



LAHORE MEAT PROCESSING COMPLEX

Halal & Traceable Meat Value Chain



PAKISTAN
HALAL MEAT HUB



Integrated Halal Meat Value Chain

Globalization of food trade and increasing consumer awareness regarding food safety standards contribute towards new demands for Halal, Healthy and Hygienic food. It is important to abridge the demand and supply gap through R&D initiatives for Halal meat supply system. Currently about 600 billion dollars Global Halal market is facing supply gap due to constraints in terms of quality animal production and processing under the compliance regime of international quality standards. Pakistan possesses all imperative elements for Halal/ quality meat and it's by products' production through certified livestock farms and state of the art slaughtering and meat processing facilities in shape of Lahore Meat Processing Complex.



PAKISTAN Traceable Halal Meat Hub



- 4th largest livestock population in the world-180 million animals growing @ 4.2 % annually.
- Animals reared at disease free compartments
- Animal disease free zoning
- Global GAP Certification of Livestock farms
- 100% organic feeding
- Declared as rinderpest free country by OIE
- Among 3rd countries list after compliance of EU Regulation, No 206/2010
- Traceability through Bar-Coded E-Tagging

PAMCO (Govt. of Punjab-Pakistan) has established a State of the Art meat processing facilities for the hygienic supply of Halal meat for local and export markets .



State of the Art Meat Processing Facilities

- Processing capacity of 1000 beef & 12000 mutton animals per day
- Mechanical slaughtering lines for Beef & Mutton
- Meat processing Facilities
- Value addition of by-products
- Hygienic domestic supply chain
- Blood Rendering, Compost & Waste Water Treatment Plant
- Meat technology institute in collaboration with University of Veterinary & Animal Sciences Lahore
- Refrigeration, chilling, blast freezing and cold storage
- Compliance of standards at all tiers of value chain

FOCUS

- Provision of Hygienic & Halal slaughtering
- Halal meat center of international quality standards for local and export consumption
- Conversion of by-products into useable material for other industries
- Improving meat processing efficiency by introducing mechanization and mass production
- Triggering quality meat animal production through backward integration

Socio-Economic impact of LMPC

- First State of the Art integrated facility under the compliance of international quality standards
- Triggering formal quality animal production
- Trickle-down effect at small farmers level
- Efficient utilization of by-products/ waste and reducing environmental hazards
- Culture of healthy & hygienic meat supply system in local market
- Triggering the concept of Halal products and Industrial Halal Parks
- Human resource development for meat industry
- Trend setting to trigger development of meat industry
- Export opening at regional level (Iran, Malaysia, Turkey, Central Asia, etc.)



Compliance of Certification System

PAMCO is progressively formalizing horticulture and meat sector through interventions at each tier of value chain under compliance of international quality standards. PAMCO has collaborated with internationally recognized firms to ensure traceability system of animals at registered farms through e-tagging and certification of compliance system, developing quality manual & quality standards as per Codex Alimentarius, OIE, Global G.A.P, HACCP, ISO 9001 & Halal Food Standards at each tier of value chain with recognized CBs.

Global Export Market



E.U.



Indonesia



United Arab Emirates



Turkey



Oman



Kuwait



Saudi Arabia



Mauritius



Bahrain



Egypt



China



Thailand



Syria



Malaysia



Iran



Iran



Mutton



Beef



Ready to cook



Organic meat



• Rennet

• Halal bone chips

• Sausage casings

• Sausage ingredients

• Fats

“ Lahore Meat Processing Complex is a flagship project of Punjab Agriculture & Meat Company (former Lahore Meat Company). PAMCO is a Government of the Punjab owned, non-profit R&D organization, duly incorporated with SECP. The company is aimed at formalizing horticulture and meat sector through interventions at each tier of value chain i.e. production, processing and marketing (inland & export) under compliance of international quality standards through public / private channels. ”

Traceable Meat Value Chain

FARM TO FORK COMPLIANCE

- Global GAP
- Organic feeding of animals
- IFS, BRC & Halal certified slaughtering, processing
- IFS certified logistics & Traders
- Fully traceable and certified product through a reliable system based on e-tagging & bar-coding from Farm to Fork



LAHORE MEAT PROCESSING COMPLEX

Shahpur Kanjaran, 18km Multan Road Lahore-Pakistan.

E-mail: ceo@pamco.bz, Web: www.pamco.bz

Tel: +92-42-99232401-5, [f](https://www.facebook.com/pamcobz) [pamcobz](https://www.facebook.com/pamcobz)

