

Coasul Cooperativa Agroindustrial, with over 50 years of tradition in Brazilian agribusiness, has a national outstanding position. Its chicken meat production plant, located in the city of São João, Paraná state, was inaugurated in 2010 and is one of the most modern in Brazil, with a daily slaughtering capacity of 160 thousand chicken.

With its new brand, LeVida, entered the international market, representing the high quality of its products, which meet the standards of the most demanding markets in the world. LeVida products are exported to many countries, following the rules of Halal slaughter in all its production.

The industry design featured bold investments and focused on three main points: Traceability, Food Security and Sustainability.

By acting comprehensively in agribusiness, Coasul holds total control of the production chain, producing grains (like corn and soy), which are processed into

animal feed in its own factories to feed poultry, which are raised by its producers cooperative. This allows all processes to be tracked, ensuring food safety and quality in all the brand products Le Vida.

Food safety and quality of LeVida products are the result of tight controls, following programs such as Good Manufacturing Practices (GMP), Hazard Analysis and Critical Control Points (HACCP), Sanitation Standard Operating Procedures (SSOP), among others.

LeVida products are produced within sustainable practices. Such cares go beyond the production process, with the use of rainwater for external processes, use of reforested wood, care animal welfare, use of biodegradable products, and green logistics, which prevents the disposal of poultry waste on the roads during transport to the slaughterhouse.

For having total control of production processes, the Coasul is extremely versatile and can adapt its products to the specific needs of each client.

# CERTIFICATIONS

H.A.C.C.P. - Hazard Analysis and Critical Control Point

Brazilian Federal Inspection Service (S.I.F. 802)

BRCGS Global Food Safety Standard (A+)

Halal Slaughtering Certification

Good Manufacturing Practices



SPECIAL CHICKEN CUTS  
CORTES ESPECIAIS DE AVES



Coasul's chicken meat production plant

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# SPECIAL CHICKEN CUTS

## CORTES ESPECIAIS DE AVES



### PACKAGING

EMBALAGENS

### BAGS

PACOTES



### CARTONS

CAIXAS



### TRAYS

BANDEJAS



### CUTS

CORTES



**DRUMSTICK**  
COXAS



**SADDLE**  
COXAS E SOBRECoxAS C/ POR. DORSAL E SAMBIQUIRA



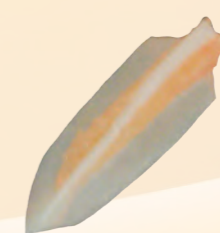
**LEG QUARTER**  
COXAS E SOBRECoxA C/ POR. DORSAL



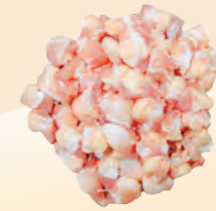
**INNER FILLET**  
FILEZINHO DE PEITO (SASSAMI)



**HALF BREAST SKINLESS BONELESS**  
MEIO PEITO SEM OSSO SEM PELE



**SOFT BONE**  
CARTILAGEM DO PEITO



**KNEE JOINT BONE**  
CARTILAGEM DO JOELHO



**SKIN**  
PELE



**WHOLE LEG**  
COXAS E SOBRECoxAS



**BONELESS THIGH**  
SOBRECoxAS DESOSSADAS



**BONELESS LEG**  
COXAS E SOBRECoxAS SEM OSSO



**THIGH**  
SOBRECoxAS



**FEET**  
PÉS



**PAWS**  
PALMAS



**BACK**  
DORSO



**MDM**  
CARNE MECANICAMENTE SEPARADA



**THIGH BONELESS SKINLESS**  
SOBRECoxAS SEM OSSO E SEM PELE



**SKINLESS BONELESS LEG**  
COXAS E SOBRECoxAS SEM OSSO SEM PELE



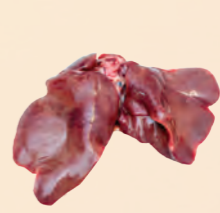
**TWO JOINT WING**  
MEIO DAS ASAS COM PONTAS DAS ASAS



**THREE JOINT WING**  
ASA INTEIRA



**GIZZARD**  
MOELA



**LIVER**  
FIGADO



**MIDDLE JOINT WING**  
MEIO DAS ASAS



**HALF CUT MIDDLE JOINT WING**  
MEIO DO MEIO DAS ASAS



**WING TIP**  
PONTAS DAS ASAS



**DRUMETTE**  
COXINHAS DAS ASAS



**NECK**  
PESCOÇO



**SKINLESS NECK**  
PESCOÇO SEM PELE

