



**Iberian pork meats from
Vall Companys Group**

An excellent opportunity for your customers

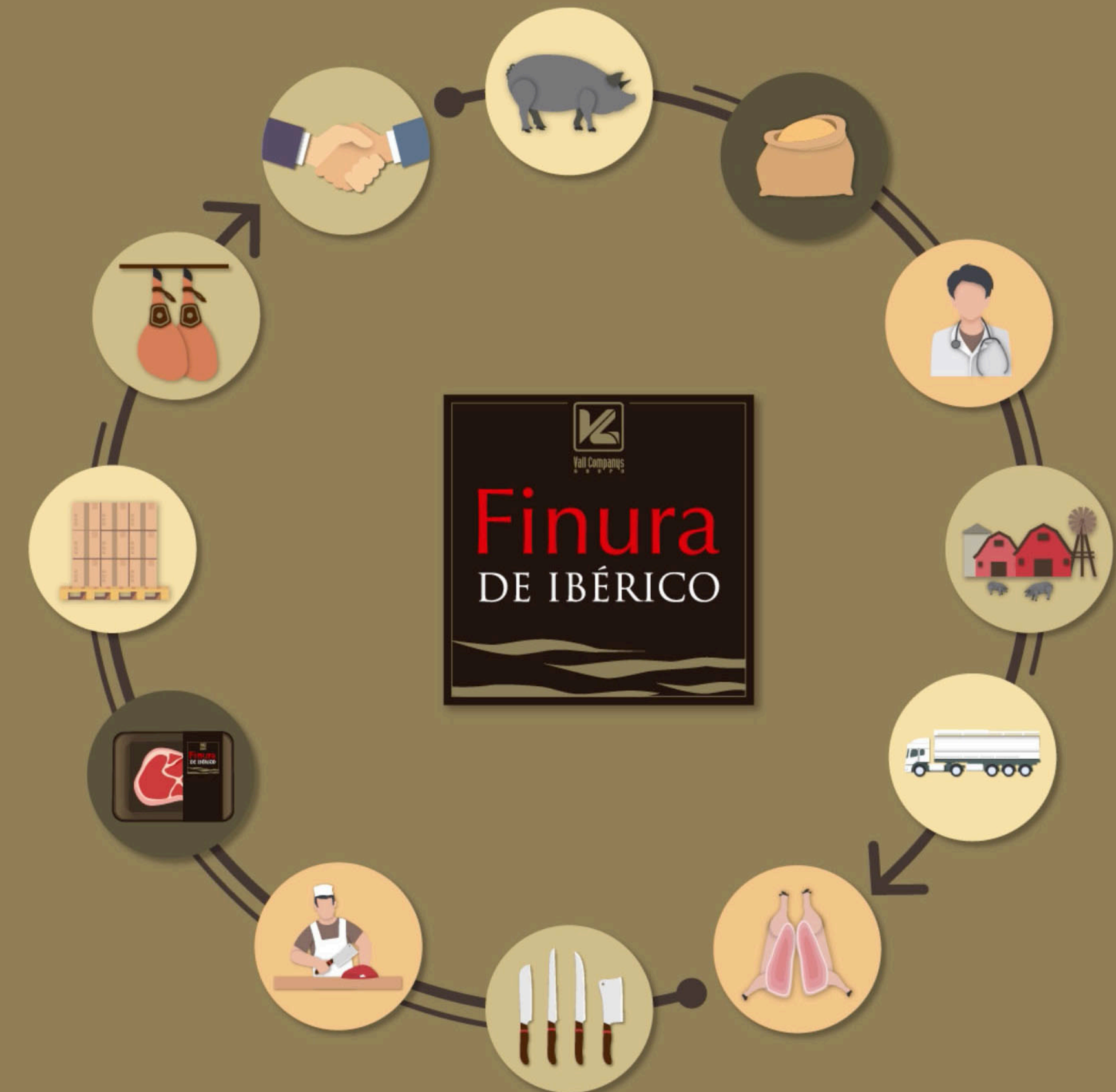
Iberian pork meats from Vall Companys Group





Vall Companys Group: warranty in iberian pork products

- **Total integration:** The Vall Companys Group, and its brand Finura, are present from the genetics of the animal to the distribution and processing of the final product.
- **Total service capacity:** with 7,000 slaughterings/week and a state-of-the-art plant with semi-cold cutting, we guarantee service and safety.
- **Certified Animal Welfare:** breeding accredited with the Welfair Seal, in selected farms and animal nutrition made by ourselves.
- **Maximum sustainability:** efficiency, circularity, waste safety... that is the Penta strategic sustainability plan.



Do you know what a 8.0 provider is?

Meat plants



As each our four white pork meat plants, our iberian pork production facility is strategically located near to our farms and features state-of-the-art systems that allow us to offer:

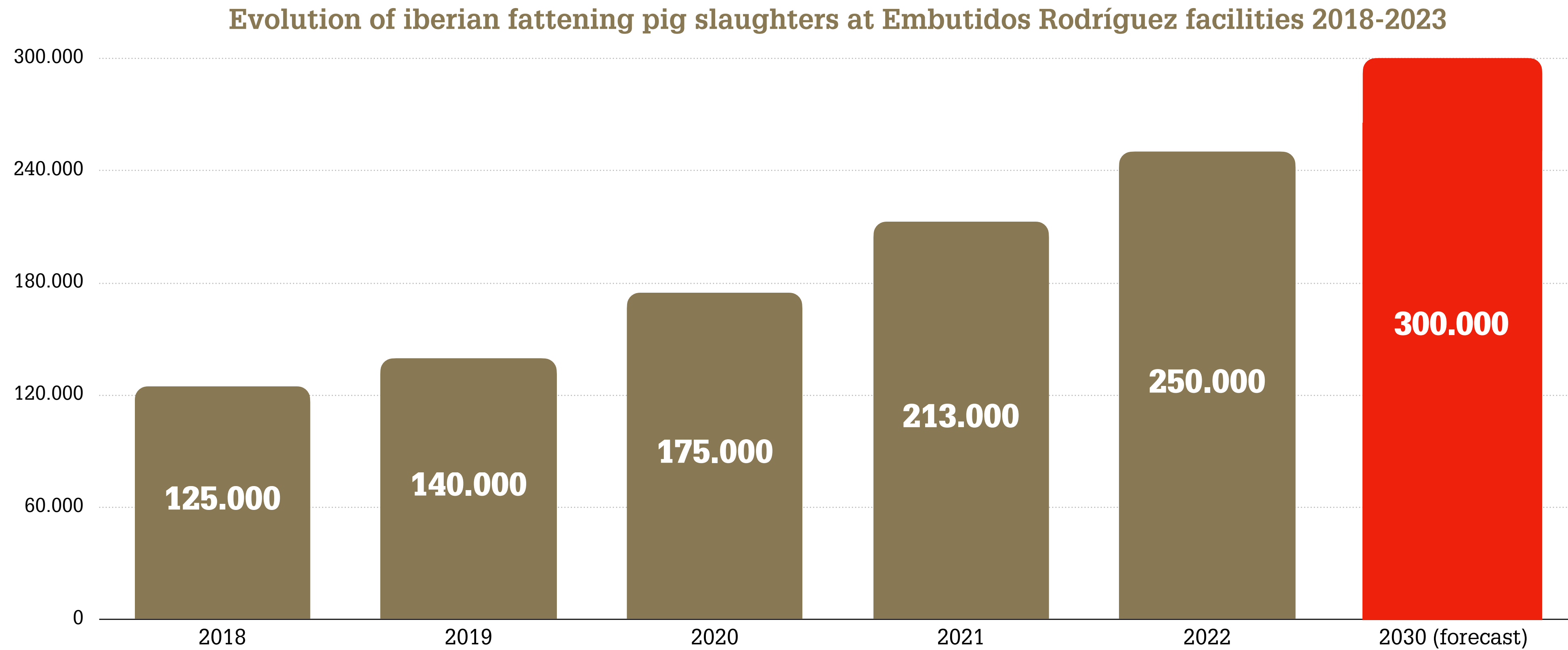
- Maximum warranty of safety and traceability
- Highest quality standards
- Highest production capacity
- Maximum sustainability, efficiency and animal welfare





Meat plants

Evolution of our Iberian pork structure



Our value proposal

We help you to grow up your business in all sales channels

- **Self-service shelf products:** an unbeatable range of Iberian cuts with more than 20 references, in a modern, practical and 100% sustainable packaging.

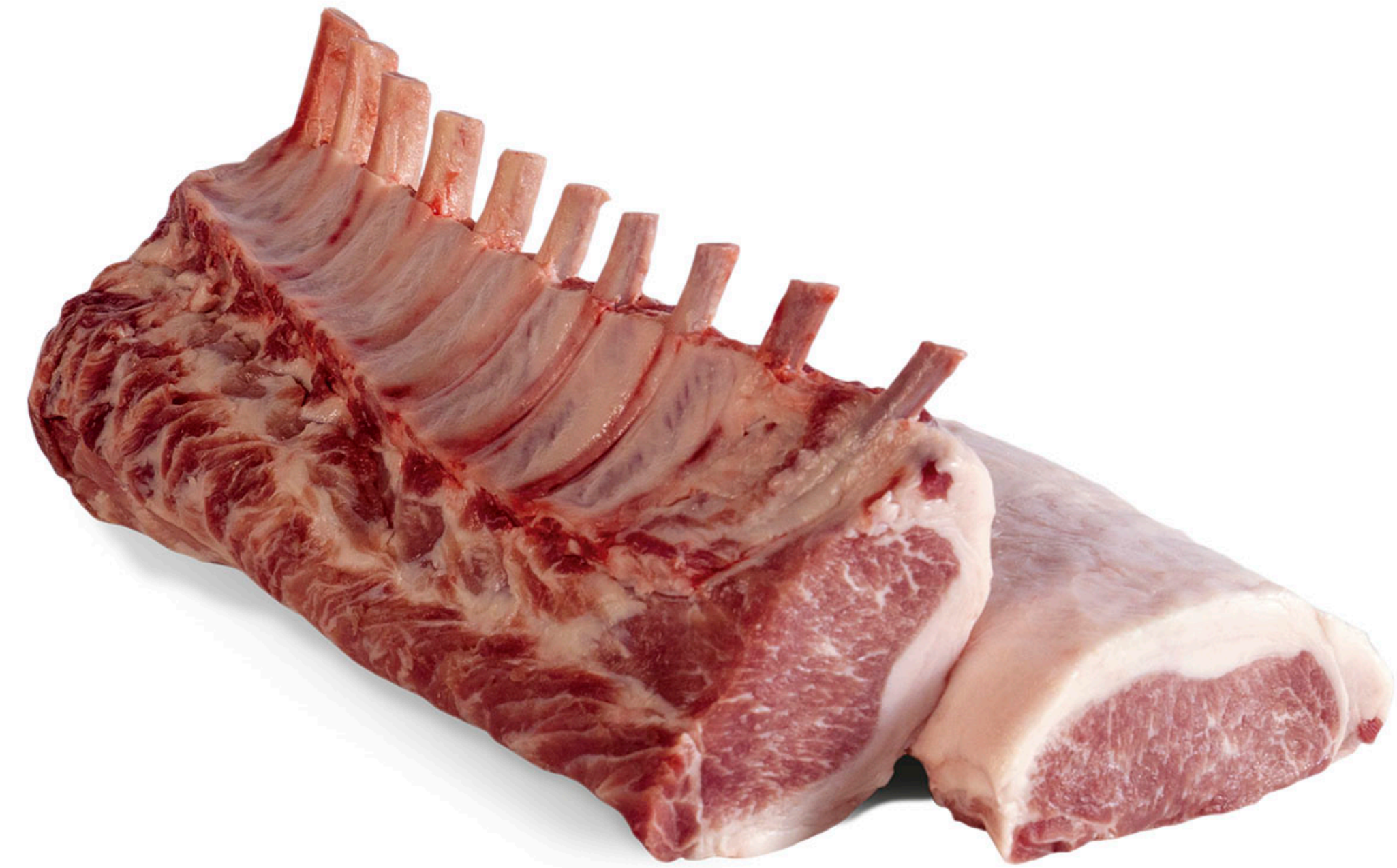


75%
LESS
PLASTIC
COMPARED TO STANDARD TRAY

TO LOVE IBERIAN MEAT IS
TO LOVE WHAT WE ARE

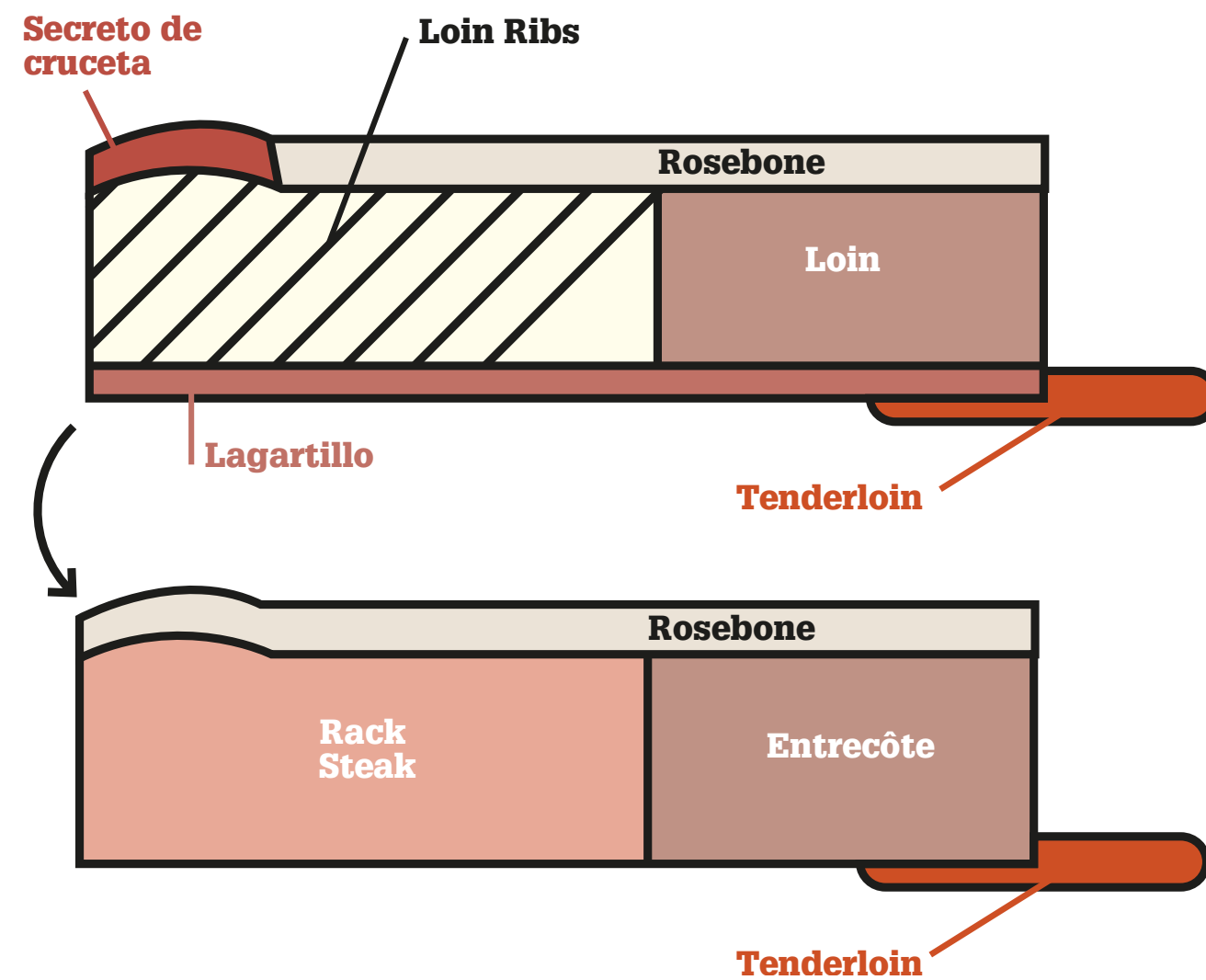
OUR FLATSKIN RANGE SAVES 75% PLASTIC COMPARED
TO CONVENTIONAL TRAYS AND IS EASY TO RECYCLE.
MORE SUSTAINABLE AND PRACTICAL.

- **Serve-over products:** a wide variety of pieces, packaging that extends the shelf life of the product up to 21 days and all the marketing support you need for your point of sale.



Serve-over product range

Bone in loin



Bone in Loin With Tenderloin

In Bulk (6-8 Days)
Vacuum Sealed With Paraffin (21 Days)



Bone In Loin

In Bulk (6-8 Days)
Vacuum Sealed With Paraffin (21 Days)



Loin

Thermoforming 1 Unit (21 Days)



Long Rack

Thermoforming 1 Unit (21 Days)



Short Rack

Thermoforming 1 Unit (21 Days)



Steak (Piece)

Thermoforming 1 Unit (21 Days)



Loin Rib

Vacuum Sealed 2 Units (21 Days)



Tenderloin

Thermoforming 1 Unit (21 Days)

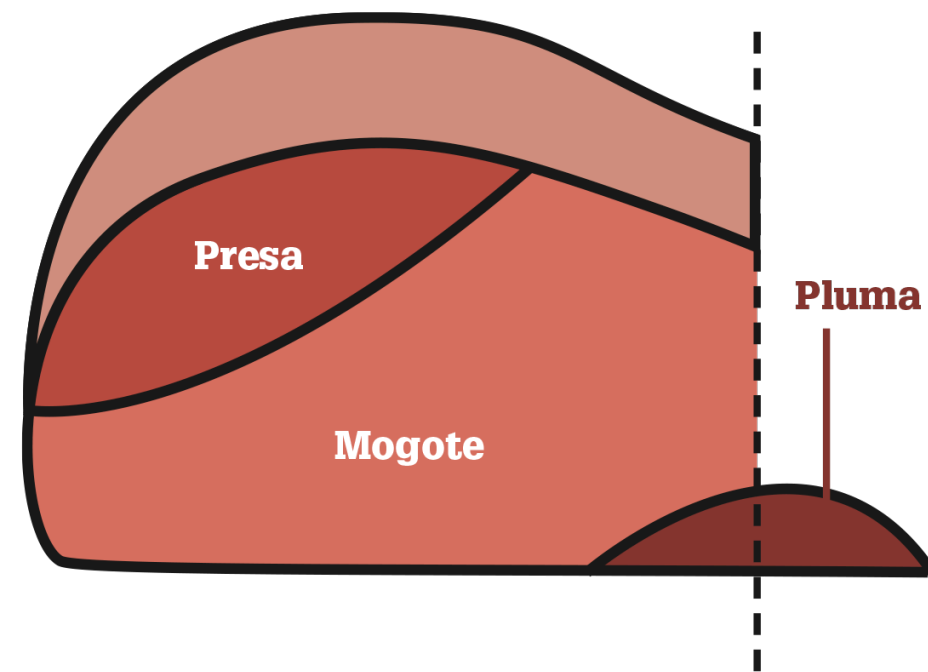


Secreto Cruceta

Thermoforming Diverse Units (21 Days)

Serve-over product range

Collar



Presa (Piece)

Thermoforming 3 Units (21 Days)



Mogote-Churrasco

Thermoforming 3 Units (21 Days)

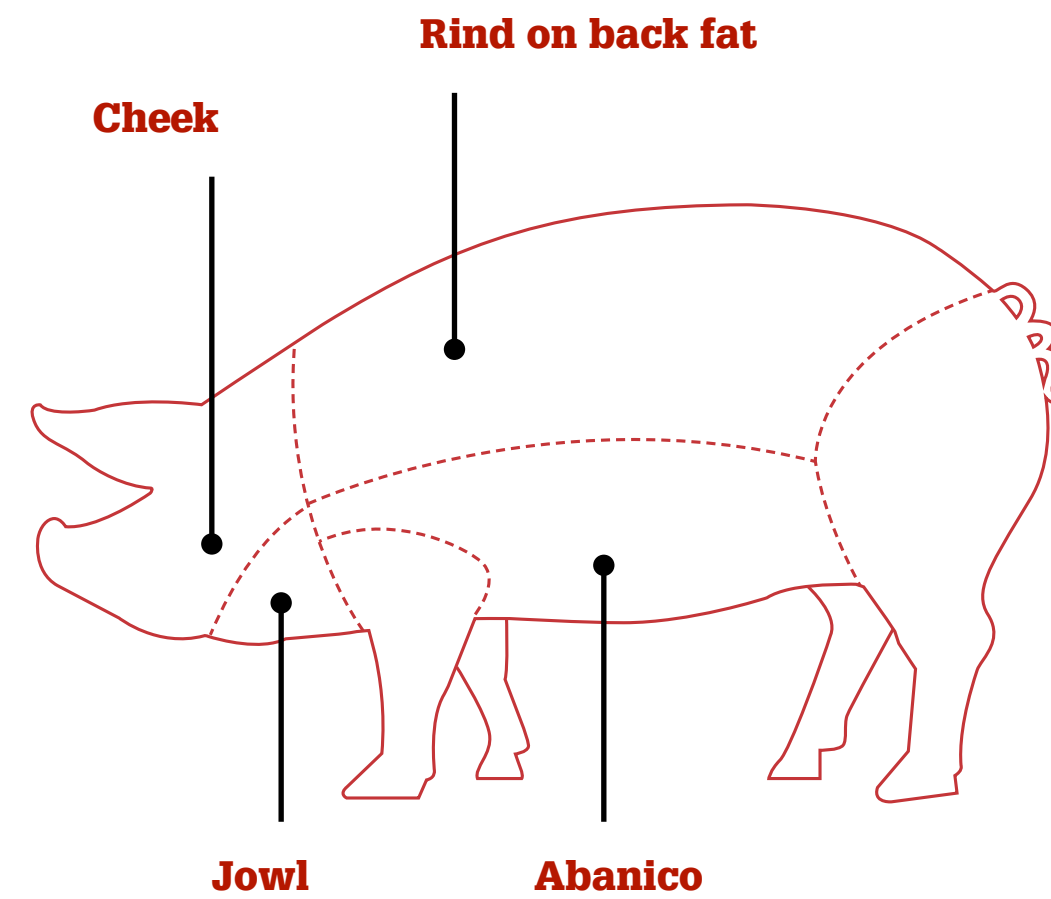


Pluma

Thermoforming Diverse Units (21 Days)

Seve-over product range

Other selected pieces



Cheek

Thermoforming 6 Units (21 Days)



Abanico

Thermoforming Diverse Units (21 Days)



Jowl

Thermoforming 3 Units (21 Days)



Rind On Back Fat

Thermoforming 1 Unit (21 Days)

Self-service range

Bone in loin



Rack 1 Slice



Rack 2 Slices



Steak



Sliced Loin



Entrecôt



Bullion



Tenderloin



Secreto de Cruceta

Self-service range

Collar



Presas



Mogote-Churrasco



Plumas

Self-service range

Other selected cuts



Abanico



Cheek



Jowl

Self-service range

Complete range



Rack 1 Slice



Rack 2 Slices



Sliced Loin



Bullion



Pluma



Tenderloin



Presa



Mogote-Churrasco



Abanico



Cheek



Steak



Entrecôt



Secreto de Cruceta



Jowl



Our formats

Pure Ibérico Elegance

We give Ibérico the image it deserves. Discover our range of cuts in a format that combines product visibility, high shelf-life and information.



Bulk Box



Film



Flatskin Display Box



Flatskin Case



FlatSkin

Production structure



With **45 companies** and nearly **2,200 associated farms**, our production structure involves more than 12,000 professionals throughout Spain, specially in rural areas.





Vall Companys
GRUPO

Finura

DE IBÉRICO

