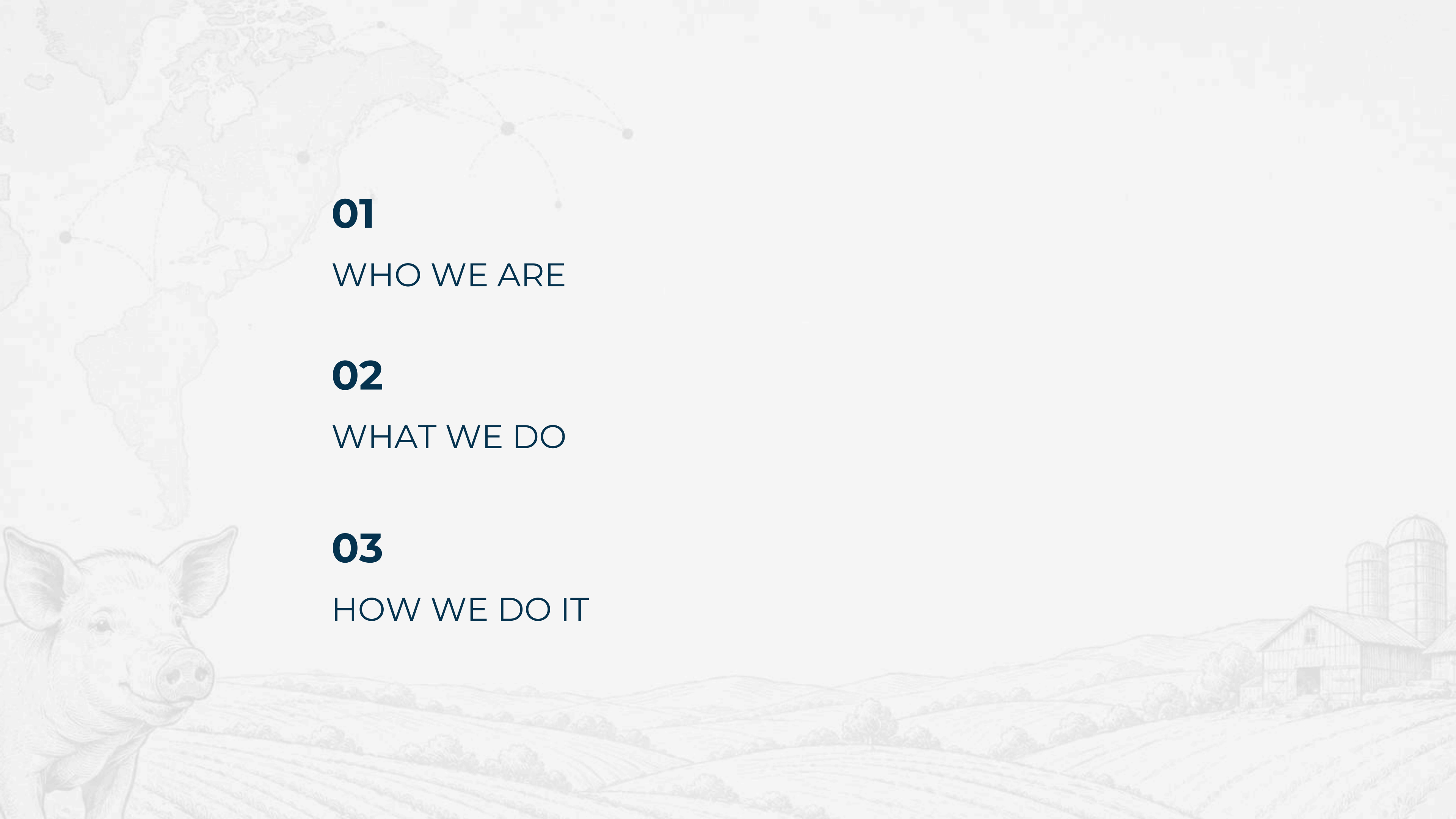




weRfoods

caring since 1950



01

WHO WE ARE

02

WHAT WE DO

03

HOW WE DO IT

Our group

more than 75 years of experience

The Group's activities in the agri-food and pork sector have evolved over time and currently encompass the entire production chain,

from farm

to table.

We are committed to efficiency through the vertical integration of the value chain, as well as to the principles of the circular economy. In this regard, we operate a fertiliser production plant and a pet food business line.



2nd Generation

1975

Acquisition of FRISELVA

1982

BARÒ

1988

GICARNS

2006

TRIPNET

2010

NATURAL JAMON

2022

3rd Generation

2019

BESTIAL

2023

Creation of the group
WERFOODS

2024

Incorporation of
VENTULÀ

2025

2nd Generation

1975 - Miquel Ramió Costa
1986 - Jordi Ramió Costa
1988 - Joaquim Ramió Costa

3rd Generation

2017 - Miquel Ramió Matas
2019 - Joan Ramió Matas

The founder, Miquel Ramió,
began his career as a
livestock trader.

1950



Animal Feed
Manufacturing

AGROPORC

Farms

FRISELVA

Meat processing



Natural casings



Cured and Cooked
Sausages



Serrano Ham
Drying Facility in
Teruel



Meat Products and
Prepared Foods

bestial.

Pet food

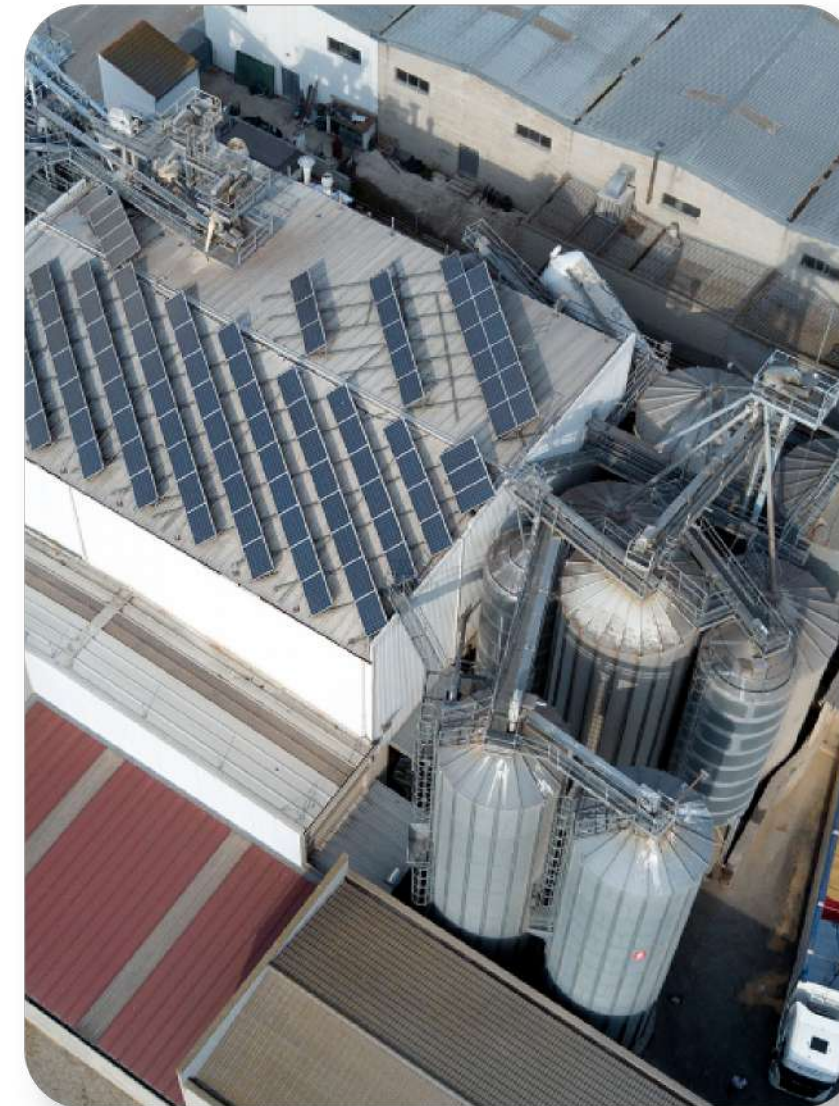


Organic Fertilisers

Novafeed, experts in feed manufacturing

Novafeed is the division specialised in the production of high-quality compound feed.

Its main competitive advantage lies in **guaranteeing a constant supply of premium feed while maintaining full control** and traceability throughout the animal feeding process, thereby ensuring the highest production standards.



One of its key strengths is the ability **to tailor products to the specific needs of each type of livestock** (swine, cattle, sheep and poultry), taking into account factors such as genetics, origin and the health conditions of each farm.

Monthly Production: 20 MM kgs



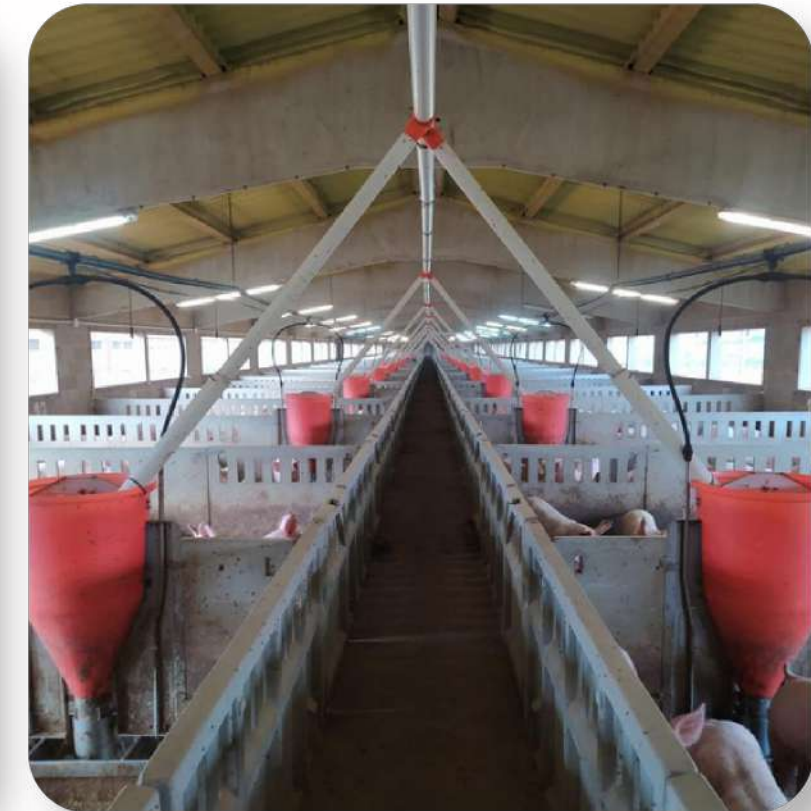
Quality is a top priority. For this reason, Novafeed applies rigorous controls in the selection and reception of raw materials, which are subjected to chemical and microbiological analyses. In addition, the company has a specialised technical service that evaluates and monitors each formulation.

Agroporc, experts in livestock farm management

Own and integrated farms. This allows us to guarantee one of our commitments to our customers: ensuring full product traceability.

Capacity:

- 35,000 Sows
- 150,000 Nursery Places
- 370,000 Fattening Places



Friselva, specialists in meat processing

Friselva is a key pillar of the weRfoods value chain. Since its beginnings, it has been synonymous with **excellence and innovation**, achieving milestones that have strengthened its leadership in the international market.

weRfoods' values are deeply rooted in Friselva's culture. Every action reflects our spirit of continuous improvement and the drive to go further, fuelled by our passion for what we do and our commitment to integrity in every decision.

Its ability to adapt to demanding export requirements has driven its growth. With key approvals in place since 2005 and a strong track record of obtaining **international certifications**, Friselva complies with the strictest regulations worldwide.

Today, more than 75% of its production is exported, strengthening its presence in international markets and reinforcing its position as a trusted supplier and global industry reference.





Carcass chilling room with a capacity of 9,200 carcasses/day."





Cold storage facility on Onyar Street.



Cold storage chambers with a capacity of 15,000 frozen pallets.



Origen Ibérico, authenticity and traceability in Iberian products

Origen Ibérico represents the most authentic expression of Spanish Iberian products, combining traditional know-how with certified quality and food safety processes. **The essence of the Iberian pig lies in its breed and geographical origin**, with animals raised in historic regions such as Salamanca and Extremadura, territories renowned for their dehesas and ideal natural conditions for the development of the Iberian breed.

Breeds: Cebo, Cebo de Campo and Bellota (seasonally available only). 50%, 75% or 100% IBÉRICO, crossbred with 100% Duroc pigs.

60,000 Iberian pigs per year
(30,000 own production + 30,000 marketed from farms under exclusive agreements)

Slaughtering and cutting: El Navazo (Salamanca)
Packaging, inspection, trimming and freezing: FRISELVA





Tripnet, specialists in the production and commercialisation of natural casings and offal.

Tripnet is recognised for its quality and innovation. Its integrated working model, developed in collaboration with Friselva, enables full control over the production process, ensuring impeccable traceability. This guarantees not only the excellence of the final product, but also efficient processes that inspire trust and reliability.



Baró, tradition and innovation in cured and cooked sausages.

Rafael Baró combines more than a century of tradition with a modern approach to the **production of high-quality products**. This fusion of craftsmanship and innovation has enabled the division to continuously adapt while maintaining its commitment to excellence at every stage of the process.





Cured sausage production plant in Cervià de Ter.





Cured sausage production plant in Olot.





Drying facilities in Sobranigues and Sant Jordi.



Natural Jamón, tradition and excellence in every piece

Natural Jamón is our company specialised in Serrano ham, combining tradition and excellence at every stage of the process. **Each piece undergoes a curing period of 9 to 14 months, guaranteeing outstanding quality and flavour.**

Thanks to this meticulous approach, the division has reached an annual production of 900,000 Serrano hams, with the goal of increasing to 1.3 million pieces in the coming years. Recently, it has incorporated two high-performance slicing lines to reach the end consumer market.

Every product is made under strict quality standards, whether bone-in or boneless, and the entire deboning and packaging process is carried out in-house at our curing facilities. This complete traceability reinforces our commitment to excellence and attention to every detail.





Plant in La Canya



Production of cured ham and Serrano ham, from salting, curing, deboning, cutting and packaging through to dispatch.



Plant in Sant Joan les Fonts



Slicing of the company's own cured products, as well as the curing of cured ham and Serrano ham.



Serrano ham drying facility in Teruel.



Gicarns, specialists in processed, cooked and prepared meat products.

Gicarns stands out for its commitment to quality, versatility and professionalism. Its mission is to make the daily work of culinary professionals easier by offering products that guarantee consistency, safety and high performance.

Through constant market adaptation and innovative solutions, **Gicarns offers a wide range of processed, prepared and low-temperature cooked meat products**, all gluten-free and lactose-free. These are safe, easy-to-handle solutions designed to optimise time and resources in the kitchen, helping to reduce waste and improve operational efficiency.





Production plant for prepared, cooked and processed meat products.



ABF, fertiliser production with an environmental commitment.



ABF works every day with the goal of building a more sustainable world.

Thanks to its constant focus on continuous improvement, the company has achieved major advances such as the stabilisation of its production process, **enabling it to consistently offer homogeneous, high-quality fertiliser** regardless of external conditions.



Composting plant



It has obtained the Sohister organic certification, a recognition that endorses its commitment to the environment. In this way, the company not only adds value to the weRfoods production chain, but also represents a clear example of how commitment and dedication can create solutions that benefit both nature and people.

 Fertilizer Plant



ABF's organic fertilizers were the first to be commercialized under the circular bioeconomy program, establishing themselves as a **pioneering sustainable solution.**

Bestial, innovation in pet food

Bestial represents a success story in innovation within the **pet food sector**.

Since its creation, Bestial has transformed its product range by adapting its formulas and products to meet market demands, incorporating **new protein sources such as chicken and salmon**.

The company's focus on R&D has allowed them to innovate in the field of animal nutrition. They produce homemade burgers for dogs using 100% natural ingredients, cooked in a certified kitchen and delivered directly to homes.

The recipes have been formulated by nutritionist Milka Kosanovic Tesla, an expert in animal nutrition with more than 15 years of experience. Thanks to her knowledge, **they guarantee healthy, balanced products adapted to the specific needs of each animal**.



THE GROUP IN FIGURES 2025



EMPLOYEES

+1.400
PEOPLE



EXPORTS

+50
COUNTRIES



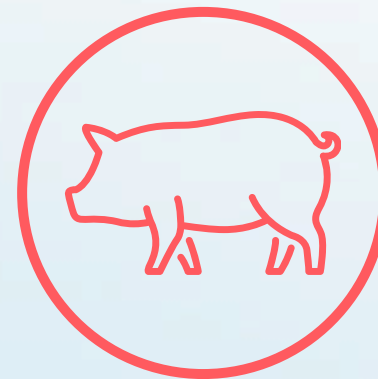
PRODUCTION

196M KGs



FREEZING CAPACITY

+400 tn/day



PIGS

1.6M



REVENUE

+700M €

Our VALUES



These are the pillars that enable us to share a **common vision and our own way of working**.

It is our **working philosophy** and corporate culture.

Our PURPOSE

NOURISHING LIVES

with quality products since 1950

STRATEGIC PILLARS



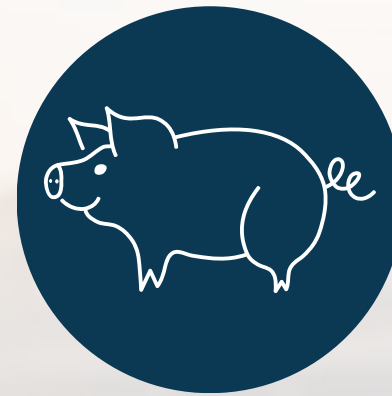
CLIENTS

We focus on developing healthier, tastier products tailored to the evolving demands of consumers.



INTERNATIONALISATION

From Exporter to Global Competitor



SUPPLY CHAIN

50% of the pigs slaughtered will come from our own farms.



SUSTAINABILITY

We actively pursue both financial and environmental sustainability.



ONE GROUP ONE TEAM

Leveraging the Group's synergies to create greater value for our stakeholders.

Our CLIENTS



SUPERMARKETS

We supply retailers and stores that bring our products to millions of households.



HORECA

We support hotels and restaurants with reliable, high-quality solutions.



INDUSTRY

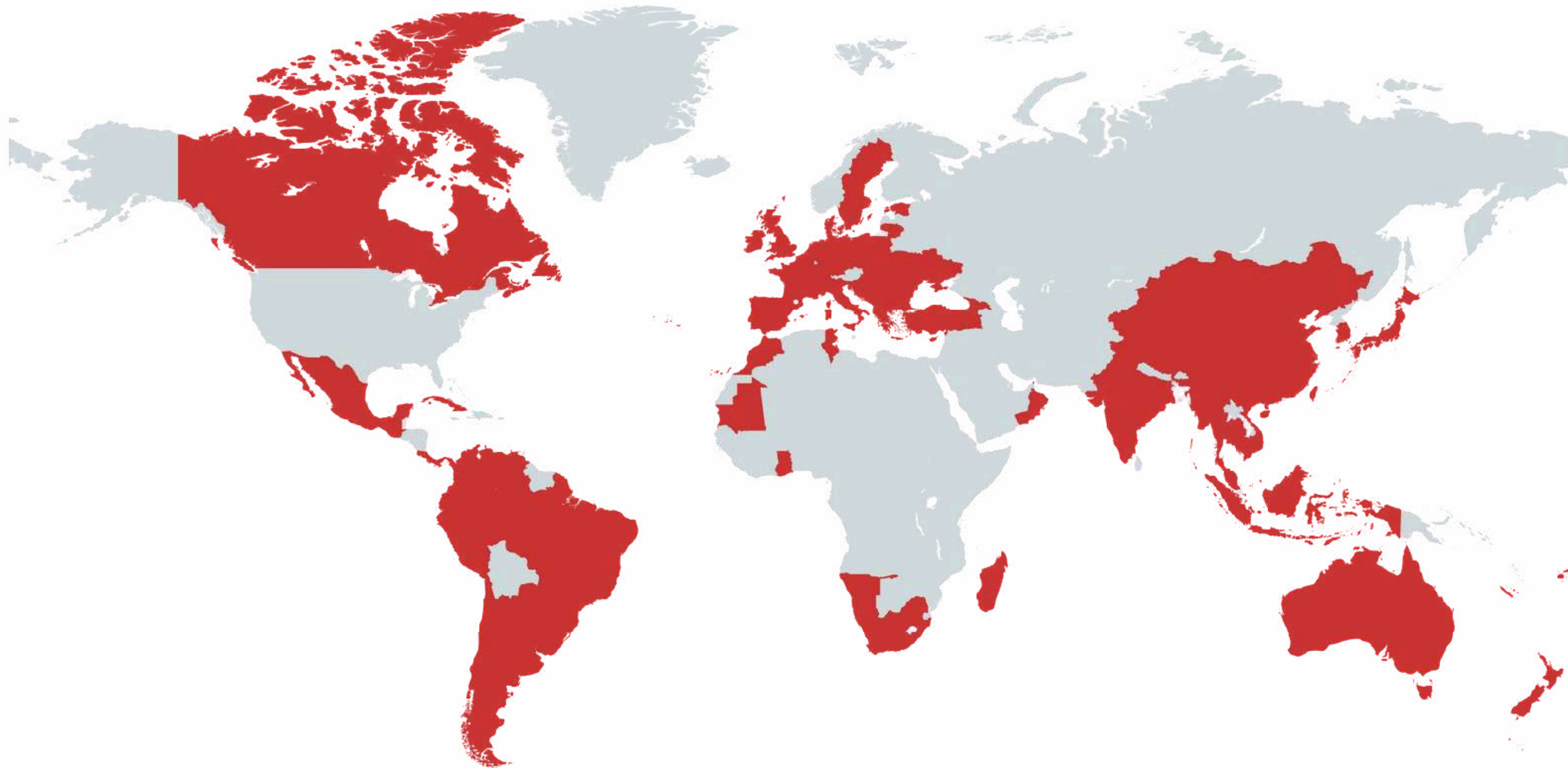
We provide ingredients and food products for manufacturing processes under the highest quality standards.



END CONSUMER

Our commitment is to provide safe, accessible and high-quality food products.

INTERNATIONAL MARKETS



Traceability

Our **“from farm to table”** model is not just a concept, but an operational reality that integrates different specialised companies working in a coordinated way.

This model allows us to **maximise every resource**, reduce waste and create value at every stage of the process.



We are committed to a true **circular economy**, where every part of the process has a purpose and contributes to a more efficient and sustainable system.

More than 70 years of experience support us as a solid, integrated group prepared to meet the needs of a global market.

Circular economy

We apply our 5R philosophy

We uphold the circular economy as one of the Group's core business objectives, aiming to reduce environmental impact while optimising resources at every stage of the value chain.



RECYCLE

We give materials and resources a new life whenever possible.



REUSE

We maximise the use of resources to extend their life cycle.



REDUCE

We optimise processes to use fewer resources and minimise environmental impact.



REPAIR

We maintain and improve what we already have to extend its useful life.



RETHINK

We innovate and explore new ways of doing things sustainably.

Our commitment to the environment



We are committed to green energy and operate **6,000 m² of solar panels.**



FRISELVA is the first company in the Group to obtain **AENOR's Zero Waste certification.**



The packaging we use contains **recycled material.**



Caring for our relationship with the planet is an investment in the future of **our customers.**

AENOR

RESIDUO CERO



WEB

www.werfoods.com
www.friselva.com
www.tripnet.es
www.rafaelbaro.com
www.gicarns.com
www.abfhome.com
www.isbestial.com



LINKEDIN

FRISELVA
RAFAEL BARÓ
TRIPNET
GICARNS
ABF



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AGROPORC

FRISELVA



be**stia**l.