

## OUR MAJOR IMPORTING COUNTRIES



### CONTACT US

**AL-SUPER FROZEN FOODS PVT. LTD.**

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# APEDA NO. 201



# AL SUPER

FROZEN FOODS PVT LTD

# SLAUGHTERING LINE



Our integrated state of the art meat processing plant is equipped with most modern equipments and latest technology enabling us to meet GMP (Good Manufacturing Practices) protocols to ensure quality production.



# CHILLER ROOM

We make every endeavor to supply quality production by our qualified professionals, well trained workers and administrative personnel. We strive for continuous up gradation and regularly impart training to workers on hygiene and sanitation norms. the animals are slaughtered strictly as per the Halal & Sharia rites of Islam.

**DEBONING HALL**



**PACKING**



**Lairage**



**In - House  
Laboratory**

# Products

## Buffalo Fore Quarter



Chuck Tender



Sin & Shank



Sliced Forequarter

## Buffalo Fore Quarter

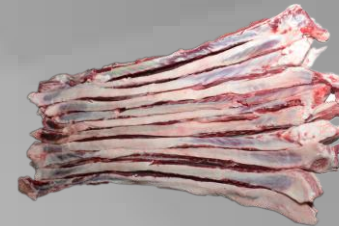


Brisket



Cube Roll

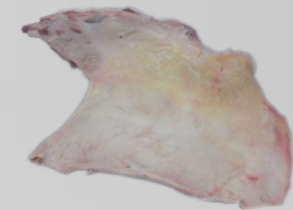
## Rib Trimmings



## Buffalo Fore Quarter



Neck



Flank



Shoulder

## Buffalo Hind Quarter



Thick Flank



Tenderloin



Striploin

## Buffalo Hind Quarter



Top Side



Silver Side



Rumpsteak

## Veal



Veal Leg



Veal Tenderloin



Bobby Veal

# Products

# AL SUPER FROZEN FOODS PVT LTD

Incepted in the year 1997, we, at Al-Super Frozen Foods Foods have etched a special position for ourselves in the Frozen Food industry.

We, at Al-Super Frozen Foods have most modern abattoir cum meat processing plant at Unnao, in the state of Uttar Pradesh in North India, known for its best Murrah Breed of buffaloes producing quality buffalo meat.

The modern abattoir has been set up with latest state-of-art technology. The plant is certified for HACCP, ISO 9000 and ISO 22000 and follows all the guidelines of GMP and GHP to ensure highest degree of hygiene, sanitation and phytosanitary requirements. Besides, the plant has in-house R&D Laboratory to monitor quality and safety of the meat.

Naturally fed disease free animals are procured from the disease free zone of 100 km around the plant from the farmers which are rested for 24 hours in the resting pen. Ante-mortem and post-mortem inspections are carried out by the highly trained Veterinarians. Genuine Halal slaughter method is followed as per the Islamic Shariat.

We, as a team, persistently endeavor to incorporate the latest developments and innovations in the sphere of processing, freezing, packaging and quality management to produce the highest quality of halal bovine deboned, deglarded frozen meat.

Most segments of our plant are fully automated enabling us to meet GMP ( good manufacturing practices) protocols which not only helps us effectively maintaining the hygiene and sanitation but automation on various stages helps us in reducing the processing and packing time thus the products remain fresh while processed. The whole manufacturing process is environment friendly.

Most modern equipment and latest technology at our plants ensure quality and safe production under the supervision of qualified professionals, well trained workers and administrative personnel. We strive for continuous up-gradation and regularly impart training to workers on hygiene and sanitation norms.

Al-Super Frozen Foods is having ten divisions, namely Lairage, Abattoir, Chilling, Deboning, Packaging, Freezing, Loading, Quality Controlled Laboratory, Rendering and Effluent Treatment.

## PACKAGING

The meat products are packed in the best food grade packing materials. The assorted meat products are packed following the standard practices of packing and are tailored to customer's needs. We export our meat products to most global destinations including all West African, CIS, Middle East, Egypt, South-East Asian and Far Eastern Countries. The meat products are directly supplied at highly competitive prices principally to direct importers, catering industry, supermarkets and wholesalers.

All the cartons and packages are labeled with a refrigeration statement specifying the required temperature of storage and the type of product being handled.

Moreover, all the packaged frozen meat products are marked with the details of expiry date, freezing date etc. All our products are certified by the concerned omniscient authorities for hygiene standards, storage conditions and abattoir conditions.

## Following are the few reasons why we have been able to consolidate our foothold in the industry:-

- Hygienic and fresh products
- Meat products derived from healthy and well-bred livestock
- Cross check procedures to highlight ingenuities in the livestock
- Stocks available throughout the year of any quantity
- Sophisticated inventory where the nutrients of the products are protected
- Strategically planned procedures to meet with the stipulated time frame for deliveries
- Strong logistics support for anytime anywhere transportation

## CUSTOMER DRIVEN PHILOSOPHY

Our commitment to total quality extends to all layers of the organization, empowering every individual from Processing, to Packing, to service and support to anticipate and meet our customers' requirements. The result of this customer-driven quality philosophy is the relentless pursuit of innovation for the continual improvement of our processes.

## BY PRODUCTS

As an integrated plant, in addition to processing prime products of buffalo meat, we also produce edible quality offals for house hold consumption and sterilized meat cum bone meal for poultry and tallow for industrial use.

QUALITY CERTIFICATION

