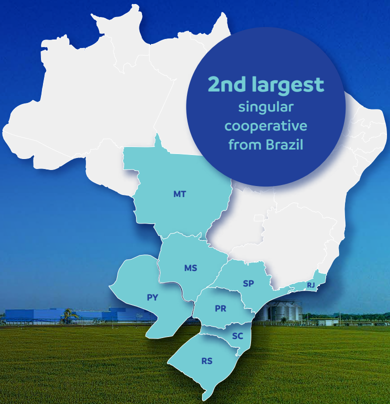
Awakening people to a more prosperous world.

This is our purpose.

C. Vale, a solid company **made by Brazilians**, for Brazilians and **the world.**

C. Vale has 191 business units in Paraná, Santa Catarina, Rio Grande do Sul, Mato Grosso, Mato Grosso do Sul, São Paulo, Rio de Janeiro and Paraguay.

The activities involve the production of soybeans, corn, wheat, milk, chicken, fish, pork, cassava and animal feed.

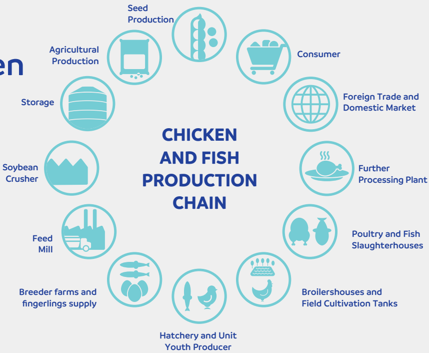


2nd largest singular cooperative from Brazil

C. Vale has the **domain** of all the production chain of fish and chicken

Since from the production of seeds to the product arriving at the table of the consumer.

A traceability sistem that guarantees the control of procedures linked to poultry and fish farming.



CHICKEN AND FISH PRODUCTION CHAIN

- Seed Production
- Consumer
- Foreign Trade and Domestic Market
- Further Processing Plant
- Poultry and Fish Slaughterhouses
- Broilershouses and Field Cultivation Tanks
- Hatchery and Unit Youth Producer
- Breeder farms and fingerlings supply
- Feed Mill
- Soybean Crusher
- Storage
- Agricultural Production

Certificates

With these certificates, we guarantee the quality of the food that arrives to the consumer.

DECLARATION OF AUDIT

SGS DO BRASIL LTDA CONFIRMS THAT COMPANY

C. Vale – Cooperativa Agroindustrial

FULFILLS THE REQUIREMENTS OF THE

MC DONALDS ANIMAL HEALTH AND WELFARE

FOR THE SCOPE OF:

GRADE A

THIS DECLARATION OF AUDIT IS VALID FOR ONE YEAR

Barueri, August 17, 2022

Maria Alves

Maria Angela Alves

Technical Coordinator - SGS Brasil

SGS do Brasil LTDA - Av. Piracema, 1341 - Barueri / SP

McDonald's

CERTIFICATE

C. VALE - Cooperativa Agroindustrial - SIF#3300

Recommendations of the Codex Alimentarius Commission:
General Food Hygiene Principles
HACCP System (CAC/RCP 1-1969, Rev. 4 of 2003)

Approved – High Level

HACCP

CERTIFICATE

Certificate Number: PAA 2207

QIMA Brasil Ltda confirms that the company:

C. Vale Cooperativa Agroindustrial – SIF#3300
Avenida Ariosvaldo Bitencourt, 2000
Zip Code: 85950-000
Palotina/PR
Brazil

Certification Scope:

BROILER SLAUGHTERHOUSE

Implemented and maintains the Animal Welfare Standards

According to the requirements of:

NCC – National Chicken Council Animal Welfare Guidelines, Sept. 2020

Auditor Caroline Mazzaco certified by PAACO

Valid until: December 28,2023

Audit type: Announced
Audit date: December 06, 2022
Date of certification: December 28, 2022
Valid from: December 28, 2022

Authorized by:
Roberta Campos da Cunha
QIMA Brasil Ltda.

PAACO

CERTIFICATE

Certificate number: ALO 1801

Issued to

C. Vale Cooperativa Agroindustrial
Avenida Independência, 234, Centro
Zip Code: 85.950-000
Palotina/PR
Brazil

I – No antimicrobial growth promoters are used.
II – Traceability through the complete chain of the production is maintained.

Processes: Hatchery, Feed Mill, Farms, Slaughterhouse, Processing and Packaging

Valid until date: 18/05/2024

Authorized by
Roberta Campos da Cunha

ALO Free Certificate

CERTIFICATE

GLOBALG.A.P.

CERTIFICATE

According to GLOBALG.A.P.
General Regulations Version 5.2

Option 2 – Producer Group

Issued to
C.Vale - Cooperativa Agroindustrial
Brazil

GLOBALG.A.P. CPCC IFA Version 5.2

GlobalGAP

C. Vale - Cooperativa Agroindustrial

ISO 9001:2015

ISO 9001

HALAL CERTIFICATE

CERTIFICADO NÚMERO / CERTIFICATE NUMBER:

EMPRESA / COMPANY:

LINHA DE PRODUÇÃO / PRODUCTION LINE:

NORMATIVA / STANDARD:

CATEGORIA / CATEGORY:

PRODUTOS E CÓDIGOS DE REGISTROS / PRODUCTS AND REGISTER CODES:

17/07/2023

17/07/2023

17/07/2026

Halal Certificate

Best Aquaculture Practices

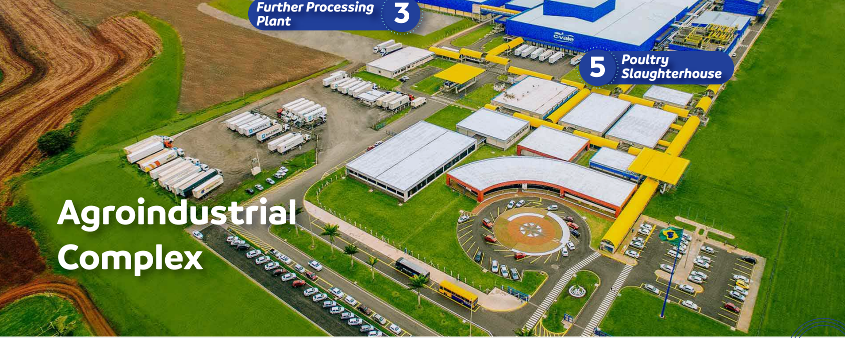
C. Vale - Cooperativa Agroindustrial

was evaluated by NSF Certification, LLC and found to meet the requirements of Global Seafood Alliance

Seafood Processing Standard

BAP
Best Aquaculture Practices

Soybean Crusher 6
2 Feed Mill
4 Fish Slaughterhouse
1 Hatchery



Agroindustrial Complex

Poultry Slaughterhouse

C.Vale has the capacity to slaughter 625 thousand chickens per day and serves the most demanding consumers from Brazil and the world.

We are approved to export to **150+ countries**

C. Vale was the **1st company in Brazil** to implement air-conditioned broilerhouses

Fish Slaughterhouse

The **biggest** and **most modern** fish slaughterhouse in Brazil!

The cooperative supplies the tilapia, the technical assistance and feed. The producers raise and deliver the tilapia to C. Vale's slaughterhouse, which carries out the industrial processing and sells the meat. The slaughterhouse has the capacity to slaughter 175 thousand tilapia per day.

Further Processing Plant

C. Vale uses high technology to produce cooked, roasted and grilled chicken products in whole pieces, cubed, strips and also breaded, whole muscle or formed.

The unit has capacity to produce more than **4,200 mt per month**

Socio-environmental Responsibility

The great challenge to the agribusiness is to produce, use with rationally the natural resources and generate economic and social benefits.

C. Vale maintains programs for the sustainable use of the soil, water and air, in addition to carry out actions to assist entities that provide social service.

C. Vale takes new technologies to producers and empowers associates, employees and relatives.

Variety that leaves to its customer's daily life with much more flavor

Tilapia Fillet C. Vale
Chicken Bait C.Vale
Chicken Sausage Traditional C.Vale

Why **choose** **C. Vale's** Fish Line

WE HAVE
BAP seal

90%
OF THE CONSUMERS CONSIDER THE USE OF THE BRAND

ALL KINDS OF CUTS THAT THE CONSUMER LOOKS FOR
fillet, sliced tilapia and whole fish

Source: Kantar

Offer **healthy** and **rich in proteins** products to its consumers

QUALITY OF
fresh fish

FIRM
texture

HIGH TECH
off flavor products

FROZEN
1 to 1

*Off Flavor: C. Vale analyzes the fish from all batches, in order to check if they have a clay taste and/or smell

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Source: Kantar

Why **choose C. Vale's** Poultry Line

80%
OF THE CONSUMERS CONSIDER THE USE OF THE BRAND

THE BIGGEST POULTRY SLAUGHTERHOUSE
of the world

ANIMAL WELFARE
stamp

ALL KINDS OF CUTTING THAT THE CONSUMER LOOKS
breast fillet, drumstick, thigh and breast

Offer **quality, versatility**

and flavor on your shelving

IQF LINE:
separate pieces

MEAT
noble, soft and juicy

IDEAL FOR
meals in family

Why choose C. Vale's thermoprocessed line

PRODUCED WITH
noble meat

CHICKENS RAISED
free of cages

WITHOUT
growth promoters

Products that offer practicality in ideal

TO TASTE IN
any

portions to serve the family

occasion

MAXIMUM quality

Why choose C. Vale's sausage line

BROAD **target audience**

PRODUCED WITH **noble meat**

juicy

IDEAL FOR **barbecue** OR **daily meal**

Practical, tasty and ideal for barbecues, snacks or happy hour

PRODUCED
WITH
**noble
meat**

Fresh news for your shelving

thermometer
THAT TELLS YOU
WHEN IT'S
ready
IDEAL FOR
special
celebrations

soft and
juicy
INSIDE
IDEAL FOR
quick
meals

HIGH
practicality

c·vale

www.cvalealimentos.com.br