



Allana®
...since 1865

Salted Buffalo Raw Hides



“Premium Quality Salted Buffalo Raw Hides”

Excellence in Processes !!!

We, the **Allana Group**, are India's premier, export-oriented, multi-locational, integrated food processing enterprise, specializing in Halal Boneless Buffalo meat & meat products. We produce '**Premium Quality Salted Buffalo Raw Hides**' from these internationally-recognized, State-of-the-Art integrated abattoirs. Since 1969, we have been **catering satisfactorily** to the India's premium leather manufacturers, producing high-end leather products.

Allana Group strives for '**Excellence in Business**' and we have been conferred **Prestigious APEDA Export Award 17 times in a row!** We, relentlessly endeavour for Excellence by 'Continual Quality Improvement' in all our processes including hides. We strictly comply with Internationally-recognized Quality Systems such as ISO 9001:2000, Food Safety (HACCP), Environment Management (ISO: 14001) and Occupational Health and Safety Management (OHSAS: 18001), which is duly certified by DNV (of the Netherlands) and ensuring a defined system of traceability.

Allana ensures Hygiene & quality standards are strictly monitored in every operations by means of **validated Standard Operating Procedures (SOPs)**.



Step 1: Live Stock Carrier (1st in India)

Animals are transported in a humane manner in “specially” designed Live Stock Carrier which ensures that humane treatment to animals without



Step 2: Animal Resting:

After arrival, the animals are rested in dedicated pens with sufficient space in order to de-stress them and to have proper veterinary inspection.



Step 3: Mechanized Flaying:

Completely mechanized flaying process using world class machines and use of curve knives by professionally trained butchers in order to prevent flay cuts.



Step 4: Flething:

Mechanized Flething of hides to remove, blood, tissues, fat, etc in order to prevent microbial



Step 5: Weighing of Flethed Hides:

Weighing of each hide to ensure right categorization of grades.



Step 6: Traceability (1st time in India)

A “Unique” system for the traceability mark on all hides.



Step 7: Curing of Hides:

Hides are immediately cured using top quality salt in order to prevent microbial deterioration.



Step 8: Stacking:

Palletized stacking ensures effective curing and proper ventilation for better quality.



Step 9: Dispatch:

Vigilant dispatches of hides are automated under close supervision, and fork-lifted loading in the trucks.

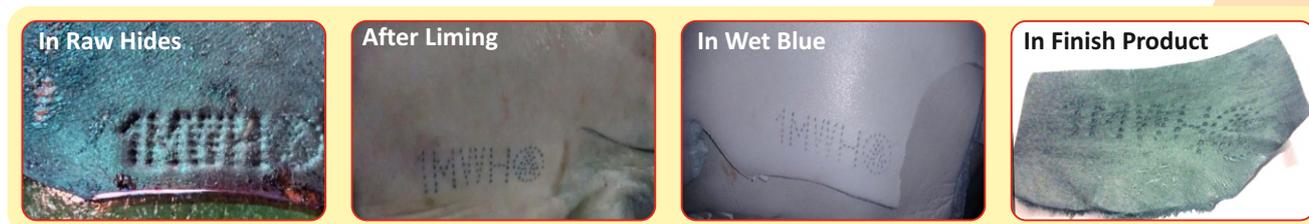
“Raw Hide Traceability”

First of its kind in India !

The main purposes and benefits of traceability :

- Allana hides are LWG compliant.
- After a detailed study of Global buyers requirements, Allana has decided to mark each hide with Date of Slaughter, Grade, Location and Company Logo.
- Hide traceability is a prerequisite for all tanners if they are to supply to the major global brands.
- The traceability stamping method used, leaves a permanent mark on each hide, fully visual even in

Below pictures are of traceability on the hides in different stages of Leather Processing :



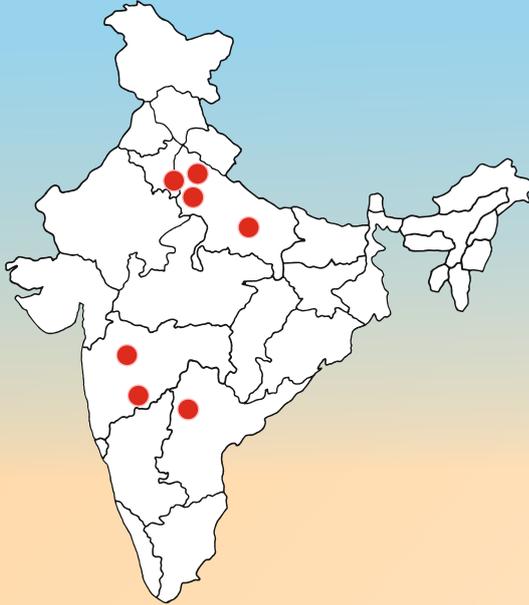
“Salted Buffalo Raw Hide Categories”

Grades	Machine Flayed Weight.* (Kg's)
Super Extra	45 & Up
Extra Heavy	35 to 44.99
Heavy	25 to 34.99
Medium	15 to 24.99
Light I	9 to 14.99
Light II	Below 8.99

* Fleshed Green Weight

“Our Fully Integrated Meat Complexes”

Across The Country



INDAGRO FOODS
PRIVATE LIMITED



UNNAO - UTTAR PRADESH

FRIGERIO CONSERVA ALLANA
PRIVATE LIMITED



ALIGARH - UTTAR PRADESH

FRIGERIO CONSERVA ALLANA
PRIVATE LIMITED



AURANGABAD - MAHARASHTRA

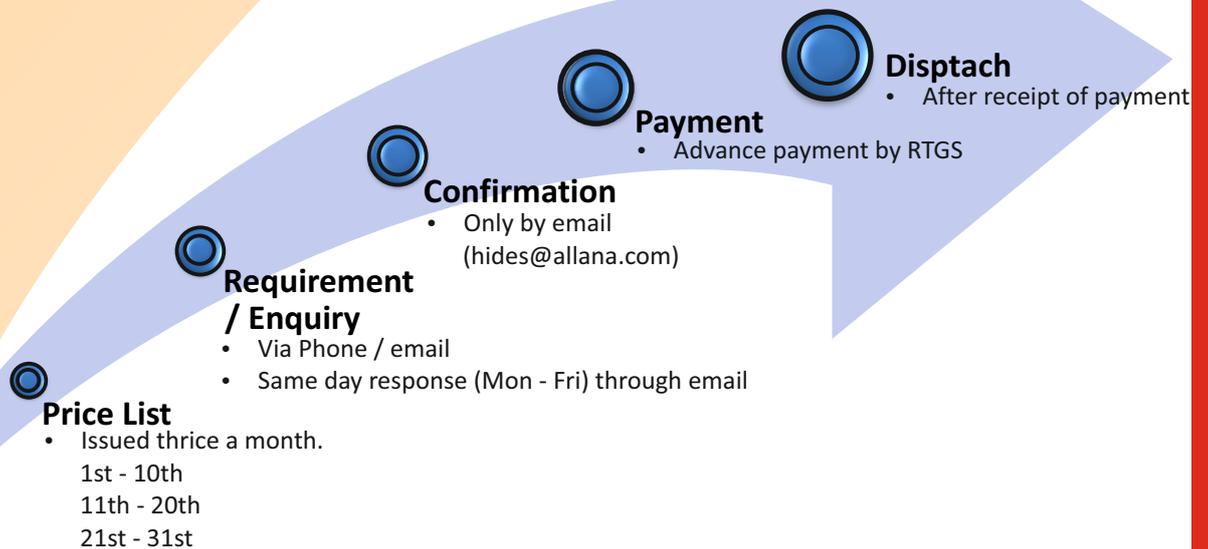
FRIGERIO CONSERVA ALLANA
PRIVATE LIMITED



ZAHEERABAD - TELANGANA

OTHER LOCATIONS : GHAZIPUR - DELHI, MEERUT - UTTAR PRADESH
& ICHALKARANJI - MAHARASHTRA

“Purchase Process”



ALLANASONS PRIVATE LIMITED

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E-mail: hides@allana.com Website: www.allana.com

**COMING
SOON!**

“Buffalo Raw Chilled Hides”

Allana is proud to announce that we are in a position to offer chilled hides from selected abattoirs.

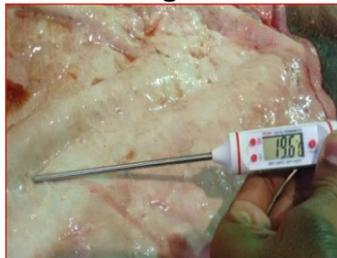
Obvious Advantages : -

- > Environmental benefits include elimination of salt in the effluent.
- > Yield improvement.
- > Shortening of the soaking process.
- > Simplified handling processes at the tannery.
- > ETP cost saving, due to the absence of salt.
- > Once chilled, hides can be held under temp. control for up to 12 - 14 days without putrefaction.

Fleshing



Post Fleshing



Weighing of Fleshing Hides



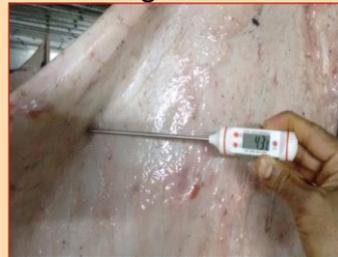
Traceability



Hides Chilling Room



Post Chilling



**Core Temp. In Chiller At Time
Of Dispatch**



**Dispatch Using Refrigerator
Container**

