



halal.company

Closed production cycle
Own meat herd
Quality control at all stages
Certified products





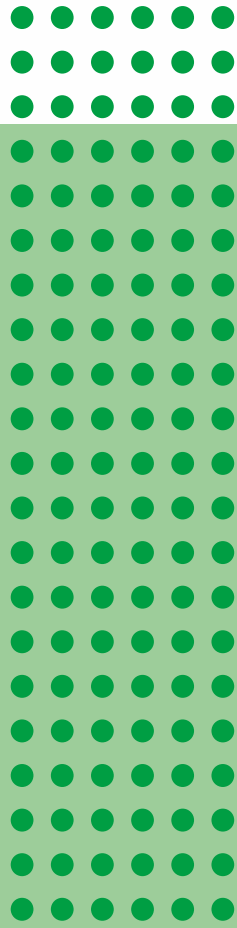
1,050 square meters of modern production space built according to the most progressive world standards

10,000 square meters of farmland free range and balanced feeding of Aberdeen Angus

250 heads of bred meat herd own raw material for marbled beef

700 hectares of pastures free grazing of the best meat breed





10 tons of halal beef per day/
turkish slaughter line

20 types
of high-quality products

quality control at all
stages of production

Halal and HACCP
certification
of all products

4
refrigerators

+1
shock freezing chamber

+1
freezer-preservation
of product quality





PRODUCT CATALOG

Halal Meat



PRODUCT CATALOG

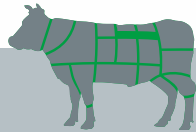
Halal Meat

BONELESS BEEF MEAT

TENDERLOIN



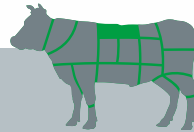
GRADE
TOP



ENTRECOTE



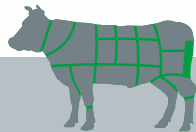
GRADE
Prime



EYE ROUND



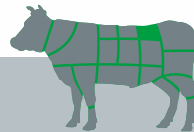
GRADE
Prime



STRIPLOIN



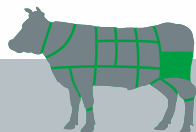
GRADE
Prime



KNUCKLE



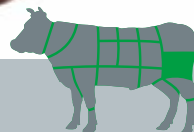
GRADE
Prime



SILVERSIDE



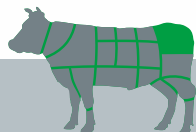
GRADE
Prime



RUMP



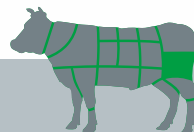
GRADE
Prime



TOPSIDE

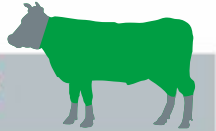


GRADE
Prime



BEEF BONE

in half carcasses and quarters



CATEGORY

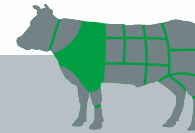
First

BEEF SHOULDER



GRADE

First

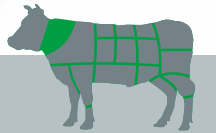


BEEF NECK



GRADE

First

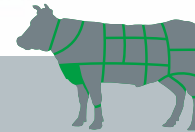


BRISKET



GRADE

First

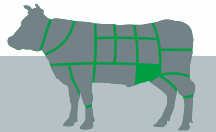


BEEF FLANK



GRADE

Second

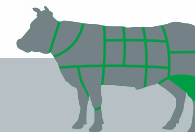


BEEF SHANK



GRADE

Second

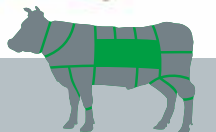


INTERCOSTAL BEEF



GRADE

Second



BEEF MEAT in blocks



GRADE

Prime

GRADE

First

GRADE

Second

BEEF MEAT IN BLOCKS

single-grade deboning



frozen /
individual vacuum pack



storage period 365 days /
storage temperature
from -18° to -20° C