

COGEMAT is exclusively specialized in design and construction of complete slaughtering systems and meat processing lines since 1972 and operating from America to Far East (in 2022, we celebrate our 50th anniversary of activity).



Mr. Gioacchino Arena

Founder & Abattoirs and Meat Processing Senior Specialist



Our main fulfilled project is in Makkah, Saudi Arabia (value of our contract USD 21,6 millions), till now the biggest sheep slaughterhouse in the world, with a capacity of 200.000 sheep per day. See the Certificate of compliance.

Our latest project is in Egypt for Armament Authority, contract value of € 39,3 Millions, for the realization of three complete “turn-key” slaughterhouses, including the canned meat facility.

The picture captured H.E. Abdel Fattah al-Sisi President of Republic Arab of Egypt, while congratulating Mr. Arena, Founder of Cogemat after his speech during the inauguration of the slaughterhouse in Fayoum on Dec. 25, 2019.



Special care is reserved to the UE Rules, required in all slaughtering lines and consequent processes.

The environment protection is our target, hence the project is a “closed cycle” where all the waste are transformed in raw material to be used in other field. For this reason we provide with the following environmental protection plants:

- Manure and rumen content collection, for drying and fertilizer use
- Waste water treatment plant for irrigation
- Rendering plant for waste transformation in animal feed and liquid fat.
- Blood processing system, to be used as fertilizer or fish feed.



COGEMAT is able to customize the equipment according to any special needs, like cattle ritual killing box (with top opening in case of long horn race) or automatic switching system to feed the cold rooms, and so on.

In addition, to assure the best service and guarantee to its Islamic customers, COGEMAT is the only European Company **Halal** certified for its manufactured ritual machineries for cattle.



CERTIFICATION OF HALAL PRODUCT
شهادة المطابقة لمنتوج حلال / CERTIFICAZIONE DI PRODOTTO HALAL

Issued by Halal Italia, the Italian organization for Islamic certification
Rilasciato da Halal Italia, Ente Italiano per la certificazione islamica
ممنوعة من حلال إيطاليا المؤسسة الإيطالية لشهادة الإسلامية

CERTIFICATE N° / CERTIFICATO N° / شهادة رقم 1050 / 8/7/2024

COMPANY / AZIENDA / الشركة
Cogemat S.r.l.
Via L. Pirandello, 26 - 95040 Camporotondo Etneo (CT) - Italy

ADDRESS OF THE PRODUCTION SITE / INDIRIZZO DEL SITO PRODUTTIVO / عنوان موقع الإنتاج
Via L. Pirandello, 26 - 95040 Camporotondo Etneo (CT) - Italy

PRODUCT / PRODOTTO / المنتج
CATTLE ROTATING HALAL KILLING BOX
CATTLE STANDING HALAL KILLING BOX

موافيق لمعايير شهادة الحلال التالية
COREIS DTP HLL 02, UAE.S 2055-1, UAE.S 993, GSO 2055-1, GSO 993, OIC/MIIC 1, MS 1500, MUIS SMHS

DATE FIRST ISSUE DATA PRIMA EMISSIONE تاريخ الإصدار الأول 8 / 7 / 2024	DATE PRESENT ISSUE DATA EMISSIONE CORRENTE تاريخ الإصدار الحالي 8 / 7 / 2024	CERTIFICATE EXPIRY DATE DATA SCADENZA CERTIFICATO تاريخ انتهاء الشهادة 7 / 7 / 2025
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Hamid Roberto Di Stefano
CEO Halal Italia / Amministratore Delegato Halal Italia / مدير لشركة حلال إيطاليا

Authenticity: <http://www.halalitalia.org/2024/1050.pdf>

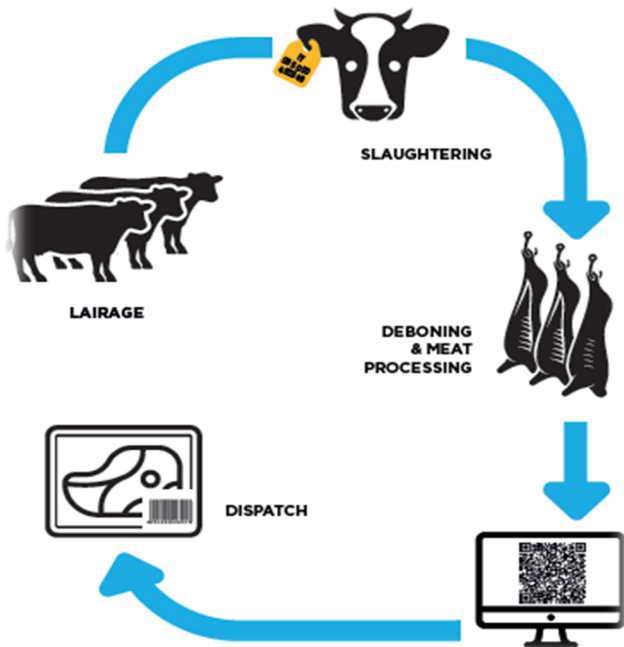
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In case of “turn key” abattoir, COGEMAT can assure a successful project, thanks to the concrete experience already performed.






Actually, COGEMAT is one of the most important firms among the European companies and, thanks to the 50 years of activity in the red met field, is able to offer to any customer complete lines for **deboning, cutting and meat processing**, including the suitable packing for fresh or frozen product. It could be undervacuum for anatomic pieces or thermosealing for small cuts.





With **Cogemat Traceability System** you can follow the process and know the origin of the final product as well as of the single carcass. The system consents to input a lot of data, necessary for food safety control and accounting data for your internal both management and quality control. Each part of the slaughtered animal receives the same identification number that will be repeated in the tag of final package and it is valid for the whole or half carcass, the stomach, the red offal, the sliced or minced meat, other products proceeding inside the slaughterhouse. and it is valid for the whole or half carcass, the stomach, the red offal, the sliced or minced meat, other products proceeding inside the slaughterhouse.

As well as the slaughtering lines, Cogemat provides for all the necessary auxiliary plants installation, testing, commissioning, training & after-sale assistance complete the COGEMAT services range.

<p>1 Field</p>  <p>Only slaughterhouses since 1972</p>	<p>5 Continents</p>  <p>Where we installed our equipment</p>	<p>40 Countries</p>  <p>Worldwide where we installed our equipment</p>
<p>50 Years</p> <p>1972 2022</p> <p>Of activity in slaughterhouses and meat processing</p>	<p>400 and more</p>  <p>Worldwide realised slaughterhouses</p>	<p>2.300 square meters</p>  <p>covered as new factory</p>

www.cogemat.it

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