



Product catalog
Spring — Summer 2025

TERRA RICH MEATS — L.L.C — O.P.C

The product range of Terra Rich was initially designed for professional kitchens, but it has also found its place in retail chains and online stores.

Terra Rich products offer a range of features and advantages:

1.3–STAGE CONTROL

The products undergo a three–stage control(during loading, unloading, and manufacturing) based on the age, health, and plumpness of the animals. Specifically, the categories are Lamb(animals aged 4–10 months) and Mutton(animals not belonging to the Lamb category). All animals used have the highest degree of plumpness.

2. VACUUM PACKAGING

The products are 100% vacuum packaged using high–strength materials, with meat on bones packaged at 120 microns and boneless meat at 60 microns. During the production process, the meat undergoes wet aging, which helps improve its quality. The vacuum packaging is particularly effective in preventing the formation and further growth of ice crystals that disrupt the integrity of the muscle tissue. Consequently, the product retains its moisture during defrosting and stays juicy in the finished dish when cooking.

3. PRESERVATION OF QUALITY

After wet aging and vacuum packaging, Terra Rich freezes the products to maintain their quality and freshness. This allows for reducing losses due to product expiration and ensures a continuous availability of high–quality products in stock.

4. CALIBRATION OF PRODUCTS

One notable advantage is the calibration of the product range, which leads to a 10% to 20% reduction in costs when preparing the finished dish. The calibrated products allow for the application of a single technological process in central kitchens, with further final processing before serving the ready meals in restaurants.

5. NATURAL FARMING METHODS

Terra Rich prides itself on using the classic sheep farming method, ensuring that the products possess a genuine organic taste and aroma. The absence of additives that stimulate the growth of animal muscle mass during the rearing process results in a more pronounced texture(muscle tissue density), an aspect that chefs should consider when developing cooking methods in the “time and temperature treatment” section.

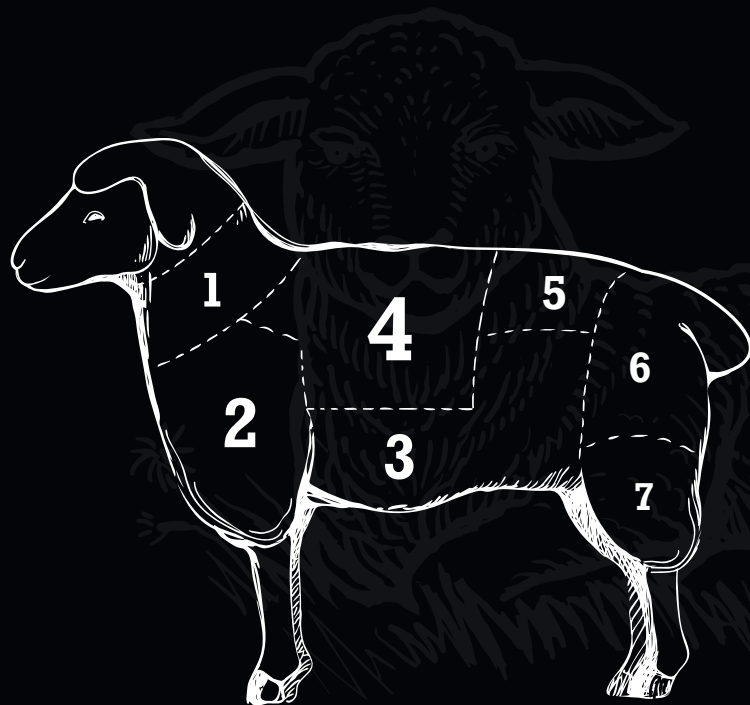
TARGET CLIENTS

Terra Rich caters to different segments:

- Lamb products are primarily aimed at restaurants of medium–plus level and above;
- Mutton products, on the other hand, are tailored for the mass segment.

Overall, Terra Rich products offer a range of benefits and cater to diverse culinary needs, making them a versatile choice for both professional kitchens and the broader consumer market.

Cutting scheme

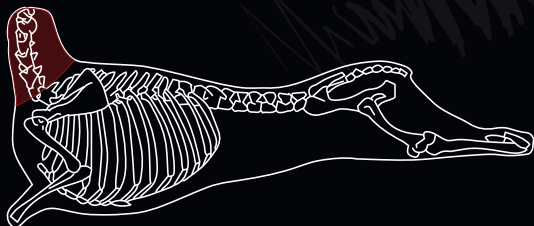


- 1 – Neck
- 2 – Shoulder
- 3 – Breast SP
- 4 – Rack
- 5 – Saddle
- 6 – Leg
- 7 – Hind shank



1.0–1.3 dish for two people, (the average weight of a single unit of the product is 1150gr, with a deviation of $\pm 13\%$.);

1.3–1.7 dish for three people, (the average weight of a single unit of the product is 1500gr, with a deviation of $\pm 13\%$.).



Lamb Neck

Bone – in

(1.0–), (1.0–1.3), (1.3–1.7), (1.7+)

Usage, preparation method:

Mandi, roasting, stewing.

Advantages:

- Stable caliber.
- Organic natural taste.
- Uniform appearance and size of the served prepared dish.
- Stability in the cooking process and results

(same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Guaranteed savings up to 20%.

Lamb carcass, depending on the breed, country of origin, and age, has a weight ranging from 10 kg to 22 kg. The neck comprises 10% of the carcass weight, which is equal to 1.0–2.2 kg. Therefore, the average neck weight is 1.6 kg. Deviation in the weight of a single unit of the product, among other suppliers, averages 0.6 kg or 38%.



1.0–1.2 dishes for two people, (the average weight of a single unit of the product is 1100gr, with a deviation of $\pm 9\%$.);

1.2–1.4 dishes for three people, (the average weight of a single unit of the product is 1300gr, with a deviation of $\pm 8\%$.);

1.4–1.8 dishes for four people, (the average weight of a single unit of the product is 1600gr, with a deviation of $\pm 13\%$.).



Lamb Shoulder

Bone – in shank on

(1.0–1.2), (1.2–1.4), (1.4–1.8), (1.8+)

Usage, preparation method:

Mandi, roasting.

Advantages:

- Stable caliber.
- Organic natural taste.
- Uniform appearance and size of the served prepared dish.
- Stability in the cooking process and results

(same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Guaranteed savings up to 20%.

Lamb carcass, depending on the breed, country of origin, and age, weighs from 10 kg to 22 kg. Shoulder bone – in constitutes 17.5% (pair) of the carcass weight, which is equal to 0.9–1.9 kg per unit. Therefore, the average weight of one shoulder is 1.4kg. Deviation in the weight of a single unit of the product, among other suppliers, averages 0.5kg or 38%.



Lamb Shoulder

Boneless shank on

Usage, preparation method:

Mandi, roasting, stewing, minced meat.

Advantages:

- Organic natural taste.
- Stability in the cooking process and results (same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Savings on dressing.





Lamb Breast SP

Bone – in

Usage, preparation method:

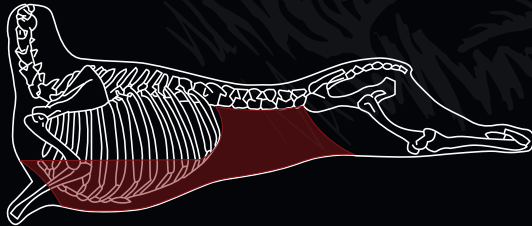
Mandi, roasting, stewing, minced meat.

Advantages:

- Organic natural taste.
- Stability in the cooking process and results (same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Savings on dressing.



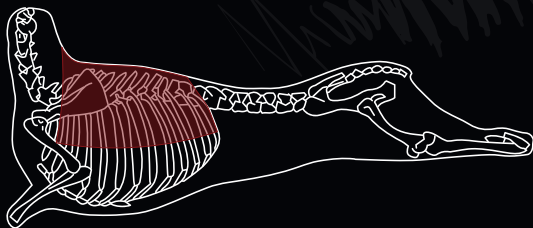


600–740, (the average weight of a single unit of the product is 670gr, with a deviation of $\pm 10\%$.);

740–900, (the average weight of a single unit of the product is 820gr, with a deviation of $\pm 10\%$.);

900–1100, (the average weight of a single unit of the product is 1000gr, with a deviation of $\pm 10\%$.);

1100–1400, (the average weight of a single unit of the product is 1250gr, with a deviation of $\pm 12\%$.).



Lamb Rack 12

Backbone out

(600–740), (740–900), (900–1100), (1100–1400)

Usage, preparation method:

Grilling, mandi, roasting.

Advantages:

- Stable caliber.
- Organic natural taste.
- Uniform appearance and size of the served prepared dish.
- Stability in the cooking process and results

(same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Guaranteed savings up to 20%.

Lamb carcass, depending on the breed, country of origin, and age, has a weight range from 10kg to 22kg. Rack12 constitutes 12.5% (pair) of the carcass weight, which is equal to 0.6–1.4 kg per unit.

The average weight of Rack 12 is 1.0 kg.

Deviation in the weight of a single unit of the product, among other suppliers, averages 0.4 kg or 38%.

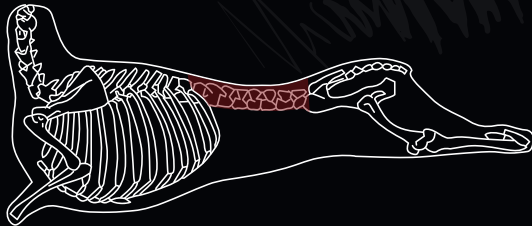


0.8–1.0, (the average weight of a single unit of the product is 900gr, with a deviation of $\pm 11\%$.);

1.0–1.2, (the average weight of a single unit of the product is 1100gr, with a deviation of $\pm 9\%$.);

1.2–1.4, (the average weight of a single unit of the product is 1300gr, with a deviation of $\pm 8\%$.);

1.4–1.8, (the average weight of a single unit of the product is 1600gr, with a deviation of $\pm 12\%$.).



Lamb Saddle

Bone – in

(0.6–0.8), (0.8–1.0), (1.0–1.2), (1.2–1.4), (1.4–1.8), (1.8+)

Usage, preparation method:

Grilling, mandi, roasting.

Advantages:

- Stable caliber.
- Organic natural taste.
- Stability in the cooking process and results (same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Guaranteed savings up to 20%.

Lamb carcass, depending on the breed, country of origin, and age, has a weight ranging from 10 kg to 22 kg. The saddle comprises 6% of the carcass weight, which is equal to 0.6–1.4 kg. Therefore, the average saddle weight is 1.0 kg. Deviation in the weight of a single unit of the product, among other suppliers, averages 0.4 kg or 38%.



Lamb Leg

Boneless shank off

Usage, preparation method:

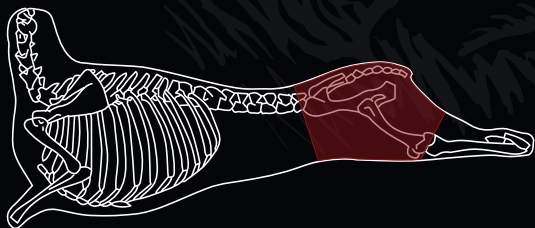
Grilling, mandi, roasting, stewing, minced meat.

Advantages:

- Organic natural taste.
- Stability in the cooking process and results (same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Savings on dressing.





180–220, (the average weight of a single unit of the product is 200gr, with a deviation of $\pm 10\%$.);

220–270, (the average weight of a single unit of the product is 245gr, with a deviation of $\pm 10\%$.);

270–330, (the average weight of a single unit of the product is 300gr, with a deviation of $\pm 10\%$.).

Lamb Hind Shank

(180–220), (220–270), (270–330), (500+)

Usage, preparation method:

Mandi, roasting, stewing.

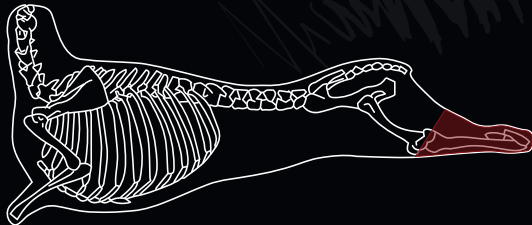
Advantages:

- Stable caliber.
- Organic natural taste.
- Stability in the cooking process and results
- Uniform appearance and size of the served prepared dish.

(same manufacturer, same country of origin, same age category, same caliber, same processing time).

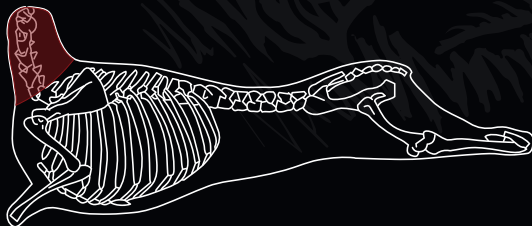
Benefits:

Guaranteed savings up to 20%.





1.7–2.3 dish for four people, (the average weight of a single unit of the product is 2000gr, with a deviation of $\pm 15\%$).



Mutton Neck

Bone – in

(1.7–), (1.7–2.3), (2.3+)

Usage, preparation method:

Mandi, roasting, stewing, minced meat.

Advantages:

- Organic natural taste.
- Stability in the cooking process and results (same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Low price – low cost of the finished dish.



1.7–2.3 dish for four people, (the average weight of a single unit of the product is 2000gr, with a deviation of $\pm 15\%$).

Mutton Shoulder

Bone–in shank on

(1.7–), (1.7–2.3), (2.3+)

Usage, preparation method:

Mandi, roasting, stewing, minced meat.

Advantages:

- Organic natural taste.
- Stability in the cooking process and results (same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Low price – low cost of the finished dish.





Mutton Breast SP

Bone – in

Usage, preparation method:

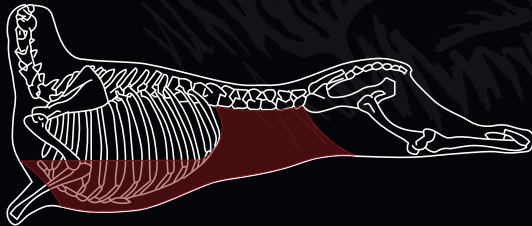
Mandi, roasting, stewing, minced meat.

Advantages:

- Organic natural taste.
- Stability in the cooking process and results (same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Low price – low cost of the finished dish.





Mutton Breast SP

Boneless

Usage, preparation method:

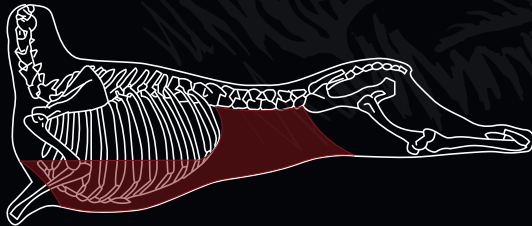
Mandi, roasting, stewing, minced meat.

Advantages:

- Organic natural taste.
- Stability in the cooking process and results (same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

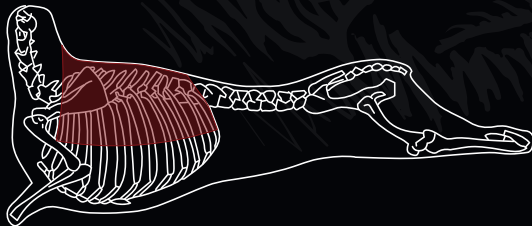
Low price – low cost of the finished dish.





1000–1300, (the average weight of a single unit of the product is 1150gr, with a deviation of $\pm 13\%$.);

1300–1700, (the average weight of a single unit of the product is 1500gr, with a deviation of $\pm 13\%$.).



Mutton Rack 12

Backbone out

(1000–), (1000–1300), (1300–1700), (1700+)

Usage, preparation method:
Grilling, mandi, roasting.

Advantages:

- Organic natural taste.
- Stability in the cooking process and results (same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Low price – low cost of the finished dish.



1.3–1.7, (the average weight of a single unit of the product is 1500gr, with a deviation of $\pm 13\%$).

Mutton Saddle

Bone – in

(1.3–), (1.3–1.7), (1.7+)

Usage, preparation method:

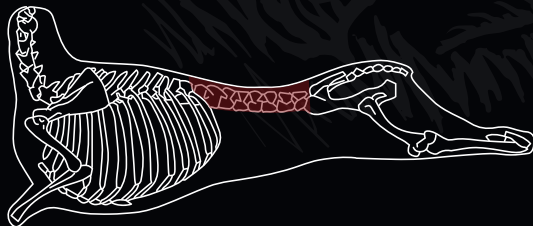
Grilling, mandi, roasting.

Advantages:

- Organic natural taste.
- Stability in the cooking process and results (same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Low price – low cost of the finished dish.



Mutton Leg

Bone – in shank off



Usage, preparation method:

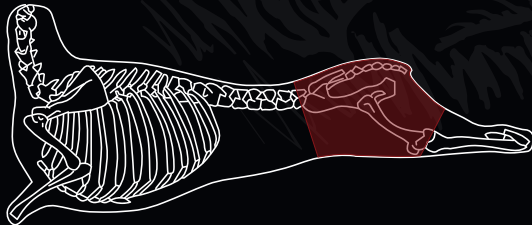
Grilling, mandi, roasting, stewing, minced meat.

Advantages:

- Organic natural taste.
- Stability in the cooking process and results (same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Low price – low cost of the finished dish.





Mutton Leg

Boneless shank off

Usage, preparation method:

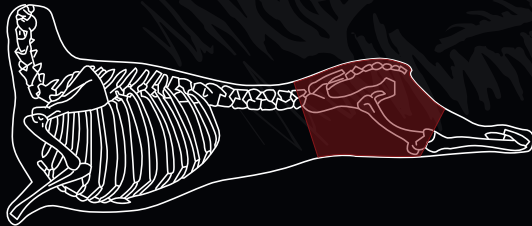
Grilling, mandi, roasting, stewing, minced meat.

Advantages:

- Organic natural taste.
- Stability in the cooking process and results (same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Low price – low cost of the finished dish.





Mutton Hind Shank

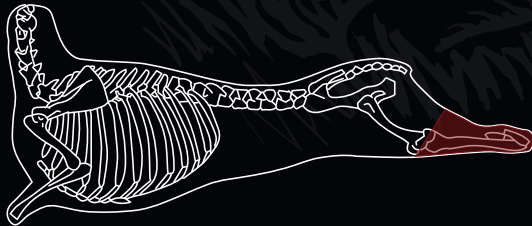
Usage, preparation method:
Mandi, roasting, stewing.

Advantages:

- Organic natural taste.
- Stability in the cooking process and results (same manufacturer, same country of origin, same age category, same caliber, same processing time).

Benefits:

Low price – low cost of the finished dish.

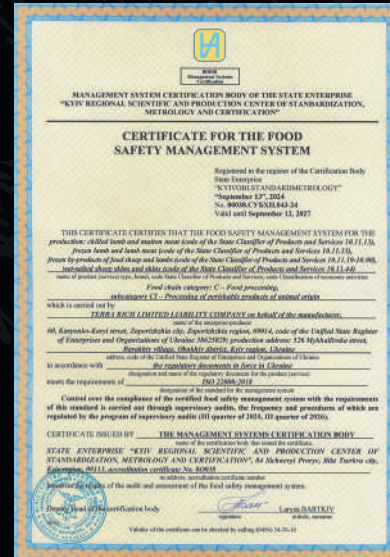


Certification of Terra Rich

Terra Rich products comply with the norms of the Islamic religion:

- Regulations for proper slaughter
- Requirements for processing
- Absence of components prohibited for consumption by Muslims (alcohol, harmful preservatives, and others).

Compliance with all Islamic norms and Halal standards, along with the high quality and ecological purity of our products, is confirmed by a certificate issued by Global Halal, an international certification center accredited by the relevant UAE authorities.



CERTIFICATION



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