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**TOP
CHOICE
POULTRY**



IT'S ALL ABOUT THE CHICKEN



**KEKAVA
FOODS**



**Vilniaus
Paukštynas**

part of a'kola GROUP

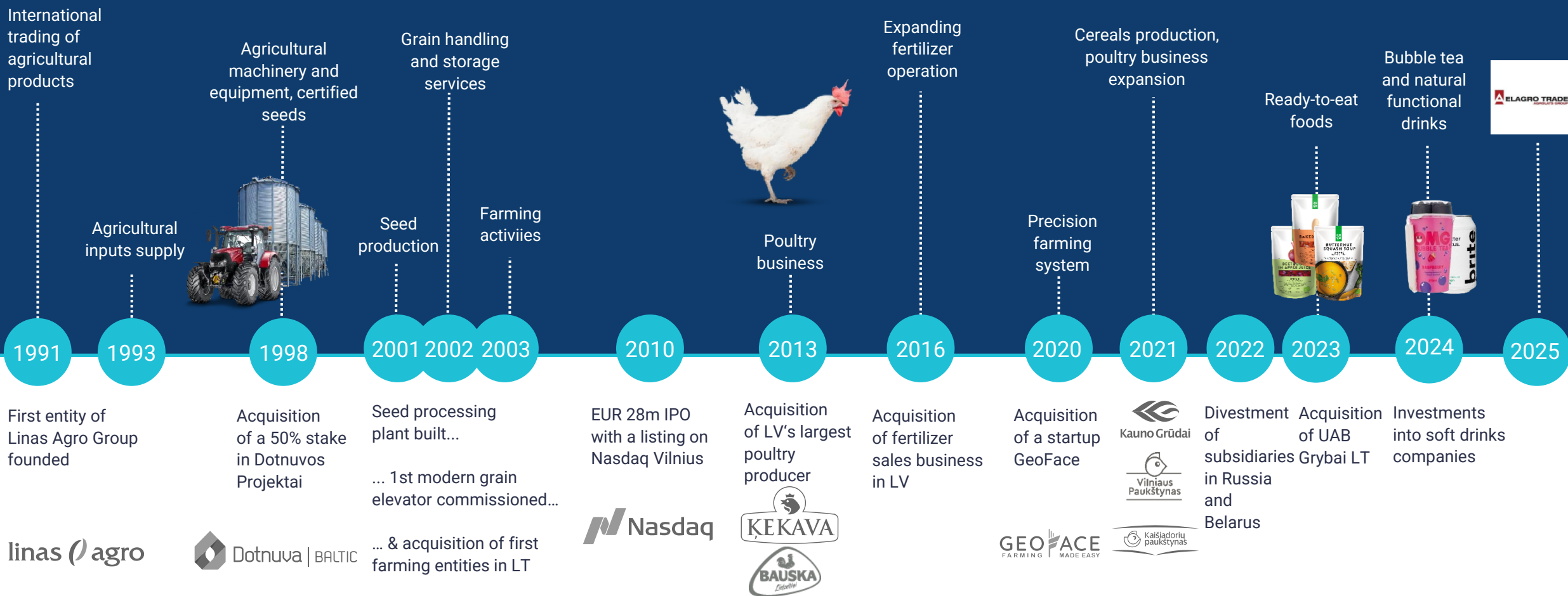


THE LARGEST POULTRY PRODUCER IN THE BALTICS

35 years creating value

1.6 Revenue
Billion EUR

#1
Largest agribusiness and
food company in the Baltics



Poultry business Latvia

Established	1967
Production volume	37 000 t
Turnover	120 mln Eur
Employees	>1100



RĪGA



- Processing plant for salted and roasted products



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

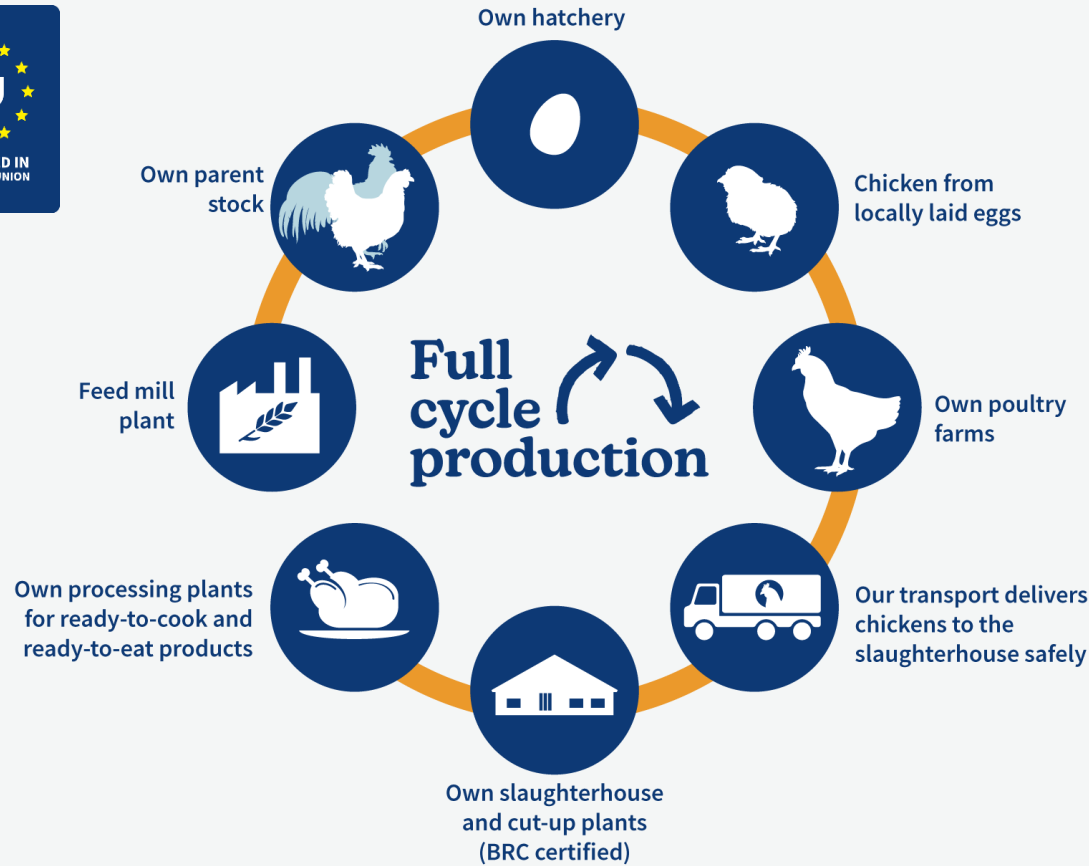
Established	1964
Production volume	75 000 t
Turnover	200 mln Eur
Employees	>2000



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



Full production cycle



Full cycle production - guaranteed reliability

Our complete oversight of the production chain – from farm to finished product – gives us the flexibility to plan effectively. Customers can trust that their supply will remain stable and predictable, free from sudden changes.



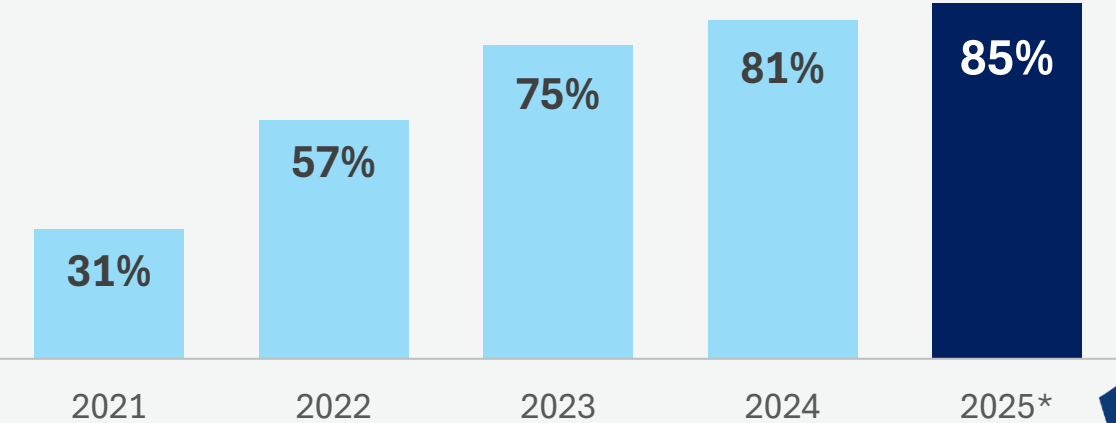
Raised without antibiotics



100%*



GOAL 2025/2026:
87%



*2025



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 outgoing 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)



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.



BRC

is an international Food Safety Management Systems standard, and is one of the GFSI recognized certification schemes. It contains requirements for food processors to follow in order to build an effective food safety management system.



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 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, Vilnius and Kasiadorių Paukštynas were granted

the KFC certificate for maintaining the highest standards of chicken welfare.

Find our certificates here:



National quality signs



The following product groups produced by Ķekava 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



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:



ECONOMIC



SOCIAL



ENVIRONMENTAL



GOVERNANCE

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

Exporting to
over 40 countries
worldwide

NORDIC COUNTRIES

Sweden · Finland · Denmark · Norway · Iceland

ASIA

Republic of Korea · Japan · Vietnam · Kyrgyzstan · Uzbekistan ·
Kazakhstan · Tajikistan

OCEANIA

French Polynesia · New Caledonia

AFRICA

Gambia · Sierra Leone · Mozambique · Equatorial Guinea · Gabon

EUROPE

France · Germany · Netherlands · Italy · The United Kingdom · Spain ·
Ireland · Belgium · Romania · Austria · Cyprus · Ukraine · Poland ·
Georgia · Slovakia · Slovenia · Albania · Greece · Bulgaria · Republic
of North Macedonia

NORTH AMERICA

Republic of Haiti





Our products

Raw meat products

Ready-to-Cook products

Ready-to-Eat products

Other products



RAW MEAT PRODUCTS



CHILLED

trays

RANGE OF DIFFERENT CUTS ARE
BEING PREPARED

PACKAGING:

- Retail trays size: 0,4 -1 kg
- Gastro trays size: 2,5 - 5 kg
- Shelf life: 9-12 days

BRANDED AND PRIVATE LABEL



FROZEN

IQF/Layerpacked/Block

RANGE OF DIFFERENT CUTS ARE BEING PREPARED

PACKAGING:

- Trays: 0,5 kg
- Flow pack (IQF): 1-5 kg
- Block/layerpacked: 10 kg
- Shelf life: 12-18 months

BRANDED AND PRIVATE LABEL





READY-TO-COOK PRODUCTS



FROZEN WITH ADDED WATER AND SALT

CHICKEN BREAST FILLET, THIGH MEAT, INNER
FILLET AND BONE-IN PRODUCTS

Different salt content

PACKAGING:

- Flow pack (IQF): 0,9-5 kg
- Layerpacked: 10 kg
- Shelf life: 12-18 months

BRANDED AND PRIVATE LABEL



CHILLED Marinated

SKEWERS;

THIGH MEAT, FILLET, FILLET STRIPS,

DRUMSTICKS, WINGS

BBQ / Honey-Vinegar marinade

PACKAGING:

- Tray: 0,4-0,5 kg
- Shelf life: 10-15 days

BRANDED AND PRIVATE LABEL





READY-TO-EAT PRODUCTS



FROZEN IQF

Roasted

DIFFERENT CUTS AND SIZES, PLAIN OR IN
DIFFERENT RECIPES

PACKAGING:

- Flow pack (IQF): 1-2,5 kg
- Shelf life: 18 months



FROZEN IQF

Cooked

BREADED, TEMPURA COATED,
SOUTHERN FRIED COATED,
MEATBALLS, CRISPY WINGS

PACKAGING:

- Flow pack (IQF): 0,4 -2,5 kg
- Shelf life: 18 months





OTHER PRODUCTS
for Your Choice



OFFALS

Frozen

LIVERS, GIZZARDS, HEARTS

PACKAGING:

- Tray: 0,500 kg
- Shelf life: 12 months



FEET

Frozen

PACKAGING:

- Thermoform: 1 kg
- Block frozen: 10 kg
- Shelf life: 12 months



FRANKS

Frozen

CLASSIC OR HOT&SPICY

PACKAGING:

- Vacuum: 0,34 kg
- Shelf life: 18 months



MINCED

MEAT

Chilled

MADE OF CHICKEN BREAST
FILLET OR THIGH MEAT

MEAT CONTENT: 83%

PACKAGING:

- Tray: 0,400 kg
- Shelf life: 15 days





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