

COMPANY PROFILE



AL-REHMAN
MEAT PROCESSORS (PVT) LTD.

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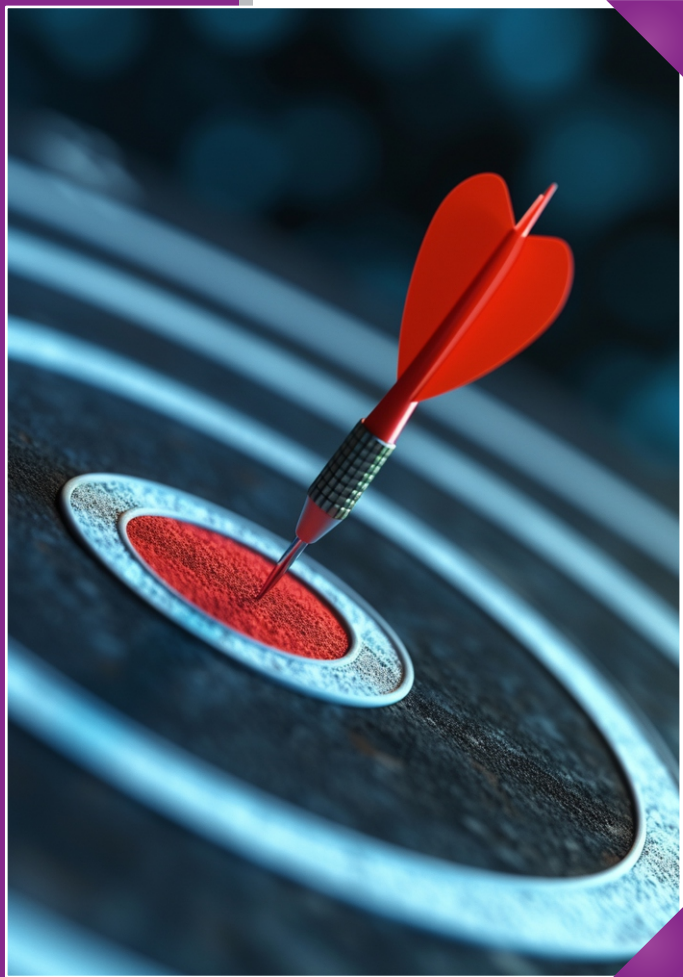
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COMPANY INTRODUCTION

Al-Rehman Meat Processors (Pvt.) Ltd. is a premier meat processing company in Pakistan, dedicated to providing high-quality halal meat products. The company operates with a focus on modern processing techniques and strict adherence to international food safety standards.



VISION

To become a leading and globally recognized meat processing and export company by delivering premium quality halal meat products, maintaining the highest standards of hygiene, food safety, animal welfare and building long-term trust with customers worldwide.

MISSION STATEMENT

Our mission is to provide high-quality and hygienically processed halal meat that meets Sanitary & Phytosanitary (SPS) & international food safety standards. We are committed to implementing modern halal slaughtering and processing techniques, maintaining strict quality control standards and ensuring ethical and humane animal handling.

CORE VALUES

The company is built on a foundation of integrity, quality, and strict adherence to halal principles. We prioritize animal welfare, food safety, and transparency in all our operations to build lasting trust with our stakeholders.



CHAIRMAN'S MESSAGE

Welcome to Al-Rehman Meat Processors (Pvt.) Ltd. Since our establishment in 2008, our goal has been to provide high-quality halal meat and its products while maintaining the highest standards of hygiene, food safety and professionalism.

We are committed to modern processing practices and strict quality control to ensure our products meet both national and international standards. We continue to strengthen our presence in global markets while building long-term relationships with our valued customers and partners.

We sincerely thank our customers and team members for their trust and continued support as we strive for excellence and sustainable growth.

CHAIRMAN
Al-Rehman Meat Processors (Pvt.) Ltd.

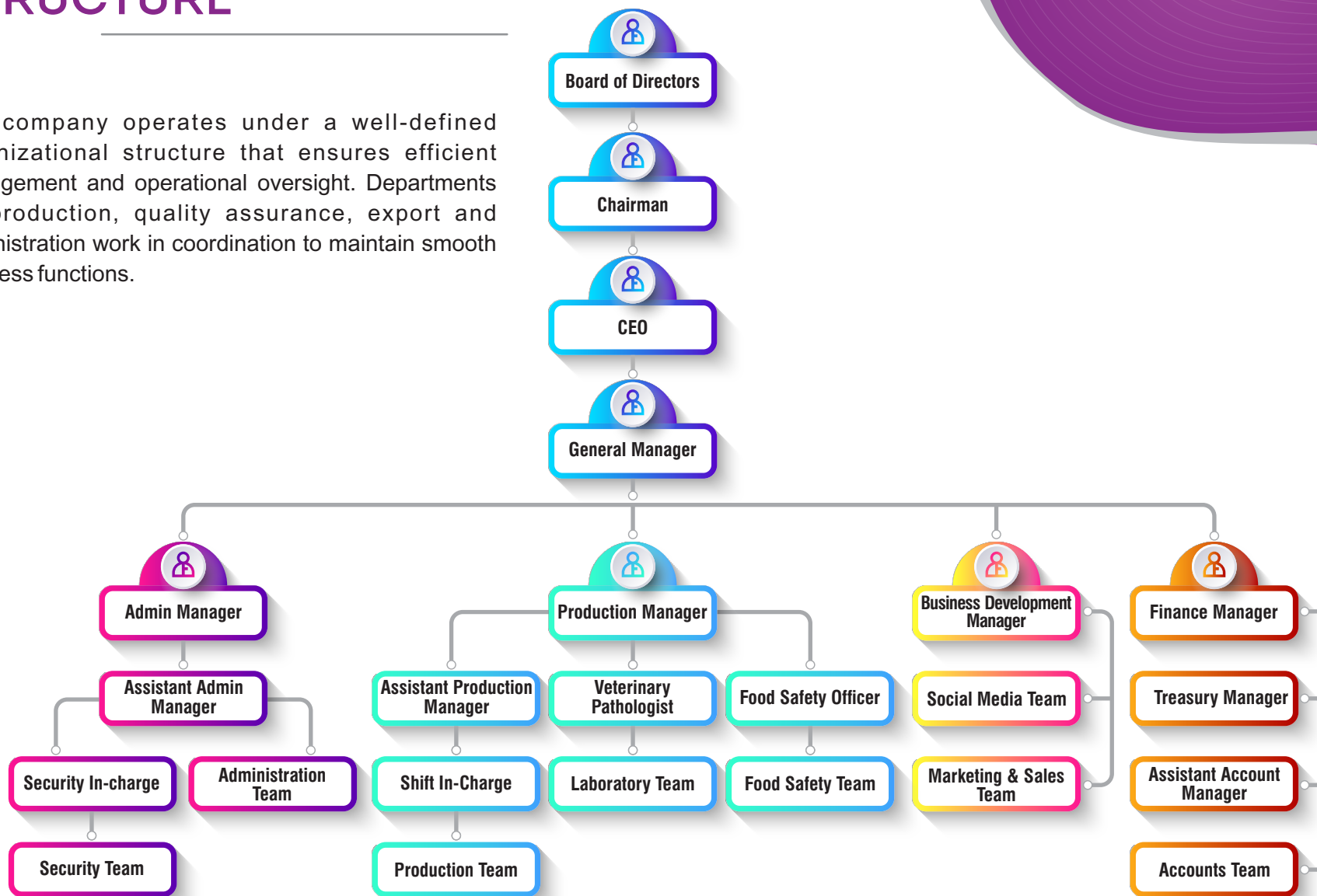
HISTORY & ESTABLISHMENT

Al-Rehman Meat Processors (Pvt.) Ltd. was established in January 2008. It is located in Lahore, in the province of Punjab, Pakistan. The company has steadily grown into a trusted name in the meat processing industry. Since its establishment, Al-Rehman Meat Processors has been committed to delivering high-quality meat processing and export services to its valued customers. Through strict quality standards, modern processing practices, and a dedication to customer satisfaction, the company has built a strong reputation in both local and international markets.



ORGANIZATIONAL STRUCTURE

The company operates under a well-defined organizational structure that ensures efficient management and operational oversight. Departments for production, quality assurance, export and administration work in coordination to maintain smooth business functions.



CERTIFICATIONS & REGULATORY COMPLIANCE

GOVERNMENT REGISTRATIONS

The company is fully registered with the relevant government bodies, including the Punjab Food Authority (PFA), Animal Quarantine Department (AQD) and the Securities and Exchange Commission of Pakistan (SECP). These registrations affirm our commitment to operating within the legal framework.

HALAL CERTIFICATION

We hold official Halal certification from the Pakistan Halal Authority and other recognized Halal Certifying Bodies. This certification guarantees that our slaughtering and processing methods comply strictly with Islamic principles.

ISO CERTIFICATIONS

Our facility is certified under international standards including ISO 14001:2015 EMS (Environmental Management System), ISO 22000 for Food Safety Management and ISO 9001 for Quality Management. We also implement HACCP principles to ensure systematic hazard control throughout production, from raw material procurement to processing, distribution and consumption.

EXPORT LICENSES & INTERNATIONAL ACCREDITATIONS

We possess all necessary export licenses to facilitate smooth international trade. Our accreditations from global food safety authorities demonstrate our capability to meet the import requirements of various countries.

COUNTRY-SPECIFIC APPROVALS

We have obtained specific market approvals from regulatory bodies in key regions, including the GCC states, Ministry of Climate Change & Environment (MOCCA), UAE and the Saudi Food and Drug Authority (SFDA). These approvals underscore our readiness to serve discerning international markets.



وزارة التغير المناخي
والبيئة
MINISTRY OF CLIMATE CHANGE
& ENVIRONMENT

INFRASTRUCTURE & FACILITIES



LOCATION & ACCESSIBILITY

Our processing plant is strategically located approximately 4 kilometers from Manga Raiwind Road in Lahore, providing excellent connectivity for logistics and transportation. This location allows for efficient distribution to both domestic and export markets.



LAND AREA & PLANT LAYOUT

The facility spans a total area of 24281.14 square meters. This expansive layout is designed for an efficient workflow, housing dedicated areas for slaughtering, processing, storage, and quality control.



SLAUGHTERING CAPACITY

Our plant has a substantial daily slaughtering capacity for both large animals (cattle/buffalo/camel) & small ruminants (sheep/goat). This results in a considerable overall volume, enabling us to efficiently support high-demand requirements with consistency and reliability.



PROCESSING UNITS/SLAUGHTERING LINES

We operate dedicated Production lines for mutton, beef, and camel meat to ensure product integrity and hygiene. Each line is designed to handle specific species with specialized equipment and trained personnel.



COLD STORAGE FACILITIES

Our facility is equipped with an integrated cold storage and blast freezing system designed to accommodate high-volume throughput. This infrastructure supports the preservation of large consignments of meat under optimal conditions, thereby maintaining product integrity and ensuring compliance with supply chain continuity standards.



LAIRAGES

Our spacious lairage areas are designed to accommodate a large number of both large and small ruminants. These facilities provide appropriate resting conditions for livestock prior to processing, in full alignment with established animal welfare standards.



LABORATORY & QUALITY CONTROL UNIT

The on-site laboratory is equipped to conduct rigorous microbiological and chemical testing at various production stages. This in-house quality control unit ensures that all products and production environment meet our strict safety and quality specifications.

PRODUCTS PORTFOLIO

BEEF PRODUCTS

We offer a comprehensive range of high-quality beef products sourced from healthy livestock. These products are available in various cuts to suit the needs of retail, food service, and industrial clients.

MUTTON / LAMB PRODUCTS

Our mutton and lamb products are known for their tenderness and flavor, derived from carefully selected animals. We provide both standard and customized cuts to meet diverse culinary requirements.



CAMEL MEAT PRODUCTS

We also offer premium camel meat, a high-demand product in various export markets. Our camel processing line ensures the same level of hygiene and quality as our other meat categories.

OFFAL & BY- PRODUCTS

In addition to prime cuts, we process a variety of offal and by-products to maximize value and reduce waste. These products are processed and packaged under the same stringent quality controls.





PRODUCTION PROCESS

ANIMAL SOURCING & TRACEABILITY

Our animals are sourced from trusted local suppliers and farmers, maintaining a robust animal health, sanitary and phytosanitary (SPS), animal welfare and traceability system. This ensures that every product can be traced back to its origin, reinforcing our commitment to quality and accountability.



ANTE-MORTEM & POST-MORTEM INSPECTION

All animals undergo thorough ante-mortem inspections by qualified veterinarians to ensure that they are healthy and disease-free for processing. Post-mortem inspections are conducted to verify the wholesomeness of the carcass before further processing.

HALAL/ZABIHA SLAUGHTERING PROCESS

Our slaughtering process strictly adheres to Halal/Zabiha principles, encompassing steps such as dehiding, evisceration, and cutting. Each step is performed with precision to maintain hygiene and product integrity.



PROCESSING & DEBONING

After slaughter, the meat is processed and deboned by skilled workers in a controlled, hygienic environment. This rigorous approach ensures optimal output and consistently high product quality.



CODES & E-TAGGING

We utilize codes and electronic tagging to enhance traceability throughout our supply chain. This technology provides customers with transparency regarding the product journey from farm to fork.



QUALITY INSPECTION

Quality inspections are integrated at critical control points throughout the production process. These inspections ensure that every batch meets our established standards for safety, composition, and presentation.



COLD CHAIN MANAGEMENT

A strong cold chain management system is maintained from processing to final delivery. This ensures that the product temperature is consistently controlled, preserving freshness and preventing spoilage.



PACKAGING & DISPATCH

Final products are packaged hygienically according to customer requirements and prepared for dispatch. Our dispatch area is organized to facilitate final meat quality inspection, efficient loading and timely shipment of orders.



QUALITY ASSURANCE & FOOD SAFETY

HACCP IMPLEMENTATION

We have fully implemented a Hazard Analysis & Critical Control Points (HACCP) system to identify and manage food safety risks. This systematic preventive approach is central to our food safety culture.



HYGIENE & SANITATION PROTOCOLS

Strict hygiene and sanitation protocols are enforced across the facility to prevent contamination. Regular cleaning schedules and employee hygiene practices are monitored to uphold the highest standards.

MICROBIOLOGICAL TESTING

Our quality control laboratory conducts routine microbiological testing to verify the safety of our products. These tests ensure that all meat meets the required microbial limits for safe human consumption.



PEST CONTROL MANAGEMENT

At Al-Rehman Meat Processors (Pvt.) Ltd. we maintain a strict & proactive pest control management system to ensure the highest standards of hygiene and food safety. Our facility is routinely monitored and treated by certified pest control professionals using approved and safe methods. We implement preventive measures, regular inspections, and detailed record-keeping to eliminate any risk of contamination. This ensures full compliance with national and international food safety standards.

EXPORT MARKETS



MAJOR EXPORT DESTINATIONS

We proudly export our products to key markets including:

- | | |
|--|--|
|  UAE |  IRAN |
|  SAUDI ARABIA |  AZERBAIJAN |
|  QATAR |  TURKMENISTAN |
|  KUWAIT | |
|  BAHRAIN | |
|  OMAN | |

Our presence in these regions reflects our commitment to meeting diverse international requirements.



LOGISTICS & SHIPPING PARTNERS

We collaborate with reputable logistics and shipping partners to ensure reliable and timely delivery of our products. These partnerships are crucial for maintaining the cold chain and fulfilling our export commitments efficiently.

CORPORATE SOCIAL RESPONSIBILITY



ANIMAL WELFARE

We are committed to apply humane animal welfare practices throughout the handling and processing stages. Our protocols are designed to minimize stress and ensure ethical treatment in accordance with international guidelines.

ENVIRONMENTAL PRACTICES

We strive to minimize our environmental footprint through responsible resource management. Our operations include efforts to conserve water and energy within our processing facility.



WASTE MANAGEMENT

Effective waste management practices are implemented to responsibly handle by-products and reduce environmental impact. We aim to convert waste into valuable resources where feasible.



FUTURE EXPANSION PLANS



CAPACITY EXPANSION

We plan to expand our processing capacity to meet growing global demand for our products. This includes potential upgrades to our facility and equipment to enhance efficiency.

NEW MARKET ENTRY STRATEGY

Our strategy includes entering new geographic markets by securing additional country-specific approvals. We are actively exploring opportunities to introduce our products to a broader range of international customers.

-  UZBEKISTAN
-  MALAYSIA



PRODUCT DIVERSIFICATION

We aim to diversify our product portfolio by developing value-added and ready-to-cook items. This initiative is designed to cater evolving consumer trends and provide greater convenience to our clients.

SPECIAL CUTS

We plan to expand our range of special cuts to serve niche market segments, such as premium restaurants and specialty retailers. This focus allows us to offer unique, high-margin products to our customers.





RICE EXPORT

In addition to Al-Rehman Meat Processors, we extend our expertise beyond premium meat to Pakistan's finest rice varieties. We export top-grade Basmati, Non-Basmati and all kinds of rice, sourced directly from trusted growers in Punjab. Each shipment meets strict international quality, grading, and phytosanitary standards. With reliable logistics and timely delivery, we serve markets across the Middle East, Europe, and Asia. Quality, consistency, and compliance are our promise in every grain.

FRUITS & VEGETABLES EXPORT

Al-Rehman Meat Processors also supplies fresh, farm-sourced fruits and vegetables from Pakistan's fertile regions. Our export range includes citrus, mangoes, potatoes, onions, and seasonal produce, handpicked for freshness and shelf life. All products are processed in hygienic facilities with proper cold chain management to retain taste and nutrition. We comply with global food safety and export regulations for trouble-free shipments. We ensure timely delivery for farm-fresh products from Pakistan to international market.






PLANT ADDRESS

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