

THE LARGEST POULTRY PRODUCER IN THE BALTICS

Vertically integrated Group

#1 Largest agribusiness and food company in the Baltics

Founded in

1991

4 business Segments

33 years In grain and oilseeds trade Listed on Nasdaq Vilnius **2010**

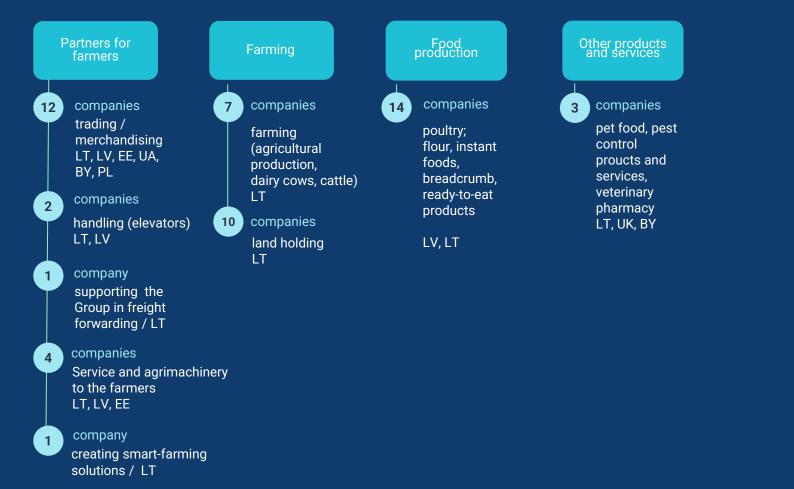
>60 different locations

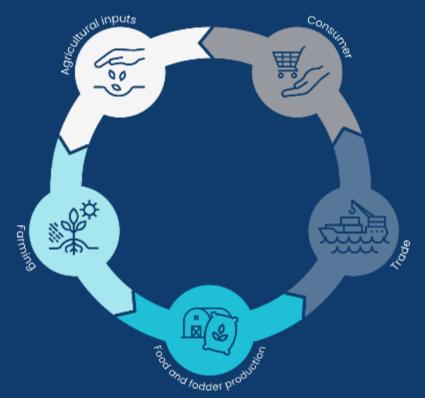
31 years of cooperation with farmers





Group's businesses





Business cover the entire production chain from farm to fork

A Significant Player in food value chain in the region

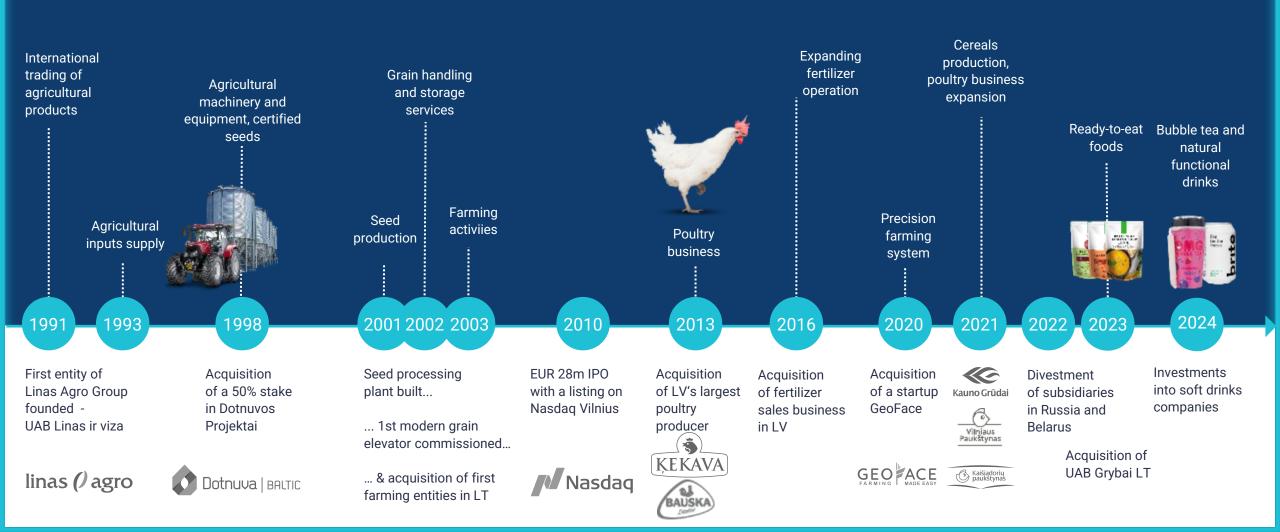








Key Milestones



Poultry business Latvia

Established	1967
Production volume	35 844 t
Turnover	109 mln Eur
Employees	>1100





KEKAVA FOODS PRODUCTION PLANTS

RĪGA

Processing plant for salted, roasted and breaded products



LV A002845 EK **ĶEKAVA**

- 93 ha
- Raised without antibiotics
- 30 parent stock houses
- Hatchery
- Slaughterhouse and cut-up plant for fresh and frozen meat
- Head office



BAUSKA

35 ha 36 broiler houses Hatchery Feed mill plant



Poultry business Lithuania

Established	1964
Production volume	75 462 t
Turnover	182 mln Eur
Employees	>2000





OUR PRODUCTION PLANT



LT 41-28 EB

- Hatchery
- Broiler houses
- Processing plant for breaded products
- Slaughterhouse and cut-up plant for fresh and frozen meat



Full production cycle

FEED MILL FACTORY

Production of complete 100% vegetarian feed, buying-in of grains from local farmers

EGG HATCHING IN INCUBATOR Collected eggs from the parent flocks ared taken to the incubators

OWN FARMS

On poultry farms is growing ROSS-308 chicken breed brand, strictly complying with the EU animal welfare requirements

SUPPLY

We take care of the logistics of our products to retail chains and stores (50+ countries)



PARENT STOCK

Parent flock of birds for fattening is reared freely in our poultry house CHICKEN FROM LOCALLY LAID EGGS Day-old chicks are supplied to our poultry houses

PRODUCTION

We work to the highest standards. Our slaughterhouse is BRC certified, AA level.



Free from salmonella

Veterinary surveillance and control

- PFK veterinarian & FVS (Food and veterinary service)
- Self-control and animal welfare

Salmonella control

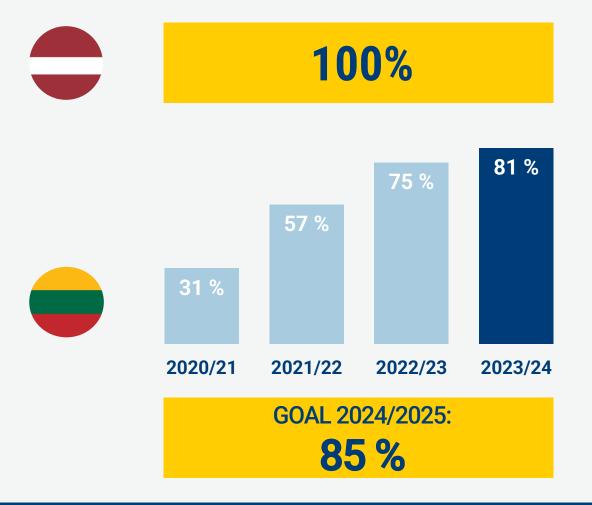
- Developed procedures in every chain of production based on: Methodology, Training, Tools, Sampling
- Vaccination of parent stock
- Own production control laboratory accredited according to
- LVS NE ISO/IEC 17025 standard Salmonella control method (manure, swab) LVS EN ISO 6579:2003/A1:2007

Strict biosecurity measures

- Disinfection of all incoming and outcoming vehicles
- House cleaning and disinfection after each flock
- Hygiene procedure for broiler house workers and visitors
- Biosecurity request for staff (internal hygiene, working regulations, transport movement)



Raised without antibiotics



RAISED WITHOUT ANTIBIOTICS



HALAL certification

Certified by is one of the biggest Halal Certification Bodies in the world - World Halal Trust Group



WORLD HALAL TRUST GROUP SLAUGHTERING PROCEDURE

- The act of slaughtering is done with intention in the name of Allah and not for other purposes.
- 'BISMILLAH ALLAHU AKBAR' is recited by the slaughterer before slaughtering of each bird.
- Each shift consists out of 3 certified slaughtermen and 1 certified Halal checker, who checks the quality of each slaughter and either approves it as Halal or rejects and utilises the bird.



Certificates



ISO 22000

is an international standard designed to ensure food supply chain safety worldwide, it demonstrates our ability to control food safety hazards and ensure that food is safe for human consumption.



is an international Food Safety

Management Systems standard, and is

one of the GFSI recognized certification

processors to follow in order to build an effective food safety management system.

schemes. It contains requirements for food

BRC



The HALAL certificate confirms that the food meets all the most important Islamic dietary rules.



International Featured Standard (IFS) Food

is a GFSI-recognised standard for certifying the safety and quality of food products and production processes.



Good Manufacturing Practices (GMP) certification

ensures the integrity of our food manufacturing process as well as compliance with food safety regulations.



The Roundtable on Sustainable Palm Oil (RSPO)

is a global, multi-stakeholder initiative on certified sustainable oil palm products.

The FSSC 22000

Certification 22000

Food Safety System

Food Safety System Certification

provides a framework for effectively managing our organization's food safety responsibilities. FSSC 22000 is fully recognized by the GFSI and is based on the existing ISO Standards.



Poultry supply is approved by global restaurant chain KFC. In 2016, Vilniaus and Kaisiadorių Paukstynas were granted

the KFC certificate

for maintaining the highest standards of chicken welfare.



National quality signs



The following product groups produced by Kekava Foods are certified: fresh chilled and frozen chicken meat, as well as fresh chilled/frozen chicken subproducts. The green spoon indicates that products made by us comply with the highest requirements of the National Food Quality Scheme.



Vilniaus Paukštynas is the first chicken producer certified according to the new national food quality (NKP) system.

That Vilnius Poultry has successfully passed NKP audits and has NKP certificates is marked by the "National quality Lithuania" sign, which you can find on product packaging. The "National quality Lithuania" sign confirms that the quality of the products exceeds the standards set by the European Union (EU) and national legislation. These products meet safety, animal welfare and health and environmental requirements and have special characteristics due to certain farming or production methods.





Our sustainability strategy 4Hearts Four Hearts a'cola

In our operations, we adhere to the principles of the United Nations Global Compact and the Group's Sustainability Policy, which encompasses the four pillars of sustainable development:





We aspire to be a trusted partner, an employer of choice, and a trailblazer in sustainable business practices that bring tangible benefits to the community, society, and the world.



Export destinations

NORDIC COUNTRIES

- Sweden
- Finland
- Denmark
- Norway
- Iceland

EUROPE

- France
- Germany
- Netherlands
- Italy
- The United Kingdom
- SpainIreland
- Belgium
- Romania
- Austria
- Switzerland
- Cyprus

ASIA

- Republic of Korea
- Japan
- Viet Nam
- Hong Kong
- Kyrgyzstan
- Uzbekistan
- Kazakhstan
- Tajikistan

OCEANIA

- French Polynesia
- New Caledonia

AFRICA

- Gambia
- Sierra Leone
- Mozambique
- Equatorial Guinea
- Gabon



Ukraine

Poland

Georgia

Czechia

Hungary

Slovenia

Albania

Greece

Bulgaria

Moldova

Republic of North

Macedonia

The products are exported to more than 50 countries Our products

Fresh chicken meat

Frozen chicken meat

Roasted chicken products

Individually Quick-Frozen Chicken Meat (IQF)

Ready-to-eat products

Marinated products



FRESH CHICKEN MEAT PRODUCTS



Gastro trays chilled

RANGE OF DIFFERENT CUTS ARE BEING PREPARED

PACKAGING:

- Gastro trays size: 2,5 kg till 5 kg
- Carton size: 5 and 10 kg
- Shelf life: 9 till 12 days





Retail trays chilled

RANGE OF DIFFERENT CUTS ARE BEING PREPARED

PACKAGING:

- Retail trays size: 0,8 1 kg
- Carton size: 8 trays/6,4 kg
- Shelf life: 9 till 12 days







Retail trays chilled



RANGE OF DIFFERENT CUTS ARE BEING PREPARED

PACKAGING:

- Retail trays size: 400 800 g
- Carton size: 8 trays/3,2 6,4 kg
- Shelf life: 10 till 12 days





FROZEN CHICKEN MEAT PRODUCTS



Frozen products with added water IQF



Packaging size: 2 kg Packaging type: Bag / IQF frozen



Natural frozen products IQF

RANGE OF DIFFERENT CUTS ARE BEING PREPARED

Packaging size: 1-2,5 kg Packaging type: Bag / IQF frozen







Frozen products

Frozen offals

Packaging size: 500 g Packaging type: Trays/Carton box



Frozen chicken feet

Packaging size: 1 kg Packaging type: Bag/Carton box





ROASTED CHICKEN PRODUCTS, NUGGETS





Roasted products IQF frozen

- Roasted chicken breast fillet
- Roasted chicken breast inner fillet
- Roasted chicken breast fillet cubes
- Roasted chicken breast fillet strips
- Roasted chicken breast fillet slices
- Roasted chicken thighs meat strips



Packaging size: 0,5 - 2,5 kg bag Packaging type: carton box 5-10 kg



Ready to eat / IQF frozen

Breaded products

Different in colors, sizes and tastes. Mixes with various sizes of corn flakes makes our product even more crunchy.

Tempura coated products

Tempura coated products are extra crispy, light and tasteful. Juiciness and firmness guaranteed.

Southern fried coated products

Produced by unique type of flour breading system that makes product crispy, juicy, tasty and nice looking.

Packaging size: 0,4 - 2,5 kg bag Packaging type: carton box 5-10 kg





SEMI FINISHED PRODUCTS



Minced meat products

Minced meat

Chicken breast fillet (84%/80%/75%) Chicken thigh meat without skin 74%

Packaging size: chilled (7 days) 0,4-2,5kg / Frozen (365 days) 1-2,5 kg Packaging type: tray (chilled) / bag (frozen)

Mechanically separated meat
Frozen (90 days) 10-15 kg
Packaging type: bulk





Skewers chilled

- Produced from minced meat
- Produced from thigh meat

Packaging size: 0,48 kg Packaging type: Tray Shelf life:10-12 days - *optional frozen





Slow cooked products

- Half chicken
- Leg quarters
- Fillet
- Thigh meat

Packaging size: 400 – 1200 g Packaging type: Cooking bag/Carton box Shelf life: 90 days - *optional frozen





Frozen chicken frankfurters

Classic

Hot & Spicy

Packaging size: 0,34 kg Packaging type: Vacuum Shelf life: 18 months









www.topchoicepoultry.eu www.poultry.eu

