

## INTRODUCING THE BELGIAN PORK GROUP

## **Belgian Pork Group positioning**

- High quality, internationally appealing and broad pork meat product portfolio 1.
- 2. Strong partner for domestic and international customers
- 3. Strategically located, customer dedicated and highly certified production facilities
- Partnering with farmers ensuring continuous supply, quality and traceability 4.
- 5. Fully dedicated to food safety, transparency and animal welfare
- 4<sup>th</sup> generation family owned company, strong organisation with skilled employees 6.

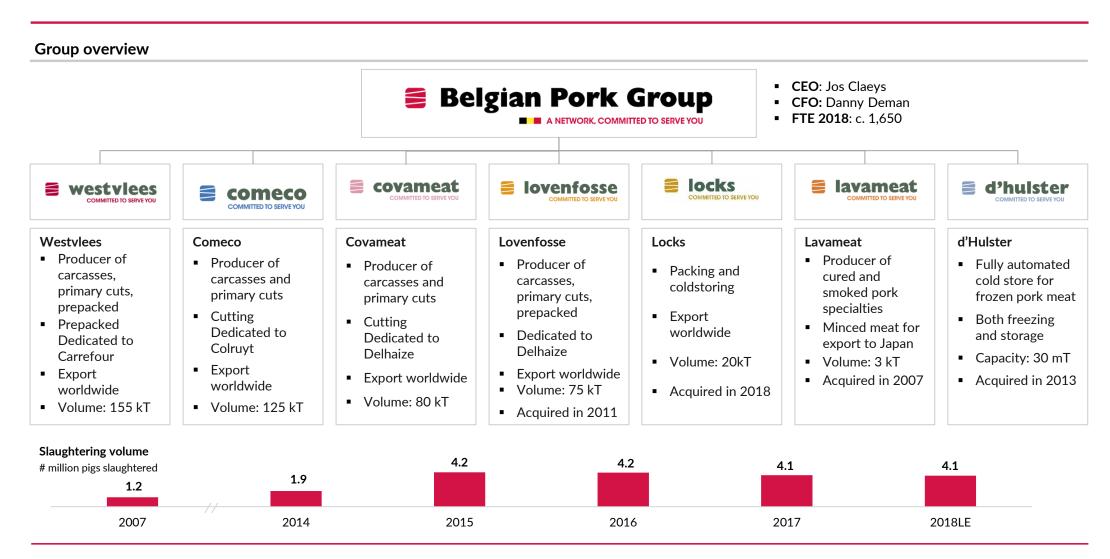
We serve our customers with the highest quality pork meat products whilst ensuring sustainable production of pork and strengthening our market position in a cost-effective way



Founded in 2015 by combining Westylees and Covalis Majority shareholder Family (80+%)

Consolidated net sales 2018LE<sup>1</sup> **EUR 750m** 

# A LEADING NETWORK OF SIX DEDICATED PRODUCTION COMPANIES



The Belgian Pork group has a rich history and a proven track record in slaughtering, cutting and processing over 4 m pigs per year

## **Product portfolio**



#### Slaughtering third parties



5th Quarter



68 kT 70% Fresh / 30% Frozen

#### Pork cuts<sup>1</sup>



135 kT 80% Fresh / 20% Frozen

#### Carcasses



100% Fresh

We offer a high quality, internationally appealing and broad pork meat product portfolio ranging from carcasses and primary cuts to fresh and frozen further processed meat products

## Pork cuts product portfolio

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Minced meat



Meal components



Convenience meat



Ready-to-eat1

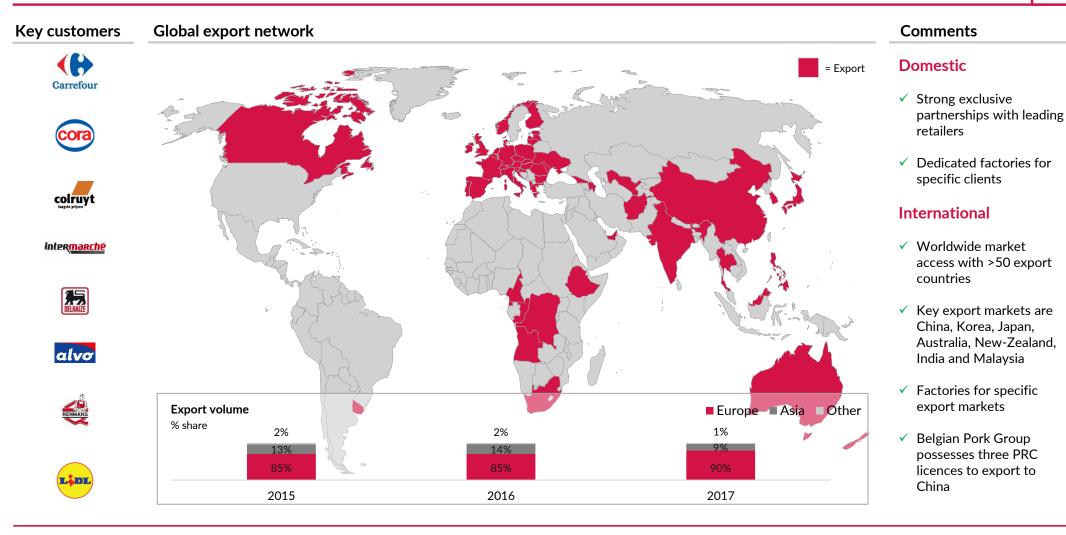


Salads<sup>2</sup>



22 kT 100% Fresh

Our pork cuts are further processed into a wide range of high quality value-added meat products



We leverage strong partnerships with leading domestic and international customers and have a global distribution network

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### Manufacturing footprint



#### Westrozebeke, BE

- Carcasses (30%), cutting (70%)
- 26k slaughtered pigs per week
- PRC certified



## Staden, BE

- cured and smoked pork specialties
- Minced meat for export to Japan



#### Wijtschate, BE

- Carcasses (68%), cutting (32%)
- 18k slaughtered pigs per week



Moorslede, BE

PRC certified

Freezing & storing

600 ton/week

freezing, storing

capacity of 3 kton



#### Meer. BE

- Carcasses (79%), cutting (21%)
- 21k slaughtered pigs per week
- PRC certified



#### Aubel, BE

- Carcasses (34%), cutting (66%)
- 12k slaughtered pigs per week
- PRC certified



#### **Ghent. BE**

- Packing & coldstoring
- 350 ton/week packing and storing
- PRC certified











d'huister

22.633m<sup>2</sup>















We operate six strategically located, state-of-the-art production facilities certified to highest industry and veterinary standards

**Belgian Pork Group** 

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## Sourcing highlights

- ✓ We control supply through direct sourcing
   Our large cooperative network of farmers warrants continuous supply
- ✓ We source regionally (buy Belgium)
   Significant part is sourced regionally from farmers directly within a radius of 30km
- We regard farmers as key partners
   Our farmers are part of our capital structure and vital to supply continuity / traceability
- ✓ Breeding occurs through our specifications

  We impose strict specifications on the breeding scene we work with
- We provide veterinary support
   Our farmers are supported by our own veterinaries to ensure quality
- ✓ We are advocates of anti-biotic free
   At the farm, pigs are screened on anti-biotics before entering our facilities

# Key sourcing areas



We control raw material supply through partnering with dedicated farmers ensuring continuity, quality and animal welfare

#### **Our commitments**



#### We are committed to

- ✓ Strong customer relationships
- ✓ Tailor-made solutions for win-win partnerships
- ✓ New Product Development
- ✓ R&D
- Continuous investment in automation and capacity
- Diverse possibilities of labelling and packaging products



## We present answers on

- ✓ Animal husbandry and welfare
- ✓ Environmental impact
- ✓ Health implications
- ✓ Flexitarianism



## We do so by a custom approach

- ✓ Stimulation
- ✓ Chef
- ✓ Convenience
- ✓ Taking care
- Enjoying life
- ✓ Impulsiveness

We are in the meat business which requires integrity and transparency and does not allow mediocrity

### Our 4P's approach

The "Taste & Welfare Guaranteed" label is the result of years of dedication...



...to human and animal welfare, quality and sustainability



#### **Planet**

Our "Taste & Welfare guaranteed" label stands for concrete actions to reduce our ecological footprint



## People

Our people are our key assets and ambassadors. We make sure that they can prosper in a safe and positive environment



## Pig

Our health management is based on improving overall welfare and quality of the pigs



#### **Product**

With respect for tradition and craft we provide our clients with products of superior quality and great taste

The "Taste & Welfare Guaranteed" quality label guarantees our partners, clients and consumers that our meat is of excellent quality, has a superior taste, and is produced with the highest respect for the environment

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# Coordination and control team Organisational structure Jos Claeys (1966) Chief Executive Officer coco 4<sup>th</sup> generation Radar Radar lovenfosse comeco Danny Deman (1967) Chief Financial Officer Since 1990 Chris Hamerlinck (1969) Chief Operating Officer Radar Since 1991 Radar Luc Verspreet (1959) Chief Commercial Officer

Our management team embodies a wealth of pork processing experience and is backed by a strong organisation with skilled employees

Since 1984

#### **Growth strategy towards 2022**

#### **Our mission**



✓ We serve our customers with the highest quality pork meat products whilst ensuring sustainable production of pork and strengthening our market position in a cost-effective way

#### Our strategic objectives



- ✓ **Industry leadership**: realise returns well-above the market
- ✓ NPD and tailor-made pork solutions: offer a healthy solution for any dining occasion
- ✓ **Operational excellence**: further automation for key products, optimise efficiency and utilisation

## **Customers and products**

- Leverage strong partnerships and major market share with key customers
- Strengthen our leading position in carcasses, primary cuts and processed meat products
- Control sourcing of highest quality and premium inputs
- ✓ Optimize full and well-balanced product assortment

## Markets and geographies

- ✓ Strengthen leading position in Belgium (situated in the middle of province areas; widespread in the whole country)
- √ Thought leadership and network
- ✓ Leverage international market access to benefit from exports worldwide

## **Operations**

- Cost-competitive due to scale and expertise
- ✓ Controlling the supply chain
- Adherence to highest quality certifications, hygiene and people integrity
- Maintain excellent relationship with unions

The Belgian pork group has enacted a customer focused strategy to deliver sustainable growth towards 2022

