Hénaff

PRESENTATION OF THE COMPANY

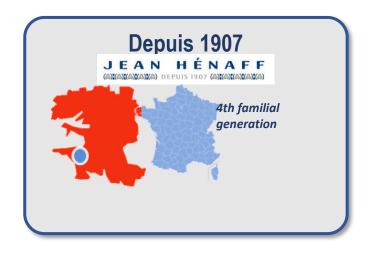
01. THE COMPANY





O1.1 WHO ARE WE?

A family business with a human scale, structured and responsive, with departments:





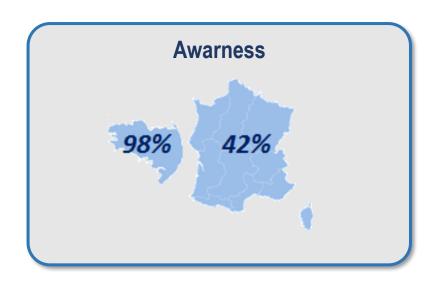


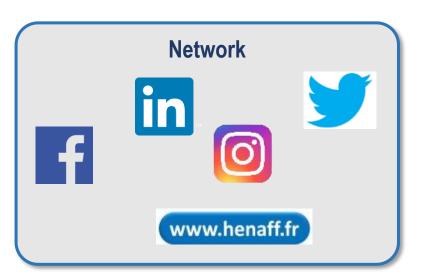
- Quality
- R&D
- Marketing

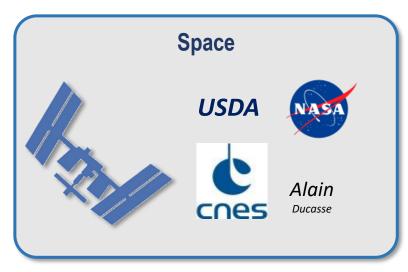
- Production (including our own slaughterhouse)
- Logistic small & large exports

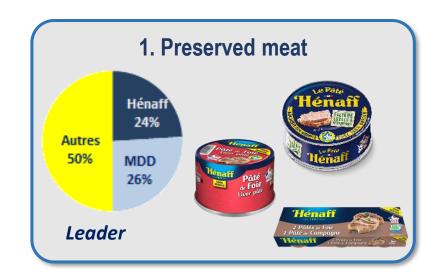
- Sales department
- Export/Food
- Service/Retail/Épiceries fines

O1.1 HENAFF











O1.2 OUR 4 PILLARS











BE GOOD 230



A STRATEGY IN 5 PILLARS AND 14 PRIORITARY COMMITMENTS



PROTECTIVE OF OUR **ENVIRONNEMENT** IN BRITTANY

Fight against climate change

Preserve the water resource and biodiversity

Develop circular economy



COMMITTED WITH OUR HENAFF COMMUNITY

Be a responsible employer

Stay a privileged partner of our suppliers

Be opened to new collaborations (Consumers, NGOs...)



PIONNEERS OF A TERRITORY AT THE FOREFRONT THE LIVING

Pursue the enhancement of the local resources

Continue to be the pilot fish of the Breton economy

Contribute to the vitality of our territory



RESPECTFUL OF ANIMALS AND

Ensure the pork welfare all along their life

Contribute to the rise of a responsible sea industry

Ensure the quality of all our other supplies



DEMANDING FOR ALL OUR **PRODUCTS**

Continue to provide healthy and tasty products

Innovate to prepare the future of food

02. PRESENCE IN FRANCE AND WORLDWIDE

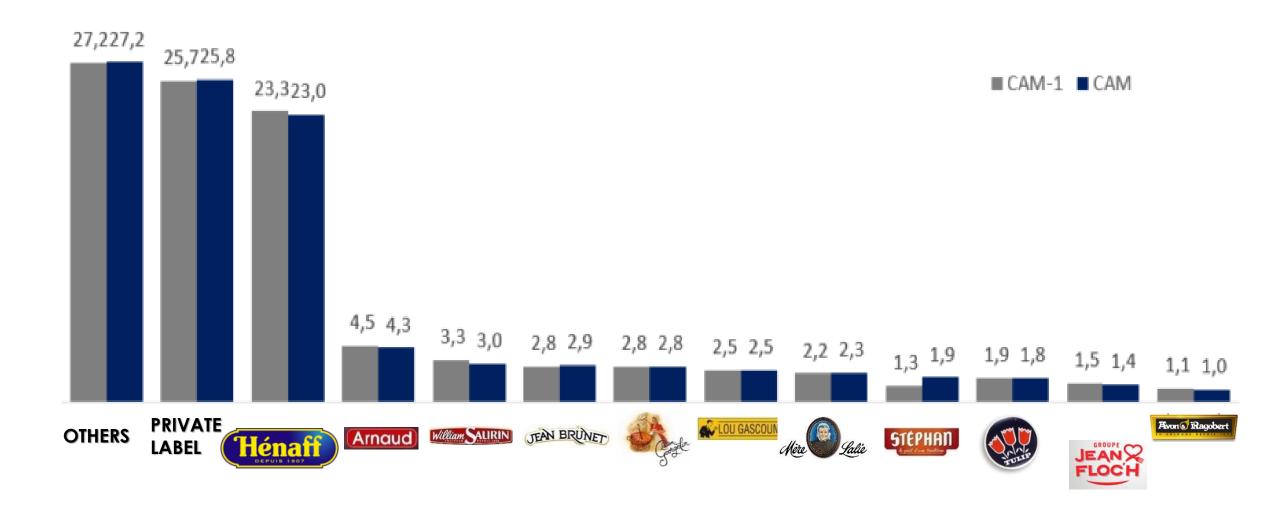




Watch our video.

02.1

MARKET PLAYERS M/S IN FRANCE



EXPORT ACTIVITY



More than 30 years of experience

More than 30 countries

Crossing borders of most demanding

countries (Usa, Japan, Singapore, ...)

Dedicated team

Accreditations

Henaff is the only French company that offers preserved meat accredited USDA.



USDA

OUR PRODUCTS



02.4

OUR BESTSELLERS: HENAFF BIO-PORK PATE







The same recipe since 1915 now available:

- In its organic version
- Or its -25% salt version

02.3

OUR RANGES

Supermarkets



















Fine Food stores























NEW RANGE - TO DIP OR NOT TO DIP THAT IS THE QUESTION



4 COMPLEMENTARY NEW CATEGORIES FOR THE APPERTIZER TIEM

EXOTIC SPREADS WITH MEAT















ORIGINAL VEGETABLE SPREADS

CLASSSIC DIPS RECIPES









CRACKERS FOR A TASTY AND EASY APPETIZER

14 avril 2022 - Patricia Bacheller





















IN THE MEDIA



Hénaff veut être le poisson pilote de la durabilité en Bretagne

durable au cœur de sa nouvelle stratégie d'entreprise à horizon 2030, Be good. Il poursuit sa diversification vers le bio et les protéines végétales.

Department of the control of the con cieux de leur alimentation. GoleXplore (algues

03.1

sur le plan économique et social, de l'année son activité de MUO c'est moins vrai sur le plan qui comptait pour 10 % du dentain est de produire en har-monie avec son territoire. Si le groupe Hénaff affiche une croissance de 9,1 % en 2018, à Pour ce faire, le groupe s'est 45,5 millions d'euras de chiffre fixé 17 objectifs de développe d'affaires, il la duit principale



Dans le Finistère, on acl «bien» les cochons



jai testé La gastronomie du futur

Thomas Pesquet visite l'usine Henatt de Pouldreuzic



Il a mangé des plats Hénaff dans l'espace... L'astronaute Thomas Pesquet a rendu visite, lundi, aux salariés de l'usine <u>Hénaff</u> de Pouldreuzic, à la pointe du Finistère, où ces plats avaient été préparés. Le navigateur François Garbart participait à cet-



sée, logique. J'ai publi, année, NDLR] intitule



Le pâté Hénaff -25 % de sel

Fabricant : Hénaff

PUBLIÉ LE 25/03/2022 À 16H33





03.2 SPACE CONQUEST





For 10 years, we have contributed to elaborate gastronomic meals for the space station.

Our team is very proud to be part of this adventure by providing premium and tasty meals to astronauts.

Our R&D department has recently worked on the production of new recipes created by Ducasse Conseil for the Centre National des Etudes Spatiales, in anticipation of the next flight of the French astronaut, Thomas Pesquet in 2021!

We only CAN the best!



Discover more on our LinkedIn Page – by clicking on the logo!

O3.2 SPACE CONQUEST

After his visit in 2019, it is remotely that our teams followed the successful takeoff of Thomas Pesquet.





03.3 HÉNAFF THE NEW YORK TIMES!

It's Dinner Time on the Space Station. Lobster or Beef Bourguignon?

Earth's gastronomical delights are being adapted to life in orbit.

This participation earned him an article in the New York Times in April 2021!

https://www.nytimes.com/2021/04/22/science /astronauts-food-space-station.html



The teams working for Alain Ducasse and Thierry Marx used Jean Hénaff, a French canning company, to package their dishes for the trip to orbit. Sebastien Salom-Gomis/Agence France-Presse — Getty Images

03.4

HÉNAFF AT THE FRENCH ELYSEE PALACE

On June the 14th, a panel of experts from the 2nd edition of the Great Made in France exhibition has selected the winning laureates for 2021. With **its Hénaff Pork Pâté Organic**, has been selected to be the standard-bearer of the French department of Finistère.

The exhibition took place at the Elysée Palace on 3rd and 4th of July.

The Elysée Palace puts the spotlight on the Hénaff organic pork Pâté.





03.5 US RANGE





Best cans on the US Market!

According to the Strategist, our French Pork Pate Campagne is **the best can** combining all categories **on the US market**.

Link to the article

MERCI DE VOTRE ATTENTION!

