

INTERNATIONAL

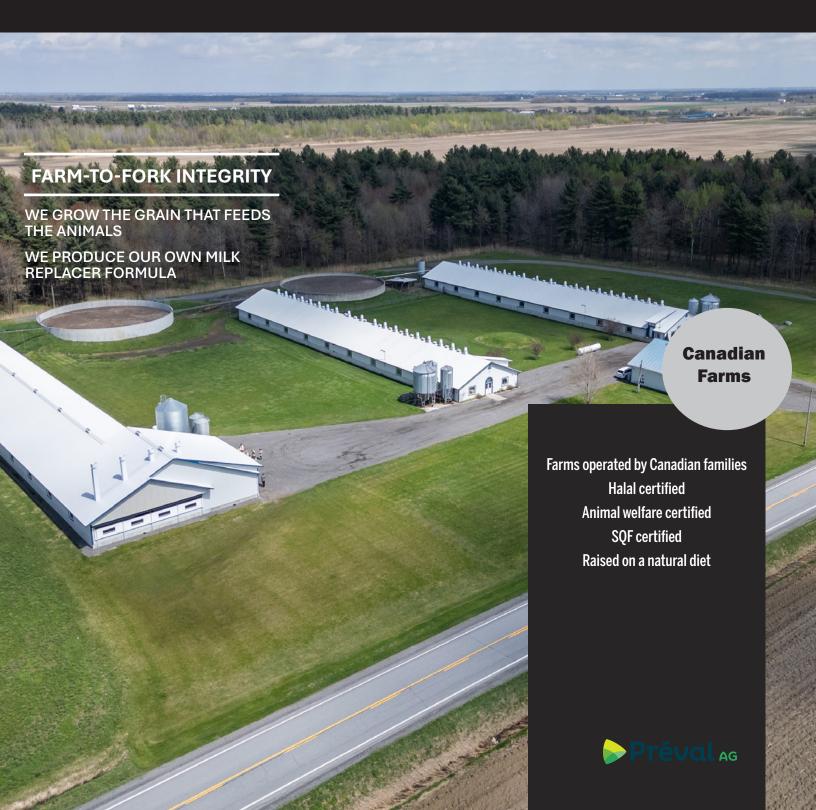


QUALITY YOU CAN TASTE

veal, beef & lamb a tradition of excellence since 1959

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From the heart of Canada



Who we are

Our story began in La Présentation, near St-Hyacinthe. Brothers Fabien, Donald and Alexandre grew up caring for the neighbouring farm's calves, developing their passion for these animals and a respect for their role in the dairy industry. And today 3 second generation family members are woking in the company to ensure continued growth in the production and processing of veal, lamb and beef.

Montpak, a family-owned, fully integrated company is driven by doing the right thing. We strive daily to offer an unsurpassed level of quality and food safety to our customers, while integrating sustainable practices and humane treatment of livestock as a driving principle.

Whether you are a food retailer, distributor or food processor, Montpak International is recognized as an industry leader and true partner for growth.

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4 meat factories to better serve you



Laval transformation plant veal, beef and lamb, Laval, Quebec



Saint-Germain veal harvesting plant, St-Germain-de-Grantham Quebec



Viandes Forget beef and lamb harvesting plant, Terrebonne, Quebec



Innisfail harvesting and transformation plant veal and lamb, Innisfail, Alberta



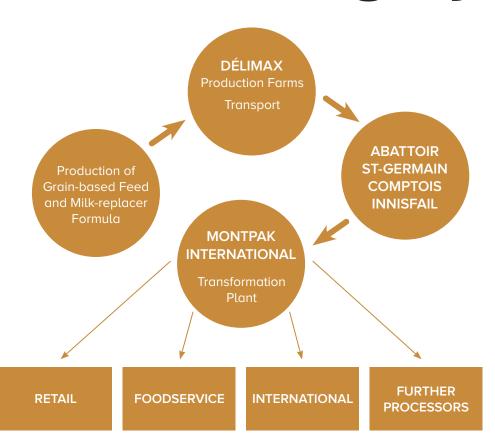


MONTPAK INTERNATIONAL IS ABLE TO PROVIDE SAFE, NUTRITIOUS, TENDER AND DELICIOUS QUALITY MEAT PRODUCTS

to customers on a daily basis by controlling every detail from feeding to distribution.

- Our farming team grows the grain that we feed the animals, and produces our own milk-replacer formula
- Farms undergo third party animal welfare audits
- Our team also ensures animal welfare throughout the transport of livestock
- The animal handling facility at our slaughterhouse is designed according to plans developed by Dr. Temple Grandin's team
- Our team of experts at our transformation plant meticulously monitors every stage of processing

FARM-TO-FORK Integrity





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Animal welfare





It's at the heart of our animal welfare programs.

By raising and handling animals humanely, as well as with care and conscience, we are actually producing a better product.

Modern Approach

All animals receive gentle handling, proper nutrition, and fresh clean water in an environment developed with excellent air circulation, natural sunlight, and temperature control. This offers freedom of movement and socialization, leading to the natural growth of the animals, which contributes to quality products.

Personalized Care

In addition to the daily care provided by our farming team, the animal technician, who is supported by a veterinarian, regularly visits the farm to perform an inspection of the animals. This helps ensure the health and wellbeing of each animal and guarantees compliance with all animal welfare operating procedures.

Animal Transport

Our animals are transported in well-maintained, regularly serviced trucks. Comfortable conditions are critical to animal care and respects the animals' well-being. These efforts minimize stress and prevent injuries, which leads to well-cared-for animals and better meat.







Our certifications



Canadian Food Inspection Agency (CFIA)

All our facilities are subject to federal inspection. Our processing plant and our slaughter facility are certified by the CFIA and meet all required standards.



Hazard Analysis and Critical Control Points (HACCP):

All our facilities are designed and certified HACCP, a preventive systematic approach to food safety. Biological, chemical and physical hazards during the production process are strictly observed, maximizing risk reduction of hazards and reducing these risks to a safe level.



Safe Quality Food (SQF):

We are proud to be certified SQF by the leading global food safety and quality certification program and management system, recognized under GFSI (Global Food Safety Initiative). This certification is designed to meet the needs of buyers and suppliers worldwide.



Agri-Traçabilité Québec (ATQ):

Our company is equipped with the tracking system managed by Agri-Traçabilité Québec. This tool allows monitoring of cattle movement from farm of origin to abattoir with the help of a unique animal identification number to track ill animals in real time.





Halal Certification Agency (HTO & IFANCC):

Today we are proud to diversify our markets and satisfy specific product requirements for our domestic and international customers with certified Halal veal, lamb and beef products.













Our markets



Food Service and Institutional

- Restaurants, Hotels
- Caterers, Reception halls
- Schools, Hospitals, Prisons
- Camps, Golf



Retail

- Conventional Grocers
- Discount Warhouse, Club
- On line B2C



Further Processors

- Animal Feed
- Meat Processing Plants
- Rendering Plants

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MILK FED VEAL

What makes our *Milk-fed veal truly unique* is a specially blended *milk-replacer formula* of the highest quality rich in protein, vitamins and minerals. This diet not only ensures the proper development of a healthy animal, but also delivers a consistently delicate taste, exceptional tenderness and a beautiful creamy colour. Milk-fed veal is low in fat and cholesterol, rich in protein and iron and a winner on any menu. Our milk-fed veal is raised on canadian farms without the use of hormones.



MILK FED VEAL



Veal Striploin



Veal scaloppini



Veal tenderloin



Veal eye of round



Veal butt tenderloin



Veal flap meat



Veal short tenderloin



Veal inside round



Veal medallions



Veal shoulder clod

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MILK FED VEAL



Veal Loin Bone-in



Veal shank



Veal Loin Chop



Veal Osso Buco



Veal Rib Rack



Veal cubes



Veal French Rib Chop

PACKAGING

Depending on the final cut, products may be packaged layer pack bulk, vacuum sealed bulk, vacuum sealed individual portions, fresh and or frozen. Depending on the product, various portion sizes may be available.

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GRAIN FED VEAL

What makes our *Grain-fed veal truly* exceptional is a diet rich in high-quality grains within a perfectly well balanced feed program. Calves in the weaning phase are fed a high quality milk formula and then fed high quality grains consisting mainly of cereals. This diet rich in protein, vitamins and minerals ensures the proper development of the animal, promotes consistency and delivers a subtly marbled lean and tender meat with a unique succulent flavour. Grain-fed veal, low in fat and cholesterol, rich in protein and iron, meets today's consumer need to eat healthy. Versatile and delicious, and locally grown, grain-fed veal adapts very well to any menu. Let your imagination soar! Our grain-fed veal is raised on canadian farms without the use of hormones.



GRAIN FED VEAL



Veal Striploin 0 x 0



Veal scaloppini



Veal tenderloin



Veal BHS



Veal butt tenderloin



Veal flap meat



Veal short tenderloin



Veal inside round



Veal medallions

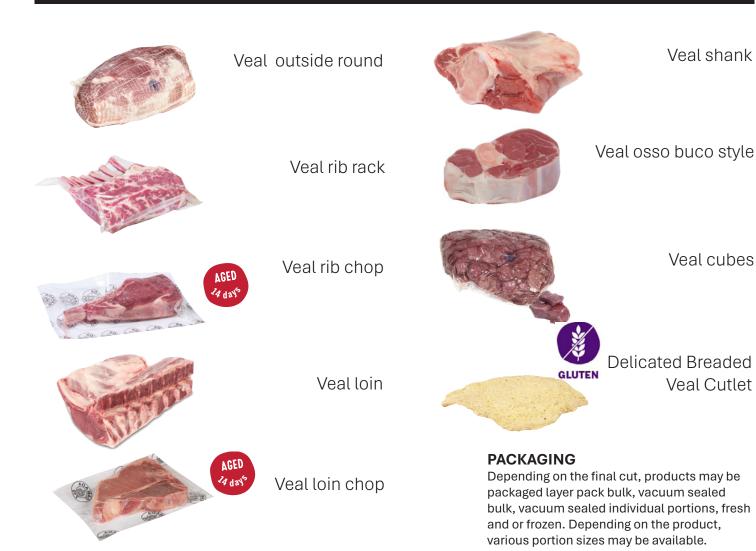


Veal shoulder clod

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GRAIN FED VEAL





GROUND VEAL AND VALUE ADDED

Our delicious *lean ground veal* is a blend of our lean grain-fed and milk-fed veal trimmings. Its versatility and good nutritional profile makes ground veal a popular choice among the gourmet and health conscious consumers.

Our value-added products are crafted from our lean ground veal. This meticulous selection ensures exceptional flavour and nutrition in every bite, delivering unparalleled quality you can trust.

Our veal is raised on canadian farms without the use of hormones.

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GROUND VEAL



Lean Ground Veal



Veal Patties Raw 113 g



Veal Seasoned Steakettes Raw 113 g



Veal Seasoned Keftas Raw 100 g



Veal Meatballs Raw 45 g



Veal Seasoned Meatballs Raw 38 g



Veal Seasoned Fully Cooked Meatballs 10 g

PACKAGING

Depending on the final cut, products may be packaged layer pack bulk, vacuum sealed bulk, frozen. Depending on the product, various portion sizes may be available.

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CANADIAN LAMB

Excellent lamb products begin with excellent care in an environment that offers freedom of movement, gentle handling, proper nutrition and fresh clean water that promotes natural growth and a healthy animal. Lambs are fed high quality grains rich in protein, vitamins and minerals that produce a consistently lean rosé meat with a mild, but distinctive flavour unique to Quebec lamb.

Our lamb is raised on canadian farms without the use of hormones.

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CANADIAN LAMB



Lamb French Rack



Lamb Whole Leg



Lean Ground Lamb



Lamb Short Loin



Lamb Shanks



Lamb Shoulder



Lamb Cubes



Lamb Sirloin



Lamb Loin Chops

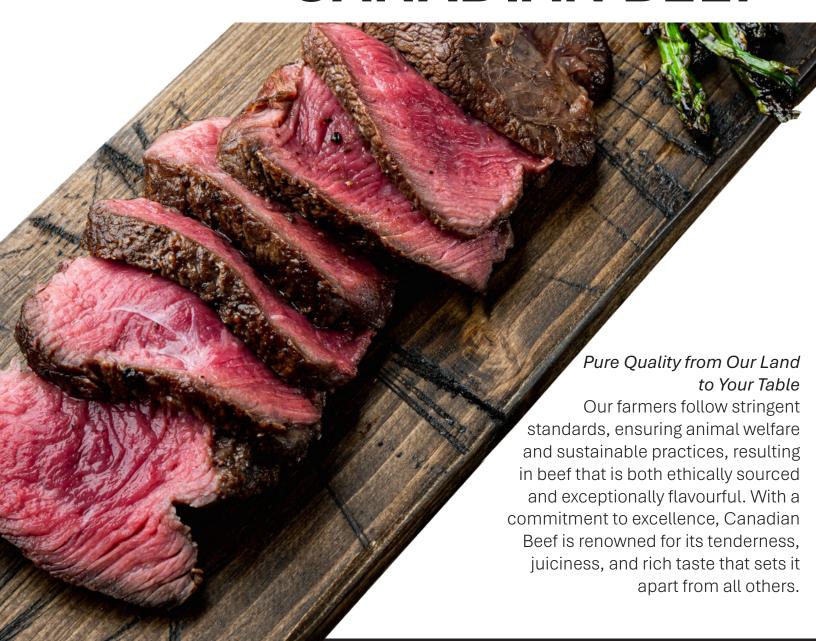
PACKAGING

Depending on the final cut, products may be packaged layer pack bulk, vacuum sealed bulk, vacuum sealed individual portions, fresh and or frozen. Depending on the product, various portion sizes may be available.

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CANADIAN BEEF





CANADIAN BEEF



Beef Striploin



Beef Top Sirloin



Beef Chuck Short Rib (Texan)



Beef Inside Round Peled



Beef Rack RTS



Beef Outside Round



Beef Tomahawk Frenched



Beef Flap Meat





Beef Shoulder Clod

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CANADIAN BEEF



Beef Shoulder Tender



Beef Lean Ground

Beef Shank



Beef Patties Raw 113 g



Beef Hanger Steak



Beef Meatballs Raw



Beef Brisket



Beef Cubes



Beef Flank Steak

PACKAGING

Depending on the final cut, products may be packaged layer pack bulk, vacuum sealed bulk, vacuum sealed individual portions, fresh and or frozen. Depending on the product, various portion sizes may be available.

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CANADIAN BEEF

AAA STEAKING PROGRAM



Aged Beef Striploin Center Cut 10 oz and 12 oz



Aged Beef Striploin End Cut 6 to 8 oz



Beef Tendeloin Medallion 6 oz.



Aged Beef Flap Meat 7 oz



Beef Baseball Cut 6 oz



Aged Beef Tomahawk Frenched



Aged Beef Flat Iron Steak 7 oz



Aged Beef Ribeye Steak 16 oz end to end

PACKAGING

All portions are vacuum sealed indiividual and frozen. Depending on the specific cut number of portions per case will vary.





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Contact