



VanDrie Group

CONTROLLED QUALITY VEAL

VanDrie Group



VanDrie Group: a family history.

The Dutch-owned VanDrie Group is not only the world market leader in veal, but also a company built on the best family traditions. It was in the early 1960s that Jan van Drie purchased his first newborn calf for fattening. Today, with more than 25 companies, the group is the largest integrated veal producer in the world and thereby the global market leader in veal and the largest producer of calf milk. Monitored by Safety Guard, a unique integral chain management system, approximately 1.5 million calves are processed each year, more than 95% of which are exported all around the world. The VanDrie Group satisfies approximately 28% of European demand for veal.

Why choose the VanDrie Group.

Guaranteed through integration. All companies in the VanDrie Group are for 100% aware of their responsibility for optimum quality in the products to be supplied. This is true of the livestock farm, the calf feed production and the meat companies. We work together to offer that guarantee to the end user. This is what prompted the VanDrie Group to devise an integrated approach, guided by the most advanced control systems. Furthermore, integration is the perfect answer to constantly changing consumer needs and market trends. For this reason, the VanDrie Group, with its globally unique integrated production chain, is chosen.

Putting the calf on a pedestal.

Respect for people, animals and quality has been second nature at the VanDrie Group for generations. It forms the basis of our craftsmanship and partnership, and it's the key to the product that is ultimately delivered: Controlled Quality Veal.



Jan van Drie
"It's a company to be proud of. I passed this wonderful business on to my sons, who are aware of their responsibility: I raised them to have respect for people, animals and nature. Being the biggest means having responsibilities. They must assure a product that is produced responsibly and safely. That's why our logo contains the words: "Controlled Quality Veal."

Chain



Calf husbandry.

The VanDrie Group's calves come exclusively from controlled farms. The number of calf-husbandry operations under the company's own control currently numbers over 1,600. The VanDrie Group is a strong supporter of having calves housed in groups. All calves are housed in groups in spacious, well-ventilated stables with plenty of daylight. Specialised supervisors support calf farmers in their work. Continual research yields the latest ideas, which are applied on the farms. Modern management systems ensure the consistently high quality of the product. Controlled Quality Veal is guaranteed by our own Safety Guard quality system across the board. The EU-accredited Veal Calf Quality Guarantee Foundation (SKV) carries out strict inspections for the absence of prohibited substances.



*Jan van Drie Jr:
"Business has been in
our blood since we were
children. Maintaining our
business contacts is very
important to me."*





Feed production.

A balanced diet based on whole milk replacement products is assembled and it is this that ultimately assures the tender, delicate veal that is delivered to the consumer. Production under optimum control conditions is carried out in ultra-modern plants in the Netherlands, Germany and Italy. Some of these plants produce semi-finished products which are processed at other plants to create the final product, calf milk powder for calves. The head office in Mijdrecht, the Netherlands manages the purchasing and routing of high-quality raw materials. Together, the production units manufacture approximately 500,000 tonnes of calf milk powder annually. All ingredients used to produce calf milk are sampled and tested and, if approved, are recorded, archived and released for production, ensuring continuous tracking and tracing from ingredient to final product.

The VanDrie Group also has a special production location for muesli and roughage in Uddel, the Netherlands. Muesli is a perfect daily dietary supplement; together, muesli and roughage ensure digestibility and help a healthy development of the stomach.



*René van Drie:
"We would not exist without the dedication of calf farmers. Their professionalism is the basis of our integrated production of veal."*



The slaughterhouses.

The VanDrie Group's production is made to measure. This begins at the farm, where calves are housed according to breed and origin. All veal products are delivered according to customer specifications. These may refer to the shape, weight and colour of the meat. Any desired cut can be produced during the processing of the meat. Products are packaged as requested by the customer: boxes, foil and product information stickers are produced according to agreed specifications. The VanDrie Group therefore delivers a tailor made concept, at any time of day, around the world. The VanDrie Group's slaughterhouses in the Netherlands, T. Boer & zn in Nieuwerkerk a/d IJssel and Ekro and ESA in Apeldoorn, are the largest veal slaughterhouses in the world. A unique feature of the VanDrie Group's slaughterhouses is that each cut is labelled with the identification number of the individual animal, so that all information can be traced at any time.





Safety first.



Safety Guard is the VanDrie Group's integrated quality system which assures food safety and animal welfare throughout the production chain. The responsible use of antibiotics and environmental management are also regulated through Safety Guard. The basis of Safety Guard is ISO 22000, the standard implemented throughout the VanDrie Group. Safety Guard has also been configured to meet the demands of customers worldwide. IFS and BRC are housed within Safety Guard. At the core of Safety Guard is the traceability system. The basis in every phase of the production process is the animal's individual earmark, the ID code, which remains associated with the animal and the meat. Even when the meat is reduced further in the deboning plant, the ID code remains associated with each cut of meat, making traceability down to the individual animal still possible. This is another example of the difference between the VanDrie Group and other veal producers.



SKV/IKB.

The use of Safety Guard means that the VanDrie Group also meets the requirements for integral chain management (Dutch acronym: IKB). This independently-guaranteed chain quality system maintains standards, including those for medication and registration of medications given. By participating in IKB, a veal farmer also satisfies the official EU hygiene regulations. This is checked by the Veal Calf Quality Guarantee Foundation (SKV), which verifies that IKB requirements have been met and carries out intensive checks to ensure that forbidden growth promoters have not been used.

Safety Guard



Animal Welfare Code.

In the interests of calf welfare, Safety Guard includes the Animal Welfare Code, which is based on respecting the five freedoms of the animal. Safety Guard checks the application of the Animal Welfare Code at each stage of the chain. Trained Animal Welfare Officers within the VanDrie Group safeguard animal welfare.

Improvement through research.

Time and again, it has been the VanDrie Group that has stimulated new developments and has been the first to implement them. For example, the Group was the first, in the 1980s, to move to group housing, and the first to provide roughage in addition to the milk given to calves. In partnership with the Dutch Society for the Protection of Animals, and Wageningen University and the VanDrie Group is continually on a quest for further improvements to animal welfare.

New concepts.

Research has yielded new notions for animal welfare. Peter's Farm is an invigorating new farming concept where the calves are allowed to move around, lie down and drink more freely. For the longer transportation of calves, a Comfort Class has been developed. Comfort Class wagons are air-conditioned and attuned to younger animals.



Better life hallmark (Beter Leven).

The VanDrie Group boasts veal with the Better Life (Beter Leven) hallmark, issued by the Dutch Society for the Protection of Animals. Veal that has received the Better Life hallmark meets the higher demands regarding animal welfare. For instance, the Society requires that roughage provision be far above European standards so that higher Hb (haemoglobin) values can be attained. All calves held by the VanDrie Group meet these additional Better Life requirements. Better Life (Beter Leven) has further requirements, such as limits on the distances that calves can be transported. The Society reserves the right to make unannounced inspections.



Veal concepts



VanDrie Group
CONTROLLED QUALITY VEAL



Vitender

Friander



VanDrie Controlled Quality Veal.

VanDrie Controlled Quality Veal is veal with a taste known to generations. It is easily digested, low in cholesterol and high in vitamins and minerals. Truly a meat for all menus. It has a light taste and is universally appreciated and used much in international cuisines. Calves are housed in groups at VanDrie Group veal farms. Their stables are spacious, well-ventilated and well-lit. The calves are fed calf milk supplemented with roughage. The generous provision of roughage is key to boosting animal welfare.



Peter's Farm.

Peter's Farm is the VanDrie Group's premium brand. This is top-quality veal with a story. Peter's Farm calves live in herds yet each individual animal receives outstanding care and attention. The welfare, calm and freedom enjoyed by these calves are reflected in the quality, tenderness and taste of their meat. The veal is sold branded as Peter's Farm and the main customers for it are butchers, the better wholesalers, and supermarket chains. Peter's Farm has Better Life (Beter Leven) Hallmark from the Dutch Society for the Protection of Animals.





Vitender®



Friander®



Vitender.

Vitender is veal that offers a unique flavour experience. By feeding the calves a fibre-rich diet and providing them with optimum care, the quality is clearly reflected in the veal. Vitender is not just any veal. The calves' diet consists mainly of varied roughage. As a result, the meat has a distinctive texture when compared to regular veal, and the characteristic flavour of veal (no older than 8 months) is immediately recognisable. Vitender is lightly tender and lean.



Friander.

Friander is a distinctive cut of beef (8-12 months). The particular feed, accommodation and care given ensure that this meat has a robust texture and yet is tender. This is meat of a lively red colour, light in calories and easily combined with other products.





Marketing and Promotion

Stimulating demand.

Veal originated as part of the commercial utilisation of by-products from dairy farming. After all, cows do not produce milk unless they calve annually. Veal is now a valued delicacy that is in demand in countless countries. This is due in no small part to the marketing efforts of the VanDrie Group. These efforts continue to this day. After all, the demands of customers are continually increasing in number and variety and they often differ from one country to another. The VanDrie Group's integration concept not only closely follows market developments, it also encourages it in product development, logistics and service. All these efforts have resulted in various distinctions, including the 2005 Logistics Award (Safety Guard) and honourable mention in the Corporate Social Responsibility (CSR) nominations.



*Herman van Drie:
"We have grown through cooperation. Investing in one's clients and strong together - that is our philosophy."*

Exports to more than 60 countries.

With Europe as its most important sales market, the VanDrie Group exports its end product, veal, as well as calf milk powder, to more than 60 countries around the world. Within a few hours or a few days of ordering, customers have what they want. Careful delivery by land, sea and air is guaranteed, partly by the VanDrie Group's own transport network. Veal is delivered according to the customer's wishes as carcasses or cuts, fresh or frozen products, vacuum-packed in boxes or crates for butchers and consumers.





VealVision: Transparency through the Internet.

The VanDrie Group is a transparent organisation. The group believes in openness and socially responsible production. The VanDrie Group considers the Internet an important medium for giving customers, consumers and governments an understanding of its production methods. The VanDrie Group has therefore developed a website, www.vealvision.com, where all information on a batch of veal that has been received can be traced. After receiving a password, customers can retrieve the information on the veal they have received. VealVision also enables them to find out more about the farmer responsible for the calf in question. VealVision makes information on all the group's calves available anywhere in the world.

Product information.

It's fine structure and refined flavour, makes veal is a valued delicacy. It is also easily digestible and highly nutritious. It thereby meets all the requirements of critical chefs and consumers around the world. The VanDrie Group Marketing & Communication department's job is to bring the special qualities of Controlled Quality Veal to the attention of European consumers in every possible way. This includes in-store promotions, recipe development and promotional events. Many activities involve cooperation with retail chains, upmarket restaurants and training centres for meat and nutrition.

www.vealpromotion.com



Companies





T. Boer & zn

This company began as a family business in 1885. Now, more than a century later, it has grown into one of the world's largest veal slaughterhouses. It is also the only veal slaughterhouse in the Netherlands with a royal distinction appointed by the court. Every year, some 400 employees process more than 400,000 calves originating from the VanDrie Group's controlled, integrated chain.

T. Boer & zn exports veal to more than 60 countries worldwide. The slaughtering, deboning and scalded products processes take place at location EG34. A second location, EG939, was constructed in 2001 to enable the smooth and rapid logistical processing of the flows of fresh veal. It is at EG939 that the veal is further processed according to customers' specific wishes for cuts, and that consumer products are finished. The customers are wholesalers and the meat processing industry, supermarket chains, cash & carry firms and caterers. T. Boer & zn falls under the VanDrie Group's programme for food security, Safety Guard.



Ekro

Over 400 people process more than 400,000 calves annually here at the world's most modern calf slaughterhouse. Orders from around the world vary from whole carcasses to kitchen-ready consumer products. Not least due to the growing demand for kitchen-ready products, Ekro has opened a new deboning plant so that it can produce specifically according to its customers' wishes without having to sacrifice quality. Ekro has also set up a special product line where veal is portioned and packaged in a protective atmosphere, especially for retail. After all, 'When you ask for veal, we serve a concept.' The slaughterhouse and new deboning plant are equipped with high-tech hardware and software that are perfectly aligned to guarantee the complete tracking and tracing of products. Ekro is ISO 22000 certified and boasts BRC and IFS controls.





ESA

ESA is an extremely modern and flexible slaughterhouse. Besides slaughtering VanDrie Controlled Quality Veal, ESA also specialises in slaughtering and processing Friander rosé calves and Vitender young rosé calves. In addition, ESA has exclusive entitlement to slaughter calves for Peter's Farm, the VanDrie Group's premium brand. ESA provides an extensive range of veal products attuned to customer wishes. It delivers the meat to its many business partners worldwide. These veal products find their way to wholesale, retail, food service and meat processing channels. Customers can order whole carcasses or carcasses in parts. ESA can also deliver deboned technical parts, including kitchen-ready products. ESA takes the utmost care to select its veal, always puts the customer first, and guarantees consistent high quality. Packaging, too, is done as requested by the customer: boxes, vacuum packs, foil and product information stickers are produced according to agreed specifications.



Sobeval

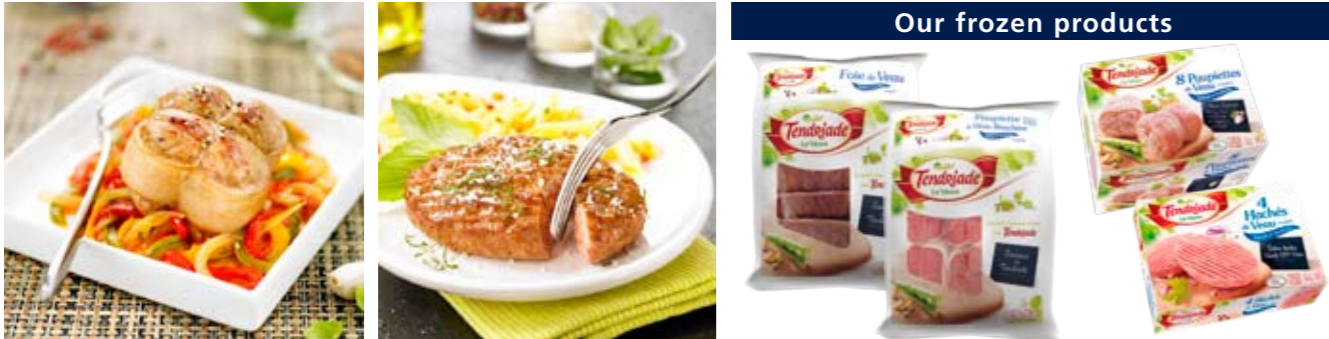
France is Europe's number one veal-consuming country. No surprise, then, that the VanDrie Group has a presence there with its branch location in the heart of the Dordogne. Sobeval is an integral veal producer, slaughtering only calves from its own farm. Sobeval, Vals and Schils France enter into agreements with French veal farmers regarding the production of veal. Veal farmers are guided by Sobeval's own consultants in terms of animal health, stall configuration and feed rationing. Producing in France means that Sobeval is able to offer the French consumer veal of French origin, with the label veaux nés et élevés en France (calves born and reared in France). Sobeval supplies all the French supermarkets, 'restauration hors domicile', the industry, and also, via wholesalers, to traditional French butchers. At Boulazac, near Perigueux, Sobeval produces a great range of quality products. It profiles itself as a specialist in prepared veal products marketed under the Finesse de Veau brand name.





Tendriade

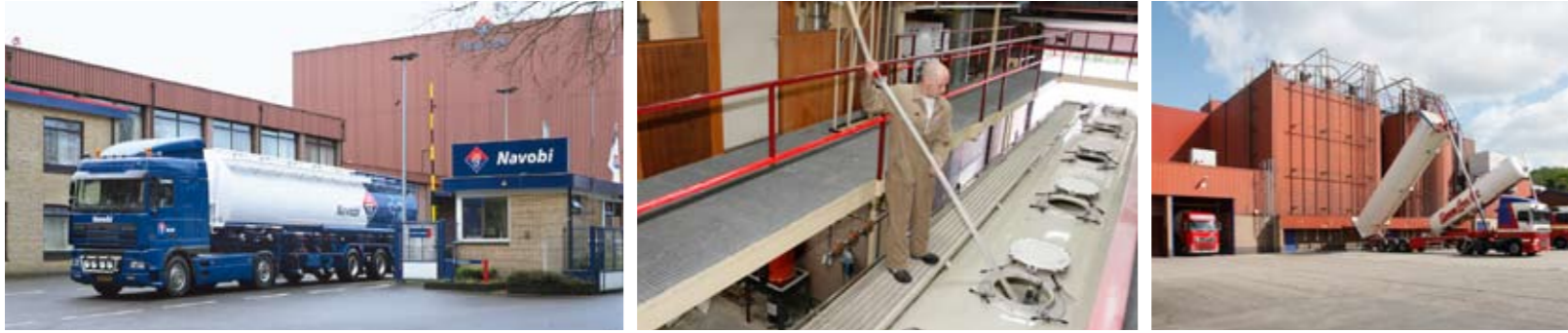
Tendriade has two locations for the slaughter and processing of meat, making it possible to guarantee delivery of really fresh products throughout France. Tendriade has a turnover of 200 million euro, slaughters 200,000 calves and produces approximately 30,000 tonnes of veal annually. In order to meet the demands of all customers, there is a range of ready meals, both processed and unprocessed, in addition to the fresh and frozen products. The veal is available in standard or "hallmarked" quality (minced, beef olives, guaranteed-tender steaks). Tendriade develops products that vary from traditional to innovative, all of which meet the demands of consumers and contribute to market diversity. With its range of refined products, the Tendriade brand can be found in every French supermarket. Their products are consumed by five million French households every year and their market image is growing constantly.



VanDrie België

VanDrie België, based in Hasselt, slaughters and processes calves from the VanDrie Group's Belgian farms. From two locations, Hasselt and Brussels, the veal is sold bone-in or as primal cuts. VanDrie België is primarily geared towards the Belgian market. At Hasselt, the company slaughters and processes meat of the Belgian Blue breed beloved of Belgian consumers. VanDrie België supplies retailers and food service, and, via wholesalers, Belgian butchers are also supplied. The Belgian consumer is discerning, and values VanDrie België local approach. As well as serving its domestic market, VanDrie België is making inroads into the rapidly growing trade for the traditional cuisines of immigrants to Europe.





Navobi

Navobi is the VanDrie Group's largest producer of calf milk and also the largest in the world. Navobi has its own research and trial departments, where all processes are continually optimised. Navobi's lab, Labora, is a certified independent laboratory, allowing it to also offer services to other market players. A unique advanced tracking and tracing system automatically links individual raw materials and the end product. All data can in turn be linked to the animals' ID codes, ensuring complete traceability.



Schils

Schils specialises in the development and sale of milk replacement products for young animals such as calves, lambs and piglets. Schils has a modern production facility responding to the diversity of market demand. Products are exported under the Schils brand, as well as private labels, to more than 50 countries worldwide. Schils is the European market leader in the private-label products sector. In Italy, Kalmi sells milk for rearing calves and rumen protected fats to distributors in the dairy industry. Schils operates in southern Germany and in Belarus with sales organisations under the name of Inntaler. In France, Vals' advisory and sales team supports customers in veal farming and dairy farming. Eurolat, Schils' spray-drying tower in Germany manufactures products including whey fat concentrates and milk powders to serve as raw materials for the processing of calf milk powder in both the Netherlands and Italy. Schils Food exports blends of dairy products to the food industry worldwide.





Tentego

Since its founding in 1960, Tentego has become a leading producer of milk-substitute animal feeds in the Netherlands, with customers worldwide. Using its own state-of-the-art equipped test site, feed quality and yields are tested daily. Raw materials are purchased selectively, according to strict quality requirements. The production of calf milk is under strict continuous control. Tentego produces full, custom-made feeds.

Alpuro

Alpuro specialises in the production of roughage for calves and rosé veal calves. Alpuro has a new factory at Uddel in the Netherlands, designed and built specially for the production of roughage in the form of muesli. This calf muesli is composed of carefully-picked raw materials of optimum suitability for the young animal. Alpuro's Research Department safeguards this optimum composition. Roughage is a key supplement to calf milk and plays a major role in animal welfare. By producing its own roughage with Alpuro, the VanDrie Group ensures that for this product too, quality is kept in-house. There is no better way than this to ensure quality and food security.





Zoogamma

Zoogamma in Italy is entirely specialised in calf milk powder, colostrum and basic dairy product production. Calf milk production in Ghedi in northern Italy is subject to strict controls and is based on the VanDrie Group fundamentals. Zoogamma is Italy's largest producer of calf milk powder for calves. A strong team of specialists advises Zoogamma customers on how to achieve the best feed results. Zoogamma also boasts its own integral veal production in Italy. The company contracts with Italian veal farmers and supplies feed from its factory at Ghedi. The calves are sold to Italian slaughterhouses and Zoogamma is also a basic dairy product producer. Zoogamma has built a new factory at Casalbuttano for the concentration and drying of whey products from the Italian cheese industry. Zoogamma's subsidiary Conxentra in the province of Mantua focuses on whey concentrate production.



Oukro

All calf skins from the VanDrie Group are processed by Oukro. This state-of-the-art factory at Apeldoorn in the east of the Netherlands processes 1,400,000 calf skins annually and supplies customers in Europe and East Asia. Oukro is by far the world's largest calf skin supplier. Calf leather is an elegant luxury product extremely suited to the production of premier shoes, clothing and fashion accessories. Renowned fashion brands process Oukro's calf skins into top products with an international allure. Oukro works together with its customers regarding sustainable solutions. For instance, Oukro started the trend of supplying unsalted as well as salted calf skins. The company has a new production facility that enables it to supply skins fresh and chilled.





Van Drie

This prominent part of the business purchases and selects newborn calves and is responsible for the VanDrie Group's entire veal farming chain. Nearly 500 veal farmers who are signed up with the VanDrie Group receive advice from Van Drie specialists in the area of animal healthcare, stall configuration and feed rationing. These consultants ensure the strict application of VanDrie Group Safety Guard guidelines at the group's veal farms. The research department works on the latest developments in feed composition and stall configuration, and high on the list of priorities are improvements in animal welfare. The VanDrie Group has a significant interest in veal farming in Belgium as well. Van Drie Kalverhouderij enters into agreements with the Belgian veal farmers who raise calves for the domestic Belgian market.



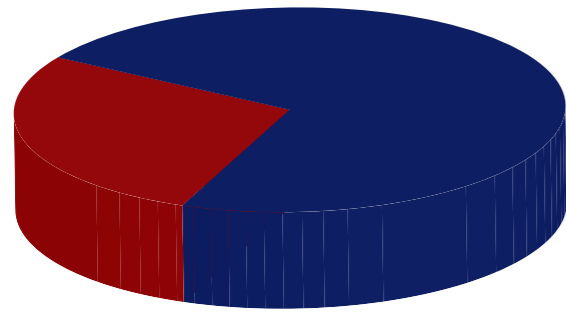
Melkweg

Melkweg is the VanDrie Group trading house, specialising in the procurement and sale of basic dairy products. Melkweg's traders concern themselves daily with optimising their market positions and bringing supply and demand together. They are the matchmakers between producers and processing companies, and help optimise the functioning of the basic dairy products market. Melkweg's operates on a global market. The key products Melkweg concerns itself with are whey powder, whey derivatives and skimmed milk powder. Melkweg's thorough professionalism has for years assured it of an outstanding reputation and solid results.



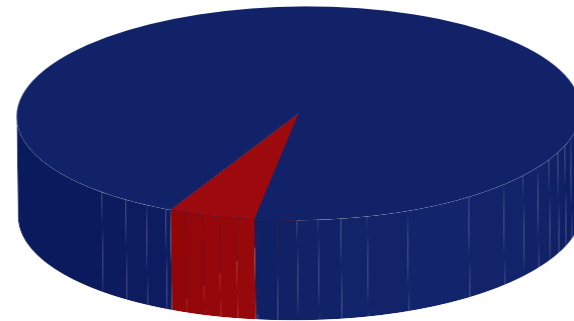


European market share



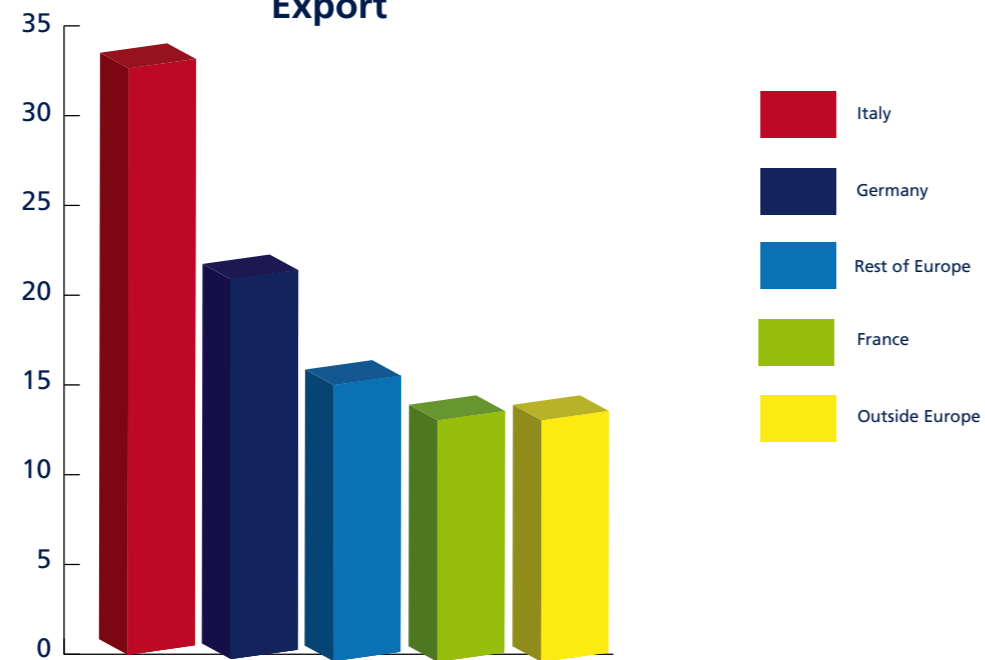
± 28% VanDrie Group ± 72% Other(s)

Export



± 5% The Netherlands ± 95% Export

Export



Italy
Germany
Rest of Europe
France
Outside Europe

Socially Responsible Business.



VanDrie Group defines Corporate Social Responsibility (CSR) as being aware of the world around us. We know where our responsibilities lie and we shoulder them wholeheartedly: whether they be in relation to our employees, consumers, calves, or the environment. Driven by our intrinsic motivation and our ambition to set the pace, we are taking the next step in our CSR policy. We are adopting the principle of creating shared value: identifying sustainable solutions for CSR dilemmas and issues by reinforcing our relationships with suppliers and buyers in the chain. We are confident that the solutions we find in our shared responsibility with other chain partners hold the key to compelling and lasting answers to the social challenges we face together.



The VanDrie Group logo contains a recognisable hand and calf, expressing respect for people and animals. It is a symbol that underlies our guarantee of quality and craftsmanship.





THE NETHERLANDS

VanDrie Group
Nijverheidsweg 11
Mijdrecht
P.O. Box 159
3640 AD Mijdrecht
the Netherlands
T +31 (0)297 287 872
F +31 (0)297 283 848

Corporate Affairs:
T +31 (0)55 54 921 52
E contact@vandriegrup.com
www.vandriegrup.com

T. Boer & zn
's Gravenweg 114
Nieuwerkerk a/d IJssel
P.O. Box 6 2910 AA
Nieuwerkerk a/d IJssel
the Netherlands
T +31 (0)180 395 395
F +31 (0)180 395 350
E boer@boer.com
www.boer.com

Ekro
Laan van Malkenschoten 100
Apeldoorn
P.O. Box 373
7300 AJ Apeldoorn
the Netherlands
T +31 (0)55 54 921 92
F +31 (0)55 54 921 84
E ekro@ekro.nl
www.ekro.nl

ESA
Saba 9
Apeldoorn
P.O. Box 732
7300 AS Apeldoorn
the Netherlands
T +31 (0)55 54 982 22
F +31 (0)55 54 982 00
E info@esafoods.com
www.esafoods.com

Peter's Farm
Saba 9
Apeldoorn
P.O. Box 732
7300 AS Apeldoorn
the Netherlands
T +31 (0)55 54 982 99
F +31 (0)55 54 982 90
E info@petersfarm.com
www.petersfarm.com

Oukro
Laan van Malkenschoten 90
Apeldoorn
P.O. Box 20274
7302 HG Apeldoorn
the Netherlands
T +31 (0)55 54 921 90
F +31 (0)55 54 281 37
E info@oukro.nl
www.oukro.nl

Tentego
Nijverheidsweg 11
Mijdrecht
P.O. Box 84
3640 AB Mijdrecht
the Netherlands
T +31 (0)297 280 700
F +31 (0)297 288 046
E tentego@vandrie.nl
www.vandrie.nl

Navobi
Jhr. Dr. C.J. Sandbergweg 5-7
Ermelo
P.O. Box 3050
3850 CB Ermelo
the Netherlands
T +31 (0)577 409 911
F +31 (0)577 409 239
E navobi@navobi.nl
www.navobi.nl

Schils
Dr. Nolenslaan 121
Sittard
P.O. Box 435
6130 AK Sittard
the Netherlands
T +31 (0)46 45 999 00
F +31 (0)46 45 999 99
E info@schils.com
www.schils.com

Alpuro
Elspeterweg 60
Uddel
P.O. Box 84
3640 AB Mijdrecht
the Netherlands
T +31 (0)297 280 700
F +31 (0)297 288 046
E alpuro@alpuro.nl
www.alpuro.nl

Van Drie
Nijverheidsweg 13-15
Mijdrecht
P.O. Box 159
3640 AD Mijdrecht
the Netherlands
T +31 (0)297 287 872
F +31 (0)297 283 848
E vandrie@vandrie.nl
www.vandrie.nl

Labora
Jhr. Dr. C.J. Sandbergweg 5-7
Ermelo
P.O. Box 3050
3850 CB Ermelo
the Netherlands
T +31 (0)557 409 303
F +31 (0)557 109 301
E info@laboralab.nl
www.laboralab.nl

Melkweg
Joh. Bosboomlaan 50
Ede
P.O. Box 486
6710 BL Ede
the Netherlands
T +31 (0)318 695 495
F +31 (0)318 641 651
E trade@melkweg.com
www.melkweg.com

Stichting Promotie Kalfsvlees
Laan van Malkenschoten 100
Apeldoorn
P.O. Box 20095
7302 HB Apeldoorn
the Netherlands
T +31 (0)55 53 340 39
F +31 (0)55 54 921 18
E info@kalfsvlees.nl
www.kalfsvlees.nl

FRANCE

Sobeval
Avenue Louis Lescure
Z.I. Boulazac
24759 Treliassac Cedex
France
T +33 (0)55 30 273 73
F +33 (0)55 30 273 93
E contact@sobeval.com
www.sobeval.com

Tendriade
22 rue Joliot Curie
ZAC de la Goulgatière
35520 Chateaubourg
France
T +33 (0)29 96 234 62
F +33 (0)29 90 036 56
E tendriade@tendriade.fr
www.tendriade.fr

Tendriade
ZI Les Reys de Saulce
26270 Saulce-sur-Rhône
France
T +33 (0)47 56 300 88
F +33 (0)47 56 310 11
E tendriade@tendriade.fr
www.tendriade.fr

Vals
Avenue Louis Lescure
Z.I. Boulazac
24759 Treliassac Cedex
France
T +33 (0)55 30 273 73
F +33 (0)55 30 273 93
E contact@sobeval.com
www.sobeval.com

Schils France
Avenue Louis Lescure
Z.I. Boulazac
24759 Treliassac Cedex
France
T +33 (0)55 30 273 73
F +33 (0)55 30 273 93
E contact@sobeval.com
www.sobeval.com

ITALY

Zoogamma
Strada Borgosatollo 5/a
25016 Ghedi (BS)
Italy
T +39 030 90 344 11
F +39 030 90 344 28
E info@zoogamma.it
www.zoogamma.it

Kalmi Italia
Via S. Maria 28
25015 Desenzano (BS)
Italy
T +39 030 91 218 26
F +39 030 91 218 27
E info@kalmiitalia.it
www.kalmiitalia.it

Conxentra
Via Mandrago 1
46040 Canedole di
Roverbella (MN)
Italy
T +39 (0)376 695 221
F +39 (0)376 695 231
E info@conxentra.it
www.conxentra.it

GERMANY

Eurolat
Hommerichterstrasse 25
51789 Lindlar
Germany
T +49 (0)220 796 460
F +49 (0)220 796 462
E info@eurolat.com

Inntaler
Inntaler Tiernahrung
Borsigstraße 10
85053 Ingolstadt
Germany
T +49 (0)841 37927-50
F +49 (0)841 37927-30
E info@inntaler.info
www.inntaler-tiernahrung.de

BELGIUM

VanDrie België
Havenstraat 15
3500 Hasselt
Belgium
T +32 (0)11 212 645
F +32 (0)11 229 910
E info@vandriebebelgie.be
www.vandriebebelgie.be

Van Drie Kalverhouderij
Pontfort 128
2470 Retie
Belgium
T +32 (0)14 377 483
F +32 (0)14 377 639
E info@vandriekalverhouderij.be
www.vandriekalverhouderij.be





VanDrie Group
CONTROLLED QUALITY VEAL

VanDrie Group
Nijverheidsweg 11
Mijdrecht
P.O. Box 159
3640 AD Mijdrecht
Holland
T +31 (0)297 287872
F +31 (0)297 283848

Corporate Affairs:
T +31 (0)555 492152
F +31 (0)555 492156
E info@vandriegrup.com
www.vandriegrup.com