



HATHERS

State of the art meat
processing in your
community

ABOUT US

Our mission is to revolutionize the meat industry by creating a sustainable and humane food chain from farm to table. As an integral part of the local agricultural community, we are committed to supporting ranchers in responsibly raising more animals and farmers, cultivating high-quality feed, and fostering economic growth and resilience in our communities. Through ethical practices, we produce premium meat products that respect the animals, the environment, and the people involved.





PROBLEM

MONOPOLY

4 corporations control 85% of steer and heifer purchases and 67% of hog purchases.

FOREIGN CONTROL

Non-U.S. companies operate a majority of the processing in the U.S.

CAPACITY

Current processing plants in Colorado are at max capacity with 6-12 month wait times.

LOW PRODUCTION

Due to minimal local capacity and corporate pricing ranchers are not producing as much as they used to.

UNRELIABILITY

Not knowing the source of meat products and whether animals were treated humanely.

SUPPLY CHAIN

Recent years have shown that we cannot always depend on outside sources.

SOLUTION

PROCESSING PLANT

A new USDA inspected, state-of-the-art, cost-efficient facility for processing beef, pork, lamb, goats, yak, buffalo and wild game.

LOCAL

Our partnerships with local farmers and ranchers strengthen the local economy, create jobs, and promote sustainable practices that benefit the entire region.

HIGH QUALITY

Provide health conscious, consumers with humanely processed products they can trust, while reinvesting in the health and vitality of local communities.

EXPANDABLE

Our modular system allows for new, quick additions to the facility without major infrastructure changes.

PRODUCT OVERVIEW

Hathers is building a new state-of-the-art, USDA multi species facility that will provide comprehensive processing services for a variety of livestock, including beef, pork, lamb, goats, bison, yak, and wild game such as deer and elk.

The facility will cater to local producers and hunters by offering custom processing, USDA-inspected services, and tailored cuts to meet specific needs.



COMMUNITY IMPACT

Extending beyond profitability - Hathers seeks to uplift the local agricultural community by fostering partnerships with farmers, ranchers and even students. The company's operations encourage ranchers to raise more animals sustainably and farmers to continue growing high-quality feed, strengthening regional food systems and creating local jobs. Our partnership with local FFA, 4H programs, high schools and colleges will create internship opportunities and skill development initiatives for the next generation of agricultural leaders. This community-focused approach distinguishes Hathers from larger industrial producers and reinforces its commitment to building a thriving local economy.



A scenic landscape featuring a valley with mountains in the background and a wooden fence in the foreground. The text "COMPANY OVERVIEW" is overlaid in the center of the image.

COMPANY OVERVIEW

MARKET OVERVIEW

\$6.5B

The meat and beef processing industry in Colorado has a market size of approximately \$6.5 billion as of 2025.

\$27M

Direct to consumer meat sales in Colorado total approximately \$27 million, driven by growing demand for ethical and sustainable processing practices.

27%

Only 33 of the 120 meat-processing operations in Colorado are inspected by the USDA, limiting market access to growth potential.

TARGET MARKETS

There are many potential outlets for the meat Hathers will produce; each aligning with Hathers' mission of providing sustainable, humane, and high-quality meat products while supporting the local food ecosystem

- School Districts and Educational Institutions
- Grocery Stores and Supermarkets
- High-End and Farm-to-Table Restaurants
- Hospitality Industry (Hotels and Resorts)
- Food Service Providers
- Local Butcher Shops and Artisanal Meat Markets
- Health-Conscious Consumers and Subscription Box Services
- Healthcare Institutions (Hospitals and Nursing Homes)
- Public Institutions (Prisons, Government Agencies)
- Sustainable and Organic Certification Programs





OUR COMPETITION

JBS

Foreign owned

WH Group

Foreign owned

Tyson Foods

Corporate over community

Other Colorado Producers

Average 6 month wait time

GROWTH STRATEGY

How we'll scale in the future



FEB
2026

Second, lamb only facility will begin operations



MID
2027

Addition of a Ready-to-Eat module, to produce products like sausage and smoked meats.



OCT
2030+

Add facilities in other local communities.



1/28/2025

FINANCIALS

| Projected Profit & Loss | | | |
|---|-------------------|------------|------------|
| | <i>3 quarters</i> | | |
| | 2026 | 2027 | 2028 |
| Total Revenue | 17,875,316 | 31,332,580 | 32,272,557 |
| | | | |
| COGS | 11,108,034 | 18,605,122 | 19,252,473 |
| | | | |
| Gross Profit | 6,767,281 | 12,727,458 | 13,020,084 |
| | | | |
| General Operating Expense | 3,797,127 | 4,586,460 | 4,677,349 |
| Operating Income | 2,970,154 | 8,140,997 | 8,342,735 |
| Other Expenses (including interest expense) | 1,671,644 | 3,016,063 | 3,068,515 |
| | | | |
| Net profit | 1,298,511 | 5,124,935 | 5,274,221 |

*** 2025 projected revenue, phase 1 of the plant is expected to be operational in the 2nd quarter with the 2nd and 3rd phases coming online later in the year. Production capacity is expected to be 56% in year one.

MEET THE TEAM



The Hathers Inc executive team blends diverse expertise and a shared passion for innovation and sustainability in agriculture.

Lisa Isom brings over 30 years of entrepreneurial leadership as the founder of The Minerva Group, where she provided strategic financial insights to businesses. Her expertise in finance and relationship-building ensures Hathers remains dynamic and forward-thinking.

Patricia Smith, with nearly 30 years in Underwriting at Pinnacle Assurance, co-founded Hathers to bring her operational oversight and community-focused approach to the company, ensuring a sustainable and structured foundation.

Sheldon Kier, a third-generation rancher with 20+ years in the cow-calf industry, combines agricultural expertise with business strategy. His experience in public safety and operations bridges the gap between strategic planning and hands-on livestock management.

Kathy Boelter, a seasoned consultant and former CEO, specializes in guiding businesses through growth and restructuring. Her expertise in corporate development and passion for improving the meat processing industry position Hathers for long-term success.

Garrett Miller, an Associate Ranch Hand, ensures smooth daily operations with certifications in Cattle Feedlot Management and welding. His technical skills and dedication to animal welfare are integral to Hathers' operations.

Together, the Hathers Inc team drives innovation, efficiency, and community impact, shaping the future of agriculture and meat processing.

FUNDING



FOUNDER INVESTMENT

Revenue obtained from founders



CROWDFUNDING INVESTMENTS

Amount obtained through crowdfunding



PRIVATE INVESTORS

Additional Investments from...



LEASE & COMMERCIAL LOAN

Commercial Loans and an equipment Lease secured through USDA



SUMMARY

Hathers plans to launch its first state-of-the-art, modular, USDA-inspected meat processing facility in Delta, Colorado, by April 2026. This will be a partnership with local ranchers and farmers to create a locally sourced and sustainable food system in Colorado.



THANK YOU

Hathers Inc. Team

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RESOURCES

FEDERAL SUPPORT

<https://nationalaglawcenter.org/recent-federal-proposals-affecting-meat-poultry-processing/>

AGRICULTURAL SECURITY

<https://crsreports.congress.gov/product/pdf/R/R48094>

<https://www.eenews.net/articles/how-meat-became-critical-to-national-security/>

<https://www.dhs.gov/science-and-technology/news/2023/03/21/its-time-talk-about-food-and-agriculture-security>

STATISTICS

<https://cattlerange.com/articles/2024/08/u-s-beef-imports-have-more-than-doubled-since-2013/>