













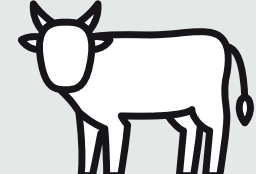
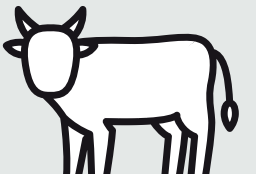
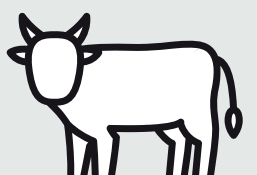




Grupo Leguís





Gruppo Lequio

We are a family of Italian descendants who have been perfecting the butcher's trade over the years. We have recently decided to go further and add value at each stage of the production chain. We have a large participation in the refrigeration industry, slaughtering and production of both meat cuts and processed bovine and pork products for local and foreign consumption. The group aims to develop the huge natural, cattle, technical and human resources offered by our environment to continue creating value in the food chain and meet the growing demands of an increasingly demanding market. At Gruppo Lequio, a culture of strong orientation towards work and responsibility in the performance of tasks prevails. Integrity is the value that summarizes the morale of this company. The group's structure is supported by an excellent work team with more than 1,700 qualified and committed people.

 <p>Frigorífico Alberdi FAENANDO DESDE 1983</p> <p>#2595</p>	  <p>#2520</p>	  <p>#365</p>	 <p>#2555</p>	 <p>#5262</p>
<p> 650</p>	<p> 660</p>	<p> 300*</p>	<p> 111</p>	<p> 33</p>
<p> 12.000 h/month</p>	<p> 14.000 h/month</p>	<p></p>	<p></p>	<p> 2.600 MT/month processing  28.800 MT/year processing</p>
<p>QUOTAS: 1.400 MT USA 1.800 MT HILTON</p>		<p>6.000** h/month</p>	<p>8.000 h/month</p>	
				

LA ESTANCIA DEL MOJON

 **14**

 **7.000** heads





 Victorica, La Pampa

AL FUEGO
TIENDA - Grills

CERDO
La Casa del Cerdo y Mucho Mas!

CARNE
VENTA MINORISTA A PRECIO MAYORISTA

 **70**

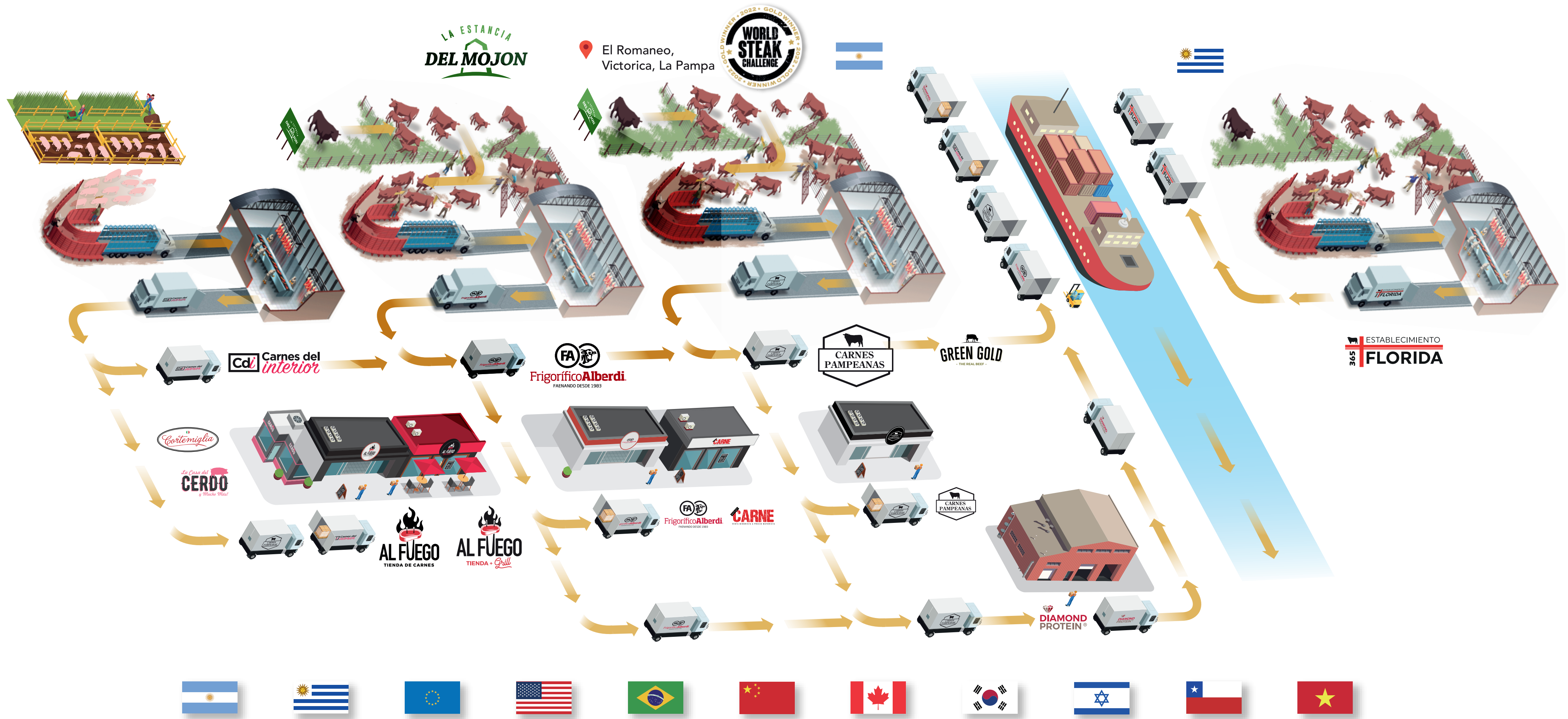
 **24** Shops + **3** Grills

 **400** ton sold / month





 Buenos Aires - Santa Fe - Entre Ríos - La Pampa



#2520



Carnes Pampeanas S.A. is a beef processing company made up of a highly professional team with a strong commitment to manufacture excellent products, using the best quality raw materials, complying with demanding quality standards and respecting the environment.

Our meat packing facility is located near the city of Santa Rosa, Capital City of the Province of **La Pampa, Argentine Republic**, in the heart of the Pampa plains, an area that, due to its climate and pastures, is considered one of the best for cattle breeding and fattening.

New global trends show that consumers are increasingly interested in obtaining references on the products and services they consume, with special emphasis on quality controls, production systems, animal welfare and respect for the environment.

The facility has the necessary approvals to export to the demanding European, American and Asian markets. Under the brands "Carnes Pampeanas" and "Estancias CP", the company markets chilled, vacuum-packed and frozen beef cuts.

The production comes from first quality cattle or top quality raw materials. Due to its location in the center of the country, the facility has a competitive advantage that allows us to focus on the acquisition of quality raw material; and its origin is the Humid Pampas. In this area, most of the cattle farms are oriented to the production of British breeds of cattle, Aberdeen Angus, Hereford and crossbreeds of these breeds.

Carnes Pampeanas has developed an Integral Quality Management Program to achieve its excellence objectives. The Facility and the production process are certified under the BRC Edition 7 AA qualification, HACCP, and Angus quality attribute (CAB - Certified Angus Beef), Kosher, Alimentos Argentinos and Animal Welfare, among others.

This Facility, through its foreign trade department, coordinates and markets its products to other countries around the world. For example, to the European Union, Switzerland, Israel, Brazil, Chile, United States, Canada, Russia and China, among others.

#2595



Frigorífico Alberdi S.A. is located in the province of **Entre Ríos, Argentina**, center of cattle production. Large extensions of natural pastures make up the ideal environment for raising cattle in optimal conditions of welfare and health.

The company employs **more than 500 people** who receive constant training to improve the final products as well as adapt to the specifics of each of the markets for which Frigorífico Alberdi SA produces meat.

The industrial facility has an installed production capacity of 600 heads of cattle per day and is equipped with state-of-the-art technology. We add value to our meats, observing animal's and crop's growth, as well as ensuring the welfare of the whole community involved.

We invest in state-of-the-art technology, ensuring that production processes guarantee compliance with the highest international quality standards. In our cold storage facility, we are certified in international quality systems such as HACCP, GMP and SSOP.

At the same time, we are **certified by BRC, ANGUS BEEF, HQB, Animal Welfare, HALAL, Kosher, and Alimentos Argentinos**, among others. This allows us to take care of every detail of the production chain, ensuring that the meats we produce fully meet the needs and expectations of customers around the world.

So much so, that our continued commitment to our customers and the outstanding quality of our meats have allowed us to establish commercial links with the main markets in Europe, America, Asia and Africa. Among our usual destinations are: China, the United States, Israel, the European Union, Chile, Brazil and Vietnam.

Green Gold is our business unit aimed at the final consumer. **Our Premium Green Gold branded meat comes from the best farms in Argentina**, where all measures are taken to guarantee soil conservation and animal genetics.

We bring the best quality Argentine meats to tables all over the world.

#2555



Frigorífico Carnes del Interior is an industrial link in the value chain of Grupo Lequio. It was born in 2004, after the merger of eight companies from Entre Ríos linked to pork production and a meat processing facility located in **Aldea María Luisa, Entre Ríos**.

The company is the main pig slaughtering establishment in the province with about 70% of the total slaughtering. It is located on National Route N12, 20 km away from the cities of Paraná and Crespo.

It has a total surface area of **five hectares**, divided into two slaughter yards: beef, pork and sheep, corrals and industrial effluent treatment area. Between the two facilities, there are **5,709 m2 covered square meters on a total area of 51,179 square meters**.

Cortemiglia is a par excellence brand of pork cuts and processed products, sausages and cold meats. A brand of family tradition and prestige, which has a long history and involves more than one country, and that has passed from generation to generation and has been perfecting its recipes over time. Cortemiglia is the perfect blend between homemade and traditional, which reached Carnes del Interior to gain momentum and launch outstanding products that stand out in any shelf.

Carnes del Interior has its own retail franchise system, **La Casa del Cerdo**, which sells mainly vacuum-packed pork and beef.

Grupo Leguio

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