

Iglotex Group

Presentation

2016



Iglotex Capital Group

General informations

Formation of the **Iglotex Group**

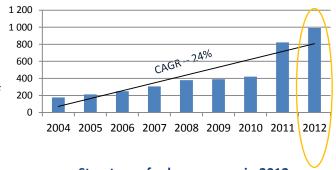
- Established in 1983 by Tadeusz Włodarczyk;
- Headquarters: Skórcz (pomorskie Voivodeship);
- 2011 consolidation of three leading frozen food market participants in Poland - Group: Iglotex, Iglokrak and LMJ – the creation of the nationwide Iglotex Capital Group (Penta Investments - PE fund - became a financial investor of the Group;).



Who we are?

- · Leading Polish frozen food Manufacturer and Distributor:
- In 2012 r. consolidated revenues of the Group reached more than PLN 998 mln and CAGR growth in 2008-2013 amounted to 21,1%);
- In 2012 66% of Group revenues was the sale of distribution section, the remaining 34% - of production section.





Employment

Iglotex Group employs 2,9 thousands of people.

Equity

The Group's equity amounts to PLN 375,5 mln.

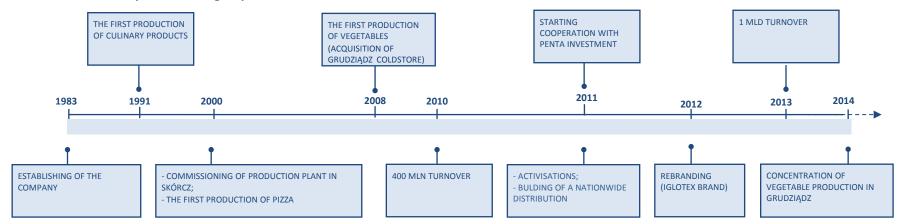




History of development Iglotex Capital Group

Main mailstones

Milestones in development of the group



Źródło: Spółka

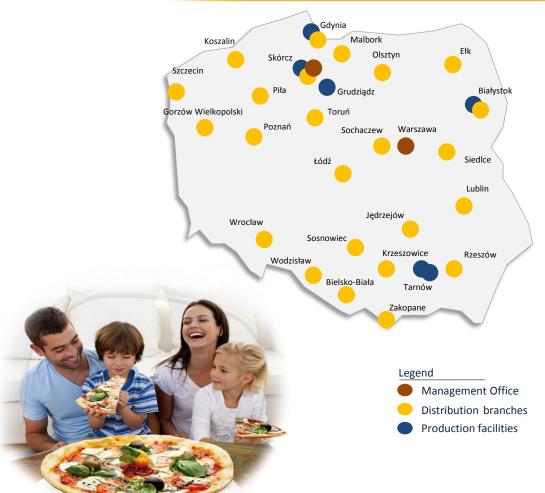
Main stages of Group's development

- Years 1983-1995. Enterprice was established in 1983, company started from manufacturing of confectionery products, then manufacturing and also sell ice creams. W 1991 starting production of culinary products (pizza and dumpling) also trading of frozen products.
- Years 1995-2000. Since the establishing date Iglotex company developed its own production. In 1995 changing the company place to Leśna 2 street in Skórcz and starting to build new production, storages and office buldings of the enterpice, finished sucessfully in year 1998 because of really dynamic develope of a market and also the company in year 2000 came into operation of next production plant with social place. Next years Iglotex Group made few really significant investments. Acquisition of Grudziądz Coldstore in year 2007 happened that Iglotex Group started to be manufacturer of frozen vegetables and fruits.
- Years 2001-2009. The founder of Iglotex Group decided to develope distribution section and prepared project for consolidation frozen food market and create first
 nationwide frozen food distributor.
- Years 2011-2012. Continuation of strategy agreed before year 2011 was cooperation with a shareholder.



Branches / production facilities

Group has 26 distribution branches and 4 production facilities



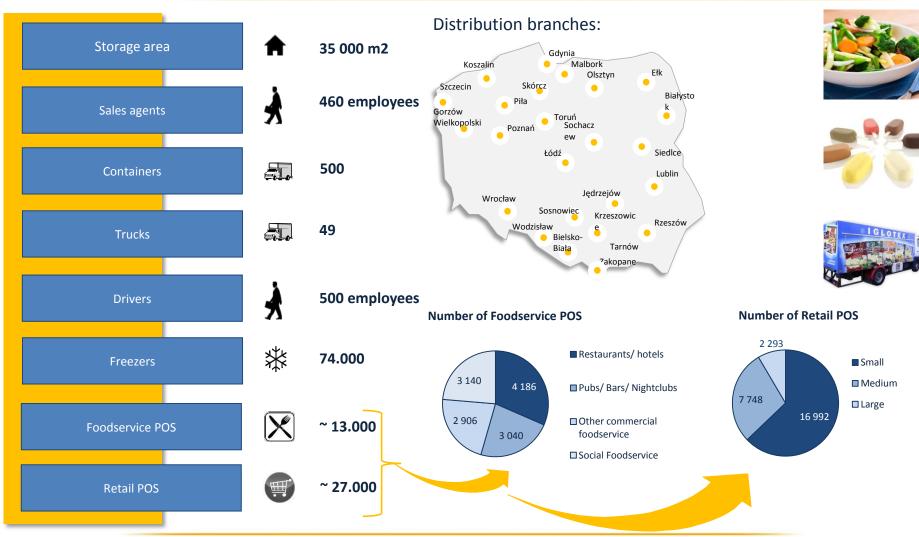
Location

- Headquarter is located in Skórcz and Management Office in Warsaw.
- Group has 26 distribution branches.
- Group has 3 regional logistic and purchasing centers (Gdynia, Białystok and Krzeszowice)
- Group has 4 production facilities:
 - Skórcz (pizza & baguettes, frozen dumplings; chilled products);
 - Grudziądz (vegetables and fruit),
 - Białystok (fish);
 - Tarnów (french fries, frozen dumplings)



Iglotex Group in numbers

Distribution





Iglotex Group core business

Highly diversified business model











Iglotex Group

- Iglotex is the biggest producer and distributor of frozen food in Poland
- Within the production segment, Iglotex produces frozen:
 - vegetables
 - fruits
 - pizza and bagguets
 - frozen dumplings
 - french fries

- Within the distribution segment, Iglotex distributes abovementioned products from its own factories and other brands of frozen goods such as:
 - ice cream
 - frozen fish
 - frozen meat
 - frozen bread
 - frozen ready to eat meal.
- Iglotex is also a distributor of ",dry" products such as:
 - sauces
 - spices
 - beverages
 - fats.



















- Iglotex Group sells its own products both through its own distribution network as well as in modern channel (i.e. chains) and export.
- Iglotex produces under its own brands and private labels for modern channel.
- In distribution segment Iglotex operates in the retail markets (i.e. stores) and food service market (i.e. restaurants).



Iglotex Group – private labels

- Years of experience in producing Private Label products
- Cooperation with major retailers in Europe









































Iglotex Group – export

- We cooperate with European chains and discounts in EU:
 - Lithuania, Latvia, Estonia, Czech Republic, Slovakia,
 Hungary, Romania, Bulgaria, Germany, Sweden,
 Denmark, Finland, Irleland, Great Britain, Maltha,
 Croatia, Greece, Austria

Outside EU:

 Russia/Kaliningrad/Moscow, Serbia, Ukraine, Kosovo, Moldavia, Canada, USA, Gambia, Belarus, Brasil, Columbia





Frozen Vegetables & Fruit - Iglotex





Ready made meals

Vegetables & Fruit

Mono (vegetables & fruit)
12 SKU



Mixes (mixes of vegetables and fruit)

Soups

(mixed vegetables to prepare soups)



Stir-fry Vegetables

(mixed vegetables to prepare a meal) 6 SKU



Grupa Iglotex S.A.



Iglotex Vegetables - benefites

Freezed just after the crop

 Deep freezing, keeping whole nutritional values

> ✓ Fresh vegetables lose to 45% nutritional values till bringing them to consumers' home*

✓ Fresh green bean after 3 days on the store shelf and 3 days in the fridge keeps 36% vitamin C – freezed green bean keeps 77% Vitamin C**

- From Polish agriculture
- Process control from the crop to the store shelf



^{*} The Institute of Food Research, United Kingdom

^{**} Food Researches of Dr. Barbara Klein, Profesor in Illinois University, USA



11 sku – Vegetables mono & mixed dedicated for Export

Vegetables mono:

- Cauliflower florets 450g
- Cut Green Beans 450g
- Yellow wax beans 450g
- Broccoli florets 450g
- Green peas 450g
- Chopped spinach 450g

Vegetables mix & ready made meals:

- Royal vegetable mix 450g
- 6 vegetables mix 450g
- Mexican mix 450g
- Stir-fry vegetables 450g
- Stir-fry vegetables with mushrooms and potatoes 450g







Mono Vegetables 450g – dedicated for Export















Vegetables mix & ready made meals - dedicated for Export













Iglotex Fries & Potato Specialities - benefites

- with Polish potato
- aromatic potato flavour
 - less intensive rinsing
- Longer vegetation process and more intensive yellow colour – crop from South Poland

Process control from sowing to shelf store





Fries & Potato Specialities





Fries and Potato Specilaities

for oven **ORIGINAL**

6 SKU

for deep oil **CLASSIC** 3 SKU



Potato Specialities SPECIALITE

2 SKU







Fries for oven - 6 SKU









Julienne – thin and long strips



Fries for deep frying oil - 3 SKU











Potato Specialities – 2 SKU





600 g



2,5 kg

Professional Fries for FOOD SERVICE





- **Thin straight 7x7 mm**, the highest quality product with a short frying ,about 3 minutes, recommended for restaurants, bars and fast food.
- **Straight 10x10 mm**, the highest quality product on with time of frying 3,5 4 min. Recommended for restaurants.





- **Crinkle 12x12mm**, more crunchy, more decorative, more expensive due to the nature of the cuts.
- Steak House Frites, 9x18 mm



Professional Freis for Food Service









- QUICK STRAIGHT FRIES 90 SEC
- QUICK CRINKLE FRIES 90 SEC
- JACKET POTATO WEDGES
- POTATO SLICES



Vegetables for FOOD SERVICE

MONO VEGETABLES – 10 SKU











Vegetables for FOOD SERVICE

MIX VEGETABLES - 6 SKU





Iglotex Group – competitive advantages

- Flexibility for Clients' needs
- Collaborated recipies
- Full-complex offer
- Dynamic development of NPD portfolio
- Professional consulting in operational activity
- High quality



Thank You for attention



Welcome to co-operate