

# Better life Better together

At 2 Sisters Storteboom, we aim for improvement on a daily basis. We do this together with our customers, partners and poultry farmers and with consideration for animals, people and the climate.



## Together we are creating a more sustainable chicken value chain

As a major international player, we are aware of and embrace our responsibilities. For example, we have taken action to integrate sustainability in our operations, ranging from reusing residual animal flows to treating our waste water. Our ISO 14001 certification demonstrates that we are doing everything we can, as a leading producer, to make the chicken value chain more sustainable.



# Get acquainted with 2 Sisters Storteboom

Nice to meet you! At our six locations in the Netherlands and two locations in Poland, we process four million broilers every week to produce fresh, frozen and pre-cooked poultry products. This challenging task requires knowledge and experience that we have been able to offer consumers throughout Europe for more than a hundred years. We are expert at processing chicken down to the last morsel and familiar with every detail of the value chain.

**8 sites  
in Europe**  
6 in the Netherlands  
2 in Poland



**2,700**  
employees



Turnover >  
**€900 mln**

The entrepreneurial spirit of our founder, T. Storteboom, inspired him to start selling poultry from his cargo bike at local markets in 1904. More than a century later, that same entrepreneurial spirit has helped us - now as 2 Sisters Storteboom - to become a major international player in Manufacturing, Quick Service Restaurants, Foodservice and Retail.



Retail/  
industry/QSR/  
foodservice



Transport



Processing



Broiler farm



Hatchery



Breeder farm



Pullet farm



Chick

## Our chain



## Proud supplier and partner throughout Europe

At 2 Sisters Storteboom, our goal is nothing less than the number one spot in the European market for chicken products of the highest quality, produced sustainably and with consideration for animal welfare. Products that we are proud to deliver to customer groups across a broad spectrum of market segments.

### Manufacturing



### QRS & Food service



### Retail



Our leadership position is based on the six core principles of our sustainability strategy. They are:



**Higher welfare  
chicken**



**Carbon neutral  
footprint**



**Less non-cyclable  
plastics**



**Reduced  
waste**



**Less water &  
energy usage**



**Employer  
of choice**

Luckily, we are not alone in our quest. Our customers, partners and poultry farmers share our vision of a better value chain and we constantly challenge each other to make quality the key factor in every decision.

Because maintaining quality at the highest level is paramount in every link of the value chain. As a result, we all demonstrate, every day and in each new initiative, that the best end product and the highest standards of food safety go hand in hand at 2 Sisters Storteboom.

We are certified for IKB, Beter Leven, ITW, IFS, BRC, Halal, Red Tractor and many individual customer certifications.



# The leader in sustainability and animal welfare

Working sustainably is second nature to us. An impressive claim that is backed up by the facts in our case: all our sites are ISO 14001 certified. This means that we do everything possible to minimise our environmental impact at every stage in the value chain. Transparently demonstrated by our approaches to energy usage, waste disposal, preventing odour and noise pollution, and protecting soil and water quality.



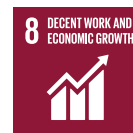
The United Nations has formulated 17 Sustainable Development Goals. Our policies actively support and are relevant to these goals:

## THE GLOBAL GOALS For Sustainable Development



### Zero hunger

Animal proteins are part of a healthy diet and help prevent malnutrition. Our policies on food safety and the use of antibiotics ensure safe and nutritious food.



### Decent work and economic growth

A safe and pleasant working environment should be a basic right for everyone. So physical safety and social safety are high priorities in our staff policy.



### Gender equality

Origin, religion, gender or orientation play no role at Storteboom. Everyone in our organisation has access to the same development opportunities and we do everything possible to achieve an optimal balance between work and leisure time.



### Responsible consumption and production

We use our natural resources as efficiently as possible and limit the residual flows from our production operations. We make every effort to minimise the carbon footprint of our value chain.



### Clean water and sanitation

Access to clean water is vitally important. We treat our waste water and use as little water as possible in production and for cleaning.



### Climate action

By limiting the use of fossil resources, we reduce greenhouse gases. This applies to our use of gas and electricity, and the petrol and diesel for our vehicles.









## Animal welfare: everything for a better life

The Netherlands is a global leader in developing and improving measures that promote animal welfare. As a prominent party in the chicken value chain, 2 Sisters Storteboom makes an important and responsible contribution to this. Together with customers, partners and poultry farmers, we analyse how things can be done better every day. "Together" is the keyword here. Our collaboration makes all aspects of the value chain more sustainable and ensures much faster and more meaningful progress than we could ever hope to achieve individually. So it's no coincidence that we have chosen 'Better together' as our motto.

### Specifically, this is what we do to improve animal welfare:

- ✓ Better animal welfare starts with the poultry farmers. We make clear agreements with them on issues like climate, the number of animals in a barn, and daylight.
- ✓ Acting to reduce or even eliminate the use of antibiotics results in greater safety and better health for both people and animals. Our animals may only be treated with antibiotics if a vet approves their use.
- ✓ We transport the animals to our slaughterhouses ourselves, and take steps to ensure the highest possible level of animal welfare during the process.
- ✓ All our employees who work with live poultry are appropriately qualified and trained.
- ✓ Drivers who transport the live poultry have attended specific training courses.
- ✓ We avoid stress for the animals by using state-of-the-art anaesthesia systems.

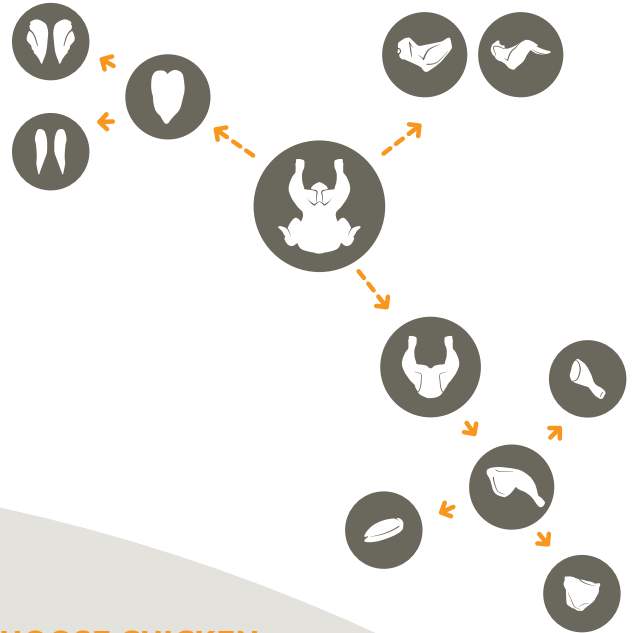
## Carefully controlled growth in a good environment

|   | Regular       | ECC*       | BLK 1-Star** |
|---|---------------|------------|--------------|
|  Chickens per m2       | 18            | 13         | 10           |
|  Kilos per m2          | 42 kg         | 30 kg      | 25 kg        |
|  Sheltered chicken run | No            | No         | Yes          |
|  Slower-growing breed  | No            | Yes        | Yes          |
|  natural daylight      | No regulation | Yes        | Yes          |
|  Distraction material  | No regulation | Yes        | Yes          |
|  Use of anti biotics   | No regulation | Restricted | Restricted   |
|  Vegetarian feed       | No            | Yes        | Yes          |

\* European Chicken Commitment  
 \*\* Dutch animal welfare qualitymark

# Our products: reliable and innovative

Our customers know what to expect from 2 Sisters Storteboom: we deliver top quality chicken products, are a recognised pioneer of sustainability in the value chain, offer excellent delivery reliability and we welcome all forms of joint product development. At 2 Sisters Storteboom, 'Better Together' is paramount in everything we do. This is crucial to coming up with innovative solutions for each market.



## Product development

Trends and customer requirements guide product development at 2 Sisters Storteboom. Our decision tree helps you make the right choices, from the initial concept to the final product.

### 1. CHOOSE CHICKEN



REGULAR CHICKEN



NEW STANDARD CHICKEN



1 STAR BETTER LIFE CHICKEN



OTHER ANIMAL WELFARE CONCEPTS

### BONELESS

### 2. CHOOSE PRODUCT

### BONE-IN

|              |                |                 |                   |             |
|--------------|----------------|-----------------|-------------------|-------------|
| FILLET       | TENDERLION     | STRIPS (FILLET) | TOPPINGS (FILLET) | SPECIALTIES |
|              |                |                 |                   |             |
| THIGH FILLET | CUBES (FILLET) | BITES (THIGH)   | TOPPINGS (THIGH)  | ON REQUEST  |

|            |           |                     |      |
|------------|-----------|---------------------|------|
| WINGS      | THIGHS    | TULIPS (WINGS)      | LEGS |
|            |           |                     |      |
| DRUMSTICKS | THIGH RIB | TULIPS (DRUMSTICKS) |      |

### 3. CHOOSE FLAVOR AND PREPARATION

|   |       |        |                           |
|---|-------|--------|---------------------------|
| HOT & SPICY<br>BUFFALO<br>SMOKEY BBQ<br>ASIAN STYLE<br>MEDITERRANEAN<br>STICKY COLA |       |        | CHOOSE YOUR OWN<br>OTHERS |
| MARINADES   | PLAIN | OTHERS |                           |

FULLY COOKED

|                 |               |         |          |
|-----------------|---------------|---------|----------|
| JUST COOKED     | FLAME GRILLED | DUSTED  | BATTERED |
|                 |               |         |          |
| LIGHTLY ROASTED | FLASH FRIED   | BREADED | COATED   |
|                 |               |         |          |

### 4. CHOOSE DELIVERY

|           |            |
|-----------|------------|
|           |            |
| FRESH MAP | IQF FROZEN |

# Barnfield chicken: quality products for the professional

An innovative range of chicken products based on a unique recipe, ready to serve immediately. Cooking is easier and more fun with these tender and flavoursome chicken products! The products are precooked and seasoned in line with the latest flavour trends. Quality you can rely on, versatile products and endless possibilities - we consider every aspect and do our best to make the chef's job as easy as possible. To give those expert hands time to come up with a surprising and delicious menu.

## Tasty and delicious with Barnfield

Barnfield chicken products are the result of listening very carefully to our customers and epitomise what can be achieved through 'Better Together'. We have used their valuable feedback to develop unique ready-to-serve products backed up by 2 Sisters Storteboom's quality guarantee. All the chicken products offered under the Barnfield label are produced based on their own unique recipe and ready to serve immediately. This formula lets creative chefs add their own special twist to the meal, such as a sauce, dressing, marinade or side dish.

## Barnfield's three promises

We promise less waste, wonderful flavours and a poultry product that is a guaranteed success. The only question that remains is: how are you going to use our chicken in your delicious recipe?

**PROMISE #1**  
**LESS WASTE,  
MORE TASTE!**  
CONVENIENT PACKAGING  
AND PORTION CONTROL

**PROMISE #2**  
**STAR OF  
THE SHOW!**  
EASILY TRANSFORMS INTO  
YOUR SIGNATURE DISH

**PROMISE #3**  
**FANTASTIC  
FLAVOURS!**  
DELICIOUS CHICKEN DISHES  
GRILLED TO PERFECTION

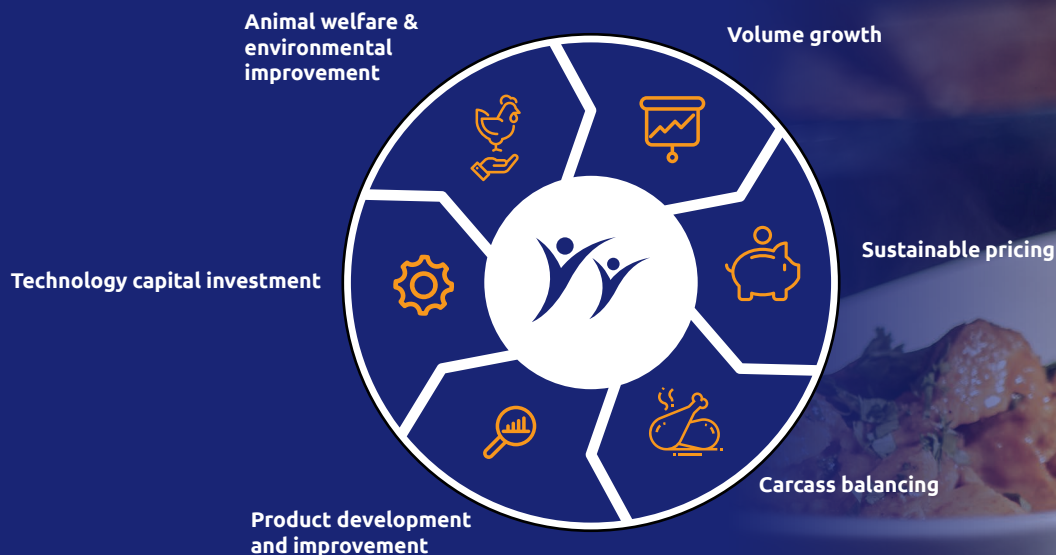


**BARNFIELD**  
CHICKEN MADE EASY



# The benefits of working with 2 Sisters Storteboom

With 2,700 colleagues spread across eight sites in Europe, we work and improve together with our customers, partners and poultry farmers on a daily basis. Product development, operational excellence, animal welfare and sustainability go hand in hand at 2 Sisters Storteboom. As a result of these and other factors, we have been the proud partner of prominent clients in Foodservice, Retail and QSR for many years.



## Proud member of 2 Sisters Food Group

At 2 Sisters Storteboom, we believe in 'Better Together'. In the workplace, and in our relationships with our customers and poultry farmers. Every day, we want to perform better and more responsibly than the day before, with consideration for people, animals and the climate. We make a fantastic range of products every day, fulfilling the mission of 2 Sisters Food Group: Help to feed the nation.

We would love to discuss what we can do for your brand.  
Please contact [sales@2sistersstorteboom.com](mailto:sales@2sistersstorteboom.com) or call us at +31 88 753 0 753

