



The background consists of a grid of squares in various shades of green, from light to dark. Diagonal lines cross the entire image, creating a sense of movement and depth. The text 'FRESH & TESTY' is written in a bold, sans-serif font, following the path of one of these diagonal lines.

FRESH & TESTY

FRESH & TESTY



ABOUT US.?

AGRIYAS Meat Trading is an Emirates National Company 100% aims to achieve UAE Food Security Group Interconnected Services.

Food security in any society is one of the most important priorities of economic and social policy and is directly linked to national security and the independence of political and economic decision. Agriyas Meat Trading is a meat product distribution company, it is one of the leading companies in its sector in Dubai, UAE. Catering to the retail food service and wholesale markets.

We import and manufacturing first class meat products that are served in national chain stores, wholesale markets and hotels with international reputation, large scale catering groups, factories and restaurants that make high quality cuisines.

We combines quality products, with great prices that will maximize the value that our customers get out of its supplies.

We comply with international standards in all sectors of our company to produce a great services for all our clients.

And all our meat products has ESMA certification standards which are considered the global benchmark for halal food operations worldwide.

Our pledge. Our practice.!

Livestock production plays a major role in the life of farmers in developing countries. It provides food, income, employment and many other contributions to rural development.

This region is vast in land, water, and vast amount of livestock and poultry population. With economies in many Asian countries growing at annual rates greater than 5-6% and a market potential of 2.8 billion people, the livestock and poultry industry growing faster than ever. Within the agriculture sector, livestock sub sector plays a vital role in economic development. But despite the increasing contribution of the livestock sector, which includes poultry sector, it has not yet achieved the level needed to provide sufficient meat for the growing population.

When sourcing meat, AGRIYAS are careful to only use the freshest many kind of the best meats from approved the best farms worldwide.

We work with ensuring the best in tenderness and taste when it reaches your table. and We take our responsibilities seriously, caring for our meats and the natural resources.

good food that we and our families and friends all enjoy.

We can't wait to share it with you the natural flavour.



Our Point

Our point of difference lies within our ability, agility and flexibility to deliver bespoke solutions to you.

We have a dedicated Food Service marketing function who work in conjunction with our team of in-house development chefs to identify emerging trends in the category and create tailored products to meet your needs.






The Home of Great Meat

We are a leading manufacturer of premium Meat and pride ourselves on the superior quality of the products we offer to the food service sector.

We Experts in meat, we provide a wide range of food service solutions, whether you're buying fresh meat, gourmet for premium cooked meats, we guarantee the finest products combined with ease of purchase and delivery.

We deliver the flavours that show your customers you have great taste.

A background image showing a wooden cutting board with several skewers of grilled meat and sliced cherry tomatoes. A green text box is overlaid on the upper right portion of the image.

When sourcing our food, we look for produce which stands out from the rest from where it originates, to the way it is produced and for its flavour.

We are proud to share this story with you



**Farming & selection:**

Targeted selective treatment (TST) and bioactive forages for internal parasite management in lambs.

Quality assurance:

We guarantee, high quality sheep products by improving management practices during production.

Slaughter & bone:

Healthy and done according to the Islamic religion. HALAL.

Chilling & freezing:

Scientifically freezing our products preserves food for extended periods of time

Distribution & importing:

Wide range, using different ways by air, ships and vehicles.

Consumer experience:

Our continual commitment is to provide products of a consistently high standard. Every effort is made to Ensure customer satisfaction in every instance.

WHEN IT COMES TO QUALITY

Australian beef stands out. North American customers have made us an important part of their businesses for years. And as tastes and the need for greater variety continue to evolve,

Australian beef is poised to meet the demand with an extensive range of grass fed, grain fed and lean options raised and processed to some of the strictest standards on earth. tomer satisfaction in every instance.



Our largest importing countries:

- 1- Australia
- 2 - New Zealand
- 3- India
- 4 - Georgia
- 5- Brazil
- 6- Pakistan

This one of the most common types of red meat consumed by its distinctive flavor and tasty taste, whether cooked or grilled. It is a major source of animal proteins, vitamins and minerals. It contains a high percentage of vitamins A, B2, B, B3, B12, C, D), folic acid, biotin, choline, tryptophan and phosphorus, as well as protein, saturated and unsaturated fatty acids rich in omega-3 and omega-6 fatty acids, Lamb, it also gives the body a certain amount of calories, Zinc and a quantity of selenium "an antioxidant" in addition to cholesterol.



OUR SOURCES

OUR MARKETS

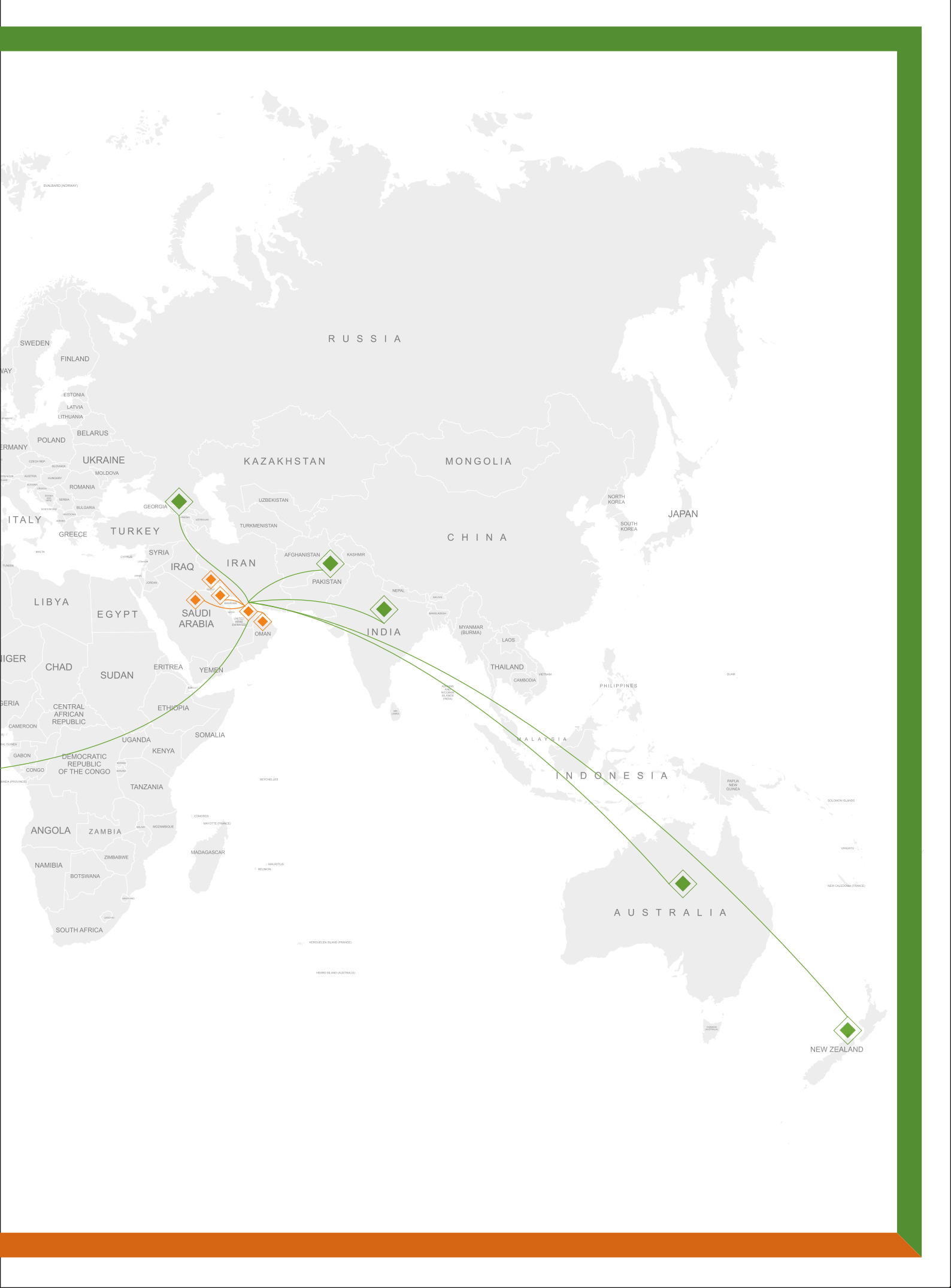


OUR SOURCES

Australia
New Zealand
India
Georgia
Brazil
Pakistan

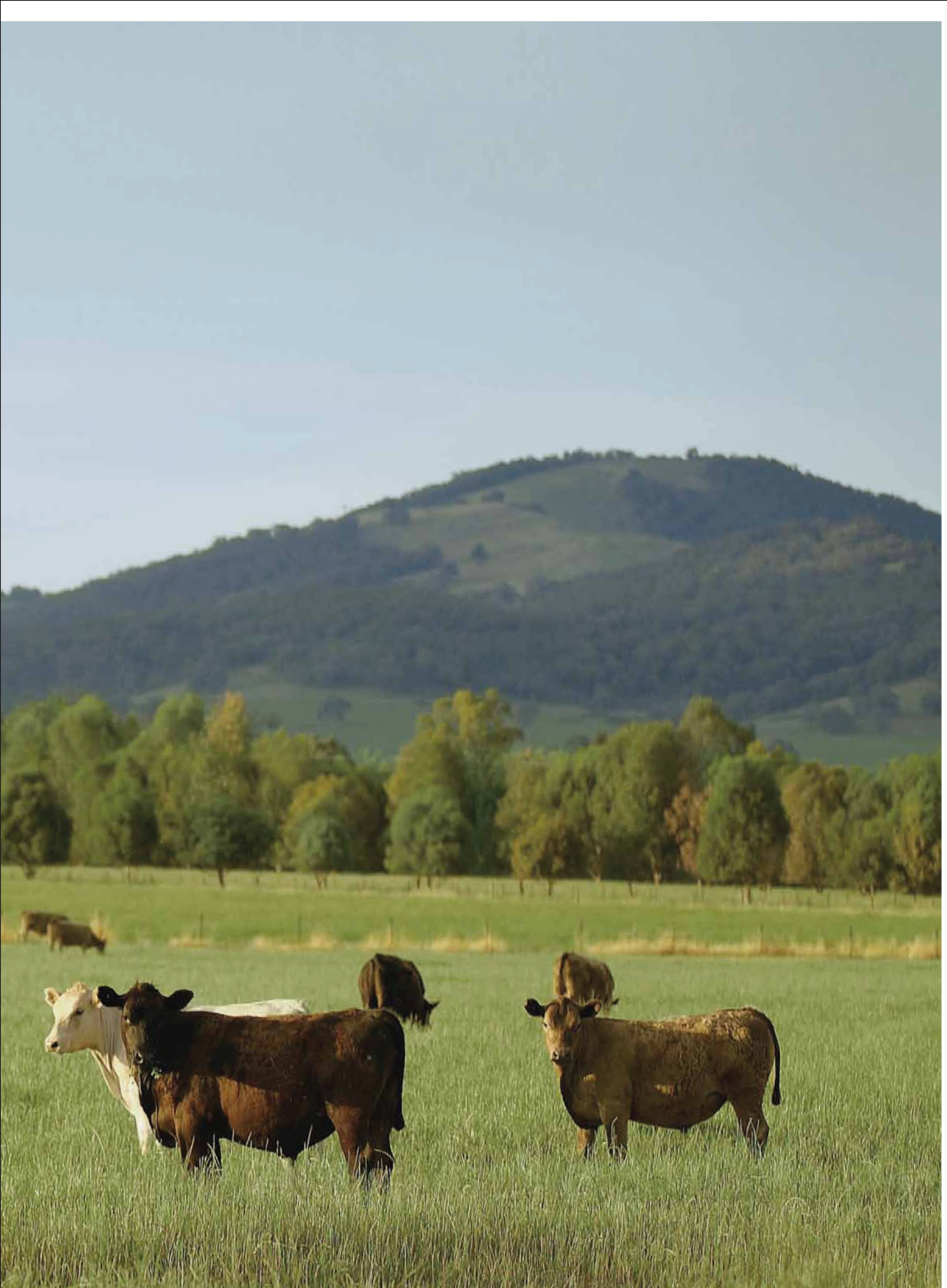
OUR MARKETS

UAE
KSA
Kuwait
Bahrain
Oman



*High Quality Care..
Mean High Quality Meat,*





BEEF CUTS



① Shin

- Boneless shin/gravy beef
- Shin
- Shin bone-in/osso bucco

② Silverside/Topside

- Corned silverside
- Silverside roast (uncorned)
- Silverside steak
- Silverside sandwich steak
- Corned girella/eye of silverside
- Eye round roast
- Topside roast
- Topside schnitzel
- Topside steak

③ Knuckle

- Round steak
- Round roast
- Round/minute steak

④ Rump

- Rump steak
- Rump roast

⑤ Tenderloin

- Fillet/tenderloin steak
- Fillet/tenderloin roast

⑥ Skirt

- Skirt (diced or rolled and seasoned)

⑦ Striploin

- Sirloin steak/porterhouse/New York
- Sirloin roast
- T-bone
- Beef spare ribs

⑧ Cube Roll

- Rib eye/scotch fillet steak
- Rib eye/scotch fillet roast
- Rolled rib beef roast
- Standing rib roast

⑨ Blade/Chuck

- Blade steak
- Blade roast
- Boneless blade steak
- Chuck
- Oyster blade roast
- Oyster blade steak

⑩ Brisket

- Brisket
- Corned and fresh brisket



Beef stir-fry strips can be prepared from the:

- Silverside/topside, knuckle, rump, tenderloin, striploin, cube roll and blade/chuck

Diced beef can be prepared from the:

- Silverside/topside, knuckle, rump, skirt, blade/chuck and brisket

Beef mince can be prepared from the:

- Shin, silverside/topside, knuckle, rump, tenderloin, skirt, striploin, cube roll, blade/chuck and brisket



LAMB CUTS



① Leg

- Boned and rolled leg
- Corned leg
- Easy carve leg (bone-out)
- Easy carve leg roast
- Lamb round or topside roasts
- Lamb steaks (round or topside)
- Lamb topside schnitzel
- Leg chop
- Leg roast (bone-in)
- Mini roast
- Round/knuckle

② Chump

- Chump chop
- Lamb rump
- Rump roast

③ Tenderloin

- Fillet/tenderloin

④ Eye of Loin

- Boned and rolled loin roast
- Eye of shortloin/backstrap roast
- Eye of shortloin/backstrap steak
- Loin chop
- Shortloin/mid loin roast

⑤ Loin

- Rack roast
- Lamb cutlet

⑥ Forequarter

- Boned and rolled shoulder
- Forequarter chop
- Easy carve shoulder roast
- Shoulder (bone-in)
- Shoulder roast (bone-in)
- Easy carve shoulder (bone-out)

⑦ Shank

- Frenched shank
- Shank

⑧ Neck

- Neck chop

⑨ Party Rack

- Spare ribs

Lamb stir-fry strips can be prepared from the:

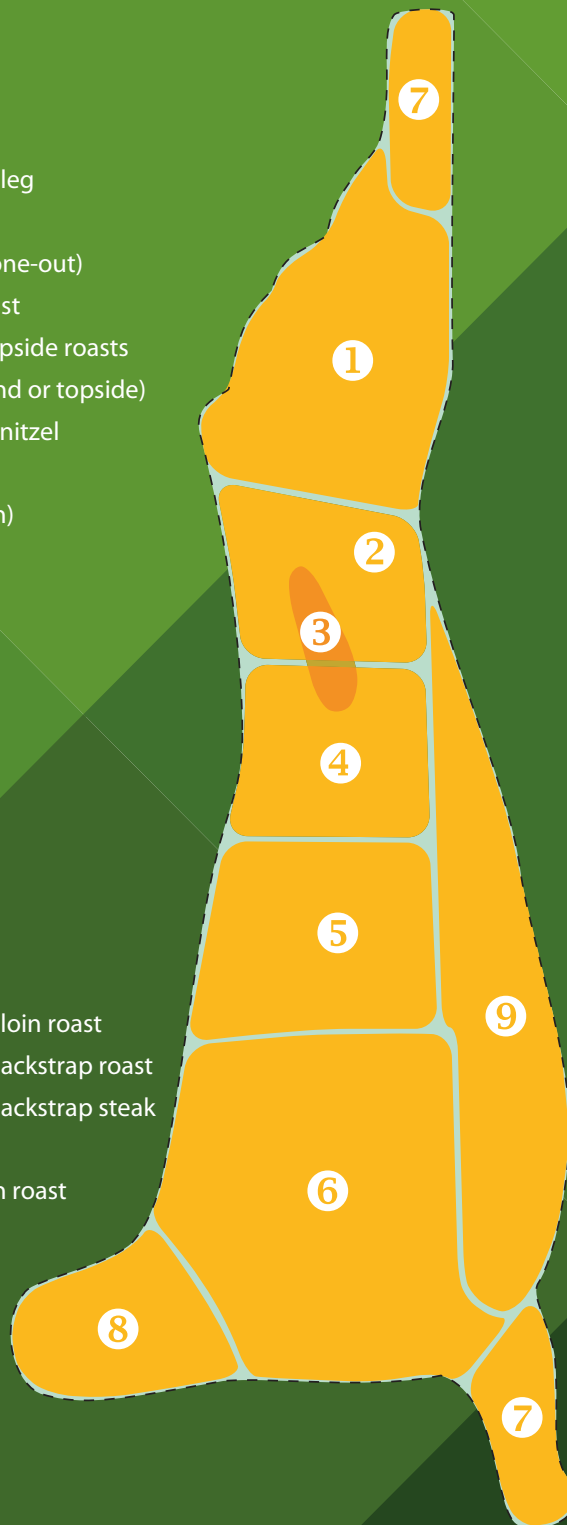
- Leg, tenderloin and eye of loin

Diced lamb can be prepared from the:

- Leg, forequarter, shank and neck

Lamb mince can be prepared from the:

- Leg, chump, tenderloin, eye of loin, loin, forequarter, shank, neck and party rack



AUSTRALIAN BEEF CUTS



1

Beef Shin HAM Fore 1682/Hind 1683

Boneless shin/
gravy beef Shin bone-in/
osso bucco



2

Beef Silverside HAM 2030

Corned silverside Silverside minute
steak/Girello Eye round/Girello



3

Beef Topside HAM 2000

Topside roast Topside steak



4

Beef Knuckle HAM 2070

Round steak Round/minute steak Knuckle medallion



5

Beef Rump HAM 2100

Rump steak Rump roast Rostbif



Rump cap Rump medallion Rump centre steak



6

Beef Shortloin HAM 1552

T-bone



7

Beef Tenderloin HAM 2150

Fillet/tenderloin
steak Eye fillet
centre cut Butt fillet



8

Beef Flank HAM 2210

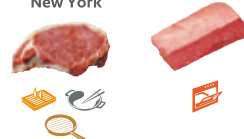
Flank steak



9

Beef Striploin HAM 2140

Sirloin steak/
porterhouse/
New York Sirloin roast



10

Beef Cube Roll HAM 2240

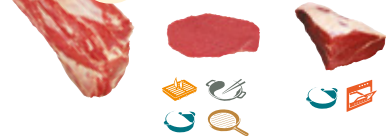
Rib eye/scotch
fillet steak Rib eye/scotch
fillet roast Standing rib
roast Rib cutlet



11

Beef Blade HAM 2300

Blade steak Blade roast



Oyster blade
steak Blade minute
steak Bone in blade steak/
"Y bone" steak



12

Beef Chuck HAM 2270

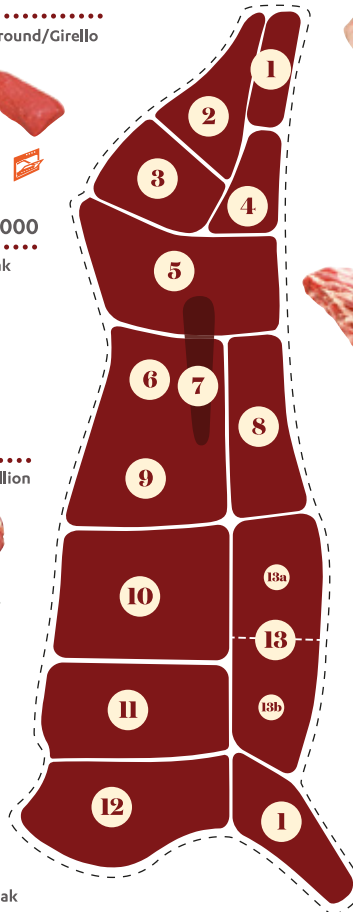
Chuck steak Diced chuck



13

Beef Brisket HAM 2320

Navel end Brisket (a) Point end Brisket (b)



BEEF

LEGEND



Stir-fry



Barbecue



Pan-fry



Oven
Roast



Hotpot/
Casserole



AUSTRALIAN LAMB CUTS

1 Lamb Leg HAM 4820

Easy carve leg roast Lamb steaks (round or topside) Leg knuckle mini roast

Boneless rolled lamb leg Leg bone in

2 Lamb Chump HAM 4790

Chump chop Lamb rump

3 Lamb Tenderloin HAM 5080

Fillet/tenderloin

4 Lamb Shortloin HAM 4880

Boned and rolled loin roast Loin chop

Eye of Shortloin

5 Lamb Rack HAM 4932

Frenched cutlet Frenched rack of lamb (8 rib)

Frenched lamb rack (13 rib)

6 Lamb Forequarter HAM 4972

Forequarter chop Forequarter rack (4 rib) Forequarter boned and rolled

7 Lamb Shoulder HAM 4995

Easy carve shoulder roast Boned and rolled shoulder

8 Lamb Eye of Shoulder HAM 5151

Neck fillet roast

9 Lamb Shank HAM Fore 5030/Hind 5031

Foreshank Hindshank frenched

10 Lamb Neck HAM 5020

Neck chop

11 Lamb Breast & Flap HAM 5172

Riblets

LAMB

LEGEND

Stir-fry

Barbecue

Pan-fry

Oven Roast

Hotpot/Casserole





Lamb Chops



Lamb Chops Just like Whether you decide to grill them or fry them in a cast iron skillet (or regular pan), these homemade Greek Lamb Chops are a family favourite! Once you try these you will never look back!

Ingredients

• 1/4 cup olive oil • Juice of 1 lemon (about 1/4 cup lemon juice) • 2 tsp dried oregano preferably Greek, or 1/2 cup chopped fresh • 4 cloves garlic minced • 1 tsp salt • 1/2 tsp freshly ground black pepper • 8 lamb chops • 1 tbsp olive oil for cooking.

Instructions:

1. Using paper towels, pat dry chops and discard any shards or bone fragments.
2. Mix all of the ingredients together in a small jug or bowl.
3. Arrange lamb chops in a large baking dish or on a large plate, and pour the marinade all over the lamb, rubbing it into the meat. Cover with plastic wrap and marinate for half an hour, or for a deeper flavour, marinate overnight in the refrigerator, turning the chops from time to time (before cooking, let lamb chops sit at room temp 30 minutes).
4. Heat oil in a pan (cast iron preferably or grill plates) over high heat until just starting to smoke. Fry or grill lamb in 2 batches for 3-4 minutes each side, depending on thickness until done to your liking. (Usually, at 3 minutes per side they are medium, and at 4 minutes they are medium-well.)
5. Let rest for 5 minutes before serving. Sprinkle with a little extra dried oregano for added flavour and a little extra lemon juice (optional).

Kofta Kebabs



Middle Eastern Meatballs (Kofta Kebabs) made in just one bowl and ready to bake in 15 minutes with authentic middle eastern spices, it tastes like the ground beef kebab you love but with minimal effort.

Ingredients

- 1/3 fresh parsley chopped
- 1 tablespoon fresh mint minced
- 6 cloves garlic minced
- 1 1/2 teaspoons kosher salt
- 1/2 teaspoon ground black pepper
- 2 tablespoons ground coriander
- 2 teaspoons ground cumin
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon ground allspice
- 1/2 teaspoon cayenne pepper
- 1/4 teaspoon ground ginger
- 2 pounds ground beef
- 1/3 cup grated onion

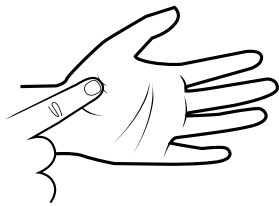
Instructions:

Note: click on times in the instructions to start a kitchen timer while cooking.

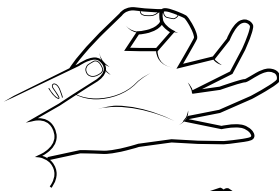
- 1.Preheat the oven to 425 degrees.
- 2.Add all the ingredients except the beef into a bowl and stir well.
- 3.Add in the beef and stir until just combined.
- 4.Form into 1/4 cup meatballs (I use an ice cream scoop) onto your cast iron skillet or sheet pan.
- 5.Cook for 15-18 minutes or until cooked through.

Touch test

RAW



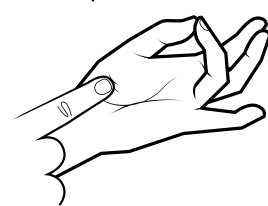
RARE



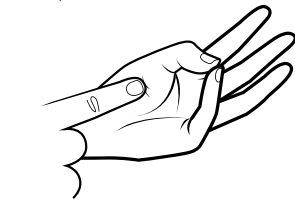
MEDIUM/RARE



MEDIUM



WELL DONE



Steak



Classic Braised Beef Steak are cooked low and slow until they reach deliciousness. This simple dish is a classic that is full of comfort food flavor

Ingredients

• 6 (about 4 pounds) ribs • 1/2 teaspoon salt • 1/2 teaspoon black pepper • 3 tablespoons extra virgin olive oil • 1/2 white onion diced • 2 to 3 cloves garlic crushed • 1 cup beef broth • 2 tablespoons worcestershire sauce • 1 sprig fresh rosemary pepper • 8 lamb chops • 1 tbsp olive oil for cooking.

Instructions:

1. Preheat oven to 350 degrees.

2. Season all sides of the short ribs with salt and pepper.

3. Heat a heavy, oven-safe pot over high heat. Add in olive oil and allow to heat briefly. Sear short ribs in olive oil, about 1 minute per side. Remove from pot and set aside.

4. Add in onion and saute 2 to 3 minutes. Add in garlic and saute 1 minute more.

5. Pour in beef broth and Worcestershire sauce. Bring to a simmer. Add in meat. Place a rosemary sprig on top.

6. Cover and transfer to preheated oven for about 2.5 hours, until meat is tender.

Hamburger



Caprese is one of those classic dishes that is just delicious every time. It's simple, but can be transformed into so many different variations. I thought it'd be great to bring caprese into a stuffed burger. All beef patty stuffed with melted mozzarella. Throw a slice of tomato and some fresh basil on top and...

Ingredients

- 1.5 lbs. ground beef (15% fat) • salt and pepper • 2 TB. Worcestershire sauce • 8 oz fresh mozzarella, sliced • 1 red onion, sliced • 1 tablespoon olive oil • 1/4 cup balsamic vinegar • 2 tomatoes, sliced • 2 cups fresh basil leaves

Instructions:

1. Season the ground beef with salt and pepper and Worcestershire sauce. Divide into 8 portions. Take a portion into your hand and flatten it quite thin. Place a slice of mozzarella in the middle and lay it on a plate or tray or piece of parchment paper. Take another portion and flatten it out just as thin. Place it on top of the mozzarella and pinch the sides all around it to seal the mozzarella in the middle. Repeat with remaining portions to form 4 burgers.

2. Cook burgers on a hot grill or hot pan until meat is cooked to desired done-ness and cheese is melted, 3 to 5 minutes per side.

3. Meanwhile, make your balsamic onions by heating olive oil in a large skillet over medium-high heat. Add in the onions and saute for about 5 minutes until onions soften. Pour in balsamic vinegar, reduce heat to medium and continue cooking until onions have soaked up balsamic vinegar. Set aside until ready to serve.

4. Serve the burgers hot on toasted buns topped with a slice of tomato, a heaping pile of balsamic onions, and a few fresh basil leaves.

Tikka



Soft, juicy chunks of paneer marinated in Tikka grilled with veggies! This is a great dish to serve at your next barbeque.

Ingredients

- 1/4 cup yogurt
- 5 to 6 tablespoons vegetable oil (or canola or sunflower cooking oil, divided)
- Kosher salt (to taste)
- 1/2 pound paneer (homemade or store-bought, cut into 30 (2-inch) cubes)
- 1 large onions (cut into 1-inch square pieces)
- 1 red bell pepper (deseeded and cut into 2-inch cubes)
- 1 green bell pepper (deseeded and cut into 2-inch cubes)
- 2 tablespoons Chaat Masala (available at most Indian grocery stores)
- Lemon juice (to taste)
- Garnish: lemon wedges

Instructions:

1. Gather the ingredients.
2. Mix 2 tablespoons cooking oil, and salt, to taste, and make a smooth paste.
3. Put the paneer chunks in a bowl and pour the above Tandoori paste on to it. Mix gently to coat all the paneer well. Cover and keep in the refrigerator to marinate for two hours.
4. Mix the remaining 1/2 tablespoon of Tandoori Masala with the onions to coat them well.
5. Thread the marinated paneer, onion, and green and red bell pepper pieces onto bamboo skewers in a combination of your choice.
6. Preheat your grill on medium.
7. Put the paneer skewers on it and brush with a little cooking oil.
8. Grill until the paneer is light golden and the onions are soft. Do not overcook or the paneer will become rubbery.
9. Remove onto a plate and sprinkle with Chaat Masala.
10. Squeeze some lemon juice over the paneer skewers, garnish with lemon wedges, and serve piping hot and Enjoy..!



A glimpse of the life of our Lambs and Calf :

The herd grazes in pasture during spring and summer. The cattle follow one pattern per day in pastures. Where they nursed early in the morning, eat and chew enough food to moisten and then swallowing. At midday they relax in shady places, and late in the day they go to the water tanks to drink and then patronize until sunset. During the day workers repair the fences and machines, make sure the water is sufficient in the watering pits, and put pieces of salt mixed with other minerals for the cattles to drink, because cattle need such minerals in their diet. Neighbors help one another in collecting cattle in the fall, and are then sold.



FRESH & TESTY



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FRESH & TESTY

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