
LUMANA

By The ARTA GEM MEAT



Artagemmeat is a UAE-based company specializing in the production and export of fresh, frozen, and vacuum-packed meat. Our Mongolian operations include direct ownership of slaughterhouse facilities, ensuring full control over quality, hygiene, and certification.



PRODUCT CATEGORY



Whole Carcass

Whole Carcass Lamb And Mutton with and without Tail Fat.



Lamb Cuts

All Bone in and Boneless lamb cuts



Mutton Cuts

All Bone in and Boneless Mutton cuts



Frozen Offals

Edible Offals



LUMANA

KEY FACTORS

Halal

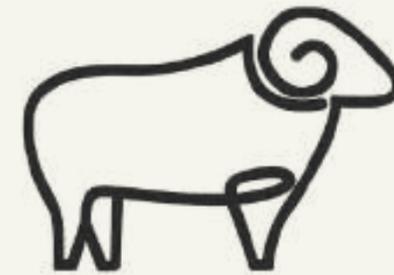
Grass Fed

Low Fat
Score



Whole Carcass

Fresh & Frozen



LUMANA

FROZEN WHOLE CARCASS



Lamb Whole Carcass-w1

Haggot Whole Carcass-w2

Mutton Whole Carcass-w3

Specifications

Weight Range: 11-16 Kg
Age: Max 12 Months
With Tail Fat (8-12%) of Total carcass weight
Packing: plastic and stockinet

Weight Range: 12-18 Kg
Age: 12-24 Months
With Tail Fat (8-12% of Total carcass weight)
Packing: plastic and stockinet

Weight Range: 12-20 Kg
Age: Above 24 Months
With Tail Fat (8-12%) of Total carcass weight
Packing: plastic and stockinet

Extra Options

Removing Tail Fat

Removing Tail Fat

Removing Tail Fat

FRESH WHOLE CARCASS



Lamb Whole Carcass-w4

Haggot Whole Carcass-w5

Mutton Whole Carcass-w6

Specifications

Weight Range: 11-16 Kg
Age: Max 12 Months
With Tail Fat (8-12%) of Total carcass weight
Packing: stockinet

Weight Range: 12-18 Kg
Age: 12-24 Months
With Tail Fat (8-12% of Total carcass weight)
Packing: stockinet

Weight Range: 12-20 Kg
Age: Above 24 Months
With Tail Fat (8-12%) of Total carcass weight
Packing: stockinet

Extra Options

Removing Tail Fat

Removing Tail Fat

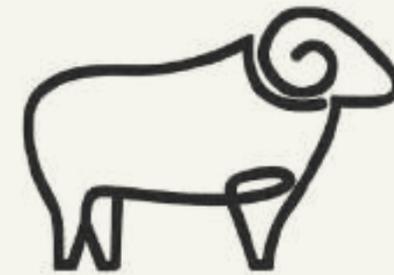
Removing Tail Fat

Lamb

Bone-In Cuts

Frozen

Age: Max 12 Months
Packing: IW In Plastic Wrap
Each Cut In Individual Boxes
Box Weights can be vary from 22-29KG
Shelf Life: 12-18 Months



LUMANANA

LAMB CUTS - BONE IN - FROZEN



Leg Bone-in



Forequarter



Neck

Specifications

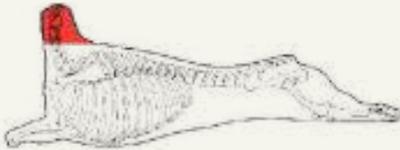
Low Fat Score - Glands Removed
 Shank Untipped - Flank Removed
 Tail Removed - Chump on -
 Shank on



5th Rib Cut - Glands Removed
 Shank Untipped - Neck On -
 Shank On



Cutting in 5th vertebrae



Extra Options

Shank Tipping
 Vacuum Packed Frozen packing

Shank Tipping
 Vacuum Packed Frozen packing

Vacuum Packed Frozen packing

LAMB CUTS - BONE IN - FROZEN



For Quarter
Square Cut



For Quarter
Oyster Cut



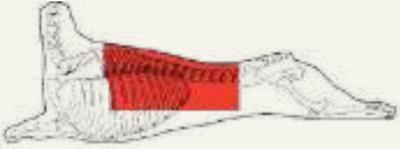
Loin

Specipications

5th Rib Cut - Glands Removed
Shank Removed - Neck Removed

Glands Removed
Shank Untipped- Breast
Removed

Wide Loin - Back Fat on



Extra Options

Breast Total Removal
Vacuum Packed Frozen packing

Shank Tipping
Vacuum Packed Frozen packing

Narrow Loin
Back Fat Off
Vacuum Packed Frozen packing

LAMB CUTS - BONE IN - FROZEN



Short Loin



Rack Standard



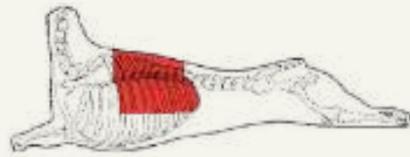
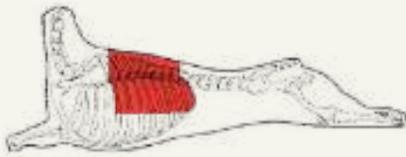
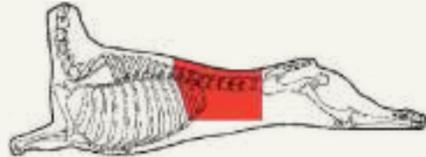
Rack CFO

Specifications

Wide Loin - Back Fat on
Can Be Paired - Cap on

Rib number & Distance By Order
Diaphragm removed
Internal Ribs Cleaned
Cap on

Rib number & Distance By Order
Diaphragm removed
Internal Ribs Cleaned
Cap on - Spinal Bones Removed



Extra Options

Narrow Loin
Back Fat Off
Vacuum Packed Frozen packing

Cap Off
Vacuum Packed Frozen packing

Cap Off
Vacuum Packed Frozen packing

LAMB CUTS - BONE IN - FROZEN



For Shank

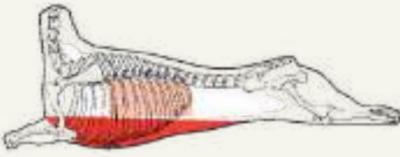
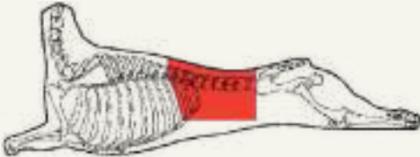


Flap & Breast

Specifications

Untipped
Cut By saw

Different Cuts Based On
Availability



Extra Options

Cut By Hand
Tipped
Vacuum Packed Frozen packing

Layer Packed
Vacuum Packed Frozen packing

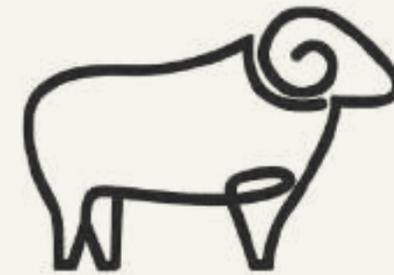
Haggot

Mutton

Bone-In Cuts

Frozen

Age: 12 - 36 Months
Packing: IW In Plastic Wrap
Each Cut In Individual Boxes
Box Weights can be vary from 22-29KG
Shelf Life: 12-18 Months



LUMANA

MUTTON CUTS - BONE IN - FROZEN



Leg Bone-in



Forequarter



Neck

Specifications

Low Fat Score - Glands Removed
Shank Untipped - Flank Removed
Tail Removed - Chump on -
Shank on



5th Rib Cut - Glands Removed
Shank Untipped - Neck On -
Shank On



Cutting in 5th vertebrae



Extra Options

Shank Tipping
Vacuum Packed Frozen packing

Shank Tipping
Vacuum Packed Frozen packing

Vacuum Packed Frozen packing

MUTTON CUTS - BONE IN - FROZEN



For Quarter
Square Cut



For Quarter
Oyster Cut



Loin

Specifications

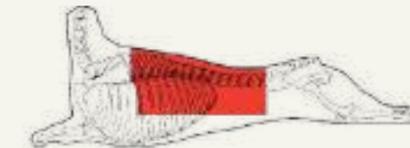
5th Rib Cut - Glands Removed
Shank Removed - Neck Removed



Glands Removed
Shank Untipped- Breast
Removed



Wide Loin - Back Fat on



Extra Options

Breast Total Removal
Vacuum Packed Frozen packing

Shank Tipping
Vacuum Packed Frozen packing

Narrow Loin
Back Fat Off
Vacuum Packed Frozen packing

MUTTON CUTS - BONE IN - FROZEN



Short Loin



Rack Standard



6 Way Cut

Specifications

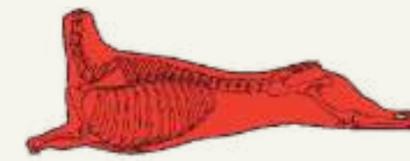
Wide Loin - Back Fat on
Can Be Paired



Rib number & Distance By Order
Diaphragm removed
Internal Ribs Cleaned
Cap on



Each Animal In One Box
Tail Off - Tail Fat Off



Extra Options

Narrow Loin
Back Fat Off
Vacuum Packed Frozen packing

Cap Off
Vacuum Packed Frozen packing

Only Haggot
Vacuum Packed Frozen packing

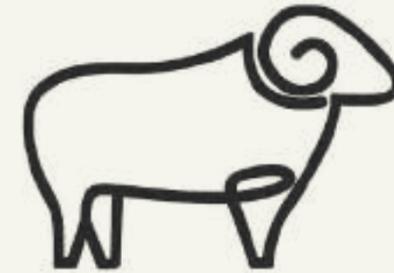
Lamb

Mutton

Bone Less Cuts

Frozen

Lamb Age: Max 12 Months
Mutton Age: 12-36 Months
Packing: IW In Vacuum Bags
Each Cut In Individual Boxes
Box Weights can be vary from 22-29KG
Shelf Life: 12-18 Months



LUMANANA

CUTS - BONE LESS - FROZEN



Leg Bone Less



Square Cut
Shoulder



Backstrap

Specifications

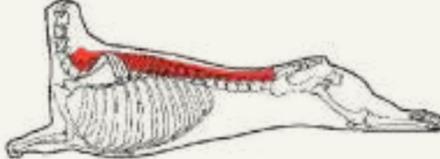
Lamb leg - Glands Removed
Shank on - Flank Removed
Tail Removed - Chump on
Leg Tendon Removed



Lamb Shoulder
5th Rib Cut - Glands Removed
Neck Off - Shank Off



Silver skin on



Extra Options

Netting
Mutton

Netting
Mutton

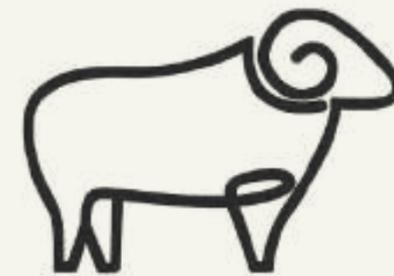
Silver Skin Off

Lamb

Bone-In Cuts

Vacuum Packed

Age: Max 12 Months
Packing: IW In Vacuum Bags
Each Cut In Individual Boxes
Box Weights can be vary from 22-29KG
Shelf Life: 45 Days After Delivery



LUMANA

LAMB CUTS - BONE IN - VACUUMED PACK



Leg Bone-in



Forequarter



Neck

Specifications

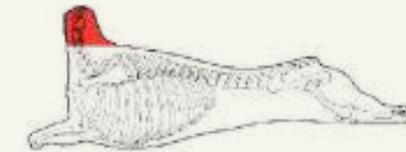
Low Fat Score - Glands Removed
Shank tipped - Flank Removed
Tail Removed - Chump on -
Shank on



5th Rib Cut - Glands Removed
Shank tipped - Neck On
Shank On



Cutting in 5th vertebrae



Extra Options

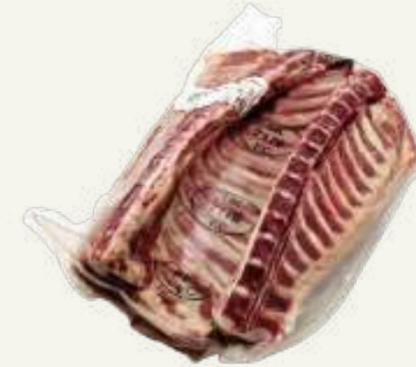
LAMB CUTS - BONE IN - VACUUMED PACK



For Quarter
Oyster Cut



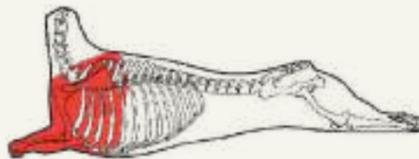
Short Loin



Rack Standard

Specifications

Glands Removed
Shank Tipped
Breast Removed



Wide Loin - Back Fat on



Rib number & Distance By Order
Diaphragm removed
Internal Ribs Cleaned
Cap on



Extra Options

Narrow Loin
Back Fat Off

Narrow Loin
Cap Off

LAMB CUTS - BONE IN - VACUUMED PACK



Rack CFO



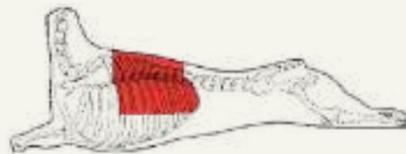
For Shank



Flap & Breast

Specifications

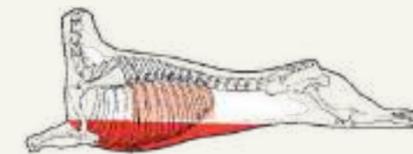
Rib number & Distance By Order
Diaphragm removed
Internal Ribs Cleaned
Cap on - Spinal Bones Removed



Cut By Saw - Untipped



Different Cuts Based On
Availability



Extra Options

Narrow Loin
Cap Off

Tipped

Lamb Bone Less Cuts

Vacuum Packed

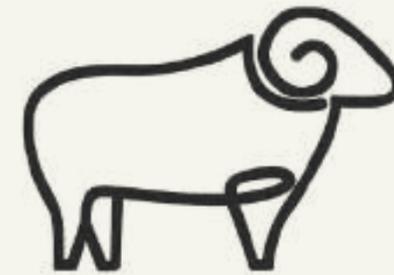
Age: Max 12 Months

Packing: IW In Vacuum Bags

Each Cut In Individual Boxes

Box Weights can be vary from 22-29KG

Shelf Life: 45 Days After Delivery



LUMANANA

CUTS - BONE LESS - VACUUM PACKED



Leg Bone Less



Square Cut
Shoulder



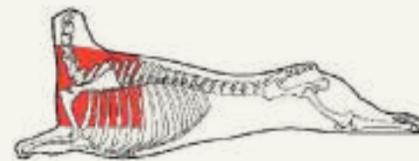
Flap & Breast

Specifications

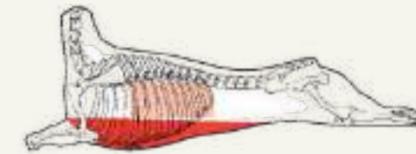
Lamb leg - Glands Removed
Shank on - Flank Removed
Tail Removed - Chump on
Leg Tendon Removed - netted



Lamb Shoulder
5th Rib Cut - Glands Removed
Neck Off - Shank Off - netted



Different Cuts Based On
Availability



Extra Options

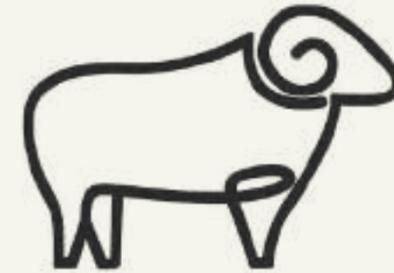
Lamb

Mutton

Offals

Frozen

Lamb Age: Max 12 Months
Mutton Age: 12-36 Months
Packing: MW In Vacuum Bags
Each Cut In Individual Boxes
Box Weights can be vary from 22-29KG
Shelf Life: 6 Months



LUMANA

OFFALS - FROZEN



Liver



Kidney



Heart

Specifications

Fat, blood vessels and connective tissue attached to the Liver are removed

The Kidney capsule is removed and the fat in the renal hilus is partially removed
Peeled

the arteries and veins trimmed from the base of the Heart

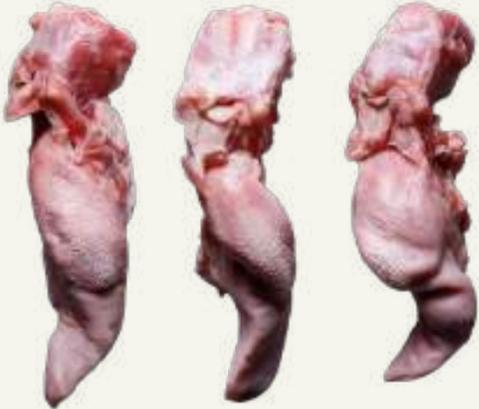
Extra Options

Mutton

Mutton

Mutton

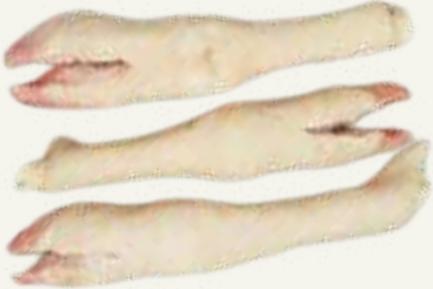
OFFALS - FROZEN



Tongue



Tripe



Hoof

Specifications

roots attached- fat attached to the lateral and ventral surface of the tongue is trimmed

The Tripe is rinsed clean of any paunch content
The external surface is trimmed of fat
membrane is removed by scalding with hot water

Cleaned

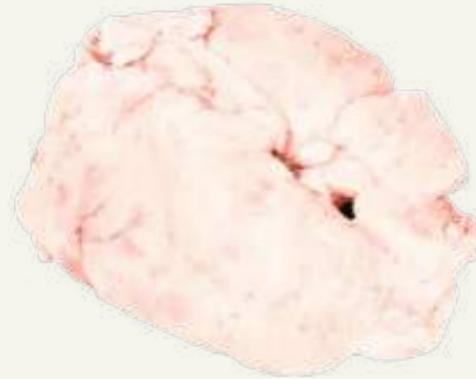
Extra Options

Mutton
Short Tongue

Mutton

Mutton

OFFALS - FROZEN



Tail Fat

Specipications

The Fat is cleaned From all
excessive materials

Extra Options

MORE QUESTIONS

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