

All under the same trade mark

Nutrition · Animal Welfare · Responsibility · Efficiency
Circularity · Innovation · People

01



Vall Companys Group

02



GVC Charcuterie, your partner for Spanish Charcuterie

An aerial photograph of a large industrial or agricultural complex, possibly a winery or distillery, featuring several long, multi-story buildings with dark roofs and numerous windows. The facility is situated in a rural area with fields and a large pond. The image is overlaid with a semi-transparent blue filter. A vertical white line is positioned to the left of the text.

01. Vall Companys Group

Vall Companys Group

We are a family-owned agri-food group

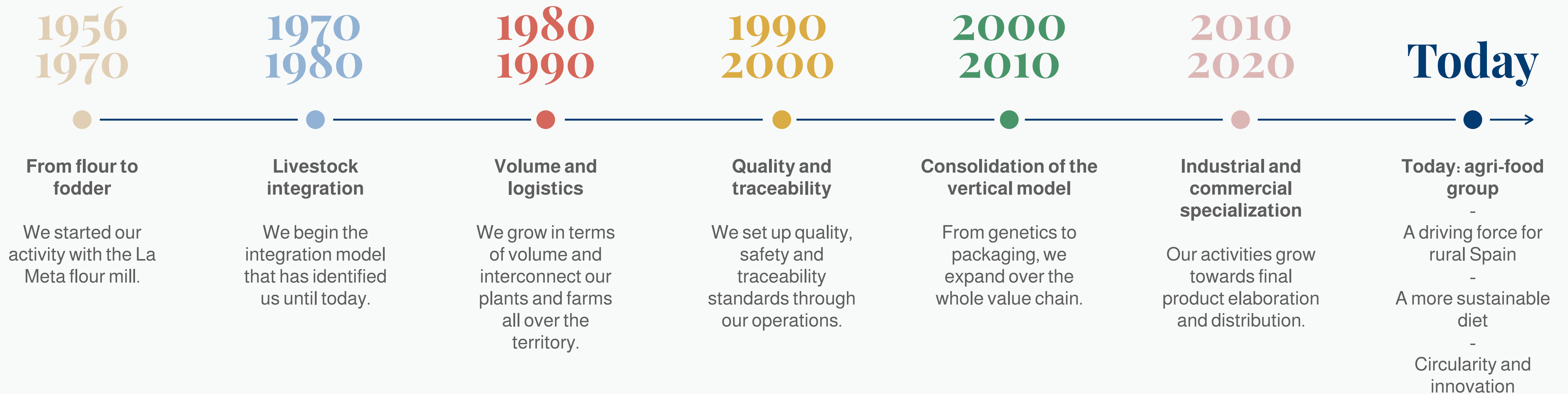
We generate food for people, using research and technology to make it healthier and more sustainable while stimulating the development of the communities in which we operate, especially in rural areas.

Our purpose

Better food for a better world.

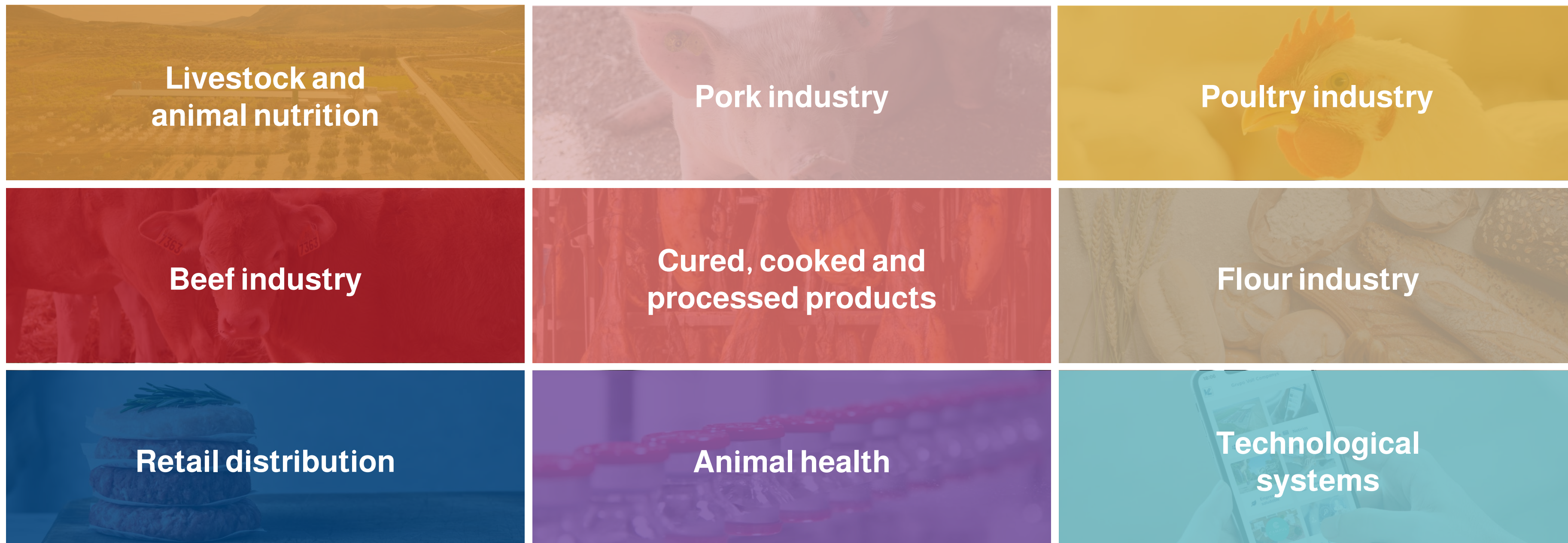


From flour to protein: the evolution of an agri-food DNA



Main sectors

Our production structure operates in **9 different sectors** and involves more than **12,000 professionals** across the Spanish territory, especially in **rural areas**.



Vall Companys Group's product range



Pork

White and Iberian pork cuts and processed meats



Poultry

Fresh and frozen cuts and processed meats



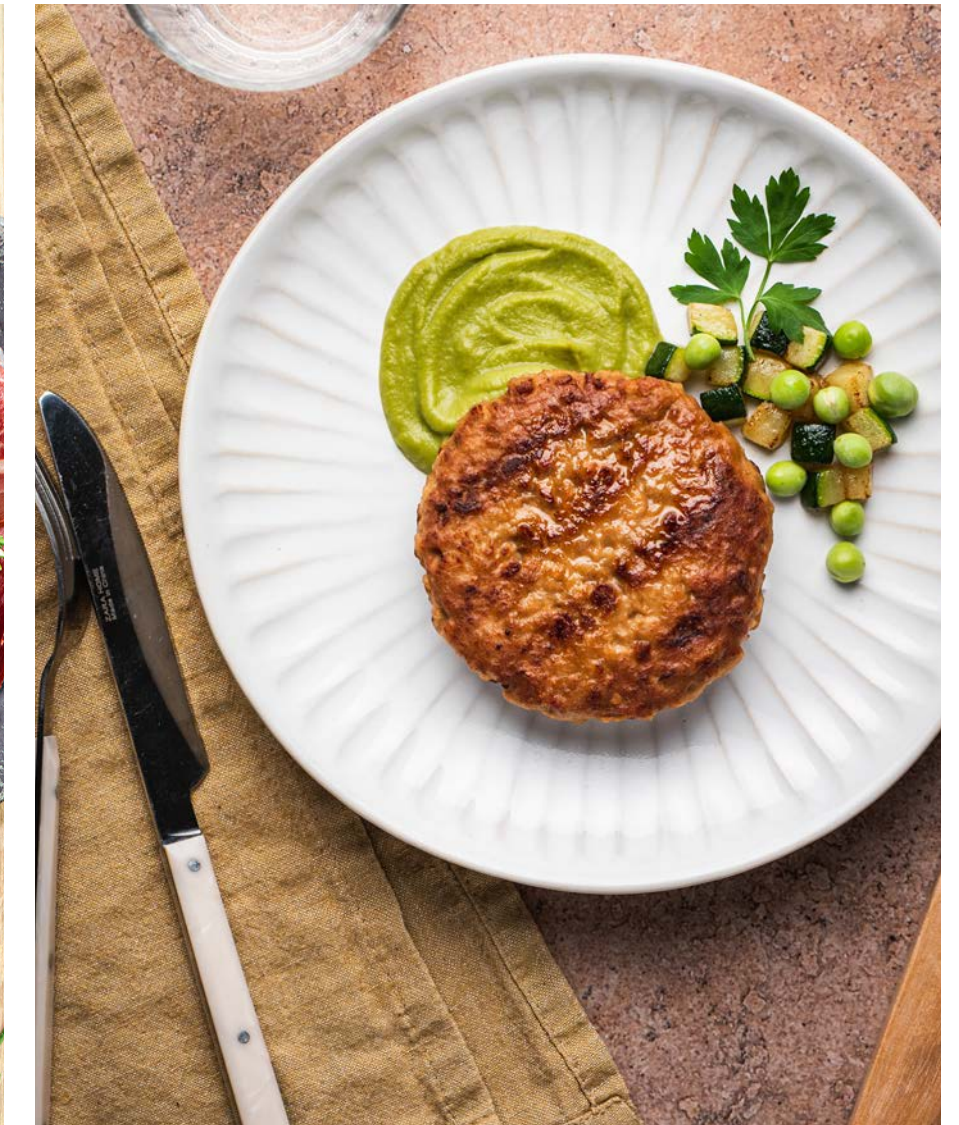
Beef

Selection and deboning of best cuts



Cured and cooked meats

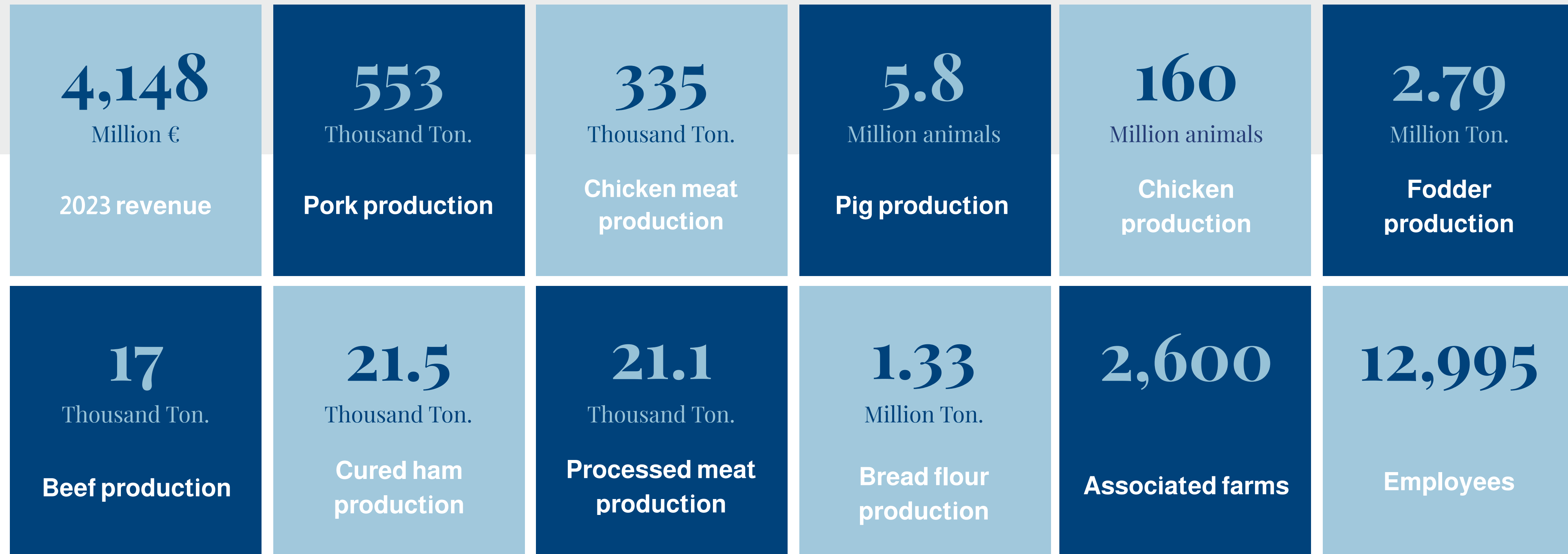
ECO Products, cooked pork and turkey meats, cured meats, hams and sausages



Alternative protein

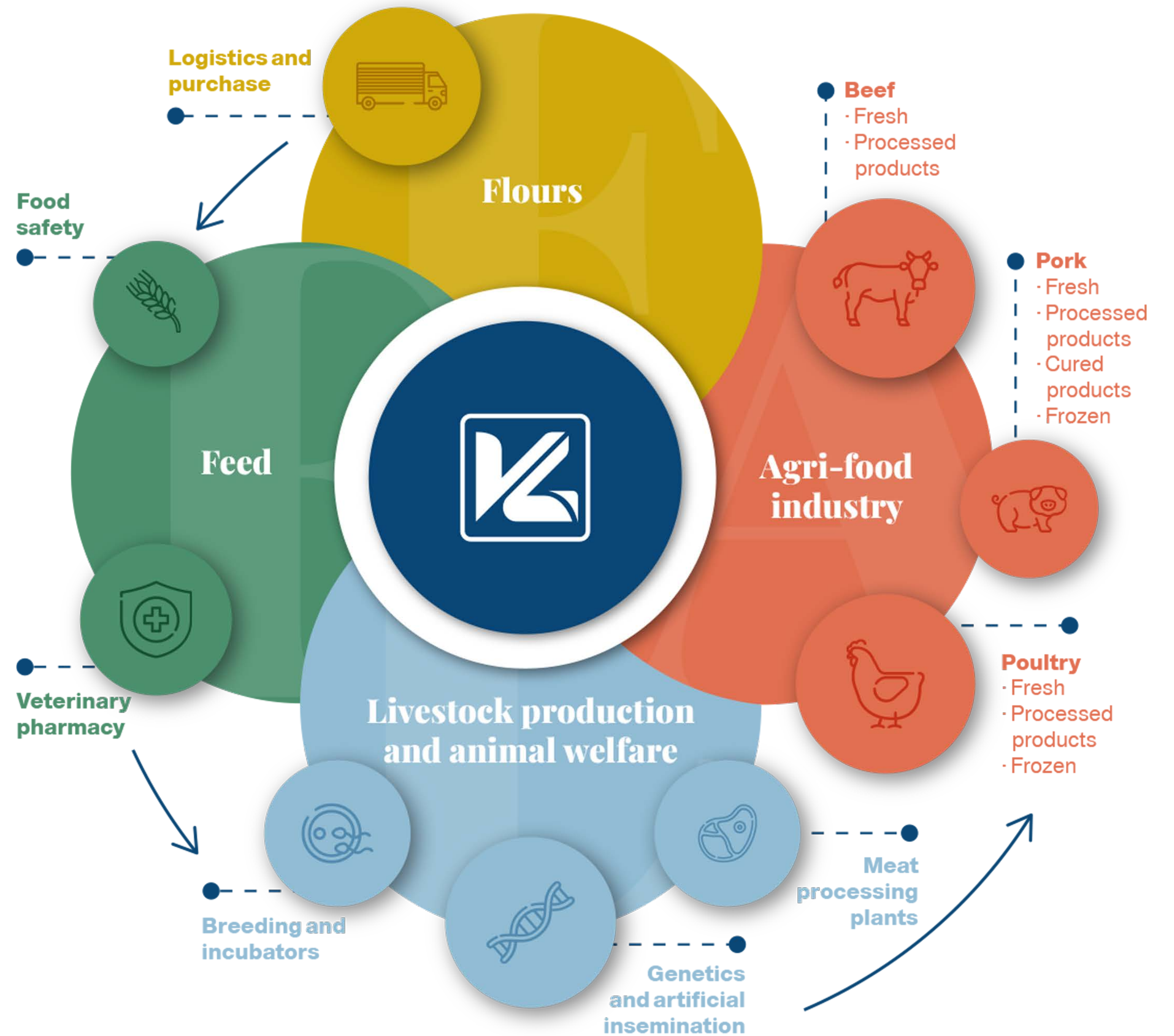
A wide range of meat mimics, 100% made of vegetable proteins

Vall Companys Group in figures



A completely integrated value chain

The vertical integration of all our production processes has been the hallmark of the Vall Companys Group for decades. Whatever the end product may be, every business activity is undertaken by the Group's companies, thus guaranteeing maximum traceability and food safety.



Companies at Vall Companys Group



Penta Programme

Our strategic sustainability plan

The Penta Programme is a real, structured, and parameterized path that impacts all our areas of action. For this reason, it consists of 5 strategic pillars that will set our course of action for the coming years.



PENTA

PROGRAMME



Pillar 1

Climate
and circularity



Pillar 2

Animal welfare



Pillar 3

People



Pillar 4

Quality, safety and
innovation

Pillar 5

Ethical and responsible
management

Our objectives for 2030

The **8 objectives** that shape and give meaning to the Penta Programme come from more than **130 KPIs** that measure all aspects of our activity.



-42%

Emissions reach
1 and 2

(due to our activities)



-31%

Emissions
reach 3

(due to the energy that we use)

-10%

Water
consumption

+100%

Animal welfare
audited farms

-60%

Antibiotic use

+0.6%

R&D&I intensity

100%

Responsible soy

100%

Sustainability
certified providers



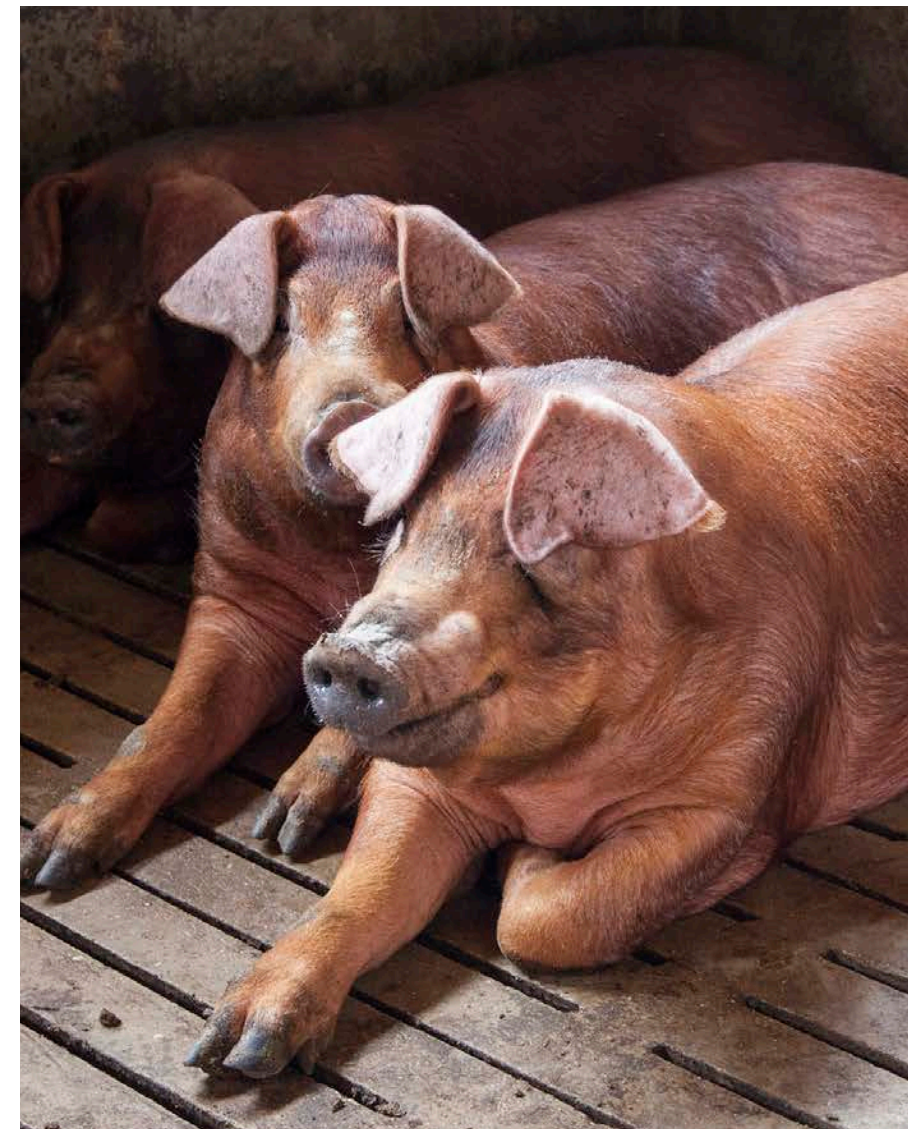
02. GVC Charcuterie, your partner
for Spanish Charcuterie

Genetic origins

GVC Charcuterie offers all the pig breeds in Spain, from the white pig to the 100% Iberian acorn-fed pig, with an integrated production system that guarantees the purity of their genetic lines in each one of them.



**White
Pig**



**Duroc
50% Pig**



**Cebo Ibérico
Pig**



**Bellota Ibérico
Pig**

Pork sector: livestock and meat production

Pork production

No. breeding sows: 209,805

No. pigs sold: 5,061,164

Slaughterhouses and meat processing

Patel (Vic)

1,216,887 pigs/year

123 Thousand tonnes/year

Frivall (Cuenca)

1,144,510 pigs/year

107 Thousand tonnes/year

Cinco Villas (Ejea)

2,099,919 pigs/year

197 Thousand tonnes/year

Embutidos Rodríguez (León)

837,121 white pigs/year

76 thousand tonnes/year

256,039 ibérico pigs/year

33 thousand tonnes/year

ICP (Zaragoza)

10.5M Thousand tonnes/year



Geographical origins

GVC Charcuterie is present in all the origins of Spain, producing and collecting the best of each part of the Iberian Peninsula, to be able to offer all the gastronomic wealth of a unique land in the world.

One land, thousand flavours.



Embutidos Rodríguez: a step forward in our structure

Embutidos Rodríguez has been recently added to Group Vall Companys structure.

Since 1910, the company has been crafting finest traditional products, such as their well-known chorizos (now available in Vall Companys Group's product line) using only the finest ingredients.

Features:

- Twin slaughterhouses for white and Iberian pork
- Authorization for the exportation to China
- Alergen-free facilities
- O-Zero clean label product line
- 100% of our sausage and cured meat products come from pigs bred by Vall Companys Group



Warranty of trust

Quality and food safety

- IFS
- BRC
- FDA
- HPP (High Pressure Processing)



Animal welfare

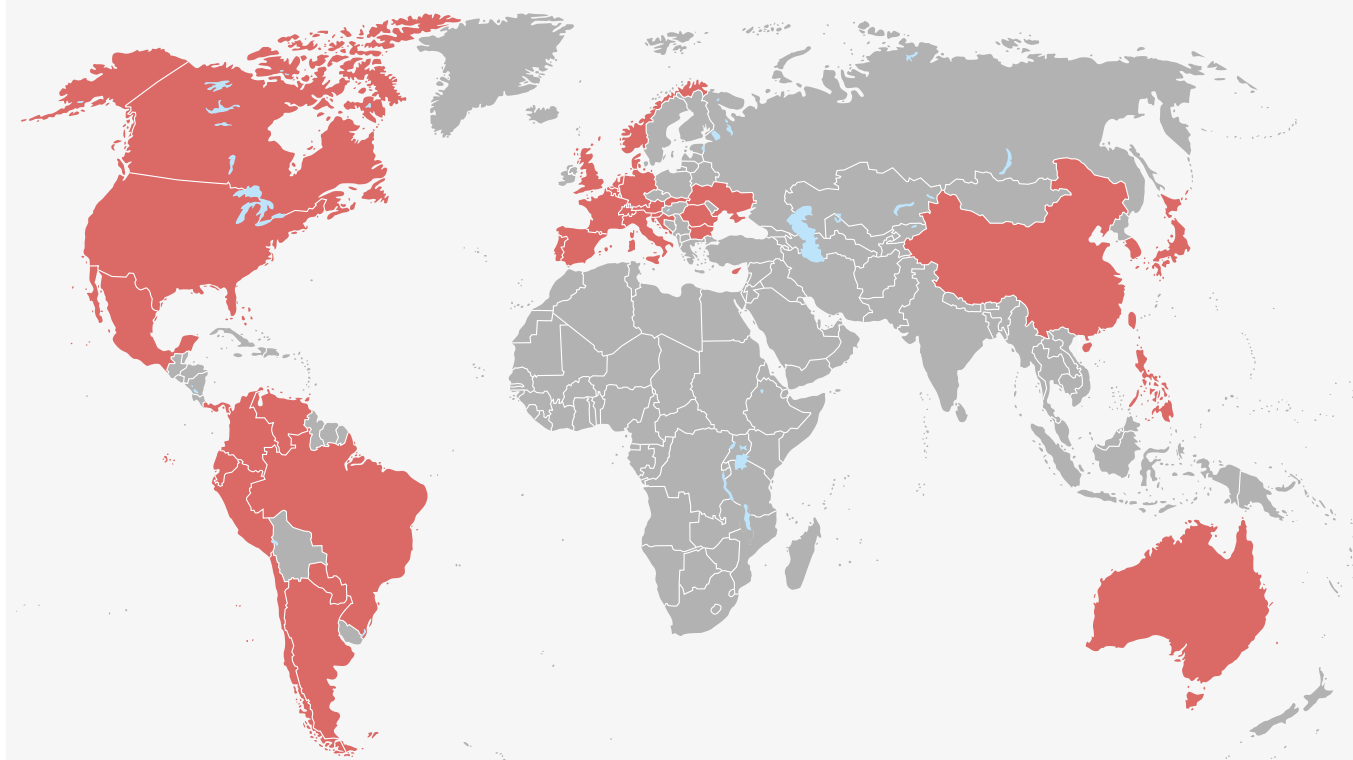
- IAWS
- WELFAIR©



Export markets

- EU
- UK
- USA
- MEXICO
- LATAM
- BRASIL
- JAPAN
- CHINA
- KOREA
- AUSTRALIA

38
countries



Quality labels

- D.O.P. JABUGO
- C.R.D.O.P. JAMÓN DE TERUEL
- TIERRA DE SABOR CASTILLA Y LEÓN
- CONSORCIO JAMÓN SERRANO
- CONSORCIO DEL CHORIZO ESPAÑOL
- CCPA / CCPAE
- ETG JAMÓN SERRANO



