



# GENEROUSLY PROPORTIONED PRODUCTION SITE

We are major player  
in the pork meat sector with  
**a slaughtering capacity  
of 40,000 pigs per week;**  
the site is located in the very centre  
of the Brittany region.



# The Plant

- A large lairage with stalls, designed with **17 unloading docks** with the sole aim of animal welfare from the moment of arrival into the quiet environment.
- Due to the short slaughter line, unique to the industry (**200 meters**) running at **800 pigs per hour** (**20 minutes from beginning to end**) and allows us to take the freshness challenge.
- A dry and fast cooling system of the carcasses straight after the slaughter enabled to maintain the product at **an optimum bacteriological status**.



800  
PIGS PER HOUR



# The staff

- In a constant quest for quality, the use of proven techniques enables to guarantee **high level of food safety**.
- **Experienced staff** of all age groups are represented: that's a sign of vitality and sustainable practices.



# The service

- A tight time schedule starts from the moment the animal is slaughtered, to ensure **the maximum of freshness** to our customers
- **Carcase selection** is made and carcasses are allocated to the clients straight after the slaughter.
- Daily allocation of all cuts in order to maintain the best microbiological status possible; we do have **a large freezing capacity**, the chilled products which haven't been shipped are systematically frozen after their preparation.
- **The just in time work** allows us to deal, on the day itself, with very reactive response to our customers daily orders.
- A world view: **our products are sold to various and numerous destinations around the world**.



HACCP

Groupe  
**Jean Floch**