

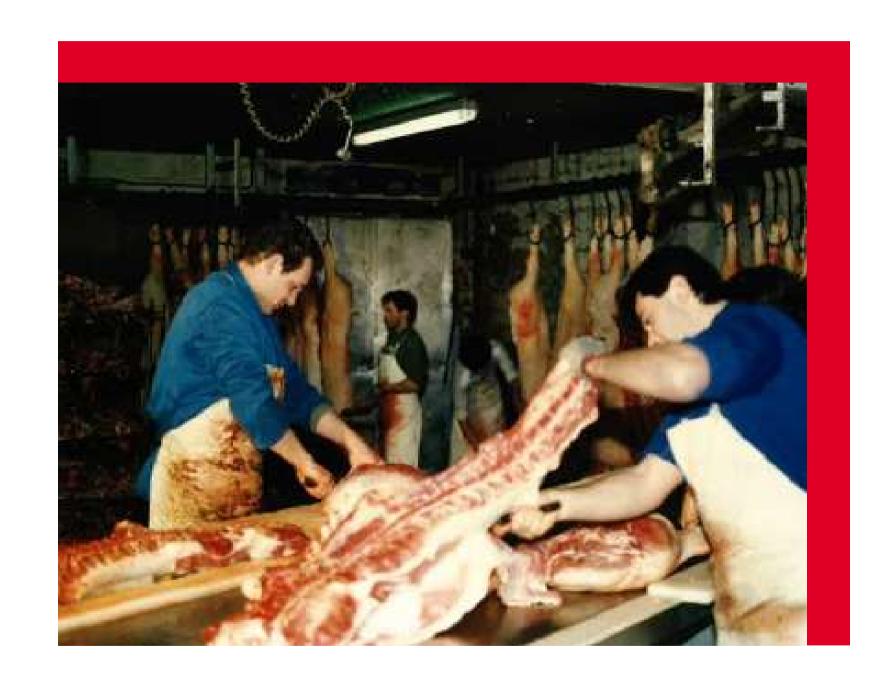


- 1. HISTORY
- 2. LOCATION
- 3. VISION/VALUES/MISSION
- 4. FUTURE
- 6. PRODUCTION
- 7. GENETICS
- 8. QUALITY CERTICATES
- 9. 5'R PHILOSOPHY
- 10. SOCIAL NETWORKS

WHOWEARE

Friselva is a slaughterhouse and cutting plant of pork meat and byproducts with a long corporate tradition in the sector dating back to 1950

70 years of experience



Miquel Ramiō Serra started his activity as a cattle dealer.	Miquel Ramió Serra established Procarsa. a cutting room. in Sant Jordi Desvalls. The current CEO joined the company.	Acquisition of Fricarn SA Merger of the facilities. slaughterhouse and cutting room in the new facilites located in Riudellots de la Selva. The company was renamed Frio de la Selva SA.	Spain's accession to the European Economic Community.	First slaughterhouse in Spain to be certified in ISO 14001.	The company is renamed Friselva. First sales in Germany and France
1950	1975	1981	1985	2000	2001
Baro's new facilities investment				Incorporation of Tripnet into the group	
The HACCP certificate is obtained	Japan's export homologation	Korea's export homologation	BRC and IFS Certificates are obtained	Approval to export to China	Animal Welfare certification
2003	2005	2006	2009	2010	2011
					Growcrops market consolidation
Traceability System with Calitax is approved and certified	Start exportations to New Zeland and Urugay	Friselva is certified with SAE	Fertilizers production plant opening	Start exporting to Mexico	3rd generation Incorporation
2013	2014	2016	2017	2018	2019

AGROALIMENTARI MEAT GROUP









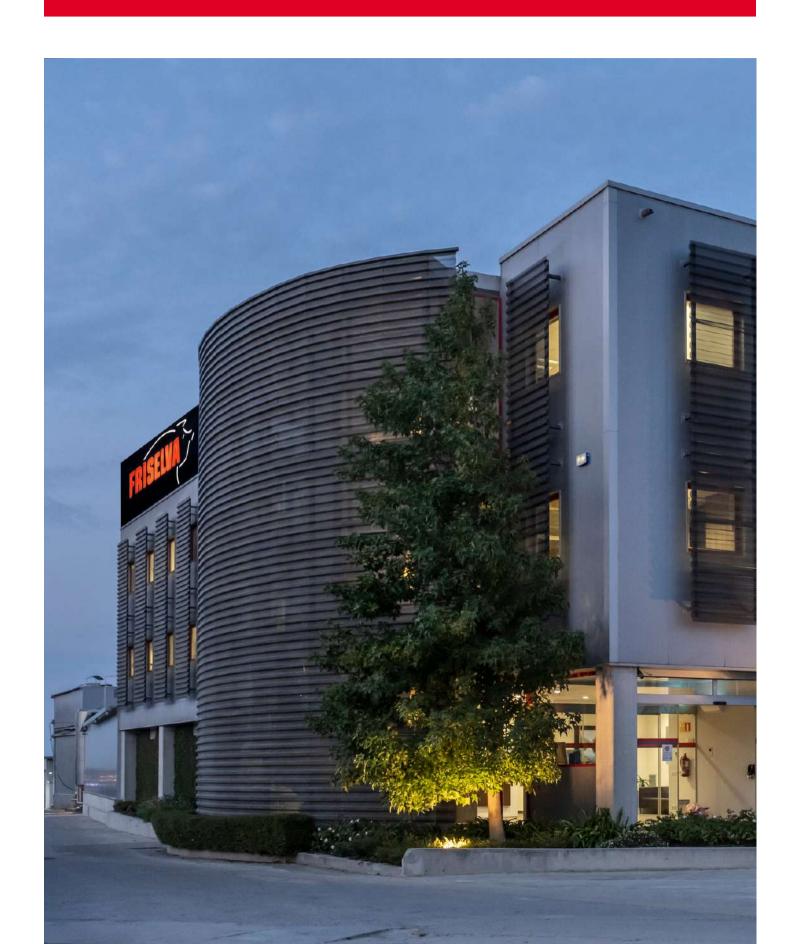
OUR GROUP

Friselva is part of the AGROALIMENTARI MEAT GROUP. Its activity in the agri-food sector has evolved and currently consists of: manufacture of animal food. production and fattening of animals on our own farms. slaughterhouse, cutting room, tripe, edible fats and proteins, as well as the elaboration of sausages, meat and fillets prepared in different packagings and presentations depending on each client. Friselva believes in circular economy and the efficiency of the vertical integration of our chain value so we recently added a fertilizers production plant in order to give value to our residues and feed back our planet.

OUR FACILITIES

FRISELVA is located in Riudellots de la Selva in Girona Province. 1 hour away both from french border and Barcelona Port/Airport. Girona region is the main cluster of meat producers in Spain and one of the largest in EU.





GOING FORWARD

The Group is actively working in the following strategic drivers

CUSTOMERS

focus on developing products to deliver healthiest, tastiest & convenience to consumers and customers

GLOBALIZATION

from exporter to a true global player

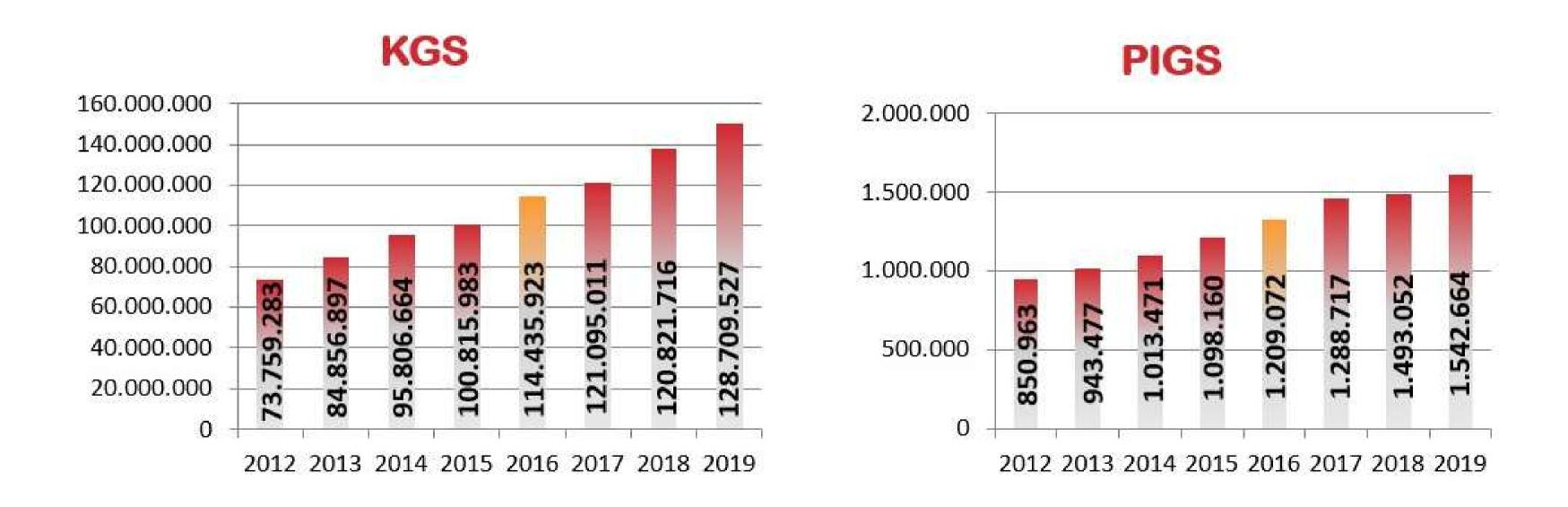
SOURCING

50% of pigs processed will be breeded by the group SUSTAINABILITY

financially & environmentally

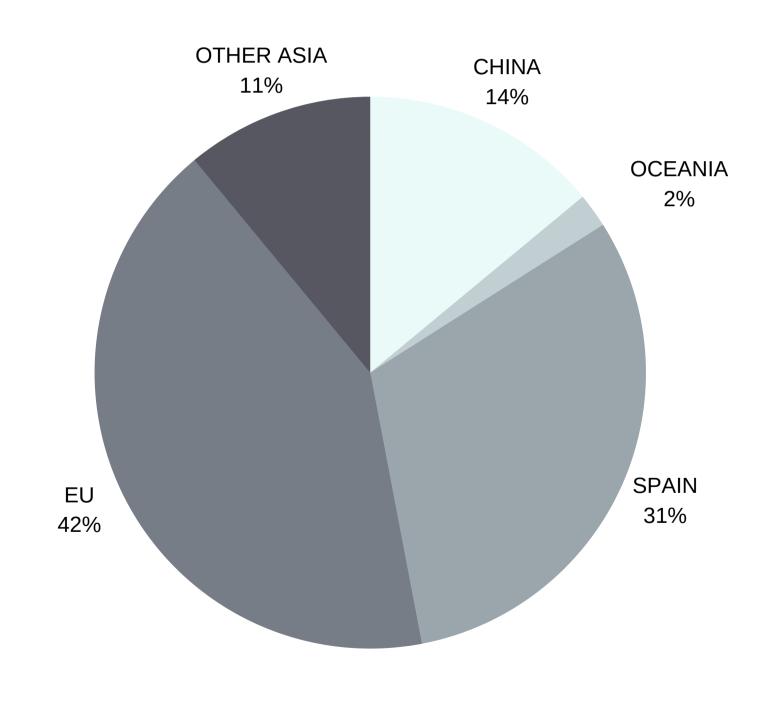


FRISELVA EVOLUTION

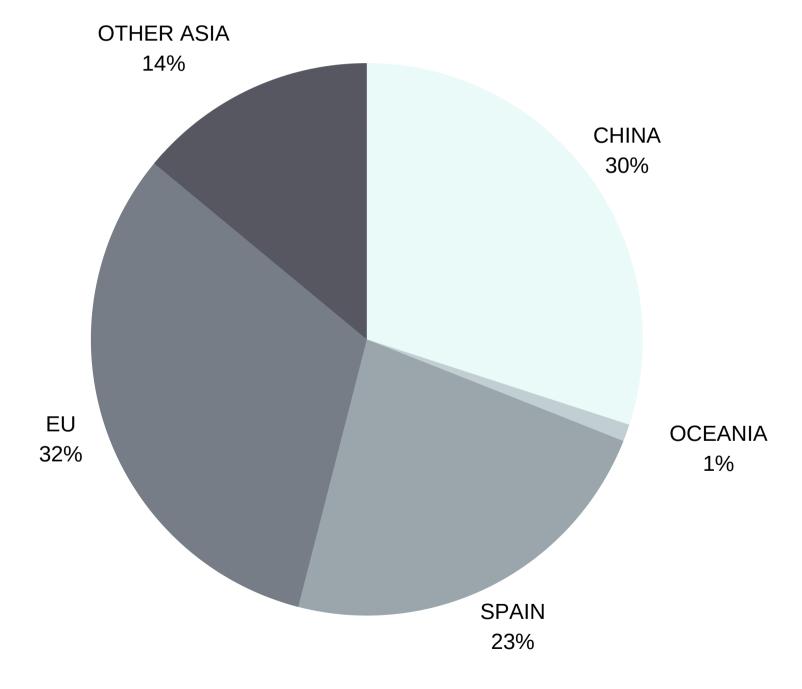


Production doubled over the last 10 years

CURRENT DISTRIBUTION OF OUR MARKETS



2018



2019

W O R L D W I L D E M A R K E T S











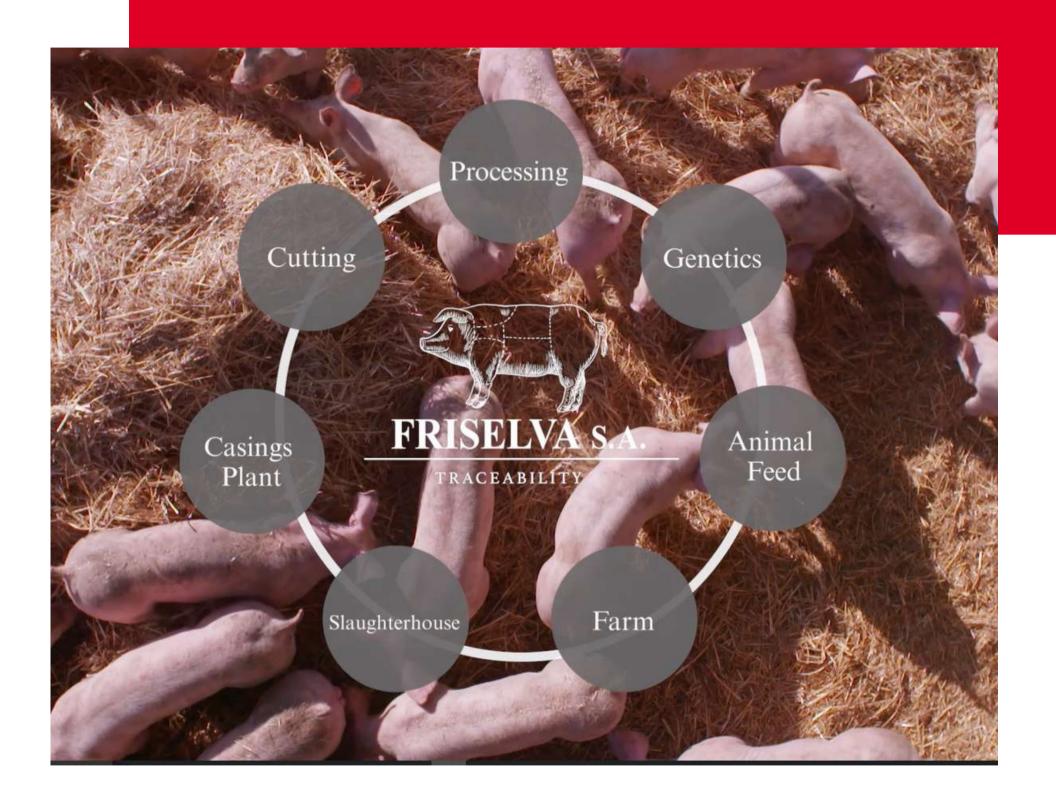


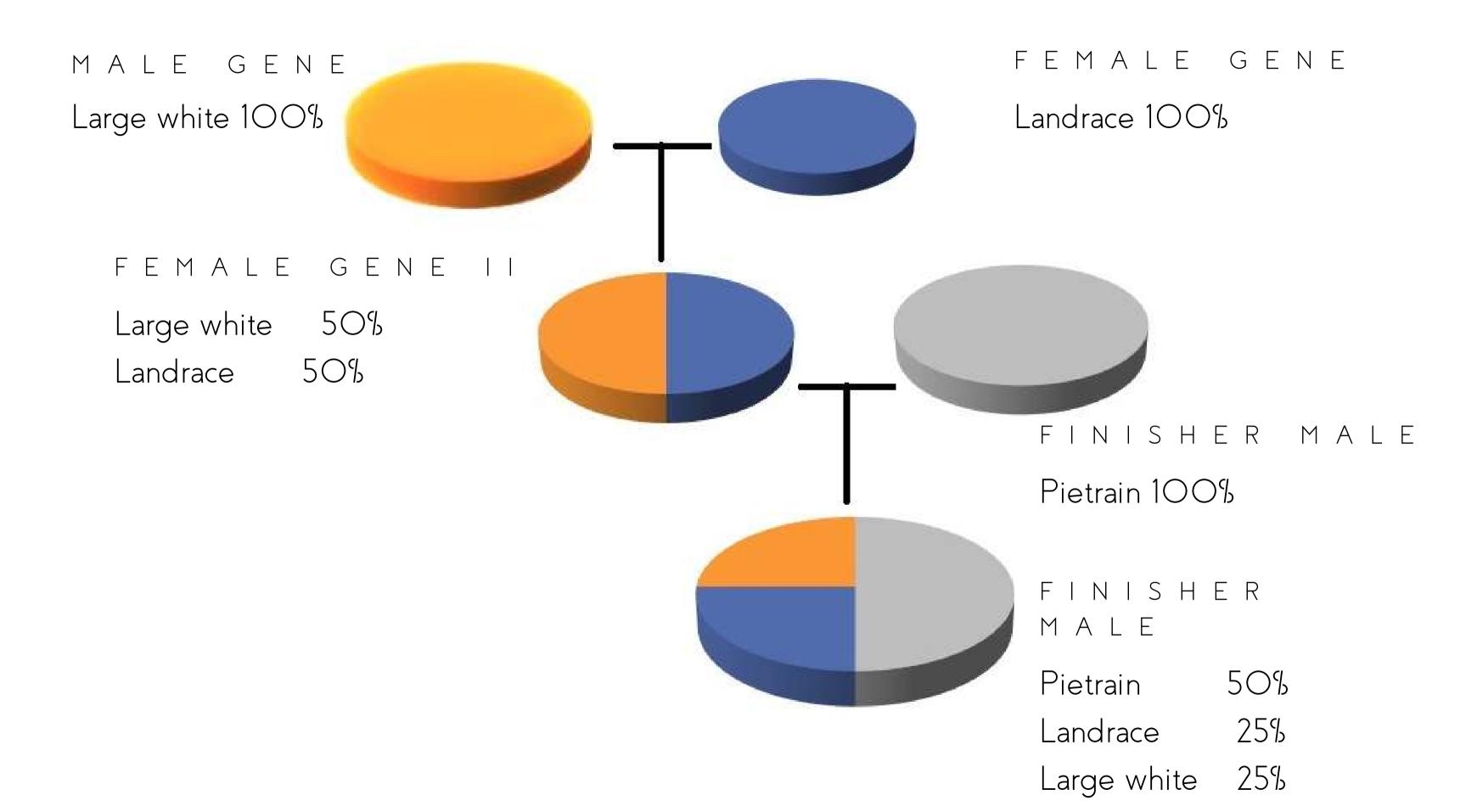


TRACEABILITY

It's an important aspect in order to contribute to food safety. We are able to track our products along the whole chain.

ES 10.04425/GE C.E.





CUSTOMER PROFILE



Manufacturer



DesignWholesale Distributor



HORECA



Butcher



Supermarkets

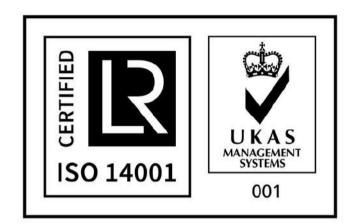
AUCHAN
CARREFOUR
KAUFLAND
METRO



Food Safety

CERTIFICATED







AENOR



Nº EXP. SAE 093

The list of certified products is available at www.saicaec.com



TP-13.601

REPAIR

REUSE

RECYCLE

RE - T H I N K
how to optimise our resources continuoustly

Our
commitment
with the
environment





THANK YOU for your attention