

T H E  
*Procurement*  
D E S K

## Premium Halaal Supply

### Delivering Meat products to the Middle East

We understand that sourcing high-quality meat is crucial for your business. That's why we at The Procurement Desk source only from the finest abattoirs in South Africa, ensuring the freshest and most flavorful meat for your discerning Middle Eastern clientele.



# Our Commitment to Excellence

## Exceptional Quality

We source our meat from reputable abattoirs in South Africa, renowned for their stringent quality control and adherence to international food safety standards. We ensure that every cut of meat meets the highest standards, guaranteeing a premium product.

## Reliable Supply

Our established network of suppliers allows us to provide consistent and reliable supply chains, meeting your needs promptly and efficiently. We are committed to maintaining a stable flow of fresh meat to the Middle East.



# Processed Meat Offering:

We offer an extensive range of premium processed meat products, all prepared according to strict Halaal standards. Our comprehensive selection caters to various culinary needs, from retail establishments to food service providers.

## Premium Sausage Selection

Our sausage range combines traditional recipes with innovative flavors, perfect for any meal occasion:

- Sausages & Russians: Traditional, Footlong, Cheese, Chilli, Cocktail, Chicken, Smoked Viennas, Plain Viennas, Mutton Spiced Viennas, Cocktail Mutton Viennas, Chicken Viennas, Cheese Kasegrillers, Cooked Breakfast Sausages, Beef Chorizo, Mutton Chorizo - all made with premium cuts and authentic spice blends.



## Artisanal Salami Collection

Carefully cured and aged to perfection, our salami selection offers classic and contemporary flavors:

- Salami: Traditional, Plain, Chilli, Paprika - each variety crafted using time-honored techniques and premium ingredients.

## Signature Polony Range

Our polony selection features a variety of flavors and textures, ideal for sandwiches and cold cuts:

- Polony: Mutton Garlic, Beef Garlic (Homemade), Plain Garlic, Chicken, Hot & Spicy, French, Chicken French, Mutton French, Mini Garlic - produced using traditional methods for authentic taste.



## Gourmet Meat Loaves

An extensive selection of premium meat loaves, perfect for delicatessens and food service:

- Loaves: Meatloaf, Chilli Loaf, Paprika Loaf, Achaar Loaf, Cheese Loaf, Olive Loaf, Pepper Loaf, Chicken Loaf, Spicy Chicken Loaf, Mushroom Loaf, Smoked Chicken Loaf, Pressed Chicken Loaf, Beef Loaf, Pressed Beef Loaf, Mutton Loaf, Pressed Mutton Loaf, Jalapeño Loaf, Chorizo Loaf, French Loaf - each crafted with carefully selected ingredients and unique seasoning blends.

## Specialty Cured Meats

Our cured meat selection represents the pinnacle of meat preservation artistry:

- Cured Meats: Pastrami, Corned Beef - prepared using traditional curing methods and premium cuts of meat.

All our products are produced in state-of-the-art facilities under strict quality control measures. We ensure consistent quality, authentic taste, and adherence to Halaal standards across our entire range. Custom orders and bulk quantities are available upon request.



# Frozen and Chilled Meat offering:

The Procurement Desk offers a comprehensive range of premium Halaal-certified meat products, carefully sourced from South Africa's finest abattoirs. Our extensive product portfolio is designed to meet diverse market demands while maintaining the highest quality standards. We take pride in offering both traditional cuts and specialized products to meet the unique needs of our diverse clientele.

- **Whole Lamb Products:** Premium quality bone-in carcass available in both frozen and chilled options, perfect for wholesale buyers and large-scale operations. All our lamb is sourced from carefully selected farms ensuring superior taste and tenderness. We offer various weight ranges and aging options to suit your specific requirements.
- **Lamb Meat Products:** Expertly butchered selections including premium ground lamb, perfectly trimmed lamb chops, tender lamb shanks, and succulent lamb roasts. Each cut is prepared according to exact specifications and Halaal requirements. We also offer specialized cuts like French-trimmed racks, butterflied legs, and custom portioned cuts for food service operations.
- **Beef Meat Products:** Comprehensive range including premium steaks (ribeye, sirloin, and tenderloin), fresh ground beef, traditional roasts, gourmet burgers, and specially processed beef products. All cuts are available in various grades to suit different market segments. Our beef selection includes both grain-fed and grass-fed options, with full traceability from farm to table.
- **Value-Added Products:** Pre-marinated cuts, seasoned burger patties, and ready-to-cook products designed for retail and food service customers. All marinades and seasonings are Halaal-certified and can be customized to match regional taste preferences.
- **Specialty Cuts:** Custom-cut products for specific cultural preferences and cooking methods, including thin-sliced beef for shawarma, cubed meat for kebabs, and specialized cuts for traditional Middle Eastern dishes.

Each product category is supported by our rigorous quality control processes, ensuring consistent quality and adherence to international food safety standards. Our state-of-the-art processing facilities maintain strict temperature control throughout the handling process, and each batch undergoes multiple quality checks before approval.

We can also accommodate custom cuts and specifications based on your specific requirements. Our team of expert butchers and food technologists works closely with clients to develop products that meet exact specifications, whether for retail packaging, portion control, or specialized preparation methods. All products are backed by our commitment to transparency, providing detailed documentation including certificates of origin, Halaal certification, and quality assurance reports.





# Our Services: A Comprehensive Solution

## 1 International Trade

We are your trusted partner in international meat trade, exporting to the Middle East, Far East, Africa, and Indian Ocean Islands. We import from a diverse range of countries, ensuring a wide variety of high-quality meat products to meet your requirements.

## 2 Wholesale Trade

We provide a reliable supply of fresh meat to a network of butchers, supermarkets, food service industries, and manufacturers throughout the Middle East, catering to your diverse needs.

## 3 Food Service

Our international food service factory specializes in deboning and packing fresh meat for export markets. We cater to the needs of premium South African food service partners and franchise partners, ensuring high-quality products and consistent service.





# Meeting Your Specific Requirements

## Bone in Carcass Meats

Our sp's offer a wide variety of products, however with the specialised service of BIC, we can ensure steady supply of meat products, meeting stringent quality standards.

## Fresh Meat Production

We offer a comprehensive range of fresh meat products, including lamb, beef, mince, burgers, and sausages, exclusively supplying premium retailers in the Western and Eastern Cape of South Africa, as well as Namibia.

## Cold Storage

Our state-of-the-art cold storage facility provides secure and efficient storage for your meat products, ensuring optimal freshness and quality. We offer both freezer and chiller storage options, ensuring your inventory is handled with the utmost care.





# Our Commitment to Safety and Quality



## Certifications

We are proud to be B-BBEE level 1 contributors, adhering to the highest international food safety standards. Our partner's accreditations include Halaal certification, FSSC 22000 accreditation, and accredited facilities ensuring quality and safety.



## Logistics Excellence

Our partners have efficient logistics processes which ensures prompt and reliable delivery of your meat products, guaranteeing timely arrival at your Middle Eastern destinations.



## Building Strong Relationships

We are committed to building strong relationships with our clients, ensuring your complete satisfaction. We are dedicated to providing a personalized service and meeting your specific needs.



# Why Choose The Procurement Desk?

1

## Premium Quality

We source only from the finest abattoirs in South Africa, guaranteeing the highest quality and freshest meat for your customers.

2

## Reliable Supply

Our established network of suppliers ensures a consistent and reliable flow of meat, meeting your needs promptly and efficiently.

3

## Tailored Solutions

We offer a range of services to meet your specific requirements, from international trade and wholesale to food service and cold storage.

4

## Expertise and Experience

Our team of international traders, operations, shipping, and logistics experts brings years of experience to the table, ensuring a smooth and successful experience.





# Your Partner in Meat Procurement

1

## **Building Trust**

We prioritize building strong relationships with our clients, based on trust, transparency, and mutual respect.

2

## **Open Communication**

We value open communication and clear information sharing, ensuring you are informed every step of the way.

3

## **Dedicated Service**

We are dedicated to providing a personalized service, tailored to your specific needs and ensuring complete satisfaction.





# Let's Partner for Success

We are confident that The Procurement Desk can be your trusted partner for sourcing premium meat products from South Africa. Contact us today to discuss your specific needs and how we can help you achieve your business goals.

## Contact us on the following channels

Email:

Office [sl@theprocurementdesk.co.za](mailto:sl@theprocurementdesk.co.za)

Cell and IM:

Anaab +27828376874

Arif +27768161666

Shaun +27659646764



Scan to view our comprehensive service offering related to our meat exports.

Alternatively, [visit us here to find out more.](#)