



AL AMMAR

FOR CHILLED AND FROZEN MEAT



COMMUNICATION ADDRESS:

AL AMMAR FROZEN FOODS EXPORTS PVT. LTD.

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Contact No : +91-9810127865 / +91-8826569595

Email : atif@alammar.in, asif@alammar.in

Website : www.alammar.in

PLANT ADDRESS:

APEDA Regn No. 197,
Village Amarpur Kodra, Tehsil Kol District, Aligarh,
Uttar Pradesh - INDIA



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Corporate Profile

Al Ammar Frozen Food Exports Pvt. Ltd. is an established integrated abattoir spread across and situated in Aligarh, Uttar Pradesh, India, for the production & exports of frozen and chilled Buffalo Meat. The company is owned by Mr. Atif Qureshi collaborating with him is his brother Mr. Asif Qureshi. This production unit is equipped to operate modern integrated meat processing complex incorporating livestock stockyards, mechanized abattoirs, carcass chillers, deboning, quick freezing, packing and refrigerated warehouse sections in addition to the by-products processing facilities for production of meat meal, bone meal, edible and inedible tallow and the Company's daily production capacity in terms of Quantity is 150 MTS, and a facility that has open and shed lairage to hold cattle.

The company established is equipped with highly modern state of art Slaughtering and processing facilities of Buffalo and adhere to halal slaughtering procedure as per Islamic rites; and comply with the strictest health standards.

Our facilities adhere to high quality standards to maintain proper health and hygiene, Al Ammar Frozen Food Exports Pvt. Ltd. is certified by Indian Govt. competent authority i.e. Agriculture & Processed food products Export Development Authority (APEDA), Ministry of commerce & Industries, who periodically conducts the surveillance audit of the abattoir.

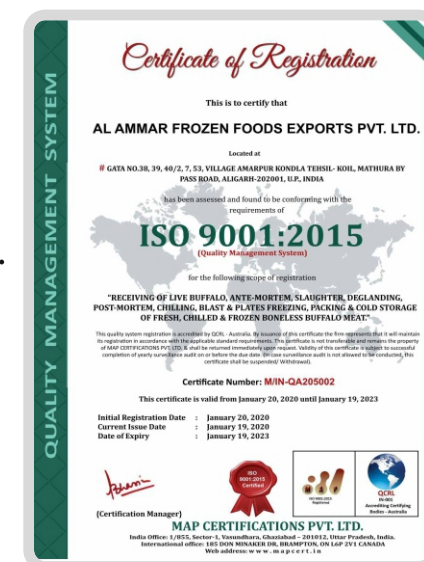
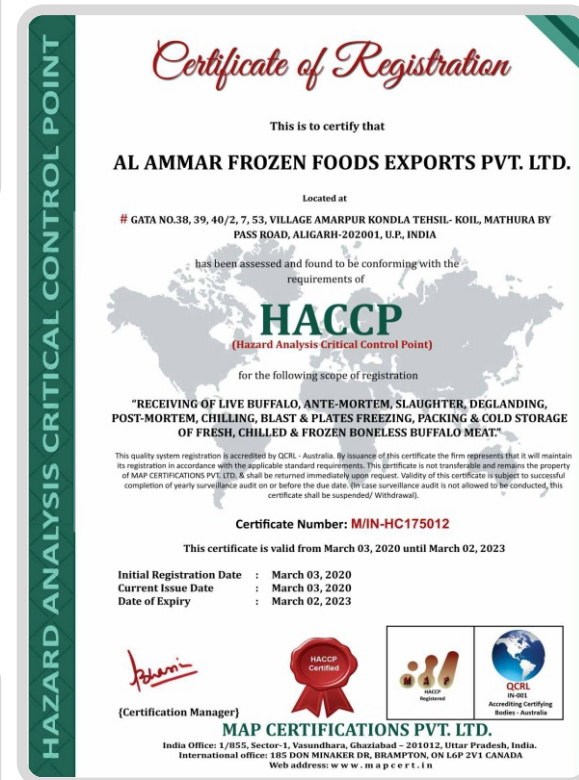
Our abattoir implements HACCP & conforms to the quality management system standard ISO 22000:2018 ISO 9001:2015.

Al Ammar Frozen Food Exports Pvt. Ltd. - APEDA Plant No. 197, is now one of the Indian frozen Meat suppliers that export the best quality product with international standards and specifications to 64 Countries in Middle East, Asia, West & North Africa and CIS countries including UAE, Iraq, Iran, Saudi Arabia, Jordon, Bahrain, Kuwait, Lebanon, Qatar, Oman, Bahraain, Yemen, Malaysia, Myanmar, Vietnam, Algeria, Egypt, CIS & African Countries.

OUR BRANDS



Certificates



Production Process (Buffalo)

Lairage:

Animals are kept for at least 24 hrs. Inspection carried out by Govt. veterinary Doctor.



Halal:

As per Islamic Shariat



Carcass Chiller:

Holding for 24 hours at 0 to 4 degree PH value to reduce between 5.5/6



Storage:

Cold Storage temperature is maintained at -18°C or above



Frozen Packing Area:

Hall temp is maintained at less than 15 degree celsius



Fresh Packing Area:

Hall temp is maintained at less than 15 degree celsius



Laboratory

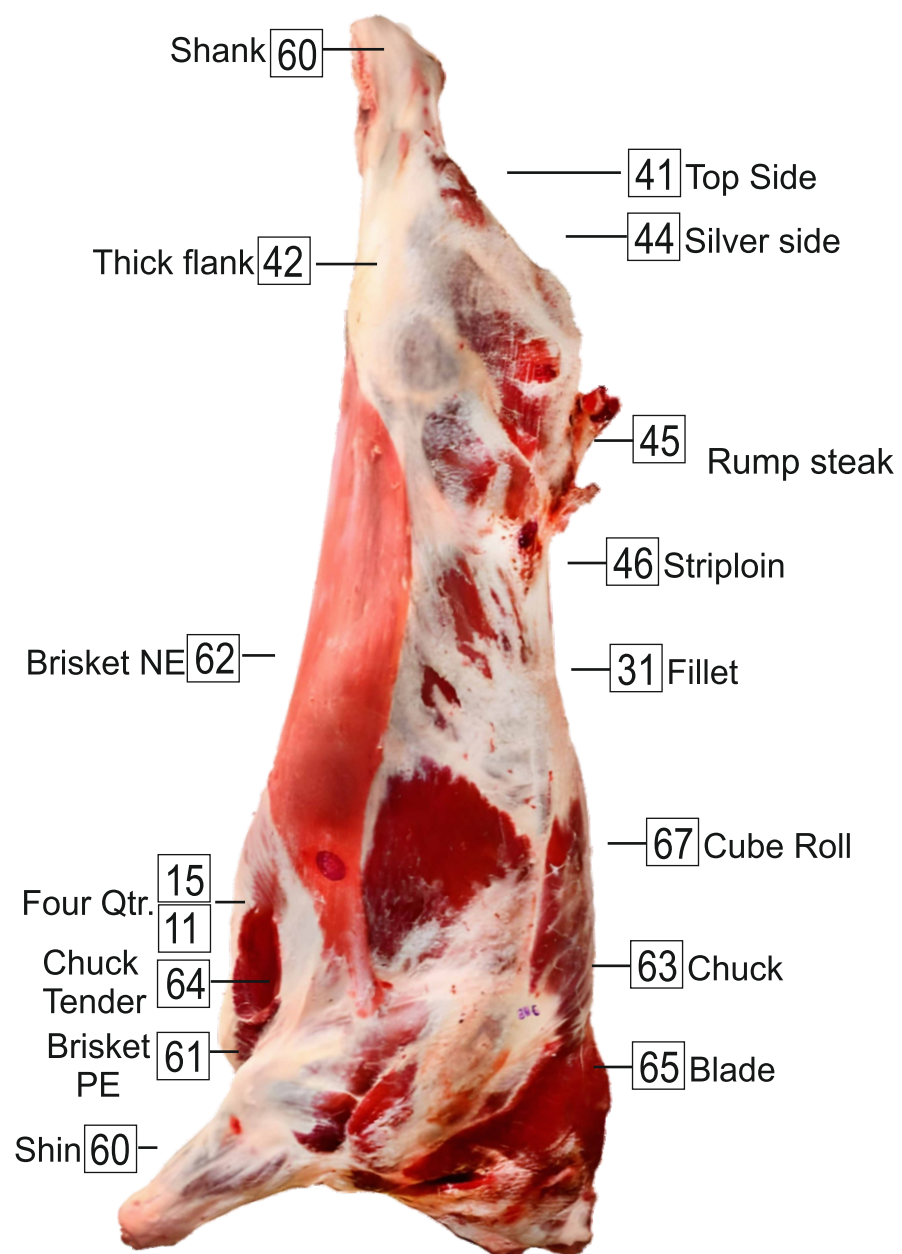


Deboning Area:

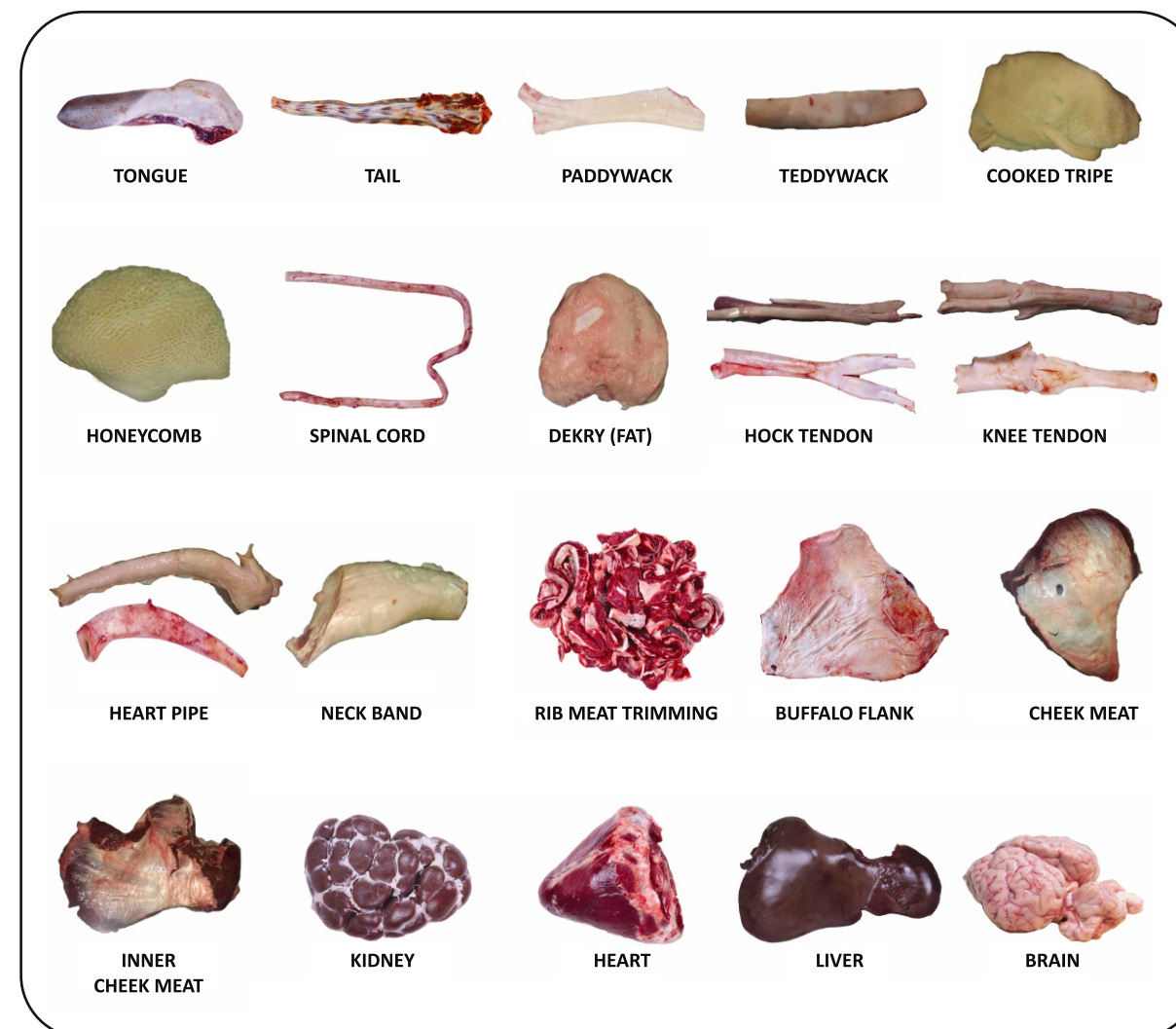
Hall temp is maintained at less than 15 degree celcius



BUFFALO MEAT PRODUCTS & THEIR CLASSIFICATION



BUFFALO OFFAL PRODUCTS & THEIR CLASSIFICATION



VEAL MEAT PRODUCTS & THEIR CLASSIFICATION

