

Principe Foods – Food Plant of the Year

Joe Machetta, Head of Operations



AGENDA

1. JBS COMPANY OVERVIEW
2. JBS PREPARED FOODS HISTORY AND GROWTH
3. PROJECT LUIGI HISTORY
4. COLUMBIA CONSTRUCTION
5. COLUMBIA OPERATIONS TODAY
6. COLUMBIA CAPABILITIES and PRODUCT TIERS
7. COLUMBIA PORTFOLIO
8. PRINCIPE LAUNCH

Who We Are

JBS is proud to be the largest food company in the world.

JBS operates in more than 20 countries, having over 270,000 team members world wide. Our team members follow guidelines around ESG, innovation, food quality and food safety. JBS adopts the best practices that follow all guidelines set forth as well as our mission and values.

Our Mission

To be the best in all that we do, completely focused on our business, ensuring the best products and services to our customers, a relationship of trust with our suppliers, profitability for our shareholders and the opportunity of a better future for all of our team members.

Our Values

- Determination
- Simplicity
- Availability
- Humility
- Sincerity
- Discipline
- Ownership



JBSCulture
Our foundation, our strength.



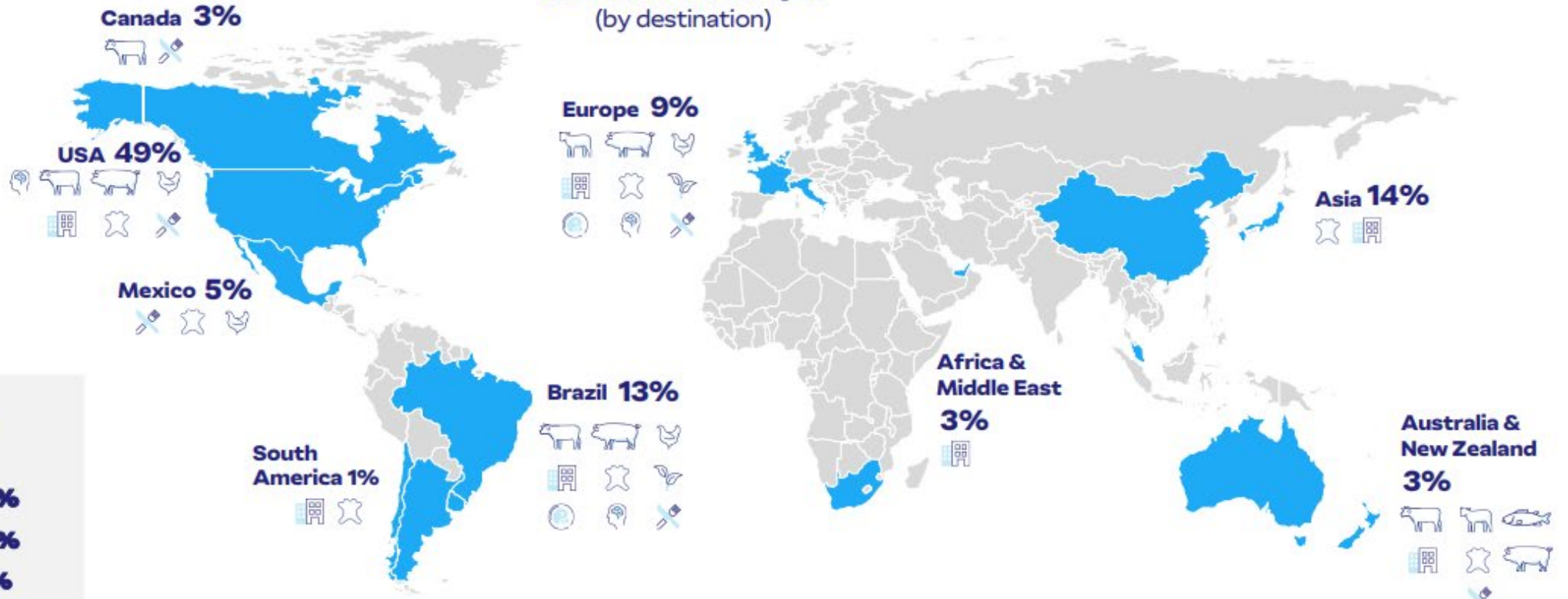


A Leading Global Food Company



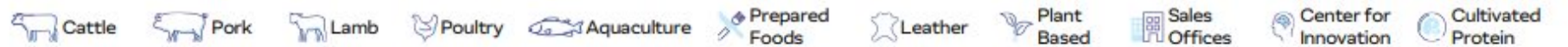
with a Mission to be the Best

Net revenue 3Q23 (by destination)



Income Origin

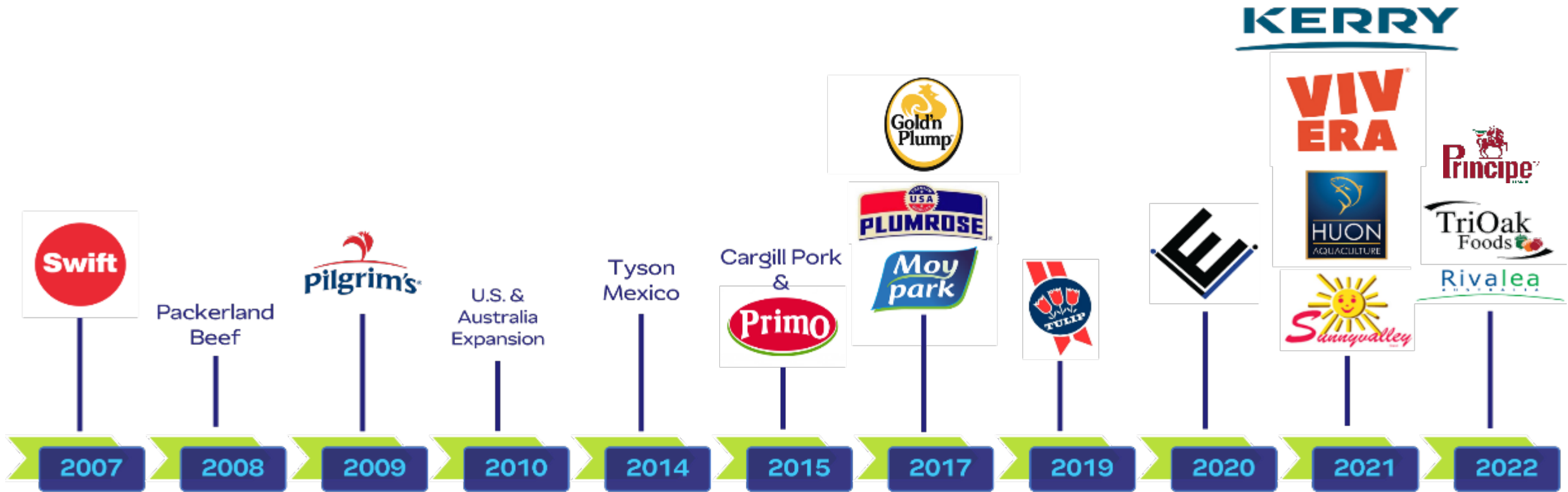
United States	51%
Brazil	27%
Europe	7%
Mexico	3%
Australia	8%
Canada	4%



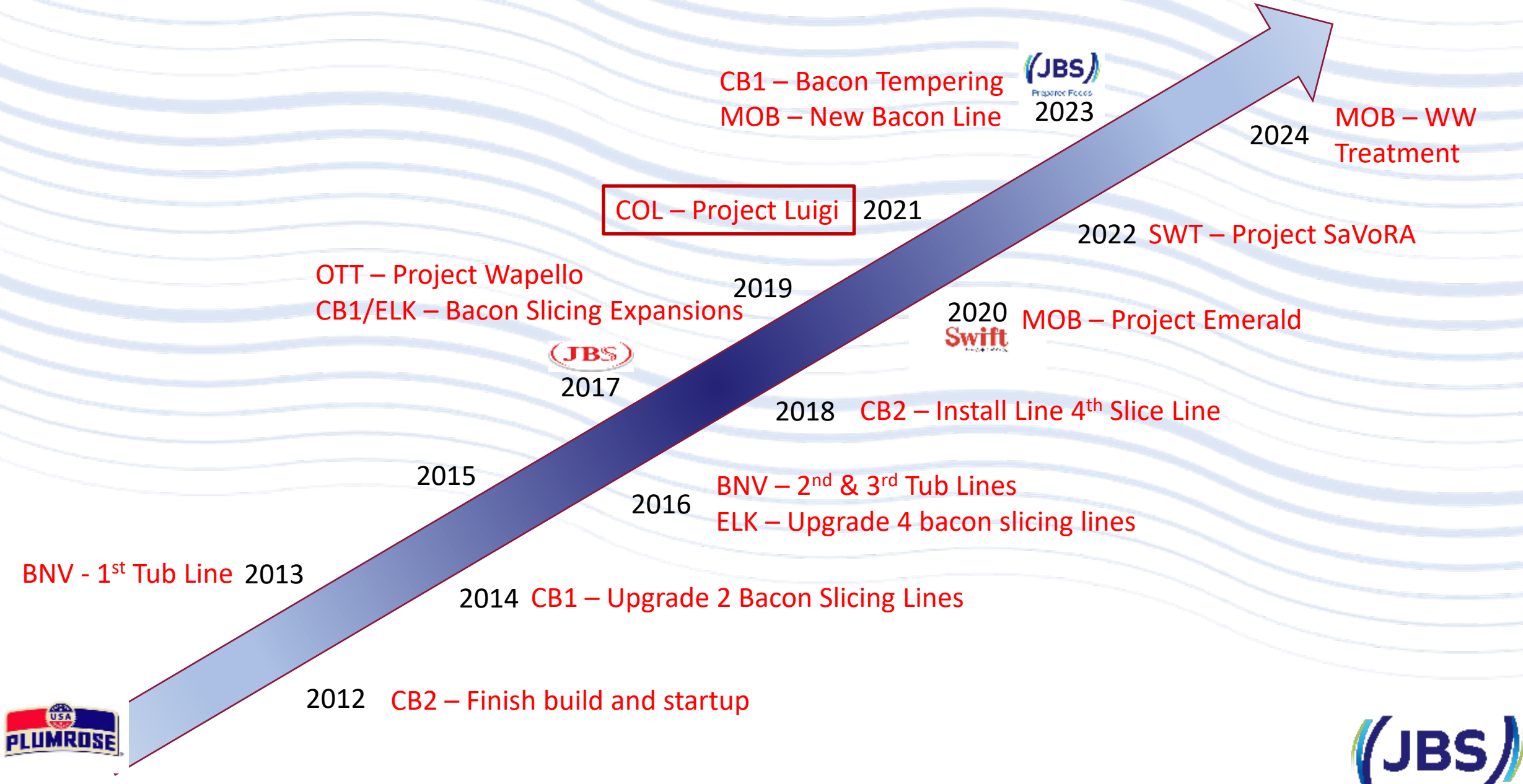
% of Total Revenues



Acquisitions

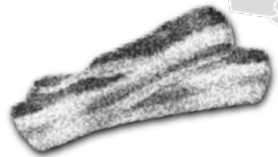
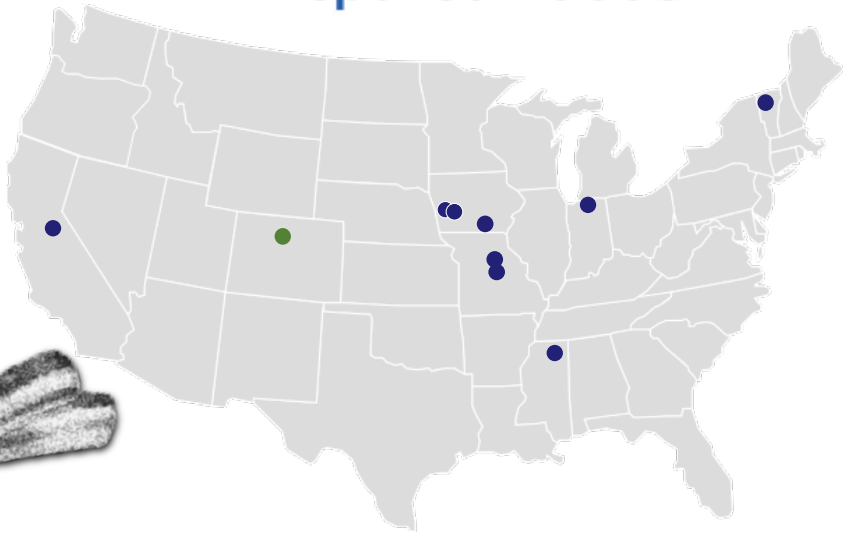


JBS Prepared Foods History & Growth





Prepared Foods



>3.7M

4 oz. servings produced/day





Columbia History



Nov 2019 → Feb 2020: Market Research for Italian Meats

Feb 2020 → Apr 2020: Business Case development and presentation to JBS Leadership Team

Apr 2020 → May 2020: Selection of Design/Build Firm

May 2020 → Dec 2020: Site selection begins. Conceptual planning for facility.

Jan 2021 → Apr 2021: Finalized site selection. Purchased land. Incentive negotiations completed.

Apr 2021 → May 2021: Project final approval, put in system. Initial PO's issued.

May 2021: Shovels went in ground, civil work began!

Nov 2021: Steel construction started

Jan 2022: Exterior IMP Walls started going up, Roofing started

Feb 2022: Concrete slabs being poured

Nov 2022: TCO Issued

December 2022: First Production Commences



Columbia Construction





Columbia Construction



6/21 – Stripping Topsoil



7/21 – Footers being poured



8/21 – Sanitary Drains, Building Pad Prep



9/21 – Site Progress, Fire Mains Installed



Columbia Construction



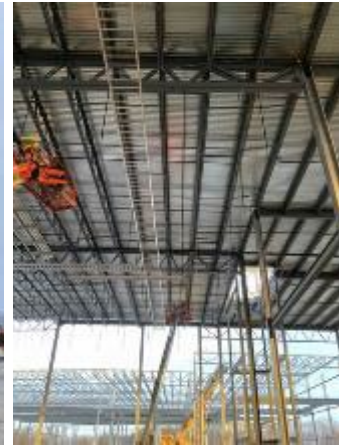
11/21 – Lake Luigi! Steel arrives and setting begins



12/21 – Roof Decking going in, UG Electrical, Progress on Christmas Day!



Columbia Construction



1/22: Exterior IMP, Main Cable Trays, Roofing begins



2/22: Site Progress



3/22: Slicing Room Slab, Unit 2 Roof, Refrigeration Tank Slab Poured



Columbia Construction



4/22: Condensers arrive and set, Rack Wash pits formed, Ceiling Installation begins



5/22: Unit 1 Interstitial, Switchgear installation, Paving, Refrigeration vessels being set



Columbia Construction



June 2022

- Flooring finishes in Salami Kitchen
- Facility progress view from RAW looking to RTE
- Alkar Fermentation room construction underway
- RMAU's arrive and are set



Columbia Construction



July 2022

- Prosciutto Tumblers
- Maurer Drying Rooms
- More Utility equipment
- Fermentation & Drying Rooms in Interstitial



Columbia Construction



August 2022

- Transformers arrived.....FINALLY!
- RTE flooring being completed
- Racking arrived and installation started
- Fire pump installed and tested
- Guard shack arrived and installed





Columbia Construction



September 2022

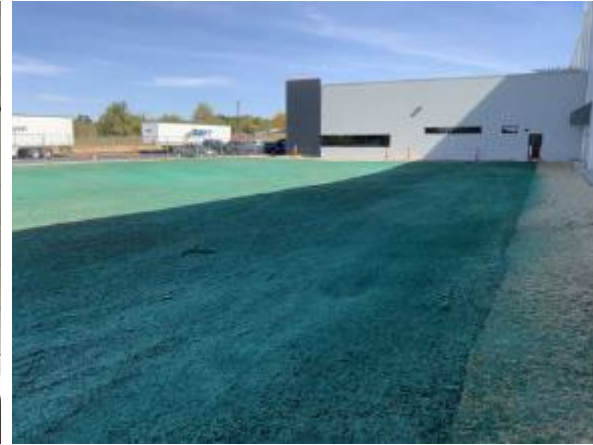
- Conversion Room finished
- RTE Offices and Lockers
- Doors installed in RAW

- Switchgear arrived
- Conversion Room finished
- Peeling Room Construction Underway
- Packoff conveyors for Chubs

- RTE Welfare Done



Columbia Construction



October 2022

- Packaging/Slicing arrives
- Docks completed
- We got GRASS!
- Show Kitchen starts construction
- Rack Washer Installed
- Salami Kitchen Installation
- VEMAC systems installed in ground kitchen and peeling





Ribbon Cutting Day!





Spice Blending



Combo Transfer, Ham Boning





Salami Kitchen



Stuffing & Clipping



Hanging Salami on Sticks/Racks



Fermentation Rooms



Aging Rooms / AGV's moving

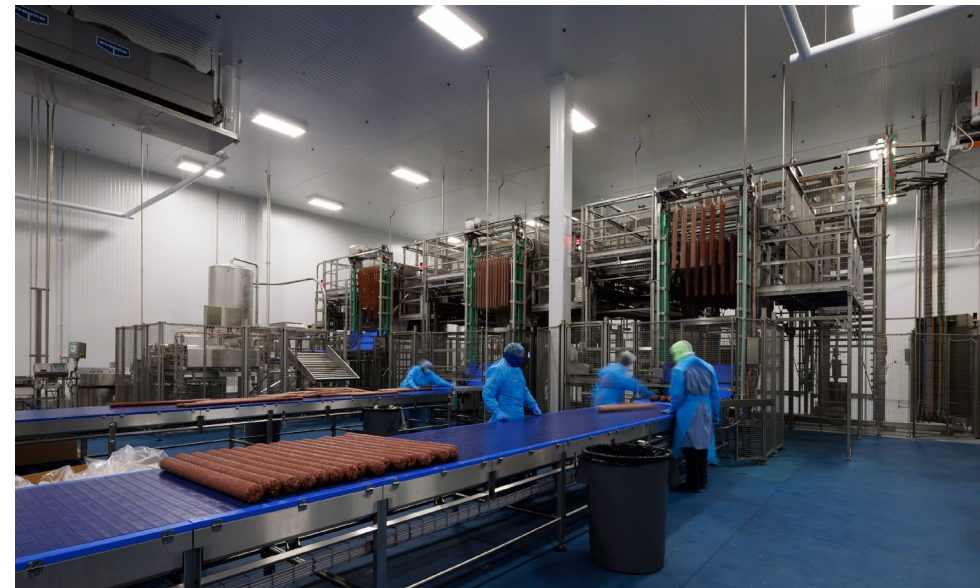




AGV's Move to WIP Cooler



Auto Peeling / Hand Peeling



Auto Unload from VEMAC



Small Diameter Slicing





Large Diameter Slicing





Columbia Capabilities and Product Tier



PROSCIUTTO

Made using pork leg, air dried under specific climate controls and salt flavor with spice undertones.



SALAME

Made using whole muscle pork meat with combination of Italian spices, peppers and garlic to deliver a smooth and rich flavor.



COPPA

Slow cured whole muscle Italian Salume salted, seasoned with mace and aromatic spices .



PANCETTA

Pork bellies rolled with aromatic spices and dry cured.



SPECK

Smoked Prosciutto from rubbed with spice mix of salt, pepper, juniper berries and various garden herbs.

Our facility satisfy multiple consumer needs offering

3 TIERS PORTFOLIO



Mainstream



Premium



Import Programs

Retail & Bulk packaging ability to complement multiple department needs.



Columbia Portfolio



BULK ITEMS



O/W CHUBS



FLEX/FLEX



SEMI-RIGID TRAYS



GAS FLUSH POUCHES



DICED GF POUCH



Principe™





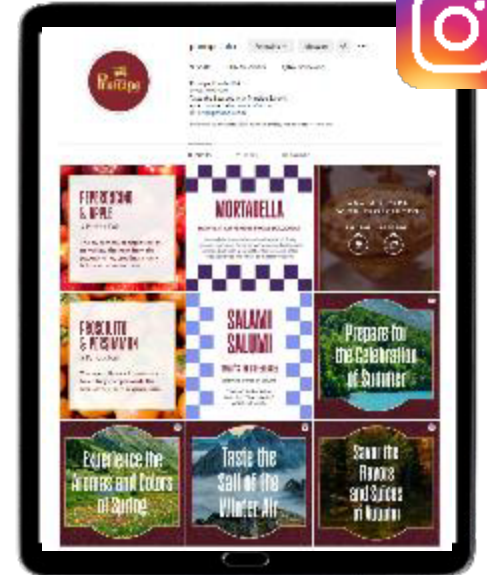
Principe Launch and Social Media



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FOOD
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LAS
VEGAS!



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Website principefoods.com



Thank you – Questions?

