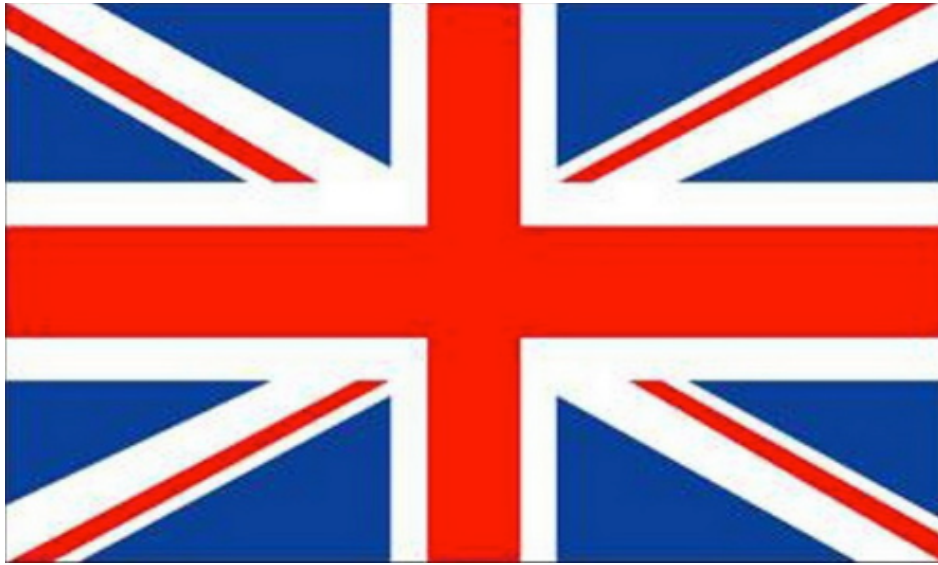




— *Granja* —  
**RODRIGUEZ**



# COMPANY OVERVIEW

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## 1. HOME

We are a family company located in Conil de la frontera (Cadiz), south of Spain, dedicated to the production and distribution of eggs since 1961. We are the leader in the egg products sector in Cadiz and operate, for now, only in Spain. We would be glad to welcome new partners from anywhere.

We also have an amount number of lands used as feeding place for calves. They are of great quality because they live freely. As well, we manage a porcine farm located in Chiclana de la frontera (Cadiz), south of Spain, dedicated to the breeding of pigs in closed-cycle.

Granja Rodriguez is worried about product quality. For that reason, we manufacture in our facilities our own natural feed, used for our animal's diet. All products used as raw material have the guarantee of a certified laboratory.

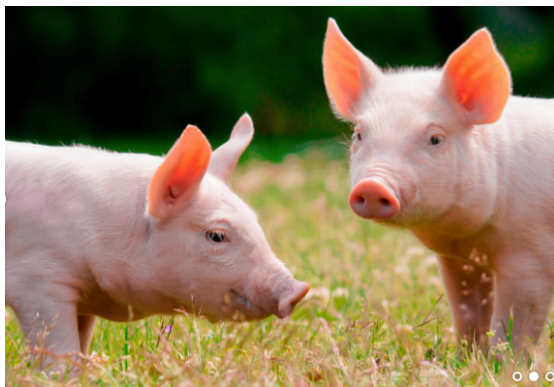
We have a large distribution channel through all the entire province. That's why we count with six refrigerated trucks, driving everyday and distributing meat and eggs. So we are in complete disposition to support our customers when they need us.

### WHAT DO WE OFFER?



- Fresh whole eggs
- Free range eggs
- Organic eggs
- Quail eggs
- Pasteurized liquid whole egg
- Pasteurized liquid egg yolk
- Pasteurized liquid egg whites
- Hard-boiled and peeled eggs

### BEEF



### PORK

## 2. ABOUT US

### THE COMPANY



Granja Rodriguez S.L was founded in 1961 by Manuel Rodriguez Ramirez, managers' father. He was a brick manufacturer but after several years working hard, he decided to build his own farm when he turned 35 years old. His first purchase were five hundred hens, which were fed on the same land where he made bricks. With the passage of time the farm became a great family company, where father and sons have worked hard all together to take the company to the top of the processed food industry.

After 50 years of history, today Granja Rodriguez S.L counts with more than one hundred thousand hens, three hundred sows producing an annual average of five thousands pigs to the slaughterhouse. On the other hand, the feeding place is formed by fifty cows of the types *Limousin* and *Charolais*, and two hundred and fifty calves. In 2017, a free range hens module was installed in our company in order to promote animal's comfort.

The number of employees have been increasing along years. Most of them continue working with us since more than ten years ago. Their high experiences on egg sector allow all tasks to be perfectly coordinated. Some examples of these tasks are: feed manufacturing, support to egg classifying machine, liquid egg production, support to porcine farm, feeding place's control and supervision, product distribution, maintenance, secretary and management.



Our business case is based on the production, sale and distribution of eggs and meat. We offer the following products: fresh whole eggs, free range eggs, organic eggs, quail eggs, pasteurized liquid whole egg, pasteurized liquid egg yolk, pasteurized liquid egg whites, hard-boiled and peeled eggs. After slaughterhouse's step, we also commercialize with beef and pork meat.



The target of our company is always to satisfy effectively all our customer's needs. The pillars, which our successful is based on, are two:

- **QUALITY:** Granja Rodriguez S.L selects the best raw materials coming from our own lands or from international markets to produce a high quality feed for our animals. Additionally, we are responsible for the breeding of all our animals, since they are chicks, calves or suckling pigs. They grow in our facilities until they become adults. In this way, we are certain that our animals are correctly vaccinated and properly fed, facts which have favourable influence on the final product.
- **SERVICE:** all employees from Granja Rodriguez S.L are directly or indirectly in contact with customers. Fluent communication between each other is important to ensure a fast service of fresh products. We have an active phone line operating twelve hours per day, in total disposition, waiting for customers demanding our attention. Our fleet of refrigerated trucks is working every day through different routes inside the province thanks our reliable deliverymen. They guarantee a great distribution of fresh products.

## 3. PRODUCTS

### 3.1. FRESH SHELL EGGS

#### 3.1.1. FREE RANGE EGGS

It's our darling product. Granja Rodriguez S.L is one of the few farms in Cadiz, which has own production of free range eggs. We are proud of collaborating on alternative hens breeding development, improving animals' well-being.

Free range eggs are not classified according to their weight, so you can find different egg sizes inside the same dozen. Nevertheless, these eggs usually have a weight between 53-73 grams.

When grading eggs, both the interior and exterior quality is measured. They are all of grade A.

Egg printing: first number related with farming method.

1 = Free Range

Packaging: new and exclusive design of the egg box. It's brown, it's made of corrugated cardboard and it provides two versions: half dozen and one dozen.

They are packaging manually in 12-dozen egg shipping cases.





### 3.1.2. ORGANIC EGGS

It's the best-valued eggs currently in the food market. It's more expensive compared with other products due to higher costs of this production system. Hens from organic production also are free-range animals. The main differences with respect to free range eggs are two: hens have more space and they only are fed by organic fodder (without any chemical substance).

Organic eggs are not classified according to their weight, so you can find different egg sizes inside the same dozen. Nevertheless, these eggs usually have a weight between 53-73 grams.

When grading eggs, both the interior and exterior quality is measured. They are all of grade A.

Egg printing: first number related with farming method.

0 = Organic

Packaging: colourful design of the egg box. It's orange, it's made of carton and separable into two half dozen.



### 3.1.3. FRESH EGGS

It's the most popular product in our company. Fresh eggs come from caged hens. They are fed by our own manufactured fodder.

Eggs from Granja Rodriguez S.L are fresh eggs thanks to the facilities and logistics of our company. They are collected and packed every day, so you can buy an egg dozen from the market with a large expiration date.

Egg sizes:

SMALL (S) = weight per egg < 53 grams

MEDIUM (M) = weight per egg 53-63 grams

LARGE (L) = weight per egg 63-73 grams

EXTRA LARGE (XL) = weight per egg > 73 grams

Additionally, customers have the chance to choose between white eggs or brown eggs. The colour depends on hen's feather. Both of them have identical diet and veterinary requirements.

When grading eggs, both the interior and exterior quality is measured. They are all of grade A.

Egg printing: first number related with farming method.

3 = Cage

Formats available: egg carton box, clear plastic egg box, paper pulp egg tray, plastic egg tray.





### 3.1.4. QUAIL EGG

Last years quail egg's fans are growing drastically due to modern cuisine. It's an attractive product and it has a lot of flavour. You can use it in a large variety of recipes like bites, small sandwiches, creamed, etc.

The average weight of a quail egg is 9 grams.

When grading eggs, both the interior and exterior quality is measured. They are all of grade A.

Packaging: plastic egg box.



## 3.2. PASTEURIZED EGGS

### 3.2.1. LIQUID WHOLE EGG

Own production from fresh eggs from caged hens.

1 kilogram of liquid egg contains about 18 large eggs (63-73 grams).

Store in a refrigerator at 0-4°C. It's of particular relevance for a cold chain to maintain this specific temperature range in order to preserve the integrity of the product.

Formats available: bottles with 1kg of liquid whole egg, containers with 5kg or 20kg of liquid whole egg.

Use: omelette, scrambled eggs, coat in batter food, cakes, mayonnaise, sauces, Caesar salad dressing, tiramisu, sponge cakes.

Pasteurized eggs have the benefit to prevent the risk of food-borne illness in dishes that are not cooked or are only lightly cooked. They are treated to destroy Salmonella bacteria.

Other advantages are: easy to use, better security against bacteria, save on time and labour costs, easy to store, make the most of the product.

Companies focus on restaurant business are responsible of food security. Therefore, utilization of pasteurized eggs is a good practice for them.



### 3.2.2. LIQUID EGG YOLK

Production process from fresh eggs from caged hens.

1 kilogram of liquid egg yolk contains about 60 egg yolks.

Store in a refrigerator at 0-4°C. It's of particular relevance for a cold chain to maintain this specific temperature range in order to preserve the integrity of the product.

Packaging: 1kg Tetra Pak carton.

Use: desserts' elaboration (tocino de cielo, crème caramel) and cakes.

Pasteurized eggs have the benefit to prevent the risk of food-borne illness in dishes that are not cooked or are only lightly cooked. They are treated to destroy Salmonella bacteria.

Other advantages are: easy to use, better security against bacteria, save on time and labour costs, easy to store, make the most of the product.

Companies focus on restaurant business are responsible of food security. Therefore, utilization of pasteurized eggs is a good practice for them.





### 3.2.3. LIQUID EGG WHITES

Production process from fresh eggs from caged hens.

1 kilogram of liquid egg whites contains about 30 egg whites.

Store in a refrigerator at 0-4°C. It's of particular relevance for a cold chain to maintain this specific temperature range in order to preserve the integrity of the product.

Packaging: 1kg Tetra Pak carton.

Use: desserts' elaboration (sorbet, mousse), ice creams, meringue. Also recommended for athletes and people who need an extra protein content.

Pasteurized eggs have the benefit to prevent the risk of food-borne illness in dishes that are not cooked or are only lightly cooked. They are treated to destroy Salmonella bacteria.

Other advantages are: easy to use, better security against bacteria, save on time and labour costs, easy to store, make the most of the product.

Companies focus on restaurant business are responsible of food security. Therefore, utilization of pasteurized eggs is a good practice for them.





### 3.3. HARD-BOILED EGGS

It's a very original product and so useful for catering and restaurant business. You can save on time and on labour costs, due to eggs are already boiled and peeled, ready to use after rinsing them.

It has a low price. For that reason, it becomes very profitable for your business.

Production process from medium class (53-63 grams) fresh eggs.

Store in a refrigerator at 0-4°C. It's of particular relevance for a cold chain to maintain this specific temperature range in order to preserve the integrity of the product.

Format available: white bucket with 70 medium hard-boiled and peeled eggs.

Use: salads, soups, sandwiches, etc.



## 3.4. OUR MEATS

### 3.4.1. BEEF

Granja Rodriguez S.L distributes whole carcasses of beefs, bred in our farm located in Chiclana de la frontera.

Work method: Carcasses at the slaughterhouse are split into four sides.



### 3.4.2. PORK



Granja Rodriguez S.L distributes whole carcasses of pigs, bred in our farm located in Chiclana de la frontera.

Work method: Carcasses at the slaughterhouse are split into two sides.



## 4. MULTIMEDIA

### 4.1. FEEDING PLACE

Link: <https://www.youtube.com/watch?v=JLVLFLYSBLI>

### 4.2. TRACTORS PLOUGHING FIELD

Link: <https://www.youtube.com/watch?v=RMAgLOyCLuY>

### 4.3. PIG & PIGLETS

Link: [https://www.youtube.com/watch?v=Czxfn53-P\\_I](https://www.youtube.com/watch?v=Czxfn53-P_I)

### 4.4. CATTLE FARM

Link: <https://www.youtube.com/watch?v=lcggUXavEAK>

### 4.5. EGG GRADING AND PACKING MACHINE

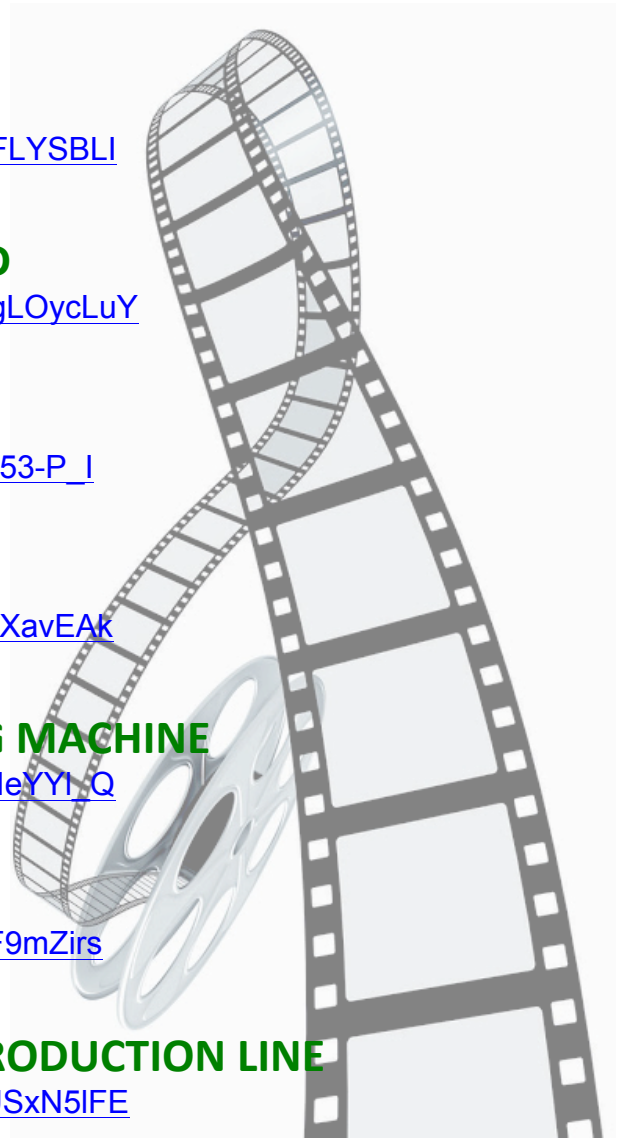
Link: [https://www.youtube.com/watch?v=9bZNleYYI\\_Q](https://www.youtube.com/watch?v=9bZNleYYI_Q)

### 4.6. FREE RANGE HENS

Link: <https://www.youtube.com/watch?v=keJ7F9mZirs>

### 4.7. PASTEURIZED LIQUID EGG PRODUCTION LINE

Link: [https://www.youtube.com/watch?v=GT\\_USxN5IFE](https://www.youtube.com/watch?v=GT_USxN5IFE)



## 5. CONTACTS

If you have a business and you are interested on buying eggs, egg products, beef or pork meats, just contact us.

For any query, Granja Rodriguez S.L is waiting to offer you our best attention.

### WHERE ARE WE?

Address:

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