Swine Day

June 28, 2018
A little history...
Sunterra Founding Members

Dr. Howard Fredeen  
Dr. Jack Greenway  
Ken Woolley
Sunterra started as PIC in 1970
Barn construction: 1970
Sunterra Meats – Trochu
Purchased in 1990
Expanded to sell into Japan in 1993.
Markets’ Beginnings...

Bankers Hall opened in 1990
Sunterra Farms: Pig Production

Barn locations:
- Alberta
- Ontario
- South Dakota
- Iowa
Sunterra Farms: Pig Production

- Barn operations
- Pig genetics
- Contract barn management

Mountain Vista sow barns

Conventional and specialized production.

Stanley barns
Sunterra Farms: Ontario

- Ontario barns: Largie and Peterborough

London, ON

Peterborough, ON
Sunterra Farms: US Contract Management

Recent finisher barn construction
Sunterra Farms
Hog Production

- 400,000 Sunterra pigs finished per year
Sunterra Farms: Crop Operations
Sunterra Farms: Crop Operations

2018

- Seeded: 4000 acres - 40% canola, 60% wheat
Transport Division
International focus
New North American market development
Sunterra Meats

- Pigs harvested per week: **3500**

- Local and domestic sales (10%):
  - Sunterra Markets
  - Soleterra d’Italia

- International Exports (90%)
  - Japan (70%)
  - China (8%)
  - Los Angeles (8%)
  - Hong Kong (2%)
  - Europe (2%)
Sunterra Markets

- 9 retail locations in Alberta. Plans to add 1 per year for the next 3 years
- 4 Starbucks locations and 1 wine store
- Approximately 700 team members
Website, online shopping and Instagram
67. 간풍새우 ........................ $16.95
Fried Shrimp with Garlic Sauce

68. 간소새우 ........................ $16.95
Baby Shrimp with Tomato Sauce

69. 게볶음 ............................. $14.95
Fried Crab with Spicy Sauce

70. 양장떡 .............................. $16.95
Hot and Cold Combination

71. 고추잡채 ............................. $12.95
Hot Mixed Vegetables, Pork and Starch Noodles

www.english.com
• New Sunterra Market Locations: 3 in the next 3 years
Soleterra d’Italia
• Partnership with Simonini family from the Modena region of Italy
Soleterra d’Italia

- Specialty dry cured and cooked Italian pork products
  - Salamis – dry cured
  - cooked meats - hams and mortadella
  - cured whole muscle meats - prosciutto, pancetta, coppa
Soleterra d’Italia

- Salami, cooked ham and prosciutto production
- Started in June this year
Thank you!
What’s Next for the Sunterra Group of Companies?

Tomato and strawberry greenhouses
Consumer ready retail sliced packaging

Pinza automatica
Automatic pincer
Tomato greenhouses
Strawberry greenhouses
Sunterra’s Current Businesses
Sunterra Meats

Specialty cuts for foreign markets:
- Single rib belly and loin to Japan and LA
- Byproducts to China (heads, ears, feet)