



COMPANY PROFILE 2022

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ABOUT US

Beef Corporation was initially established in Australia – One of the world's leading red meat export nations and since then has expanded to many other parts of the world. We proud ourselves for quickly becoming one of the main internationally recognised protein exporters globally.

We see ourselves as a global diversified protein company creating delicious products for customers and consumers around the world. We currently work in Asia Pacific with main focus in China, Korea and Japan but also in South East Asia with related offices in Sidney, Norwood, Kuala Lumpur and Shanghai. Dubai is our hub for the Middle East and Africa regions whilst London caters for all other regions globally.

We are driven by our mission to be the best and committed to responsibly producing products people trust and enjoy.

Today Beef Corporation has grown expansively in order to meet the needs of an ever increasing customer base globally and have established supply arrangements with leading meat producers in Australia, Argentina, New Zealand, Portugal, South Africa, Spain, Switzerland, and Thailand.





OUR PRODUCTS



Beef Producer

Beef Corporation is one of the leading beef producers in the world, with operations in Australia, Argentina and South Africa.



Lamb Producer

Beef Corporation is a leading producer of lamb, with operations in Australia and New Zealand.



Pork Producer

Beef Corporation is a leading producer of Pork, with operations in the Portugal and Spain.



Milk Producer

Beef Corporation is leading producer of milk, with operations in Australia and Switzerland.



Plant Based Protein Producer

Beef Corporation is a leading producer of Plant Based Protein Products, with operations in Australia, Singapore and United Kingdom. We create plant-based protein products with a focus on taste, health, and wellness.

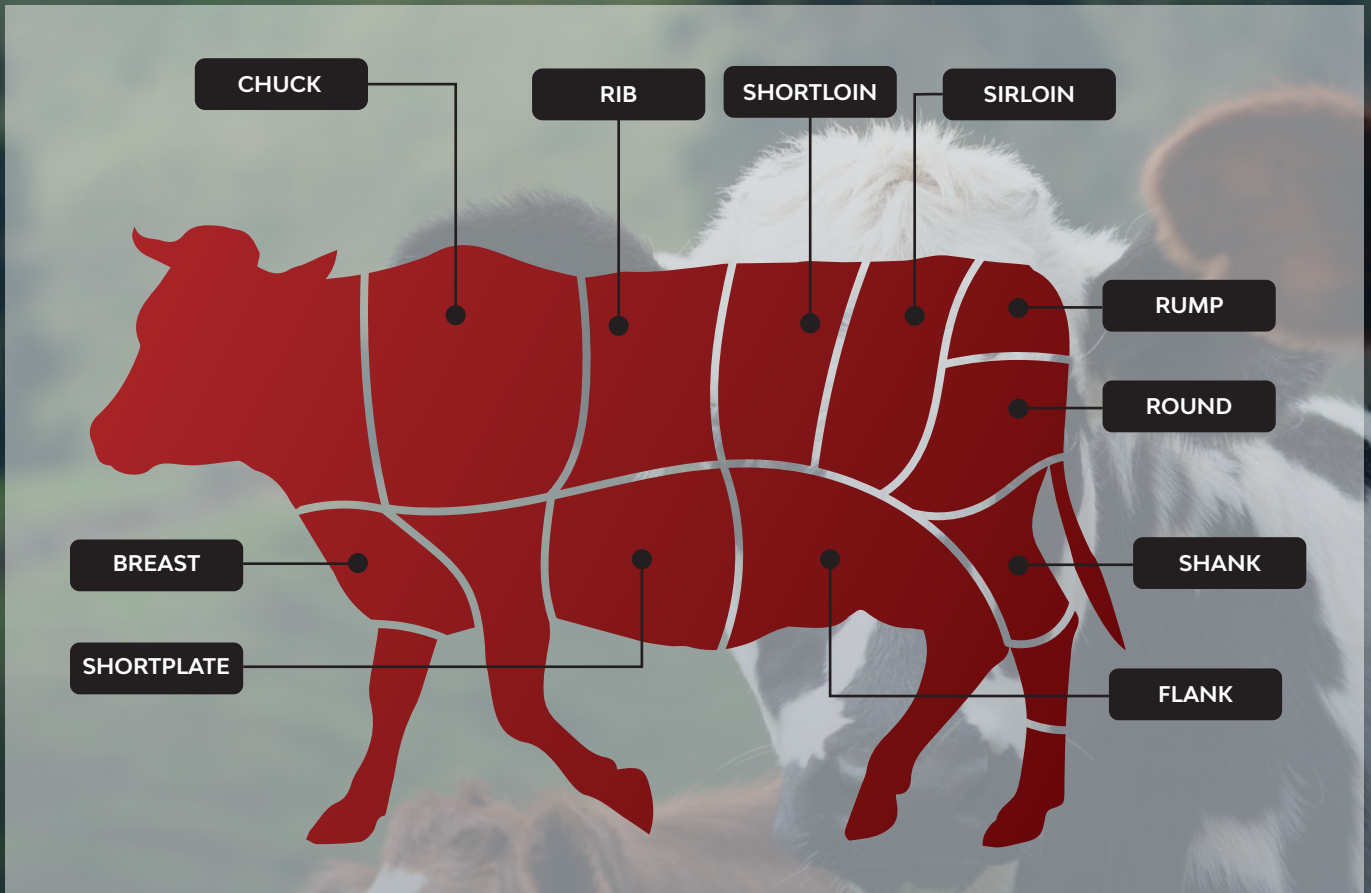




**BEEF
PRODUCER**



BEEF PRODUCER



Beef Corporation has an international reputation for maintaining the highest standards in food safety and quality, and we apply this commitment throughout our operations in Australia, Argentina and South Africa. Our global supply chain gives us access to the best livestock to supply the various market segments with the finest beef all year around.

With years of experience, Beef Corporation has provided top-notch beef to thousands of customers. We can meet the complex and exacting requirements of international markets because we have the resources, facilities and expertise to deliver our produce on time and at the right price.

Many buyers favour the leaner product raised naturally on Australia's premium grasslands, while others may prefer beef that has been fed on high-energy feed over a specified number of days. We know your customers demand only the best, and we are proud to provide you with top quality beef products.

For example, we can source the heavily marbled beef graded through the Meat Standards Australia grading system for upmarket restaurants worldwide, we can supply quality packaged product to supermarket chains and bulk commodity shipments for customers in the manufacturing industry.



**LAMB
PRODUCER**

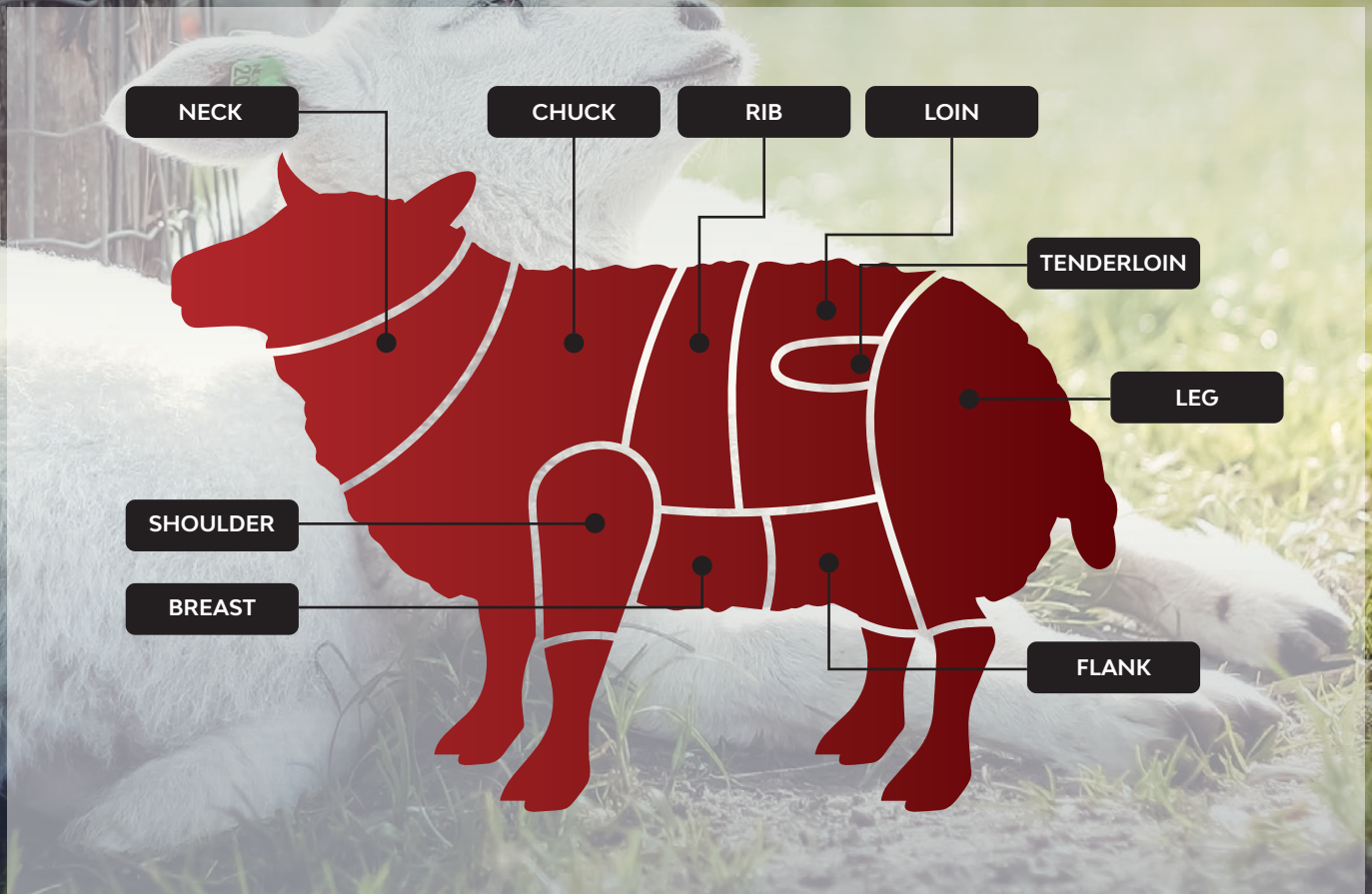


LAMB PRODUCER

Beef Corporation is a leading producer committed to sourcing superior products, maintaining the highest level of integrity with our suppliers, and continuous innovation in order to meet the demands of customers from discerning domestic and overseas markets.

We offer comprehensive services including the supplying of premium Australian and New Zealand lamb, as well as meeting specific requests for unique cuts or brands. Our meats are processed according to strict hygiene standards that comply with local import requirements. Beef Corporation caters for all markets from vacuum-packed and chilled premium lamb for supermarkets and specific cuts for cruise ships, to individually frozen product for manufacturers and wholesalers.

Beef Corporation is a reliable and cost effective supplier of premium lamb across the entire globe. Our extensive experience in producing quality chilled and frozen lamb products means that we can meet the rigorous standards required by our clients. You can rely on us to support your requirements with a consistent supply of prime-quality meats and ingredients. Our products are supplied fresh and frozen in a variety of packaging formats to suit your needs.

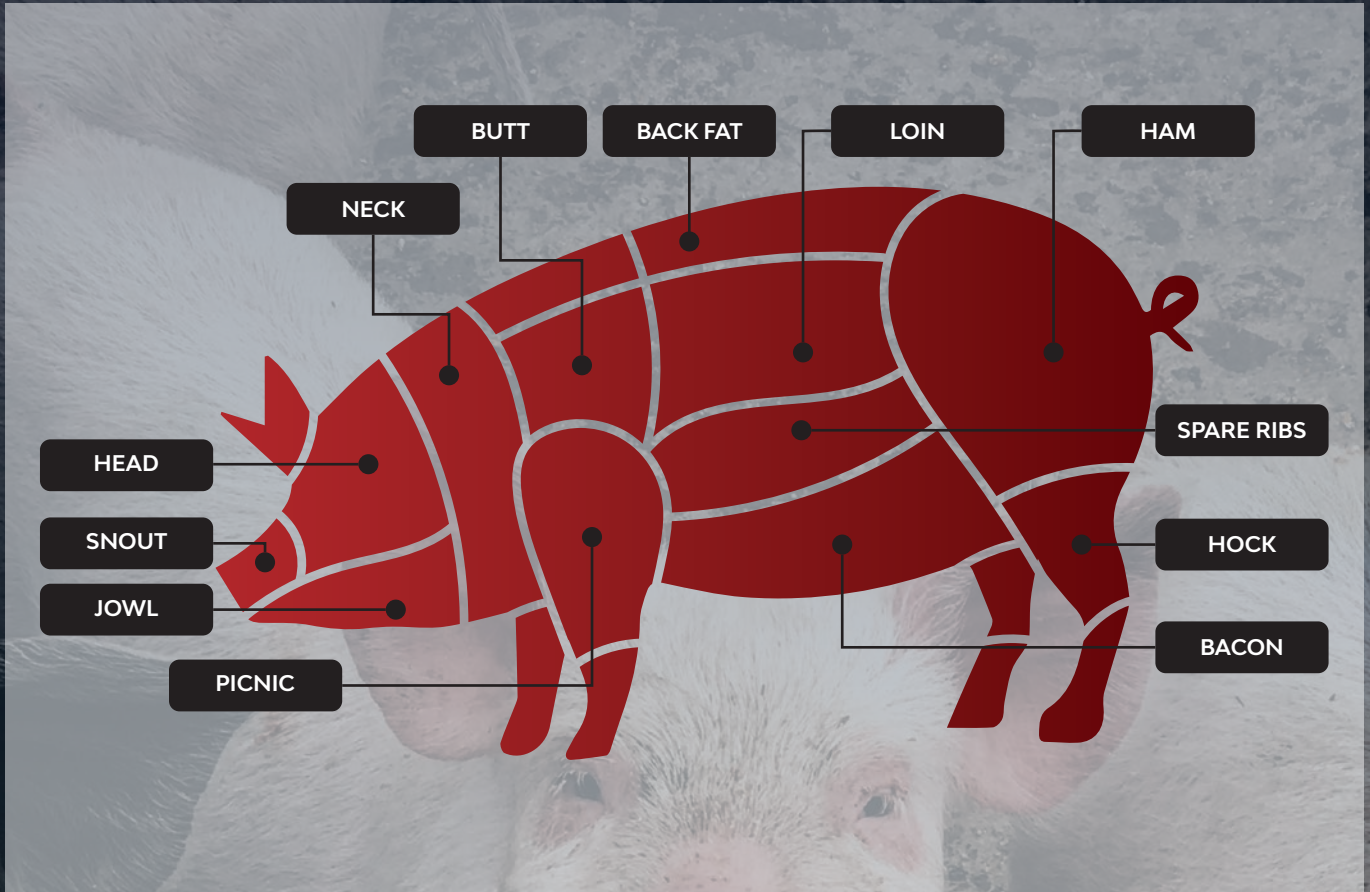




**PORK
PRODUCER**



PORK PRODUCER



Beef Corporation is a global company that provides pork products of the highest quality from carefully selected and well-treated farms in Portugal and Spain. We are committed to providing our customers with long-lasting and healthy pork products, which are safe for consumption.

Our main goal is customer satisfaction, which we achieve through our high-quality products, fast service, and willingness to make any necessary adjustments to our product offerings to meet customer needs.

Beef Corporation is a client-focused organization, and ensure that all of our meat is sourced ethically. Our international team of experts is committed to making the best quality products. We are continuously striving to maintain our global customer base with reasonable prices and superior products.

We've worked hard to build our reputation for excellence, and earn the trust of our customers with superior products and exemplary service. Beef Corporation looks forward to the opportunity to work with you.



**MILK
PRODUCER**



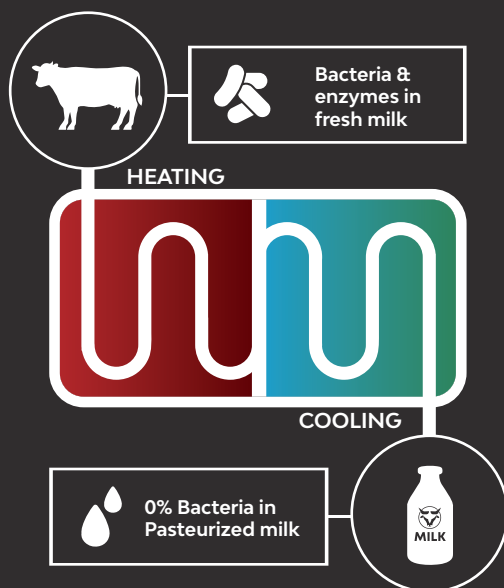
MILK PRODUCER

Milk is a dairy product that is an important component of the human diet. However, raw milk has a short shelf life and can exhibit varying tastes depending on factors such as cow breed, barn environment, and the season of the year.

Pasteurization and homogenization of various milk products available on the market have ensured their safety for consumption and established a reasonable shelf life along with a consistent taste for all consumers throughout the year.

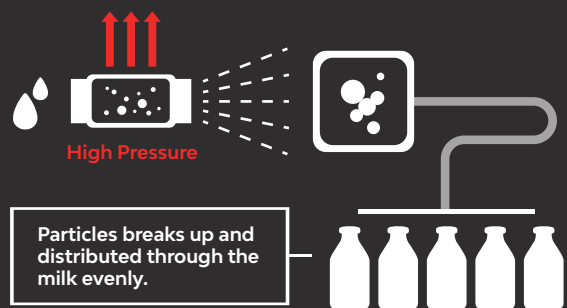
Beef Corporation carefully controls the conditions of our milk processing operations to meet food safety standards. Our process of ensuring the highest quality and safety standards is professionally designed and monitored by our highly-experienced team of experts. We believe that our clients and partners deserve the highest quality products, which is why we continuously strive to provide them with what they need.

Milk Pasteurization Process



Pasteurization is the process of heating milk up and then quickly cooling it down to eliminate certain bacteria and enzymes. Milk treated with pasteurization or HTST is labeled as pasteurized while milk treated with UHT is labeled as "ultra-pasteurized."

Milk Homogenisation Process



Homogenization is the process during which milk is squirted through a special machine under very high pressure. This breaks up fat particles and makes them small enough to disperse through the milk evenly.

When the fat particles get smaller, they begin to reassemble. In doing so, they capture casein and whey in their walls — and some are totally surrounded by protein. That's why they tend to clump. So the second stage of homogenization is breaking up these clumps and ensuring that the particles stay evenly distributed throughout the milk.



**PLANT BASED PROTEIN
PRODUCER**



PLANT BASED PROTEIN PRODUCER

With the increasing in awareness worldwide on sustainability and green lifestyle, Beef Corporation hopes to help change the future of protein by giving people more flavourful choices including, plant-based choices which taste as good as the animal based proteins. We truly believe in a healthy and sustainable plant-based future where goodness should never sacrifice taste or simple ingredients.

Among plant-based protein products, oatmilk has been gaining popularity over the years and have now become one of the great sources of protein for a plant-based diet. One of the reasons being, oatmilk is also a suitable replacement for milk in different recipes for food and beverages.

Besides that, the manufacturing process of oat milk produces smaller amounts of carbon dioxide and no methane (low greenhouse gas emissions). Growing oats also require relatively low use of water and land area, which makes oatmilk a great product that can be produced in alignment with our sustainable development goals.

Our company is operating with productions in Australia, Singapore and the United Kingdom to supply oatmilk for our clients internationally. Talk to us today and join us on the journey in promoting health, wellness and taste!

OATMILK SUSTAINABILITY



3X
Less Carbon
Emissions
to produce



Only
0.2 sq m
Land used to
produce 200 ml



Less than
10 L
water used
to produce
200 ml



Suitable for Everyone

Oatmilk is soy-free, nut-free, lactose-free and vegan



Highly Nutritious

Oat Milk is high in Vitamin B, has cholesterol-lowering potential and also improves bone health



Improves Brain Performance

Drinking Oat Milk boosts cognitive performance and mood

GLOBAL SCENARIO

As Beef Corporation proteins are globally exported, it's vital that we understand global trends and their implications for the sectors we operate. While there are significant changes happening, there are also opportunities if we position ourselves properly and adapt promptly. Beef Corporation was initially established in Australia – One of the world's leading red meat export nations and since then has expanded to many other parts of the world. We proud ourselves for quickly becoming one of the main internationally recognised protein exporters globally. We see ourselves as a global diversified protein company creating delicious products for customers and consumers around the world. We currently work in Asia Pacific with main focus in China, Korea and Japan but

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GLOBAL SITUATION

As an overwhelming bulk of meat, especially beef and lamb is being exported internationally everyday, it's vital that we understand global trends and their implications for the sector. While there are significant changes happening there are also opportunities if we position ourselves properly.

MARKET TRENDS AND FORCES



Global population forecast to grow by **1 billion** more people by **2030**



100%

Animal protein demand forecast to double by 2050



Growing demand for grassfed, hormone and GMO free red meat

Labelled grass-fed sales have been increasing by 20-30 percent per year, and there is growing interest in regenerative and low-carbon



Increasing consumer concerns about industrial food production and climate change



Quickening pace of development and increasing popularity and commercialisation of alternative proteins

OUR RESPONSE AND SECTOR PRIORITIES

Strategic Planning

Beef Corp frames the overarching strategic priorities for the global red meat and livestock industry, comprising the production, processing and live export sectors of beef, sheepmeat and goatmeat supply chains

Increasing productivity growth

An irrefutable part of performance in any business. Our industry's true competitive advantage lies in the quality and integrity of its products and systems.

Meat and Livestock development

Beef Corp helps the long-term prosperity of the global red meat and livestock industry, by collaborating with stakeholders to invest in research, development and marketing initiatives that contribute to producer profitability, sustainability and global competitiveness.

Maximising usage of the whole carcass

Currently 20% of the carcass delivers 80% of the value and this balance needs to be shifted, including by transforming what is currently considered waste attracting little or no value into high value products or ingredients.

Strengthening our core

Continuing to invest in the essential services which underpin the competitiveness of our industry, specifically in integrity systems, market access, nutrition as well as domestic and international marketing and promotion activities.

Environment Strategy

Being responsible stewards of the land underpins everything we do, and we're focused on having cleaner water, being carbon neutral by 2050, supporting thriving biodiversity, and having healthy productive soils





BEEF CORPORATION SUSTAINABILITY

We care about our role in the world and our responsibility as an international food company. We believe every company should commit to achieve net-zero greenhouse gas emissions by 2050. We believe that agriculture can and must be a part of the global climate solution.

Our sector has a goal of being carbon neutral by 2050 and is already a long way towards this objective.



30%

Greenhouse gases reduced since 1990

The carbon footprint of sheep and beef production (on-farm Life Cycle Analysis) is estimated to be around half the average figure globally.

Beef



Beef Corp Average | 21kg CO² per kg CW

Global Average | 46.2kg CO² per kg CW

Sheep



Beef Corp Average | 17.2kg CO² per kg CW

Global Average | 23.4kg CO² per kg CW

Of the remaining emissions, between 63-118 percent of these emissions are being offset by the 1.4 million hectares of native forest and 180,000 hectares of pine plantation on our sheep and beef farms.¹



SUSTAINABILITY

Sustainability is no longer optional

Estimates by the United Nations (UN) indicate that the global population is expected to exceed 10 billion people by 2050. Sharing of our limited natural resources among so many is a challenge that is already beginning to redefine human behavior and, as a consequence, our food choices. That is why we work to offer consumers options that meet their nutritional needs and ethical expectations.

This requires looking beyond our operations. From the supply of raw materials to the disposal of packaging, we monitor the impact of our operations throughout the entire value chain. We make it a priority to reduce the environmental impact of the production chain, ensure animal welfare, protect and contribute to the evolution of our team and build a legacy for society, inducing the socioeconomic development of the communities in which we operate. We are agents of transformation.

By connecting a purposeful business model to constant technological advances in the processing of animal and plant-based proteins, the Company offers consumers new food experiences. Year after year, the Company strengthens its core business with technological innovations, expansion of manufacturing units and alliances of new businesses, in order to balance its financial health with the health of people and the planet. The robust and transparent governance system we have built guarantees us the security of evolving in compliance with the highest international standards.

With the full support and engagement of the leadership, Beef Corporation leads efforts towards a more sustainable production model in everything we do as we truly believe a better tomorrow is possible for the generations to come if we improve our behaviour today.



ANIMAL WELFARE

Committed to Animal Care

We have implemented an integrated animal welfare and handling program that includes training, monitoring and auditing to ensure we meet or exceed the most demanding protocols and standards. Our animal care facilities are designed based on the industry's best practices and influenced by research from leading animal handling experts around the world.

Water

Sheep and beef production is one of the most sustainable forms of agricultural production in Australia. From a water perspective, we can work within the limits of the land.

Australia Sheep & Beef production



70% Natural

17% Irrigation

Australia Horticulture/arable

3%

Natural

25%

Irrigation

Most Australia sheep and beef production relies almost entirely on rainwater and grass/pasture feeding. Grain-fed production, as is often standard practice overseas, is very uncommon in Australia. These are both a fraction of the water footprint of grain fed red meat production globally and compares favorably to plant-based production. The sector uses very little extracted water (i.e. irrigation or water in processing).

Global Usage



On Average
210 L
extracted water



On Average
210 L
extracted water



Nitrogen leaching rates



Sheep & Beef
17kgN/ha/yr



Other land uses
30-40kgN/ha/yr

The sector has an average nitrogen leaching rate (as modelled by OverseerFM) of 16kgN/ha/yr. On other farming systems, the average nitrogen leaching (as modelled by OverseerFM) is closer to 30-40 kgN/ha/yr depending on the land use and soils, and can be as high as 100kgN/ha/yr for some horticultural crops.





FOOD SAFETY AND QUALITY ASSURANCE

Since introducing our branded beef program we have worked hard to establish name-recognition for the finest beef and other sources of protein available. Our name is so important to us we back it up with a satisfaction guarantee.

Our simple, Aussie philosophy of working for the “brand” has made the name Beef Corporation synonymous with traditional values, such as quality, integrity, commitment, and exceptional customer service.

Beef Corporation is always improving our processing facility.

Best practices include :



Adhering to strict sanitation and food safety practices



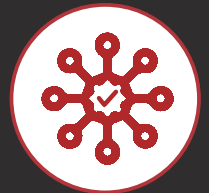
Employing highly trained Quality Assurance (QA) staff



Monitoring by QA staff of all aspects of beef processing



Undergoing consistent, systematic inspections



Utilizing the most advanced food safety technology



We Ensure the Highest Quality

Dedication to Food Safety goes well beyond industry standards for cleaner, safer beef and other proteins.



Comprehensive Training

Our employees and suppliers are trained and committed to maintaining the critical practices necessary to provide consistent and safe beef and other types of protein.



Leading Interventions

We use over 14 processing interventions to manage pathogens and control micro counts which help us go beyond traditional HACCP, SOP and GMP procedures.





HALAL MEAT

Our Halal Beef and Lamb products

Trusted and experienced Muslims oversee and carry out the processing of Beef and Lamb Halal products.

Not all products produced by Beef Corporation are available as Halal.

The term "Halal" is an Arabic word meaning lawful or allowed in accordance to the Islamic law. In the Islamic faith, God (Allah) says "O people! Eat what is on earth, lawful (Halal) and good..." (Al-Quran 2:168)

Please contact us for more information about certification of our Halal beef products.

Animals for Halal beef will be:



Healthy animals with
no blood clots
within the veins



Humanely handled
during all aspects
of production



Treated with
mercy and respect



Blessed with the name
of God (Allah)
prior to slaughter

Beef Corporation Halal Beef is :



Approved for
export to all
Muslim countries



Minimally processed
and contains
no artificial
ingredients



Grass raised
and grain
finished for
exceptional quality







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