

## Please read the information about the Ukrainian manufacturer, which main activity is growing, slaughtering, processing and packaging of turkey poultry.

The company was certified as a HACCP body by the “Standart Global Quality Certificates” company (SGQC tm.) and as a HALAL body by the “International Halal Integrity Alliance” company (IHI Alliance tm.).

Company had implemented all HACCP management systems and are observing all HALAL requirements on our factories.

Project development, complete equipment with components, full-scale technical process development of a manufacturing unit was accomplished by the company of international fame «M.A.D. Corporation». Representatives of this company carried out training of enterprise specialists at the installed hi tech equipment.

No	Photo	Name of products	Packaging	Conditioning, Kg	Shelf life, days	Price FCA in \$ USA, 1 kg
<b>Products, frozen in common vacuum package</b>						
1		Turkey meat for soup (carcass)	Vacuum	~ 5 kg	360	1,09
2		Turkey drumstick	Vacuum	~ 5 kg	360	2,23
3		Turkey wing (whole)	Vacuum	~ 5 kg	360	2,28
4		Turkey wing meat without skin and bone	Vacuum	~ 5 kg	360	4,48
5		Turkey leg	Vacuum	~ 5 kg	360	4,02
6		Turkey drumstick meat without skin; bone; tendon.	Vacuum	~ 5 kg	360	4,37
7		Turkey breast	Vacuum	~ 5 kg	360	5,09
8		Turkey leg tenderloin	Vacuum	~ 5 kg	360	4,84
<b>Frozen whole turkey</b>						
1		Whole turkey	Polyethylene	~ 6- 18 kg	360	3,09

Products, frozen in individual vacuum package						
1		Turkey meat for soup (carcass)	Vacuum	From 0,6 to 1,2	360	1,19
2		Turkey drumstick	Vacuum	From 0,6 to 1,2	360	2,33
3		Turkey wing (ulna)	Vacuum	From 0,6 to 1,2	360	2,28
4		Turkey wing (humerus)	Vacuum	From 0,6 to 1,2	360	2,48
5		Turkey wing meat without skin and bone	Vacuum	From 0,6 to 1,2	360	4,58
6		Turkey leg	Vacuum	From 0,6 to 1,2	360	4,12
7		Turkey drumstick meat without skin; bone; tendon.	Vacuum	From 0,6 to 1,2	360	4,48
8		Turkey breast	Vacuum	From 0,6 to 1,2	360	5,19
9		Turkey leg tenderloin	Vacuum	From 0,6 to 1,2	360	4,94

All products are vacuum packed, placed in kraft cardboard boxes, frozen in shock freezing camera (the temperature inside the muscle doesn't exceed -16 degrees below zero), halal-certified.

### Attention!

Les prix sont préliminaires et ils sont soumis à une clarification obligatoire au moment de la formation d'une offre commerciale (clarification de la liste de prix, des réductions, des réductions pour le volume, etc.)

Currently company have full manufacturing cycle that makes possible to produce turkey carcass both cold and frozen, calibrated and formed with needs of Customer. All birds are 100 percent organic. Now in process certificating by “Organic Certificate” standarts. The productive capacity of enterprise in turkey carcass processing is more than 20 tons per day. If necessary the production area of the enterprise may be increased at least twice as much as listed above power. Refrigeration facilities include “shock” freezing room with a temperature up to -35 C and capacity up to 20 tons of product per day with the intramuscular temperature up to -22 C, 2 low temperature rooms (-18 C) with holding capacity to 50 tons each, and 3 rooms with operating mode from -2 to +2 C, and holding capacity to 40 tons simultaneously. The manufacturing unit is provided with the latest hi-tech equipment in this branch. Besides modern packaging lines of products are installed that makes it possible to pack products using different formats from 6 kg. to 25 kg. for turkey both under vacuum and mixture of chemically inactive gases. Also company can offer the goods in different quality categories of level of the water contains during defrosting: 1) from 1 to 3%; 2) from 3 to 7%; 3) from 7 to 12%. The raw material bases is geographically situated in the totally Eco-friendly region of Ukraine near Carpathian Mountains.

The enterprise is certified by the document of the Islamic purity «Halal» and “HACCP” management technologies. Based on the above permits, cooperation has been initiated with companies in the United Arab Emirates, Kuwait, and Iraq. All the above mentioned lines of distribution are realized due to the excellent attitude of the authorities and employees of a company toward the quality of the products produced. State accredited veterinarian works in the enterprise and exercises quality control test both of input raw material and adherence to technological processes and quality of finished products. Civil Service of Control regularly inspects the enterprise and conducts laboratory investigations of the products to sale. Recording of lot processing is also organized which helps to trace directly every production lot from the arrival to the raw material base.

