



PREMIER[®]

PRODUCT BROCHURE

**TENDER
MUTTON
PREMIUM
HYGIENIC
LAMB
MEAT
RICH
PROTEIN
LESS CALORIES
QUALITY
LEGACY**



MUMBAI MEAT COMPANY (MMC) is born and enriched by the rich legacy of Allana, that has always been a hallmark of quality & trust, globally.

MUMBAI MEAT COMPANY endeavors to serve the finest quality premium meat in the Indian market.

Our brand - PREMIER[®] offers a wide variety cuts in Mutton, specially designed to suit the pallet and preferences of the Indian consumers.



ISO 9001:2008 - Certified Quality Management System (QMS). It ensures we deliver quality products consistently to our customers on time.



ISO 14001:2004 (Environmental Management System) and OHSAS 18001:2007 (Occupational Health and Safety Management System).



Food Safety Management System (HACCP) standard i.e. FSSC 22000:2013 (Food Safety System Certification). This certification is recognized by the Global Food Safety Initiative (GFSI) and demonstrates our company's robust Food Safety Management System that meets the requirements of customers and consumers.



Our adherence to strict International Quality Standards has enabled us to become India's leading exporter.



Frozen & Fresh



We choose the right livestock from disease free zones created by the government around the plants.



Panel of highly qualified and experienced veterinarians, microbiologists and food technologists to adhere to strict quality regimen



Proper tagging of livestock for traceability



Skilled butchers who scientifically separate different cuts



DETAILED ante mortem examinations & complete post mortem for wholesomeness before being chilled



Huge cold store capacity to store more than 50000 MTs of frozen product at strategic locations across India



pH value is lowered to below 6 to achieve fresh tenderness in the meat



Specially designed imported trucks, which are temperature controlled, carries the meat at -18°C, maintaining the freshness and hygiene quality



Plate freezing or blast freezing to bring down the core temperature to less than minus 18 degree Celsius



PREMIER®

PREMIUM RANGE OF DELECTABLE MUTTON

With our 50 years of Meat expertise, PREMIER® Mutton Cuts is the most popular and trusted range created for the Indian consumers. These products are known for their taste & tenderness, and are rich sources of Protein, Iron, and Vitamin B12, important for the growth and development of the human body.

Only the finest quality Mutton is carefully sourced and thoughtfully cut to suit various preparations. The cuts are authentic, and uniform for consistent cooking time, every time!

PREMIER® Mutton Cuts are a delicacy that melts in the mouth. So go ahead and try out the range of supreme quality mutton that is made to *Celebrate every occasion!!*



RICH IN QUALITY PROTEINS



LOW IN CALORIES



RICH SOURCE OF POTASSIUM



RICH SOURCE OF IRON



**PRESENCE OF VITAMIN B12 AND
OTHER MICRONUTRIENTS**

7 WONDERS OF PREMIER®



**FULLY
INTEGRATED
FACTORY**



MUTTON BIRYANI CUTS



Pack Size: 450gms

Carton Packing: 450gms x 20

Packaging: Gusset Pouch with Tray

MUTTON DELICATE CHOPS



Pack Size: 450gms

Carton Packing: 450gms x 20

Packaging: Gusset Pouch with Tray

RETAIL RANGE

MUTTON CURRY CUTS



Pack Size: 450gms

Carton Packing: 450gms x 20

Packaging: Gusset Pouch with Tray

MUTTON BONELESS CUBES



Pack Size: 450gms

Carton Packing: 450gms x 20

Packaging: Gusset Pouch with Tray

MUTTON MINCE



Pack Size: 450gms

Carton Packing: 450gms x 20

Packaging: Tubular Poly Pack



PREMIER®

MUTTON INSTITUTIONAL RANGE



MUTTON BONELESS CUBES

Pack Size: 1kg
Carton Packing: 1kg x 20 Packs

ENERGY 133kcal	PROTEIN 22.04g	CARBOHYDRATE <0.1g	FAT 4.95g	IRON 2.53mg



MUTTON CURRY CUTS

Pack Size: 1kg
Carton Packing: 1kg x 20 Packs

ENERGY 129kcal	PROTEIN 22.16g	CARBOHYDRATE <0.1g	FAT 4.95g	IRON 2.48g



MUTTON BIRYANI CUTS

Pack Size: 1kg
Carton Packing: 1kg x 20 Packs

ENERGY 129kcal	PROTEIN 22.16g	CARBOHYDRATE <0.1g	FAT 4.48g	IRON 2.48mg



MUTTON DELICATE CHOPS

Double Bone Delicate Chops

Pack Size: 1kg
Carton Packing: 1kg x 20 Packs

ENERGY 131kcal	PROTEIN 22.17g	CARBOHYDRATE <0.1g	FAT 4.91g	IRON 4.13mg



MUTTON MINCE

Pack Size: 1kg
Carton Packing: 1kg x 20 Packs

ENERGY 134kcal	PROTEIN 21.86g	CARBOHYDRATE <0.1g	FAT 5.12g	IRON 5.54mg

MORE MUTTON RANGE

MUTTON NAVY CURRY CUTS

Pack Size: 1kg
Carton Packing: 1kg x 20 Packs

MUTTON STANDARD CURRY CUT

Pack Size: 1kg
Carton Packing: 1kg x 20 Packs

MUTTON KIDNEY FAT

Pack Size: 1kg
Carton Packing: 1kg x 20 Packs

MUTTON SHANK

Pack Size: 5kg
Carton Packing: 5kg x 04 Packs

MUTTON BONELESS STRIPS

Pack Size: 1kg
Carton Packing: 1kg x 20 Packs

PREMIER[®]

FRESH CHILLED

FRESH FROM THE FARM!

Healthy. Hygienic. Heavenly.

The best quality meat is supplied to you, which is absolutely antibiotic residue-free, fresh from the farm and carefully processed.

PREMIER[®] whole carcass is the best choice for all your meat requirements.



Hygienically Processed

Best hygiene practises with international quality standards are used for meat processing, that keeps the meat fresh and healthy.










Hygienically Delivered

Specially designed imported trucks, which are temperature controlled, carries the meat at 0-4 °C, maintaining the freshness and hygiene quality.



CHOOSE PREMIER® OVER THE WET MARKETS. HERE'S WHY!

	WET MARKET	PREMIER®
 Hygienic conditions	Extremely poor and unhygienic	Best hygiene practices as per international standards, wrapped in a muslin cloth
 Contamination	Unsanitary conditions in the market makes the meat prone to various contaminations	Pristine and sanitary environment keeps the meat healthy and fresh
 Malpractices	Selling fake meats and prohibited animals which can cause serious health damage	Meat comes with Allana guarantee and quality assurance
 Wastage	High wastage and cleaning required. Low yield and trimming required	Scientifically processed to ensure least wastage. Does not require further cleaning. High yield
 Transportation	Unreliable transportation and unhygienic conditions, without maintaining the freshness at the right temperature	A specially designed truck will carry the meat at 0 to 4 °C (chiller), maintaining the freshness and hygiene
 Pricing	Inappropriate weight measurements and irregular pricing	Precise weight, every carcass will be tagged with the exact weight and will be priced accordingly.
 Billing	No proper bill system available	System generated bills will be provided



PREMIER[®]

TRUSTED BY TOP CHEFS ACROSS THE GLOBE!

Our meat is exported in almost every part of the globe. The top hotels and restaurants have trusted our quality for over 50 years! We assure you that our meat is processed with the highest quality standards to deliver you nothing but the BEST!!

PREMIER[®]

PARTNER WITH US TO ENJOY THE UNIQUE ADVANTAGES



**EXPORT
QUALITY**



**ISO CERTIFIED
PROCESSING**



**HAACP CERTIFIED
PROCESSING**



**BEST
VALUE**



**BEST
SERVICE**



**HALAL
MEAT**



For orders and queries, please contact



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