



TRADING COMPANY

SHAHAB

MEAT



www.shahabmeat.com



ABOUT SHAHAB TRADING COMPANY



Shahab Group Activity:

Shahab Group is active in the field of exporting meat (sheep and cattle) in the form of hot carcasses, vacuum-packed, and frozen from Australia to the countries of the Persian Gulf and Iraq. Due to the lack of pastures and fertile agricultural lands and suitable geographical conditions for breeding various types of livestock to secure sources of raw protein, the Arab countries in the Persian Gulf and Iraq strongly need red meat and its types, and the markets of these countries are very active in consuming these products. Therefore, this group has decided to achieve success by branding with the assistance of Arad Branding Company to capture a portion of the red meat consumption market in these countries and generate revenues from this field in hard currency. This group has suppliers in Australia and various Australian states and thanks to the presence of advanced and regular air routes between Australia and the Persian Gulf countries (United Arab Emirates Qatar, Saudi Arabia etc.) as well as equipping meat-carrying aircraft with PVC pallets and meat refrigeration warehouses, the meat product is delivered halal to customers at their destination as quickly as possible after halal slaughter.



TRADING COMPANY
SHAHAB
MEAT



www.shahabmeat.com



TRADING COMPANY

SHAHAB MEAT



Red Meat:

Red meat is one of the richest food items consumed. These meats are rich in vitamins, minerals, and antioxidants that are essential for the body. Red meats contain various types of vitamins, which are provided through the breeding of various types of sheep, cattle, calves, and goats. It is considered one of the rich sources of protein needed by the human body. According to the weekly dietary regimen, it is recommended to consume red meat 3 to 4 times a week. Some people may not be interested in consuming lamb meat while others may not be interested in consuming veal. In this case, they can obtain their body protein by consuming various types of poultry, turkey, goose, and fish meats.



www.shahabmeat.com





TRADING COMPANY
SHAHAB
MEAT



Red Meat:

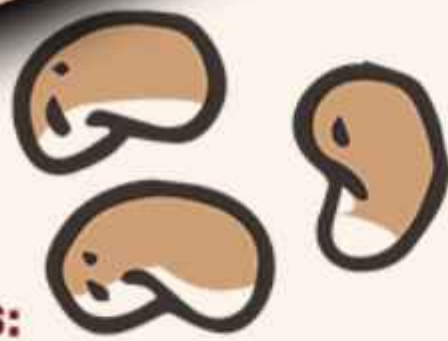
Despite the importance of consuming red meat in the diet and its essential and beneficial benefits to the body, excessive consumption can be harmful and may harm the body in the long run. The consumption of red meat is also important for the nervous system. It is used in recommended dietary regimens by nutrition experts and dietitians for a healthy diet or weight loss. However, for this reason, the amount of consumption should be carefully monitored in diets that rely heavily on meats and reduce fat and carbohydrate intake. Using diets that rely solely on meat and completely eliminate fat and carbohydrates sources is generally not considered a healthy approach to a diet.





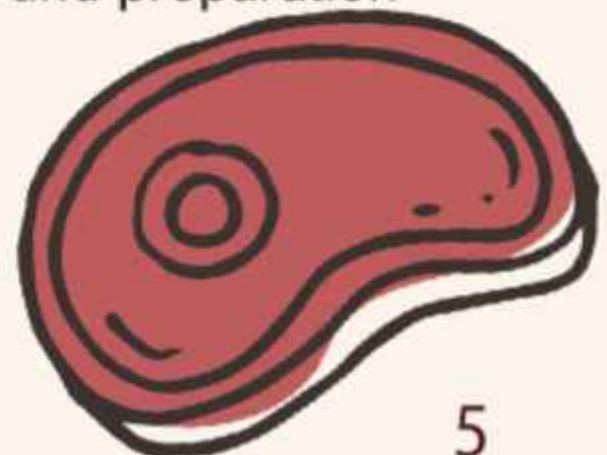
TRADING COMPANY

SHAHAB
MEAT



Vacuum Packed Meats:

Vacuum packed meats, also known as vacuum-sealed meats, are used to prevent spoilage of meats such as lamb meat, especially considering the considerable distance between exporting countries like Australia and destination countries such as the UAE, Qatar, Oman, and Iraq. This type of meat holds a special place in the market due to its usually reasonable price and is typically transported via sea freight and ships, a journey that commonly takes 30 to 35 days to reach the consumer. Vacuum packaging, one of the packaging, storage, and preparation methods, is employed for this purpose.



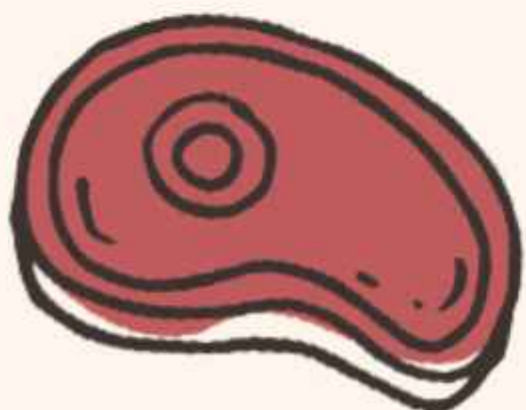


TRADING COMPANY

SHAHAB
MEAT

Why is good packaging for meat necessary?

Due to the long duration it takes to transport meat from Australia to the intended countries via sea freight, various packaging methods are used to preserve its quality during this period. The meat color should be light red, and a change in color to gray brown, or green indicates spoilage. For this reason, various packaging methods including different cuts and vacuum sealing, are used to maintain the quality and color of the meat and provide long-term preservation..



www.shahabmeat.com





TRADING COMPANY
SHAHAB
MEAT

Why is meat packaging necessary:

Preserving flavor and taste, as this method prevents changes in the quality of meat over a long period of time. Preventing the growth of bacteria and fungi due to the absence of oxygen and unfavorable conditions for the growth of bacteria and fungi. Providing long-term preservation, as the meat remains intact for several months without losing its flavor, taste, and color. Reducing the volume of meat, which helps in saving space during transportation and loading. Ease of transportation and mobility.



www.shahabmeat.com



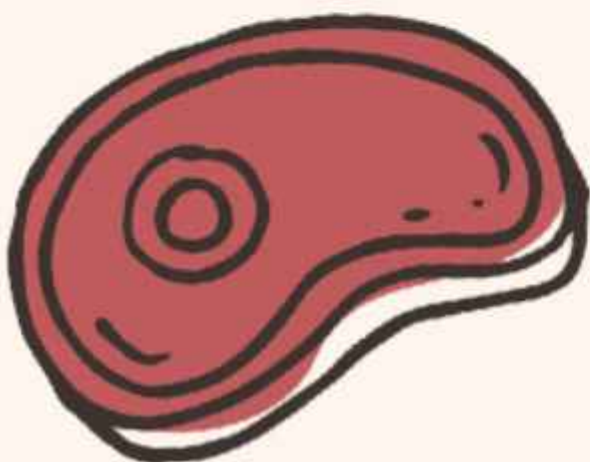


TRADING COMPANY
SHAHAB
MEAT



Storage duration of frozen meat and signs of spoilage:

The storage duration of lamb meat ranges from 3 to 4 months, while the storage duration of calf and cattle meat in a frozen state ranges from 6 to 12 months. Among the prominent signs of spoilage are a foul and unacceptable odor, softening of the meat texture, and wrinkling of its surface. After extracting the meat from the frozen state for use, it is better to place it in the refrigerator for 24 hours before cooking so that the ice melts slowly.



www.shahabmeat.com





TRADING COMPANY
SHAHAB
MEAT

Shahab Trading Company:

Shahab Trading Company operates in the field of exporting carcasses of sheep and cattle from Australia to countries in the Gulf region and Iraq, by providing warm, vacuum-packed, and frozen carcasses, with the aim of meeting the needs of these markets.



www.shahabmeat.com



TRADING COMPANY
SHAHAB
MEAT

