



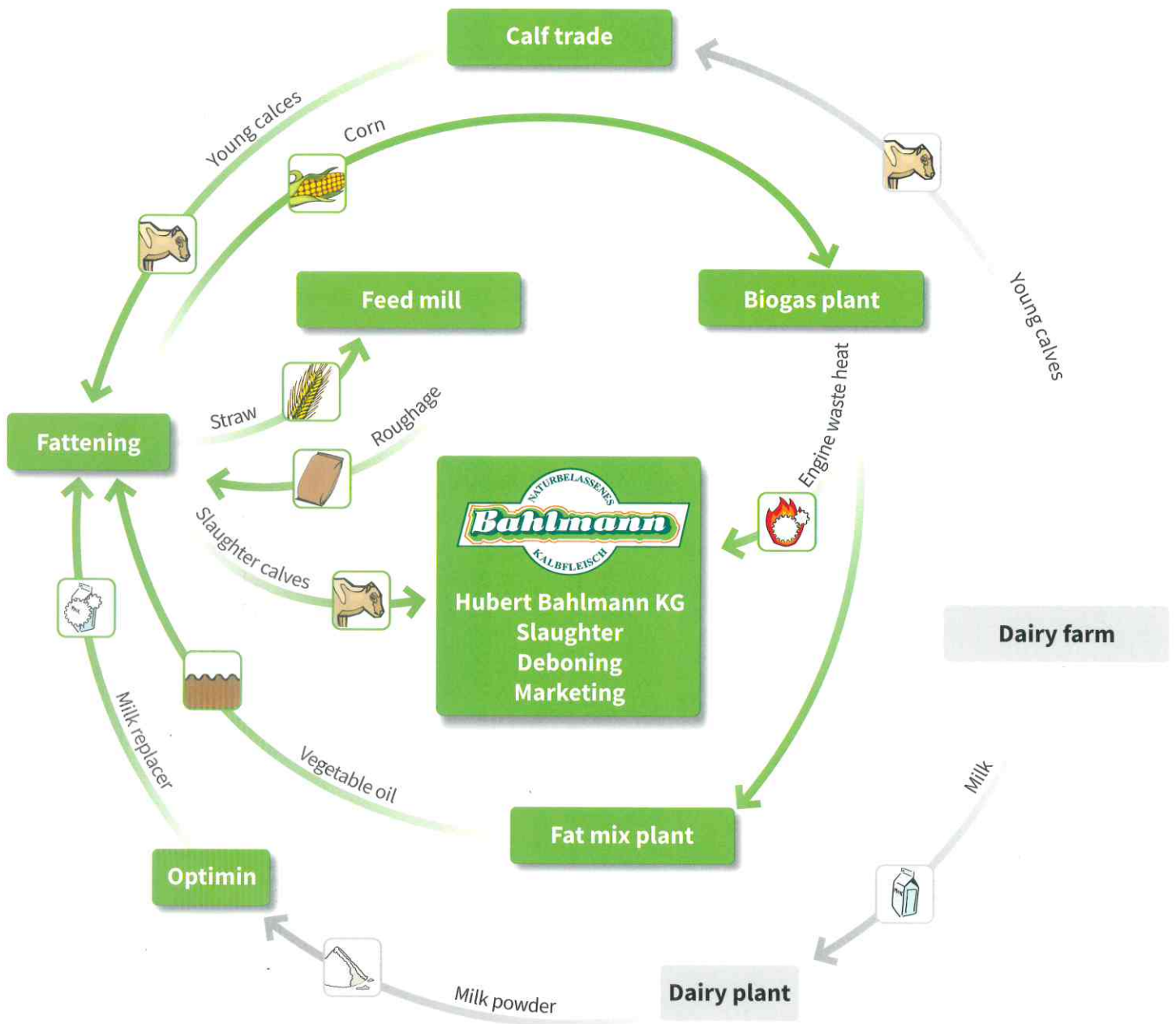
Natural Veal

... everything else is a side dish.

Bahlmann history

1969	Self-marketing of slaughtered calves in Detern (East Frisia); first veal deliveries to meat trading companies in Berlin and Munich	2008	Entry into energy production through photovoltaics
1977	New construction of the slaughterhouse in Lindern	2011	Construction of 2 CHP units (526 and 200 kW), laying of gas pipeline through the village, supply of public swimming hall, school and some calf stables with heat.
1985	Opening of the veal and beef cutting plant	2011	Construction of a hall complex for milk powder and straw - Total storage area: 5,000 m ²
1985	Construction of the power feed plant in Lindern	2011	Sustainability certification successfully completed
1987	Pioneer in calf fattening: species-appropriate animal husbandry in the group; Bahlmann's natural veal becomes a byword in the trade	2012	„General overhaul of the concentrate feed plant“. A new electrical system and a modern visualization system have been installed. Renewal of the entire facade!
2000	Construction of Europe's most modern compound feed plant for milk replacers in Lindern	2013	Construction of 2 further repositories with a volume of 12,000 m ³ and a manure storage hall. Final expansion with 2.5 MW.
2002	Construction of a grease mixing plant	2013	Expansion of the slaughter by-products department. Increase in refinement and further optimisation of internal logistics.
2003	Opening of a factory outlet	2013	Modernization of the cooling system. Through heat recovery and reduction of energy consumption CO ₂ emissions are further reduced
2005	Construction of a biogas plant with a capacity of 2 megawatts	2014	Construction of another calf barn with 1,000 fattening places
2006	Start of the new building dismantling with a production area of 4,000 square meters	2016	New construction and extension of another fully automatic warehouse
2008	International certification according to IFS „Higher Level“	2018	Construction of a new logistics centre
2008	New construction of a drying centre for the recycling of fermentation residues from the biogas plant	2019	New construction and completion of a fully automatic cold store

Our strategy: Everything from ourselves



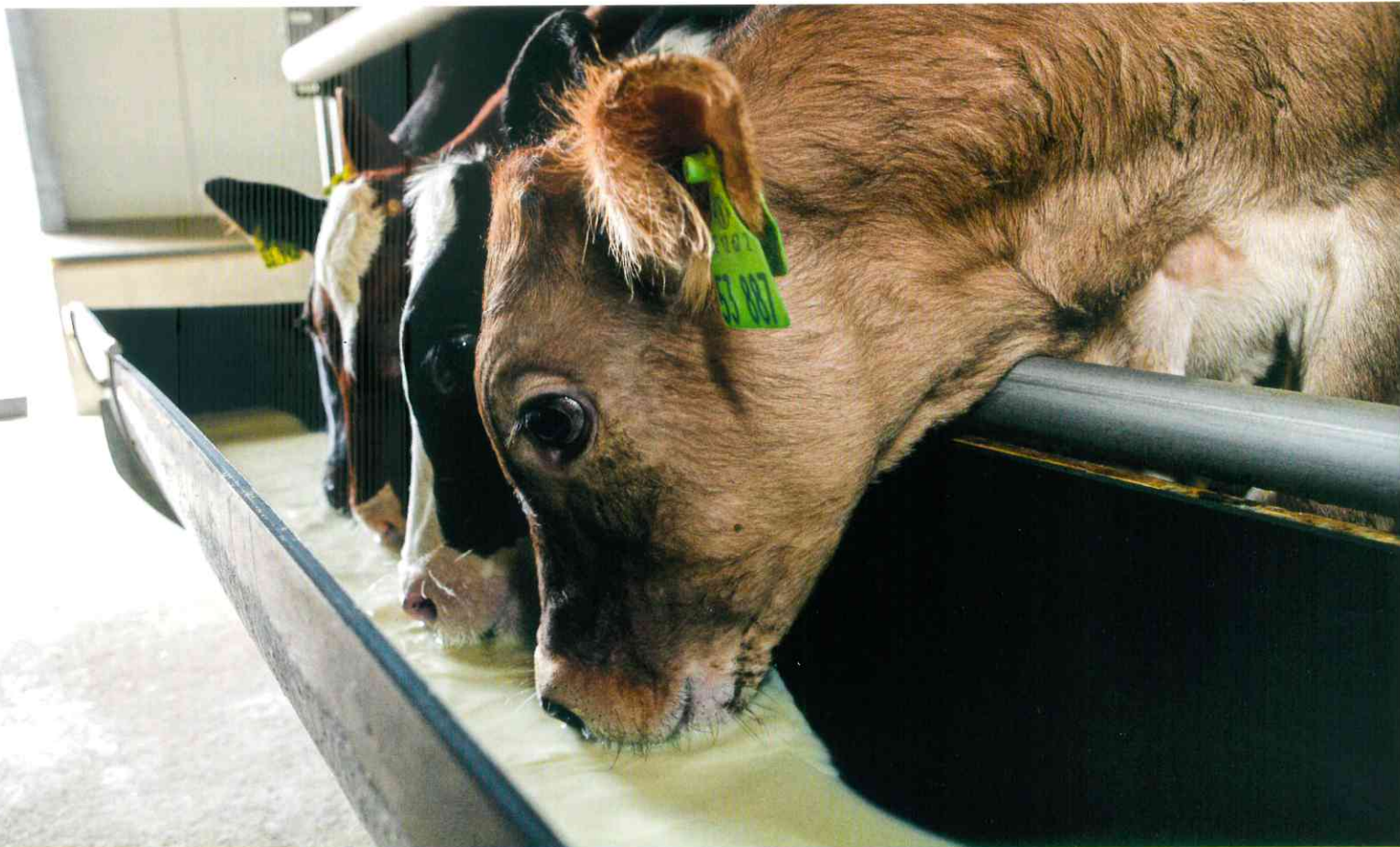
Purchasing & fattening



■ The Bahlmann calves come mainly from calf stables in northwest Germany. The rearing takes place according to the German Calf Retention Ordinance. It is considered the strictest in Europe. All stables are QS certified and are members of the Kontrollgemeinschaft Deutsches Kalbfleisch. The Kontrollgemeinschaft Deutsches Kalbfleisch carries out strict controls in the fattening farms for unauthorised substances.

„Only strong, healthy animals with animal welfare guarantee the best quality meat!“

In addition to the milk meal, the calves receive roughage based on cereals, maize and chopped straw.



Feed for fattening calves

■ At its headquarters in Lindern, Bahlmann produces feed for calf fattening in two independent plants. The subsidiary Optimin produces milk replacers for calf fattening and rearing. Selected dairy raw materials such as skimmed milk powder and whey powder combined with a vegetable fat mixture result in nutritious calf milk.

Straw pellets and calf grains are produced in the feed mill. Both contribute to a healthy development of the stomach and are an important foundation stone for healthy growth for the calves. Both companies are also members of the QS system.



Slaughter and quartering

■ Bahlmann slaughters and debones exclusively in the modern meat centre in Lindern (DE-NI 10107). Every week, about 3000 calves and 500 cattle are slaughtered and processed. More than 280 employees are involved in the production of our high-quality veal and beef.



deboned & vacuum packed



■ The main requirements for the modern Bahlmann cutting plant are production quality, a high level of hygiene and the processing of customer-specific vacuum-packed cuttings - with bone or boneless cuts. Veal and beef are removed from the slaughterhouse immediately after the cooling process and are not subject to any additional transport.

Through digitisation at all stages of production, we enable continuous traceability and labelling of the goods according to customer requirements. In this way we guarantee the trade absolute traceability and product quality for every piece of meat.

In the area of processing, we meet the highest demands through hygiene, service and flexibility!



Gastroline - portioned veal

■ Since the meat market also brings with it new challenges, we have developed a programme especially tailored to these needs for the catering trade and food service.

This is extra-pre-ripened, portioned veal in various calibration sizes and packing units.

The advantages for you as a customer are first and foremost a better one: Cost control, planning reliability, savings in working time, portion control, no waste or sections, calculation reliability.

Gastroline

★★★★★

For instance:



Your advantages:

- cost control
- calculation security
- planning reliability
- portion control
- Savings on working hours
- No waste



Skin packaging for the food retail trade

■ Through constant innovations on all sales channels, further investments were made in the area of portioning for food retailers. Veal and beef are portioned here, packed in consumer packaging and delivered to retailers and discount stores. The FlatSkin is our top level in packaging. The focus here is on sustainability. With this type of packaging we produce approx. 75% less plastic.



TraySkin



FlatSkin

The advantages of this packaging are:

- Attractive product design „eye-catcher“ in the refrigerated shelf.
- Extremely long durability with minimal juicing!
- Portion-appropriate end consumer packaging.
- Relief of your meat counter (cost and time factors).
- Guarantee of origin: by 5D (birth, rearing, slaughter, cutting and processing in Germany)
- Especially large range guaranteed!
- High flexibility ensured by own production!
- Leveled products, in various calibrations



Quality and safety by Bahlmann

■ Every process at Bahlmann follows the proven quality management system IFS. Our quality assurance partners, the Deutsches Institut für Lebensmitteltechnik and the SGS work according to strict guidelines. The Bahlmann products are subjected to constant quality controls in order to provide the consumer with a maximum of safety. Representatives of the slaughter and Cutting companies and calf farmers have joined forces in order to introduce a voluntary „Integrated Security Program.“ Particular attention is paid to traceability and the exclusion of unauthorised substances.

QS is the quality assurance system for meat and sausage products. QS mark holders undertake to meet strict standards for all areas of the manufacturing process.



Sustainability is very important to us

■ Through the increasing reduction of global energy reserves, we have prepared ourselves for the use of alternative energies in order to actively contribute to the preservation of our environment. In 2005, for example, we built a biogas plant that covers 100% of our heat requirements by gasifying renewable raw materials. 23,000,000 kWh of electricity is generated per year. This corresponds to the energy requirements of 5,750 households. This will reduce emissions of the climate-damaging greenhouse gas CO₂ by 14,950 tonnes per year.

In 2008, the company entered the field of energy generation through photovoltaics. Here, photovoltaic systems are installed on the roofs of the fattening farms. In August 2011, two additional cogenerati-

on units were installed in Lindern. A 3 km long gas pipeline was laid through the village. The Linderner public swimming hall, the school centre and some calf stables are thus supplied with heat. This measure will save an additional 500 tons of CO₂ emissions per year.





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