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Product Mutton



2025

# MALUKA

## Product Mutton

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# WHOLE MUTTON

## Description:

Whole mutton is a complete animal carcass that includes all the major cuts of meat, bones, and offal. It offers versatility in the kitchen, as it can be broken down into individual cuts such as legs, shoulders, ribs, and neck, or it can be used whole for large-scale cooking, roasts, or slow cooking. Whole mutton is ideal for traditional dishes, festive meals, or bulk preparation, offering a rich flavor and texture in every part.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 10kg - 25kg (whole carcass).
- Custom Weight: Available in pre-cut and portioned sections depending on customer preferences.

### PROCESSING OPTIONS:

- Fresh.
- Frozen
- Halal Processing

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

- Calories: 250 - 300 kcal
- Protein: 20 - 25g
- Fat: 20 - 25g
- Saturated Fat: 8 - 10g
- Carbohydrates: 0g
- Cholesterol: 70 - 90mg
- Iron: 3 - 4mg
- Zinc: 5 - 6mg
- Vitamin B12: 2.0 - 3.0µg



# MUTTON SHOULDER

## DESCRIPTION:

The mutton shoulder is a well-marbled, tender cut that offers rich flavor, making it ideal for slow-cooking methods such as roasting, braising, or stewing. It includes both the upper part of the foreleg and a portion of the neck, offering a combination of lean meat and fat. This cut is perfect for flavorful curries, stews, and slow-cooked dishes that require long cooking times to bring out its full taste and tenderness.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 1.5kg - 3kg per piece.

## PROCESSING OPTIONS:

- Fresh
- Frozen
- Boneless (Optional)
- Bone-In (Standard)

## NUTRITIONAL VALUE (PER 100G):

- Calories: 250 - 290 kcal
- Protein: 20 - 25g
- Fat: 20 - 25g
- Saturated Fat: 8 - 10g
- Carbohydrates: 0g
- Cholesterol: 70 - 80mg
- Iron: 3 - 4mg
- Zinc: 4 - 5mg
- Vitamin B12: 2.0 - 3.0µg



# MUTTON LEG

## DESCRIPTION:

The mutton leg is a premium cut, consisting of both the upper and lower portions of the leg. Known for its tenderness and rich flavor, it is often used for roasting, grilling, and making kebabs. It can be sold bone-in or boneless depending on the preference. The mutton leg is perfect for slow-cooked dishes like curries, or can be roasted whole for an elegant meal.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 1kg - 2kg per leg (whole).

### PROCESSING OPTIONS:

- Fresh
- Frozen
- Bone-In (Standard)
- Boneless (Optional)

### NUTRITIONAL VALUE (PER 100G):

- Calories: 220 - 260 kcal
- Protein: 20 - 22g
- Fat: 18 - 22g
- Saturated Fat: 7 - 9g
- Carbohydrates: 0g
- Cholesterol: 65 - 85mg
- Iron: 2.5 - 3.5mg
- Zinc: 3 - 4mg
- Vitamin B12: 1.8 - 2.5µg

# MUTTON RACK (RIBS)

## DESCRIPTION:

The mutton rack, also known as the rib section, includes the rib bones, which are often French-trimmed for a more refined presentation. It is a tender, flavorful cut, ideal for grilling, roasting, or barbecuing. The mutton rack is prized for its rich, succulent meat between the ribs, offering a perfect balance of tenderness and flavor.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 1.2kg - 2.5kg per rack (whole, untrimmed).

### PROCESSING OPTIONS:

- Fresh
- Frozen
- Bone-In (Standard)
- French-Trimmed (Optional)

### NUTRITIONAL VALUE (PER 100G):

- Calories: 280 - 320 kcal
- Protein: 20 - 25g
- Fat: 25 - 30g
- Saturated Fat: 10 - 12g
- Carbohydrates: 0g
- Cholesterol: 70 - 90mg
- Iron: 2.5 - 3.5mg
- Zinc: 4 - 5mg
- Vitamin B12: 2.0 - 3.0µg

# MUTTON LOIN

## DESCRIPTION:

The mutton loin is a highly prized cut located along the back, running from the rib section to the hindquarters. Known for its tenderness and fine texture, the mutton loin is often cooked as chops or used for grilling and roasting. This cut is lean, juicy, and flavorful, making it ideal for quick-cooking methods like pan-searing or grilling.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 0.8kg - 1.5kg per loin (whole)

### PROCESSING OPTIONS:

- Fresh
- Frozen
- Bone-In (Standard)
- Boneless (Optional)

### NUTRITIONAL VALUE (PER 100G):

- Calories: 230 - 270 kcal
- Protein: 22 - 26g
- Fat: 18 - 22g
- Saturated Fat: 7 - 9g
- Carbohydrates: 0g
- Cholesterol: 60 - 80mg
- Iron: 2 - 3mg
- Zinc: 3 - 4mg
- Vitamin B12: 2.0 - 2.5µg



# MUTTON NECK

## DESCRIPTION:

The mutton neck is a flavorful, slightly tougher cut that is best suited for slow cooking methods. It consists of the meat surrounding the neck bones and is often used for making stews, curries, or braises. The mutton neck contains a good amount of connective tissue, which, when slow-cooked, transforms into a tender, melt-in-your-mouth texture.



## SPECIFICATIONS:

### WEIGHT RANGE:

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

## PROCESSING OPTIONS:

- Fresh
- Frozen
- Bone-In (Standard)
- Boneless (Optional)

## NUTRITIONAL VALUE (PER 100G):

- Calories: 230 - 270 kcal
- Protein: 20 - 24g
- Fat: 18 - 22g
- Saturated Fat: 7 - 9g
- Carbohydrates: 0g
- Cholesterol: 60 - 80mg
- Iron: 2.5 - 3.5mg
- Zinc: 3 - 4mg
- Vitamin B12: 1.5 - 2.5µg

# MUTTON BREAST

## DESCRIPTION:

The mutton breast is a flavorful, fatty cut that comes from the chest region of the animal. It is often known for its rich taste, though it can be tougher compared to other cuts. Due to its marbled fat, the mutton breast is perfect for slow-cooking, braising, or roasting, where the fat renders down and tenderizes the meat.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 1.5kg - 3kg per piece (whole).

## PROCESSING OPTIONS:

- Fresh
- Frozen
- Bone-In (Standard)
- Boneless (Optional)

## NUTRITIONAL VALUE (PER 100G):

- Calories: 270 - 320 kcal
- Protein: 18 - 22g
- Fat: 22 - 30g
- Saturated Fat: 9 - 12g
- Carbohydrates: 0g
- Cholesterol: 75 - 95mg
- Iron: 2.0 - 3.0mg
- Zinc: 3 - 4mg
- Vitamin B12: 1.5 - 2.5µg

# MUTTON FLANK

## DESCRIPTION:

The mutton flank is a cut that comes from the abdominal area of the animal, located along the sides. It is a lean cut with long muscle fibers and is slightly tougher than more tender cuts like the loin or rack. The mutton flank is known for its rich flavor and is commonly used for slow cooking, marinating, or grilling. It is often used in stews, curries, or ground meat dishes.



## SPECIFICATIONS:

### WEIGHT RANGE:

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

### PROCESSING OPTIONS:

- Fresh
- Frozen
- Bone-In (Standard)
- Boneless (Optional)

### NUTRITIONAL VALUE (PER 100G):

- Calories: 200 - 250 kcal
- Protein: 22 - 26g
- Fat: 15 - 20g
- Saturated Fat: 6 - 8g
- Carbohydrates: 0g
- Cholesterol: 60 - 80mg
- Iron: 2.0 - 3.0mg
- Zinc: 3 - 4mg
- Vitamin B12: 1.5 - 2.0µg



# MUTTON SHANK

## DESCRIPTION:

The mutton shank is a flavorful, bone-in cut taken from the lower part of the leg. Known for its rich connective tissue and marrow-filled bone, it is ideal for slow-cooking methods such as braising or stewing. When cooked low and slow, the collagen breaks down, resulting in tender, melt-in-your-mouth meat and a deeply flavorful broth.

## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 0.8kg - 1.5kg per piece.

## PROCESSING OPTIONS:

- Fresh
- Frozen
- Whole (Standard)
- Sliced (Optional)

## NUTRITIONAL VALUE (PER 100G):

- Calories: 220 - 260 kcal
- Protein: 22 - 26g
- Fat: 14 - 18g
- Saturated Fat: 5 - 7g
- Carbohydrates: 0g
- Cholesterol: 65 - 85mg
- Iron: 2.5 - 3.5mg
- Zinc: 3 - 4mg
- Vitamin B12: 1.5 - 2.5µg



# TROTTERS (PAYA)

## DESCRIPTION:

Mutton trotters, commonly referred to as "Paya," are the lower part of the animal's legs, known for their gelatinous texture and intense flavor. This cut is highly prized for its ability to create rich and hearty broths. Trotters are a key ingredient in traditional slow-cooked dishes like "Nihari" and "Paya Soup," where the natural collagen and marrow provide depth and nutrition.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 0.8kg - 1.5kg (per set of 4 trotters).

## PROCESSING OPTIONS:

- Fresh
- Frozen
- Halved (Optional)

## Nutritional Value (Per 100g):

- Calories: 150 - 200 kcal
- Protein: 15 - 18g
- Fat: 10 - 14g
- Saturated Fat: 3 - 5g
- Carbohydrates: 0g
- Cholesterol: 50 - 70mg
- Iron: 1.5 - 2.5mg
- Zinc: 2 - 3mg
- Collagen: High content, beneficial for skin, joints, and bone health.

# MUTTON TAIL

## DESCRIPTION:

The mutton tail, particularly from fat-tailed sheep breeds, is a delicacy known for its rich fat content and unique flavor. This cut is prized for its ability to add depth and succulence to traditional dishes. The tail fat is often rendered and used as a cooking medium, while the meat itself can be slow-cooked or roasted.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 0.5kg - 1.2kg per piece.

### PROCESSING OPTIONS:

- Fresh
- Frozen
- Whole (Standard)
- Portioned (Optional)

### NUTRITIONAL VALUE (PER 100G):

- Calories: 280 - 350 kcal
- Protein: 12 - 16g
- Fat: 25 - 30g
- Saturated Fat: 10 - 12g
- Carbohydrates: 0g
- Cholesterol: 60 - 80mg
- Iron: 1.0 - 1.5mg
- Zinc: 2 - 3mg
- Vitamin B12: 0.8 - 1.2µg



# MUTTON KIDNEYS

## DESCRIPTION:

Mutton kidneys are a tender and flavorful organ meat, rich in nutrients and valued for their distinct taste. Sourced from high-quality lamb or goat, they are a delicacy in various cuisines. Mutton kidneys are typically prepared through grilling, frying, or braising and are commonly used in dishes like stews, pies, and sautéed preparations.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 100g - 200g per kidney.

## PROCESSING OPTIONS:

- Fresh
- Frozen
- Whole (Standard)
- Sliced (Optional)

## NUTRITIONAL VALUE (PER 100G):

- Calories: 120-140 kcal
- Protein: 18-20g
- Fat: 3-5g
- Saturated Fat: 1-2g
- Carbohydrates: 0-1g
- Cholesterol: 375-450mg
- Iron: 5-6mg
- Zinc: 4-5mg
- Vitamin A: 50-80µg
- Vitamin B12: 15-20µg

# MUTTON LIVER

## DESCRIPTION:

Mutton liver is a nutrient-dense organ meat, cherished for its tender texture and rich, robust flavor. It is a staple in various traditional dishes worldwide, such as liver fry, pâté, and stews. Known for its quick cooking time, mutton liver is best when lightly cooked to retain its natural juices and avoid overcooking. This versatile cut is an excellent source of essential vitamins and minerals, making it a highly nutritious addition to any meal.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 300g - 700g per piece.

## PROCESSING OPTIONS:

- Fresh
- Frozen
- Whole (Standard)
- Sliced (Optional)

## NUTRITIONAL VALUE (PER 100G):

- Calories: 170 - 190 kcal
- Protein: 25 - 28g
- Fat: 4 - 6g
- Saturated Fat: 1 - 2g
- Carbohydrates: 2 - 4g
- Cholesterol: 350 - 400mg
- Iron: 6 - 8mg
- Vitamin A: 12,000 - 15,000 IU
- Vitamin B12: 80 - 100µg
- Folate: 200 - 300µg

# MUTTON HEART

## DESCRIPTION:

Mutton heart is a nutrient-rich organ meat known for its firm texture and savory flavor. It is a lean cut with minimal fat, making it a healthy option for those seeking high-quality protein. Mutton heart is versatile and can be grilled, braised, or slow-cooked to create flavorful dishes. Popular in traditional cuisines worldwide, it is often stuffed, sliced for stir-fries, or added to hearty stews. Its dense, meaty texture ensures a satisfying meal when prepared correctly.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 200g - 400g per piece.

## PROCESSING OPTIONS:

- Fresh
- Frozen
- Whole (Standard)
- Trimmed (Optional):

## NUTRITIONAL VALUE (PER 100G):

- Calories: 130-160 kcal
- Protein: 20-22g
- Fat: 4-6g
- Saturated Fat: 1-2g
- Carbohydrates: 0g
- Cholesterol: 275-300mg
- Iron: 5-6mg
- Zinc: 3-4mg
- Vitamin B12: 8-10µg
- CoQ10 (Coenzyme Q10): High content, beneficial for heart and cellular health.



# MUTTON TONGUE

## DESCRIPTION:

Mutton tongue is a tender and flavorful organ meat prized for its delicate texture and rich taste. Often used in gourmet and traditional dishes, it is typically slow-cooked, braised, or cured to achieve a melt-in-your-mouth consistency. Mutton tongue is a popular ingredient in cuisines across the globe, such as tacos de lengua, soups, stews, and sandwiches. Its versatility and nutrient-rich profile make it a sought-after delicacy for both casual and high-end culinary preparations.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 150g - 250g per tongue.

## PROCESSING OPTIONS:

- Fresh
- Frozen
- Whole (Standard)
- Sliced (Optional)

## NUTRITIONAL VALUE (PER 100G):

- Calories: 220 - 240 kcal
- Protein: 16 - 18g
- Fat: 18 - 20g
- Saturated Fat: 6 - 8g
- Carbohydrates: 0g
- Cholesterol: 90 - 110mg
- Iron: 2 - 3mg
- Zinc: 4 - 5mg
- Vitamin B12: 2.5 - 3.5µg

# MUTTON BRAIN

## DESCRIPTION:

Mutton brain, also known as "bheja," is a delicacy in many cuisines, revered for its soft, creamy texture and mild flavor. It is often used in traditional dishes like brain curry, bhuna, or fried preparations. Mutton brain is a nutrient-rich organ meat, high in essential fats and vitamins, particularly beneficial for brain and nervous system health. It is prized for its delicate taste and smooth texture when cooked properly.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 80g - 120g per piece.

### PROCESSING OPTIONS:

- Fresh
- Frozen
- Whole (Standard)
- Portioned (Optional)

### NUTRITIONAL VALUE (PER 100G):

- Calories: 120 - 140 kcal
- Protein: 10 - 12g
- Fat: 10 - 12g
- Saturated Fat: 3 - 4g
- Carbohydrates: 1 - 2g
- Cholesterol: 2,000 - 2,300mg
- Iron: 1.5 - 2mg
- Omega-3 Fatty Acids: High content, beneficial for cognitive health.
- Vitamin B12: 8 - 10µg
- Vitamin D: 2 - 3µg

# MUTTON CHUCK

## DESCRIPTION:

Mutton chuck is a flavorful and versatile cut taken from the shoulder region of the animal. Known for its marbling and rich taste, it is ideal for slow-cooking methods like braising, stewing, or roasting. This cut is widely used in dishes such as curries, soups, and casseroles, as the connective tissue breaks down during cooking, resulting in tender and juicy meat. Its robust flavor makes it a favorite for hearty, comforting meals.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 500g - 1.5kg per piece (bone-in or boneless).

### PROCESSING OPTIONS:

- Fresh
- Frozen
- Bone-In
- Boneless
- Cubed (Optional)

### NUTRITIONAL VALUE (PER 100G):

- Calories: 250-280 kcal
- Protein: 18-22g
- Fat: 20-24g
- Saturated Fat: 8-10g
- Cholesterol: 75-85mg
- Iron: 2-3mg
- Zinc: 4-5mg
- Vitamin B12: 2-3µg

# MUTTON HINDQUARTERS (BUTT)

## DESCRIPTION:

The mutton hindquarters (butt) is a premium cut taken from the rear end of the animal, known for its tenderness and rich flavor. This cut is perfect for roasting, grilling, or slow cooking, as it has a good balance of meat and fat, making it flavorful and juicy when prepared correctly. It's often used for steaks, roasts, and is a key ingredient in various curries, stews, and braised dishes. The hindquarter meat is highly valued for its versatility in different cooking methods.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 1.5kg - 3.5kg per piece (bone-in or boneless).

### PROCESSING OPTIONS:

- Fresh
- Frozen
- Bone-In
- Boneless
- Steaks (Optional)

### NUTRITIONAL VALUE (PER 100G):

- Calories: 250-270 kcal
- Protein: 22-24g
- Fat: 17-20g
- Saturated Fat: 7-9g
- Cholesterol: 70-80mg
- Iron: 2.5-3mg
- Zinc: 5-6mg
- Vitamin B12: 2-3µg



# MUTTON SADDLE

## DESCRIPTION:

The mutton saddle is a premium cut taken from the back of the animal, consisting of both the loin and the rib area. Known for its tenderness and mild flavor, this cut is perfect for roasting or grilling. It is often considered one of the best cuts due to its combination of lean meat and well-distributed fat. The mutton saddle is ideal for high-end dishes, offering a refined taste and texture when prepared correctly.



## SPECIFICATIONS:

### WEIGHT RANGE:

- Standard: 1.5kg - 3kg per piece (bone-in or boneless).

### PROCESSING OPTIONS:

- Fresh
- Frozen
- Bone-In
- Boneless
- Steaks (Optional)

### NUTRITIONAL VALUE (PER 100G):

- Calories: 230 - 250 kcal
- Protein: 21 - 24g
- Fat: 15 - 18g
- Saturated Fat: 6 - 8g
- Cholesterol: 60 - 75mg
- Iron: 2 - 3mg
- Zinc: 4 - 5mg
- Vitamin B12: 2 - 3µg

# 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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