COEXCA S.A.

HIGH QUALITY MEAT

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coexca.cl



COEXCA S.A. HIGH QUALITY MEAT

About **Us**_

Coexca S.A. is a leading company in the animal protein industry and holds a prominent position in the Chilean market.

Founded in 2002, it has attracted investments from both Chilean businesses and the State of Denmark, through the Investment Fund for Developing Countries (IFU).

Coexca S.A. operates under a fully integrated model, controlling the entire value chainfrom pig feed production and animal breeding to meat processing, logistics, and distribution.

Its products are exported worldwide, with a strong presence in major Asian markets. In Chile, they are sold under proprietary brands and through leading retail channels.

All operations and products are certified to the highest international quality standards.



Vertical integration

Coexca S.A. implements vertical integration throughout its entire production chain.







100% Own pigs



Pig Farms



Animal Welfare Certifications

18.000

Breeding sows



PIC 337 Genetics



Vertical integration_

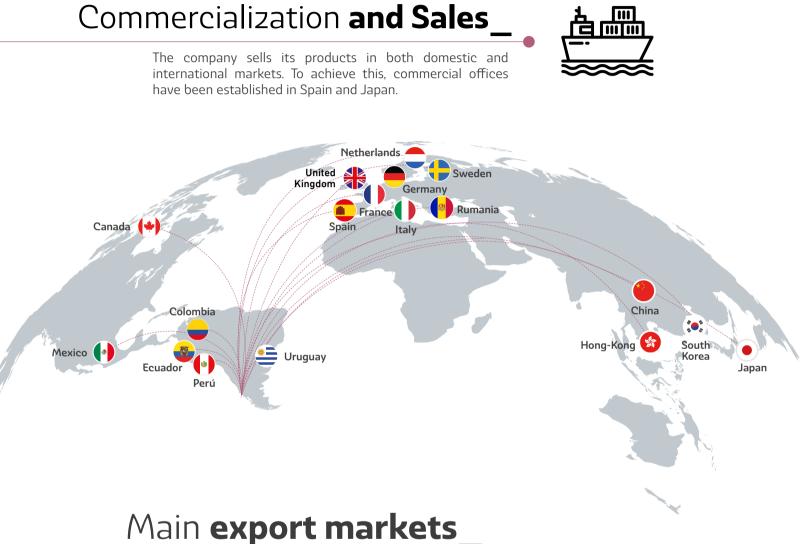
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Processing

Coexca S.A. operates two state-of-the-art processing plants in the communes of Maule and San Rafael, in Chile's Maule Region. These facilities are equipped with advanced technology and produce a wide range of products, including traditional cuts, premium selections, and by-products.





China, Japan, South Korea and Colombia were the top destinations for Coexca S.A's exports in 2024. In total, these four markets accounted 90% of the company's metric tons exported. China heads the list, representing 28% of total exports, followed by Korea and Japan with 20% each, and finally Colombia with 18%.







High Quality Meat

Coexca S.A. operates under a fully integrated model, allowing full control over its value chain-from animal feed production and livestock farming to meat processing, distribution, and sales, both in Chile and in demanding international markets. This ensures product quality, traceability, and competitiveness.

Production Highlights

- ✓ 100% of pigs are fed with safe, pelletized feed.
- ✓ Full compliance with international animal welfare standards.
- ✓ Use of PIC 337 genetics for optimal performance.
- Strict animal welfare protocols at every stage.
- Fast, dry freezing with Carton Freezer technology-reduces juice loss during defrost.
- Low employee turnover, reflecting a healthy and positive work environment.
- International certifications ensure quality and safety.
- Processing plants powered by renewable energy sources.

Certifications

Coexca S.A. is committed to producing high-quality and safe food. Since its foundation, the company has maintained a consistent focus on developing activities that meet the highest standards.

Quality and safety are core concepts that permeate every aspect of Coexca S.A.'s operations.

To support its commitment to excellence, Coexca S.A. has implemented and maintained several certifications, both nationally and internationally.

CERTIFIED ISO 9001:2015 QUALITY MANAGEMENT

CERTIFIED ISO 14001:2015 QUALITY MANAGEMENT





ISO 45001:2018 OCCUPATIONAL HEALTH AND SAFETY MANAGEMENT SYSTEMS

ISO 50001:2018 ENERGY PERFORMANCE











CERTIFIED HACCP HAZARD ANALYSIS AND CRITICAL CONTROL POINT

INDUSTRIAL PIG

BRC

PRODUCTION SYSTEMS

BRITISH RETAIL CONSORTIUM

FILSS

R.T.





BR©S

Food Safety CERTIFICATED

BUREAU VERITAS



Coexca S.A. in figures



Commercial presence in more than 30 countries.



The company owns seven pig farms, with a total of 18,000 breeding sows.



Coexca S.A. operates processing facilities in



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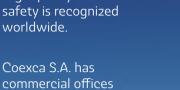
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Over 55 million kilos of pork sold annually

on a global scale.

in Spain and Japan.

High quality meat and



Annual sales of US\$ 150 million.





Coexca Wine Aged Pork brand is one of the faces of the company in the international market. A premium product, with a unique flavor, thanks to a special maturation process applied to the pork.



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In the Chilean market, Coexca S.A. markets its products under the brand



120,000 tons per year,



HIGH QUALITY MEAT



Customer intimacy and flexibility.



The company processes pork for the local market through its subsidiary TAK S.A. Its manufacturing plant is also authorized to export, with a processing



ChilePork is natural conditions.

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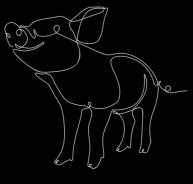




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