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Product Buffalo



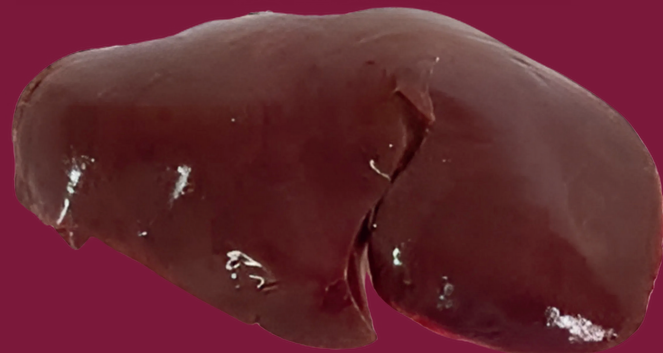
2025

# MALUKA

## Product Buffalo

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# KIDNEY

## Description:

Buffalo Kidney is a nutrient-rich organ meat, widely valued for its unique flavor and high protein content. It is sourced from healthy buffalo and is commonly used in traditional and gourmet cuisines across the globe. Buffalo kidneys are tender and flavorful when prepared properly, often used in stews, curries, and sautéed dishes. They are an excellent source of essential vitamins and minerals, particularly iron, selenium, and B-complex vitamins.



## SPECIFICATIONS:

### WEIGHT RANGE:

- 150g to 400g per piece

### PROCESSING OPTIONS:

- Raw Whole Kidneys
- Sliced Kidneys
- Cleaned and Trimmed
- Frozen Kidneys

### NUTRITIONAL VALUE (PER 100G OF WHOLE CARCASS, APPROXIMATE AVERAGE):

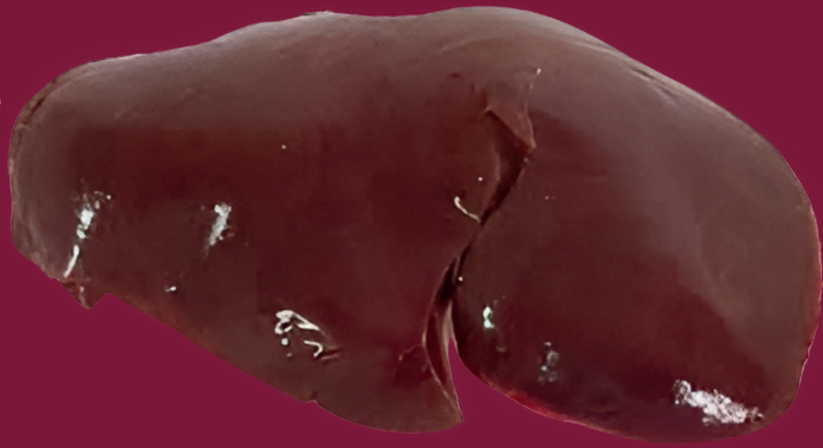
- CALORIES: 100 KCAL
- PROTEIN: 18G
- TOTAL FAT: 3G
- SATURATED FAT: 1G
- MONOUNSATURATED FAT: 1.5G
- POLYUNSATURATED FAT: 0.5G
- CHOLESTEROL: 380MG
- SODIUM: 70MG
- POTASSIUM: 230MG
- IRON: 5MG (28% OF DAILY VALUE)
- VITAMIN B12: 25MG (1000% OF DAILY VALUE)
- SELENIUM: 150MG (270% OF DAILY VALUE)
- CARBOHYDRATES: 0G
- FIBER: 0G
- SUGAR: 0G



# LIVER

## DESCRIPTION:

Buffalo Liver is a nutrient-dense organ meat known for its rich flavor and exceptional health benefits. It is a staple in various cuisines and is used in dishes such as pâtés, stir-fries, curries, and grills. Buffalo liver is an excellent source of iron, Vitamin A, and B-complex vitamins, making it a popular choice for health-conscious consumers. Sourced from healthy and well-maintained buffalo, this product is carefully processed to meet high-quality standards.



## SPECIFICATIONS:

### WEIGHT RANGE:

- STANDARD: 1.5kg to 4kg per piece

### PROCESSING OPTIONS:

- Raw Whole Liver
- Sliced Liver
- Cleaned and Trimmed
- Frozen Liver

### NUTRITIONAL VALUE (PER 100G):

- Calories: 135 kcal
- Protein: 20g
- Total Fat: 4g
- Saturated Fat: 1.5g
- Monounsaturated Fat: 1.7g
- Polyunsaturated Fat: 0.8g
- Cholesterol: 330mg
- Sodium: 85mg
- Potassium: 300mg
- Iron: 8mg (45% of daily value)
- Vitamin A: 10,000 IU (200% of daily value)
- Vitamin B12: 85µg (3,540% of daily value)
- Folate: 145µg (36% of daily value)
- Carbohydrates: 2g
- Fiber: 0g
- Sugar: 1g





# HEART

## DESCRIPTION:

Buffalo Heart is a lean and flavorful organ meat, prized for its tender texture and rich nutrient profile. It is widely used in traditional dishes, such as stews, stir-fries, and slow-cooked meals. With a firm, meaty texture, buffalo heart is highly versatile and often preferred by health-conscious consumers for its low fat and high protein content. Sourced from healthy buffalo, it is processed to meet strict quality and safety standards.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 1.5kg to 3kg per piece.

## PROCESSING OPTIONS:

- Whole Heart
- Sliced Heart
- Cleaned and Trimmed
- Frozen Heart

## NUTRITIONAL VALUE (PER 100G):

- Calories: 130 kcal
- Protein: 20g
- Total Fat: 4g
- Saturated Fat: 1.5g
- Monounsaturated Fat: 2g
- Polyunsaturated Fat: 0.5g
- Cholesterol: 185mg
- Sodium: 75mg
- Potassium: 300mg
- Iron: 4mg (22% of daily value)
- Vitamin B12: 10µg (417% of daily value)
- Selenium: 35µg (64% of daily value)
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g



# TONGUE

## DESCRIPTION:

Buffalo Tongue is a prized delicacy, known for its tender texture and rich flavor. It is used in a variety of traditional dishes, including braised, roasted, or smoked recipes, as well as gourmet cuisines around the world. When prepared correctly, buffalo tongue offers a melt-in-the-mouth experience. It is carefully processed and cleaned to meet high-quality standards, making it an excellent export product.

## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 0.8kg to 2kg per piece

## PROCESSING OPTIONS:

- Whole Tongue
- Peeled Tongue
- Sliced Tongue
- Frozen Tongue

## NUTRITIONAL VALUE (PER 100G):

- Calories: 220 kcal
- Protein: 16g
- Total Fat: 17g
- Saturated Fat: 6g
- Monounsaturated Fat: 7g
- Polyunsaturated Fat: 1g
- Cholesterol: 90mg
- Sodium: 60mg
- Potassium: 250mg
- Iron: 2mg (11% of daily value)
- Vitamin B12: 3.5µg (146% of daily value)
- Zinc: 5mg (45% of daily value)
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g



# BRAIN

## DESCRIPTION:

Buffalo Brain is a sought-after delicacy in many cuisines worldwide, appreciated for its soft, creamy texture and unique flavor. It is a key ingredient in traditional dishes such as curries, stir-fries, and fried preparations. Buffalo Brain is a nutrient-dense product, rich in essential vitamins and minerals, making it a popular choice among health-conscious consumers and culinary enthusiasts. It is carefully processed and handled to maintain its delicate nature and freshness.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 250g to 500g per piece

### PROCESSING OPTIONS:

- Whole Brain
- Cleaned and Trimmed
- Frozen Brain

### NUTRITIONAL VALUE (PER 100G):

- Calories: 143 kcal
- Protein: 10g
- Total Fat: 11g
- Saturated Fat: 3g
- Monounsaturated Fat: 5g
- Polyunsaturated Fat: 1.5g
- Cholesterol: 310mg
- Sodium: 120mg
- Potassium: 260mg
- Iron: 2mg (11% of daily value)
- Vitamin B12: 3.9µg (162% of daily value)
- Zinc: 2.5mg (23% of daily value)
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Omega-3 Fatty Acids: 0.5g



# TRIPE

## DESCRIPTION:

Buffalo Stomach (Tripe) is a versatile and flavorful delicacy commonly used in traditional cuisines around the world. Known for its chewy texture and ability to absorb seasonings, it is an essential ingredient in soups, stews, and curries. The tripe is thoroughly cleaned and processed to meet the highest standards of hygiene, ensuring it is ready for culinary use.-

## SPECIFICATIONS:

### WEIGHT RANGE:

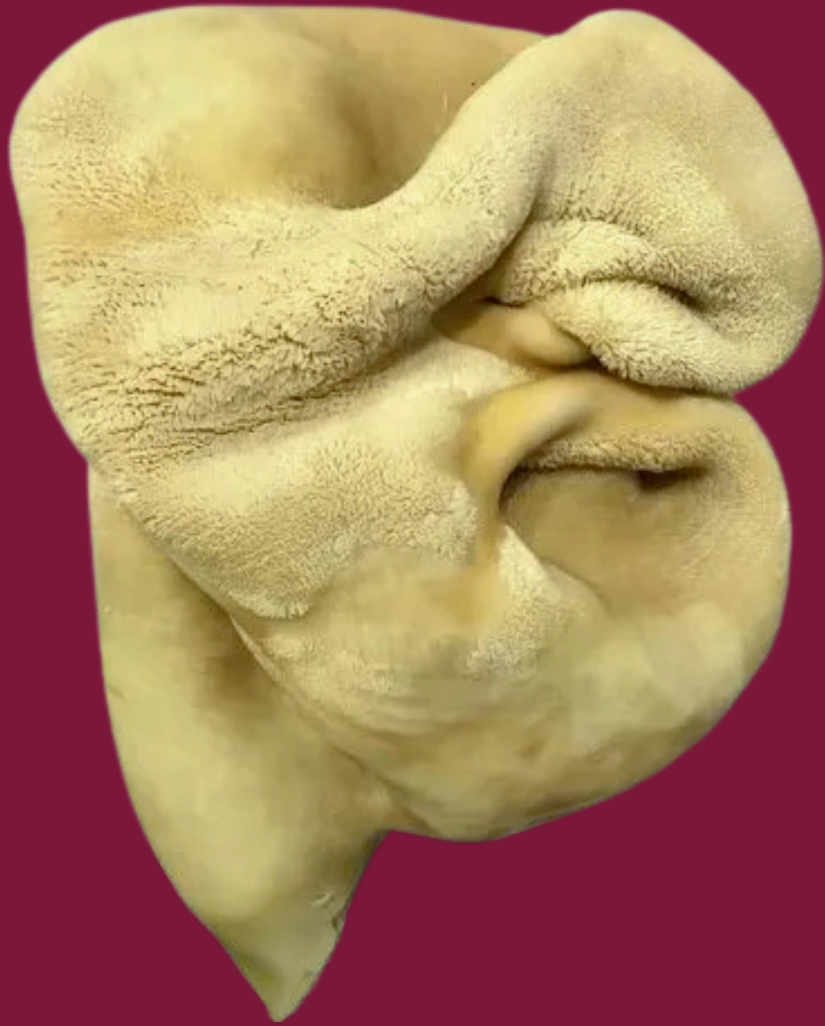
- Standard: 2kg to 4kg per piece

## PROCESSING OPTIONS:

- Whole Stomach
- Cleaned and Scalded
- Cut and Portioned
- Frozen Stomach

## NUTRITIONAL VALUE (PER 100G):

- Calories: 85 kcal
- Protein: 12g
- Total Fat: 4g
- Saturated Fat: 1.5g
- Monounsaturated Fat: 1.8g
- Polyunsaturated Fat: 0.5g
- Cholesterol: 120mg
- Sodium: 60mg
- Potassium: 140mg
- Iron: 1.6mg (9% of daily value)
- Zinc: 2mg (18% of daily value)
- Vitamin B12: 2.3µg (96% of daily value)
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g





# HONEYCOMB

## DESCRIPTION:

Buffalo Honeycomb, or Honeycomb Tripe, is the second stomach lining of the buffalo. It is prized for its unique honeycomb texture, tender consistency, and ability to absorb flavors, making it a popular ingredient in soups, stews, and traditional dishes worldwide. Cleaned and processed under strict hygiene standards, it is ready for export to meet culinary and industrial demands.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 500g to 1.5kg per piece

## PROCESSING OPTIONS:

- Fresh Honeycomb
- Blanched Honeycomb
- Frozen Honeycomb

## NUTRITIONAL VALUE (PER 100G):

- Calories: 85 kcal
- Protein: 12g
- Total Fat: 3g
- Saturated Fat: 1g
- Monounsaturated Fat: 1.2g
- Polyunsaturated Fat: 0.3g
- Cholesterol: 50mg
- Sodium: 40mg
- Potassium: 100mg
- Iron: 1.8mg (10% of daily value)
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g



# LUNGS

## DESCRIPTION:

Buffalo Lungs are a unique and highly nutritious organ meat often used in specialty dishes across different cultures. Known for their tender texture and distinct flavor, buffalo lungs are used in soups, stews, and grilled preparations. These organ meats are processed with care to ensure quality, freshness, and hygiene, adhering to strict export standards.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 1kg to 3kg per piece

## PROCESSING OPTIONS:

- Whole Lungs
- Cleaned and Trimmed
- Portioned Cuts
- Frozen Lungs

## NUTRITIONAL VALUE (PER 100G):

- Calories: 120 kcal
- Protein: 20g
- Total Fat: 3g
- Saturated Fat: 1g
- Monounsaturated Fat: 1.5g
- Polyunsaturated Fat: 0.5g
- Cholesterol: 120mg
- Sodium: 60mg
- Potassium: 250mg
- Iron: 5.3mg (30% of daily value)
- Vitamin B12: 7µg (292% of daily value)
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g



# SKINS

## DESCRIPTION:

Buffalo Skin is a valuable by-product of buffalo processing, widely used in various industries. It is primarily utilized in the leather industry to produce high-quality leather for garments, shoes, furniture, and accessories. In some regions, buffalo skin is also processed as an edible product, often made into snacks like crisps or used in traditional recipes. It is known for its durability and thickness, making it a preferred choice for premium leather goods. When processed for edible purposes, buffalo skin undergoes cleaning, boiling, and drying to meet food-grade standards.



## SPECIFICATIONS:

### WEIGHT RANGE:

Medium: 11 kg to 24 kg

Heavy: 25 kg to 35 kg

Heavy Extra: 36 kg to 50 kg

## PROCESSING OPTIONS:

- Leather Processing
- Edible Processing
- Raw Skin

## NUTRITIONAL VALUE (PER 100G):

- Calories: 350 kcal
- Protein: 35g
- Total Fat: 2g
- Saturated Fat: 1g
- Monounsaturated Fat: 0.5g
- Polyunsaturated Fat: 0.5g
- Cholesterol: 60mg
- Sodium: 40mg
- Potassium: 50mg
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Collagen: 85g



# SPINAL CORD

## DESCRIPTION:

Buffalo Spinal Cord is a rich and gelatinous delicacy used in various traditional and gourmet cuisines. Known for its distinct texture and high collagen content, it is a sought-after ingredient in soups, stews, and specialty dishes. Additionally, it is valued for its nutritional benefits and is prepared to meet stringent hygiene and export standards.

## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 200g to 500g per piece.

## PROCESSING OPTIONS:

- Fresh Spinal Cord
- Frozen Spinal Cord
- Cleaned Spinal Cord

## NUTRITIONAL VALUE (PER 100G):

- Calories: 400 kcal
- Calories: 120 kcal
- Protein: 16g
- Total Fat: 6g
- Saturated Fat: 2.5g
- Monounsaturated Fat: 2.8g
- Polyunsaturated Fat: 0.7g
- Cholesterol: 65mg
- Sodium: 50mg
- Potassium: 120mg
- Iron: 1.5mg (8% of daily value)
- Collagen: High content, beneficial for joint and skin health.
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g





# CHEAK MEAT

## DESCRIPTION:

Buffalo Cheek Meat is a lean, flavorful cut taken from the facial muscles of the buffalo. Known for its tender and juicy texture when slow-cooked, it is a favorite choice for stews, braises, and gourmet dishes. This cut is cleaned and trimmed to meet international standards, making it a versatile and premium option for culinary applications.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 150g to 300g per piece.

## PROCESSING OPTIONS:

- Fresh Cheek Meat
- Frozen Cheek Meat
- Trimmed Cheek Meat

## NUTRITIONAL VALUE (PER 100G):

- Calories: 140 kcal
- Protein: 20g
- Total Fat: 6g
- Saturated Fat: 2.5g
- Monounsaturated Fat: 2.8g
- Polyunsaturated Fat: 0.7g
- Cholesterol: 70mg
- Sodium: 55mg
- Potassium: 220mg
- Iron: 2mg (11% of daily value)
- Collagen: Moderate content, contributing to its tenderness.
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g



# SALTED OMASUM

## DESCRIPTION:

Buffalo Omasum, also known as Book Tripe, is a highly sought-after offal due to its unique texture and versatility in culinary applications. It consists of thin, folded layers resembling pages in a book, making it an excellent choice for slow cooking, stir-frying, or traditional recipes. It is meticulously cleaned and processed to meet stringent hygiene and export standards.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 700g to 1.5kg per piece.

## PROCESSING OPTIONS:

- Fresh Omasum
- Frozen Omasum
- Cleaned Omasum

## NUTRITIONAL VALUE (PER 100G):

- Calories: 85 kcal
- Protein: 16g
- Total Fat: 2.5g
- Saturated Fat: 1g
- Monounsaturated Fat: 1.2g
- Polyunsaturated Fat: 0.3g
- Cholesterol: 50mg
- Sodium: 75mg
- Potassium: 150mg
- Iron: 1.8mg (10% of daily value)
- Collagen: Moderate content, beneficial for stews and broths.
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g



# TAIL

## DESCRIPTION:

Buffalo Tail, commonly referred to as Oxtail, is a prized cut known for its rich flavor and gelatinous texture when cooked. It is ideal for making hearty soups, stews, and slow-cooked dishes, as the collagen and marrow release during cooking create a deep and satisfying broth. Cleaned and trimmed with precision, it is a gourmet favorite in many cuisines worldwide.

## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 800g to 1.5kg per piece

### PROCESSING OPTIONS:

- Fresh Tail
- Frozen Tail
- Portioned Tail

### NUTRITIONAL VALUE (PER 100G):

- Calories: 200 kcal
- Protein: 18g
- Total Fat: 14g
- Saturated Fat: 5g
- Monounsaturated Fat: 7g
- Polyunsaturated Fat: 2g
- Cholesterol: 65mg
- Sodium: 70mg
- Potassium: 250mg
- Iron: 3mg (17% of daily value)
- Collagen: High content, ideal for creating gelatin-rich broths.
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g



# KNEE TENDON

## DESCRIPTION:

Buffalo Knee Tendon is a gelatin-rich and collagen-packed delicacy popular in various cuisines for its unique chewy texture and nutritional benefits. It is prized for use in slow-cooked dishes such as soups, stews, and braises, where the collagen transforms into a luscious, velvety consistency. Processed under stringent hygiene standards, it is ideal for both culinary and medicinal purposes.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 300g to 500g per piece

## PROCESSING OPTIONS:

- Fresh Tendon
- Frozen Tendon
- Pre-Cut Tendon

## NUTRITIONAL VALUE (PER 100G):

- Calories: 150 kcal
- Protein: 18g
- Total Fat: 6g
- Saturated Fat: 2g
- Monounsaturated Fat: 3g
- Polyunsaturated Fat: 1g
- Cholesterol: 40mg
- Sodium: 45mg
- Potassium: 120mg
- Collagen: Very high content, excellent for joint health and broths.
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 2mg (10% of daily value)

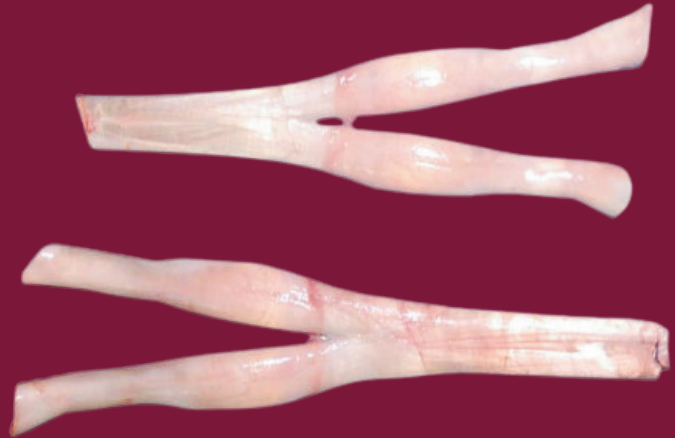




# HOCK TENDON

## DESCRIPTION:

Buffalo Hock Tendon is a versatile and collagen-rich cut sourced from the lower leg near the joint, offering a unique combination of chewy texture and rich flavor. Popular in many Asian and global cuisines, it is ideal for soups, stews, and braised dishes, where its natural gelatin imparts a silky consistency to broths. This cut is carefully cleaned and processed to meet export-quality standards.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 300g to 500g per piece

### PROCESSING OPTIONS:

- Fresh Tendon
- Frozen Tendon
- Pre-Portioned Tendon

### NUTRITIONAL VALUE (PER 100G):

- Calories: 140 kcal
- Protein: 20g
- Total Fat: 5g
- Saturated Fat: 1.5g
- Monounsaturated Fat: 2.5g
- Polyunsaturated Fat: 1g
- Cholesterol: 50mg
- Sodium: 40mg
- Potassium: 130mg
- Collagen: Extremely high, making it excellent for bone and joint health as well as for thickening broths.
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 2.5mg (14% of daily value)



# PADDY WACK

## DESCRIPTION:

Buffalo Paddy Wack is a strong and elastic ligament located in the neck region, valued for its high collagen content and unique texture. This cut is primarily used in the pet food industry for natural chews and treats, as well as in certain cuisines for its chewy consistency. Paddy Wack is thoroughly cleaned and processed to ensure safety and quality for both culinary and non-culinary purposes.

## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 150g to 300g per piece

### PROCESSING OPTIONS:

- Fresh Paddy Wack
- Frozen Paddy Wack
- Dried Paddy Wack

### NUTRITIONAL VALUE (PER 100G):

- Calories: 120 kcal
- Protein: 25g
- Total Fat: 2g
- Saturated Fat: 0.5g
- Monounsaturated Fat: 1g
- Polyunsaturated Fat: 0.5g
- Cholesterol: 45mg
- Sodium: 30mg
- Potassium: 110mg
- Collagen: Extremely high, beneficial for skin, joint health, and pet nutrition.
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 2mg (11% of daily value)



# AORTA SALTED

## DESCRIPTION:

Buffalo Aorta is a thick-walled arterial cut from the circulatory system of the buffalo, prized for its unique texture and high collagen content. It is a versatile ingredient in various cuisines, especially in dishes that require slow cooking to tenderize its firm structure. The Aorta is processed to ensure it is clean, safe, and of export quality, making it suitable for culinary use or as a protein-rich ingredient in pet food.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 150g to 400g per piece

## PROCESSING OPTIONS:

- Fresh Aorta
- Frozen Aorta
- Diced Aorta

## NUTRITIONAL VALUE (PER 100G):

- Calories: 120 kcal
- Protein: 25g
- Total Fat: 2g
- Saturated Fat: 0.5g
- Monounsaturated Fat: 1g
- Polyunsaturated Fat: 0.5g
- Cholesterol: 45mg
- Sodium: 30mg
- Potassium: 110mg
- Collagen: Extremely high, beneficial for skin, joint health, and pet nutrition.
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 2mg (11% of daily value)



# SHORT TENDON

## DESCRIPTION:

Buffalo Short Tendon is a smaller, collagen-rich connective tissue cut from the joints and lower limbs of the buffalo. Known for its chewy texture and rich gelatin content, it is a popular choice in culinary dishes such as soups, stews, and slow-cooked recipes. This cut is valued for its ability to thicken broths and enhance flavor naturally. Short Tendons are carefully cleaned and processed to meet export-quality standards.

## SPECIFICATIONS:

### WEIGHT RANGE:

Standard: 100g to 250g per piece



## PROCESSING OPTIONS:

- Fresh Short Tendon
- Frozen Short Tendon
- Portioned Short Tendon

## NUTRITIONAL VALUE (PER 100G):

- Calories: 150 kcal
- Protein: 23g
- Total Fat: 4g
- Saturated Fat: 1.2g
- Monounsaturated Fat: 1.8g
- Polyunsaturated Fat: 1g
- Cholesterol: 55mg
- Sodium: 35mg
- Potassium: 120mg
- Collagen: Very high, excellent for promoting skin and joint health and for use in gelatin-rich broths.
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 2.2mg (12% of daily value)





# BUFFALO FAT (SUET & TALLOW)

## DESCRIPTION:

Buffalo Tallow is a rendered form of buffalo fat, widely used in cooking, baking, soap making, and industrial applications. It has a high smoke point, making it ideal for frying and deep-frying. Rich in healthy fats and fat-soluble vitamins, buffalo tallow is also valued in skincare and pharmaceutical industries. Carefully processed and purified, it meets international export standards for quality and safety.



## SPECIFICATIONS:

### WEIGHT RANGE:

Standard: 1kg to 25kg blocks

### PROCESSING OPTIONS:

- Fresh Buffalo Tallow
- Frozen Buffalo Tallow
- Refined Buffalo Tallow

### NUTRITIONAL VALUE (PER 100G):

- Calories: 902 kcal
- Total Fat: 100g
- Saturated Fat: 50g
- Monounsaturated Fat: 40g
- Polyunsaturated Fat: 4g
- Cholesterol: 109mg
- Sodium: 2mg
- Potassium: 10mg
- Vitamin A: 700 IU (14% of daily value)
- Vitamin D: 2 IU (10% of daily value)
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Protein: 0g



# EXPORT DETAILS

## PACKAGING:

- Individually vacuum-packed for freshness or bulk-packed in cartons.
- Primary Packaging: Food-grade plastic film.
- Secondary Packaging: Corrugated export cartons with product labeling.

## QUALITY STANDARDS:

- Processed in HACCP, ISO, or BRC-certified facilities.
- Meets USDA and EU export standards.
- Free from antibiotics and hormones (depending on client requirements).

## SHELF LIFE:

- Chilled (4°C): 5-7 days from the date of packaging.
- Frozen (-18°C): Up to 12 months from the date of packaging.

## STORAGE AND HANDLING:

- Store at appropriate temperatures:  
Chilled: 0°C to 4°C.  
Frozen: -18°C or below.
- Use within the indicated shelf life.
- Avoid thawing and refreezing to maintain quality.

## PACKAGING DETAILS:

- Retail Packs:  
Individually packed in vacuum-sealed bags with product labels.  
Size: 900g, 1.2kg, 1.5kg (customizable).
- Bulk Export Packs:  
10 to 15 whole chickens per carton.  
Export-grade corrugated boxes.



## **CERTIFICATIONS :**

- Halal Certification.
- ISO 22000 (Food Safety).
- HACCP Compliance.
- Organic Certification (if applicable).

## **EXPORT CONSIDERATIONS:**

- Labeling:  
Each package includes:  
Product name  
Weight  
Batch number  
Processing and expiry dates  
Storage instructions  
Certifications (e.g., Halal, Organic).
- Shipping Conditions:  
Frozen whole chicken must be transported in temperature- controlled containers at -18°C or below.  
Chilled whole chicken must be transported at 0°C to 4°C.
- Target Markets:  
Middle East, EU, USA, Southeast Asia, and other regions with high poultry demand.

## **KEY BENEFITS FOR BUYERS:**

- Highly versatile product suitable for a wide range of dishes.
- Long shelf life under proper storage conditions.
- Customizable options for weight, processing, and packaging.
- Compliant with international food safety standards..





# HAVE CUSTOMIZED REQUIREMENT?

## CONTACT US :



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