



HMA

HMA AGRO INDUSTRIES LTD.

A Government Approved Modernized Integrated Meat Processing Complex

*"One Of The Leading Manufacturer & Exporter Of Fresh - Frozen
Boneless Halal Indian Buffalo Meat"*

APEDA Registration No. 119.

**We
Proudly
Carry**

QUALITY PRODUCTS

We Believe In Highest Standards Of Quality Meat.





Mr. Mohammad Ashraf Qureshi
(Chairman)
ashraf@hmagroup.co

FROM CHAIRMAN'S DESK...

HMA AGRO Industries Ltd. was established in year 2008 and commissioned in 2010 bearing a single thought in mind – “ To provide Wholesome Healthy **HALAL** Boneless Buffalo Meat as food product to people all over the world ”. Company has a newly constructed Modern Abattoir cum Processing plant equipped with state –of- the art technology for production of ‘ **HALAL**’ Compensated Buffalo Meat, Special Cuts. Company has an integrated plant comprising of hygienically maintained Slaughter House cum Processing Unit. Company is having full functional Rendering Plant and ETP. The plant is approved by APEDA with their **Registration No. 119**.

The plant is certified for HACCP and ISO. All **HALAL** operations/practices are being certified & supervised by Jamiat Ulama-i-Hind, New Delhi. At present the plant is approved for export to UAE, Algeria, Lebanon, Iraq, Jordan, Syria, Qatar, Bahrain & Georgia.

Leveraging on our vast industrial experience and domain experience, we HMA Agro industries Ltd., are a distinguished Exporter of Frozen **HALAL** Buffalo Meat from India. Our wide ambit of Frozen Meat is procured from most trusted vendors and other sources, hence our offered Meat is delicious, high on nutritional value and safe to consume. Situated at Agra, we possess two ultramodern processing plants in Agra as well as in Aligarh. Capitalizing on our state of the art machines and equipment, brought from Countries like USA, Australia, Germany & New Zealand, we export our range of Frozen **HALAL** Buffalo Meat around the Globe. In a short span of time, we have mustered a huge clientele with an export capacity of about 20000 to 30000 tons of frozen **HALAL** meat.

Ever since Our inception, we have been laying paramount importance towards the quality of our product. We adhere to stringent quality parameters and ensure optimum hygienic and sanitation norms are maintained throughout the processing. In order to have effective and hygiene storage of bulk quantities of Frozen Meat, we have established a contemporary warehousing and Cold storage wing, Which is bestowed with cutting – edge facilities.

OUR STRENGTH: WE BELIEVE IN QUALITY ONLY.



BENEFITS OF BUFFALO MEAT:

Buffalo, also known as bison, has become an increasingly well-known meat dish in recent years and marketers sometimes present it as an alternative to beef.

Bison Meat is a good source of various minerals essential to well being and good health. It is nutrient dense because of the proportion of protein, fat, minerals, and vitamins compared to its caloric value. It is lower in sodium, higher in iron, & moderate in zinc compared to other domestic meats.

Buffalo is ideal for those on a low fat, low cholesterol diet. There is a well-established link between heart disease, fat intake, and cholesterol level. Lowering your fat and cholesterol will help reduce the risk of coronary artery disease.

Buffalo is the perfect alternative to other red meats, buffalo meat contain up to four times as much vitamin E than feedlot meat. This potent antioxidant has been shown to lower the risk of heart disease, cancer and Alzheimer's disease.

Buffalo meat is a highly nutrient dense food and..... it's delicious!

HMA AGRO INDUSTRIES LTD.

HMA Agro Industries Ltd. is an Abattoir cum Meat Processing plant at Aligarh in the state of Uttar Pradesh in India. HMA Agro Industries Ltd. is approved by Agricultural & Processed Food Products Export Development Authority (APEDA), Ministry of Commerce. HMA is already a HACCP and ISO 9001:2008 certified company. HMA Agro is formed with the objective of complete forward and backward integration in the meat production and export. HMA Agro guarantees the supply of a range of halal-fresh and frozen buffalo meat products through its commitment to procure only safe raw materials and producing safe & quality products of highest standard by processing, packaging, storage and transportation under hygienic conditions. The source and traceability of the animals are documented from the farm to the finished product. Our aim is to believe in constant up gradation and restructuring of activities in the plant. We are firmly committed to consistently supply superior quality and safe meat and meat products to achieve highest level of customer satisfaction.

The Group has made substantial investments in creating world-class integrated food processing complexes. Facilities, which have been certified for quality and product safety systems under ISO 9001:2000 and HACCP. And ISO 14001 (Environment Management System) too.



Analytical Laboratory

The Analytical Laboratory is equipped with the latest instruments and managed by experienced and qualified staff.



VETERINARY DOCTORS CONDUCT ANTE-MORTEM AND POST-MORTEM EXAMINATION

The animals are procured from disease-free zones recognised by the Department of Animal Husbandry, Govt. of Uttar Pradesh, India. Qualified veterinary doctors conduct ante-mortem and post-mortem examination of the animals to ensure quality of meat.



RED MEAT PRODUCTS
FORE QUARTER



CUBE ROLL



CHUCK



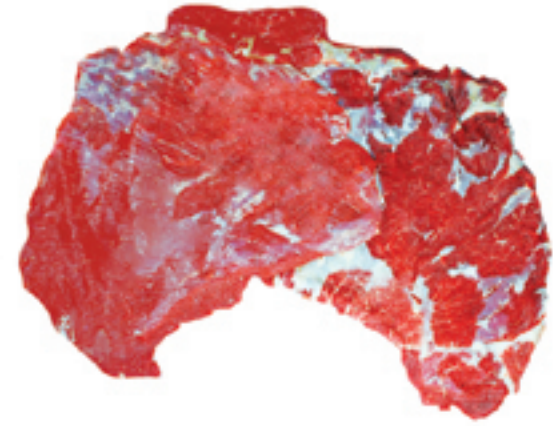
BLADE



CHUCK TENDER



NECK



BRISKET N.E.



BRISKET P.E.



SLICES



TRIMMING



VEAL TENDERLOIN



VEAL LEG



BOBBY VEAL



*We have the vote of confidence
of our customer
at every level.*



WHOLE FORE QUARTER

RED MEAT PRODUCTS
HIND QUARTER



TOPSIDE



THICK FLANK(KNUCKLE)



SILVERSIDE



RUMPSTEAK



TENDERLOIN



STRIPLOIN



FLANK



SHIN SHANK



EYE ROUND



*Producing safe
& quality products of highest standard.*

EDIBLE OFFALS

OFFALS



AORTA



BACK STRAP



BRAIN



HONEY COMB



CHEEK MEAT



FRESH TRIPE



FROZEN TRIPE



HOCK TENDON



LIVER



HEART



KIDNEY



MEMBRANE



MOON BONE



NECK BAND



OMASUM



TAIL



TONGUE

ABOUT NETWORK

Mr. Mohammad Ashraf Qureshi a young & dynamic leader, to guarantee delivering quality products to world market is always his foremost motive and in the year 2010 a major step was taken with the formation of **HMA Agro Industries Ltd.** and today it is one of the fastest growing and emerging exporters of **HALAL** fresh and frozen buffalo boneless meat and meat products in Countries like



UAE



IRAQ



JORDAN



KUWAIT



SYRIA



QATAR



BAHRAIN



GEORGIA



VIETNAM



BANGKOK



AZERBAIJAN



BELARUS



KAZAKHSTAN



KYRGYZSTAN



TAJIKISTAN



UZBEKISTAN



AFGHANISTAN



ANGOLA



CONGO DOMESTIC



CONGO REPUBLIC



COTE D'IVOIRE



EQUATORIAL GUINEA



GABON



GHANA



MALDIVES



OMAN



PAKISTAN



ALGERIA



LIBERIA



DAKAR-SENEGAL



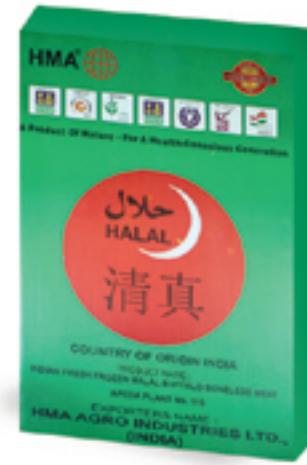
BENIN



LEBANON



Lets join our hands to allow us to provide you best quality products.



Our Most Consumer Demanded Brands

 www.hmagroup.co



2/220, 2nd Floor, Glory Plaza, Sur-Sadan Crossing, M.G. Road, Sanjay Place, Agra 282002, U.P.(INDIA)



6/1, 15-16, Talaspur, Tehsil Koal, Mathura Bye Pass Road, Aligarh, U.P (INDIA)



marketing@hmaagro.com
sales@hmagroup.co



+91-562-4000188



+91-562-2523230

M B M



H M A Agro Industries LTD.

(ISO 9001: 2008 and HACCP)



High Quality Products



**Commercially
Sterilized
Meat & Bone Meal**

COMMERCIALLY STERILIZED MEAT & BONE MEAL

Give your chickens the goodness of Protein Commercially sterilized Meat & Bone Meal. This can partially replace Soya Doc for Protein & completely replace DCP for Phosphorus use it at 6 % level in poultry rations and you won't just increase the immunity and well-being of your chickens, you Profitability.

Of course, Meat and Bone Meal isn't just advantageous in price. It is fully commercially sterilized & also bursting with nutrients, like Proteins with better Amino Acid Profile and easy digestibility, Calcium and Phosphorus with better bio availability, Fats that are ideal for faster growth and immunity development

vitamins. Trace minerals. And plenty of energy (approx. 2500 Kcal/kg.)



**High Quality
Technical
Animal Fat**

HIGH QUALITY TECHNICAL ANIMAL FATS

Are low in free fatty acid content below 3%. Due to its higher saturated fatty acid content in the triglyceride structure, it is significantly more stable to oxidative rancidity. Hence can safely Be incorporated upto a level of 6% in the poultry Feeds it is an immensely useful feed ingredient in Summer for poultry when one needs to provide ready source of energy through fats to avoid Heat stress and subsequent mortality in the birds.

Our high quality Technical Animal fat. Results in faster Weight gain, lower feed consumption, better feed Conversion Ratio (FCR) and lower mortality in Broilers. It also improve egg production and Egg size with lower feed consumption in layers What's more it lowers the formulation cost by replacing (fully or partially) costlier vegetable oils. Improves production efficiency of pellet mil due to lubricating action in the mash, and increases demand for your feed due to better performance.



**Commercially
Sterilized
Blood Meal**

COMMERCIALLY STERILIZED BLOOD

Protein commercially sterilized Blood Meal is manufactured in state-of-the-art plants. Using blood collected from Inspected healthy livestock. Our commercially sterilized Blood Meal is free from Toxins, micro-organism, adulterants and anti-nutritional factors. Rich in high quality, digestible proteins and Lysine (the most critical amino acid in the starter phase). And very reasonable priced. Our Protein commercially sterilized Blood Meal can be incorporated 2% to 5% in poultry and aqua feeds, results in faster growth, low mortality & better FCR.

High-Tech Rendering Process..



Our Rendering Plant

Integrated with each of our abattoirs and meat processing complexes at two locations across the country manufacture high quality commercially sterilized Meat and Bone Meal, Blood Meal and Technical Animal fat Utilizing fresh and chilled raw materials derived from Inspected healthy livestock for human consumption.

These modern sophisticated rendering plants have Been designed and supplied on a turn key basis by Leading International rendering plants manufacturers.

Our Products for Poultry Feeds

The low temperature rendering followed by high Temperature short time processing fully ensures:

- Commercial sterility in Meat and Bone Meal, Blood Meal and technical Animal Fat.
- Retains the nutritive value of native Protein intact in the meal.
- Ensures high stability against oxidation Of technical Animal Fat, low FFA and Very low peroxide value.
- More acceptable light colour in Fat.

These unique qualities of our feed ingredients Make them very safe and indispensable Ingredients in the manufacture of high quality Compound feeds for poultry with the use of our Feed ingredients, the birds show improved growth rate,

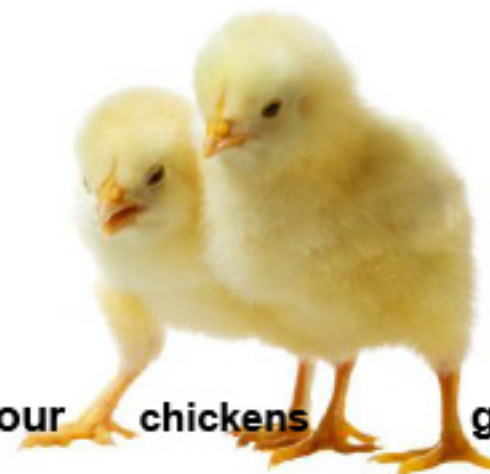
Uniform drying at high temperatures helps to maintain low moisture in MBM which not only ensures the commercial sterility and poultry pathogens control but also eliminates the contamination risk of dangerous Mycotoxins Aflatoxins of fungal origin.

Quality and safety management systems

Like ISO 9001: 2008 and HACCP are stringently applied, ensuring that we maintain high Standards consistently to enable us export our MBM to various countries in the world. Hygienic conditions are strictly monitored in every section of the plant.

We have our in-house, fully equipped laboratories For testing the raw materials, in-process products and finished products. All Chemical and microbiological Tests are performed at different stage of processing. These regular tests ensure consistent compliance with each and every aspect of the products Specification.

The total traceability of the products is ensured throughout processing and storage by proper identification and records.



Use H M A Product PROTEIN for Poultry Feeds. Give Your chickens goodness and increase immunity.

Technical Specification

Commercially sterilized Meat and Bone Meal

A. Physical :

Colour	Grayish Brown	
	%	Typical

B. Chemical Composition :

Moisture (Max)	8	6
Fat (Range)	4-8	6
Protein (range)	45-50	48
Pepsin Digestibility	90-93	92
Ash	35-38	36
Crude Fiber (Max)	2	2
Sand and Silica (max)	1	-1

C. Nutritional :

Calcium	10-15	12
Phosphorus	5	5
Total Lysine	2.5	2.5
Methionine	0.65	0.65
Metabolizable Energy (K. Cal/kg)	2400-2500	2500

D. Microbiological: Free from Salmonella & E. Coli

Technical Animal fat

1.1 Total fat content (Min)	99.0%
1.2 Moisture (Max)	-1.0%
1.3 Impurities (Max)	-1.0%
1.4 free Fatty acids as oleic acid (max)	2.0%
1.5 unsaponifiable matter (Max)	0.5%

2.1 Iodine Value	32
2.2 Titre value	38 40
2.3 Saponification value	190 -202

3.1 Peroxide value (Max)	5 mequivalent O ₂ /kg
3.2 Chemical stabilized	Addition on request

4.1 Gross energy (K.Cal/Kg)	8990
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Commercially sterilized Blood Meal

A. Physical

Colour	Dark Red	
	%	Typical

B. Chemical Composition :

Moisture (Max)	8	6
Fat (Range)	1 - 2	1
Protein (range)	85- 88	85
Crude Fiber (Max)	1	-1
Sand and Silica (max)	1	-1

C. Nutritional :

Total Lysine	6.66	6.66
Methionine	0.90	0.90
Metabolizable Energy (K. Cal/kg)	3100- 3300	3200

D. Microbiological: Free from Salmonella & E. Coli

H M A PRODUCTS



PROTEIN



TALLOW



BLOOD MEAL



H M A Agro Industries LTD.

H.M.A corporate OFF: - 2/220 IInd floor Glory Plaza
Sursadan M.G Road Sanjay Place Agra 282002
Tel:- +91-562-4000188, Fax :- +91-562-2523230
Mob: - +91-931-9087-672,
+91-956-8058-333

Email:-hmambm@hotmail.com

hmarendering@gmail.com

Factory: - 6/1, 15-16, Talaspur Tehsil Koal
Mathura Bye Pass Road Aligarh (U.P.) INDIA

H M A Agro Industries LTD.

(ISO 9001: 2008 and HACCP)



High Quality Products

High-Tech Rendering Process..

HMA PRODUCTS



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Vitamins, Trace minerals. And plenty of energy (approx. 2900 Kcal/kg.)



High Quality Technical Animal Fat

HIGH QUALITY TECHNICAL ANIMAL FATS

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Give Your chickens goodness and increase immunity.

Technical Specification		
Commercially sterilized Meat and Bone Meal		
A. Physical :	Grayish Brown	
Colour :	% Typical	
B. Chemical Composition :		
Moisture (Max)	8	8
Fat (Range)	4-8	8
Protein (range)	45-53	48
Pepsin Digestibility	90-93	92
Ash	35-38	36
Crude Fiber (Max)	2	2
Sand and Silica (max)	1	-1
C. Nutritional :		
Calcium	10-15	12
Phosphorus	5	5
Total Lysine	2.5	2.5
Methionine	0.85	0.85
Metabolizable Energy (K. Cal/Kg)	2900-2950	2930
D. Microbiologic status:	Free from Salmonella SE, Col	
Technical Animal Fat		
1.1 Total fat content (Min)		99.0%
1.2 Moisture (Max)		-1.0%
1.3 Impurities (Max)		-1.0%
1.4 free Fatty acids as oleic acid (max)		2.0%
1.5 unsaponifiable matter (Max)		0.5%
2.1 Iodine Value		32
2.2 Tins value		30-40
2.3 Saponification value		193-202
3.1 Peroxide value (Max)		5 equivalent o/yg
3.2 Chemical stability		Addition on request
4.1 Gross energy (K. Cal/Kg)		8953
Commercially sterilized Blood Meal		
A. Physical :	Dark Red	
Colour :	% Typical	
B. Chemical Composition :		
Moisture (Max)	8	8
Fat (Range)	1-2	1
Protein (range)	95-98	95
Crude Fiber (Max)	1	-1
Sand and Silica (max)	1	-1
C. Nutritional :		
Total Lysine	0.98	0.98
Methionine	0.90	0.90
Metabolizable Energy (K. Cal/Kg)	3100-3200	3150
D. Microbiologic status:	Free from Salmonella SE, Col	

HMA PRODUCTS



PROTEIN



TALLOW



BLOOD MEAL

H M A Agro Industries LTD.

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Tel:- +91-562-4000188, Fax :- +91-562-2523230

Mob: - +91-931-9087-672, +91-956-8058-333

Email:-hmambm@hotmail.com, hmarendering@gmail.com