

**AL-DUA**



FOOD PROCESSING PVT. LTD.





AL DUA FOOD PROCESSING PVT.LTD. IS A COMPANY KNOWN FOR ITS GENUINE HALAL QUALITY MEAT IN VARIOUS COUNTRIES WHICH IMPORT MEAT FROM INDIA. THE COMPANY IS A LEADER IN MEAT SECTOR AND ITS ALL BRANDS ARE POPULAR WITH CONSUMERS.





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**FOOD PROCESSING (P) LTD.**

**VILL. AMARPUR KODLA, ALIGARH (UP)**

# INTRODUCTION

Company is committed to doing the best for achieving the best and for which it has adopted the most befitting policies, programs and practices.

The company is committed to produce wholesome halal meat under hygienic conditions by following international standards for quality and food safety which meet the requirements of the regulators and customers. The company puts in tremendous efforts towards providing the consumers with a wide range of nutritious and wholesome meat products. The products of our company are popular amongst customers pan globally in South East Asian CIS, Far East and Middle East countries. We offer a wide range of genuine Halal Buffalo meat products.





## WORLD CLASS FACILITY

AL DUA FOOD PROCESSING PVT. LTD. HAS ESTABLISHED A WORLD CLASS STATE OF THE ART INTEGRATED MODERN ABATTOIR – CUM – MEAT PROCESSING PLANT, FOR PRODUCING “HALAL MEAT”, WHICH IS LOCATED IN INDIA’S STATE OF UTTAR PRADESH AT AMARPUR IN DISTRICT ALIGARH.

The company has 40 acres of land on which the plant including different components integral to the Quality Management System and HACCP have been built. The site is away from airport, local housing, polluting industries, obnoxious odour, dust and smoke.

To facilitate production of an excellent quality halal meat free from diseases and contamination the plant is equipped with pre-requisite design, layout and machinery. For us the improvement of infrastructure and skills of our employees is a dynamic process.

The company has adopted food safety management system by implement Food Safety Management System (FSMS) ISO 22000: 2005 coupled with Hazard Analysis Critical Control points (HACCP). The FSMS and HACCP adopted by the company are aligned with the CODEX guidelines and other international regulations.

Additionally the company is highly adaptive to the needs, if any, of the importing country so as to implement their process, product and packaging requirements.



# HIGHLIGHTS

## OF THE INTEGRATED ABATTOIR

The livestock in India is free from Rinderpest BSE and CBPP. The healthy buffalo are sourced by the company which are reared under natural conditions. The animals are free from growth promoters and hormones. The buffaloes intended for meat production are rested and pre fasted in lairages and are subjected to ante mortem and post mortem inspections by qualified veterinarians.







The slaughtering is done as per the Islamic method of “Halal” under the supervision of a Halal Certification agency.

The integrated abattoir has a high-tech slaughter line from BANSS (Germany), a strong cold chain comprising of chillers, blast freezers, plate freezers and cold stores. The product processing areas are equipped to maintain necessary temperatures as stipulated by regulations and process requirements. The civil Structure and the material used are durable, impervious and sufficiently resistant to wear, tear and corrosion.

For safety and quality of meat, the plant is equipped with adequate means of refrigeration. The plant has sufficient number of plate freezers, blast freezers and cold stores for proper processing, handling and storage of the finished products.

The unit is equipped with an Effluent Treatment plant (ETP) and a Rendering Plant. The Water supply of hot and cold potable water is guaranteed.

A well equipped laboratory is available in the plant. This laboratory has competent staff to conduct the necessary analysis. The effectiveness of the Quality Management System, the GMP and the HACCP is evaluated by monitoring results of the tests conducted at different stages. A detailed Quality Assurance plan (QAP) has been implemented at AL DUA FOOD Processing Pvt. Ltd. Through it's in – house laboratory and routine validations from the external accredited laboratory.

## OUR BRANDS ARE OUR STRENGTH

- We offer genuine Halal Meat.
- We offer quality
- We are known for excellence.
- We deliver truly delicious Halal Meat.
- We are favourites in Various countries.
- We are buyer's choice in all overseas markets.



## Awards won by us are testament of:

- Our quality products
- Customer Satisfaction and praise earned by us.
- The fact that we are leaders in Quality Halal Meat.

But we refuse to rest on our laurels and would continue to strive to provide even better products.

## CORPORATE SOCIAL RESPONSIBILITY

AL Dua Food processing Pvt. Ltd. is alive to its social responsibility and over the years has been allocating resources for the welfare of the livestock and farmers. It engages in taking care of and welfare of rural society especially for the education and health of the children and women. A number of welfare activities undertaken in the rural areas of the region. For Al Dua Food processing Pvt. Ltd., the corporate social responsibility is a key area of its overall growth strategy.

AL Dua Food processing is an environmentally responsible organization. The company uses environmentally friendly technologies in all its operations.



# PRODUCTS



**TOP SIDE**



**KNUCKLE**



**SILVER SIDE**



**RUMP STEAK**



**TENDERLOIN**



**STRIPLOIN**



**CHUCK TENDER**



**BLADE**



**BRISKET**



**CUBE ROLL**



**CHUCK ROLL**



**FOREQUARTER**



**HEEL MUSCLE**



**SHIN SHANK**



**FLANK**

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## FOOD PROCESSING PVT. LTD.

### ADMINISTRATIVE & MARKETING AL DUA FOOD PROCESSING PVT. LTD.

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**PLANT NO. 140**