



L'Art de la Viande



— WHEN YOU'RE PROUD OF
A PRODUCT FAMILY,
YOU'RE EVEN PROUDER
TO PUT YOUR FAMILY NAME ON IT. —

LUCIEN BIGARD, 1974

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BIGARD in numbers

1st

European beef
processor

3rd

European meat
processor

4.4

billion euros
in turnover

54

industrial and commercial
locations in France

28

abattoirs

including

14,000

jobs in France



27,000
beef cattles / week



90,000
pigs/week



4,200
calves/week



9,400
sheeps/week

3 leading brands



BIGARD export in numbers

17%

of Bigard's turnover

7% - By-products



33% - Muscles

60% - Carcasses

2018 beef export sales turnover

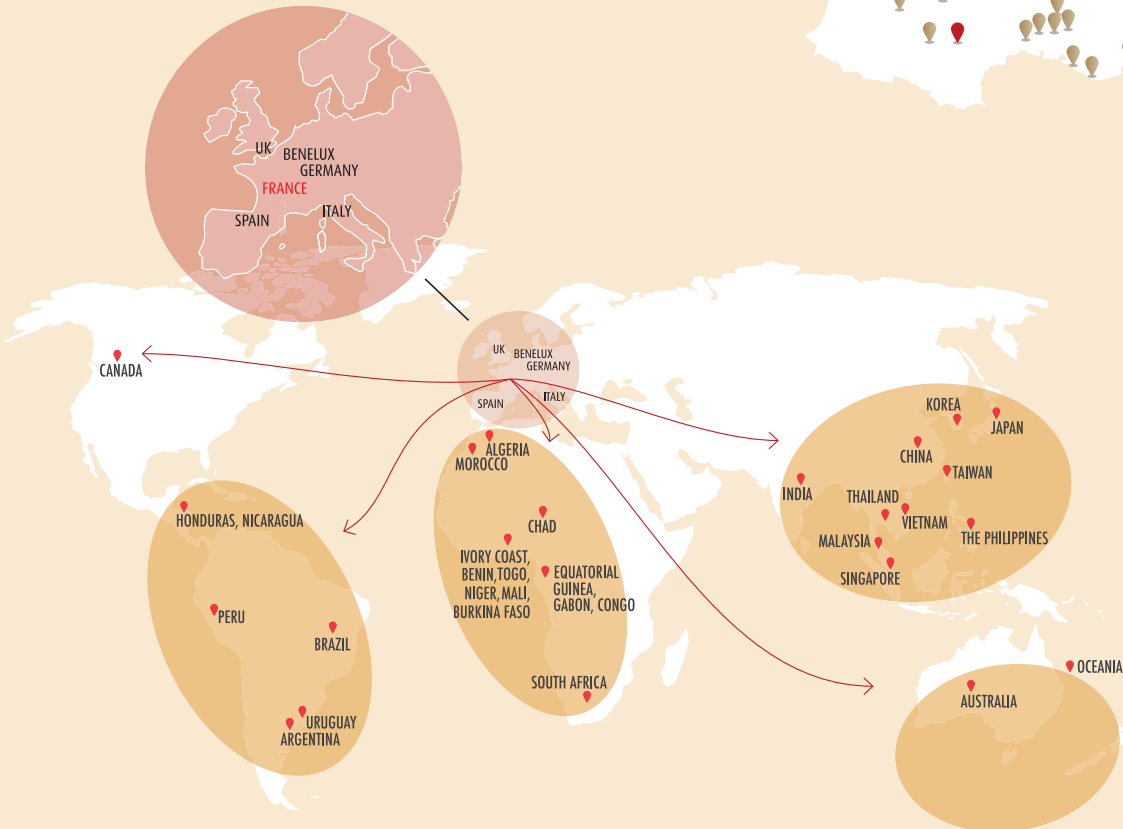
French excellence everywhere



15 certified export plants



Group's other plants





Passion, from father to son

1968

Acquisition of Socovia

1974

Socovia becomes BIGARD

1995

Purchase of Arcadie and Arcadie Distribution

1997

Acquisition of Charal

2002

Purchase of Arcadie Centre est

2008

Purchase of Défial abattoirs

2009

Acquisition of Socopa

2017

Purchase of CIPA

2018

50th anniversary of the Group

THE HISTORY OF A FAMILY, THE VISION OF A GROUP.

The company's family history began at Les Halles in Paris, where Lucien Bigard was a young employee at a butcher shop. In 1968 his entrepreneurial spirit led him to Quimperlé, where he took over his employer's company. He devoted himself to growing his business and passing on his love of his trade to his son Jean-Paul. The latter joined his father on the management board in 1975. For 20 years, the two men shaped the group's destiny, turning it into a crown jewel of French industry. The family company was marked by a turning point in 1995 when Jean-Paul succeeded his father and accelerated growth by initiating acquisitions that would form the cornerstones of the BIGARD Group. The 3rd generation, with the family's two grandsons Mathieu and Maxence, will carry on writing the company's history.



Exceptional know-how



INIMITABLE KNOW-HOW.

BIGARD's 2,000 butchers are all experts in a trade whose know-how was passed down to them. Their gestures show great beauty and technique every step of the way: the art of selecting, maturing, preparing and cutting pieces of meat. Despite the company being a leader in modern technology, cutting and understanding the textures and fibres of each piece are still first and foremost an expert human skill that machines will never be able to replace.

THE WORK OF HIGHLY QUALIFIED PROFESSIONALS.

Every step of the way, meat is treated as per traditional practices. The trimmer carefully selects the best pieces. The cutter slices each piece with great accuracy. Precious expertise is required to ensure product reliability and high quality.

BIGARD commitments

1

PEOPLE:

ARE AT THE CORE OF OUR COMMITMENTS.

The men and women working at Bigard are at the Group's very core. Each employee is free to develop their career as per their aspirations and skills. Fulfilment and well-being in the workplace require conditions and installations that help safeguard the employees' health capital.

Seeing BIGARD's employees convey their skills and thrive makes it that much easier for senior workers to share their know-how with younger generations. The group leans on its 150 trainers and trade experts, working within its training school. Putting people at the core of our daily commitments shows respect towards all those who contribute to this wonderful experience.





2

TRACEABILITY AND HYGIENE: AN EVERYDAY REQUIREMENT.

All our animals are monitored and selected in their early breeding stages. The BIGARD Group has developed an exemplary and entirely computerised traceability system from slaughtering to carcass cutting, deboning, meat cutting, and final packaging.

Overall transparency, as a token of food safety, is conveyed to our consumers through the products' labels.

Hygiene and health safety are flagship principles engraved in the company's DNA.

The group's 14,000 men and women are made aware of the issues at hand, trained and assessed at every stage of their career. Employees are encouraged to exchange their best practices: hygienic double-door entrances, equipment sterilisation, premises thoroughly cleaned every night.

Quality teams ensure compliance with specifications, and check raw materials and finished products thanks to thousands of daily analyses.

3

ANIMAL WELFARE: A MATTER OF ETHICS.

In striving to ensure the best possible meat quality, respecting animal welfare is a core issue within the BIGARD Group. Best-practice inspections begin in the field, in collaboration with the farmers. Suitable animal transport conditions, comfort optimisation upon arrival, as well as stress and pain moderation techniques are also implemented. For several years now, all 700 operators who come in contact with the animals in our 28 abattoirs are "Animal Welfare" certified. We also have 68 Animal Welfare Officers, trained and certified by the State.

4

SUSTAINABLE DEVELOPMENT: PRESERVING OUR ENVIRONMENT.

The BIGARD Group's activity is guided by its constant desire to properly control and optimally use any incoming raw materials.

Sorting and recovery circuits are systematically preferred when it comes to non-organic waste (paper, cardboard, maintenance waste).

In line with its continuous improvement approach, the group reduced its greenhouse gas emissions by 7% in 2012 and 2015.

Those commitments lead us to official certifications such as : IFS, ISO 14001 ...

Give you the best meat

RIGOROUS SELECTION FOR BETTER MEAT.

The best herds and most celebrated breeds alone are selected. Present in all major husbandry regions, the group maintains relationships based on trust with each partner breeder, and works with high-quality industries.

RENOWNED BREEDS AND INDUSTRIES AS SYMBOLS OF FRENCH EXCELLENCE.

Charolais, Blonde d'Aquitaine and Salers are all fine jewels in French meat production. Promoting high-end sources that respect both the animals and the environment (Label Rouge, Organic, etc.) is one of the group's priorities.





Our quality labels

ACTIVITIES AND LABELS DEDICATED TO EXPORT,
WITH FRENCH KNOW-HOW WELL-SUITED TO INTERNATIONAL NEEDS

The Charoluxe, Château Bœuf, Gourmet Naturel, Bovillage and Beter Leven labels give the assurance to our foreign customers that we meet their specific needs with regard to meat breeds, nutrition, traceability and/or animal welfare.



TOP & RUMP



1 Bone in shank


Ref: 840010

 3.5 / 4 kg



3 Topside

Ref: 820010

 10 / 12 kg



2 Heel muscle

Ref: 840110

 2.8 / 3.3 kg



Topside Heart PAD

Ref: 810810

 6 / 9 kg



Heel Golden coin


Ref: 838510

 0.4 / 0.5 kg



4 Knuckle

Ref: 824010

 7 / 8 kg



5 Silverside

Ref: 830210
📏 10 / 12 kg



Silverside flat

Ref: 835100
📏 7 / 8 kg



Silverside brick

Ref: 835010
📏 3.5 / 4.5 kg



Eye of round

Ref: 832100
📏 3 / 4 kg



6 Rump

Ref: 815510
📏 4.5 / 5.5 kg



D-Rump

Ref: 815690
📏 4 / 5.2 kg



Rump Heart PAD

Ref: 817710
📏 3.5 / 4 kg



Rump Cap

Ref: 819210
📏 3.5 / 4.5 kg



Rump Cap PAD

Ref: 819310
📏 2 / 2.6 kg



LOIN RIBS



2 Striploin chain off

Ref: 807710

 5 / 7 kg



1 Tenderloin chain on

Ref: 800610

 2.8 / 4 kg



Tenderloin chain off

Ref: 803010

 2.2 / 3 kg



2 Bone in Striploin

Ref: 805650

 11 / 13 kg



Striploin

Ref: 805610

 7 / 9 kg



3 Standing Ribs

Ref: 813510

 10 / 12 kg



Côte à l'os

Ref: 812115

 5.5 / 7.5 kg



Entrecôte

Ref: 810410

 5 / 7 kg



Ribeye

Ref: 811110

 4 / 5 kg



FLANK



1 Bone in short ribs

Ref: 858200
📦 17 / 20 kg



Boneless short ribs

Ref: 858300
📦 14 / 16 kg



3 Brisket end point

Ref: 859088
📦 8 / 10 kg



Brisket end point PAD

Ref: 859000
📦 9 / 13 kg



2 Brisket Navel End

Ref: 858538
📦 6 / 8 kg



SHOULDER



1 Bolar blade

Ref: 854010

 4 / 5 kg



4 Diamond muscle

Ref: 855940

 0.4 / 0.5 kg



2 Chuck tender

Ref: 853520

 1.8 / 2.2 kg



5 Conical muscle
golden coin


Ref: 838551

 0.7 / 0.8 kg



3 Oyster Blade

Ref: 852210

 3.2 / 3.8 kg



6 Boneless shin

Ref: 856310

 2.5 / 3 kg

NECK & CHUCK ROLL



1 Neck & chuck roll

Ref: 850010
📏 14 / 18 kg



3 Chuck roll

Ref: 851010
📏 7 / 9 kg



2 Neck

Ref: 850210
📏 6 / 8 kg



Chuck eye roll

Ref: 851110
📏 5 / 7 kg



With you, everywhere

Acting in over 30 major destinations spread throughout Europe, Asia and Africa, we guarantee logistical know-how adapted to each individual customer.

**TRANSPORT
WITHIN EUROPE**

- Land routes
- 80% of A / B deliveries

**TRANSPORT
OUTSIDE EUROPE**

- Air or sea routes



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