

A STRATEGIC PARTNERSHIP BETWEEN
SHALLOM HOLDINGS, ZIARA FISHING AND ZIARA MEATS



SZJV

**BEEF & FISH
CATALOGUE**

STRATEGIC PARTNERSHIP FOR THE SUSTAINABLE
SUPPLY OF FISH & BEEF

COMPANY OVERVIEW

Shallom Ziara Joint Venture is a strategic partnership with proven international expertise in value chain development in fisheries, livestock, and food logistics. The operations of the venture focus on delivering sustainable, high-quality supply of fish and meat products across the Southern African region.

This Venture leverages Namibia's expertise in fishing and livestock production with the region's growing demand for reliable, traceable, and affordable protein sources. We are committed to enhancing food security, creating local jobs, and contributing to country specific national goals and regional trade frameworks, while reducing import dependence, and promoting economic diversification.

By leveraging the strengths of local partners, we establish state-of-the-art fishing and meat processing operations that meet domestic needs and comply with local content regulations.

Our strengths lie in:

- 1. FISHERIES:** Sustainable harvesting of marine resources (e.g Sardines, Horse Mackerel, Shrimp, Hake, Lobster, Prawns) and expanding aquaculture for species such as tilapia, catfish and shrimp to supply affordable, high quality fish to local and regional markets.
- 2. MEAT PROCESSING:** Production and processing of beef, poultry, and other livestock products to complement Angola's protein supply chain, targeting both urban and rural markets.
- 3. LOCAL EMPOWERMENT:** by creating jobs, providing training and supporting communities through technology transfer and infrastructure development.

VISION STATEMENT

To be the meat and fish supplier of choice for the Southern Africa Region

MISSION STATEMENT

To continuously provide professionally delivered, vertically integrated products and services across the entire fish and meat value chain driven by innovation, creativity and conformity to international standards, while promoting inclusive growth and industrial development in the Region.

CORE VALUES

Collaboration:

Strong relationships with partners and stakeholders to achieve mutual success.

Integrity:

Upholding transparency and ethical practices in all operations.

Innovation:

Utilizing technology for delivery of our products and services.

Quality Assurance:

Delivering services that ensure the highest meat and fish quality standards.

SCOPE OF WORK

Our scope of work spans across the meat and fish value chain reflecting our deep commitment to delivering reliable and sustainable products and services. Our core areas of operation include:

1. Supply and distribution of certified fish and high quality organic, grass fed, free range and pasture raised beef and other meat products from Namibia through local partners, supported by cold chain logistics and institutional market access. Our product range includes: Half and quarter carcasses for butchers and meat processors, custom meat cuts and packaging, direct sales to restaurants, butcher shops, and organic retailers, and bulk supply for wholesalers and distributors.
2. Development of local capacity through skills transfer, modular processing infrastructure, and strategic alignment with food security priorities.
3. Facilitate import substitution and regional trade integration by delivering high-quality meat and fish products at scale.
4. Cold Chain logistics and delivery services by partnering with certified logistics and storage companies.
5. Fresh fish farming, aquaculture, processing, and packaging.
6. Wholesale beef sourcing and supply.

COMMITMENT TO EXCELLENCE

We are committed to providing premium organic meat and fish products that adhere to strict health and safety regulations. We prioritize ethical and sustainable animal farming practices, high-quality meat and fish and compliance with International Best practice in trade.

REGULATORY COMPLIANCE

SZJV concentrates primarily on value addition, integrated logistics and supply chain management for food processing, and agro-processing. We tailor our services to support product development, specialized cold storage, and the transfer of vital healthcare resources, operating both domestically and internationally. In all our location, we adhere to agricultural, Livestock and Fisheries regulations to maintain high export standards.

The Venture strictly complies with Namibian laws and international standards for hygiene, storage, and transport of perishables and health-related products. We follow HACCP principles to minimize contamination risks and ensure top product quality. All vehicles and storage facilities are inspected bi-monthly, and partner organizations undergo regular audits to ensure compliance with local and international regulations, especially in food, meat and healthcare sectors.

The Directorate of SZJV do hereby affirm that all statements made in this profile are true, accurate, and reflective of the Joint Venture's operations and commitments. We acknowledge the responsibility to maintain compliance with the laws and regulations of the Republic of Namibia and any relevant international standards in carrying out our business practices. We further declare that any supporting documentation or additional information furnished alongside this profile shall also be valid, correct, and legally binding.

WHY CHOOSE SHALLOM ZIARA JOINT VENTURE

Our portfolio includes extensive distribution projects for government institutions, private businesses, and international providers that require stringent adherence to regulatory, time, and quality mandates.

SZJV's track record includes:

- **DISTRIBUTION OF FOOD PRODUCTS:** Provision of Fish, beef, mutton, and poultry to various school hostels.
 - **HALAL BEEF & MUTTON EXPORTS TO UNITED ARAB EMIRATES:** We currently hold an exclusive five-year contract demonstrating our expertise in international trade and compliance with Halal requirements.
 - **A1 EU-CERTIFIED COLD CHAIN SOLUTIONS:** Our facilities are accredited to meet stringent European Union standards for perishable goods. Cold storage for import and export cold store for meat and dairy products destined for EU countries and other countries where import requirements are can be met. The Certificate number ZA 359 is in partnership with Digistics South Africa, and Transaf South Africa which is owned by ZIARA Namibia a key partner in the joint venture.
 - **SKYL4RK (UK) PARTNERSHIP:** This partnership offers a robust marketing platform for Namibian products in the UK market, it offers a platform of collaborating with brands like VAL DU CHARRON WINES and McDONALD'S CORPORATION. The Joint venture provides local experience for SKYL4RK (UK) within the food & beverage sectors, in the various territories that have been identified as development focus areas, instilling confidence in our capabilities.
 - **FIVE YEAR AGREEMENT WITH MEATCO:** Our partnership with MEATCO Namibia, provides end-to-end services that include utilising their ISO 9001, HACCP, BRC and FSSC 22000 certifications. The Joint Venture also benefits from the partnership by utilising MEATCO'S Abattoir's for slaughtering, meat processing, and packaging. This strategic Partnership also enables MEATCO to take advantage of our global markets, storage facilities, brand expansion and distribution channels.
 - **AGREEMENT TRANSPORTATION, STORAGE & MARKETING:** The Joint Venture is the exclusive transportation, storage and marketing appointed agent for Botswana beef to The Republic of South Africa, Hellenic Republic of Greece and the Island Republic of Cyprus, in partnership with UBSA PTY LTD SOUTH AFRICA.
 - **VESSEL ACCESS THROUGH PARTNERSHIP:** We have a strong partnership with Eigelaar's Belanges Walvis Bay (Pty) Ltd, which gives us access to MFV Dyrnesvag Vessels, a Namibian flagged vessel fully crewed by Namibian Nationals with 50 years dedicated experience in the fisheries industry. This ensures access to quality catch within the Namibian Exclusive Economic Zone.
 - **FISH CANNING CAPACITY:** Our collaboration with Etosha Fishing gives us full access to the HACCP approved canning factory with a capacity of 55,000 tons per year guaranteeing full scale operations for our supplies. Additionally Etosha Fishing has an EU establishment code for fish canning further solidifying our commitment to quality and adherence to International Standards.
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COMPANY RESOURCES

In addition to our very expansive experience, we have access to top tier facilities that include:

1. **FLEET:** Refrigerated, insulated, and deep-freeze trucks
2. **WAREHOUSING:** Temperature-controlled, food-certified facilities
3. **TECHNOLOGY:** Real-time route optimization and tracking software
4. **SUPPLY CHAIN NETWORK:** Trusted local producers and reputable international partners
5. **GLOBAL REACH:** Active collaborations in Europe, Asia, Americas, and the middle east ensuring that local markets are adequately serviced by leveraging our global expertise.

Furthermore, we supply fish and A1-B4 graded beef and sheep carcasses, cut to client specifications and packed accordingly. All carcasses are processed in registered abattoirs under strict hygiene protocols, prioritizing local sourcing. Our fish is processed by EU regulated canning and packaging factories ensuring adequate cooling, proper sanitation and transportation.

We use high-grade, export-quality materials, always meeting or exceeding local and SABS standards.

CARCASS



QUARTER PROFILE

When ordering a Quarter Beef, the animal is divided into four main sections, each offering a variety of delicious cuts. The Quarters and Cuts are as Below:

FOREQUARTER (FRONT SECTION)

Main Areas: Chuck, Brisket, Rib, Short Plate, Fore Shank

CHUCK

A flavorful, versatile section perfect for roasting, braising, and ground beef. Cuts include chuck roast, shoulder steak, and chuck eye roast.

BRISKET

Known for its rich, beefy flavor, ideal for smoking, slow roasting, or corned beef.

RIB

Premium section producing highly marbled ribeye steaks, prime rib roasts, and short ribs.

SHORT PLATE

Includes skirt steak, plate ribs, and other cuts ideal for grilling or slow-cooking.

FORE SHANK

Best for flavorful, slow-cooked dishes like stews and soups, producing the famous shank cuts.

HINDQUARTER (BACK SECTION)

Main Areas: Round, Sirloin, Short Loin, Flank

ROUND(27%)

Lean and versatile, often used for roasts, steaks, and ground beef. Cuts include top round, bottom round, and eye of round.

SIRLOIN

Tender and full of flavor, ideal for grilling. Provides top sirloin steaks and sirloin roasts.

SHORT LOIN

A prized section yielding tender cuts like T-bone and porterhouse steaks, and striploin steaks.

FLANK

Lean and flavorful; flank steak is excellent for grilling, stir-frying, or marinating.

FOREQUARTER CUTS

CHUCK

DESCRIPTION:

Flavorful and tender when slow-cooked. Ideal for stews, pot roasts, and mincing.

POPULAR USE:

- Beef Bourguignon
- Classic Pot Roast
- Beef Goulash



BRISKET

DESCRIPTION:

Rich and hearty, excellent for smoking, roasting, or slow-cooking.

POPULAR USE:

- Smoked Texas Brisket (USA)
- Corned Beef (Ireland)
- Jewish-style Braised Brisket



SHANK^(SHIN)

DESCRIPTION:

Perfect for soups and slow braising, very flavorful.

POPULAR DISHES:

- Beef Bourguignon
- Classic Pot Roast
- Beef Goulash



SHORT RIBS

DESCRIPTION:

Juicy and tender when grilled or braised.

POPULAR USE:

- Braised Beef Short Ribs (France)
- Korean BBQ Galbi (South Korea)
- Slow-cooked Short Ribs (Glob)



HINDQUARTER CUTS

TOPSIDE

DESCRIPTION:

Lean and tender, ideal for roasting or slicing into steaks.

POPULAR USE:

- Roast Beef
- Sliced Cold Roast for Sandwiches
- Beef Carpaccio



SILVERSIDE

DESCRIPTION:

Slightly tougher than topside; perfect for corning or roasting.

POPULAR USE:

- Corned Beef
- Braised Silverside Roast
- Silverside Pot Roast



RUMP

DESCRIPTION:

Versatile and flavorful excellent for steaks or grilling.

POPULAR USE:

- Grilled Rump Steak
- Beef Stroganoff
- Rump Steak Salad



SIRLOIN

DESCRIPTION:

Fine-grained, juicy, and tender perfect for premium steaks.

POPULAR USE:

- Grilled Sirloin Steak
- Steak Frites
- BBQ Sirloin



TENDERLOIN (FILLET)

DESCRIPTION:

The most tender part of the animal; luxurious and lean.

POPULAR USE:

- Beef Bourguignon
- Classic Pot Roast
- Beef Goulash



PRIMAL CUTS FOR SPECIALIZED MARKETS

RIBEYE

DESCRIPTION:

Highly marbled and flavorful perfect for grilling or roasting.

POPULAR USE:

- Grilled Ribeye Steak
- Cowboy Steak
- Ribeye au Poivre



FLANK

DESCRIPTION:

Thin, lean, and flavorful ideal for stir-frying or grilling.

POPULAR USE:

- Carne Asada
- Stir-fry Beef Strips
- London Broil



OXTAIL

DESCRIPTION:

Versatile and flavorful; excellent for steaks or grilling.

POPULAR USE:

- Oxtail Stew
- Oxtail Soup
- Braised Oxtail



OFFAL (OPTIONAL SECTION, DEPENDING ON EXPORT LICENSING)

LIVER

DESCRIPTION:

Rich in iron, smooth texture; popular in many European cuisines.

POPULAR USE:

- Liver and Onions
- Liver Pâté



KIDNEYS

DESCRIPTION:

Suitable for gourmet recipes and traditional dishes.

POPULAR USE:

- Steak and Kidney Pie
- Grilled Kidneys (France)



TONGUE

DESCRIPTION:

Whole tongue roots & skirt removed. It has a lean flavour

POPULAR USE:

- Pickled Beef Tongue
- Lengua Tacos (Mexico)



HEART

DESCRIPTION:

Flavorful and lean organ meat

POPULAR USE:

- Stewed
- Used in other offal dishes



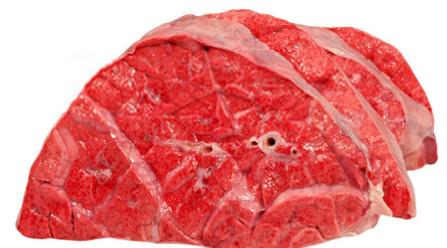
LUNGS

DESCRIPTION:

Mild flavoured spongy organ meat

POPULAR USE:

- Sausages
- Mince



VALUE BEEF CUTS

BURGER PATTIES

DESCRIPTION:
Round shaped ground beef

POPULAR USE:

- Grilled
- Fried
- Broiled



GOULASH

DESCRIPTION:
Chucks of spiced beef

POPULAR USE:

- Stewed
- Traditional dishes



MINCE

DESCRIPTION:
Finely chopped beef, mixed with fat

POPULAR USE:

- Meat Sauces
- Fillings
- Burgers



CHILLIBITES

DESCRIPTION:
Spicy dried chili flavoured beef sticks

POPULAR USE:

- Dried
- Ready to eat



BILTONG

DESCRIPTION:
Savory flavoured premium biltong

POPULAR USE:

- Ready to eat
- Dried



FOREQUATER CUBE (FQ)

- DESCRIPTION:**
Tough meat cut into cubes
- POPULAR USE:**
- Stewed
 - Braised dishes



FORE QUATER CUBE SLICED

- DESCRIPTION:**
Thin sliced meat versatile for various dishes
- POPULAR USE:**
- Stir fried
 - Quick Cooked



BOEREWORS

- DESCRIPTION:**
Boerewors sausage pre-seasoned
- POPULAR USE:**
- Grilled
 - Fried



DROEWORS

- DESCRIPTION:**
Spiced dried sausage sticks
- POPULAR USE:**
- Ready to eat bites
 - Ganishing in soups



FAT

BODY FAT

DESCRIPTION:
Exterior carcass fat

- POPULAR USE:**
- Sausage making
 - Rendering Cooking fat



STOMACH FAT

DESCRIPTION:
Omentum fat

- POPULAR USE:**
- Sausage making
 - Rendering Cooking fat



NECK MEAT

DESCRIPTION:
Fat with small portions of meat

- POPULAR DISHES:**
- Sausage making
 - Processed meats making



SUET

DESCRIPTION:
Hard fat from around the kidneys

- POPULAR USE:**
- Baking
 - Rendering for tallow



FISH PRODUCTS

HAKE

DESCRIPTION:

A medium-to-large fish with mild, subtly sweet flesh. The texture is soft when raw but becomes firm and flaky when cooked

POPULAR USES:

- Grilled or pan-fried
- Baked



CAPE HORSE MACKEREL

DESCRIPTION:

Firm, oily flesh with a pleasantly delicate flavor and a subtly sweet, mildly fishy finish. It's rich in omega-3s, vitamins A, D, B12, and minerals like iron and phosphorus.

POPULAR USE:

- Grilled or pan-fried
- Pan-fried



SHRIMPS & PRAWNS

DESCRIPTION:

Firm, sweet, and slightly briny, making it versatile across cuisines

POPULAR USE:

- Grilled
- Stewed
- Steamed



CAPE ROCK LOBSTER (JASUS LALANDII)

DESCRIPTION:

A spiny lobster with sweet, succulent flesh. It is considered a luxury seafood product.

POPULAR DISHES:

- Grilled
- Stewed
- Steamed





SZJV

CONTACT US

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