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Fresh & Vacuum Packed
Chilled Meat Products



Allana
ALLANASONS PVT. LTD.



Vacuum Packed
Blade



Vacuum Packed
Topside



Vacuum Packed
Thickflank



Vacuum Packed
Silverside



Vacuum Packed
Rumpsteak



Vacuum Packed
Striploin



Vacuum Packed
Tenderloin



Vacuum Packed
Chuck



Vacuum Packed
Chuck Tender



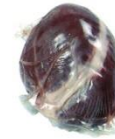
Vacuum Packed
Entrecote



Vacuum Packed
Shank



Vacuum Packed
Buffalo Feet



Vacuum Packed
Buffalo Heart



Vacuum Packed
Buffalo Liver



Vacuum Packed
Buffalo Rumen



Vacuum Packed
Buffalo Tongue (with Skin)



Vacuum Packed
Lamb FQ



Vacuum Packed
Lamb Rack



Vacuum Packed
Lamb Rack



Vacuum packed
Lamb HQ



Vacuum Packed
Lamb Leg



Vacuum Packed
Lamb Shoulder



vacuum packed
Lamb offals



Know more about Vacuum Packed Chilled Products



- WHAT IS VACUUM PACKED CHILLED MEAT ?**
VACUUM PACKED CHILLED MEAT is a unique packaging process widely used for poultry, cheese and fresh chilled meat. Foods are packaged in special plastic bags which are then vacuum-sealed and shrunk to be like a second skin. The resulting package is air-tight and moisture-proof, protecting the food from oxidation and dehydration during storage.
- WHAT CAN VACUUM PACK DO FOR FRESH MEAT ?**
 It extends storage life to 90 days or more at 2°C while preventing weight loss from shrinkage and trimming loss
- WHAT CAN VACUUM PACK DO FOR A RESTAURANT OR HOTEL ?**
 Restaurants that buy fresh vacuum packed chilled meat can offer their customers meat that is both tender and juicy and save shrink and trim losses. Fresh meat can be brought for inventory, eliminating overbuying and underbuying. Meat cutting and wastage are reduced.
- DOES FRESH MEAT REALLY AGE, BECOME MORE TENDER IN VACUUM PACK, AND HOW ?**
 Meat will become tender just as fast in vacuum pack as under ordinary hanging conditions because tenderising is an enzymatic process that goes on inside the meat. Natural enzymes in the meat act to break down the tissues and make the meat more tender. The so-called "aged flavour" comes from mould growth and does not develop in VACUUM PACKED MEATS.
- HOW MUCH SHRINK AND TRIM CAN I SAVE ?**
 Shrink and trim losses on unpacked fresh meat during two weeks of ordinary handling conditions may run as high as 5% from evaporation, dehydration and from removal of dehydrated, discoloured or contaminated surfaces. VACUUM PACK eliminates these losses.
- WHY DOES MEAT IN VACUUM PACK HAVE A DIFFERENT COLOUR ?**
 Meat changes in colour from bright red to purplish-red when oxygen is removed from the VACUUM package by the vacuum-sealing process. After the package is opened, and oxygen reaches the meat surface again, the original red colour returns.
- WHY IS THERE SOME FLUID IN THE PACKAGE ?**
 The fluid is not blood, but "drip" which comes out from the cut surfaces of the meat. Natural pigments in the meat give the fluid a reddish-brown colour. The amount varies with the extend of cut surface exposed, the quality of the meat, and the storage conditions, but is usually less than 1% -far less than what is lost by evaporation under ordinary hanging conditions.
- WHAT ABOUT THE ODOUR OF MEAT IN VACUUM PACKED MEAT ?**
 A slight confinement odour may be noticed when the package is first opened, but it disappears within a few minutes.
- SHOULD VACUUM-SEALED MEATS BE COOKED DIFFERENTLY ?**
 The extra moisture in this meat acts as a good heat conductor, and so cooking times may be shorter.
- IF THE BAG IS PUNCTURED IN HANDLING, IS ALL THE PROTECTION GONE ?**
 Loss of vacuum means major loss of package benefits.

Excellence continues... to Fresh Chilled Meat Products

Allanasons Pvt. Ltd., largest exporter of meat from India, having 40% market share of total meat exports from India, started Fresh Chilled Exports by Air business in the year 2007 to cater to the demand of Fresh Meat from regular markets. We are now one of the leading exporters from India in this segment.

Fresh Meat products are being shipped within one day of slaughter to the importing country after following defined processing system under highest standard of sanitation and hygiene in World Class Integrated Meat Plants of Allanasons Pvt. Ltd. strategically located across India. Fresh Meat products gives customer taste of freshest meat with all the characteristics with freshness intact due to shortest possible span between slaughtering of livestock to consumption of meat. Basic characteristics of meat remain intact such as aroma, freshness, taste, colour & normal contents of the meat like water & meat tissues. Fresh meat products are packed in stock-net cloth to allow air circulation to the product to keep it fresh and for maintain its colour and aroma.

Allanasons Pvt. Ltd. exports its Fresh Meat Products from all major airports of India, namely Mumbai, New Delhi, Hyderabad & Lucknow because of the advantage of locations of its World class Integrated Plants which implement HACCP and conform to the quality management system standard: ISO 9001:2000 certified by DNV (DET NORSEK VERITAS) of the Netherlands. We are once again proud to say that Allanasons Pvt. Ltd. is the only exporter of Fresh Meat Products from India who operates from four International airports across the country while all other exporters use only one airport based on the location of slaughtering facility.

Journey which started in the year 1969 by Allanasons Pvt. Ltd. being the pioneer in Meat Exports from India is still continuing by addition of new segments to cater to all needs of valued customers.



Defining Global Standards

Product of Nature



Aurangabad - Maharashtra



Unnao - Uttar Pradesh



Zaheerabad - Telangana

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