

the European leader
for French walnuts



**The cooperative COOPENOIX
is the leading company for
French walnuts in Europe with
a production of 7000 t per year,
and 75 % of its turnover
generated from exports.**

**Based in Vinay, in the heart of
the French Alps, the cooperative
(with its subsidiary C.T. Noix)
brings together 450 member
producers and 100 independent
producers of different varieties
of walnuts, all of whom are
located in the Rhône-Alpes region
and cultivate their orchards
whilst complying with
environmental regulations.**



Products

Dried walnuts from Grenoble

Three varieties, Franquette, Mayette and Parisienne, have been certified "A.O.C." (controlled term of origin) and also "A.O.P." (protected designation of origin) since 1996 in accordance with European Union regulations. COOPENOIX producers respect the rules outlined by this designation:

- a geographical area based on three "départements" (French counties): Isère, Drôme and Savoie;
- walnuts must be at least 28 mm in size;
- the orchards which are registered in the I.N.A.O. (the French organization charged with regulating controlled place names) must respect various rules regarding density, irrigation and harvesting mature fruits...

**Grenoble walnuts are internationally renowned
for their unique taste.**

Dried French walnuts

This denomination concerns walnuts which are not from an "Protected Designation of Origine" area or which are not of the required size to be included in this label.

French dried walnuts combine a variety of Franquette, Mayette, Parisienne, Fernor or dried Lara.

Shelled walnuts

Called "kernels from the Dauphiné" by COOPENOIX, they are sold in different shapes (halves, quarters, pieces), different colour types (light, amber) and various packaging (125g bags; 1 kg and 2.5 kg bags; 15 kg cardboard cases).

Lara fresh walnuts

Harvested ripe in mid-September, Lara fresh walnuts are sold directly after harvest. The white shelled walnuts are consumed quickly (must be used within 15 days) and customers value their unique and delicate taste.

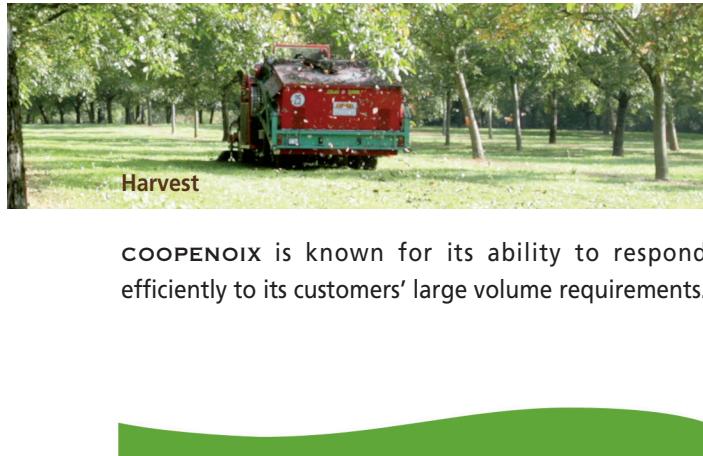
Lara fresh walnuts are sold in 5kg cotton nets, 5kg and 10kg open top cardboard crates as well as returnable plastic crates, in 5 and 10 kg.

Organic dried walnuts

300 t of organic dried walnuts are delivered yearly by approximately 50 producers to the COOPENOIX factory which is certified ECOCERT (Organic certification organization, founded in France).

An efficient production system

The COOPENOIX factory has an efficient production system, so commercialization can start early: first dispatch of dried walnuts in mid-October.



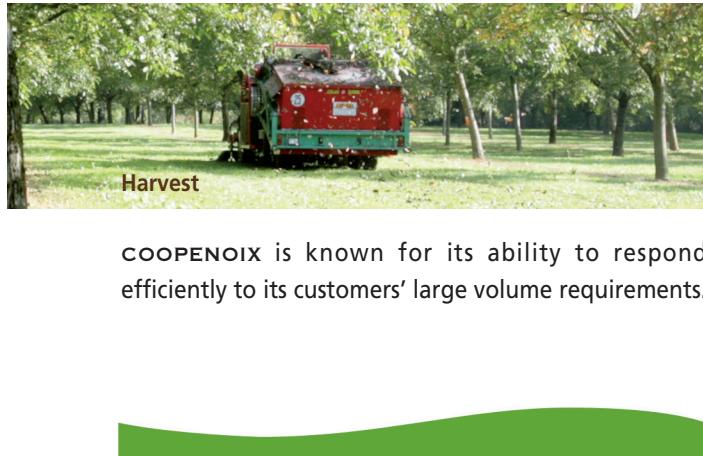
COOPENOIX is known for its ability to respond efficiently to its customers' large volume requirements.

140 tons are packed each day from mid-October to mid-November
2 000 tons are delivered monthly in October and November



A policy of rigorous quality

The quality of the COOPENOIX's walnuts has been highly recognized among its customers for many years and IFS certified for dried walnuts in shell and kernels



IFS Certification

(International Food Standards)

The quality approach means that you must be able to follow all the production system in terms of traceability and products quality, from the walnuts reception to the delivery. This approach based on constant improvement of all the production stages, means a great involvement of the whole staff for customers' satisfaction.

This IFS certification is renewed each year during an audit carried out by an independent certification body.

GlobalGap Label

Following the cooperative, many members are now engaged in obtaining the GlobalGap label and the number of certified producers is increasing every year.

It is a frame of reference for good agriculture which has been created by the European mass retail sector and has multiple aims:

- sustainable farming;
- food hygiene and security;
- the protection of the environment;
- the social and health protection of workers.

The companies obtain their certification each year following an audit overseen by an independent body.

Integrated agriculture

COOPENOIX is dedicated to developing walnut production which respects the environment. The member producers grow their crops correspondingly. This way of producing, from the producers to the factory, guarantees customers a natural and healthy product.

A range of packaging to suit everyone



Range of small packages

Developed to match customers' needs and to make the walnuts' image more modern, the COOPENOIX's packaging offers a wide range in terms of appellation, size and weight of walnuts.

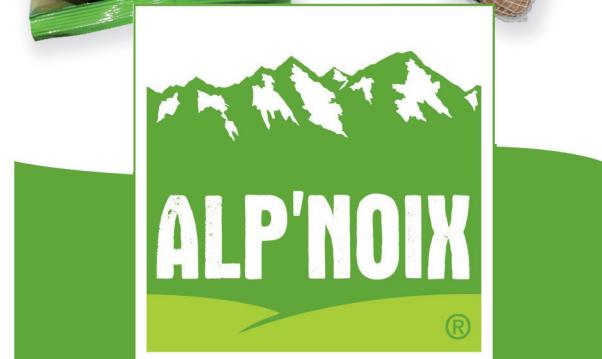
This range includes:

- weld plastic bags
- 250 g, 400 g, 500 g, 750 g and 1 kg
- weld paper bags 400 g, 500 g and 1 kg
- cotton net 1 kg

Range of bulk packaging

COOPENOIX offers different packaging:

- 5 kg and 10 kg cotton nets
- 10 kg paper or plastic bags
- 25 kg polypropylene bags
- 800 kg large bags
- 5kg and 10kg open-top cardboard crates



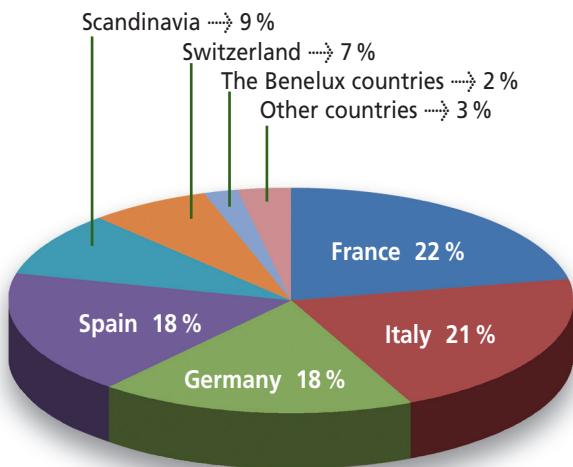
la Vitalité par nature

The leading brand of French walnuts is ALP'NOIX, which is made by COOPENOIX and which promotes the value of the cooperative. Carefully selected walnuts with delicious flavours: "vitality by nature" !



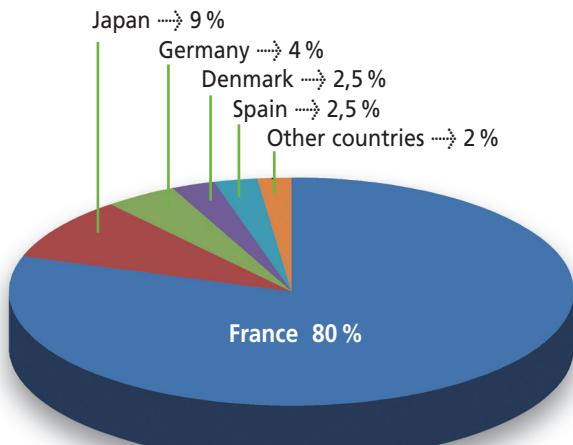
Walnuts in shell

Volume sales by country.



Shelled walnuts

Volume sales by country.



At a glance (with C.T. Noix)

550	<i>growers</i>
3 500	<i>hectares of orchards</i>
7 000	<i>tons of dried walnuts per year</i>
300	<i>tons of shelled walnuts per year</i>
300	<i>tons of fresh walnuts per year</i>



Around the world

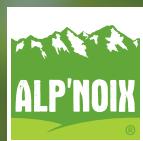




Grenoble walnuts



Dried and fresh walnuts - Shelled walnuts
Organic dried and shelled walnut



la Vitalité par nature

COOPENOIX

75, avenue de la Noix de Grenoble

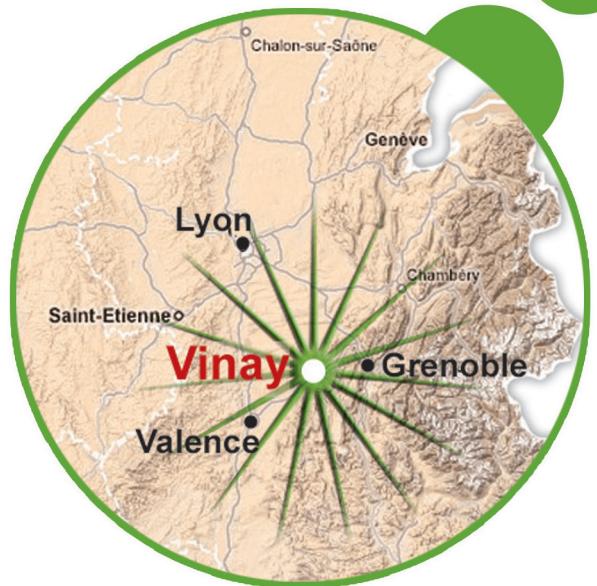
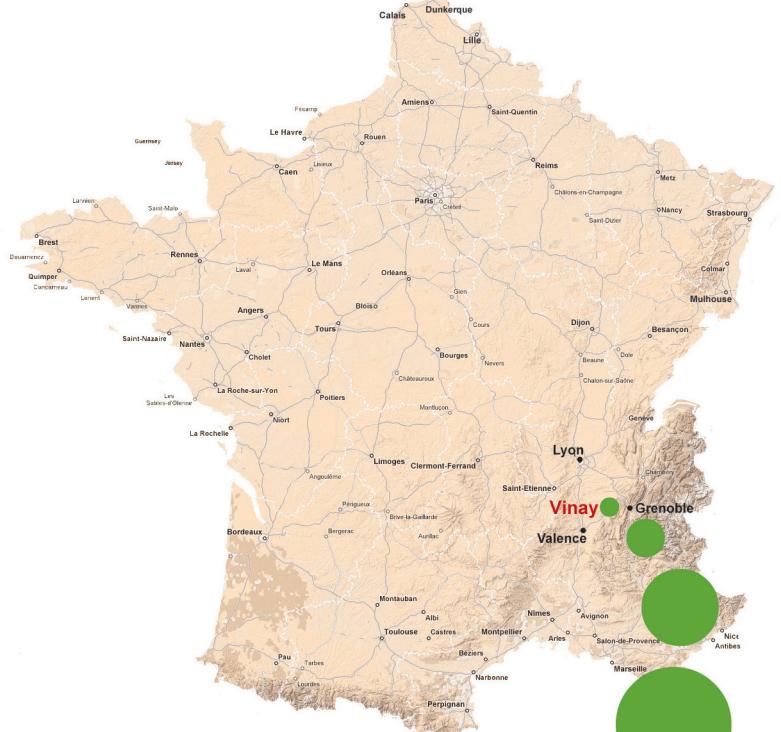
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