



PREMIUM PAKISTAN MEATS

FROM PASTURE TO PLATE



حلال
100% HALAL
MEAT


CHILLED & FROZEN
LOGISTICS


SOURCED FROM
NATURAL PASTURES

www.diversesupplyksa.com



THE MEAT OF DISTINCTION

PRODUCT TYPE	BREED / SOURCE	DESCRIPTION
Premium Veal	Young Buffalo / Cow	Lean, tender & Light Pink Ideal for high-end dining.
Mutton (Goat/Sheep)	Himalyan & Riverine	Rich flavor, succulent texture. Peferct for Mandi & Kabsa.
Prime Beef	Grass-fed Cattle	Deep Marbled texture, rich in protein & natural taste.



AVAILABLE CUTS

The Hindquarter	Leg, Topside, Silver Side, Knuckle
Specialty	Tendorlin, Striploin, Rib-Eye
Offal	Heart, Kindneys (available upon request)

QUALITY & LOGISTICS

THE TRUST FACTOR



WHY PAKISTANI MEAT?

Pakistan is home to some of the world's best grass-fed livestock. The natural diet of the animals results in a superior fat-to-meat ratio and a distinct, rich flavor profile that is highly sought after in Gulf cuisine.



OUR SUPPLY CHAIN

Strict Selection: Only healthy, young livestock are chosen from certified farms.

Halal Slaughtering: Conducted in ISO-certified facilities under strict Islamic guidelines.

Advanced Cooling: Rapid chilling process to maintain freshness and prevent bacterial growth.

Air & Sea Freight: Daily shipments to ensure your order arrives at peak freshness at KSA ports/airports

PARTNERSHIP & CONTACT

Whether you are a supermarket chain, a catering company, or a high-end restaurant, we provide the consistency and volume you need.

CONTACT US FOR WHOLESALE INQUIRIES

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