

نفتخر بأن نكون أكبر مصنع للحوم في قطر يعمل بجميع مواصفات الأمان مع كوادر لها خبرة عالمية في مجال الغذاء للمساهمة في الأكتفاء الذاتي والتصدير الخارجي.

We are proud to be the largest meat factory in Qatar, taking into account safety specifications having cadres with global experience in the field of food industry and helping contributing to self-sufficiency and external export.



أحمد الخلف رئيس مجلس إدارة الشركة القطرية لإنتاج اللحوم

Ahmed Alkhalaf
Chairman of Qatar meat production company

نفخر بكوننا أوائل المصانع القطرية التي تُصنع وتُنتج موادها الغذائية في قطر ولدينا خبرة تصل إلى أكثر من خمسة وستين عاماً في مجال تجارة الغذاء كتخزين واستيراد وقد بدأنا كمصنع صغير من عام ١٩٧٩ واذ نواكب التطور ونتماشى مع حاجة البلد والمستهلك فإننا عملنا علي التوسع بشكل كبير في مجال الأمن الغذائي وتلبيه الإحتياجات اليومية من منتجات اللحوم ولقد اخذنا زمام المبادرة للتحول إلى دولة مكتفية ذاتياً من خلال إنشاء مصنع متطور وحديث في قطر وبالفعل تم تأسيس الشركة القطرية لإنتاج اللحوم (هدفنا الأول منتج محلي طازج وذو جودة عالية وكلفة أقل وتأمين الحاجة محلياً وليس الإعتماد على الإستيراد الخارجي اذ تسعي الشركة إلى تحقيق الإكتفاء الذاتي من المواد الغذائية في دولة قطر وجزء من سعينا لتحقيق رؤية أوسع وأشمل في تقديم منتجات محلية صحية وآمنة وقادرة على المنافسة عالمياً).

We are proud to be the first Qatari factory to manufacture and produce its food items in Qatar we have experience of more than sixty-five years in the field of food trade in storage and import. we started as a small factory since 1979 and we kept pace with development and in line with the needs of the country and the consumer, we have worked to expand significantly in the field of food security and to meet our daily needs of meat products we took the lead on becoming a self-sufficient country by establishing an advanced and modern processing plant in Qatar, indeed, the Qatar meat production company was established to fill the gap in the local market. Our first goal is the local products as fresh, high quality, lower cost and secure the need locally and not rely on import from outside, as the company seeks to achieve self-sufficiency in food in the state of Qatar and part of our quest to achieve a broader and more comprehensive vision is to provide a safe and healthy local products and able to compete globally.





فهد أحمد الخلف الرئيس التنفيذي للشركة القطرية لإنتاج اللحوم

Fahd Ahmed al-Khalaf CEO of Qatar meat production company

تحرص الشركة القطرية لإنتاج وتعبئة اللحوم على التنوع والتميز اذ تنتج أكثر من ٥٠٠ منتج تتكون من ٩،٦٠٠ الف طن سنوياً من اللحوم المصنعة والطازجة ولدينا مراحل متعددة تتشكل فيها منتجاتنا عبر ماكينات خاصة لكل منتج، ونتبع أعلى المعايير في العمل مستفيدين من الطرق الحديثة في الانتاج والتعبئة ولإستمرار هذا النسق سنكون مستمرين في إتباع أحدث الطرق كلما طرأت ابتكارات جديدة في مجال إنتاج اللحوم ونحرص دائماً على الإسهام في برامج الدولة لتحقيق الإكتفاء الذاتي من الغذاء بإطلاق خطوط إنتاج إضافية لتلبية حاجة السوق المحلي والخارجي.

Qatar meat production and packing company is keen on diversity and excellence as it produces more than 500 products consisting of 9,600 thousand tons of our processed and fresh meat in multiple stages where our products are formed automatically especialized for each product where we follow the highest standards in business benefiting from modern methods of production and packaging and to keep continue to follow the latest methods whenever new innovations occur in the field of meat production we always strive and contribute to the states programs to achieve food self-sufficiency by launching additional production lines to meet the need of the domestic and outside market.









المحتويات Contents

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تاریخ شرکتنا

مع تراث يعود إلى أكثر من ستة عقود ولطالما قدمت شركة تطوير المشاريع الدولية أفكاراً متطورة تعكس قيم الشركة القوية من النزاهة والأمانة والصدق لرعاية مستهلكيها ومجهزة بأحدث ماكينات تصنيع الأغذية من أوروبا والشركة القطرية لإنتاج اللحوم تم انشائها في يناير تحت مظلة شركة تطوير المشاريع الدولية ويكمنُ الدافع وراء هذا المشروع في توفير أرقي منتجات الدجاج و اللحوم المصنعة محلياً في قطر، مع قدرة اللحوم المصنعة عالية الجودة، ولانه أيضاً كان هناك نقص حاد في منتجات الدجاج واللحوم المصنعة محلياً في قطر، مع قدرة انتاج سنوية تبلغ ٩٦٠٠ طن، تعمل الشركة القطرية لإنتاج اللحوم باستمرار من خلال القيم الأساسية للشركة المتمثلة في توفير مجموعة واسعة من الأطعمة التي تضمن مواصفات الصحة والسلامة.

About our company History

With a heritage dating back more than six decades, the international projects development company has always presented advanced ideas that reflect her strong values of integrity, honesty and sincerity to care for its consumers and it's equipped with the latest food processing machines from Europe and the Qatar meat production company was established in January 2016 under the umbrella of (international project development company) the motive behind this project lies in providing the finest quality of chicken products and processed meats, and also because there was an acute shortage of the local meat products in Qatar, with an annual production capacity of 9,600 tones, the Qatar meat production company works continuously through the values of essential of the company of providing a wide range of foods that ensure health and safety standards.



مهمتنا

تصنيع وتغليف منتجات اللحوم الطازجة المبردة والمجمدة بما يتماشي مع معايير الجودة العالمية وبما يتناسب مع جميع الأذواق.

Mission

Manufacture and packing of fresh, chilled and frozen meat products in line with international quality standards and to suit all tastes.

رؤيتنا

Vision

To be the first local brand in Qatar and Arab region supplying processed products while creating opportunities for our people thrive and maximize their potential and achieving food self sufficiency in the state of Qatar.



المختبر

تؤدي احتمالية تلوث الأغذية وقضايا سلامة الأغذية الآخرى ذات الصلة إلى زيادة الوعي بالدور الهام الذي تلعبه مختبرات اختبار الأغذية في ضمان سلامة وجودة الإمدادات الغذائية لدينا. تعد متطلبات الأدوات المتطورة والمحللين المدربين تدريباً جيداً وذوي الخبرة في مختبرات سلامة الأغذية عوامل أساسية للتأكد من أن الغذاء آمن من التلوث الكيميائي والبيولوجي يراقب فريق المختبر الداخلي الإنتاج بشكل مستمر عن طريق أخذ عينات من المنتج الخام والنهائي في كل عملية إنتاج أيضاً تنظيف المعدات بشكل صحيح بعد كل إنتاج.

تتوافق منتجات ومجموعات الأختيار الميكروبي التي نتبعها مع المعايير الدولية بما في ذلك هيئة التقييس لـدول مجلـس التعـاون لـدول الخليـج العربيـة مثـل الاوسـاط المجففـة والسـائلة والمحاليـل وغيرهـا للكشـف المحـدد عـن مسـببات الأمـراض مثـل S.aureus أو Campylobacter أو Salmonella أو Salmonella أو الكشـف عـن كائنـات مؤشـر الجـودة.

Laboratory

The potential for food contamination and other related food safety issues is leading to an increased awareness of the important role that food testing laboratories play in ensuring the safety and quality of our food supply. The requirements for sophisticated instruments and well trained, experienced analysts in food safety laboratories are essential factors in making certain that food is safe from chemical & biological contamination, the in house laboratory team monitors the production continuously by sampling the raw and final product at each production process. Also, ensuring that the equipment is properly cleaned after each productions. Our microbial testing product and kits comply with international standards including the Gulf standards organization like the dehydrated & granulated culture media, liquid media, solutions etc. for the specific detection of pathogens such as listeria, salmonella, and campylobacter, S.aureus or E.coli or the detection of quality indicator organisms.















OUR BRANDS

Our own exclusives brands includes top to quality meat علامتنا التجارية الحصرية تشمل لحوم عالية الجودة











جورميه

بداية إنتاجنا في عام ٢٠١٦ كأول منتج وطني قطري يصنع في مصانع الشركة القطرية لإنتاج اللحوم في قطر بجودة عالية، إذ يتمتع المنتج لدينا بكامل المواصفات العالمية في هذا المجال وبتقنية وتكنولوجيا عالية جداً بإستخدام أحدث الآلات في العالم حيث وضعت فيه كامل الخبرات والتجارب القطرية وقد حرصنا من البداية على أن يكون المنتج الوطني بأعلى جودة وطبقاً للمواصفات العالمية.

Gourmet

The beginning of our production in 2016 as the first Qatari national product to be produced in the factories of the Qatar meat production company in Qatar with high quality.

As our product has full international specification in this field and with very high technology by using the latest machines in the world where all the Qatari expertise and experiences were put in it.

We have been keen from the beginning that the national product be of the highest quality and according to international specifications



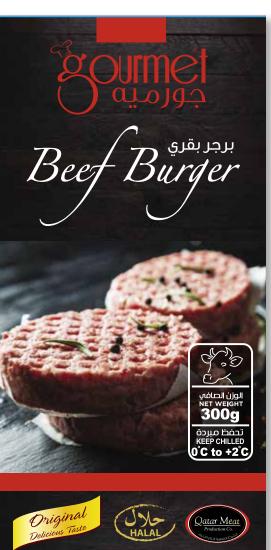












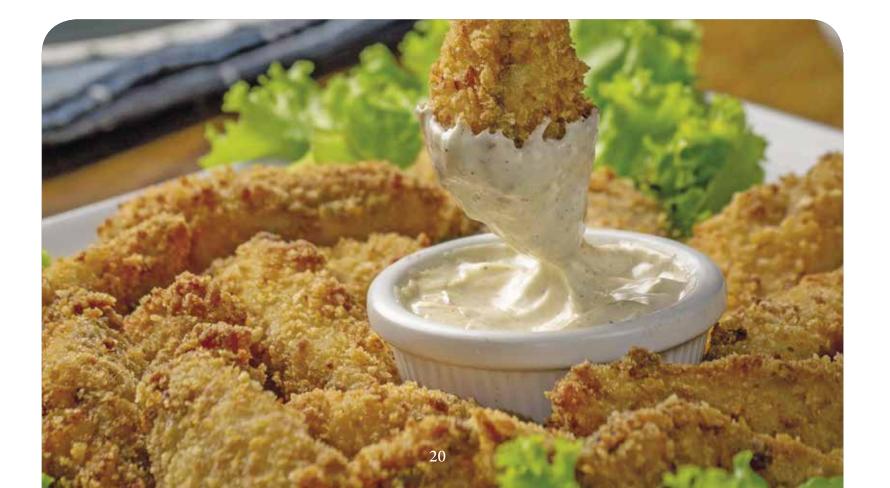






وقد بدأنا الإنتاج ب ٦٥ صنف إلى أن وصلنا في الوقت الحالي إلى ٤٠٨ صنف بينما يعد ٧٠٪ من إنتاجنا هو منتجات الدواجن بانواعها ويعد ٣٠٪ من إنتاجنا منتجات اللحوم متعددة الأصناف

We started production with 65 varieties until we reached at present 408 varieties while it is 70% of our production is poultry products of all kinds, and 30% of our production is from red meat with multi type.







بينما يلبي منتجنا الاحتياجات اليوميـة داخـل دولـة قطـر بنسبة ٤٠٪ مـن الإنتـاج المحلي. ومنـه نسـعي إلى تحقيـق الاكتفـاء الذاتي مـن منتجاتنـا في دولـة قطـر سـعيـاً منـا لتحقيـق رؤيـة قطـر الوطني ٢٠٣٠ في مجالنـا وايمانـاً منـا بدورنـا في تقديـم منتـج وطني نفخـر جميعـاً بـه، واذ تهـدف جورميـه كأول منتـج وطني في هـذا المجـال آن تصـل بانتاجهـا المنـوع إلى التصديـر للـدول المجـاورة وتلبي حاجـة المسـتهلك لإضافـة التنـوع على الأسـواق الأخـرى.

While our product meets the daily needs within the state of Qatar at a rate of 40% of local production and from it we seek to achieve self-sufficiency of our products in the state of Qatari in our endeavor to achieve the Qatar national vision 2030 in our field and our belief in our role in providing a national product that we are all proud of.

As gourmet aims to be the first national product in this field to reach its diversified production to export to neighboring countries and meet the consumers need to add diversity to other markets.

















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وقـد بـدأت جورميـه في عـام ٢٠٢١ في إنتـاج المنتجـات السـمكية بدايـة بـ٦ أصنـاف مختلفـة (فيليـه السـمك بفتـات الخبـز الحـار – فيليـه السـمك بفتـات الخبـز – برجـر السـمك – أصابـع السـمك – ناجتـس السـمك – بـوب كـورن السـمك).

Gourmet started in 2021 the fish production as a precedent for our business, with six new poducts which are (Breaded Fish Fillet Spicy - Breaded Fish Fillet - Fish Burger - Fish Fingers - Fish Nuggets - Fish Popcorn).







كأحـد توجهـات الشـركة القطريـة لإنتـاج اللحـوم في توسـيع حصتهـا التسـويقية وزيـادة ن<mark>سـبة الإنتـاج المحلـي</mark> قمنـا بإطـلاق العلامـة التجاريـة الجديـدة (صحتيـن) حريصيـن علـى أن تكـون بأعلـى جـودة ومطابقـة <mark>للمواصفـ</mark>ات المحليـة وا<mark>لعالميـة</mark> .

As one of the directions of the Qatar meat production company is to expand its marketing share and increase the proportion of local production. We launched a new brand, (Sahtein) keen to be of the highest quality and conform to local and international specifications.







وقد بدأنا الإنتاج ب٢٠ صنف إلى أن وصلنا في الوقت الحالي أكثر من ٧٠ صنف

We started production with 20 varieties until we reached at present more than to 70 items.



مـن أجـل العيـش المسـتدام، نسـعي لتحق<mark>يـق الآكتفـاء الذات</mark>ـي مـن منتجاتنـا، لتأميـن اليـوم، وتحسـين غدنـا في دولـة قطـر، نسـعي أيضـاً لتحقيـق رؤيـة قطـر ا<mark>لوطنيـة ٢٠٣٠ في مجـال</mark> عملنـا

For sustainable living, we seek to achieve self sufficiency for our products, to secure our today and to improve our tomorrow in the state of Qatar, seeking also to achieve the Qatar national vision 2030 in our filed.























سعيا منها لتحقيق تنوع لمنتجات اللحوم والدواجن في السوق المحلي، قامت الشركة القطرية لإنتاج اللحوم بإطلاق ثاني علامة تجارية لها «روزاري» بعد طرح أول منتج لها في السوق (جورميه) وتم تصنيع هذا المنتج طبقاً للمواصفات العالمية وبجودة

Rosary

Seeking to achieve a diversification of meat and poltury products in the local market, the Qatar meat production company launching its first product was manufactured according to international specifications and with high quality.

Rosaryروزري Rosain روزاري يد الدجاج طري Chicken Tender Breast















HALAL (CERTIFICATE OF SHARIAH COMPLIANCE)

Halal certification of food ensures a more pure and wholesome from of nourishment for all people. so, Halal is beneficial for everyone from all walks of life. Benefits of Halal certification for business:

- Easy access for export to Muslim countries
- Affirmation of the customer for the safety and hygienic production of the product
- Competitive advantage and greater market share
- Organization registration at the world Halal list
- Responsibility and credible commitment by the organization to the requirements and regulations of Islamic law
- Assurance that the product complies with the requirements of Islamic practice

CERTIFICATE OF SHARIAH COMPLIANCE



HALAL CERTIFICATE



International Halal Integrity Alliance It is hereby certified that:

QATAR MEAT PRODUCTION COMPANY

Building No.32, Street No. 7, Area 81, New Industrial Area,

Doha, Qatar, P.O. Box 93839

Has complied with the Halal Food Guidelines

According to

ICCI-IHI ALLIANCE HALAL STANDARD IHIAS 0200:2010 & 0600:2010

Scope of activities:

Processed of frozen or chilled ready to cook breaded / un-breaded prepared meat products and frozen or chilled ready to eat cooked meat. Product packed in plastic films/bags/trays including MAP & Vacuum packaging.

Products Categories:

Raw prepared products (meat and vegetarian), cooked meat/fish products.

Reference No.: MHCT/IHIA 093/1441

Date of Issue: 20th July 2020

Prof. Dr. Abdul Rafek Saleh Executive Director (Shariah)



QA / Technical / Lead Auditor

A partner of the Islamic Chamber of Commerce & Industry (ICCI) P. O. Box 430, Jeddah 21411, Kingdom of Saudi Arabia



Auditor Humber 20725

Alcumus ISOQAR Limited (an accredited certification body 0026) certifies that, having conducted an audit

For the scope of activities

breaded/un-breaded prepared meat products and Frozen or chilled Ready to eat cooked meat products packed in Plastic films/bags/travs including MAP & Vacuum Packaging

Processed Frozen or Chilled Ready to cook

Including voluntary modules of: Exclusions from Scope: Product Categories:

03 - Raw prepared products (meet and venetarian) 08 - Cooked meat/fish products

At Qatar Meat Production Co P.O. Box 93839 Bldg. 32, Street 7, Area 81, New Industrial Area, Doha, Qatar. BRC Site Code: 1953474

BRC GLOBAL STANDARD for FOOD SAFETY

11 March 2022

Has achieved Grade

Meets the requirements set out in the

ISSUE 8: August 2018 Audit programme Announced Date(s) of audit: 07-08 February 2021 Certificate issue date: 18 March 2021 from 01 January 2022 to 29 January 2022 Re-audit due date:

Certificate Expiry date: Authorised by: Steve Stubley, Technical Directs

Certificate number: 18627-8F8 - 001

This certificate remains the property of Alcumus ISOQAR Limited If you would like to feedback comments to the BRC Global Standard or the audit exposts directly to BRC Global Standards, please contact Telfus/Phroglobalstandards.com or tel: +44(0)20 3931 8148

Alcumus IS/O/O/R Limited, Alcumus Certification, Cobra Court, 1 Blackmore Road, Stretford, Manchester M32 90Y. T: 0161 865 3699 F: 0161 865 3685 E: isogarenquiries@alcumusgroup.com W: www.alcumusgroup.com/isogar This certificate is the property of Alcumus SOQAR and must be returned on request.

Certificate of Registration

Alcumus ISOQAR Limited (an accredited certification body 0026) certifies that having conducted an audit

For the scope of activities

Processed Frozen or Chilled Ready to cook breaded/un-breaded prepared meat products and Frozen or chilled Ready to eat cooked meat products packed in Plastic films/bags/trays including MAP & Vacuum Packaging.

Including voluntary modules of:

03 - Raw prepared products (meat and vegetarian)

08 - Cooked meat/fish products

At Qatar Meat Production Co.

P.O. Box 93839 Bldg. 32, Street 7, Area 81, New Industrial Area, Doha, Qatar. BRC Site Code: 1953474

Has achieved Grade

Exclusions from Scope

Product Categories:

Meets the requirements set out in the BRC GLOBAL STANDARD for FOOD SAFETY,

ISSUE 8: August 2018

Audit programme: Announced Date(s) of audit: 29-30 January 2020

Certificate issue date 06 March 2020 Re-audit due date: from 01 January 2021 to 29 January 2021

Certificate Expiry date: 11 March 2021

Authorised by: Steve Stubley, Technical Director





Certificate number: 18627-8F8 -001

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Alcumus ISOQAR Limited, Alcumus Certification, Cobra Court, 1 Blackmore Road, Stretford, Manchester M32 DQY. T: 0161 865 3699 F: 0161 865 3685 E: isogarenquiries@alcumusgroup.com W: www.alcumusgroup.com/isogar This certificate is the property of Alcumus ISOQAR and must be returned on request.

BRC (British Retail Consortium)

The senior management demonstration for fully committed to the implementation of the requirements with regards to global standards for food safety culture from good to best practices continuing to insure the consistency of audit process encourage to have greater transparency and traceability in the supply chain adduction of the standards as a means of improving product safety and facilities where processes are still in development. Customer Confidence: the Global Standaed for Food your production programs and supply chain management.



Certificate CH17/0036

The management system

Qatar Meat Production Co.

Street No.41, New Industrial Area, Doha, 19613, Qatar

has been assumed and cardified as equation the non-income

ISO 22000:2005

For the following activity

Design and manufacturing of Frozen and chilled Most and Poultry products which includes Formed and breaded products, Fresh Natural cuts, Fresh Marinated Products and Ready to Eat cooked products.

This certificate is valid from 26 December 2016 until 25 December 2019 and remains valid subject to satisfactory surveillance audits Recertification audit due before 21 October 2019 Issue 1. Certified since December 2016

Authorised



SGS Société Générale de Surveillan Technoparlateurse 1 8005 Zurich Switz +61 (0)44 445-15-85 mereung

Page 1 of



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CERTIFICATE OF REGISTRATION

This is to certify that the Food Safety Management System of:

QATAR MEAT PRODUCTION COMPANY

BUILDING NO. 32, STREET NO. 7, AREA 81, NEW INDUSTRIAL AREA, DOHA, QATAR, P.O. BOX 93839

Has been assessed by SCPL and found to comply with the requirements of

ISO 22000:2018

The Food Safety Management System

Certification Scope:

Production of Frozen and Chilled Meat and Poultry Products Which Includes Formed and Breaded Products, Fresh Natural Cuts, Fresh Processed Meat and Ready to Eat Cooked Products

Food Category- C-I

Certification Calendar

UI Number: SCPL1019F202 Certificate Number: ABCB-E1610F1125 Date of Registration: 16-Oct-2019 Date of Issue: 16-Oct-2019

1st Surveillance on/before: 15-Sept-2020 2nd Surveillance on/before: 15-Sept-2021 Date of Expiry: 15-Oct-2022





SAGACI CERTIFICATIONS PVT. LTD.

This coefficies has been issued by Sapac Certifications Pr. Ltd., 20, A.2, Shou Arcade, Activing Milester, Mayor White Prison - 2, Bellia - 1),0005, initial and will remain current subject to the company maintaining its system to the required stretained. This will be reconsidering departing to SCI.

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Futher clarification regarding the scope of this confederate and the againstailing of the standard regulatorisms may be elasticated by SCIII.

Protect 131 - 345(19):31 Mol. +97 3560472130, Emiss intoly-pagescent conv. Web views suggescent conv.

ISO 22000:2005/2018 (FOOD SAFETY MANAGEMENT SYSTEM)

Keeping food safe from farm to fork by ensuring hygienic practices and traceability at every step of the supply chain are essential tasks for the food industry.

Key potential benefits of using the standard include:

- The ability to consistently provide food-related products and services that are safe and meet regulatory requirements
- Improved management of risks in food safety processes
- Demonstrating strong links to the codex Alimentarius and to the GCC Standardization organization (GSO)which develops food safety guidelines for governments
- Helping to improve the traceability of our products and achieve greater transparency regarding operations.
- Reduce the time takes investigate any food safety breaches and solving the problem faster.
- Helping us to deliver products that meet customer expectations.



Certificate CH16/1545

The management system

Qatar Meat Production Co.

PO Box 19613, New Industrial Area, Street No 41, Doha, Qatar

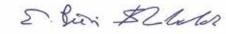
ISO 9001:2015

For the following activities

Design and manufacturing of Frozen and chilled Meat and Poultry products which includes Formed and breaded products, Fresh Natural cuts, Fresh Marinated Products and Ready to Eat cooked products.

> This certificate is valid from 7 December 2016 until 6 December 2019 and remains valid subject to satisfactory surveillance audits Recertification audit due before 31 October 2019 Issue 1. Certified since December 2016

> > Authorised



SGS Societé Générale de Sunveillence SA Technopertutieses 1 8005 Zuroh Switzenland £=61 (0)46 465-16-60 F=61 (0)44 445-16-60 www.sgs.com

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CERTIFICATE OF REGISTRATION

This is to certify that the Quality Management System of:

QATAR MEAT PRODUCTION COMPANY

BUILDING NO. 32, STREET NO. 7, AREA 81, NEW INDUSTRIAL AREA, DOHA, QATAR, P.O. BOX 93839

Has been assessed by SCPL and found to comply with the requirements of

ISO 9001:2015

The Quality Management System

Certification Scope:

Production of Frozen and Chilled Meat and Poultry Products Which Includes Formed and Breaded Products, Fresh Natural Cuts, Fresh Processed Meat and Ready to Eat Cooked Products

Certification Calendar

UI Number: SCPL1019Q201 Certificate Number: IAS1610Q1124 Date of Registration: 16-Oct-2019 Date of Issue: 16-Oct-2019

1st Surveillance on/before: 15-Sept-2020 2nd Surveillance on/before: 15-Sept-2021 Date of Expiry: 15-Oct-2022







SAGACI CERTIFICATIONS PVT. LTD.

This certificate her been issued by Saged Certifications PM. 116. 20, 4-2, Shina Arcade, Advarya Nitezan, Mayor Vilve Press - 1, Delbi - 110091, India and will remain comest subject to the company reinstanting its system to the required circulate(s). This will be reinstanced seguinally to SCR. The use of the MS occupitation Maria inductors Association in respect of those activities covered by the Association for Scrifficate. Full or circilitation regarding this scope of this certificate and the applicability of the standard operationers may be obtained by SCR.

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ISO 9001:2015 (QUALITY MANAGEMENT SYSTEM)

ISO 9001 is a standard that sets out the requirements for a quality management system. It helps businesses and organizations to be more efficient and improve customer satisfaction implementing a quality management system will help to:

- State our objectives and identify new business opportunities.
- Making sure we consistently meet our customers' needs and enhance their satisfaction.
- Get new clients and increase business for our organization
- Work in a more efficient way as all our processes will be aligned and understood by everyone in the organization, this increases productivity and efficiency, bringing internal costsdown.
- Meet the necessary statutory and regulatory requirements.
- Identify and address the risks associated with our organization.

ISO 45001:2018 (OCCUPATIONAL HEALTH AND SAFETY MANAGEMENT SYSTEM)

Health and safety in the workplace are the number one concern of most businesses. ISO 45001 sets the minimum standard of practice to protect employees worldwide. Key potential benefits from use of the standard include:

- Reduction of workplace incidents
- Reduced absenteeism, leading to increased productivity
- Creation of a health and safety culture, whereby employees are encouraged to take an active role in their own OH&S
- Ability to meet legal and regulatory requirements
- Improved staff morale



CERTIFICATE OF REGISTRATION

This is to certify that the Occupational Health and Safety Management System of:

QATAR MEAT PRODUCTION COMPANY

BUILDING NO. 32, STREET NO.7, AREA 81, NEW INDUSTRIAL AREA, DOHA, QATAR P.O. BOX 93839

Has been assessed by SCPL and found to comply with the requirements of

ISO 45001:2018

The Occupational Health and Safety Management System

Certification Scope:

Production of Frozen and Chilled Meat and Poultry Products Which includes Formed and Breaded Products, Fresh Natural Cuts, Fresh Processed Meat and Ready to Eat Cooked Products

Certification Calendar

UI Number: SCPL0320O309 Certificate Number: IAS1703O1234 Date of Registration: 17-Mar-2020

Date of Issue: 17-Mar-2020

1st Surveillance on/before: 16-Feb-2021 2nd Surveillance on/before: 16-Feb-2022

Date of Expiry: 16-Mar-2023





SAGACI CERTIFICATIONS PVT. LTD.

This certificate has been issued by Sagad Certifications Pvt. Ltd., JO. A.-Z. Shiva Arcade, Acharya Niletan, Mayur Vihar Phase - 1, Delhi - 1100%, India and will remain current subject to the company maintaining its system to the required standard(s). This will be monitored regularly by SCPL. The use of the IAS accreditation Mark indicates Accreditation in respect of those activities covered by the Accreditation Certificate. Futher clarification regarding the scope of this certificate and the applicability of the standard requirements may be obtained by SCPL.

Phone 013-41601911 Mob. +93 956472730, Chief Info@Segacicert.com, Web www.segacicert.com.

ISO 14001 : 2015 (ENVIROMENTAL MANAGEMENT SYSTEM)

ISO 14001 is an internationally agreed standard that sets out the requirements for an environmental management system. it helps organizations improve their environmental performance through more efficient use of resources and reduction of waste, gaining a competitive advantage and the trust of stakeholders. ISO 14001 helps:

- Ability to meet legal and regulatory requirements
- Improve company reputation
- Achieve strategic business aims by incorporating environment issues into business management
- Provide a competitive and financial advantage through improved efficiencies and reduce costs
- Encourage better environmental performance of suppliers by integrating them into the organization's business systems



CERTIFICATE OF REGISTRATION

This is to certify that the Environmental Management System of:

QATAR MEAT PRODUCTION COMPANY

BUILDING NO. 32, STREET NO.7, AREA 81, NEW INDUSTRIAL AREA, DOHA, QATAR P.O. BOX 93839

Has been assessed by SCPL and found to comply with the requirements of

ISO 14001:2015

The Environmental Management System

Certification Scope:

Production of Frozen and Chilled Meat and Poultry Products Which includes Formed and Breaded Products, Fresh Natural Cuts, Fresh Processed Meat and Ready to Eat Cooked Products

Certification Calendar

UI Number: SCPL0320E308 Certificate Number: IAS1603E1233 Date of Registration: 16-Mar-2020 Date of Issue: 16-Mar-2020

1st Surveillance on/before: 15-Feb-2021 2nd Surveillance on/before: 15-Feb-2022 Date of Expiry: 15-Mar-2023







SAGACI CERTIFICATIONS PVT. LTD.

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RETAIL / WHOLESALE

































































HORECA



















































































Contact us:

Qatar Meat Production
Bulding 32, Street No. 7, Area 81 small and medium industries area qatar,
Doha Qatar. P.O.Box 93839
+974 4456 8488, +974 4421 1093, +974 4447 6181
info@qatarmeat.com









www.qatarmeat.com