



COMPANY PROFILE

Union Meat Abattoirs

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EXECUTIVE SUMMARY

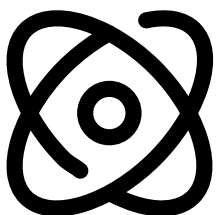
Company Overview

Union Meat Abattoir is a newly established Abattoir dedicated to providing comprehensive and reliable slaughterhouse services. We bring a fresh approach and a commitment to excellence in meeting the needs of our clients. Our focus on quality, animal welfare, and customer satisfaction sets us apart in the market.



Mission

Provide exceptional local and international services with a focus on animal welfare and quality assurance, supported by state-of-the-art facilities and an experienced team committed to continuous improvement.



Vision

To be recognized as a world-class abattoir, renowned for our expertise, reliability, and customer-centric approach.



Core Values

- Integrity
- Sustainability
- Excellence
- Innovation.



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COMPETITIVE **ADVANTAGE**

State-of-the-art Facilities

Our abattoir is equipped with state-of-the-art facilities and operates with the highest standards of hygiene and food safety. It specializes in contract slaughtering and ensures the humane handling and processing of both bulls and small ruminants. With a capacity of 150 bulls and 2000 small ruminants per shift, we have the capability to handle large volumes efficiently.

Customized Solutions

We understand that each client has unique requirements. That's why we offer tailored services across the value chain, providing customized solutions to meet their specific needs.

Quality Assurance

Quality is at the heart of everything we do. We have implemented robust quality assurance processes and obtained relevant certifications to guarantee the safety and quality of our services.

As we move forward, Union Meat Abattoir remains committed to delivering excellence in service, fostering strong partnerships with our clients, and contributing positively to the industry and the communities we operate in.

SERVICE OVERVIEW

1 Customized Slaughtering Solutions

We provide tailored slaughtering services to meet the specific requirements of both export and local markets. Whether it's for international trade or domestic distribution, we ensure that the slaughtering process is carried out efficiently and in compliance with industry standards.



2 Transportation of Live Animals to the Abattoir

We provide reliable and humane transportation services for live animals, ensuring their welfare throughout the journey to the Abattoir.



3 Packaging and Labeling Services

To meet the diverse packaging and labeling requirements of our clients, we offer comprehensive services to ensure that the products are properly packaged and labeled for distribution.



4 Offal and By-Product Processing

As part of our commitment to minimizing waste, we efficiently process offal and by-products to maximize their value and minimize environmental impact.

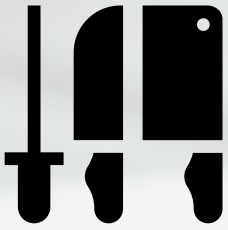


5 Transportation of Slaughtered Meat to the Ports

We offer efficient transport services to deliver the freshly slaughtered meat to the designated ports, ready for export.

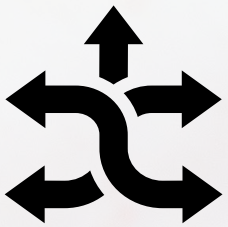


CUSTOMIZED SOLUTIONS FOR CLIENTS



Tailored Slaughtering and Processing Services to Meet Client Specifications

We understand that each client may have specific requirements and preferences. Therefore, we customize our slaughtering and processing services to align with their specifications, ensuring their satisfaction and meeting their unique demands.



Flexible Production Capacities to Accommodate Varying Demand

Our facilities are equipped with flexible production capacities, allowing us to adapt to fluctuations in demand and efficiently meet the needs of our clients.



Efficient Order Fulfillment and Timely Delivery

We prioritize timely order fulfillment and delivery, ensuring that our clients receive their products within the agreed-upon timelines.



Reliable Transport Services for Live Animals and Slaughtered Meat

Our transport services are reliable and efficient, guaranteeing the safe and secure transportation of live animals to the Abattoir and the delivery of the processed meat to the ports or other designated locations.

QUALITY ASSURANCE & CERTIFICATIONS

Stringent Quality Control Measures Throughout the Slaughtering Process

We maintain stringent quality control measures at every step of the slaughtering process to ensure the highest standards of quality and safety for our products.

Adherence to International Food Safety Standards and Regulations

We strictly adhere to international food safety standards and regulations to maintain the integrity of our products and ensure consumer confidence.

Regular Auditing and Certification by Accredited Organizations

Our operations undergo regular auditing and certification by accredited organizations, validating our commitment to quality and compliance with industry standards.

Traceability Systems to Ensure Product Integrity and Consumer Confidence

We have robust traceability systems in place to track the origin and movement of our products, ensuring their integrity and providing transparency to our clients and end consumers.

EXPORT CAPABILITIES

International Market Presence

Established Footprint in Global Markets

Union Meat Abattoir has successfully established its presence in various international markets, catering to the growing demand for high-quality meat products.

Extensive Network of Export Partners

We have forged strategic partnerships with reputable importers, distributors, and retailers across different regions, enabling us to reach a wide customer base and facilitate efficient export operations.

Market Research and Insights

We continually monitor market trends and conduct research to identify emerging opportunities and adapt our export strategies accordingly.

Export Partnerships and Clients

Collaborative Relationships with Global Clients

We have developed strong and collaborative relationships with renowned clients in the international market, including retailers, wholesalers, and foodservice providers.

Customized Export Solutions

We offer customized export solutions to meet the specific requirements and preferences of our clients, ensuring seamless supply chain management and timely delivery.

Reliable and Consistent Product Quality

Our commitment to maintaining high product quality consistently has earned us the trust and loyalty of our export partners and clients.

Compliance with Import Regulations and Standards

Thorough Understanding of Import Regulations

We have an in-depth understanding of the import regulations and standards of various countries, ensuring strict compliance to facilitate smooth export processes.

Documentation and Certifications

Through our sales offices in Kenya, Dubai and Saudi Arabia, we meticulously handle all required documentation, certificates, and permits to meet the import requirements of each of the destination countries.

Quality Control and Inspection

We implement rigorous quality control measures and conduct inspections to ensure that our products meet the specified import standards of each destination market.

ABATTOIR OPERATIONS

State-of-the-Art Facilities and Equipment



Modern and Hygienic Facilities

Union Meat Abattoir boasts state-of-the-art slaughterhouse facilities that adhere to the highest standards of cleanliness, hygiene, and safety.

Advanced Equipment and Technology

We have invested in cutting-edge equipment and technology to ensure efficient and humane slaughtering processes, minimizing stress on animals and maintaining product quality.

Service Process and Workflow



Standardized Service Protocols

We follow standardized service protocols throughout the slaughtering process, from receiving livestock to final product packaging, to maintain consistency and quality.

Skilled and Trained Staff

Our team comprises experienced professionals who are well-trained in animal handling, slaughtering techniques, and product processing, ensuring adherence to strict standards.

Animal Welfare Practices



Ethical Treatment of Livestock

Union Meat Abattoir is committed to upholding the highest standards of animal welfare. We follow humane handling practices, providing a stress-free environment for livestock during the slaughtering process.

Compliance with Animal Welfare Regulations

We strictly adhere to local and international animal welfare regulations and guidelines, ensuring that all animals are treated with care, dignity, and respect.

SUPPLY CHAIN MANAGEMENT

Livestock Procurement and Traceability

Reliable Livestock Sources

We work hand in hand with our sister company Union Ranches Africa and established partnerships with trusted livestock suppliers to ensuring a consistent and high-quality supply of livestock for slaughter.

Traceability Systems

Our supply chain incorporates robust traceability systems, allowing us to track the origin and movement of livestock, ensuring transparency and accountability.

Transportation and Logistics

Efficient Transport Solutions

Union Meat Abattoir manages a reliable transportation network for the smooth and timely delivery of livestock to our Abattoir and the transportation of slaughtered meat to the ports. This function is greatly magnified through our sister company Nippon Logistics and Cargo Handling.

Cold Chain Management

We prioritize maintaining the integrity of the cold chain throughout the transportation process, ensuring that the meat products are kept at optimal temperatures to preserve freshness and quality.

Cold Chain Management

Temperature-controlled Storage

We have dedicated cold storage facilities to maintain the freshness and quality of the slaughtered meat products before they are transported.

Quality Control Checks

Our cold chain management includes rigorous quality control checks at various stages to ensure that the meat products meet the highest standards of safety and freshness.

COMPLIANCE & CERTIFICATIONS

International Quality Standards



Adherence to Strict Standards

Union Meat Abattoir works closely with Tanzanian authorities in the meat sector to maintain a stringent quality control system that complies with international quality standards, ensuring that our services meet or exceed customer expectations.

Compliance and Auditing Processes



Regulatory Compliance

We adhere to all relevant regulatory requirements and standards governing the meat processing industry in East Africa and in our export markets ensuring legal compliance and upholding food safety practices.



Regular Audits

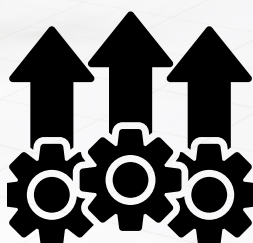
Our operations undergo regular internal and external audits to assess and verify compliance with industry standards, identifying areas for improvement and ensuring ongoing quality assurance.

Continuous Improvement Programs



Quality Enhancement Initiatives

Union Meat Abattoir is dedicated to continuous improvement in our processes, products, and services. We actively seek feedback from clients and stakeholders to identify areas for enhancement and implement necessary measures.



Training and Skill Development

We invest in the training and development of our staff to ensure they have the necessary skills and knowledge to maintain high-quality standards and stay updated with industry best practices.

CONTACT INFORMATION

For more information about Union Meat Abattoir and our services, please feel free to reach out to us through our Union Meat Group contact details. We invite you to connect with us on our social media platforms to stay updated with the latest news, updates, and insights from Union Meat Abattoir. Our dedicated team is ready to assist you and provide any further information you may require.



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