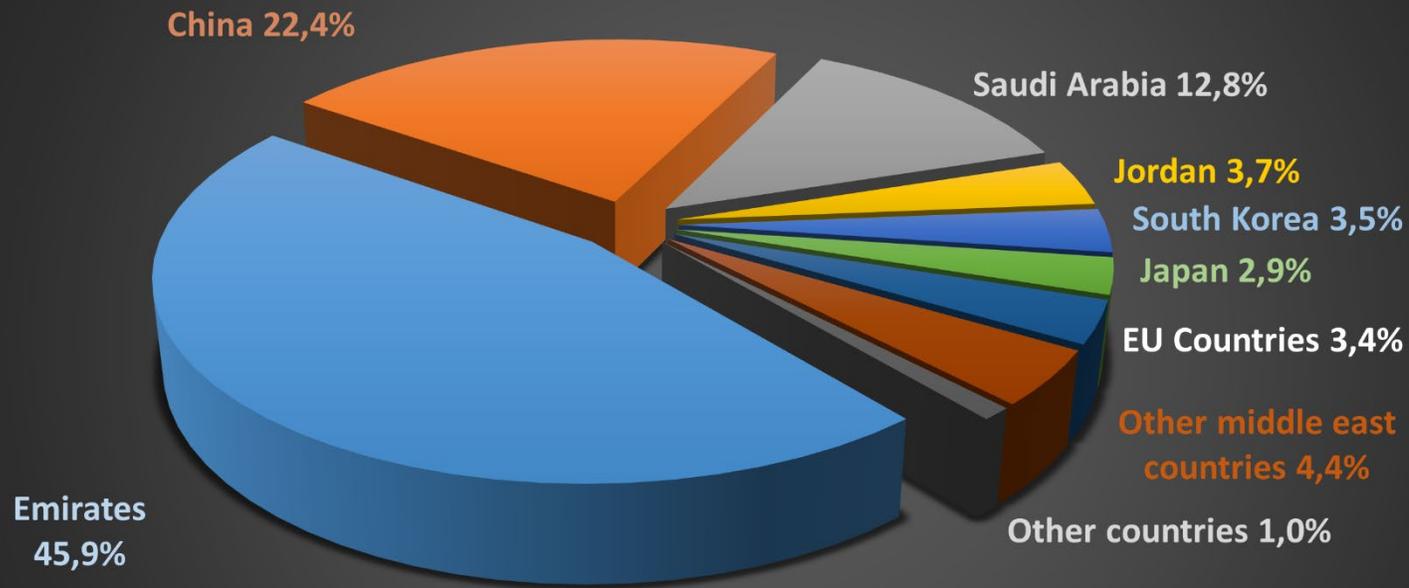


Reasons for the success of the spanish alfalfa in the world



SECOND ALFALFA EXPORTER COUNTRY IN THE WORLD

1.460.311 ton (2021-22)



LOWER RISK OF MICROBIAL CONTAMINATION



VERY STABLE AND HOMOGENEOUS

Due to the industrial drying process



LOWER HUMIDITY LEVEL (8%-12%)
HIGHER DRY MATTER CONTENT

Greater supply of nutrients



GMO FREE

GMO Alfalfa not allowed in Spain



Harvested with
30 % humidity

Dehydrated process
improves
hygiene and
healthiness



High level of traceability
and food safety control

Diferent formats.
Final quality control



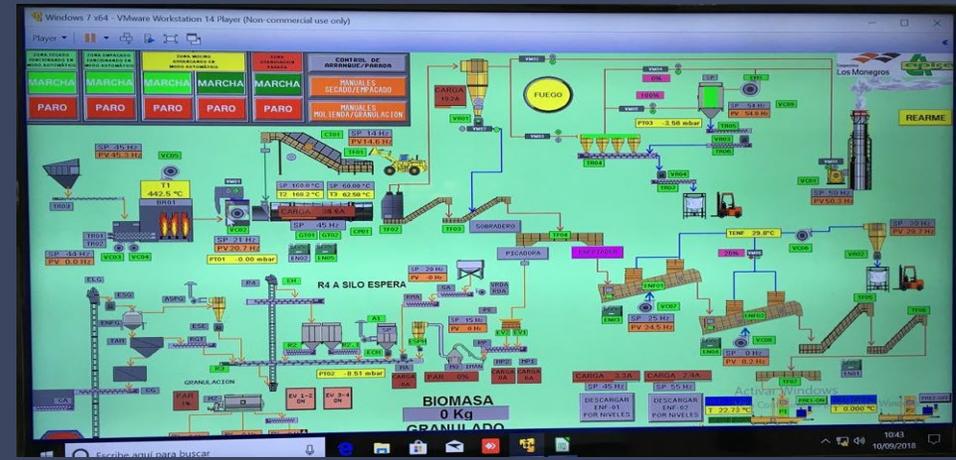
SPANISH ALFALFA DEHYDRATION PROCESS



www.alfalfaspain.es



All the process
monitorized





TOTAL ANNUAL PRODUCTION

175.000 ton



EXPORTS

100.000 ton



MARKETS

Middle and Far East



7 DEHYDRATATION PLANTS

Mainly in bales



FOCUS ON EXTRA QUALITY ALFALFA

Mainly in bales



GROW IN OUR OWN FARMS

Ebro river bank area



Forage Trade Perspective Key issues



WATER SUPPLY AND
IRRIGATION SYSTEM



HIGH DEMAND OF
FOOD IN THE WORLD.



FORAGE FIBER IS NOT EASY
TO BE SUBSTITUTED



ALFALFA REQUIRES
SPECIAL CLIMATE
CONDITIONS



LOGISTIC



MORE INVESTMENT IN R&D
IS REQUIRED TO COMPETE
WITH GRAINS OR OILSEEDS.