



www.coplanapremiumpeanuts.com

Coplana Premium Peanuts

Coplana - Agroindustrial Cooperative - located in the countryside of the State of São Paulo, produces and sells highly selected peanuts, a reference in the food industry in Brazil and abroad.











Process strictness

The product is permanently monitored for quality assurance, with automated sampling of all volume arriving at the Grain Unit in Jaboticabal/SP, and use of barcodes for traceability.

The unloading is done in an innovative project that optimizes the logistics and has positive impacts since the crop. Farm stock storing, after artificial drying, takes place in a 21,000 m² warehouse with humidity and temperature monitoring.



Supply and standardization capacity

Grain selection is electronic, and specific sensors reinforce health criteria. Batches are rigorously standardized, and peanuts are classified according to quality program requirements, national and international certifications, and each customer's type of use requirements.

Due to its investments in technology and increased production, Coplana maintains its supply capacity for domestic and foreign markets, with strict deadlines and guarantee of safe food.









Certificações

• The result of strictness in the field and at every stage of the industry is the achievement of a highly selected product, whose standard is attested by several certifications:

• Since 2010, Coplana has been certified by the BRCGS (Brand Reputation Compliance Global Standards), the global standard for safe food. Since the first audit, the Cooperative has maintained the highest certification score, represented by Grade AA.

• In 2012, it was admitted to the Supplier Ethical Data Exchange (Sedex), a recognized database that promotes transparency in the relationships of corporations around the world. • In 2014, it earned the Kosher certification, which sets standards for trading with the Jewish community.

• In 2019, it received the Pro-Peanut Certified Quality Program - ABICAB (Brazilian Chocolate, Peanut and Candy Industry Association) seal, which guarantees Brazilian consumers safety for various products.

• In 2019, Coplana also opened a new market producing foods considered pure according to the precepts of Islam. The newly acquired Halal seal allowed the Grain Unit to supply peanuts to the Muslim communities of several countries, including those in the Persian Gulf.











Sustainability from the field

With 1,150 members, Coplana has 130 peanut producers. All cultivation is done in crop rotation, in sugarcane renewal area. The same areas that produce sugar and renewable ethanol fuel produce premium peanuts, in a process that transformed the economy in the countryside of the state of São Paulo, generating jobs and income. Production complies with sustainability criteria, adopting good agricultural practices and adequacy to environmental and labor laws.





Environment

Among the Cooperative's social and environmental projects, the "Reforesting the Springs" and the "Living Stream" stand out. Both have partnerships with the government and private initiative and aim to restore Permanent Preservation Areas (APPs).

Within the concept of environmental education, students and members of social projects are also part. Since 2005, 180,000 seedlings have been planted, recovering an area of 170 hectares.

Coplana's Pesticide Packaging Receiving Center is another successful model for environmental preservation. A pioneer in Brazil, Coplana's Center began operations in 1994. It served as a reference for the implementation of the reverse logistics system in other countries and for the Brazilian legislation, which determines the correct return and destination of these materials (Law 9,974/00).





Semi-elaborated

Value-added products and quality assurance

Coplana Semi-elaborated products meet high demands regarding raw material quality, process strictness and batch standardization.

According to industry specifications, Premium Semi-Peanut Peanuts comes in a variety of packaging types and sizes.

Types of products that serve industry in domestic and foreign markets

Raw	Blanched	Roasted	Granulated
38/42	38/42	-	Sieve 1.00 mm
40/50	40/50	-	Sieve 1.41 mm
50/60	50/60	-	Sieve 2.08 mm
60/70	-	-	Sieve 3.36 mm
70/80	-	-	Sieve 4.08 mm
Halves	Halves	Halves	Sieve 7.93 mm

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Quality assurance for various uses





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Roasted Peanuts Halves



Roasted Peanuts Granules



Peanut Flour



Peanut Butter



Results for the food industry

Coplana's positioning as a credibility brand is the result of research, technological innovation, ongoing product quality analysis and strictness in processes attested by customer audits and certification agencies.

Coplana - commitment to ethics and long term relationship with customers, suppliers and partners.



Coplana - Cooperativa Agroindustrial

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