



TOP  
CHOICE  
POULTRY

10  
YEAR  
ANNIVERSARY



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presentation here:



part of a'kola GROUP

THE LARGEST POULTRY PRODUCER IN THE BALTICS

# A Part of Akola Group

The largest agribusiness and food production group in the Baltics

- ❖ One of the largest exporters of Baltic cereals in Lithuania and Latvia
- ❖ The largest producer of poultry meat in Lithuania and Latvia.
- ❖ A major milk producer in Lithuania with the most efficient dairy farms.
- ❖ One of the leading suppliers of certified seeds, fertilizers, plant care products and agricultural machinery to farmers in Lithuania.
- ❖ Leader in the production of instant foods in the Baltic States.



**akola**  
GROUP

**1.5**

EUR BILLION IN  
REVENUE

**89 M €**

agricultural and farming  
equipment sales

**59 M**

broilers raised

**3,237**

cows

**69 kt**

plant health  
Products sold

**42 kt**

flour, baking mixes and  
breadcrumbs sold

**3**

MILLION TONS  
SALES VOLUME

**138 kt**

crop production

**109 kt**

poultry and its  
products sold

**39 kt**

milk production

**8 kt**

pet food sold

**302 M units**

Instant foods and  
ready meals sold

**5,5**

THOUSAND  
EMPLOYEES ACROSS  
THE GROUP

**1.4 Mt**

grain sales

**26/36 kt**

prepared / sold seeds

**344 kt**

compound feed  
sales

**367 kt**

Fertilizers sold

Unaudited data FY 2025/2026

# Poultry business Latvia

|                   |              |
|-------------------|--------------|
| Established       | 1967         |
| Production volume | 40 200 t*    |
| Turnover          | 144 mln Eur* |
| Employees         | >1100        |

\*2025/2026 financial year



**ĶEKAVA  
FOODS**

part of a'kola GROUP



**RĪGA**

LV  
A008506  
ES

- Processing plant for salted and roasted products



**ĶEKAVA**

LV  
A002845  
ES

- 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       | <b>1964</b>         |
| Production volume | <b>76 708 t*</b>    |
| Turnover          | <b>240 mln Eur*</b> |
| Employees         | <b>&gt;2000</b>     |

\*2025/2026 financial year

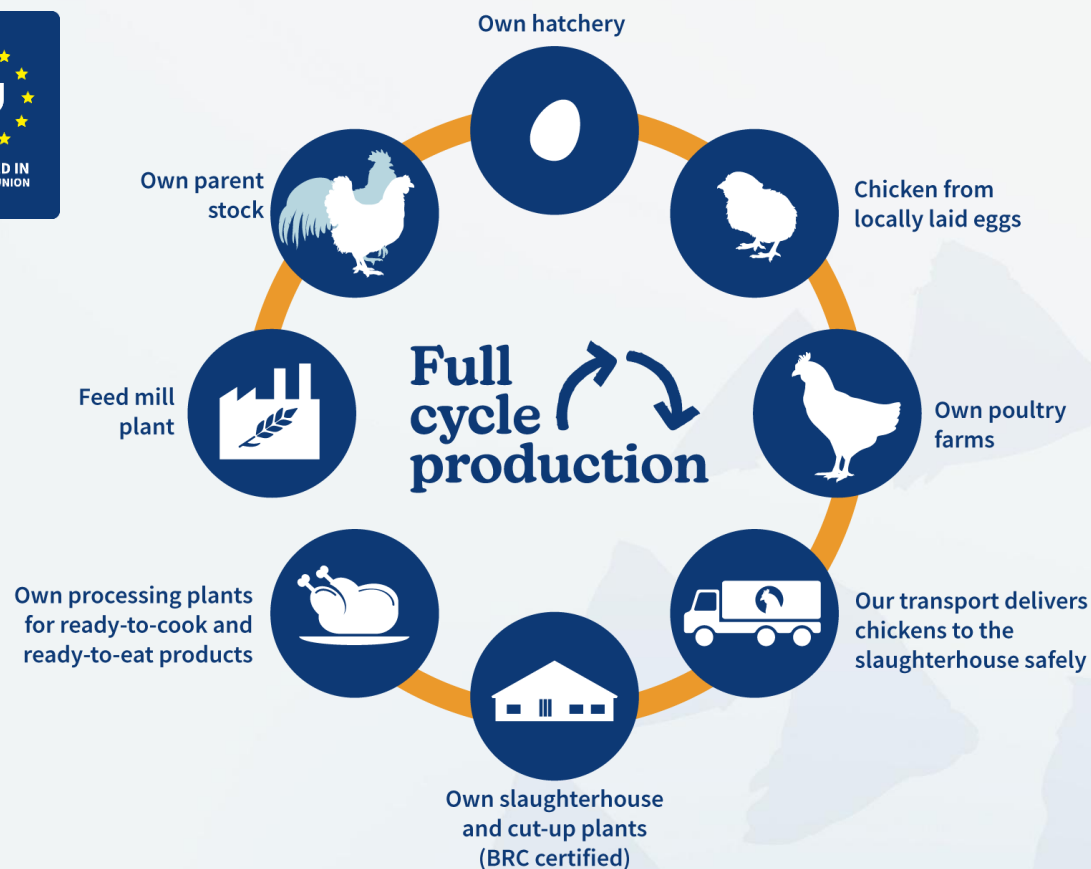


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- Hatchery
- Broiler houses
- Slaughterhouse and cut-up plant for fresh and frozen meat
- Processing plant for breaded products
- Sausages/hams and other RTE products processing plant



# 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.

# 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)

# Raised without antibiotics



**100%\***



**90%\***



\*Raised without antibiotics in FY 2025/2026

# 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, Vilniaus and Kaišiadorių Paukštynas were granted

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

Find our  
certificates  
here:



# The HALAL slaughtering Process



The slaughtering process is performed in accordance with Halal requirements by using mechanical Halal slaughtering. Certification body World Halal Trust. All meat produced at our slaughterhouse is 100% Halal.

We follow animal welfare standards – chickens are stunned before slaughter and fully bled afterward.

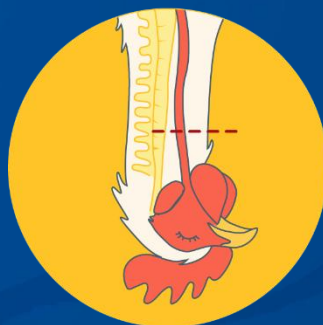


## ELECTRIC WATER BATH IS USED FOR STUNNING

All chickens are pre-stunned before slaughter in accordance with EU animal welfare directives and Halal requirements.

## PRECISE CUT

The knife used for cutting is razor sharp, with a straight and smooth blade free from any serrations, dents, nicks, or damage. Poultry slaughtering is carried out mechanically, with manual slaughter performed where necessary.



**“BISMILLAH ALLAHU AKBAR” is recited by the slaughterer before slaughtering of each bird.**

A single cut severs the arteries and trachea without damaging the brain and without separating the head.

## SUPERVISION



## EACH SHIFT CONSISTS OUT OF 2 CERTIFIED SLAUGHTERMEN

Animals are slaughtered in accordance with Sharia principles: The slaughter is carried out by a trained, competent, practicing Muslim who fully understands Halal principles. The mechanical knife is activated by this Muslim.

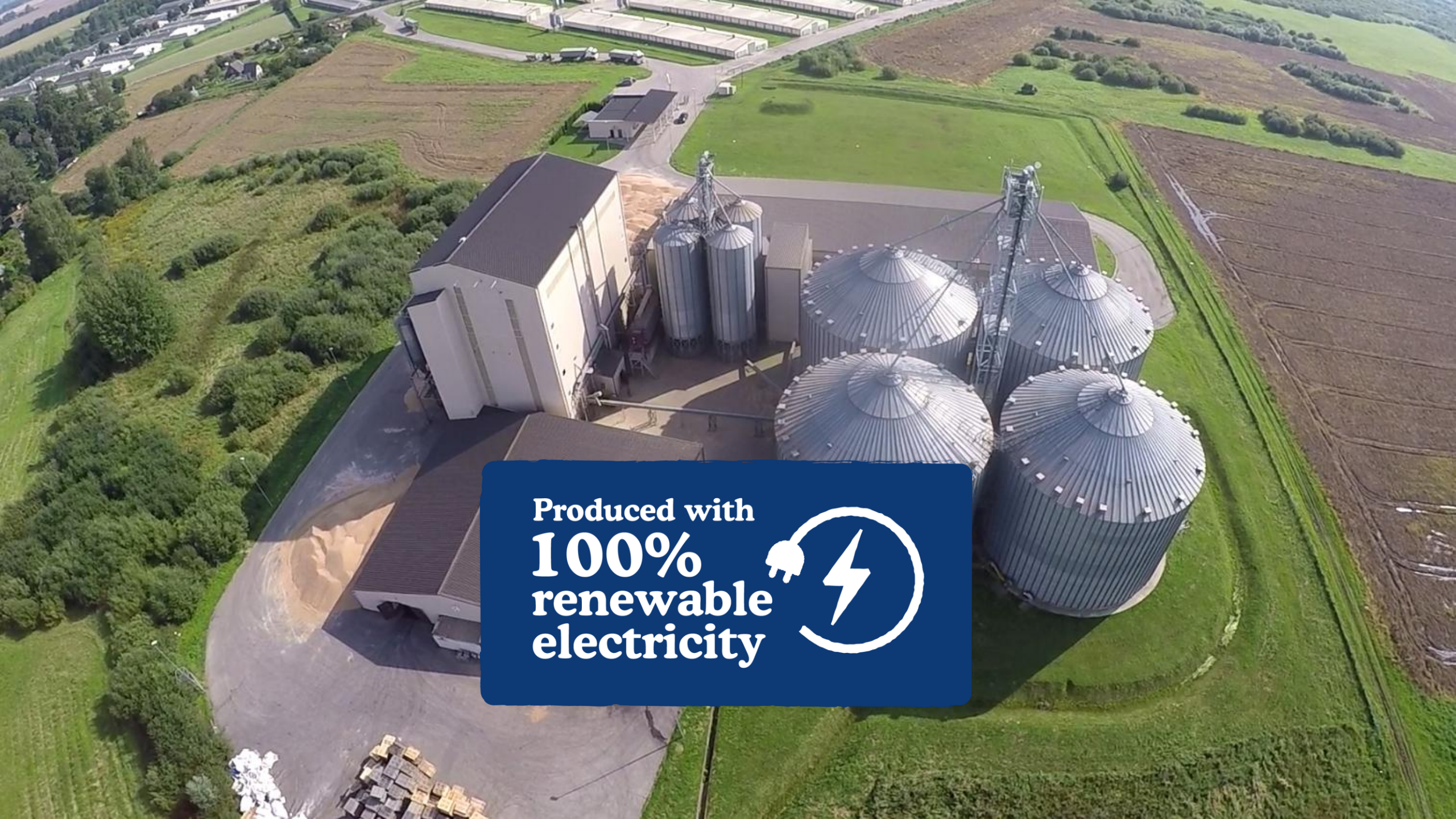
# National quality signs



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.



Produced with  
**100%**  
renewable  
electricity



# 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.



part of a'kola GROUP

# Exporting to over 40 countries worldwide

## NORDIC COUNTRIES

Sweden · Finland · Denmark · Norway · Iceland

## EUROPE

France · Germany · Netherlands · The United Kingdom · Spain · Ireland · Belgium · Romania · Austria · Cyprus · Ukraine · Poland · Slovakia · Slovenia · Bulgaria · Republic of Kosovo

## ASIA

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

## OCEANIA

French Polynesia · New Caledonia

## AFRICA

Gambia · Sierra Leone · Mozambique · Equatorial Guinea · Gabon · Liberia



# Trusted by Leading Customers and Partners

**MERCADONA**

**E.Leclerc** 

**Sysco**™

**salling** group

**Axfood**

**coop**

**ICA**

**martin &  
servera**

**FAMILJEN  
DAFGÅRD**

**menigo**

**LIDL**

**KESPRO**

★ **HESBURGER** ★

**KFC**

**Picadeli**



# 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 DESIGN



# FROZEN

## IQF/Layerpacked/Block

RANGE OF DIFFERENT CUTS ARE  
BEING PREPARED

### PACKAGING:

- Flow pack (IQF): 1-2 kg
- Block/layerpacked: 10 kg
- Shelf life: 12-18 months

BRANDED AND PRIVATE LABEL DESIGN



A top-down view of a black metal platter filled with grilled food. The platter contains several pieces of salmon with a golden-brown, charred exterior and a moist, pink interior. Alongside the salmon are two ears of yellow corn on the cob, also showing grill marks. There are also green vegetables, possibly zucchini or cucumber, and a whole red bell pepper. A large sprig of fresh rosemary and a lemon wedge are placed on the left side of the platter. The platter sits on a dark grey, textured fabric surface. In the bottom right corner, there is a small glass bowl filled with dark, round peppercorns and another sprig of rosemary.

READY-TO-COOK PRODUCTS

# WITH ADDED WATER AND SALT

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

Different salt content; 10-20% injection

## PACKAGING:

- Flow pack (IQF): 2 kg
- Layerpacked: 10 kg
- Shelf life: 12-18 months

BRANDED AND PRIVATE LABEL DESIGN



# MARINATED Chilled

SKEWERS;

THIGH MEAT WITH SKIN OR FILLET STRIPS

BBQ / Honey-Vinegar marinade

PACKAGING:

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

BRANDED AND PRIVATE LABEL DESIGN





READY-TO-EAT PRODUCTS

# ROASTED

## IQF frozen

DIFFERENT CUTS AND SIZES, PLAIN OR IN  
DIFFERENT RECIPES

PACKAGING:

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



# ROASTED

## Chilled

DIFFERENT CUTS AND SIZES, PLAIN OR IN  
DIFFERENT RECIPES

### PACKAGING:

- Retail tray: 0,250 kg
- Shelf life: 22 days



# COOKED

## IQF frozen

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

### PACKAGING:

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



# COOKED

## Chilled

NUGGETS, SCHNITZELS

### PACKAGING:

- Retail trays: 0,35 kg / 0,18 kg (2 pcs)
- Shelf life: 20 days





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





TOP  
CHOICE  
POULTRY

IT'S ALL ABOUT THE CHICKEN

[www.topchoicepoultry.eu](http://www.topchoicepoultry.eu)  
[www.poultry.eu](http://www.poultry.eu)

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