



Established since 1996 at the slaughterhouse of Limoges, COVILIM sells fresh meat from young bulls (males and females), offal (white and red) and leather. At the heart of the Limousin region, we export 95% of our production. With 20 years of experience, we have developed a specialized structure very concerned on the farming process.



COVILIM it is

11 employees

20 years of know-how

600 young bulls product per week



Trust, quality and reactivity

Our only catchword is to work in confidence with our suppliers and our customers.

Since 1996, we all have one goal: to provide the best beef.

**COVILIM
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Location:

France is a breeding land. Thanks to the diversity of its landscapes and the variety of cattle breeds, France is traditionally agriculture-oriented country. With its Regional Natural Parc, Limousin is one of the most preserved areas of France with alternating meadows, woods and lakes. The region is mainly constituted of grassland dedicated to livestock production.

At the cradle of the best breeds meat in France, Covilim is a specialized structure for export : Italy, Greece, the Netherlands, Belgium, Germany, Algeria, Turkey ...

Production :

The race we are producing :

- 70% Limousines
- 15% Blondes d'Aquitaine
- 15% Charolaises



Supply:

70% of the animals come from livestock producer breeder feeders in the region
30% of the animals under contract (establishment and financing of lean animals for fattening)

Our structure is very involved in the production of young bulls