



# News Release

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## 3D Systems Partners with The Culinary Institute of America to Advance Food 3D Printing

- Announces collaboration with The Culinary Institute of America for education, development, and deployment
- Establishes beta program run by The Culinary Institute of America for 3DS' professional line of food 3D printers
- Expands The Sugar Lab to include fellowship and internship programs for The Culinary Institute of America faculty and students

**ROCK HILL, South Carolina, December 30, 2014** – [3D Systems](#) (NYSE:DDD)

announced today a partnership with [The Culinary Institute of America](#) (CIA) to provide faculty and students the opportunity to explore the intersection of 3D printed food and artisan culinary methods. Together, 3DS and the CIA plan to develop a series of educational collaborations and commence a beta program for the ChefJet™ Pro culinary 3D printer.

“Our collaboration with the CIA provides the culinary community with a unique opportunity to explore and experience the open-ended possibilities of fusing 3D food printing with traditional culinary arts,” said Avi Reichental, President and CEO, 3DS. “Together we plan to advance culinary arts through education, exploration, and experimentation by introducing 3D printing into the professional kitchen.”

This joint collaboration includes the development of a series of conferences and seminars for the CIA community supported by new state-of-the-art food 3D printing technologies located at CIA campuses. Additionally, 3DS plans to provide CIA students with fellowship and internship programs at The Sugar Lab, its Los Angeles based 3D printing culinary innovation center.

3DS has broken ground on its hybrid digital kitchen and event space, located in the heart of one of Los Angeles' up-and-coming cuisine corridors, and plans to open it to the public in the spring of 2015. The company plans to outfit its culinary innovation center with its latest food printers and invite pastry chefs, mixologists, and molecular gastronomists to collaborate in creating new food experiences. 3DS will also host frequent events for leaders in the hospitality, event, and culinary communities, as well as symposiums and master-classes that explore and shape the wide-open landscape of 3D printed food. 3DS plans to expand the availability of 3D printed confections and edibles via its [Cubify](#) online platform with the opening of the culinary innovation center.

"Through our partnership with 3D Systems, The Culinary Institute of America will elevate 3D printing technology by integrating it into our curriculum so that current CIA students, alumni, and culinary professionals can have access to this new platform in the future," explained Dr. Tim Ryan, President of the CIA. "I am excited to see how this technology will open opportunities to chefs as they explore its creative, design, and functional capabilities using new techniques that will integrate 3D printing into the professional kitchen."

The CIA plans to commence an intensive beta testing program with 3DS' ChefJet Pro, the world's first professional-grade food 3D printer, which is designed to improve the design and printing experience for professional kitchens. The full-color ChefJet Pro will be food certified and produce edible 3D printed confections—from custom candies to ornate cake toppers. Built from 3DS' ColorJet Printing (CJP) technology, the ChefJet Pro is equipped with intuitive, chef-friendly Digital Cookbook software and creates intricate candies and sweets with a variety of flavor options. The ChefJet Pro is expected to be available in the second half of 2015.

### **Press Event and Demonstration at International CES 2015**

3DS and the CIA plan to host a press event at International CES 2015 on Wednesday, January 7 from 3–4 p.m. PST in 3DS' booth at the Sands Expo, Booth 72225. Join Avi Reichental, President and CEO of 3DS, and Dr. Tim Ryan, President of the CIA, for a

discussion on the future of food and the intersection of 3D technology and the culinary arts. There will also be a demonstration of traditional confection artistry fused with 3D printing. Media interested in attending can send requests [here](#).

Learn more about 3DS' commitment to manufacturing the future today at [www.3dsystems.com](http://www.3dsystems.com).

### **About The Culinary Institute of America**

Founded in 1946, The Culinary Institute of America is an independent, not-for-profit college offering associate and bachelor's degrees with majors in culinary arts, baking and pastry arts, culinary science, and applied food studies, as well as certificate programs in culinary arts and wine and beverage studies. As the world's premier culinary college, the CIA provides thought leadership in the areas of health & wellness, sustainability, and world cuisines & cultures through research and conferences. The CIA has a network of 47,000 alumni that includes industry leaders such as Grant Achatz, Anthony Bourdain, Roy Choi, Cat Cora, Dan Coudreaut, Steve Ells, Johnny Iuzzini, Charlie Palmer, and Roy Yamaguchi. The CIA also offers courses for professionals and enthusiasts, as well as consulting services in support of innovation for the foodservice and hospitality industry. The college has campuses in Hyde Park, NY; St. Helena, CA; San Antonio, TX; and Singapore.

### **About 3D Systems**

3D Systems is pioneering 3D printing for everyone. 3DS provides the most advanced and comprehensive 3D design-to-manufacturing solutions including 3D printers, print materials and cloud sourced custom parts. Its powerful digital thread empowers professionals and consumers everywhere to bring their ideas to life in material choices including plastics, metals, ceramics and edibles. 3DS' leading healthcare solutions include end-to-end simulation, training and integrated 3D planning and printing for personalized surgery and patient specific medical and dental devices. Its democratized 3D design and inspection products embody the latest perceptual, capture and touch technology. Its products and services replace and complement traditional methods with

improved results and reduced time to outcomes. These solutions are used to rapidly design, create, communicate, plan, guide, prototype or produce functional parts, devices and assemblies, empowering customers to manufacture the future.

### **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 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 Medical Modeling pioneered virtual surgical planning (VSP) and its services are world-leading, helping many thousands of patients on an annual basis.

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 [www.3dsystems.com](http://www.3dsystems.com).