



LOCAL. SUSTAINABLE. BEEF.

CAPABILITY STATEMENT



Company Overview

At Coastal Plains, we aim to provide the highest quality products through the safest means necessary. We deploy state-of-the-art technology to ensure humane handling of our cattle, and focus on communication with our communities to grow and source local, and sell sustainable beef nationwide.

- Facilities spanning over 70,000 sq ft, with locations in both the coastal plains of Louisiana and Texas
- 21 million pounds of production capacity
- Easy access to I-10 and I-49
- The largest USDA harvest plant in Louisiana
- Operating since 1962
- 161 years combined experience in the industry
- Utilizing advanced technology to ensure production efficiency and minimal processing

"Raising cattle is not only in our blood but has been a passion our entire life. Through business experience in the construction and Oil and Gas Industries, we see this as an opportunity to give back to our community and create opportunities in Louisiana Agriculture. We look forward to integrating passion with purpose to make an impact in Louisiana."

CEO David A. Billings, MBA

Equipment

- Electrical stimulation on harvest floor
- Updated refrigeration throughout facility
- Gas vacuum packing machines, dip tank, VC999 rollstock
- Vmag stuffer with clipper, double mixer/grinders
- Vacuum tumbler, high volume patty machine
- Temperature monitoring throughout facility
- Dedicated grinding facility and load out
- 2 truck pro smokers
- Sausage and value-added fabrication section
- Tilt skillet



CEO David A. Billings, MBA (left)
COO Chip Perrin (right)



Differentiators

Coastal Plains incorporates a form of food traceability where the origin of the beef is identified to consumers. The focus is to support local farms and ranches, and lead towards a more sustainable future in agriculture. We strive to provide the highest quality products through the safest means necessary, deploy state-of-the-art technology to ensure humane handling of our cattle, and focus on communication with our communities to grow local, source local, and buy local sustainable beef. As a combat veteran-owned business, we have a mission to empower, mentor, and partner with current and future veterans in the beef cattle industry.

Core Competencies

- Private/label/custom processing
- High volume wholesale
- Value added products
- Premium beef products and cuts



Past Performance

- Top tier higher-ed institutions
- Premium restaurants and markets across the nation
- High volume private label processing services for ranchers with branded programs

NCAIS Codes

311611 - Animal (Except Poultry) Slaughtering
311612 - Meat Processed From Carcasses



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