role in VAT's global operations is strategic and increasingly central. The new facility and expansion reflect VAT's long-term commitment to Romania and its skilled workforce, and it's a key part of the company's global growth strategy. The Arad site is more than just a production centre. It's supporting VAT Group's capacity ramp-up, supply chain resilience, and future innovation. This gives VAT a strong competitive edge in both operational flexibility and customer responsiveness. The location is strategic. Arad is near the A1 motorway and major European transport routes, making it ideal for efficient logistics and distribution across regional and international markets. Because the facility is built to BREEAM Outstanding standards, it aligns with VAT's focus on sustainable, future-ready operations.

Q What factors influenced VAT's decision to work with VGP on this very crucial project?

VAT Group's decision to collaborate with VGP on the development of its new factory was influenced by several strategic, operational, and sustainability-driven factors. I have mentioned the strategic location and the BREEAM Outstanding certification standards. VGP also provided a comprehensive development that integrated infrastructure and employee well-being.

VAT emphasised the importance of its trusted partnership with VGP and ICCO (the local partner used for our specific technology build), noting their close collaboration in bringing the project to life and developing it into a "factory of the future" in terms of technical capabilities and sustainable operations. Important, too, is the site's expansion potential. The facility is designed to support not only manufacturing but also engineering, IT, and supply chain functions. It is expected

to significantly boost VAT's machining capacity and overall operational performance.

Q In 2008, VAT had acquired the company Sysmec in Romania. It seems the country has a special place in vacuum valves history and the parent company has big plans for Romania. Is Romania particularly well supplied with specialists in this industry?

Yes, Romania is indeed well supplied with specialists in the vacuum solutions industry, which is one of the key reasons VAT has continued to invest in the country. The Sysmec acquisition marked the beginning of a long-term strategic commitment to Romania, driven by the availability of highly skilled professionals in precision engineering, automation, and CNC machining. Romania's strong technical education system and growing industrial base have created a robust talent pool that supports advanced manufacturing and engineering operations. This has enabled VAT to expand its capabilities locally.

Q While acknowledging that sustainability has become a contentious area and some companies and countries are backing away, VAT's Chairman and CEO stated emphatically in the company's recent sustainability report that VAT "will continue building a true sustainability culture in our company and pursuing our ambition to become industry leaders in sustainability." What evidence of this commitment is most visible at VAT operations in Romania?

VAT Group's commitment to sustainability is clearly visible in its operations in Romania, particularly through the development of its new factory in VGP Park Arad. This facility stands as a tangible example of how the company is embedding sustainability into its culture and infrastructure.

Of course there's the BREEAM Outstanding certification, representing one of the most rigorous international standards for sustainable building performance. The facility is located in a logistics park that prioritises green energy solutions, and the factory benefits from modern infrastructure designed to minimise environmental impact. The building's solar panel installation fits into VAT's energy strategy while aligning with Romania's broader push for renewable energy adoption. The site's landscaped green areas, canteen, and fully equipped gym reflect VAT's holistic approach to sustainability that includes social and human factors.

VAT has established a sustainability committee and joined the Science Based Targets Initiative, short SBTi, aligning its goals with global climate science. These governance structures guide sustainability efforts across all sites, including Romania. The company also is committed to responsible supply chain practices. It actively audits suppliers and promotes ethical sourcing, ensuring that sustainability extends beyond its own operations into the broader value chain.

Q VAT is this year celebrating 60 years since its founding. Although it's impossible to look six decades into the future, what do history together with recent developments suggest about this business's prospects for the decade ahead?

As VAT celebrates its 60th anniversary, both its history and recent developments point to a decade ahead marked by innovation, strategic expansion, and leadership in high-tech manufacturing. The company's evolution from a vacuum valve specialist to a global enabler of semiconductor and advanced technology production positions it strongly for the future.

VAT has deep roots in precision engineering. Its legacy of precision, quality, and innovation has created a strong foundation upon which to continue building. Its dominant market share (70% in 2024) in semiconductor and semiconductor-related valves reflects decades of technical leadership. With its major investments in Switzerland, Malaysia, and Romania, VAT is scaling its global footprint to meet rising demand. The new factory in Arad is part of this long-term strategy, supporting not just production but also engineering and supply chain functions. There will be a focus on semiconductor growth. VAT's products are mission-critical for next-gen chip technologies and high-bandwidth memory, positioning it as a key player in this transformation.

To ensure that it remains at the forefront of technological change, VAT continues to invest heavily in R&D, including into its newly opened, state-of-art Innovation Center in Switzerland and advanced module development. VAT's commitment to building a sustainability culture, too, will be a defining feature of its operations in the coming years. Remaining agile in a volatile world is crucial. With its flexible cost model and decentralised quality organisation, VAT is well-prepared to navigate geopolitical shifts, supply chain disruptions, and evolving customer needs. In short, VAT's next decade will likely be shaped by continued leadership in vacuum technology, deeper integration into the semiconductor ecosystem, and a strong commitment to sustainability and global collaboration.

(Editor's note: This interview has been edited for length.)

VGP Park Arad

Swiss precision engineering firm VAT demonstrates VGP's commitment to advanced manufacturing in a balanced environment meeting sophisticated needs.

Even as Romania's full Schengen integration is opening up completely new logistics possibilities, VGP and its clients are enabling Romanian business to step up the global technology supply chain. VGP Park Arad well exemplifies this.

In addition to a number of logistics companies that have set up operations at the Arad location, so has VAT, a Swiss precision engineering company that makes ultra-high-performance vacuum valves for semiconductors, solar energy, and advanced research. "VAT has just three major manufacturing hubs worldwide," relates Dana Bordei, Country Commercial Manager for VGP Romania. "These are its headquarters in Switzerland, a facility in Malaysia, and the newest one that is now staffing up in its new building at our park in Arad."

395,000 m²
Land area

190,000 m²
Lettable area

VGP aims to demonstrate how its parks can – and are – moving beyond traditional logistics. The firm is determined to attract sophisticated manufacturing operations that require the highest standards of infrastructure and sustainability. The VAT project at Arad is just one such case.

"What makes the VAT project particularly compelling for us is the scale of that company's commitment," Bordei explains. "This is a 21,000 m² facility built to **BREEAM Outstanding certified** with a score of 96.3% and the company is planning to double its production workforce in Romania over the next 3 years. They currently have 380 highly skilled employees, with roles in mechanical engineering, precision CNC (computer numerical control) machining, and automation...

"From our perspective, this really demonstrates how VGP parks are evolving beyond traditional logistics. We're attracting sophisticated manufacturing operations that require the highest standards of infrastructure and sustainability." VAT's new building, for instance, places strong emphasis also on creating a balanced

environment with a focus on both performance and employee well-being. It features a fully equipped gym, landscaped green areas, and generous parking.

VGP is continuing to deliver also on its own commitment to Romania. On 9 September 2025, it announced the start of constructing the first building at its VGP Park Bucharest 2, the company's newest development strategically located in eastern Bucharest. With this launch, its portfolio in Romania surpassed 1 million m² of gross leasable area across six parks: VGP Park Bucharest (North), VGP Park Bucharest 2 (East), VGP Park Arad, VGP Park Timișoara, VGP Park Brașov, and VGP Park Sibiu.

Arad is the third-largest city in Romania and lies just about 50 kilometres from the border with Hungary in the western part of the country. VGP Park Arad is strategically positioned at the intersection of several important European roads, including the A1 motorway, E671 north–south axis, and the E68 in an east–west direction. Arad is in fact the main western gate for road and railway access to Romania and lies within the Pan-European Transport Corridor IV.

Building A, completed in 2022, has several tenants, amongst whom are logistics firms Kuehne + Nagel, Fan Courier Express, NDB Logistica Romania, Dynamic Parcel Distribution, and Drim Daniel Distribuție FMCGl, as well as bespoke interiors and fixtures producer CAPS Industries and Vodafone Romania.

Every visit to Emilia Romagna has a gastronomic theme

It is difficult to imagine travelling through Italy's Emilia Romagna without having memorable eating experiences. Excellent food is everywhere, and its growing, preparation, and consumption constitute a major part of the regional economy.

Window of typical grocery shop in Bologna

The region is best known for the hard, granularly structured cheese *Parmigiano Reggiano*, the dry-cured ham *Prosciutto di Parma*, and the balsamic vinegar famously from Modena. This region in Northern Italy is nevertheless celebrated among food *cognoscenti* for many more culinary ingredients and palate-pleasing delicacies.

Emilia Romagna can boast of 44 food products officially bearing PDO (*Protected Designation of Origin*) and PGI (*Protected Geographical Indication*) seals certifying their uniqueness, quality, and authenticity. That is more than in any other region of Italy. It is no wonder, then, that gourmands and foodies refer to this region as "Food Valley" or the "Belly of Italy".

Set between Tuscany and Veneto

Yes, neighbouring Tuscany to the south and Veneto bordering on the north are more famous among tourists, but all roads from one to the other pass through the gastronomic heartland that is Emilia Romagna. As elsewhere in Italy, this region has its medieval cities – including Bologna, Modena, Ferrara, and Ravenna – exhibiting outstanding architecture and UNESCO World Heritage sites, but this essay concerns itself mostly with really good food.

Taking in a broad band of Northern Italy stretching west to east across almost the peninsula's entire width, Emilia Romagna is the top of the thigh above Italy's boot. From north to south, it spans from the River Po valley down into the Apennine Mountains. Emilia Romagna opens broadly to the Adriatic Sea in the east with about 100 kilometres of coastline.

This region's combination of deeply topsoiled fertile plain, farmed uplands, and Adriatic orientation predispose it to agricultural productivity and diversity. Emilia Romagna has numerous wineries, olive groves, tomato fields, farms of diverse sizes, and food manufacturing facilities ranging from small, on-farm operations to large factories.

Although this is a land where recipes have been handed down through centuries, the cuisine fundamentally allows room for innovation and

Lambrusco vineyards near Castelvetro di Modena

creativity. Emilia Romagna is home to 24 Michelin-starred restaurants, including the 3-star Osteria Francescana in Modena (rated by William Reed as the World's Best Restaurant in 2016 and 2018). Michelin honours nearly 150 additional eating establishments for their cooking and good value.

Food springs from the countryside

One cannot fully experience the region's gastronomic wonders merely in its cities, so travel by rental car or suitably organised package tour traversing the countryside are good options. The backbone of a typical itinerary will follow the *Via Emilia*, an ancient Roman road leading from Rimini in the southeast at the Adriatic to the River Po at Piacenza.

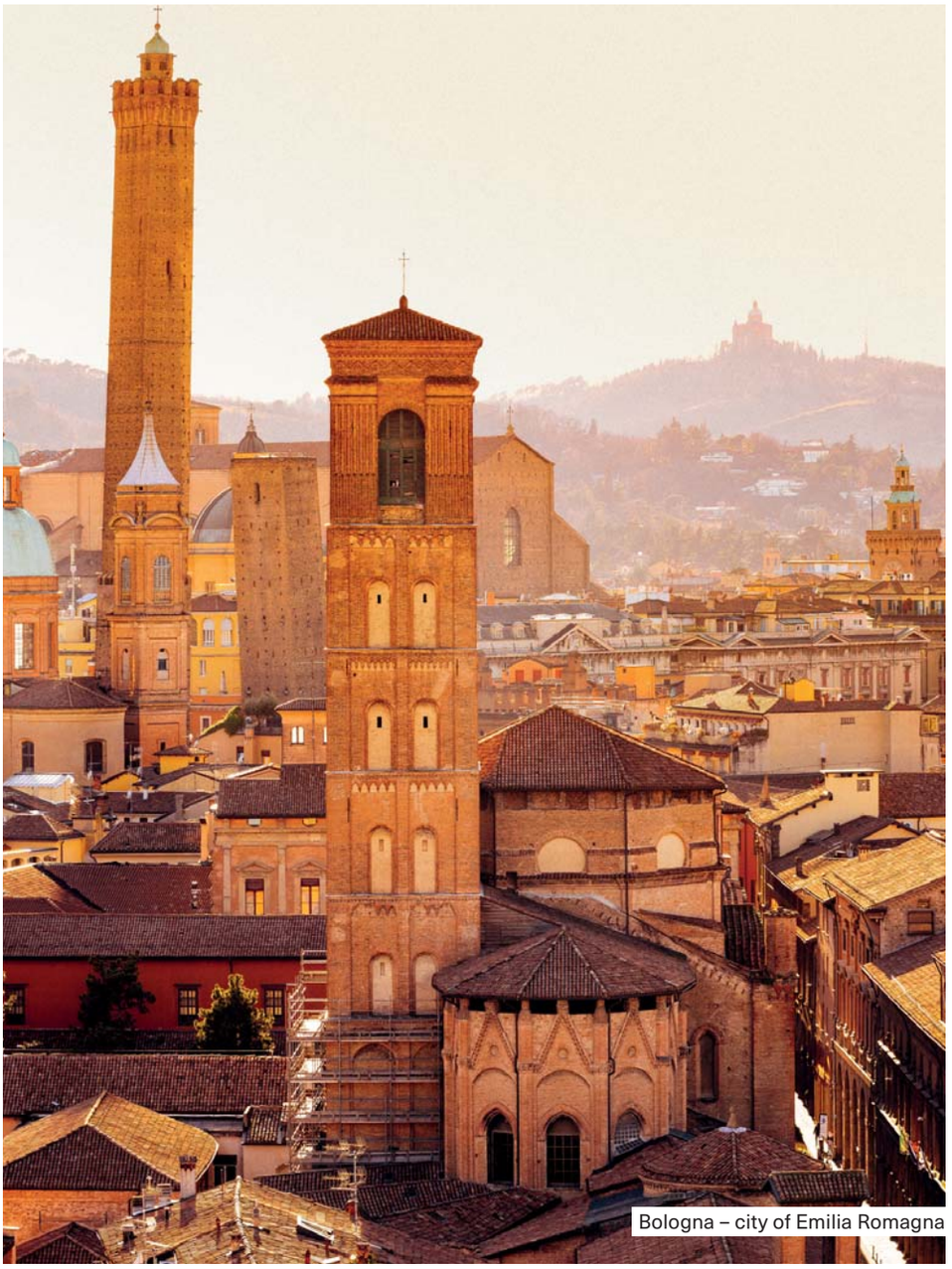
It is entirely possible to drive the *Via Emilia* while avoiding the A1 motorway that parallels the ancient route. The traveller should take the smaller SS9, stopping frequently and visiting some of the many points of interest along the way.

In addition to Piacenza and Rimini at the route's termini, major or substantial cities along the way are former Roman outposts and colonies and include (west to east) Parma, Reggio Emilia, Modena, Bologna, Imola, Faenza, Forli, and Cesena. The visitor need not limit oneself to these cities and their environs, however. The Association of the Most Beautiful Villages in Italy (www.borghipiubelliditalia.it) has certified 17 of the region's villages, or *Borghi*, as particularly worthy of the traveller's attention. Agritourism, too, is well developed, and an officially sanctioned portal (www.agriturismoitalia.gov.it/en) lists more than 800 farms offering accommodations.

A deeper dive into the food

In looking more closely at some of the regional food specialties, we must start near Parma. After all, by tradition and legal definition, both *Prosciutto di Parma* and *Parmigiano Reggiano* originate in this province. Parma even has been designated a UNESCO Creative City of Gastronomy.

Parmigiano Reggiano might be called just parmesan by the uninitiated, but, according to the regional office of tourism and commerce, the real thing is produced only in the provinces of Parma, Reggio Emilia, and Modena plus a few towns near Bologna and just across the Po in Lombardy. The production technique is said to have been developed by Benedictine and Cistercian monks in the 12th century. To produce this hard cheese, fresh cows' milk is cooked in large copper kettles and coagulated



Bologna – city of Emilia Romagna

with a special culture. The curds are cut to granular size while still in the kettle and then hoisted from that cauldron in large cheesecloths, thereby separating the cheese mass from the whey. The cloth-wrapped raw cheese is pressed into large wheel-shaped forms. Eventually, the wheels will be bathed in brine and aged for a minimum of 12 months. The remaining whey, which is still a nutritious byproduct, might end up back on the farm where the milk had originated to be fed to pigs. It is often said that true *Prosciutto di Parma* must be from a pig fed on whey left from producing *Parmigiano Reggiano*. That makes a good story and the tradition is perhaps real enough, but it is not technically a requirement for this ham's PDO status.

Like the celebrated cheese, *Prosciutto di Parma* has a centuries-long history and must be produced within a closely defined area. It is the rear thigh from a pig of designated breeding and fed according to a specific regime. Each carefully trimmed pig's

Upland and mountain farms are a feature of Emilia Romagna.

thigh is rubbed with salt and held in a series of environments that assure it will dry properly. Ultimately the hams are aged in dark, cellar-like rooms. The entire curing process lasts at least 12 months. Separate museums dedicated to *Parmigiano Reggiano*, *Prosciutto di Parma*, and other food specialties are short driving distances outside of Parma and elsewhere in the region. These are described at Emilia Romagna's official tourism portal (www.travelemiliaromagna.it).

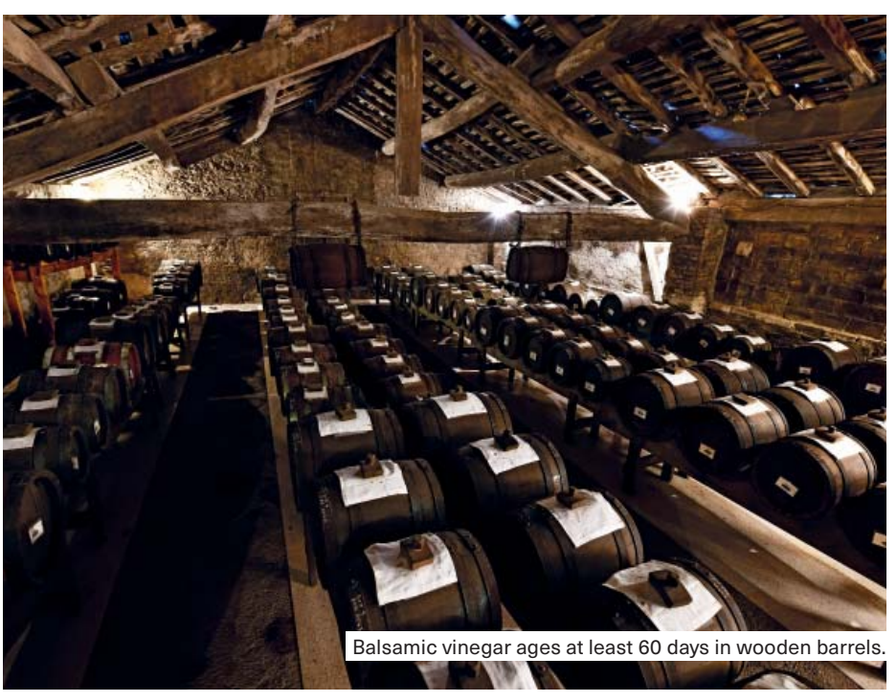
Sweet and sour, Modena style

Balsamic vinegar's historical roots stretch back to ancient Rome, when began the practice of cooking grape juice to produce a concentrated sweetener – also thought to have curative properties. Existing in Modena today are two consortia of vinegar producers who police themselves and their output. One product is known as "Balsamic Vinegar of Modena PGI" and the other "Traditional Balsamic Vinegar of Modena PDO".

According to its consortium, the production specifications for Balsamic Vinegar of Modena "require that the assembly of raw materials, processing, maturation and/or ageing in containers from precious wood must take place in the provinces of Modena and Reggio Emilia." Those raw materials include the juice of only certain grape varieties, at least 10% of wine vinegar produced earlier, and a certain amount of the vinegar that already has been aged at least 10 years. Both white and red grape varieties may be used. The grape juice is concentrated by cooking, and a small amount of caramel may be added for colour stability. The resulting elixir is then fermented and matured (two separate processes) for at least 60 days in "barrels, vats or casks made from precious woods, such as sessile oak, chestnut, oak, mulberry and juniper." Vinegars aged more than 3 years or longer than 5 years may be labelled for sale, respectively, as "Aged" or "Riserva".

Charcuterie, cheese, and other specialties abound

Other localities have their own cured meat specialties. Bologna, for example, has its PGI *Mortadella Bologna*, which is minced pork meat and fat stuffed in casings and baked. In the commune of Zola Predosa, said to be its birthplace and which has a festival every October to celebrate its favourite charcuterie, *Mortadella Bologna* is made solely from selected pork cuts and – very importantly – cubes of jowl fat. The shape of the cubes must



Balsamic vinegar ages at least 60 days in wooden barrels.

still be visible in the pinkish cold cuts shaved from the cylindrical or oval-shaped sausage. Another cured meat specialty is *PDO Culatello di Zibello*, a pear-shaped cured thigh of an adult swine that is produced solely in a microenvironment along the Po that is shrouded in cold fog from October through February. It may be made only during that season. After salting with a mixture also containing pepper, garlic and, sometimes, white wine, it is stuffed into a pig's bladder, tightly bound with natural twine to exclude air pockets, and aged in a damp but well-ventilated cellar for at least 10 months.

Many cheeses to choose from

Among cheeses, too, there are many local favourites. *PDO Grana Padano* is a cylindrically shaped, low-fat hard cheese made from cows' milk. Although sharing some similarity with *Parmigiano Reggiano* and a 12th century connection to Cistercian monks, *Grana Padano* has a story, process, and sensory character of its own.

Besides hard cheeses, the visitor should try *PDO Provolone Valpadaba*. This chewier cheese is made by a stretched-curd process not wholly unlike that used to produce mozzarella, but the similarity ends there, the flavour and texture of the provolone being something wholly different. This cheese is made in *Dolce* (mild) and *Piccante* (spicy) versions and is sold in a variety of sizes and shapes. On the softer side, every visitor will encounter the creamy and slightly tangy *PDO Squacquerone di Romagna* throughout the region and in various contexts. This fresh, unripened cow's milk cheese has a very high fat content and is used together with other ingredients as a filling for *piadina*, a simple flat bread historically associated with Rimini but today a very popular street food wherever one goes. *Squacquerone* also is used to stuff ravioli and tortellini. It even shows up in desserts, combining particularly well with caramelised figs.

Parmigiano Reggiano only gets better with age.

Speaking of bread…

As true throughout Europe, bakeries offer a wide variety of breads of both local and national Italian distinction. The mentioned *piadina* is ubiquitous. Another popular street food, second only to *piadina*, is *"gnocco fritto"* (also known as *"crescentina," "torta fritta,"* or *"chisulèn"*, depending on locality). These diminutive pockets of light and crispy fried dough often are filled with cured meat or cheese. Also popular is *tigelle*, which is similar to *gnocco fritto* but is cooked on a griddle rather than deep-fried.


Prosciutto di Parma spends at least 12 months in dry darkness.

And there is so much more

Now we're running out of time and space and we have not even gotten into pastas, desserts, beverages, and the diversity of prepared dishes. Let's just say the visitor will not be disappointed in any of these aspects. Flat-noodled *tagliatelle al ragu* and the intricate naval-shaped *tortellini* (in Bologna, traditionally served in broth) are omnipresent. One should look out, too, for *passatelli*, a less famous but hearty and delightful pasta dish. More dumpling than pasta, really, and clearly of peasant origin, *passatelli's* textured noodles are made from a dough of bread crumbs, eggs, and grated cheese that is squeezed into simmering broth using a potato ricer or special press.

Of course, there also are wines

Emilia Romagna can boast of six distinct wine-growing areas and an array of grape varieties, distinctly suited to diverse local conditions. The white *Albana* is Emilia Romagna's most distinctive grape and the region is its primary growing area. This variety produces deeply coloured wines of yellow, near golden hues with full-bodied flavours ranging from dry to sweet. The region is also known for its *Lambrusco*, a "family" of sparkling red wines that come in many versions, depending upon growing area and the chosen blend from among seven different grape varieties recognised as *Lambrusco* constituents.

Just a taste of Italy

A visitor has no hope of trying everything that Italy's "Food Valley" has to offer, of course, but even a sampling will linger in the memory and perhaps arouse a hunger to return.

Quo vadis

Our new brand design

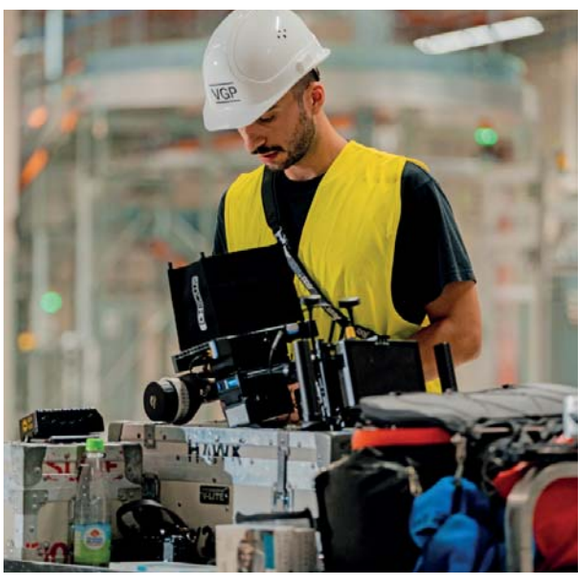
Reinventing tomorrow together, preserving values across generations

At VGP, our journey has always been about more than developing parks. Founded as a family business in the Czech Republic in 1998, we have grown into a trusted pan-European partner. Today, we are proud to support more than 400 clients, each with unique goals, complex requirements, and bold ambitions. Some reinvent their industries. Others enter new markets. All share a commitment to long-term, future-proof growth, and we are honoured to share that journey with them.

This September, we unveiled our new brand identity and relaunched our website, created hand in hand with some of our valued clients. This evolution reflects who we are: a company that builds with integrity, vison, and care for people and municipalities. Our campaign brings to life "the stories behind the walls", from Zalando's state-of-the-art fulfilment centre to Verne's pioneering robotaxi facility, from Opel's grEEen-campus to Paack's automation hubs and DPD's last-mile logistics. These are not just buildings. They are ecosystems of innovation, sustainability, and adaptability. Every project begins with a conversation. It grows through co-creation, transparent milestones, and technical expertise. Whether conceiving robotics-ready floors, brownfield revitalisation, or fast-track builds, we design with precision, responsibility, and heart. At the core of each development, for us stands partnership: with clients, our employees, and the local municipalities we serve.

To share this spirit more widely, we launched a campaign across Europe's most visible stages, from media outlets to airport displays in big European cities. At its heart is a short campaign movie that gives voice to the people and partnerships behind all those exciting projects. It shares a message of progress, responsibility, and shared ambition. As our CEO Jan Van Geet put it: *"Together, we build tomorrow today – with integrity, with vision, and with partners who carry these values far beyond the boundaries of logistics and real estate."*

This is why our new brand identity and website matter. They constitute more than a design update: they are a renewed commitment to transparency, accessibility, and partnership. They ensure that every client, every community, and every future colleague can connect with us in a modern, meaningful way. In a time of rapid change, this fresh platform and campaign signal confidence in who we are – a family-minded, European company shaping tomorrow with kindness, courage, and purpose. And that, in the end, is what family businesses are all about: reinventing themselves anew every decade, while keeping their values alive through generations.



Discover the video here

VGP Foundation

NABU – newly opened international crane centre

Cranes bring joy (and appetites) to new nature centre

Photo © Anne Kettner, NABU-KRANICHWELTEN

In some cultures, cranes are regarded as “birds of happiness”. They are symbolic of good luck and longevity. Sometimes, even spiritual significance is ascribed to them. In any case, rare must be the person who would not be enchanted upon seeing and hearing the calls from a pair of these long-legged, sleek-necked, and graceful birds.

During the breeding season, the magnificent animals territorially isolate themselves in adult pairs and with their young. Typically, they mate for life while repeating their courtship rituals every spring – literally traveling through life together. But as autumn approaches, they grow nervous. The pairs and families begin assembling into cacophonous flocks, and the birds set out in growing, trumpeting assemblages on long journeys to warmer climes. If catching sight of a crane pair in open nature is a delight, now imagine viewing a field filled with them. Well, this is possible and indeed more likely in Western Europe than would have been the case just a few decades ago, because the population of the Common Crane (*Grus grus*), which is the only one of the world’s 15 crane species to frequent this part of the continent, has been growing.

Baltic stopover draws birds and tourists

Probably the main hot spot in Europe where cranes on the western flyway stop over when travelling between their breeding grounds in Scandinavia, Poland, and the Baltics and their wintering grounds in Spain, southern France, and Morocco is in Germany’s north-eastern state of Mecklenburg-Western Pomerania and its Lagoon Area National Park. This migration stopover is just a short descending glide from the sky over the Baltic Sea.

In early September, just in time for the 2025 autumn migration, the KRANICHWELTEN International NABU Experience Centre (“Crane Worlds” for short) opened its doors here, just a few kilometres north-west of the Hanseatic City of Stralsund. The complex includes a new two-storey public observation area (the “Kranorama”). VGP Foundation is pleased to have been among those contributing to this new educational and ecotourism site and to the conservation efforts of Crane Protection Germany (Kranichschutz Deutschland).

In late September, *Location*[3] reached out to Dr. Günter Nowald, Director of Crane Worlds, to ask how the bird migration and the new centre were progressing. The first wave of Swedish cranes had arrived just the previous day, he related, noting that this was a bit later than usual. “This is because of the strong winds we have had in the most recent weeks, always coming from the south-western direction, and so the cranes didn’t want to cross the Baltic Sea because it’s too dangerous.” Just 300 metres from the crane centre, as construction equipment operated outside Dr. Nowald’s office window to finalise the newly opened facility’s landscape details, the migrating birds could be seen from the new observation centre as they enjoyed feeding on corn that had been provided for them. “At the moment,” he remarked, “you can watch more than a thousand cranes and several hundred geese and a lot of starlings, so hundreds of thousands altogether. There is a lot of bird life at the moment.”

Photo © Günter Nowald, NABU-KRANICHWELTEN

Photo © Günter Nowald, NABU-KRANICHWELTEN

Dancing cranes.

including a lifelike lowland moor with typical vegetation and wildlife

Providing a refuge for “craniacs”

KRANICHWELTEN is headquarters of the non-profit organisation Kranichschutz Deutschland GmbH, dedicated to educating the public about cranes and their preservation and to scientific work. The organisation also has 125 hectares of bogland that it is restoring at the artificial feeding site. Crane Conservation was co-founded in 1996 by Nature and Biodiversity Conservation Union (NABU) and WWF. Since 2017, the sole shareholder has been NABU.

More than 500 volunteers participate in the organisation’s work. Many of them join in monitoring breeding pairs and migrations. Some work in ringing the birds, which involves capturing the animals, attaching colour-coded rings to their cane-like legs, then releasing the birds safely. In some cases, this also includes attaching solar-powered, GPS-trackers to the cranes for even better monitoring. Quite a lot of volunteers are trained as

Arriving hungry after an oversea flight

Feeding of the birds during their stopover is an important (and not inexpensive, by the way) part of the crane centre’s work and the efforts of Crane Protection Germany. The feeding is important in order to prevent potential conflicts with neighbouring farmers. One can readily imagine the crop damage that thousands of cranes and geese, hungry after having just flown across the Baltic Sea, could do to a cornfield in almost no time at all. This feeding has been ongoing since the 1990s. Indeed, Dr. Nowald had done his master’s degree thesis on the potential of artificial feeding to resolve such conflicts.

With arrival of the migrating birds, the numbers of tourists and school groups visiting Crane Worlds also had swollen. In addition to the thrill of viewing the living birds on their stopover, visitors to the centre are presented with a range of entertaining and educational exhibits. There is an interactive world map describing all 15 species of cranes, various of which live on every continent except Antarctica and South America. A multimedia experience takes visitors on virtual journeys through crane habitats. They also can listen to the calls of all 15 species, and there is an award-winning film about the life of cranes throughout the year. Outside, an area of 20,000 m² allows visitors to experience various habitats up close,

Photo © Günter Nowald, NABU-KRANICHWELTEN

Photo © Günter Nowald, NABU-KRANICHWELTEN

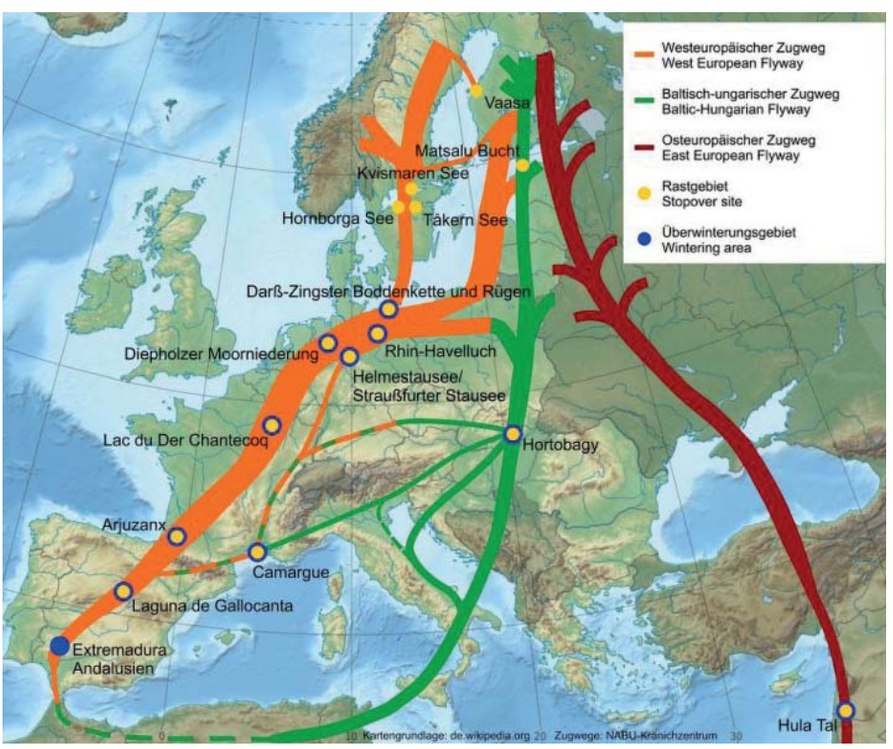
Photo © Günter Nowald, NABU-KRANICHWELTEN

Migration means meeting old friends.

"rangers" serving at Crane Worlds as educators. Some work in habitat preservation. A self-described "craniac," Dr. Nowald says there is something magical about getting to know these birds, their lives, their behaviours. "If once you are a craniac," he commented, "you will stay for your whole life a craniac." This truism is evidenced by the fact that many of Kranichschutz's volunteers are retired and even elderly and have been joining the work for many years. The organisation is always eager to hook in younger people, the craniacs of tomorrow.

Flyway through Germany is most travelled

More than 400,000 cranes migrate seasonally along the western flyway passing through Germany. The bird totals have been growing in recent years, as have the numbers of breeding pairs that nest in Germany itself. Dr. Nowald explains that these changes mainly reflect improved habitat conditions as, for example, some wetlands in Germany formerly drained for agriculture have been restored. Also, new water reservoirs have been created in Spain, thereby creating artificial wetlands, and there have been similar developments in France. That means fewer cranes need to make the difficult and dangerous journey across the Strait of Gibraltar and to Morocco and Africa. In addition to the western flyway, European cranes have a central European flyway that passes through Hungary, to Italy, with overwintering there and in Tunisia. About 150,000 cranes take that route each year. Then there is an eastern flyway. Cranes from the Eastern region of Finland and European part of Russia travel that course, passing via Israel to final destination Ethiopia. Approximately 80,000 cranes follow this path.



Flying ambassadors for peace and nature

It is clear that cranes are great travellers, but Dr. Nowald regards them, too, as outstanding diplomats. "Cranes are, for me, really good ambassadors for peace, for positive nature conservation," he asserts, "because we have really good international research co-operation and the populations of cranes are increasing. And by the help of cranes we also can save different habitats, like mires or bogs, because they really need these wetlands and people love the cranes. So by the help of cranes you can protect the wetlands."

Brand story

Bringing dignity to tomatoes, recognising their unique attributes

Quality focus, brand differentiation enable Mutti to lift its products above commodity status

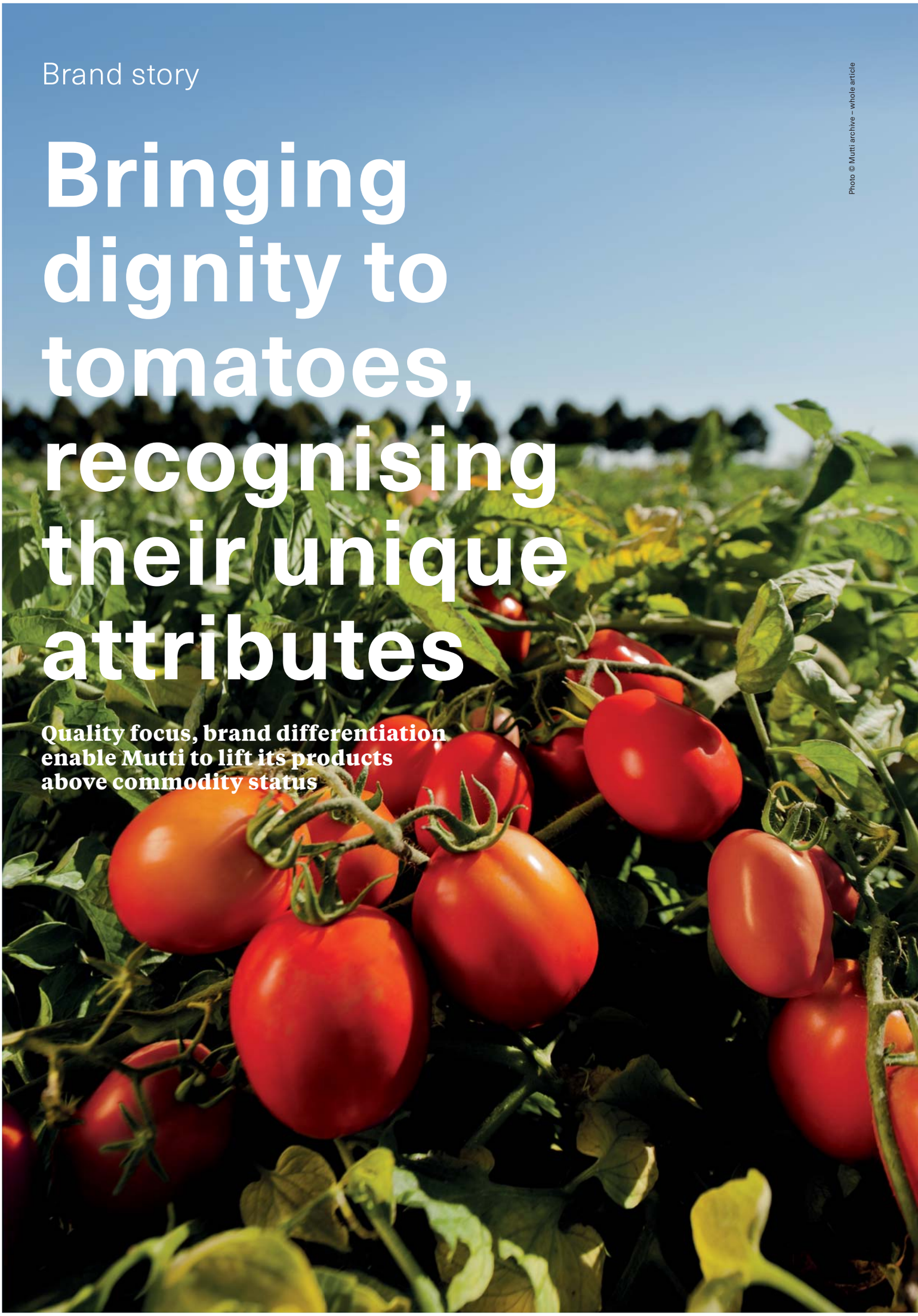


Photo © Mutti archive – whole article

One might think that a tomato is a tomato. Indeed, once it's puréed, one might say it's not even that anymore! And when Francesco Mutti took over the family business in 1994, many of the several hundred tomato processors in the industry saw it that way, too.

But Mutti's new CEO viewed things differently. He set out to build a brand that would be recognised for producing specifically Italian tomato products of superior quality. Francesco Mutti took up the management at a time when discount stores were beginning to dominate grocery markets and there was an explosion of low-cost "private label" goods. Tomato processors competed on price in a commodity market and struggled to squeeze input costs. What did Mutti do? The company began to pay growers premium prices for higher quality tomatoes. It set stricter quality standards. Mutti strove to procure tomatoes from fields as close as possible to its

factories and to process them within hours of their harvest. Very importantly, Mutti has worked to develop the tomatoes themselves – to select the best tomato varieties according to the products each will be used to manufacture. And, of course, Mutti let consumers know that the products bearing its "*SOLO POMODORO*" (*ONLY TOMATOES*) label were of a superior, Italian brand. Today, Mutti's many tomato products, ranging from crushed and whole-peeled to purées and paste, to prepared sauces and much in between, are sold in more than 100 markets of the world. Mutti is the market leader within its category in Europe and in Australia, and it is the first Italian brand in the tomato category in the U.S.

The tomato is a family tradition

The Mutti brand traces its roots back to Francesco Mutti's great-grandfather, Giovanni Mutti (1805–1894), who was in his day an innovative tomato farmer in Parma Province, where the company is headquartered to this day. Perhaps not surprisingly, then, the tomato growers and nature remain fundamental to Mutti's quality and reputation. Every tomato that goes into a Mutti product is grown in Italy under the blue sky, explains Simone Berruto, corporate communications specialist at Mutti. The company works with more than 1,000 farmers in the north and south of Italy. "With many of these farmers," Berruto says, "we have had relationships really for decades. So, we know them. We have a team inside the company that is fully dedicated to supporting them – through the growing season to the

harvesting season, in planting, in technicalities. This will ensure to them that they can have the best quality, the quality that can reach our agreed standard at the moment of their harvesting." Nevertheless, and very importantly, Berruto remarks, Mutti has no exclusive relationships with individual growers. Every load of tomatoes belongs to the farmer right up until the time that quality control determines that these fruit meet Mutti's standards. If they do not, the grower is free to sell them to another processor.

"So that means every farmer can work also with other companies," Berruto notes. "This allows us in some way to have like a cherry-picking in terms of raw materials. And on the other hand, the farmer can be assured a profit also on those tomatoes that are not reaching our standard." Of course, Mutti must pay a premium if it is to "cherry pick" only the best tomatoes, and it does so. The company also honours its best growers at the end of the season. A quarter century ago, Mutti launched its *Pomodorino d'Oro* (*Golden Tomato*) prize. In addition to a trophy and public recognition among their peers, those growers delivering superior fruit also receive an extra economic incentive. More than 500 growers have been awarded the *Pomodorino d'Oro* since 2000. Each year, it goes to several farmers according to the specific types of tomatoes that Mutti procures.

Different products, different tomatoes

Only by delivering superior quality and product differentiation can a product be promoted from a commodity category to become a recognised, value-added, branded product. "We (at Mutti) convinced the market that the tomato can have a dignity," Berruto says. "And, while a good tomato may not change your life, it will change the dish that you are cooking. So, you're maybe willing just to spend a few cents more. So, it is an affordable premium... and this is the main step change that we brought into the category. Secondly, we introduced another concept that not only does the tomato have a dignity but there are different tomatoes with different flavours and, in the end, different usages and specific values. So, Mutti took a deep dive on the topic of the tomato."

Mutti utilises four main types of tomatoes. First, Berruto relates, is the round tomato, the Rotondo di Parma. It typically grows well in the north of Italy, in Mutti's home region of Emilia Romagna. It is used to produce things like finely chopped tomatoes, tomato purée, and tomato paste. Then there is the plum tomato, grown in the South, in Puglia (the heel of Italy's boot), used for peeled tomatoes. Cherry tomatoes also are grown in the South. This small and round fruit has a thin skin and is canned whole, Berruto says. Also small are the datterino or "baby roma" tomatoes, well known for their natural sweetness. This variety is used in several of the company's sauces. In addition, there are subvarieties and tomatoes with different colours and other characteristic. For instance, Berruto comments, there is a tomato variety that is green when fully ripe and goes into the company's tomato green pesto.

Quality means keeping certain things simple

As the "*SOLO POMODORO*" brand slogan communicates, Mutti's focus and even passion are upon and for the tomato. Many of its products, being basic ingredients for cooking, contain only the fruit of the vine and a bit of added salt. Of course, Mutti also

has created ready-made sauces (all of which are vegetarian), and these require additional inputs. “The other ingredients,” Berruto emphasises, “are following the philosophy of the company” and must have the same level of quality as do the tomatoes that make up some 80% of the sauce.

Where basil is used, for example, Berruto says this must be IGP Basil from Genoa. Onions are not just any onions but the purple-red Tropea onions grown in Calabria and known for their sweetness and delicate flavour. Where sweetness is needed, for example in tomato ketchup, every effort is made to minimise the use of added sugar while maximising the sweetness provided by the tomatoes.

Environment and food production are inseparable

Mutti would like to be known not only for quality food but also for a healthy attitude towards nature. CEO Francesco Mutti is an ambassador of WWF and Mutti, in 2012, was one of the first Italian companies to collaborate with this nature organisation towards improving its water footprint. Water conservation has been an important aspect of that co-operation. After all, growing and processing tomatoes both are water-intensive operations. Berruto reports that the company has co-operated with WWF to recycle and reuse water in its processing operations. It also has encouraged the growing practice of drip irrigation. Although this precision approach of providing water to the growing plants will not necessarily reduce the overall amount of irrigation water used, he allows, it does assure that water is directed to plant and fruit growth.

Logistics are crucial

Mutti has recently leased 50,000 m³ at VGP Park Parma Paradigna, just 800 meters from the A1 motorway connecting Milan, Piacenza, Bologna, Florence, and Rome. The modern warehouse is rated BREEAM Excellent for sustainability and was completed on schedule to accommodate Mutti’s 2025 harvest season. Excellent logistics are “crucial” from both the inbound and outbound points of view, Berruto explains. “You have to imagine,” he says, “that we have a peak of production where the tomatoes are harvested over 70 days. In those 70 days, we process all the tomatoes that we need until the next year, the next harvest... And then, of course, being a company that is working internationally, it’s important to have a really deep network of logistics from many points of view.” Anything less, after all, would not be treating Mutti’s tomatoes with the dignity they deserve.

Chris Morrish

Bringing knowledge and experience accumulated through a long and diverse career in real estate and development, Chris Morrish joined VGP's board of directors in May of 2025.


Chris Morrish

Mr. Morrish was formerly a Managing Director and Head of Europe for GIC Real Estate, the real estate arm of the Government of Singapore Investment Corporation. Today he is a senior advisor with FREO Group, an international real estate and private markets investment manager working primarily with international institutional investors.

Q What is it about VGP that motivated you to accept the role as non-executive director of the company?
When Jan (Van Geet) approached me about the role at the start of this year, I was impressed with the evolution and growth of the company since I first met him around 10 years ago, during my days at GIC. Jan's enthusiasm and commitment to take VGP forward is self-evident and his invitation to help with the strategy and governance of the company was very appealing to me. I hope that my investment experience across Europe and around the globe will enable me to provide some valuable contributions to the Board's deliberations.

Q VGP has just launched a new brand-building campaign emphasising its commitment to innovation, sustainability, and customer-centric solutions in support of Europe's reindustrialisation. How do you envision Europe's industrial evolution in the months and years ahead, and what role can VGP play?
After many years of 'globalisation', Europe is now facing increasing geopolitical uncertainty as well as barriers to global trade. European countries must therefore become less reliant on cross-border production of goods and services. At the same time, the facilities required for the modern production and distribution of such goods and services are becoming ever more sophisticated. VGP's diverse relationships and intimate understanding of its clients' requirements will place it at the forefront of this evolution.

Q You have worked across European real estate markets for many years. How have the criteria for success in these markets evolved and what do you regard as most important today and going forward?
I think the most important criterium for success is a deep understanding of your clients' requirements, which are of course changing all the time! Those that fail to understand and respond to modern requirements will be left behind.

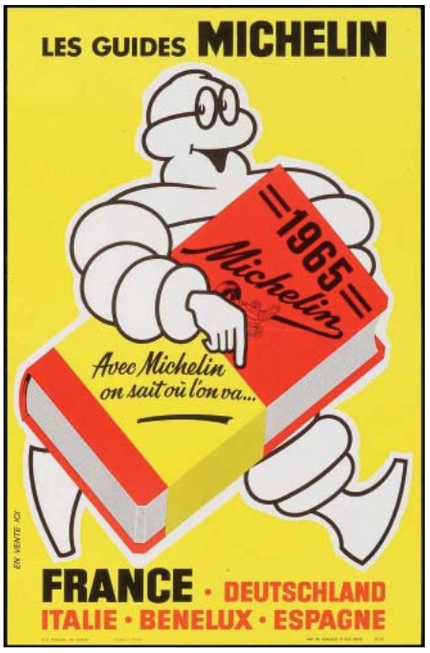
Q While some companies are backing away from ESG commitments and priorities, VGP is standing firm in its undertakings in this area. Can that still create competitive advantage and value for VGP and its partners?
Clients, investors, employees, local governments and regulators, as well as the public use ESG criteria to identify companies that are managed responsibly and sustainably. As VGP operates in areas that are not fundamentally friendly from an environmental perspective (notably construction and logistics distribution), it is essential that it makes every effort to mitigate the impact of these activities on our environment. Implementing policies to reduce carbon emissions, waste management, and resource usage (such as water and energy) will create competitive advantages by attracting more customers, investors, and talent and also by making its plans more acceptable to local authorities and regulators. Well-executed ESG strategies including good workplace health and safety, employment, and governance practices are all fundamental to enhancing a company's reputation with all its stakeholders.

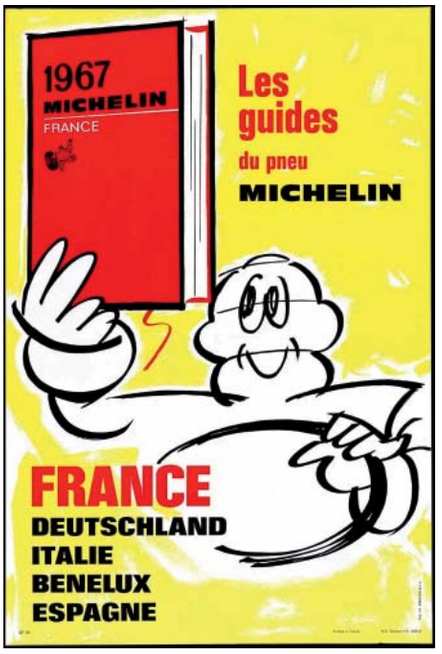
Q In its initial step out of continental Europe, VGP has just acquired its first development land in the United Kingdom. What particular challenges and opportunities might that bring to the company?
I don't think the challenges VGP will face in establishing itself in the UK are very different to those it has faced in other new markets: competition from established local players, understanding the intricacies of the local operating environment, attracting local talent, etc. However, I have no doubt that VGP's deep understanding of its products and its well-rehearsed processes, as well as its recognised expertise across continental European markets and its impressive existing customer base will enable it to capitalise on this opportunity with relative ease.

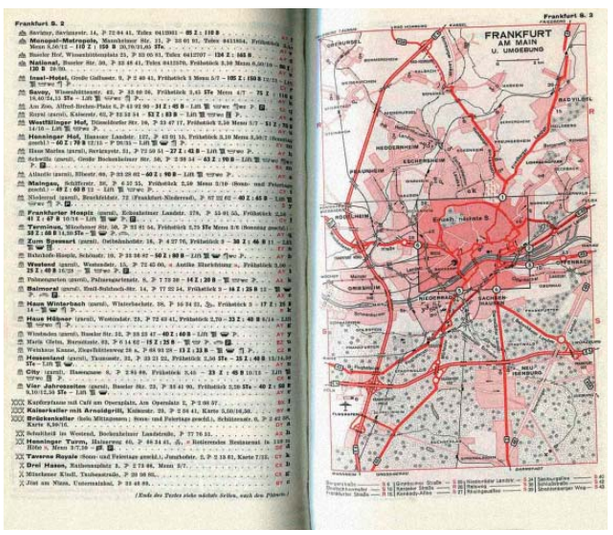

VGP Park East Midlands, UK

Dreams exist because dreamers do: driven by purpose, defined by quality

In the early 1900s, Michelin set out to do more than sell tyres. The French company believed it should help people move forward, not only with their cars but also with their destinations.







So they created something visionary: a small but information-rich red book that was a guide for the road ahead. It would encourage people to travel more and thereby, of course, increase demand for cars and thus tyres. The red publication listed places to refuel, to repair, to rest, and to enjoy oneself along the way. It was a tool for travellers, created with the belief that even the most practical journey could also bring joy. By the 1960s, the Michelin Guide had become a trusted companion for European drivers. It went beyond pure logistics, highlighting places worth stopping for, including restaurants, hotels, and hidden gems along the road. As infrastructure improved and digital tools emerged, the guide evolved. Yet its essence remained the same: to inspire people to explore, to enjoy, and to dream.

Originally, the Michelin Guide was given away for free, but in the 1920s the company began charging for it. By 1926, Michelin was awarding a (single) star for commendable dining establishments. Today, the Michelin Guide is synonymous with excellence. It honours Europe's finest chefs and celebrates the art of hospitality. All restaurants and chefs desire to be awarded a Michelin star – or maybe even three! Most recently, the Guide has embraced sustainability by introducing a Green star for restaurants that commit to eco-conscious practices. Once again, Michelin is proving that function and beauty can go hand in hand. So, if one day you find yourself near a VGP Park, whether in France, Germany, Italy, the Netherlands, or Spain, take a moment. Explore what's around you. Below, we have listed a selection of Michelin-starred restaurants that are near our parks – because exceptional logistics deserve a taste of excellence. Bon voyage and bon appétit.

GERMANY

VGP Park Rostock:
Gourmet-Restaurant Der Butt ★
VGP Park Nürnberg: **Essigbrätlein** ★★
VGP Park Leipzig (Airport / City):
Frieda ★, **Stadtpfeiffer** ★, **Kuultivo** ★
VGP Park Laatzen (Hannover area):
Marie (Hannover) ★
VGP Park Koblenz:
Gotthardt's by Yannick Noack ★★,
Schiller's Manufaktur ★, **Verbene** ★
VGP Park Hamburg:
Restaurant Haerlin ★★★
VGP Park Halle (Saale): **Speiseberg** ★
VGP Park Erfurt:
Clara – Restaurant im Kaisersaal ★
VGP Parks Berlin (Wustermark, Ludwigsfelde, Bernau, Oberkrämer):
Rutz ★★★
VGP Park Munich:
Tohru in der Schreiberei ★★★

SPAIN

VGP Park Zaragoza:
Cancook ★, **La Prensa** ★
VGP Park Seville: **Abantal** ★
VGP Park Córdoba: **Noor** ★
VGP Park San Fernando de Henares (Madrid area), VGP Park Fuenlabrada (Madrid area): **DiverXO** ★★★
VGP Park Martorell (Barcelona area), VGP Park Granollers (Barcelona area), VGP Park Lliçà d'Amunt (Barcelona area):
Lasarte ★★★

PORTUGAL

VGP Park Sintra:
Midori ★, **Lab by Sergi Arola** ★
VGP Park Loures (Lisbon area), VGP Park Montijo (Lisbon area):
Belcanto ★★

ITALY

VGP Park Parma: **Inkiostro** ★
VGP Park Padova/Rubano:
Le Calandre ★★★
VGP Park Legnano (Milan area), VGP Park Sordio (Milan area):
Enrico Bartolini MUDEC ★★★

FRANCE

VGP Park Vélizy-Villacoublay (Paris area):
Arpège ★★★
VGP Park Rouen: **L'Odas** ★
VGP Park Mulhouse: **Il Cortile** ★

NETHERLANDS

VGP Park Nijmegen:
De Nieuwe Winkel ★★

DENMARK

VGP Park Vejle: **LYST** ★
VGP Park Odense: **Aro** ★
VGP Park Køge/Greve (Copenhagen area): **Geranium** ★★★

CZECH REPUBLIC

VGP Park Tuchoměřice (Prague area):
La Degustation Bohême Bourgeoise ★

HUNGARY

VGP Park Budapest:
Stand ★★, **Babel** ★

CROATIA

VGP Park Zagreb: **Noel** ★
VGP Park Split: **Krug** ★

Do you need space?

Do you need space for your business? If so, you might be interested in what options are currently available to you. We have prepared a brief overview of the current offer for leasing warehousing, logistics and manufacturing space in our parks. Please do not hesitate to contact us in case of any additional questions and to arrange a personal meeting.

GERMANY	BUILDING	OFFICE AREA (m^2)	WAREHOUSE AREA (m^2)
VGP Park Rostock	B	built to suit	ca. 7,135
	C	built to suit	ca. 16,000
VGP Park Berlin-Wustermark	B1	existing	ca. 7,600
VGP Park Berlin-Bernau	B	under construction	ca. 15,000
VGP Park Wiesloch-Walldorf	A	built to suit	ca. 15,000
VGP Park Leipzig-Flughafen	C	under construction	46,673
	D	built to suit	65,210
	E	built to suit	40,518
	F	built to suit	33,575
VGP Park Koblenz (Kretz)	A	under construction	ca. 6,000
VGP Park Sülzetal II (Magdeburg)	A	built to suit	ca. 40,000

CZECH REPUBLIC	BUILDING	OFFICE AREA (m^2)	WAREHOUSE AREA (m^2)
VGP Park Olomouc	G2	existing	8,100
VGP Park Prostějov	C	under construction	6,800
VGP Park České Budějovice	A	built to suit	5,920
	B	under construction	4,100
	F	built to suit	11,737
	G	built to suit	30,301

SLOVAKIA	BUILDING	OFFICE AREA (m^2)	WAREHOUSE AREA (m^2)
VGP Park Malacky	C	existing	8,414
VGP Park Zvolen	A	built to suit	23,272
	B1	under construction	4,838
	B2	built to suit	10,384
VGP Park Bratislava I	C	under construction	17,336
VGP Park Bratislava II	A	built to suit	30,369
	B	built to suit	29,168
	C	built to suit	19,891
	D	built to suit	4,756
	E	built to suit	26,938

ROMANIA	BUILDING	OFFICE AREA (m^2)	WAREHOUSE AREA (m^2)
VGP Park Timisoara	B1	existing	3,824
	C2	existing	4,366
	E	existing	3,493
VGP Park Brasov	B	built to suit	6,286
	C	under construction	15,264

ROMANIA	BUILDING	OFFICE AREA (m^2)	WAREHOUSE AREA (m^2)
VGP Park Sibiu	A1	under construction	6,744
	A2	under construction	6,744
	C	built to suit	16,068
	D	built to suit	20,417
	E	built to suit	20,130
VGP Park Arad	A	existing	1,775
	C	built to suit	25,669
	D	built to suit	31,421
	E	built to suit	33,437
	F	built to suit	33,577
	G	built to suit	11,722
VGP Park Bucharest	A	existing	9,333
	B	under construction	46,148
VGP Park Bucharest 2	A	under construction	34,232
	B	built to suit	19,716
	C	built to suit	60,983

SPAIN	BUILDING	OFFICE AREA (m^2)	WAREHOUSE AREA (m^2)
VGP Park Alicante		built to suit	24,400
VGP Park Belartza		built to suit	63,000
VGP Park Córdoba	A	built to suit	16,085
VGP Park Fuenlabrada 2	A	built to suit	11,000
	B	built to suit	15,000
	C	built to suit	11,000
VGP Park Zaragoza	D	built to suit	19,000
VGP Park Sevilla Ciudad de la Imagen	A	built to suit	18,000
	B	built to suit	14,000
VGP Park La Naval	A	built to suit	125,959
VGP Park Burgos	A	under construction	21,000
	B	under construction	20,000
	C	built to suit	28,000

THE NETHERLANDS	BUILDING	OFFICE AREA (m^2)	WAREHOUSE AREA (m^2)
VGP Park Nijmegen	F	built to suit	90,000
	G	built to suit	20,000

ITALY	BUILDING	OFFICE AREA (m^2)	WAREHOUSE AREA (m^2)
VGP Park Parma Morse	A	built to suit	20,514

ITALY	BUILDING	OFFICE AREA (m²)	WAREHOUSE AREA (m²)
VGP Park Verona Marangona	A	built to suit	37,281
	B	built to suit	25,111
	C	built to suit	7,129
	D	built to suit	5,977
VGP Park Reggio Emilia Gavassa	A	built to suit	9,033
	B	built to suit	64,815
	C	built to suit	13,148
	D	built to suit	8,045
PORTUGAL	BUILDING	OFFICE AREA (m²)	WAREHOUSE AREA (m²)
VGP Park Sintra	A	built to suit	12,000
	B	built to suit	6,500
VGP Park Loures II	A	built to suit	25,000
	B	built to suit	28,000
VGP Park Vila Nova de Gaia	A	built to suit	18,000
	B	built to suit	10,500
	C	built to suit	15,500
	D	built to suit	18,000
	E	built to suit	15,500
	F	built to suit	15,000
VGP Park Famalicão	A	built to suit	40,500
	B	built to suit	18,000
HUNGARY	BUILDING	OFFICE AREA (m²)	WAREHOUSE AREA (m²)
VGP Park Budapest	C2	built to suit	18,396
VGP Park Budapest Aerozone II	A	built to suit	47,725
	B	built to suit	17,060
	D	built to suit	26,397
	E	built to suit	6,660
	F	built to suit	12,452
VGP Park Kecskemet	H	built to suit	6,912
VGP Park Győr Gamma	D	built to suit	34,925

SERBIA	BUILDING	OFFICE AREA (m²)	WAREHOUSE AREA (m²)
VGP Park Belgrade	C	existing	35,133
	D1-L1	existing	42,407
	D1-L2	existing	4,663
CROATIA	BUILDING	OFFICE AREA (m²)	WAREHOUSE AREA (m²)
VGP Park Split		built to suit	74,186
VGP Park Lučko-Zagreb	A	under construction	26,558
FRANCE	BUILDING	OFFICE AREA (m²)	WAREHOUSE AREA (m²)
VGP Park Rouen	CD	built to suit	71,252
	E	built to suit	16,739
DENMARK	BUILDING	OFFICE AREA (m²)	WAREHOUSE AREA (m²)
VGP Park Vejle	A/B	built to suit	40,176
	C	existing	5,592
	E	built to suit	13,157
VGP Park Odense	A	built to suit	23,334
	B	built to suit	52,291
	C	built to suit	26,248
	D	built to suit	9,789
VGP Park Copenhagen Køge	A	built to suit	4,093
	B	built to suit	7,681
	C	built to suit	11,515
	D	built to suit	10,647
	E	built to suit	9,409
VGP Park Copenhagen Greve	A	built to suit	5,629
	B/C	built to suit	12,933
VGP Park Copenhagen Greve North	A	built to suit	12,622
	B	built to suit	23,921
	C	built to suit	38,976
	D	built to suit	14,649
UNITED KINGDOM	BUILDING	OFFICE AREA (m²)	WAREHOUSE AREA (m²)
VGP Park East Midlands	1–4	built to suit	77,500

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What's going on


VGP Park Ústí nad Labem City, Czech Republic


VGP Park Giessen am Alten Flughafen, Germany


VGP Park Ústí nad Labem City, Czech Republic


VGP Park České Budějovice, Czech Republic


VGP Park Magdeburg, Germany


VGP Park Fuenlabrada, Spain


VGP Park Graz, Austria

VGP Location³

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