COMPANY PROFILE
2024

TAZIJ MEATS & FOOD™

SINCE 2001

طازج للحوم والمواد الغذائية

Tazij Meats aspires to maintain its distinction as the premier supplier of the highest quality beef and mutton products available in Pakistan to international markets, and to continue setting the benchmark of quality for the Pakistani meat and livestock industry. At every stage of the process, quality control is of the utmost importance

Tazij Meats seeks to be recognised for the commitment of its people to the highest Standards of productivity, hygiene, house-keeping & general maintenance, and desires to position itself for sustainable growth in line with the demand by its consumers.

OUR PRIMARY PRODUCTS

BEEF CARCASS	4 CUTS
VEAL CARCASS	4 CUTS
GOAT CARCASS	2 CUTS
SHEEP CARCASS	2 CUTS
LAMB CARCASS	2 CUTS

WITH A CAPACITY TO PROCESS UP TO 800 HEADS OF CATTLE AND 2000 SHEEP/GOATS EVERY DAY, WE MAKE USE OF THE VERY BEST EQUIPMENT AND TECHNOLOGY THROUGHOUT THE SLAUGHTER PROCESS.

Tazij Meats is located near **Lahore**, Punjab; the agricultural hub of Pakistan. Our location is a few hours away from 5 international airports

which gives us the advantage of providing our customers with various delivery schedules along with speedy & cost effective logistics.

Tazij has customer bases in a large number of countries, including:

We use the latest chilling technology available in the industry to preserve the freshness and tenderness of our meat

15 Large Chiller Rooms

total chilling capacity of 160 tons / day

04 Blast Freezer Rooms

total freezing capacity of 38 tons / day

02 Cold storage Rooms

cold storage capacity of 400 tons

Process Flow

- Animal Receiving & Holding
- Washing / Cleaning / Drying
- Tagging
- Anti-Mortem (Inspection)

- Slaughtering
- Hoist & Bleeding
- Hide Opening / Hooves Removal
- De Skinning / Hide Removal
- Head Removal
- 1st Post Mortem (Head Inspection)

- Evisceration
- 2nd Post Mortem
- Splitting / Cutting / Trimming
- Final Washing / Cleaning
- Chilling / Packing
- Carcass Shipping

TAZIJ MEATS, A SUBSIDIARY OF THE TAZIJ GROUP IS A PRIVATELY HELD, FAMILY OWNED ABATTOIR SUPPLYING SUPERIOR QUALITY MEAT PRODUCTS ACROSS THE GLOBE.

TAZIJ MEATS IS A FULL SERVICE FACILITY USING STATE OF THE ART MACHINERY & EQUIPMENT PLUS THE LATEST TECHNOLOGY AND PRODUCTION TECHNIQUES TO MAXIMIZE FOOD SAFETY, HYGIENE AND PRODUCT QUALITY.

OUR ABATTOIR IS USED FOR THE SLAUGHTER OF EXPORT QUALITY ANIMALS ONLY AND IS ONE OF THE MOST MODERN FACILITIES OF ITS KIND ANYWHERE IN PAKISTAN.

OUR CATTLE, LAMB AND GOATS ARE BRED & RAISED IN NATURAL ENVIRONMENTS AND GRAZE ON GRASS, SHRUBS, HERBS, AND PLANTS.

TAZIJ MEATS AIMS TO PROVIDE EXCEPTIONALLY HIGH QUALITY MEAT PRODUCTS THAT ARE PRODUCED WITH BOTH OUR CONSUMERS' HEALTH IN MIND, AND THAT OF THE ENVIRONMENT.

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