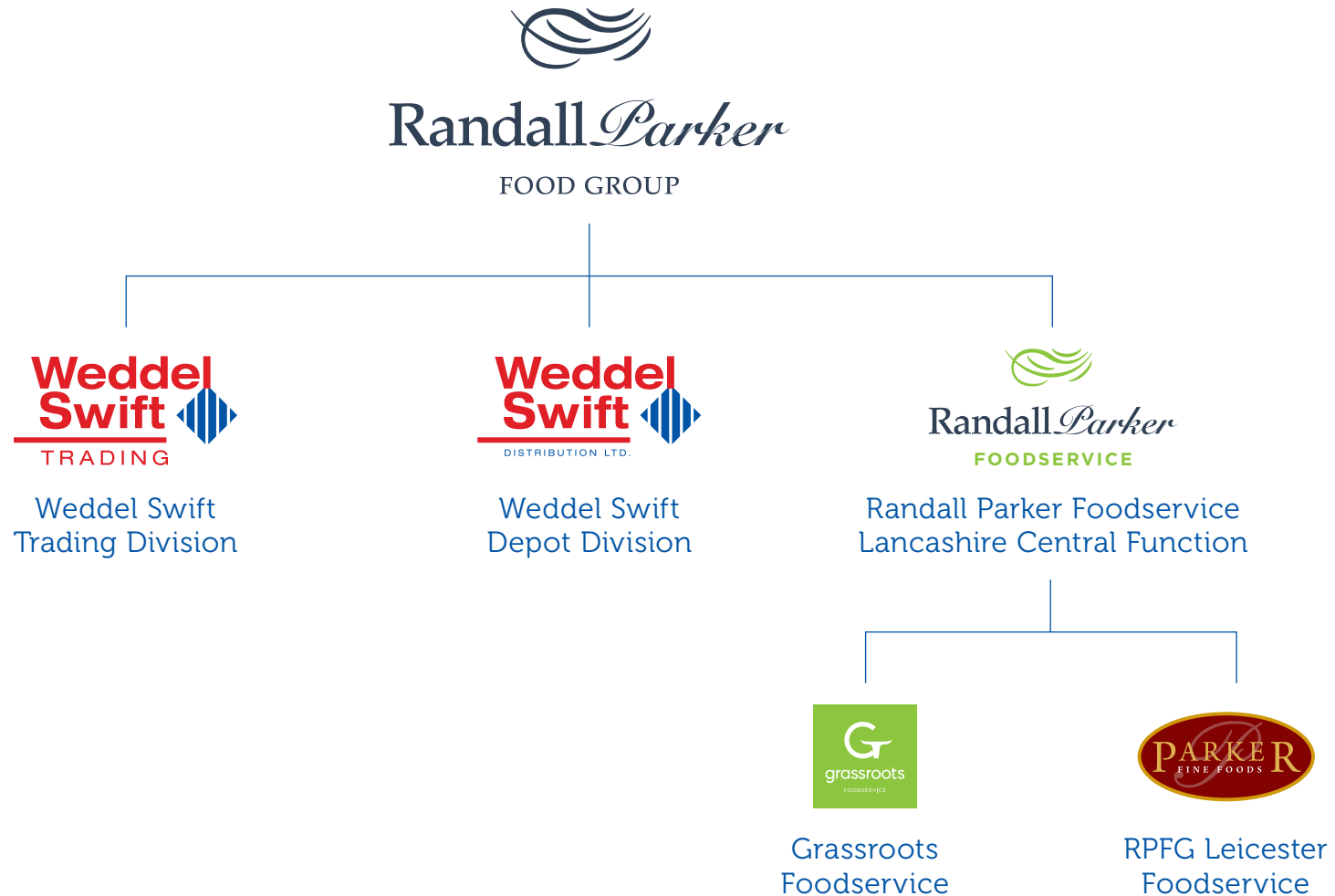


**Weddel
Swift**



TRADING

GROUP INTRODUCTION



TURNOVER ANALYSIS – PER ANNUM

♦ Weddel Swift Trading	£51,000,000
♦ Weddel Swift Distribution	£120,000,000
♦ Randall Parker Food Service	£22,000,000
♦ Other group activities	£12,000,000
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♦ TOTAL	£205,000,000
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PERSONNEL PROFILE



R.L. Randall CBE
Founder & Chairman

R.L. Randall CBE is the founder and Chairman of Randall Parker Food Group Limited. Ron completed his first IPO in 1984 before exiting to Hillsdown Holdings Ltd and subsequently founding Sims Food Group and with a turnover in excess of £300 million. Ron during this time also bought and still owns and operates the Blue Waters Hotel and Cove Suites properties in Antigua. Ron was one of the pioneers of the foodservice and catering butchery industry in the UK for which he was awarded a CBE in 2019.



Tony Randall
CEO

Tony Randall is the CEO of Randall Parker Food Group, one of the UK's largest food producers and distributors and is listed as 62nd in the Sunday Times FastTrack 250 league of Britain's largest privately-owned mid-market companies, with a combined turnover of £205 million. Tony joined Randall Parker Food Group in 1999 and during this time has been involved in all aspects of the group's operations including its trading division, distribution and foodservice operations as well as the group's overseas hotel and resort investment.



Andy Lea
Purchasing Director

Andy Lea is the Purchasing Director for the Randall Parker Food Group, bringing almost 40 years' experience working within the meat trade to the group. Andy spent the earlier part of his career in production in the UK and Australia. He has been with the group for 25 years starting as a trader progressing to Commercial Manager of the depot division before his current role as Purchasing Director for the group, which pulls the divisions closer together for a more joined-up approach.



Terry Barham
Trading Manager

Terry started his career in the meat industry in the early 1980s with Swift and Company as a Salesman at the Market Harborough site. Before this, he worked in an abattoir environment where he developed the skills needed to buy and sell all varieties of meat products in balance. After a brief spell away from the group Terry returned to the then merged Weddel Swift group as a trader in Liverpool. With over 20 years of experience working in the world markets, he has excellent insight into market developments and has worked with many of the largest importers of proteins.



Matthew Lea
Buyer

Matthew started his career in the meat trade working in our depot division during his holidays from college. Having left college he decided to pursue a career in sport, but it wasn't long before he realised where his real passion lay and joined our trading division in 2020 as a trainee trader. Matthew started on his training dealing with our suppliers in Poland, Romania and the rest of Europe mainly on poultry and pork and latterly beef. He is keen to develop long lasting relationships in the trade with both old and new suppliers as he forges his way forward with his new and exciting career.

WHAT DO WE OFFER YOU?

- ◆ **Security**

- Established business with over 130 years heritage

- ◆ **Internal route to market**

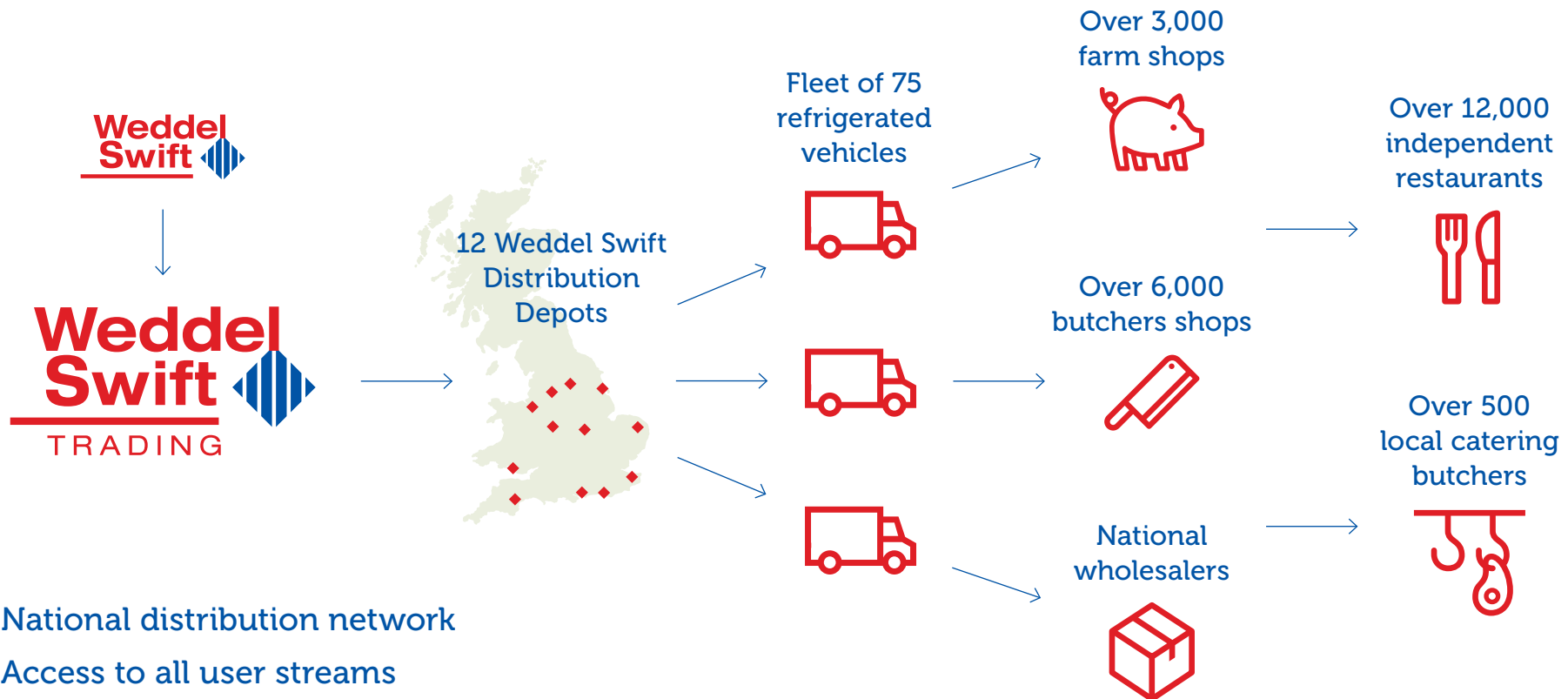
- Foodservice facilities: Long standing relationships supplying the largest restaurant chains, 52 week consistent demand
 - Our Depots: Nationwide distribution to the wholesaler, local caterer, independent high street retailer and farm shops

- ◆ **External route to market**

- Manufacturing contracts
 - National and regional wholesaler supply
 - International trade

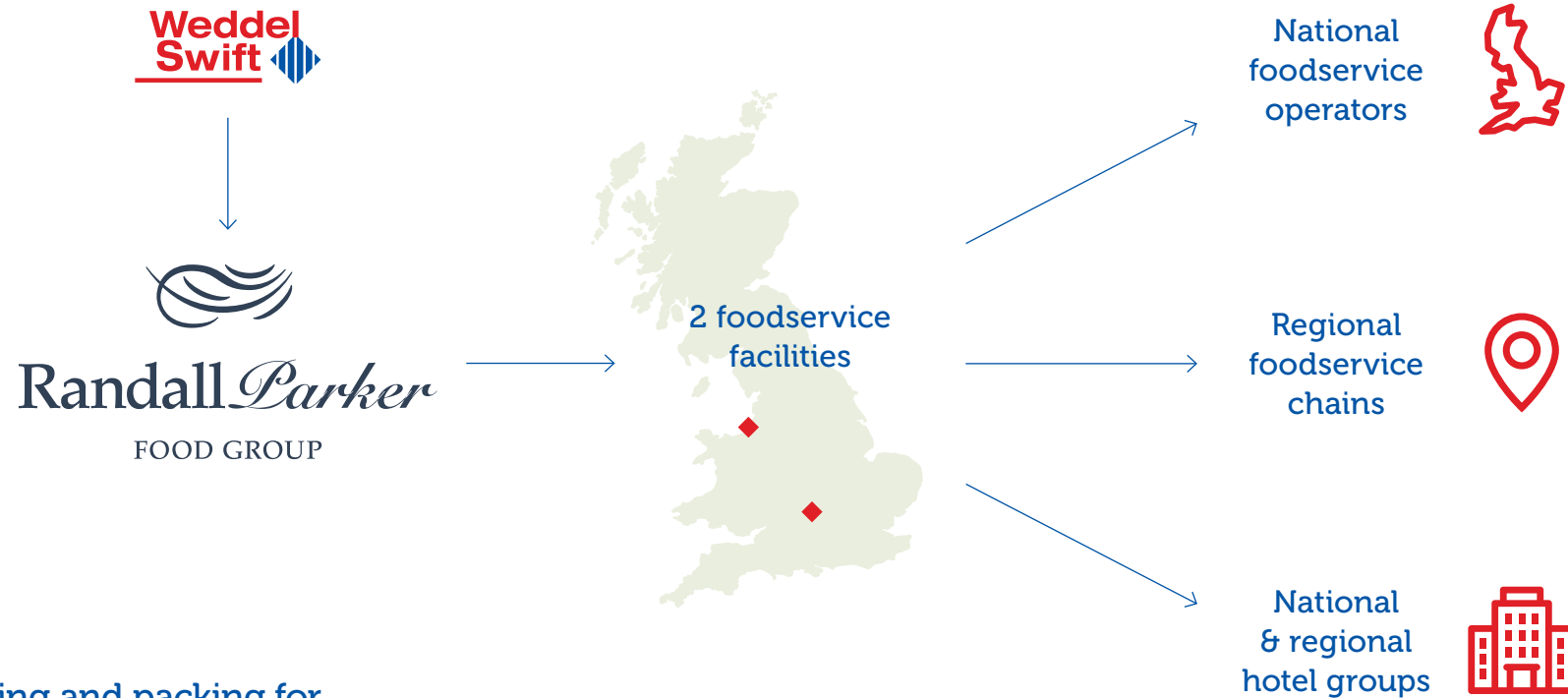
ROUTE TO MARKET (WS DISTRIBUTION)

SIZE OF UK MARKET



- ◆ National distribution network
- ◆ Access to all user streams
- ◆ Cut and pack service
- ◆ Local knowledge and relationships

ROUTE TO MARKET (FOODSERVICE DIVISION)



- ◆ Cutting and packing for national restaurant groups
- ◆ Changing industry presenting growth
- ◆ 52 week consistent demand
- ◆ Steak cut driven

ADDITIONAL BENEFITS

- ◆ We can help market and develop new or existing brands through our existing routes in foodservice and wholesale
- ◆ Working together on promotional activity through our distribution network to proactively sell seasonally-challenged commodities
- ◆ Multi tiered approach means we have a market for premium and standard product as well as frozen offers
- ◆ A team with vast experience throughout all sectors of the meat industry