



Integrated and Sustainable Supply Chain



INALCA is the Italian leader and major European player in the beef production and controls the entire production chain, from breeding to the final product available to the public. The control of all the phases, together with the implementation of the most modern technologies, has allowed the company to improve the efficiency of the production and to obtain tangible results also in terms of environmental sustainability.

The company produces and sells a vast selection of fresh or frozen beef, vacuum-packed in a protective atmosphere, ready-to-eat, pre-cooked, or pre-fried. INALCA is also the leading producer of canned meat in jelly, corned beef, meat in broth, and meat extracts. The company is the leading Italian producer of fresh and frozen hamburgers, mainly serving Ho.Re.Ca channels.

INALCA Sustainability

INALCA's founding principle is immersed in millenary Italian agriculture, always paying attention to the demands of the agricultural world and the protection of the environment. These issues have entered directly into the value chain of the company and represent its competitive and identify lever. For INALCA, sustainable development results in a progressive functional and economic integration with agricultural activities, based on the exchange and transfer of the best available techniques. **Our commitment is in identifying operations that will reduce these impacts, progressively aligning them with the stakeholders expectations and the United Nation's sustainable development goals (SDGs).** INALCA's sustainable development is based on the following 4 pillars, in line with the 2,3,7,8,9,12,13 SDGs.

FOUR PILLARS OF INALCA SUSTAINABLE ACTIVITIES



CIRCULAR ECONOMY regenerating resources, creating zero waste



AGRICULTURAL PRODUCTION AND BREEDING

- **Agricultural waste** compost production, co-generation energy
- **Manure** organic fertiliser production and biogas



PRODUCTION INDUSTRIAL

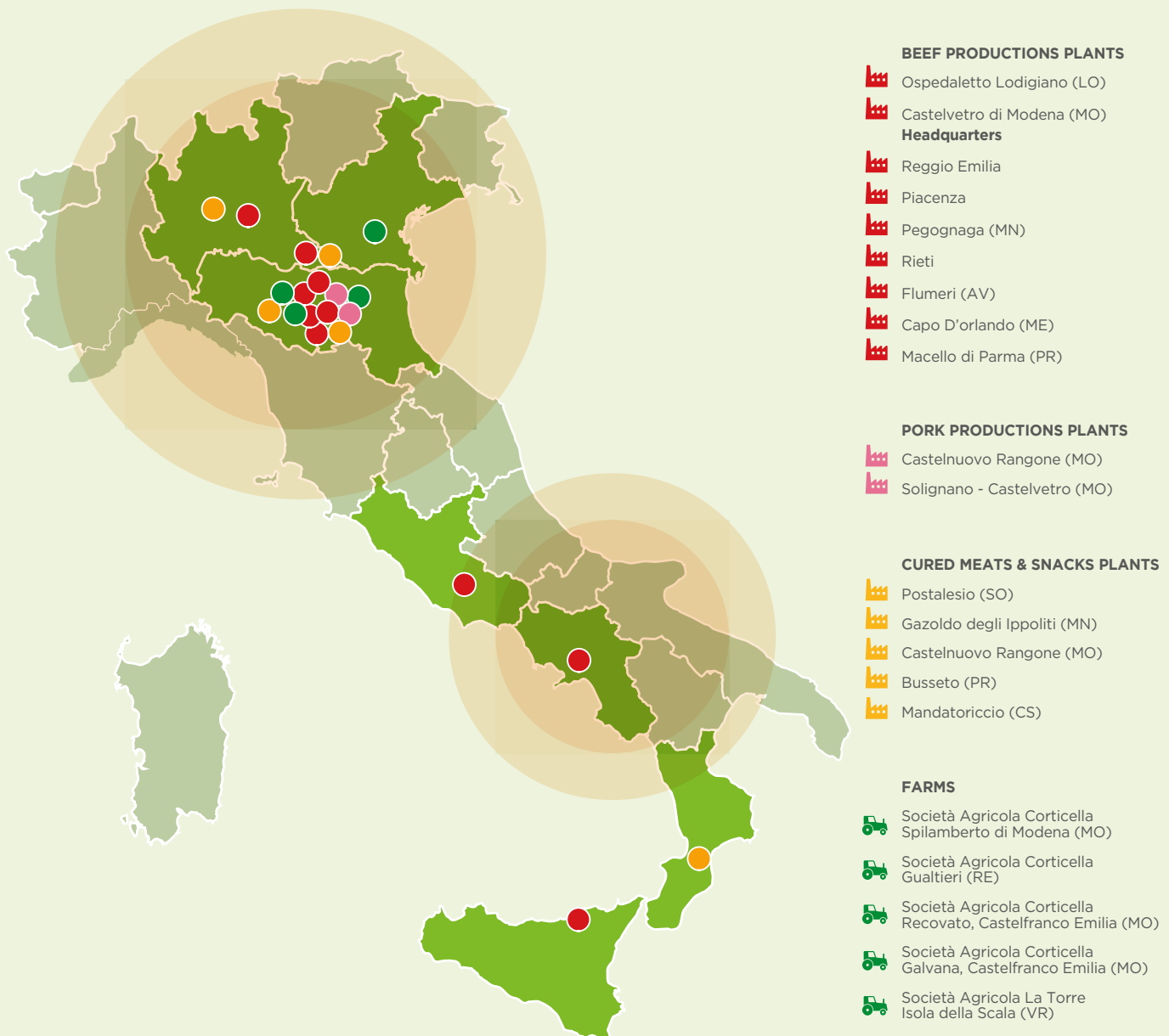
- **Recycling of industrial waste**
- **Co-generation energy from biomass** derived from waste products
- **Compost production** from production waste
- **Transformation of by-products**, bones and skins for food, pharmaceutical, animal feed and fertiliser industries

INALCA integrated supply chain

In Italy, INALCA controls the entire beef production chain from breeding to the finished product, applying a downstream or "From Farm to Fork" approach to its supply chain.

Conscious of the crucial role of the supply chain as a tool for a strong integration between agriculture and agro-industry, INALCA promotes several strategic partnerships and agreements with the main agricultural organisations aimed to

enhance and protect Italian cattle breeding and to transfer properly to the agricultural world the different market demands for a more efficient and responsible production. With **over 180,000 animals raised** on-site or within subsidiary farms, INALCA is one of the major breeder of cattle.



Bovine Stock



Beef Productions
Plants



Pork Productions
Plants



Cured Meats &
Snacks Plants

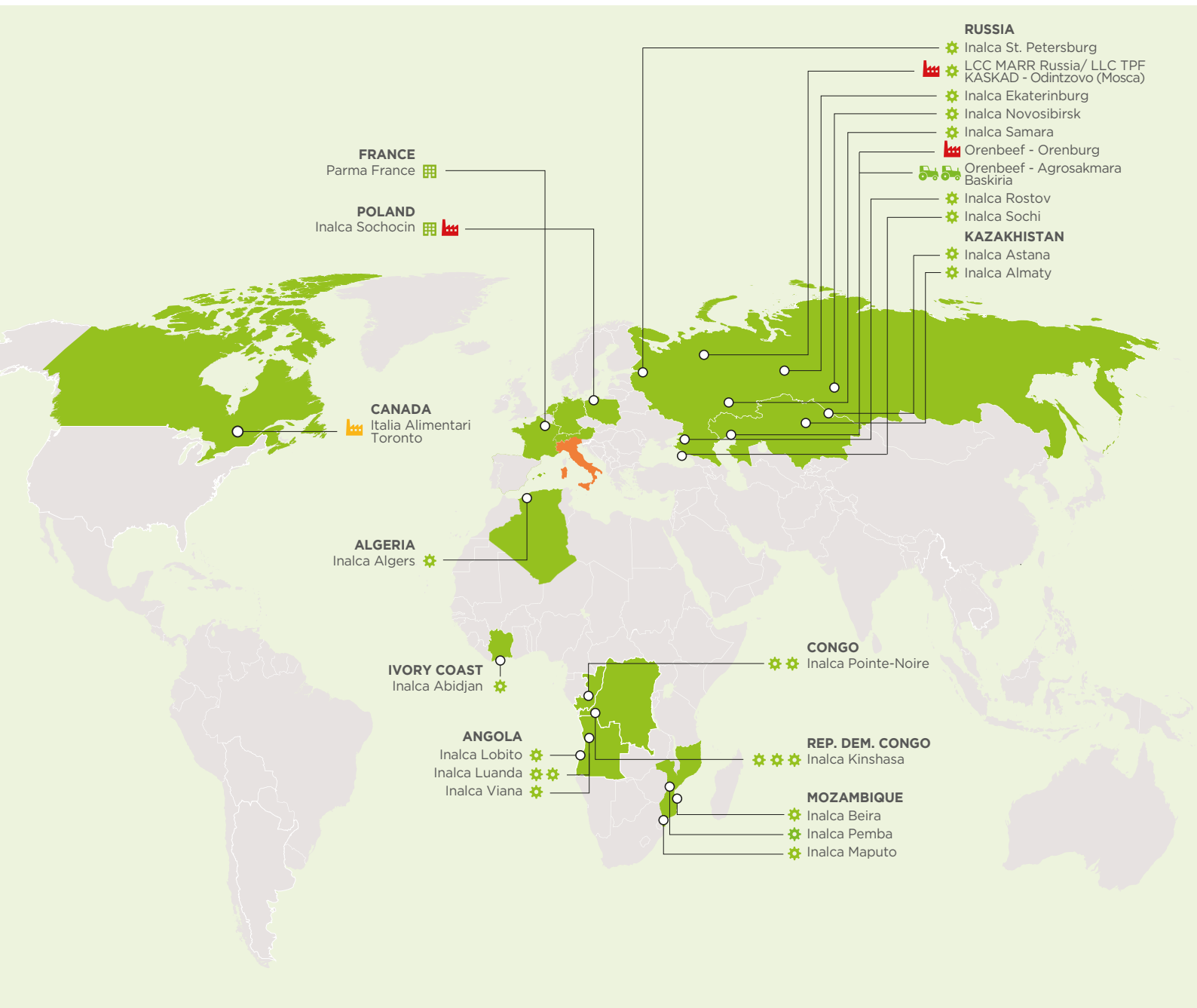


Farms

Leadership international

The company in 60th years has developed a unique industrial know-how, an integrated production model that oversees the entire supply chain, from farms to distribution. Abroad the development of the supply chain adopt the "From Fork to Farm"- upstream approach. The integration process develops along a defined, planned sequence in these countries, product sale (construction of logistical

infrastructures for storage and distribution, construction of meat processing plants making ready-to-eat products, production plants for raw materials), up to establishing bovine livestock farms. This model has permitted stable development in the countries the company has chosen to operate, fully integrating within the territory and local communities.



Beef Productions
Plants



Cured Meats
Plants



Distribution
Platforms

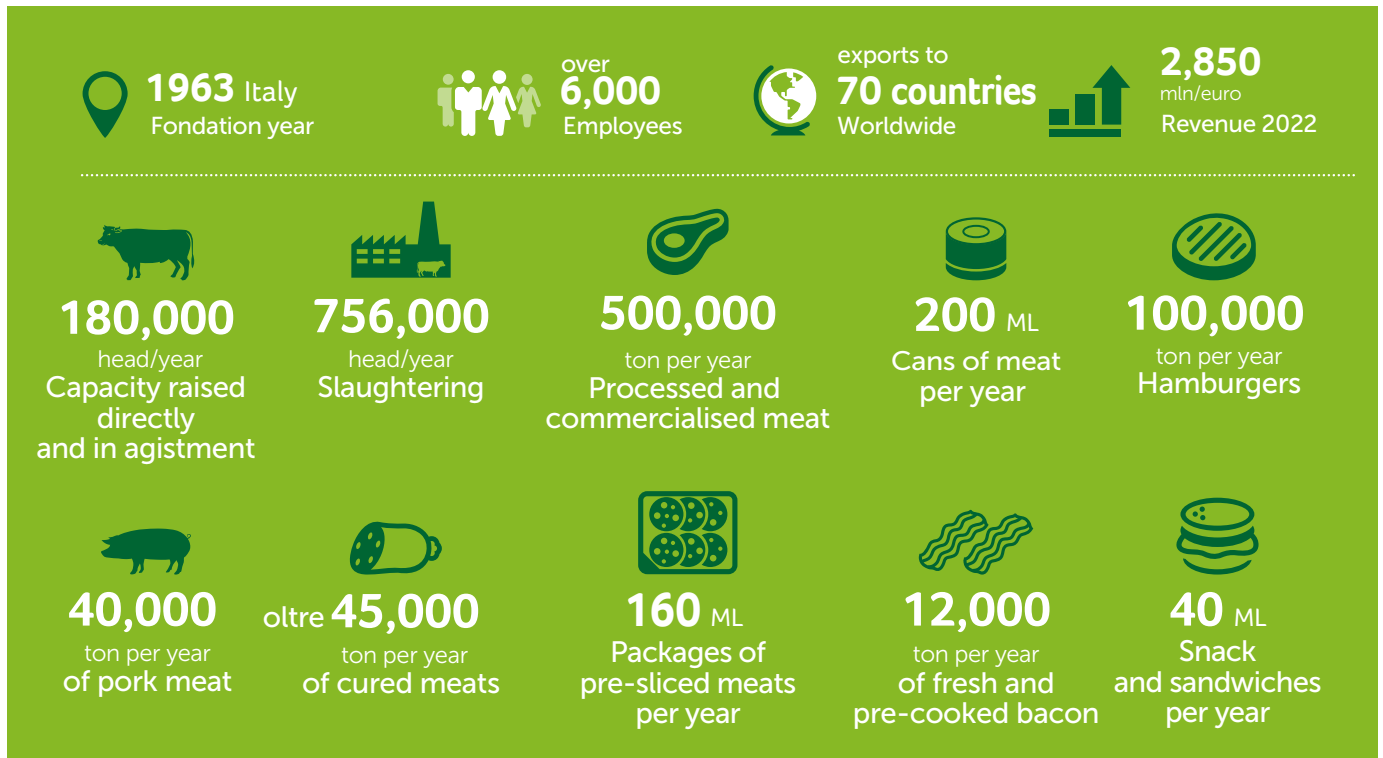


Sales
Offices

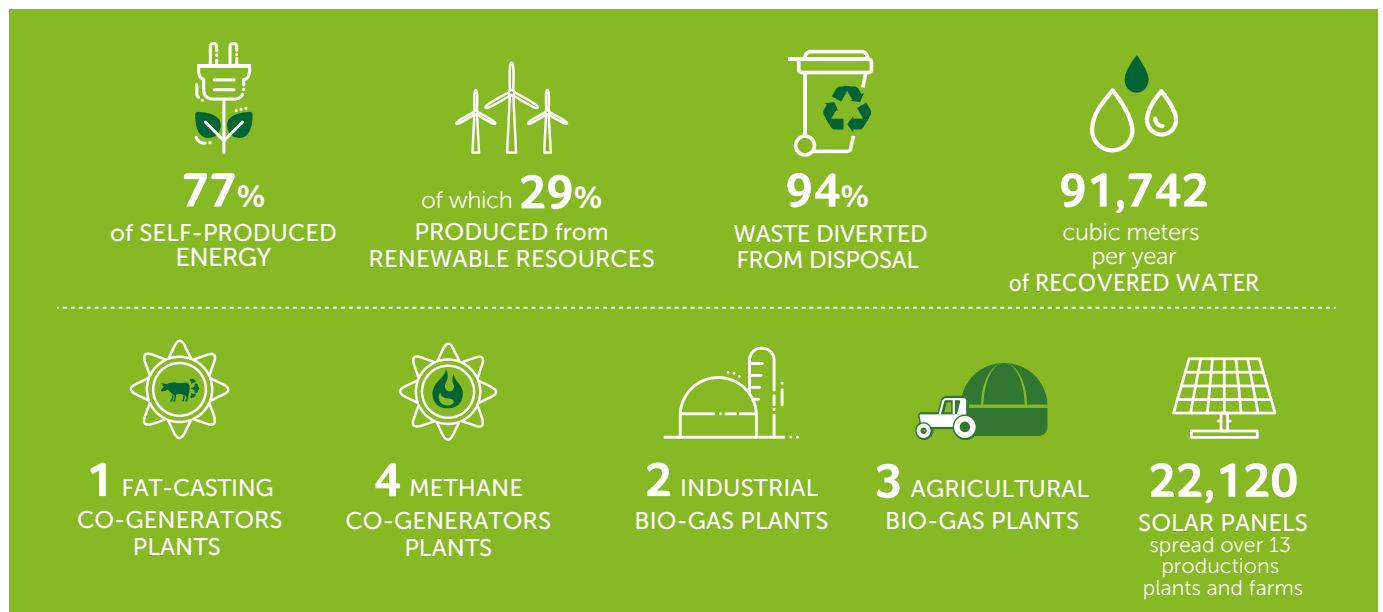


Farms

Our numbers



INALCA's commitment to sustainability since 1997



Our certifications

SAFETY AND PRODUCT LIABILITY

IFS International featured standard (food)	ISO 17025 General requirements for the competence of test laboratories	Private standards for the management of food safety elaborated by market leading companies	ISO 9001 Quality management system	VOLUNTARY PRODUCT CLAIMS CERTIFICATIONS (meat from Italian farming, PDO, PGI)	ISO 22005 Traceability system in the food supply chain	ORGANIC PRODUCTION CERTIFICATION
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ENVIRONMENTAL RESPONSIBILITY

ISO 14001 Environmental protection in the processes	EPD Environmental product declaration
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SOCIAL RESPONSABILITY

ISO 45001 Environmental protection in the processes	DLGS 231/2001 Administrative liability of companies	PRIVATE CODES OF CONDUCT Adopted in the supply chain
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ECONOMIC, SOCIAL AND ENVIRONMENTAL SUSTAINABILITY

GRI STANDARD GUIDELINES



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