

BEEF EXPORTS – TECHNICAL DATA SHEET

Frozen export grade beef cuts and formats prepared under strict halal, quality, and cold chain protocols for international wholesale and institutional markets.

Product Overview

Origin Protein Limited Kenya (OPK) supplies halal certified beef sourced from structured pastoralist and ranching systems across Kenya. The cattle are naturally grass fed and processed under export approved conditions to deliver lean, high quality beef suitable for global markets.

Sourcing & Origin

Beef is sourced from Kenya's arid and semi arid regions through controlled aggregation programs. Supplier onboarding includes animal health verification, welfare aligned handling, and traceability documentation to ensure consistent carcass quality and integrity from origin.

Halal Assurance

All slaughter and processing activities are conducted by licensed halal practitioners at export approved facilities. Procedures align with GSO, ESMA, and destination market halal standards, supported by documented batch level halal verification.

Processing & Cold Chain Handling

Beef products are processed, packed, and stored under uninterrupted cold chain conditions. Blast freezing and controlled chilling preserve product safety, texture, and shelf life throughout storage and export transit.

Technical Specifications

Parameter	Specification
Product Formats	Full carcass, primal cuts, sub primal cuts
Packaging	Vacuum packed inner units, export grade cartons
Storage Temperature	Frozen: -18°C Chilled: 0°C to 2°C
Shelf Life	Frozen: 12-24 months Vacuum chilled: 60-90 days
Processing	Export approved halal facilities
Certifications	Halal, HACCP, ISO 22000
Traceability	Batch and lot level identification
Target Markets	GCC, MENA, Africa, selected Asian markets