

## COMPANY OVERVIEW

Central Maine Meats, LLC combines a modern state of the art, Meat Slaughtering, Processing, and Distribution facilities coupled with serving local farmers and Maine base located in Gardiner Maine. The company focuses on working with large distributors to be able to bring fresh local Maine product to a large customer base. As a company we are looking to keep our product in our region, as well as creating jobs to boost our local economy.

### Objectives:

- \*Provide our customers with high quality USDA inspected local meat products
- \*Work with local Maine growers and farmers to raise, process, supply Maine animals
- \*Expand to create more jobs in our area, providing through training and mentoring a continuous career path and skills upgrade for our employees
- \*Employ a Sustainable model for Maine based cattle farming and meat processing
- \*Employ Humane Handling procedures,
- \*Verify and Document that we have eliminated GMO's, and antibiotics from our animal products

### Mission Statement

CMM'S mission is to provide high quality nutritious diversified meat products for our consumers, while growing our community's job base as well as market share.

### Perspective

Central Maine Meats located in Gardiner, Maine is a USDA Inspected Meat Processing Plant. We process animals such as cows, pigs and lamb. The animals are delivered live to our slaughter facility at the Libby Hill Business Park. We harvest the animal and process the hanging meat into consumer ready products, such as steaks, kabobs, ground beef, ground lamb, sausage, ham. We work with partner firms and distributors seeking to market and utilize our products in a variety of ways. We customize food based solutions directly for the needs of large distributors. We provide direct services to local customers from our store front on Brunswick Avenue in Gardiner.

# NOW OFFERING New England Local Meats



## MILESTONES

2015		2016		2017	
February	<ul style="list-style-type: none"> <li>Formed a Limited Liability Company</li> <li>Opened the Brunswick Ave facility</li> </ul>	January	<ul style="list-style-type: none"> <li>Opened USDA Flash Freeze facility on Brunswick Avenue</li> </ul>	January	<ul style="list-style-type: none"> <li>Smoke Facility online</li> <li>Breakdown room at kill facility online</li> <li>Set up I Trade (a global marketplace)</li> </ul>
March	<ul style="list-style-type: none"> <li>Opened USDA Poultry Slaughter and Processing Facility in the Libby Hill Business Park</li> </ul>	February	<ul style="list-style-type: none"> <li>Animal Welfare Approved: Scored 100</li> </ul>	February	<ul style="list-style-type: none"> <li>Third Party Audit through Siliker: Scored 91.4</li> <li>Received Permanent Grant of Inspection from the USDA</li> </ul>
April	<ul style="list-style-type: none"> <li>Opened the Brunswick Avenue USDA processing facility</li> </ul>	March	<ul style="list-style-type: none"> <li>Set up Hide Tanning facility USDA</li> <li>Refinanced with Machias Savings</li> </ul>	March	<ul style="list-style-type: none"> <li>Slaughter facility online for Halal processing</li> <li>Second cut floor online</li> </ul>
July	<ul style="list-style-type: none"> <li>CBDG Grant</li> </ul>	April	<ul style="list-style-type: none"> <li>Coastal Enterprises Inc. Equipment loan</li> </ul>	February	<ul style="list-style-type: none"> <li>New business proposal from Core-Mark</li> </ul>
August	<ul style="list-style-type: none"> <li>Coastal Enterprises Inc. Equipment loan</li> </ul>	July	<ul style="list-style-type: none"> <li>Portland Press Herald grants "Newcomer" Award</li> </ul>	July	<ul style="list-style-type: none"> <li>USDA approval of smoke facility</li> </ul>
December	<ul style="list-style-type: none"> <li>Opened USDA Slaughter facility in the Libby Hill Business Park</li> </ul>	August	<ul style="list-style-type: none"> <li>Smoking Facility expansion begun</li> <li>North Center (PFG): Signed contract</li> </ul>	March	<ul style="list-style-type: none"> <li>Smoke facility up and running</li> <li>Signed contract from Core-Mark</li> </ul>
		May	<ul style="list-style-type: none"> <li>Sodexo: Signed contract</li> <li>Value Added Kitchen completed</li> </ul>	June	<ul style="list-style-type: none"> <li>Added new Central Maine Meat installations with AG New England</li> </ul>
		June	<ul style="list-style-type: none"> <li>Pine Tree Zone approved 30/16</li> <li>Started Halal training program 15/16</li> </ul>	December	