



CARNE MEATS WAGYU

CARNE MEATS WAGYU BY INDOGUNA



AFFILIATED BRANCHES IN DUBAI, HONG KONG, THAILAND AND VIETNAM

HELENE RAUDASCHL

MANAGING DIRECTOR

INDOGUNA SINGAPORE PTE LTD

INDOGUNA SINGAPORE PTE LTD HAS BEEN ESTABLISHED SINCE 1993. FOR OVER TWO DECADES, INDOGUNA SINGAPORE HAS BEEN DELIVERING CULINARY DELIGHTS TIME AND TIME AGAIN. FROM EVERY CORNER AROUND THE WORLD, WE VOUCH TO SOURCE AND DELIVER THE BEST QUALITY PRODUCE THE WORLD HAS TO OFFER. WE ARE PROUD TO HAVE CONTRIBUTED TO SINGAPORE'S CULINARY SCENES ALL THESE YEARS BY PROVIDING OUR CULINARY MAESTROS WITH THE HIGHEST QUALITY PRODUCE AND INGREDIENTS. WITH THE PHILOSOPHY 'ONLY THE BEST IS GOOD ENOUGH', WE CONTINUE TO SOURCE, MANUFACTURE AND DELIVER UNFORGETTABLE GASTRONOMIC CHOICES TO THE CUSTOMERS.

IN 2015, OUR NEW VENTURE, INDOGUNA PRODUCTIONS FZCO WAS ESTABLISHED. WE ARE PROUD TO EMBARK ON THIS EXCITING NEW JOURNEY. INDOGUNA PRODUCTIONS FZCO IS A HALAL FOOD MANUFACTURING PLANT THAT BOASTS THE HIGHEST STANDARDS IN FOOD HYGIENE AND FOOD QUALITY STANDARDS. BASED IN JEBEL ALI, UNITED ARAB EMIRATES, INDOGUNA PRODUCTIONS FZCO AIMS TO BE THE MARKET LEADER INTERNATIONALLY IN PRODUCING AN EXCITING RANGE OF HALAL FOOD PRODUCTS UNDER THE BRANDS, CARNE MEATS BY INDOGUNA AND MASTERPIECE BY INDOGUNA. UNDER THESE BRANDS, CUSTOMERS ARE ASSURED TO RECEIVE EACH AND EVERY TIME CONSISTENT FOOD PRODUCTS THAT WILL ENTICE AND DELIGHT.

WHAT BEGAN AS A SIMPLE PASSION TO DELIVER GOOD QUALITY PREMIUM DELICATESSEN AND THE DESIRE TO INNOVATE, HAS TURNED INTO A SERIES OF RESEARCH AND DEVELOPMENT PIONEERED BY OUR DEDICATED TEAM WHICH CREATED THE RANGE OF WAGYU CHARCUTERIE THAT IS EASILY AVAILABLE FOR ALL.

WITNESSING A GROWING DEMAND FOR HEALTHY EATING AND LIVING IN THE RECENT YEARS, WE FOLLOWED OUR HEARTS AND CONSCIENCE TO STARRED WAGYU AS A MAIN INGREDIENT. NOT ONLY ITS WELL- KNOWN FOR THE SUPERIOR TASTE, WAGYU IS PROVEN TO CONTAIN FAR MORE HEALTH BENEFITS THAN OTHER BEEF. A MINDFUL APPROACH TO HEALTHY EATING FOR ALL BEEF LOVERS, **CARNE MEATS WAGYU** AIMS TO MAKE EACH DAY MORE REWARDING, INSPIRED BY THE HEALTH ATTRIBUTES OF WAGYU BEEF.

I LOOK FORWARD TO SHARING THIS JOURNEY WITH YOU.



WALTER SCHIELE

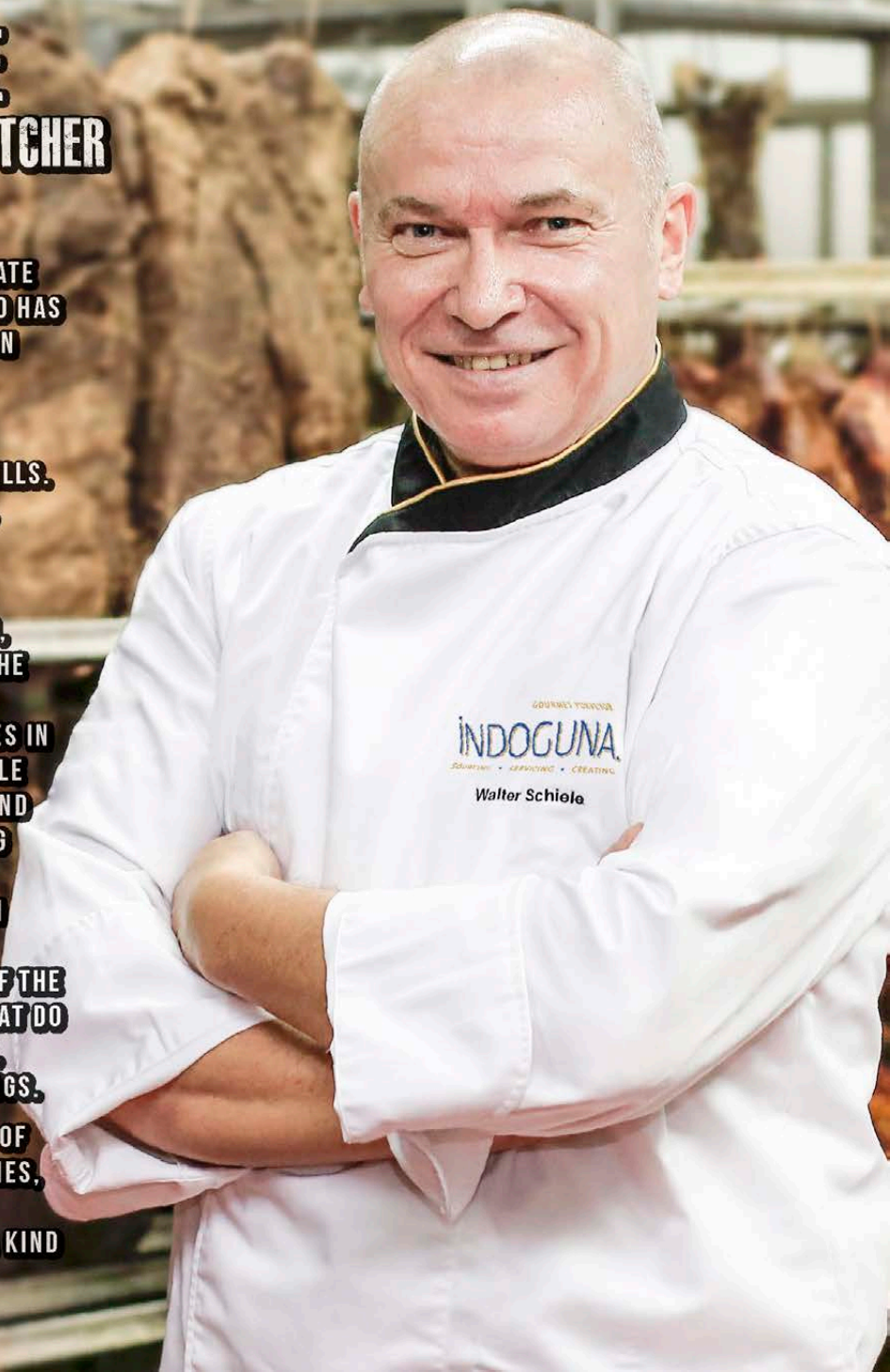
CORPORATE MASTER BUTCHER

THE MAN RESPONSIBLE FOR THE PRODUCTION OF CARNE MEATS CHARCUTERIE, OUR VERY OWN CORPORATE MASTER BUTCHER FROM GERMANY, WHO HAS BEEN HONING HIS CRAFT TO PERFECTION FOR MORE THAN 35 YEARS.

WALTER HAS GARNERED EXPERIENCE INTERNATIONALLY, TO PERFECT HIS SKILLS. HE HAS WORKED IN GERMANY, TURKEY, INDONESIA AND MALAYSIA, BEFORE SETTLING DOWN IN SINGAPORE.

THROUGHOUT HIS ILLUSTRIOUS CAREER, WALTER HAS WON 5 GOLD MEDALS IN THE GERMAN INTERNATIONAL SAUSAGE COMPETITION. WALTER'S STRENGTH LIES IN HIS ABILITY TO CREATE EUROPEAN STYLE SMALL GOODS WITH NATURAL SPICES AND INGREDIENTS. HE BELIEVES THAT USING NATURAL INGREDIENTS RESULT IN THE CREATION OF QUALITY PRODUCTS. WITH THIS PHILOSOPHY IN MIND, WALTER CONTINUES TO CREATE CHARCUTERIE OF THE HIGHEST STANDARD, DELICATESSEN THAT DO NOT CONTAIN ANY ADDITIVES, FILLERS, ARTIFICIAL COLOURING AND FLAVOURINGS.

BELIEVING IN CONTINUOUS IMPROVING OF TASTE, TEXTURE AND PRODUCT VARIETIES, WALTER SEEKS ONLY THE BEST INGREDIENTS TO CREATE THE ONE OF A KIND — CARNE MEATS WAGYU.



KAMAL AHMED

MEAT PROCESSING MANAGER

KAMAL IS THE MAN BEHIND THE SCENES ENSURING THE QUALITY AND OVERSEEING THE PRODUCTION OF DELICATE AND HANDCRAFTED CARNE MEATS PRODUCTS.

HIS CULINARY STINTS IN BUTCHERY STARTED AT SOME OF THE BEST HOTELS AND RESTAURANTS IN EGYPT, DUBAI AND QATAR. WITH HIS WEALTH OF CULINARY, BUTCHERY AND KNOWLEDGE OF COMMISSARY CUISINES, HIS BUTCHERY TECHNIQUES ARE INSPIRED TO CREATE FORMIDABLE MEAT AND GOURMET DELICACIES WITH HALAL CERTIFICATION.

HIS PASSION HAS LED HIM TO EXPLORE THE VARIETIES OF TECHNIQUES AND BUTCHERY STYLES WHICH CAN BE SEEN IN ALL CARNE MEATS PRODUCTS.

A TRUE PERFECTIONIST IN THE BUTCHERY, HE OFTEN DRAWS INSPIRATIONS FROM THE LOCAL FLAVOURS AND INGREDIENTS, AND BLENDING THEM WITH THE VARIOUS TECHNIQUES ACQUIRED FROM AROUND THE WORLD TO FORM NEW EXPERIENCES. HE BELIEVES THAT THE FINEST HALAL MEAT PRODUCTS ARE MADE WITH QUALITY MEATS COUPLED WITH NATURAL INGREDIENTS AND FLAVOURS.

AFTER ALL, THE DIFFERENCE IS IN THE TASTE.



STATE OF THE ART FACILITIES

INDOGUNA SINGAPORE HOUSES A STATE OF THE ART PRODUCTION PLANT WITH COLD STORAGE FACILITIES, SAUSAGE PRODUCTION, CURING AND AIR- DRIED ROOM COVERING OVER 5,500 SQUARE METERS. WITH FULLY OPERATIONAL BUTCHERY, WE OFFER VALUE-ADDED SERVICES SUCH AS MEAT PROCESSING, PORTION CONTROL AND PACKAGING.

OUR YEAR ON YEAR "A" GRADING FROM AVA IS A STANDARD REASSURANCE FOR FOOD SAFETY AND HYGIENE. IN 2015, WE WERE AWARDED THE AVA FOOD SAFETY EXCELLENCE SCHEME, BRONZE AWARD, FOR ACHIEVING "A" GRADING FOR 5 CONSECUTIVE YEARS.

WE ARE CERTIFIED ISO 9001:2015 & ISO 22000:2005 THROUGHOUT OUR WAREHOUSE, DELIVERY AND PRODUCTION AREAS; GIVING OUR CUSTOMERS THE PEACE OF MIND THAT OUR PRODUCES ARE SAFE AND GOOD TO BE CONSUMED. OUR CERTIFICATION CONFORMS WITH BOTH STATUTORY AND REGULATORY REQUIREMENTS AND WITH MUTUALLY AGREED FOOD SAFETY REQUIREMENTS OF OUR CUSTOMERS.





INDOGUNA PRODUCTION FZCO IS OUR HALAL FOOD MANUFACTURING PLANT THAT BOASTS THE HIGHEST STANDARDS IN FOOD HYGIENE AND FOOD QUALITY STANDARDS.

WE ARE ABOUT STANDARDS, CERTIFICATIONS AND QUALITY ASSURANCE. SIMILAR TO SINGAPORE, OUR COMMITMENT TO OFFER THE BEST QUALITY PRODUCE TO OUR CUSTOMERS IS REGULARLY EVALUATED & CERTIFIED BY INDEPENDENT BODIES AND LOCAL GOVERNMENT AGENCIES.

WE ARE HALAL CERTIFIED, AND CERTIFIED FSSC 22000 AND ISO 22000:2005 FOR OUR FOOD SAFETY MANAGEMENT SYSTEMS.



Both of our facilities are well- equipped with necessary technology and infrastructure that enables us to produce Carne Meat Wagyu at its every best.

CARNE MEATS WAGYU

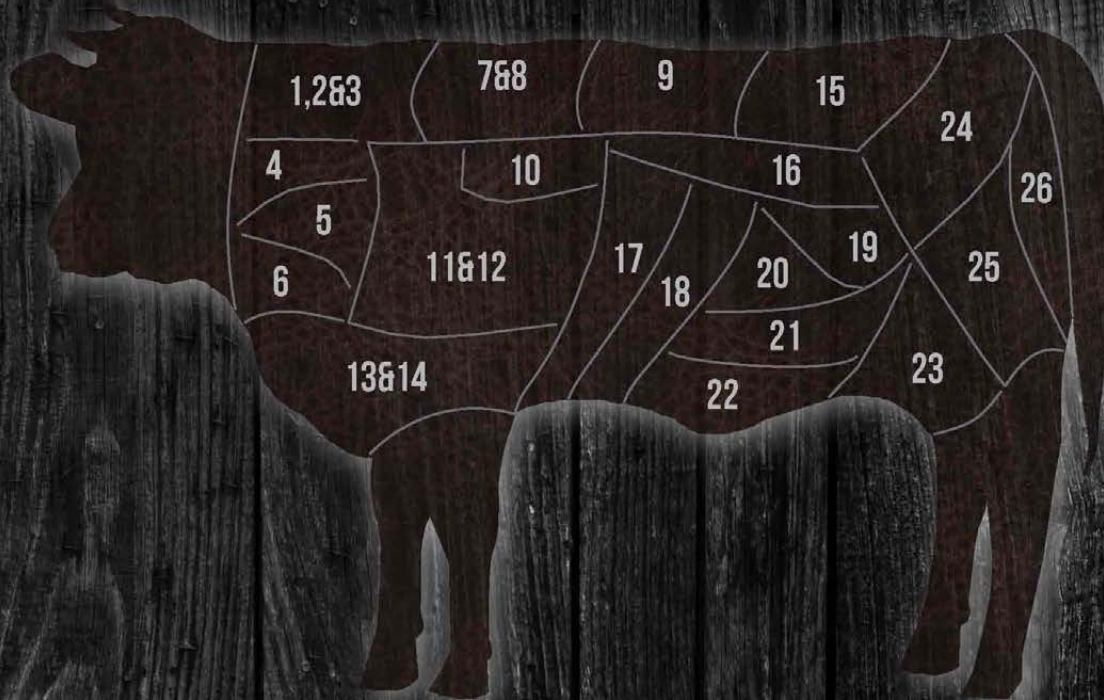


Characteristics of Wagyu Beef

- Highest quality beef in the world
- Renowned for its distinctive marbling and flavour
- Contains Omega 3 and Omega 6
- Increased marbling enhances the ratio of healthier mono-saturated fats compared to regular beef

- | | |
|--------------------|-------------------|
| 1. chuck tail flap | 14. p.e. brisket |
| 2. chuck eye roll | 15. d-rump |
| 3. chuck tender | 16. tenderloin |
| 4. oyster blade | 17. outside skirt |
| 5. chuck rib meat | 18. inside skirt |
| 6. bolar blade | 19. tri-tip |
| 7. rib eye cap | 20. flank steak |
| 8. rib eye | 21. flap meat |
| 9. striploin | 22. karubi |
| 10. hanging tender | 23. knuckle |
| 11. intercostal | 24. topside |
| 12. short rib meat | 25. outside flat |
| 13. deckle | 26. eye round |

PREMIUM WAGYU BEEF CUTS





A HEALTHIER BEEF CHOICE

WAGYU IS A HEALTHIER TYPE OF MEAT, NATURALLY:

- WAGYU HAS A HIGHER MONO-UNSATURATED TO SATURATED FAT RATIO THAN IN OTHER BEEF BREED FOR HUMAN CONSUMPTION. THE SATURATED FAT CONTAINED IS KNOWN AS STEARIC ACID, WHICH HAS MINIMUM IMPACT IN RAISING CHOLESTEROL LEVELS.
- IT CONTAINS 30% HIGHER IN A TYPE OF FATTY ACID: CONJUGATED LINOLEIC ACID (CLA). CLA HAS POTENT ANTI-CARCINOGENIC PROPERTIES AND ANTI INFLAMMATORY AGENT WHICH REDUCES HEART DISEASE, DIABETES AND ASTHMA, REDUCING BODY FAT GAIN, AND INCREASE THE IMMUNE RESPONSE.
- FOODS THAT ARE NATURALLY HIGH IN CLA, LIKE WAGYU HAS STRONG POTENTIAL FOR HUMAN HEALTH BENEFITS.
- WAGYU BEEF CONTAINS HIGHER LEVEL OF OLEIC ACID (FATTY ACID) THAT ARE HIGHLY REGARDED BY NUTRITIONISTS FOR A RANGE OF HEALTH GIVING PROPERTIES WHICH INCLUDES ANTI-OXIDANT AND CHOLESTEROL LOWERING EFFECTS.

“THE PROFILE OF WAGYU MARBLED BEEF IS VERY BENEFICIAL TO HUMAN HEALTH.”

DR. TIM CROWE, DIETIAN AND LECTURER, DEAKIN UNIVERSITY SCHOOL OF EXERCISE AND NUTRITION SCIENCES.







STORY OF TAJIMA WAGYU

TAJIMA CROSS BRED WAGYU BEEF WAS LAUNCHED BY ANDREWS MEAT INDUSTRIES IN 2007. THE BRAND HAS FLOURISHED BOTH DOMESTICALLY AND INTERNATIONALLY AND IS NOW OFFERED TO RESTAURANTS ACROSS THE COUNTRY AND IS SEEN ON HIGH END RESTAURANT AND HOTEL MENUS IN OVER 15 DIFFERENT COUNTRIES.

TAJIMA IS THE MOST FAMOUS OF ALL THE WAGYU BLOODLINES, ORIGINATING FROM THE HYOGO PREFECTURE IN JAPAN. THEY ARE GENERALLY SMALLER FRAMED WITH SLOWER GROWTH RATE BUT PRODUCE EXCELLENT MEAT EATING QUALITY WITH A LARGE EYE MUSCLE AND SUPERIOR MARBLING. THEY ARE THOUGHT TO BE IDEAL FOR THE PRODUCTION OF F1 OR CROSSBRED CATTLE.

"Through leading edge methods & vertically integrated state of the art farming, feeding and processing facilities, Tajima is able to illustrate a high level of integrity & product quality that is reflected in the continued growth of the brand. This approach has generated exceptional customer feedback & industry awards that have been received year after year!"

- Scott Evans, CEO of Commtrade International Pty Ltd (Exporter of Tajima)

**WAGYU
BRANDED
BEEF**
COMPETITION

BRONZE MEDAL

— 2017 —
COMMERCIAL
WAGYU STEAK

**WAGYU
BRANDED
BEEF**
COMPETITION

GOLD MEDAL

— 2017 —
CROSSBRED
WAGYU

**WAGYU
BRANDED
BEEF**
COMPETITION

CHAMPION

— 2017 —
GRAND CHAMPION
WAGYU BRAND





carne
meats
BY INDOGUNA

STORY OF CARNE MEATS

CARNE MEATS BY INDOGUNA HAS BEEN A LEADING HOUSE BRAND SINCE ITS LAUNCH IN 2009. OUR PREMIUM SAUSAGES, PATTIES AND EUROPEAN STYLE SMALL GOODS ARE HANDCRAFTED WORKS OF ART, PAINSTAKINGLY PREPARED AND EXQUISITE IN TASTE. WE TAKE PRIDE IN THE FACT THAT OUR WIDE VARIETY OF SAUSAGES AND DELI MEATS ARE MADE FROM THE FRESHEST QUALITY INGREDIENTS, DAILY SELECTED BY OUR MASTER BUTCHER WHO ENSURES OUR PRODUCTS SATISFY AND EXCEED THE EXPECTATIONS OF OUR DISCERNING CUSTOMERS. WE GUARANTEE SUPERIOR FRESHNESS, QUALITY AND FLAVOUR BY STICKING TO ONE SIMPLE RULE - ALL OUR PRODUCTS ARE MADE FROM 100% NATURAL MEATS, NO AMOUNT OF PROTEIN FILLERS, ARTIFICIAL COLOURS OR FLAVOURINGS ARE ADDED.

CONTRARY TO POPULAR BELIEF, WE BELIEVE IN EXPANDING OUR PALATES AND INTRODUCED CARNE MEATS WAGYU.

USING ONLY PREMIUM TAJIMA WAGYU, OUR CARNE MEATS WAGYU RANGE OF SAUSAGES & CHARCUTERIE PRODUCTS AIM TO DELIGHT EVERYONE AT THE TABLE.

AND THE DIFFERENCE, WE ARE PROUD TO SAY, IS IN THE TASTE.



WAGYU PEPPERCORN
SALAMI



CHARCUTERIE



WAGYU SALAMI

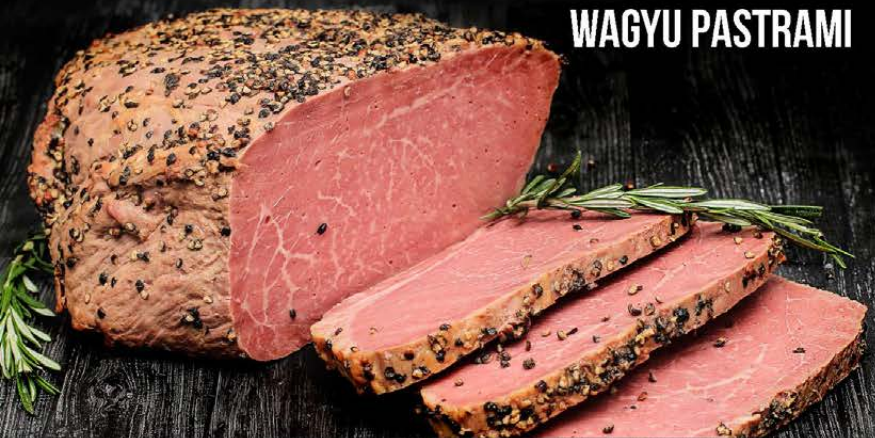
WAGYU BRESAOLA



WAGYU COPPA



WAGYU PASTRAMI





PRODUCT SHOWCASE









OUR CUSTOMER

The Review

"CARNE MEATS WAGYU HAS A GREAT SELECTION OF PREMIUM MEATS AND CHARCUTERIE. THEY HAVE VERY WELL MASTERED THE CRAFT OF SALTING, SMOKING AND CURING TO PERFECTION. EVERY CUT OF MEAT IS EXCEPTIONAL IN TASTE AND TEXTURE. INDOGUNA PLAYS A VERY IMPORTANT ROLE IN OUR MISSION TO WOW THE GUEST DUE TO THEIR CONSISTENCY IN DELIVERING AND QUALITY".

BY SASCHA TRIEMER
VICE PRESIDENT, FOOD & BEVERAGE | ATLANTIS, THE PALM



GOURMET PURVEYOR

INDOGUNA.

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