



SPECIFIC AUDIT REPORT ON POULTRY FARMING,  
PRODUCTION IN CHICKEN FARMS OWNED BY  
AAYLEX ONE, PRODUCTION OF COCORICO  
ORIGINAL SAUSAGES AND PRODUCTION OF  
COGOPASTRAMI AND COCOBAKED

DATE : 28.07.2025

Page 1 of 2

**CONCLUSIONS ON POULTRY FARMING, PRODUCTION IN CHICKEN FARMS  
OWNED BY AAYLEX ONE, PRODUCTION OF COCORICO ORIGINAL SAUSAGES  
AND PRODUCTION OF PASTRI AND BAKED PRODUCTS COGOPASTRAMI AND  
COCOBAKED**

*Following the audit conducted from July 01<sup>st</sup> 2024, to July 30, 2025 and based on the evidence collected, the information obtained during field visits in production sites owned by Aaylex, the results of laboratory tests performed in SGS laboratories and the documents reviewed, the SGS audit team certifies that:*

- ✓ Cocorico products are natural meat products, which do not undergo any other meat processing techniques upon slaughtering and cutting up chicken, complying with legislative requirements as far as the application of the particular aspects which have been audited is concerned.
- ✓ Cocorici the Cocorico Original sausages are produced from 100% fresh meat, with natural condiments, with no gluten content, no membrans, no fat or meat from other species.
- ✓ CocoPastrami si CocoBaked, Cocorico Original pastrami and baked meat products, carefully produced from fresh chicken meat, marinated with herbs and natural condiments only.

*The production process within Aaylex, both in the farms owned by the group, in companies producing poultry feed or in slaughterhouse, is performed with:*

1. No added growth hormones
2. No antibiotics to enhance growth
3. No use of animal flour



SPECIFIC AUDIT REPORT ON POULTRY FARMING,  
PRODUCTION IN CHICKEN FARMS OWNED BY  
AAYLEX ONE, PRODUCTION OF COCORICO  
ORIGINAL SAUSAGES AND PRODUCTION OF  
COGOPASTRAMI AND COCOBAKED

DATE : 28.07.2025

Page 2 of 2

4. *No use of food additives (fresh meat)*
5. *No feed additives\*, chickens being 100% fed on herbal ingredients, minerals and vitamins*
6. *No use of any other meat processing techniques upon slaughtering and cutting up chicken (not even meat processing techniques using substances for tenderising or maturing meat for fresh meat).*
7. *No GMOs (poultry meat is not genetically modified)*

\*other than those legally registered in the Register of feed additives

Date : 28.07.2025

Florea Raluca Mariana

Signature

