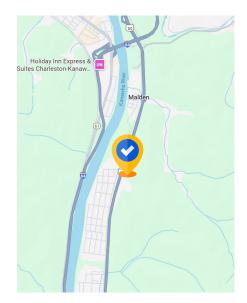


Overview

Building:	11,569 SF finished in 2022
Infrastructure:	Industry-leading animal, employee, and food safety finishes
Harvesting:	Two (2) Riopel lines, 150 head cooler, 12 min/head theoretical capacity
RTE:	Injection, tumbling, 2-truck smokehouse
Opportunity:	Unparalleled value creation through higher-margin branded processing

Finishes

- Pen water troughs (heated), Temple Grandin-approved curved chute
- Two (2) harvesting lines (beef & pork, lamb, goat)
- Extensive compressed air, hydraulic, sanitary water distribution
- High-touch RTE with smokehouse (pork bellies, deli meat)
- In-house lab & equipment for pathogen testing
- USDA Federal Stamp, cGMP, HACCP, & SQF
- Precise bar-code traceability of all finished products



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