







HYGIENIC FRESH GUARANTEED Meat on wheels (M.O.W) is a unique initiative by Allana Processed Food Division for retailers and wholesalers across the country. M.O.W will bring to you the best quality and highest standard Sheep & Goat Meat which will be the best sellers for your consumers.

Every morning, the meat on wheels truck will provide you with the best quality Halal meat- as per your order at your doorstep. All you need to do is call up our customer care number / Sales manager and share your detailed order.

The best quality meat will be supplied to you, which is absolutely antibiotic residue-free, fresh from the farm, and comes along with the Allana Guarantee.

Our proposition of the 7 wonders of the brand - with 150 years of Legacy, meat expertise, extremely hygienic, process orientation, and importance of quality is what we have to offer.



## ADVANTAGES OF BEING A PARTNER:

















## CHOSE US OVER THE WET MARKETS, HERE'S WHY?

	WET MARKET	M.O.W
Hygienic conditions	Extremely poor and unhygienic	Best hygiene practices as per international standards
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 damage	Meat comes with Allana Guarantee and quality assurance
Transportation	Unreliable transportation and unhygienic conditions	A specially designed truck will carry the meat (wrapped in a muslin cloth) at 0 to 4°C, 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. Weight machines will be carried additionally for rechecking while buying
Billing	No proper bill system available	System generated bills will be provided





## **ABOUT THE GROUP**

Established in 1865, the Allana Group is the largest producer & exporter of high-quality Halal meat products to over 70 countries. Our products are processed in an extremely modern meat processing facility adhering to the most stringent and best hygiene standards.

While our certification includes ISO 9001, ISO 22000 & HACCP Certification, we are known internationally as well for our quality products across more than 70 countries.

