



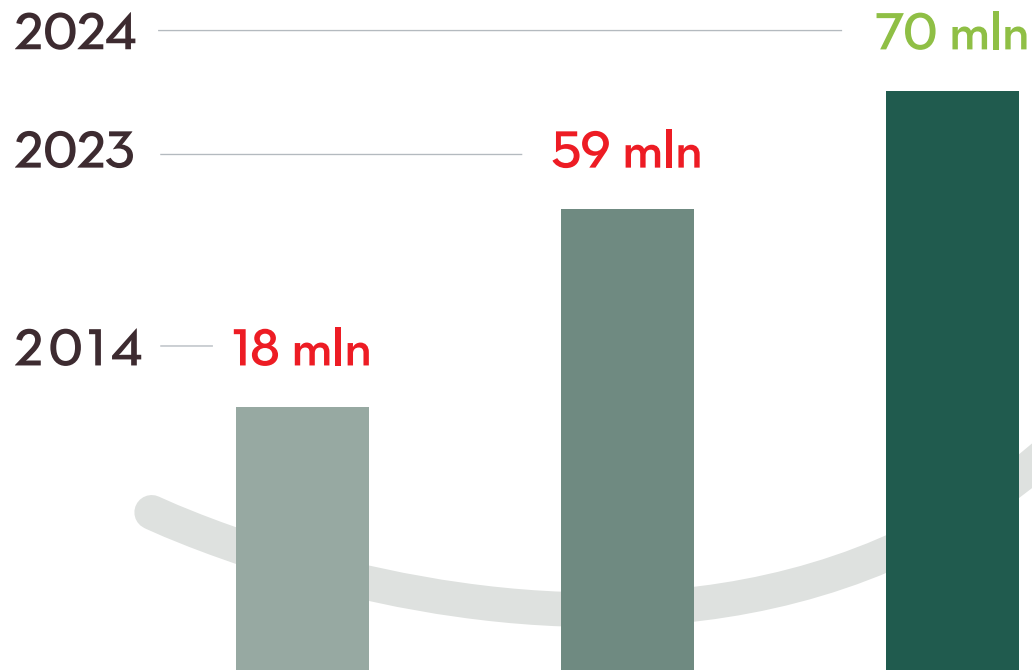
**COMPANY
PROFILE**



PARMAFOOD GROUP was born in the heart of the Food Valley, **tradition** and **territory** through the proposal of its products.



Continuing growth



without external acquisitions

2027
100 mln
Business plan

Investments
15 mln



We invest in **productive structures and people.**

We believe in
young people

350

Employees

Average age: 30

5 PLANTS

Cured meats / Sliced cold cuts / Ready meals & Sandwiches / Vegetables and Fruits / Tolling center HPP



SUSTAINABILITY REPORT

SOCIAL

- Equality
- Health
- Education
- Peace and justice
- Respect for human right

ECONOMICAL

- Responsible consumption and production
- Protection of working condition
- Long-term investments
- Balanced generated values distribution

ENVIROMENTAL

- Resources exploitation
- Sources of renewable energy
- Sustainable cities
- Pollution

EXPORT

Endless possibilities

EUROPE



USA



CANADA



AUSTRALIA



HONG
KONG



SOUTH
KOREA



JAPAN



SOUTH
AFRICA



UNITED ARAB
EMIRATES



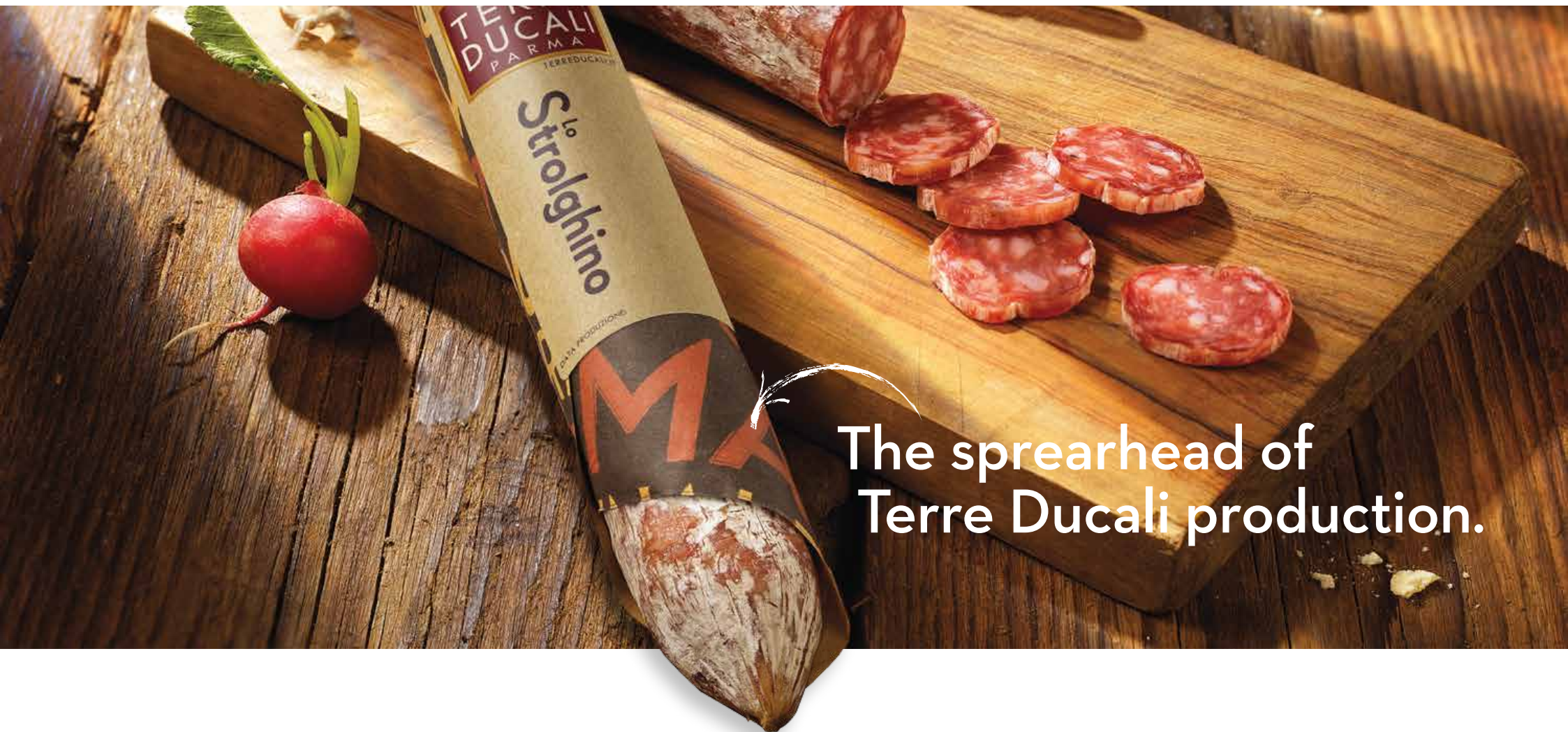


Land. Innovation. Sustainability.

Our strength comes from the land in which we are born, an ancient **tradition** which is able to conquer the world.

Terre Ducali achieved the most important process and environment certifications as well as production and **export licenses** for the main markets in the world.





The spearhead of
Terre Ducali production.

Our Strolghino. From History books to aperitifs.

*Let's enjoy
Aperitiamo
all together!*



TENDER HAND-LAID SLICES.

FROM 50 g TO 500 g



SLICED MEATS HO.RE.CA. REVOLUTION 2.0



THE *Professional* MULTI-LAYER TRAY

Compact and intelligent design

A tray that combines **practicality, efficiency, and quality**.
Designed to preserve the freshness of sliced meats, it contains perfectly portioned, ready-to-use slices of premium cold cuts.

Ideal for **gourmet dishes, pizza and pinsa toppings, tigelle fillings**, and many other preparations.
Its compact size optimizes workspace, simplifying organization and service times.



Innovating for us is natural

- Pagnotto: the first sandwiches with its own name
- We always offer freshness, naturalness and taste in our products

Parma Is has become a market leader in the production of fresh and high-end sandwiches. Nowadays, it also adds to its activity the production of vegetables (raw sauces) and fruit products (raw puree and cold-pressed juices). The usage of our High Pressure Technology - HPP guarantees freshness, safety, and increases the shelf-life of the products.



FRESCHIE IDEE, THE INNOVATION OF HPP FOR FRUIT AND VEGETABLES

Our brand has expanded the range of pasta sauces, a line whose critical success value is HPP.

Our range of raw pesto sauces is ideal to enjoy a delicious pasta dish. These new recipes are natural and raw as in nature and their organoleptic properties are 100% intact.

Raw, fresh, and keeping for longer!

- RAW AS IN NATURE
- PRESERVATIVES FREE

**"Make food your medicine and
medicine your food."**

*Hippocrates of Kos (Kos, circa
460 BC – Larissa, 377 BC)*



FRESH RAW SAUCES

A line of fresh, raw, and tasty sauces, perfect as a snack for your lunch break or to share with friends during your aperitifs or dinners.



VEGETARIAN
FOOD



GLUTEN
FREE



CHEESE ALTERNATIVES 100% PLANT-BASED

Products made in Parma using traditional techniques.



LACTOSE
FREE



VEGETARIAN
FOOD



Fresher, for longer



TASTY, FRESH, READY-TO-EAT

Ready to taste, our **fresh dishes** are ideal for a meal away from home or at the office!

Low-temperature cooking, innovative packaging and HPP treatment guarantee **maximum freshness** and **naturalness**!

 **2 minutes microwave.**

HO.RE.CA.

Chef-proof freshness





**The perfect format
for 5-star catering!**



PAELLA DI PESCE



PLATED BY
HAND



COLD-
PASTEURIZED

LASAGNE ALLA
BOLOGNESE



PLATED BY
HAND



COLD-
PASTEURIZED



- **Fresher** than any other break
- Open **24/7**
- **Quick** and **tasty**



An innovative **start-up**, an original and futuristic idea in the Italian **away-from-home**

Fresh, tasty and **practical dishes**, ideal for those who enjoy a healthy, balanced lifestyle





HIGH PRESSURE PROCESSING. THE POWER OF THE HIGH PRESSURE.

- We are the first in Europe to believe in the high pressure Technology.
- Today we strongly increase our production capacity.

The **HPP Italia** plant is the biggest European centre for the treatment of food products with the High Pressure Technology, with 2 machines (one of 350 lt and the other of 525 of the American company **Avure Technologies**) and work not only for the companies of the group, but also for small and medium sized companies operating in the fresh food sector and for Retailers.

THE BIGGEST TOLLING CENTRE IN EUROPE!



WHERE HPP CAN BE USED

HPP Italia treats the most of the food and agriculture products with the high pressure technology ensures **food safety**, **high quality** and **nutritional values**.

MEAT



FISH



CHEESE



DRINKS



SMOOTHIES



SOUP

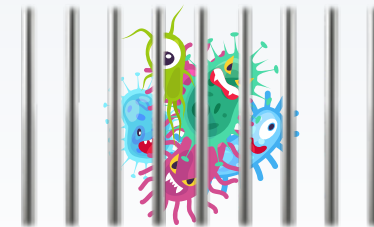


SAUCES



FILLINGS AND SALADS

FOOD SAFETY



This treatment ensures the food safety for most pathogens: **zero listeria**, **zero salmonella** and **zero E.coli**.

WE LOOK TO THE FUTURE



We are the ideal partner for the challenges of tomorrow.

Our main goal is to be a production plant of excellence for **italian food** through **costant investments** in the innovation of production processes of products.

- **TECHNOLOGY COMBINED WITH MANUAL ABILITY AND CRAFTMANSHIP**
- **PRODUCTIVE PROCESS AT THE SERVICE OF QUALITY AND HEALTH**
- **INNOVATIVE PACKING AND DESIGN**

The future starts today, not tomorrow.

Thank you

