



COMPANY PROFILE

Sign: Refrigeration marketing and storage Office-OCEF

Activity:

Industry, meat and potato trade

Creation Date: 1963

Legal form: Industrial and commercial public establishment

Address:

3, route de la Baie des Dames

PO BOX 258

98845 NOUMEA CEDEX

New Caledonia

Website: www.ocef.nc

Distribution network: BtoB

Certification and standards:

Hygiène standards AH, UE (Europe)
export accreditation

EXPORT REFERENT

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OCEF

The OCEF, a refrigeration marketing and storage Office, was established in 1963. This public industrial and commercial establishment has as the mission to regulate agricultural markets and in particular meat and potatoes, by the purchase, the processing and the marketing of local productions and the importation of supplements necessary to the needs of the country.

The OCEF employs more than 110 permanent employees and more than 20 temporary workers during the potato harvest period. The company has 7 production, storage or marketing sites spread over 5 communes of the country.

As a Leader on the Caledonian market, the company markets meats (bovine, porcine, ovine, deer and goats) in the form of carcasses or cuts packaged in cardboard, refrigerated or frozen. Its distribution networks are: butcher shops, cutting plants, processing companies.

The OCEF respects the stages of livestock production processing in the strict framework of hygiene rules and animal welfare, under the control of its quality service, veterinary services and European standards in force for production eligible for export.

The OCEF also markets potatoes of local or imported producers as required, sorted and classified according to quality criteria before being put into nets.

For many years, OCEF has been exporting its Rusa deer meat to France. About 10 tons are annually distributed in Europe. These are mainly boneless and frozen thighs under vacuum. The OCEF also exports some of the animal skins. Destined for the leather market, they are salted and pressed before being sent to Italy and Australia.

In the future, the OCEF will continue to research all export opportunities in order to make the most of production channels of which it is a partner.