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Product Buffalo



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MALUKA

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SHOULDER

Description:

The Buffalo Shoulder is a premium cut of meat known for its robust flavor and versatility. It is typically located around the front portion of the buffalo and is ideal for slow cooking, braising, roasting, or stewing. This cut offers a rich taste and is perfect for dishes that benefit from long, slow cooking to break down its tough fibers and release its full flavor. The buffalo shoulder is a key choice for creating hearty stews, roasts, or even ground meat products.



SPECIFICATIONS:

WEIGHT RANGE:

- 1.5 kg to 3 kg per shoulder (depending on the size of the buffalo)

PROCESSING OPTIONS:

- Boneless Shoulder
- Bone-in Shoulder
- Shoulder Chops
- Shoulder Roast

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

- CALORIES: 250 KCAL
- PROTEIN: 22G
- TOTAL FAT: 17G
- SATURATED FAT: 7G
- MONOUNSATURATED FAT: 7G
- POLYUNSATURATED FAT: 1G
- CHOLESTEROL: 70MG
- SODIUM: 50MG
- POTASSIUM: 250MG
- CARBOHYDRATES: 0G
- FIBER: 0G
- SUGAR: 0G
- IRON: 2.5MG (14% OF DAILY VALUE)

LEG

DESCRIPTION:

The Buffalo Leg is a prime cut of meat known for its tenderness and rich flavor. It is commonly used for slow-cooking, roasting, and braising. The leg cut is versatile and offers a succulent, hearty texture that is perfect for stews, curries, and grilled dishes. It is ideal for both bone-in and boneless preparations, making it a popular choice for a variety of culinary applications.

SPECIFICATIONS:

WEIGHT RANGE:

- 3 kg to 6 kg per leg

PROCESSING OPTIONS:

- Boneless Leg
- Bone-in Leg
- Leg Roast
- Leg Steaks

NUTRITIONAL VALUE (PER 100G):

- Calories: 220 kcal
- Protein: 20g
- Total Fat: 14g
- Saturated Fat: 6g
- Monounsaturated Fat: 5g
- Polyunsaturated Fat: 1g
- Cholesterol: 65mg
- Sodium: 55mg
- Potassium: 350mg
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 3mg (17% of daily value)



RACK (RIBS)

DESCRIPTION:

The Buffalo Rack (Ribs) is a premium cut known for its tenderness and rich flavor. The ribs are attached to the backbone and are often considered a delicacy. This cut is perfect for grilling, barbecuing, or slow roasting, providing a juicy, flavorful eating experience. Buffalo ribs have a tender texture with a slightly higher fat content that enhances the flavor when cooked.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 1.5kg - 3kg per Rack.

PROCESSING OPTIONS:

- Bone-in Rack
- Rack Chops
- Ribs

NUTRITIONAL VALUE (PER 100G):

- Calories: 280 kcal
- Protein: 22g
- Total Fat: 20g
- Saturated Fat: 9g
- Monounsaturated Fat: 7g
- Polyunsaturated Fat: 1g
- Cholesterol: 75mg
- Sodium: 60mg
- Potassium: 300mg
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 2.7mg (15% of daily value)

LOIN

DESCRIPTION:

The Buffalo Loin is a highly prized cut known for its tenderness and rich flavor. Situated along the back of the buffalo, the loin offers lean meat with a fine texture, making it ideal for roasting, grilling, and pan-searing. This cut is typically boneless and is perfect for high-quality steaks, roasts, or even cut into medallions. The Buffalo Loin is often considered one of the best cuts of meat due to its balance of tenderness and flavor.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 2 kg to 4 kg per loin

PROCESSING OPTIONS:

- Boneless Loin
- Loin Roast
- Loin Chops

NUTRITIONAL VALUE (PER 100G):

- Calories: 240 kcal
- Protein: 21g
- Total Fat: 15g
- Saturated Fat: 6g
- Monounsaturated Fat: 6g
- Polyunsaturated Fat: 1g
- Cholesterol: 65mg
- Sodium: 55mg
- Potassium: 300mg
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 3mg (17% of daily value)

NECK

DESCRIPTION:

The Buffalo Neck is a flavorful cut known for its rich, succulent meat that is perfect for slow cooking, braising, or stewing. This cut is ideal for dishes such as curries, stews, or soups, as it becomes tender and releases deep flavors when cooked for extended periods. The neck cut contains a mix of meat and connective tissues, making it great for creating rich, hearty broths and tender dishes that benefit from slow heat.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 1.5 kg to 3 kg per neck

PROCESSING OPTIONS:

- Boneless Neck
- Bone-in Neck
- Neck Chops

NUTRITIONAL VALUE (PER 100G):

- Calories: 230 kcal
- Protein: 20g
- Total Fat: 16g
- Saturated Fat: 6g
- Monounsaturated Fat: 7g
- Polyunsaturated Fat: 1g
- Cholesterol: 70mg
- Sodium: 55mg
- Potassium: 250mg
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 2.5mg (14% of daily value)

BREAST

DESCRIPTION:

The Buffalo Breast is a flavorful and affordable cut known for its rich taste and versatility. This cut is often used in stews, soups, and curries, where it can absorb and enhance the flavors of the dish. The Buffalo Breast contains a good balance of lean meat and fat, making it ideal for slow-cooking methods. It is also used to prepare ground meat or sausages.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 2 kg to 5 kg per breast

PROCESSING OPTIONS:

- Boneless Breast
- Bone-in Breast.
- Breast Roast

NUTRITIONAL VALUE (PER 100G):

- Calories: 230 kcal
- Protein: 20g
- Total Fat: 16g
- Saturated Fat: 7g
- Monounsaturated Fat: 6g
- Polyunsaturated Fat: 1g
- Cholesterol: 65mg
- Sodium: 60mg
- Potassium: 290mg
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 2.8mg (16% of daily value)

FLANK

DESCRIPTION:

The Buffalo Flank is a flavorful and slightly tough cut located on the lower side of the buffalo, between the rib and the hindquarters. It is rich in flavor and is best suited for slow cooking methods such as braising, stewing, or marinating before grilling. The Flank cut is popular for its deep taste and is often used for dishes like stir-fries, fajitas, or kebabs. When cooked properly,



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 1 kg to 2.5 kg per flank

PROCESSING OPTIONS:

- Boneless Flank
- Bone-in Flank
- Flank Steaks

NUTRITIONAL VALUE (PER 100G):

- Calories: 210 kcal
- Protein: 22g
- Total Fat: 12g
- Saturated Fat: 5g
- Monounsaturated Fat: 5g
- Polyunsaturated Fat: 1g
- Cholesterol: 70mg
- Sodium: 55mg
- Potassium: 270mg
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 3.2mg (18% of daily value)

SHANK

DESCRIPTION:

The Buffalo Shank is a well-marbled, tough cut located in the lower leg of the buffalo. Known for its deep, rich flavor, the Shank is ideal for slow-cooking methods like braising or stewing, which break down the connective tissues and tenderize the meat. When cooked properly, the Shank becomes tender and succulent, with the meat falling off the bone.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 1kg - 2.5kg per piece (whole).

PROCESSING OPTIONS:

- Boneless Shank
- Bone-in Shank
- Shank Steaks

NUTRITIONAL VALUE (PER 100G):

- Calories: 220 kcal
- Protein: 21g
- Total Fat: 15g
- Saturated Fat: 6g
- Monounsaturated Fat: 6g
- Polyunsaturated Fat: 1g
- Cholesterol: 65mg
- Sodium: 60mg
- Potassium: 300mg
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 3mg (17% of daily value)

RIBS

DESCRIPTION:

Buffalo Ribs are a rich, flavorful cut that is perfect for grilling, barbecuing, or slow-roasting. The meat is tender and juicy, offering a succulent experience with a deep, natural flavor. Buffalo Ribs can be cooked with various marinades or dry rubs to enhance their flavor profile. Popular in many cuisines, these ribs are often featured in special occasions or family gatherings due to their tenderness and rich taste.



SPECIFICATIONS:

WEIGHT RANGE:

Standard: 1 kg to 4 kg per rack

PROCESSING OPTIONS:

- Bone-in Ribs
- Boneless Ribs
- Rib Chop

NUTRITIONAL VALUE (PER 100G):

- Calories: 290 kcal
- Protein: 25g
- Total Fat: 22g
- Saturated Fat: 9g
- Monounsaturated Fat: 10g
- Polyunsaturated Fat: 1g
- Cholesterol: 75mg
- Sodium: 55mg
- Potassium: 260mg
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 2.9mg (16% of daily value)

CHUCK

DESCRIPTION:

Buffalo Chuck is a versatile and flavorful cut from the shoulder region, known for its tenderness and rich taste when cooked slowly. It is commonly used for making stews, roasts, or braised dishes due to its marbling, which ensures it remains moist and tender during cooking. Buffalo chuck is ideal for slow-cooking methods, making it a popular choice for hearty meals and dishes that require a robust, meaty flavor.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 2 kg to 5 kg per chuck.

PROCESSING OPTIONS:

- Bone-in Chuck
- Boneless Chuck

NUTRITIONAL VALUE (PER 100G):

- Calories: 250 kcal
- Protein: 23g
- Total Fat: 18g
- Saturated Fat: 7g
- Monounsaturated Fat: 8g
- Polyunsaturated Fat: 1g
- Cholesterol: 70mg
- Sodium: 65mg
- Potassium: 320mg
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 2.8mg (16% of daily value)

TROTTERS (PAYA)

DESCRIPTION:

Buffalo Trotters (Paya), also known as feet or hooves, are a highly nutritious and flavorful cut of meat that is prized for its gelatinous texture and rich taste. These trotters are typically used to make flavorful soups, stews, and broths. The slow-cooking process extracts the collagen and gelatin from the bones, making the broth thick and rich in flavor.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 1 kg to 3 kg per pair of trotters

PROCESSING OPTIONS:

- Bone-in Trotters
- Paya Meat

Nutritional Value (Per 100g):

- Calories: 180 kcal
- Protein: 19g
- Total Fat: 10g
- Saturated Fat: 3g
- Monounsaturated Fat: 5g
- Polyunsaturated Fat: 1g
- Cholesterol: 70mg
- Sodium: 65mg
- Potassium: 220mg
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 4mg (22% of daily value)

TAIL

DESCRIPTION:

Buffalo Tail is a flavorful, gelatin-rich cut that is perfect for slow-cooking. It is often used to make hearty stews, soups, and broths, where the slow cooking process releases the rich marrow and collagen from the bones, creating a deep, savory flavor. Buffalo tail is also popular in some cuisines for its tender meat, making it ideal for braising or stewing.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 0.5 kg to 2 kg per tail.

PROCESSING OPTIONS:

- Bone-in Tail
- Tail Meat

NUTRITIONAL VALUE (PER 100G):

- Calories: 210 kcal
- Protein: 19g
- Total Fat: 14g
- Saturated Fat: 5g
- Monounsaturated Fat: 6g
- Polyunsaturated Fat: 2g
- Cholesterol: 60mg
- Sodium: 80mg
- Potassium: 300mg
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 3.5mg (19% of daily value)

BUFFALO HINDQUARTERS (BUTT)

DESCRIPTION:

The Buffalo Hindquarters (Butt) is a premium cut known for its tenderness and rich flavor. This section of the buffalo offers high-quality meat that is ideal for roasting, grilling, or making steaks. The hindquarters are a large and lean cut, making them perfect for dishes that require a more substantial and flavorful portion.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 5 kg to 12 kg per hindquarter

PROCESSING OPTIONS:

- Bone-in Hindquarters
- Boneless Hindquarters
- Steaks

NUTRITIONAL VALUE (PER 100G):

- Calories: 270 kcal
- Protein: 24g
- Total Fat: 18g
- Saturated Fat: 7g
- Monounsaturated Fat: 8g
- Polyunsaturated Fat: 1g
- Cholesterol: 75mg
- Sodium: 70mg
- Potassium: 320mg
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 2.7mg (15% of daily value)

SADDLE

DESCRIPTION:

The Buffalo Saddle is a prime cut that consists of both the loin and ribs, providing an excellent balance of tender, flavorful meat. It is ideal for high-end culinary uses, offering rich marbling and a fine texture. The saddle is perfect for roasting, grilling, or cutting into steaks and chops. Its tender, juicy nature makes it a favorite for gourmet dishes.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 6 kg to 12 kg per saddle

PROCESSING OPTIONS:

- Bone-in Saddle
- Boneless Saddle
- Steaks/Chops

NUTRITIONAL VALUE (PER 100G):

- Calories: 290 kcal
- Protein: 28g
- Total Fat: 22g
- Saturated Fat: 9g
- Monounsaturated Fat: 10g
- Polyunsaturated Fat: 1g
- Cholesterol: 85mg
- Sodium: 70mg
- Potassium: 330mg
- Carbohydrates: 0g
- Fiber: 0g
- Sugar: 0g
- Iron: 3.2mg (18% of daily value)

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:

Standard: 10 kg to 30 kg per piece

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

MARROW BONES

DESCRIPTION:

Buffalo Marrow Bones are prized for their rich, creamy marrow, which is a delicacy in many cuisines. These bones are sourced from healthy, mature buffalo and are commonly used in soups, broths, and stews to enhance flavor and nutrition. The marrow is rich in healthy fats, collagen, and essential nutrients, making it a popular choice in gourmet cooking and for health-conscious consumers. Buffalo marrow bones are also used for pet food and treats due to their nutritional benefits and appeal to pets.



SPECIFICATIONS:

WEIGHT RANGE:

- Standard: 500g to 5kg per piece.

PROCESSING OPTIONS:

- Raw Bones:
- Cut or Split Bones
- Boiled or Pre-cooked Bones
- Pet Grade Bones

NUTRITIONAL VALUE (PER 100G):

- Calories: 400 kcal
- Protein: 6g
- Total Fat: 40g
- Saturated Fat: 20g
- Monounsaturated Fat: 16g
- Polyunsaturated Fat: 2g
- Cholesterol: 120mg
- Sodium: 50mg
- Potassium: 150mg
- Calcium: 10mg
- Iron: 1.5mg (8% of daily value)
- Collagen: High content, supports joint and skin health.

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.

CERTIFICATIONS :

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

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?



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