

2023 • WELCOME TO THE SOCOPA VILLEFRANCHE SITE.

The Bigard Group is above all a family history guided by one passion, the Art of Meat.



BIGARD • CHARAL • SOCOPA

L'Art de Réussir



L'Art de la Viande



GROUP OVERVIEW



L'Art de la Viande



Europe's No. 3 MEAT PROCESSOR

5 Bn € in sales.

14,000 Employees in France.

59 Sites (industrial and sales sites in France).



With a wide variety of products



L'Art de la Viande



CURRENTLY, THE BIGARD GROUP COMPRISES

3 main brands



L'Art de la Viande



CURRENTLY, THE BIGARD GROUP

N°1 in France for all meat & in Europe for beef.

N°3 in Europe for all meat.

Group sales split:

15% - Carcasses,

35% - Vacuum-packed,

50% : Processed.



24,000

Cows / week



110,000

Pigs / week



4,200

Calves / week



14,500

Lambs / week

%
PDM (semaine)

40 %

19 %

20 %

12 %



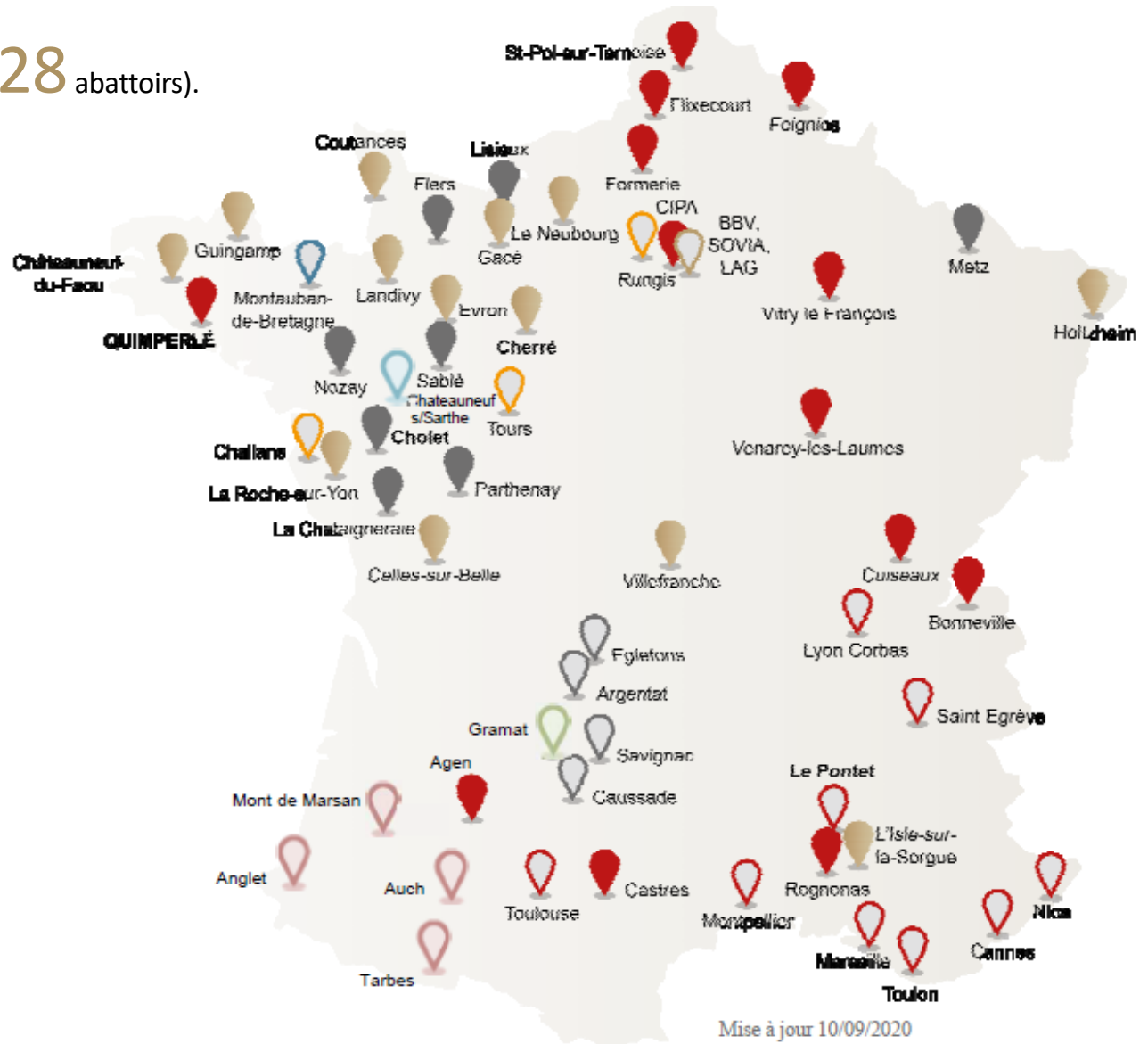
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GEOGRAPHICAL OVERVIEW OF THE BIGARD GROUP

59 industrial and sales sites (including 28 abattoirs).

-  BIGARD
-  CHARAL
-  SOCOPA
-  BIGARD Distribution
-  CODEVIA, SOL, Veaux du Rouergue
-  BBV, SOVIA, LAG
-  CIPA, BICHON, Nick WINTERS
-  GALLAIS Viandes
-  ARCADIE Viandes
-  SAS DESTREL
-  CET





SITE OVERVIEW



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BACKGROUND



- ▶ **1935**
First establishment of the abattoir “Éleveurs du bourbonnais SA” slaughtering 20 animals/week
- ▶ **1976**
Installation of a mechanised slaughter chain with throughput of 35 cattle per hour and opening of frozen beefburger facility.
- ▶ **1980**
Merger with SOCOPA to become FRANVIL SOCOPA.
- ▶ **1987**
FRANVIL becomes SOCOPA VILLEFRANCHE D’ALLIER.
- ▶ **2009**
SOCOPA VILLEFRANCHE D’ALLIER joins the BIGARD GROUP.
- ▶ **MAJOR PROJECT 2020-2023**
Lairage / Abattoir / hot water and compressed air production facility.



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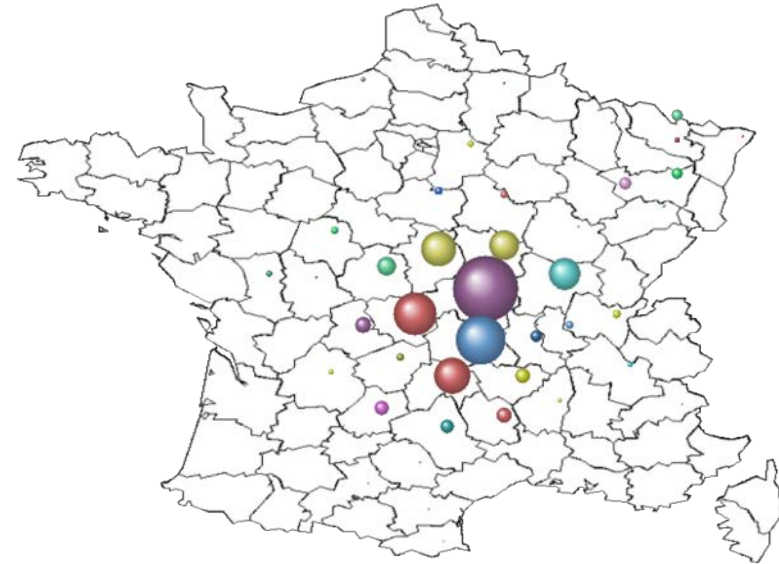
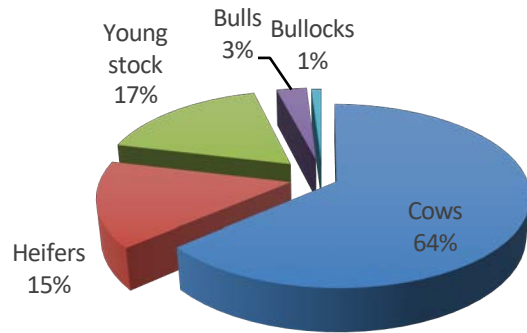
SOCOPA VILLEFRANCHE

- **38,000 T** sold in 2022
- **Staff** 550 employees & 70 sub-contractors (boning & cleaning)
- **Sales** 300 M€
- **Slaughter volume** 26,000 T
66,700 adult cattle (1250/week)
- **External purchases** 17,000 T

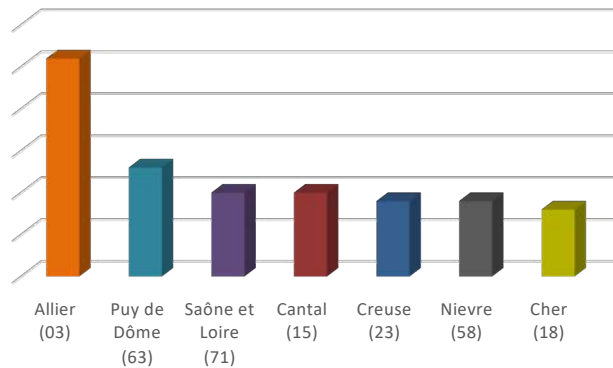
SOCOPA VILLEFRANCHE D'ALLIER SITE SLAUGHTERINGS

66,700 adult cattle slaughtered in 2022

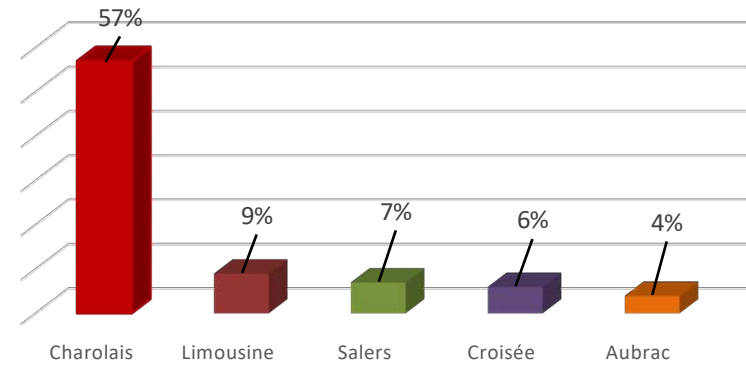
Breakdown of slaughterings by type



Geographic breakdown of slaughterings by département of origin



Breakdown of cow slaughtering by breed



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PROCUREMENT

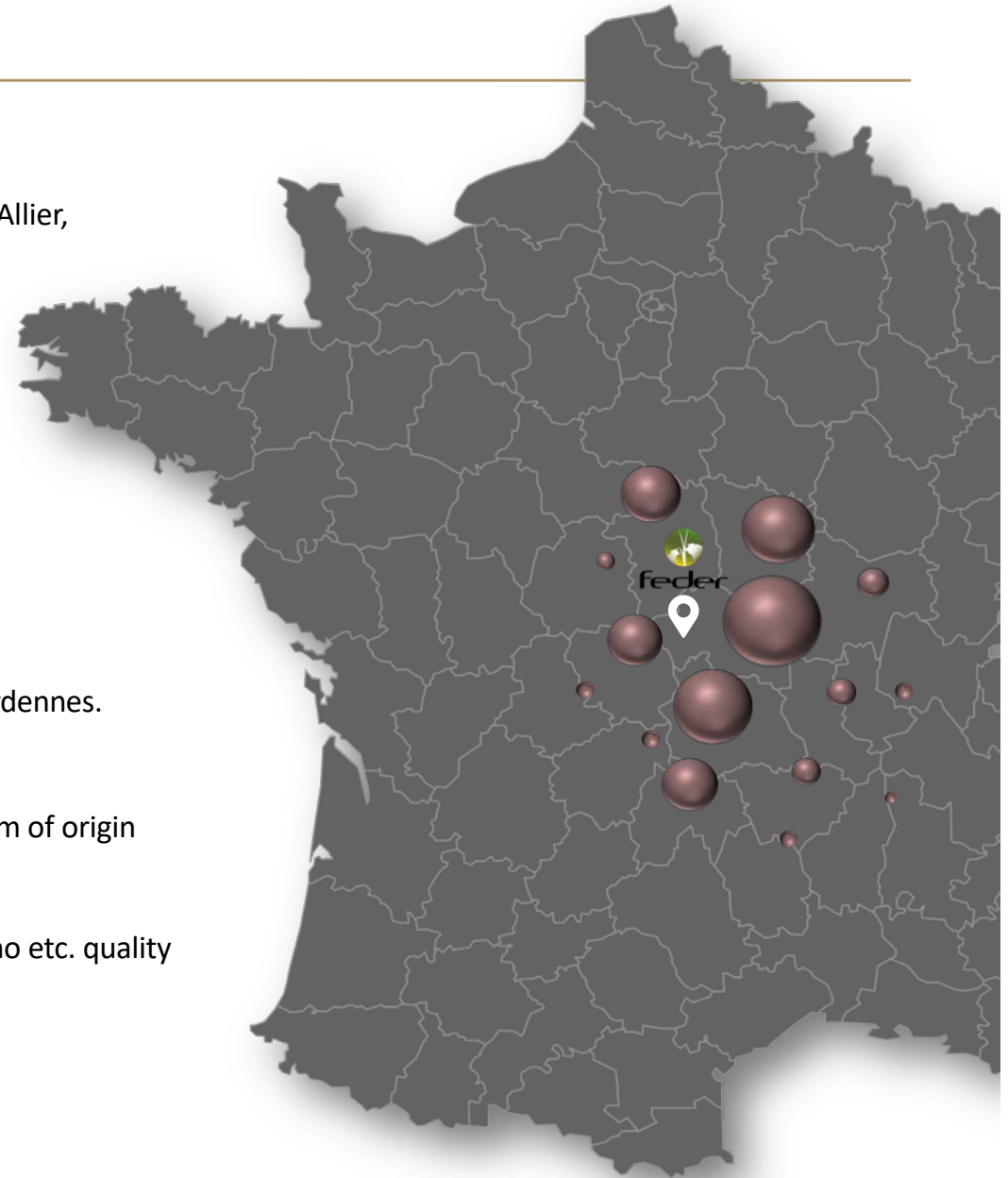
1 main supplier for Socopa Villefranche d'Allier,

- 4,500 farmer members,
 - 200,000 cattle sold,
- Consistent product, driven by product flow and supply.

3 regions : Auvergne, Bourgogne & Champagne Ardennes.

80% of our animals travel less than 100 km from their farm of origin (geographical benefit).

- Compliant with Label Rouge / Père Gourmet / Génisse Casino etc. quality scheme specifications



« La filière de génisses dans le Massif Central »



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QUALITY SCHEMES & THEIR PICTOGRAMS

Beef



Calves



Lambs



Pigs



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LIVESTOCK WELFARE POLICY

How we receive animals in our facilities

- Unloading,
- Lairage,
- The human/animal relationship within our facilities,
- Anesthetisation: "stunning".



Le Groupe BIGARD dispose de son propre organisme de formation : l'École des Métiers BIGARD, habilité par les autorités à dispenser ces formations

ÉCOLE DES MÉTIERS
BIGARD

Training of staff in direct contact with livestock

- All company staff in direct contact with livestock,
- Regulated, assessed, scheduled, based on practice and theory (with guidance).

Les modules de formation BIGARD ont été créés avec la participation d'une éthologue (spécialiste du comportement animal)

Première démarche de qualité du métier d'éleveur qui met en avant des pratiques modernes, responsables et attentives aux attentes des consommateurs.

CETTE CHARTE SE DÉCLINE À TRAVERS 6 AXES QUI ASSURENT UN MODE D'ÉLEVAGE EN ADÉQUATION AVEC LE BIEN-ÊTRE DES ANIMAUX :

- | | |
|------------------------------|-----------------------------------|
| 1 • Traçabilité des animaux | 4 • Qualité du lait |
| 2 • Santé du troupeau | 5 • Bien-être animal et sécurité |
| 3 • Alimentation des animaux | 6 • Protection de l'environnement |



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LIVESTOCK WELFARE POLICY

- Continuous monitoring by the Official Veterinary Services is totally independent,
- Constant monitoring of compliance with regulations in each of the Group's abattoirs,
- Groupe BIGARD's random 3rd party audits (voluntary) are carried out by an independent external veterinarian or behaviourist,
- The memorandum covers the entire process, i.e. almost 200 control points.



100%

of staff who come into contact with livestock undergo a training programme, at the end of which, they are issued an official certificate of competence.

2

Vets on permanent duty in the Quality Department.

+ 1000

operators trained and qualified by the BIGARD butchery school since its accreditation.

100%

BIGARD Group abattoirs are audited without prior notice by an independent third party.

+ 90

RPA¹ sur le Groupe BIGARD (au minimum 2 par site).

¹Animal welfare officer

92%

Average audit score obtained by the BIGARD Group in 2018.



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CSR: CORPORATE SOCIAL RESPONSIBILITY

Sustainable management of resources.

The BIGARD Group's environmental policy is based on the compliance of its facilities with environmental regulations.



01 Sorting and recycling

For non-organic waste (paper, cardboard, maintenance waste), systematic priority is given to sorting and recycling.



02 Certifications

19 of the Group's sites are certified IFS, BRC, ISO 9001 and ISO 14001.



03 GHG Emissions

As part of its continuous effort to improve, the Group carried out an assessment of its greenhouse gas emissions in 2012 and 2015. We state a drop in emissions of the order of 7%.



04 Packaging

Particular attention is paid to packaging. The Group was the first to market PET trays, for which it received the Marianne d'Or sustainable development award in 2016.



05 Waste processing

Le Groupe investit dans l'épuration de ses rejets aqueux :

- 11 stations d'épuration autonomes,
- 22 dispositifs de prétraitement.



06 Committed to CSR

En 2018, la filière Élevage et Viande a été la première du secteur agroalimentaire à être labellisée par l'AFNOR pour cette démarche RSO, « Engagé RSE – confirmé » de niveau 3 sur 4.



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THANK YOU FOR YOUR ATTENTION



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