



Food Business Solutions



**Veterinary Medicine
& Feed Additives**



**Primary
Processing**



**Innovative Recipes
& Ingredients**



**Processing
& Packaging**



**Dairy
Processing**



**Our Global
Associates**

Founders



Dr. Naseer Butt (Late)
Nutritionist and Founder
1980 - 1992

Dr. Naseer Butt (Late) Nutritionist and Founder of BIO-VET was a renowned personality and known as "Father of Feeds Nutrition" in poultry industry; BIO-VET was established with the aim to import and supply poultry vaccines and feed ingredients in Pakistan for the growth of poultry business. Right after his demise in the year 1992, Mr. Anwar Dar, Chairman, had to take charge of the company for interim period.



Waqas Naseer Butt (Late)
CEO
2000- 2016

Mr. Waqas Naseer Butt (Late) S/O Dr. Naseer Butt was handed over the company by Mr. Anwar Dar in the year 2000. Mr. Waqas made alliances with globally renowned companies in poultry production, poultry processing and further foods processing with a vision to provide complete food business solutions under one umbrella in Pakistan.



Muhammad Anwar Dar
Chairman
2016 - Present

After the sudden death of Mr. Waqas Naseer Butt, Mr. Anwar Dar, Chairman, BIO-VET again had to take over this company for interim period. At present, he is endeavoring to diversify the global alliances by offering industrial solutions in Bakery, food phosphates and dairy sector as well as to achieve the vision of the company.

Vision

To enable our customers to improve their business productivity by offering them consolidated, customized and advanced industrial food business solutions under one-roof.

Mission

To play our role in sustainable growth of the national economy by providing modern solution for poultry industry and other Food production processes





Veterinary Medicine & Feed Additives





Jordan Veterinary and Agriculture Medicinal Company was officially registered in 1994 in Jordan. The company is producing finished veterinary pharmaceutical products according to British, European and U.S. pharmacopoeia. In Pakistan, the company is representing the following Vitamin & Multivitamin products in poultry:

VITAMINS

Vit E+S

Contains Vit E which is necessary for growth, hormonal activity and also for muscles and nerves. It also protects Vit A from oxidation. Vit E enhances the action of Selenium, also Selenium deficiency leads to Vit E deficiency.

Vit C 50%

In hot weather, VIT C 50%, combats anorexia and increases feed and water intake. It also assists in the absorption and utilization of nutrients.

ANTIBIOTICS

Colistin 6M

Colistin is a polypeptide broad spectrum antibiotic with a bactericidal action against most gram-ve bacteria. It has a strong local action due to its poor absorption from the G.I.T.

Doxycilene

Doxycycline, from a tetracycline antibiotic group. It is a broad spectrum antibiotic active against large number of gram+ve and -ve bacteria, some Rickettsia spp., large viruses and Chlamydia. It is completely absorbed from the GIT and slowly secreted from the body via the bile and urine.

Amoxycillin 50%

A water soluble powder that belongs to Penicillin group of antibiotics, a bactericidal broad spectrum on both gram -ve & +ve bacteria. It is well absorbed following administration by mouth more than Ampicillin and giving higher plasma & tissue concentrations. Its absorption is less affected by the presence of food in the stomach.





Fracon from France offers multiple products prepared to fulfil the needs of flocks and livestock by considering the operating conditions and the availability of the raw materials in the most economical way. In this direction; whatever percentage desired of concentrate, premixes, and feed additives can be customized. Fracon sets forth the "All in One" concept to the market.



GUT GUARD

A research-based formula to optimize the growth and production of Poultry & Large Animals.

Blend of Organic Acids with Glycerine

Composition

Each 1 Liter Contains

- Formic Acid - 250g
- Glycerine - 200g
- Butyric Acid - 70g
- Sodium Hydroxide - 10g
- Potassium Sorbate - 10g
- Emulsifier - 5g
- Antioxidant (Vitamin E) - 2g
- Aqua & Essential element

Dosage

- 1ml / 5-10 litre water for poultry & large animals.

Benefits

- Enhanced gut health
- Improved feed efficiency
- Increased growth rate
- Reduced mortality
- Better nutrient absorption
- Improves egg production and egg shell quality

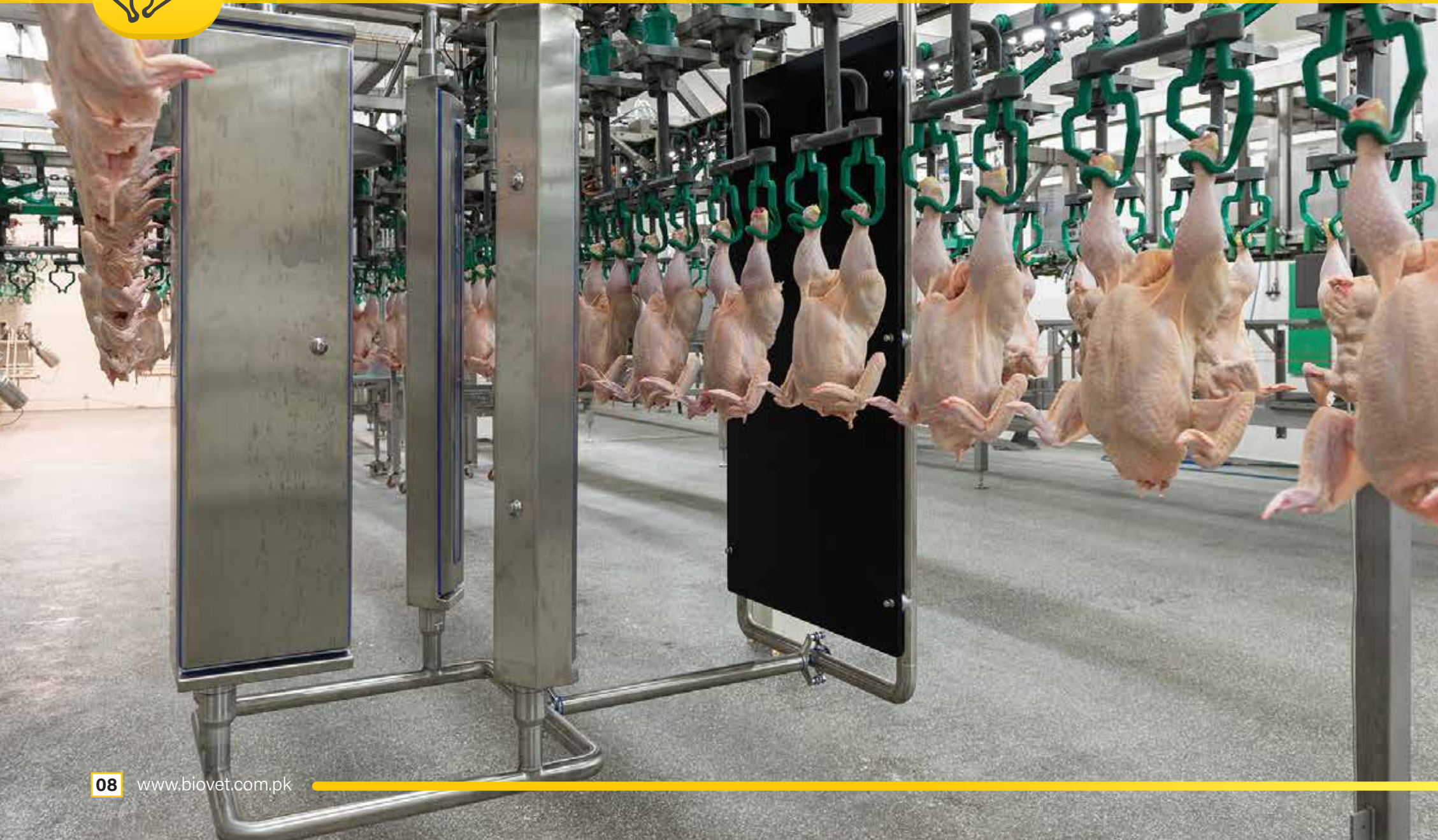
Storage

- Stable for 24 months at room temperature.
- Store in a cool, dry place to prolong shelf life.





Primary Processing





Poultry Processing Solutions

MEYN specializes in wall to wall low-end and high-end solutions for superior performance poultry slaughter houses and related services. Due to flexible design and high customization ability, MEYN equipment can be operated on a stand-alone basis or it can be integrated, at the time of installation or later, into larger system or into completely integrated factory management systems. MEYN offers the following products and services:

- Live Bird Handling
- Slaughtering
- Chilling
- Weight Grading Line
- Cut up
- Deboning
- Weighing and Measurement
- Packaging & Dispatch
- Planning & I.T.
- Transfer & Conveyors
- By-Product Handling

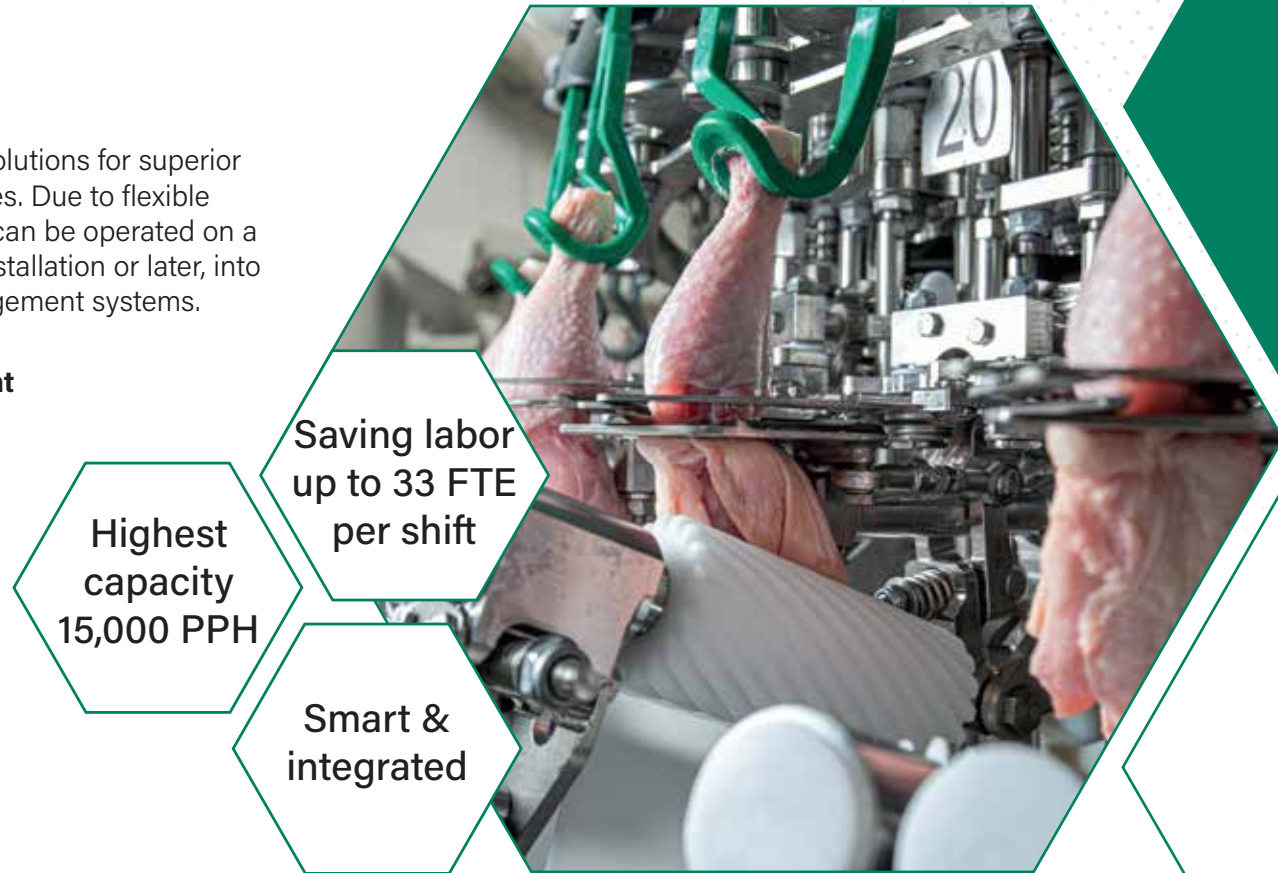
Meyn® Physic In-line thigh deboner

The Physic In-line thigh deboner is the most compact thigh deboner on the market. It allows you to process 15,000 whole legs per hour into high quality thigh fillets with or without skin, and excellent quality drumsticks.

This smart deboner is integrated within the cut up line¹ enabling bypassing legs based on weight and quality while delivering a maximum amount of 15,000 fillets per hour.

The unique deboning principle delivers the highest number of bone free products, requiring the least number of people for inspection and trimming. No manual loading or additional rehangers are required, which gives you the highest throughput per man hour.

¹ Standalone configuration available.



Product highlights

Reduced bone and cartilage content, 92+% bone & cartilage free

Saving labor, 33 FTE per shift, cost price reduction thigh fillet of > € 0.60 / KG

Add value! Increase value of leg products

Smart integrated solution, by controlled recipes thru distribution managers

Thigh deskinning and deboning carousel



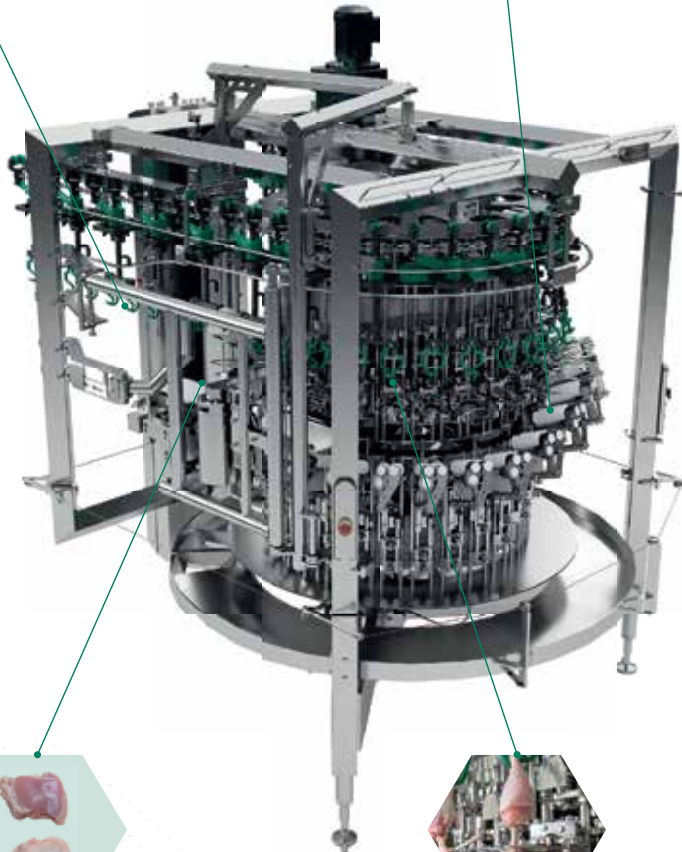
Final Product in Shackle

After deboning, the drumstick including thigh bone remains in the shackle for further processing in the thigh bone cutter.



Thigh Deskinners

After skin incising in between the drum and thigh the skin is removed. The deskinner units can be switched in and out of operation by the control panel



Fillet Harvesting

The circular blade cuts off the fillet from the hipjoint. The conveyor transports the fillets out of the critical carousel zone.



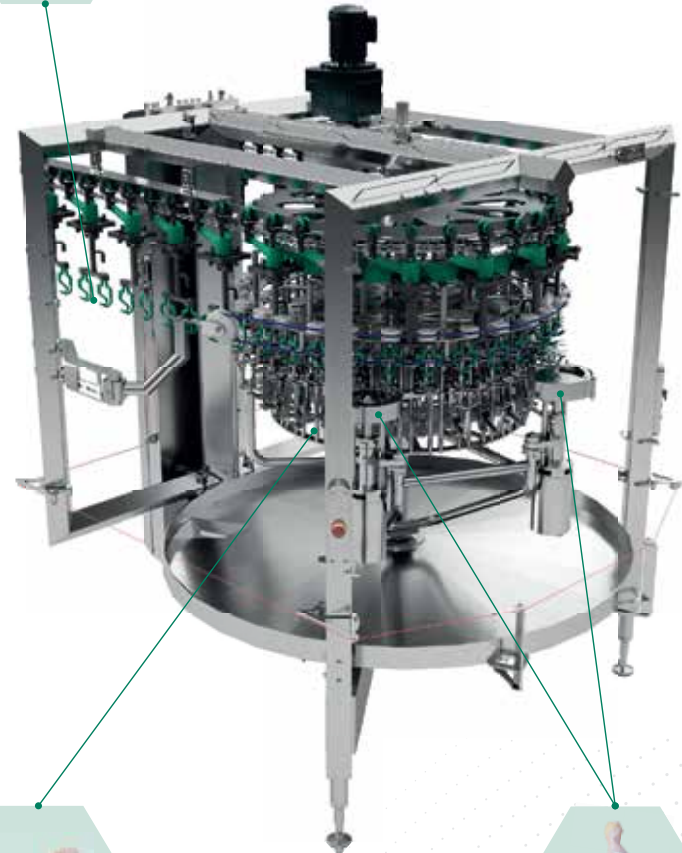
Incising and Scraping

The tendons are cut by means of the unique incising and scraping unit to release the fillet in one single scraping action from the thigh bone.



High Quality Drumsticks

The drumsticks remain in the shackle with their weight and quality data for further possible processing steps such as sorting or batching.



Bone Discharge Point

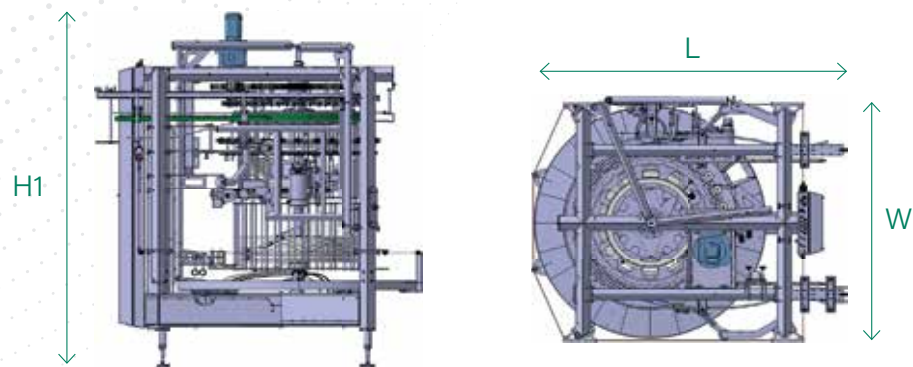
The thigh bones are dropped in a chute after performing the final cut. Transportation by means of vacuum or conveyors is possible.



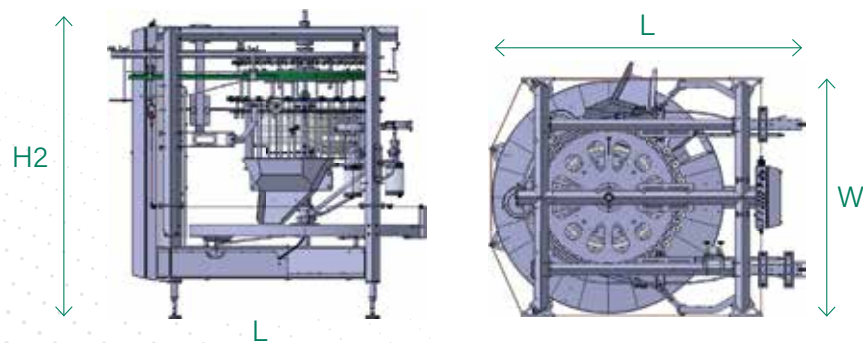
(Pre)-Incising Unit Thigh Bones

The thigh bones are first pre-cutted prior to the final cut to achieve the highest % anatomical cut drumsticks

Physic In-line Thigh Deboner



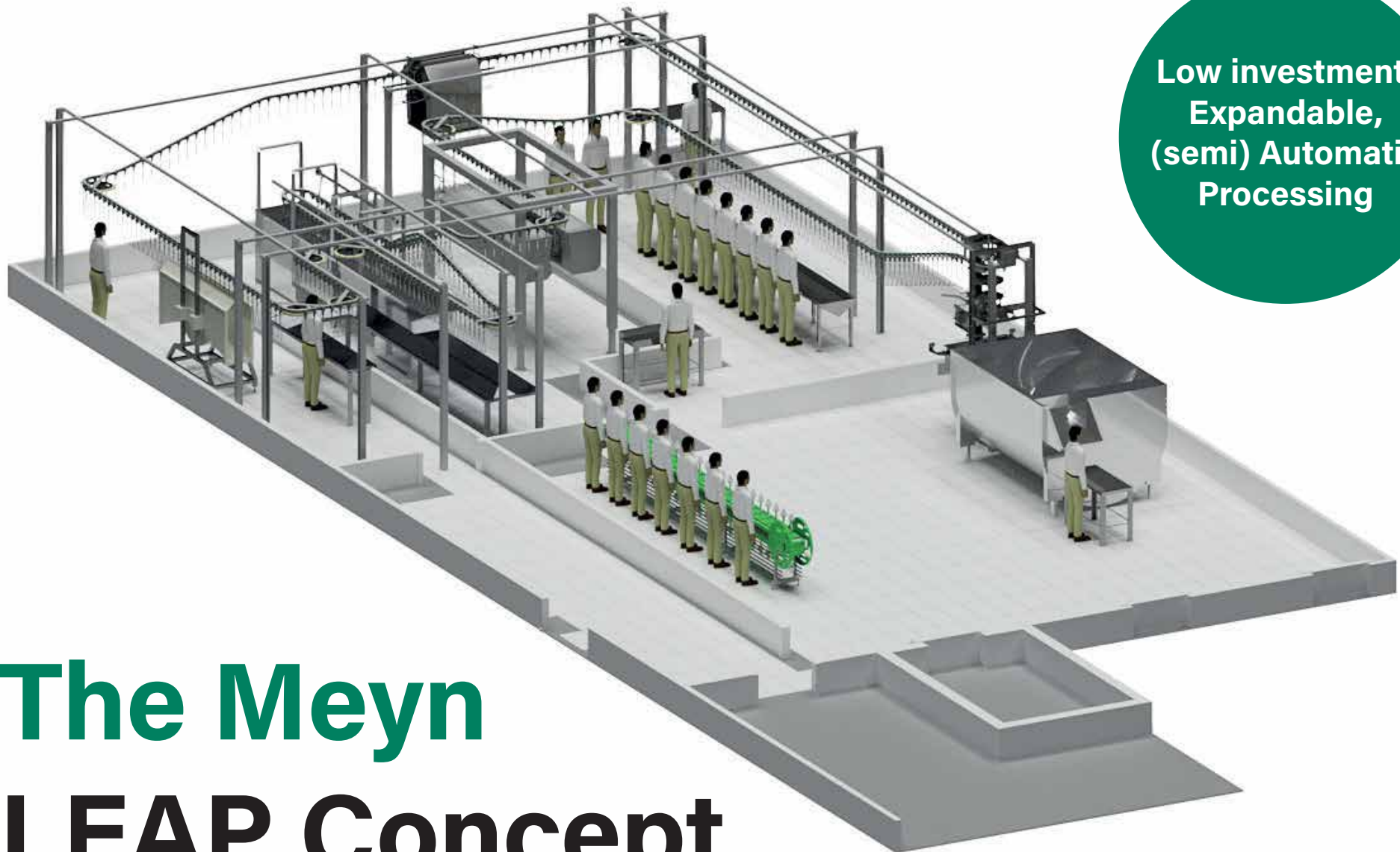
Thigh deskinning and deboning carousel



Thigh bone cutter

Specifications

		Thigh deskinning and deboning carousel	Thigh bone cutter
Capacity	PPH	15,000	15,000
Product weight anatomical legs	g	225 - 500	225 - 500
Length (L)	mm	2,940	2,940
Width (W)	mm	2,305	2,390
Width T-track	mm	1,358	1,358
Height (H1)	mm	3,300	
Height (H2)	mm		2875
Weight	kg	2,810	2,300
Electric power installed	kW	0.55 + 0.14	2x 0.55
Line drive	kW	1,1/1,5	
Water connection	mm	D19	D19
Water consumption	m ³ /h	<1	<1
Water connection High pressure	BSP	G3/8"	G3/8"
Water consumption High pressure	m ³ /h	0	0
Air connection	mm	10	10
Air consumption	m ³ /h	<1	<1
Optional			
Line drive	kW		1.1/1.5
Height including drive	mm		3,300



Low investment,
Expandable,
(semi) Automatic
Processing

The Meyn LEAP Concept

Four steps to effortless growth

Step 1: Identify your ideal location

- Big enough for your final capacity (eg. 5.0 acres for 6,000 bph).
- Close to farms.
- Close to your market.
- Adequate water supply and means for disposal of treated wastewater.
- Convenience of management control.
- Ideally, with approval from local pollution control authority.

Step 2: Prepare a site master plan

- The longterm comprehensive plan for your business.
- Should reflect your growth and expansion plans.
- Within these plans it should show your start-up capacity layout of 500/1,300 bph.

Step 3: Easy and rapid construction

- Walls: cam-lock PUR sandwich panels glued in position.
- Roof: truss type steel sheet roofing.
- Floor: dewatered granolithic with frost-heave protection.

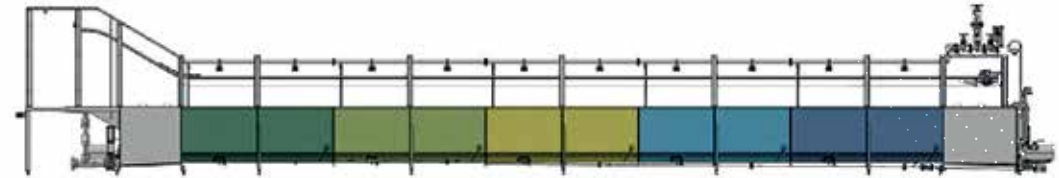
Step 4: Expand and upgrade

- When you want to expand order the additional equipment.
- Already construct the building before receiving the equipment.
- Put in all utilities and services for the expanded capacity.
- Install the new equipment on receipt of shipment.
- Taking a 2-day shutdown of your LEAP plant we dismantle, relocate and integrate your existing equipment into expanded capacity.

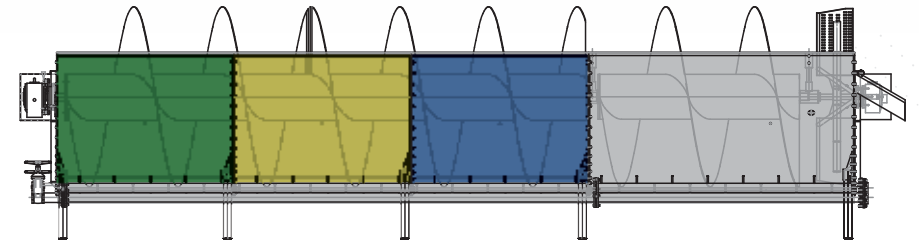
Think big, start small: start your business with minimum investment

A modular design:

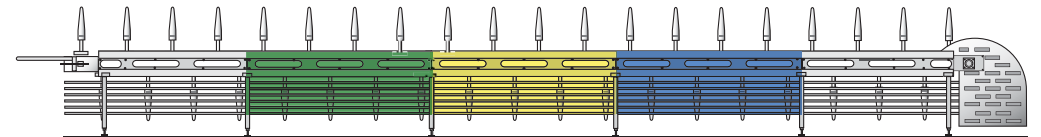
- Uses latest technology equipment (as in high speed lines).
- Up to 5,000 bph no machines need to be discarded during expansion (above 5,000 only one or two need to be replaced).
- Major cost savings right from the beginning.



Chiller



Cone deboner



500/1,300 bph

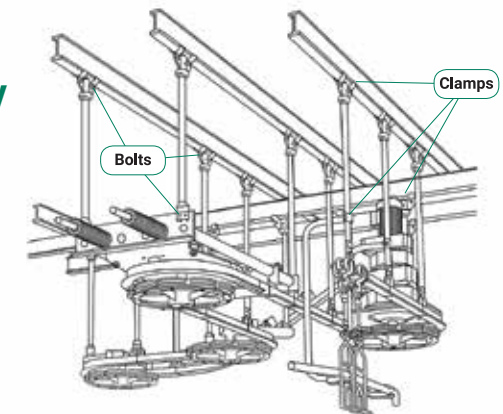


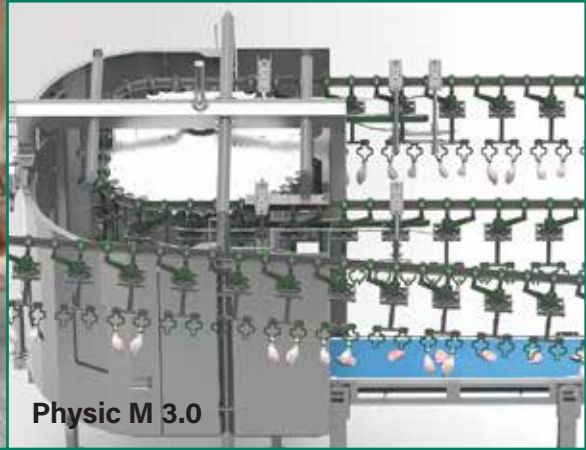
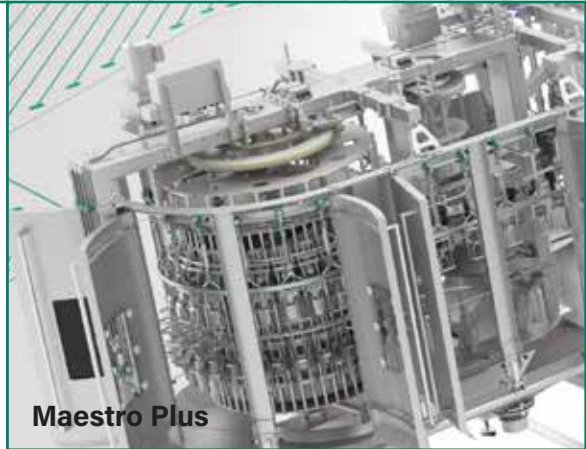
13,500 bph

Dismantling and Relocation made easy

Galvanized T-tracks and bolted design ensure

- Easy relocation.
- No risk for rust because there is no welding or cutting necessary.
- Significantly more cost-effective than stainless steel assemblies.







Cutup Tile



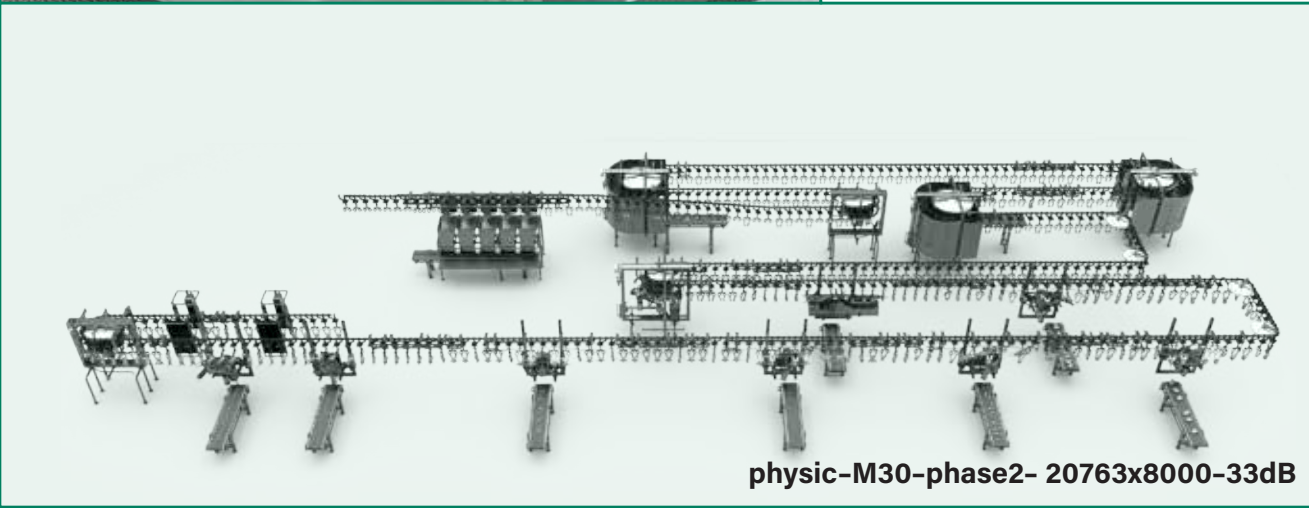
QGS Camera Flash Portrait 0059



Rapid Plus-4.1-backmeatharvesting



Meyn LEAP 135 angle hires



physic-M30-phase2- 20763x8000-33dB



Innovative Recipes & Ingredients





BK Giulini, from Germany, is an industry leader in providing ingredient systems that deliver texture and stability to food and beverage products. Guided by a thorough understanding of the unique needs of each customer and the challenges of the industry, they deliver tailored formulations that optimize the texture and sensory experience. They understand the global trends that inspire food and beverage product development. Their ingredients enable these innovations. In Pakistan, BK Giulini majorly deals in phosphates & blends among dairy, fish and meat industry. The details are as follows:

ROVITARIS® Emulsions

ROVITARIS® Alternative Protein Solutions are innovative technologies that provide meat-like texture from plant protein. Our versatile solutions deliver superior product texture and are virtually indistinguishable from traditional meat products.

Functional blends for vegan or vegetarian cold cuts, deli meats, charcuterie preparations and binders

FOR BINDING			
Product Name	Product Code	Description	Usage Rate (%)
ROVITARIS® MC 300	70869	Versatile binding system; contains methylcellulose; can be used in conjunction with PX1016 and any textured vegetable protein	10
ROVITARIS® MC HS 300	70830	High-strength binding system for firmer texture; can be used in conjunction with PX1016 and any textured vegetable protein	10

FOR SAUSAGES			
Product Name	Product Code	Description	Usage Rate (%)
ROVITARIS® HS 1025	70824	Functional blend made of faba beans and potatoes; can be used in a range of applications like hot dogs and sausages	12
ROVITARIS® HS 1025 CP	70888	Functional blend made of canola and peas; high protein; can be used in a range of applications like hot dogs and sausages	16.8
ROVITARIS® HS 1025 P	70836	Functional blend made of peas and potatoes; can be used in a range of applications like hot dogs and sausages; potential for 'high dietary fibre' callout	13.5
ROVITARIS® HS 1025 PG	70826	Functional blend made of peas and potatoes; can be used in a range of applications like hot dogs and sausages; potential for 'high dietary fibre' callout	13.5
ROVITARIS® HS 1041	70833	Functional blend; gluten-based; high protein content (<25%); can be used in a range of applications like hot dogs and sausages	33
ROVITARIS® HS 1022 LB	70823	Functional blend made of peas; cost-optimized; can be used in a range of applications like hot dogs and sausages	15

FOR BACON			
Product Name	Product Code	Description	Usage Rate (%)
ROVITARIS® HS 1026 WL	70827	Functional blend made of faba beans; mimics the white layer of fat in bacon	8
ROVITARIS® HS 10267 RL	70829	Functional blend made of peas, canola and potatoes; mimics the red layer of fat in bacon	19

FOR COLD CUTS			
Product Name	Product Code	Description	Usage Rate (%)
ROVITARIS® HS 1025 CP	70888	Functional blend made of canola and peas; high protein; can be used in a range of applications like pepperonis and sausages	16.8
ROVITARIS® HS 1031	70838	Functional blend made of sunflower and potatoes; can be used in a range of applications like cold cuts and snack salamis	12
ROVITARIS® HS 1050	70835	Functional blend made of soy and gluten; can be used in a range of applications like cold cuts	35
ROVITARIS® HS 914 IOX	70871	Functional blend made of eggs, milk and peas; can be used in a range of applications like sausages	18
ROVITARIS® HS 920 IOX	70876	Functional blend made of eggs, milk and peas; can be used in a range of applications like cold cuts	17

EMULSIONS	
Products	Benefits
ROVITARIS® HS 1000 PPC ROVITARIS® MC 300	Binding system for vegan products in combination with FBX, PX and PF
ROVITARIS® HS 1020 PB ROVITARIS® HS 1040	Superior texture and bite for vegetarian sausages, cold cuts, hot dogs and deli meats

EMULSIONS

Products	Benefits
ROVITARIS® PX 365 ROVITARIS® FBX 360	<ul style="list-style-type: none"> • Based on innovative protein sources, such as peas and faba beans • Allergen-free • Provides meat-like mouthfeel, texture and particulation • For use in burgers, meatballs, taco meat, chili, sausage, meatloaf, nuggets, etc. • Ideal for hybrid applications



Flavours

Premium, vegan flavouring for a range of applications

Product Name	Product Code	Description	Usage Rate (%)	Vegan/Vegetarian
TAROMA® Fish V	76475	White fish flavour	3-5	Vegan
TAROMA® Crab V	76487	Meaty, crustaceous flavour	3-5	Vegan
TAROMA® Chicken V	76474	Roasted chicken flavour	3-5	Vegan
TAROMA® Cooked Chicken V	76481	Cooked chicken flavour	3-5	Vegan
TAROMA® BBQ	76473	Aromatic, meaty, BBQ-style	3-5	Vegan
TAROMA® Burger V	77137	Aromatic meaty, roasted	3-4	Vegan
TARI® Spice Bratwurst V No.2	FG001305	Typical German bratwurst flavour; visible marjoram herbs	5	Vegan
TAROMA® Frankfurter V	76492	Spicy and savoury flavour; can be used in a range of applications like hot dogs with top notes of pepper	3-5	Vegan
TAROMA® Cooked Ham	76480	Smokey, umami flavour; can be used in a range of applications for cured product imitations	3-5	Vegan
TAROMA® Mortadella V	76482	Spicy, umami flavour with a hint of nutmeg; can be used in a range of applications like cold cuts	3-5	Vegan
TAROMA® Roast Meat V	76471	Roasted and savoury meat flavour; can be used in a range of applications like meatballs and burgers	3-5	Vegan
TAROMA® Bacon	73911	Salty, savoury, cured flavour; can be used in a range of applications like cured or raw ham products	3-5	Vegan
TAROMA® Onion Meat V	76472	Roasted onion, umami flavour; can be used in a range of meat applications	3-4	Vegan
TAROMA® Pepperoni V	FG001635	Aromatic, smokey taste, can be used in a range of applications like pepperoni	5	Vegan

FLAVOR SYSTEMS

PRODUCTS	BENEFITS
ROVITASTE®	<ul style="list-style-type: none"> • Flavor enhancement system for multiple applications (i.e. beef, ham, hot dogs, fish, shrimp, etc.)



Texturates

Allergen-free, dry textured protein

Benefits

- Provides realistic meat-like texture and appearance
- Pea and faba bean based
- Faster pre-hydration than competitor products
- Neutral taste; no off-notes in need of masking
- For use in nuggets, whole breasts, seafood selections, etc.

Product Name	Product Code	Description	Usage Rate (%)	Vegan/Vegetarian
ROVITARIS® PX 365	20949	Allergen-free; pea-based dried texturate; provides meat-like mouthfeel; can be used in a range of applications like meatballs, burgers, minced meats and hybrid products	3-5	Vegan
ROVITARIS® FBX 360	20948	Allergen-free; faba-based dried texturate; provides meat-like mouthfeel; can be used in a range of applications like meatballs, burgers, minced meats and hybrid products	3-5	Vegan
ROVITARIS® PX 365 XL	20943	Allergen-free; pea-based dried texturate; provides meat-like mouthfeel with large particle size; can be used in a range of applications like meatballs, burgers, minced meats and hybrid products	3-5	Vegan

Fibers

Wet, textured pea protein for white meat and fish analogues

Benefits

- Provides realistic meat-like texture and appearance
- No pre-hydration process needed, very easy handling
- Neutral taste; no off-notes in need of masking
- For use in nuggets, whole breasts, seafood selections, etc.

Product Name	Product Code	Description	Vegan/Vegetarian
ROVITARIS® PX 1016	75378231	Pre-hydrated textured pea protein; neutral taste and off-white colour; suitable for white meat and fish alternatives	Vegan



Meat, Poultry & Seafood Applications

The fish and seafood market is made up of a range of applications including fish fillets, salted fish, minced fish, shrimp, scallops and crab meat. With processing often in a different country and/or continent than where the products are consumed, processors must find ways to keep food healthy, fresh and safe over an extended period of time. BK Giulini's innovative technology that can be applied by soaking, tumbling or injection, provides optimal texture, exceptional sensory experience and shelf life extension.

Properties  Halal  Kosher  Low Sodium  Phosphate-Free  Lean Label



PRODUCT	DESCRIPTION	pH VALUE (in 1% solution)	DOSAGE (to the final mass)
STABILIZERS FOR FISH AND SEAFOOD			
BRIFISOL® 50 / KATCH® New (71331)	Protein stabilization for moisture and freshness retention; oxidation inhibitor; lean label	-	0.3 - 0.5%
BRIFISOL® 500 (77218)	Fast solubility and protein activation; higher pickup; conservation of flavour and nutrients; supports automatic peeling of shrimp; lean label	-	0.3 - 0.5%
BRIFISOL® 505 (77229)	Fast solubility and protein activation; minimizes thawing loss; good for cooked and/or frozen seafood	-	0.3 - 0.5%
BRIFISOL® 512 (77310)	Versatile phosphate blend for all kind of seafood; good cooking yield; supports crunchy bite of shrimp	-	0.3 - 0.5%
RIFISOL® 55 (77246)	Functional blend at attractive cost in use	-	0.3 - 0.5%
RIFISOL® 550 (77334)	Acid tolerant for cooked seafood; supports reddish colour of shrimp	-	0.3 - 0.5%
BRIFISOL® 414 (77144)	Phosphate compound for processed seafood like fish sausage, surimi; protection against protein degeneration	-	0.3 - 0.5%
BRIFISOL® 750 (77052)	Cryoprotectant for frozen seafood; low sodium; salt tolerant; suitable for products like bacalao, smoked salmon, etc	-	0.3 - 0.5%
BEKAPLUS® BB90 (77638)	Gluten-free additive for the batter of breaded seafood; supports adherence	-	2.0%

PRODUCT	DESCRIPTION	pH VALUE (in 1% solution)	DOSAGE (to the final mass)
PHOSPHATE-FREE FUNCTIONAL BLENDS			
BRIFISOL® NP 30/ KATCH® PF (77660)	Effective phosphate-free compound for all kinds of fish and crustaceans	-	0.3 - 0.5%
BRIFISOL® NP 32 (77275)	Phosphate- and carbonate-free compound for seafood treatment	-	0.3 - 0.5%
BRIFISOL® NPN Ultra / KATCH® CLP (77234)	Clean label, yet effective compound for seafood treatment	-	0.3 - 0.5%






TARI® / BRIFISOL®

"TARI® / BRIFISOL® FOR MEAT, POULTRY & SEAFOOD APPLICATIONS. These products are both halal and kosher certificated"


PRODUCT	DESCRIPTION	pH VALUE (in 1% solution)	DOSAGE (to the final mass)
 CHOPPING ADDITIVES*			
TARI® K 7 (76807)	<ul style="list-style-type: none"> For recipes with high water content Excellent fat emulsifying capacity Improved texture/superior "meat bite" 	8.9 +/- 0.2	0.3 - 0.5% (3 - 5 g/kg)
TARI® K 2 (76809)	<ul style="list-style-type: none"> For all types of comminuted meat products and meat emulsions Fat stabilisation and prevention of fat and water separation Neutral pH-value improves colour development 	7.3 +/- 0.2	0.3 - 0.5% (3 - 5 g/kg)
TARI® K 215 V (76828)	<ul style="list-style-type: none"> For meat emulsions with balanced quality/cost profile Higher pH-value results in excellent protein activation and waterbinding Improved declaration (1 E-number) 	10.3 +/- 0.4	0.3 - 0.5% (3 - 5 g/kg)
 FUNCTIONALITY WITH TASTE			
FIBRISOL® MIX Bratwurst (76117)	<ul style="list-style-type: none"> Complete blend with flavour and taste improvement for all types of grilled sausage Very good emulsifying capacity Outstanding colour formation and colour stabilization Attractive, spicy finished product 	7.6 +/- 0.5	0.6% (6 g/kg)
TARI® MIX Burger (73701)	<ul style="list-style-type: none"> For all type of minced meat products Stabilization of fresh meat colour Taste improvement/enhancement No glutamate alternative (73692) available 	4.6 +/- 0.5	1 - 1.2% (10 - 12 g/kg)
TARI® MIX Frankfurter (73733)	<ul style="list-style-type: none"> Complete blend with flavour, colour enhancer and taste improvement for cooked sausage Excellent emulsifying capacity Typical frankfurter sausage taste 	Approx. 6.5	1 - 1.2% (10 - 12 g/kg)



PRODUCT	DESCRIPTION	pH VALUE (in 1% solution)	DOSAGE (to the final mass)
 TASTE - FLAVOURS & SEASONINGS**			
TARI® SPICE Frankfurter (73427)	<ul style="list-style-type: none"> Cooked sausage seasoning Aromatic spice blend for Frankfurter style sausages with hints of chili and coriander 	-	0.3 - 0.5 % (3 - 5 g/kg)
TARI® SPICE Salami (73435)	<ul style="list-style-type: none"> Raw and cooked salami seasoning Intensification of the taste of pre-cured meat pieces used as coarse meat constituents of different raw sausages 	-	0.4 - 0.5 % (4 - 5 g/kg)
TARI SPICE Aufschnitt No. 600 (73445)	<ul style="list-style-type: none"> For all type of cooked sausages and salami like frankfurters, hot dogs, Krakauer, etc. Accentuation of the typical cooked sausage taste with a perfect, well-balanced spice blend Intensifies the taste of pre-cured meat pieces used as coarse meat constituents of different cooked sausages 	-	0.3 - 0.4% (3 - 4 g/kg)
TAROMA® Pikant Smoky (73724)	<ul style="list-style-type: none"> Enhancing the meat flavour with a specific touch of smokiness Clean label alternative (73859) available 	-	0.1 - 0.15 % (1 - 1.5 g/kg)
TAROMA® Poultry Roll (75353)	<ul style="list-style-type: none"> Intensive cured meat flavour for excellent taste improvements Halal certified 	-	0.1 - 0.3% (1 - 3 g/kg)
TAROMA® Meat H (75353)	<ul style="list-style-type: none"> Intensive cured meat flavour for excellent taste improvements Halal certified 	-	0.1 - 0.3 % (1 - 3 g/kg)
TAROMA® Beef (73738)	<ul style="list-style-type: none"> Typical beef flavour Clean label alternative (76935) available Halal and kosher certified 	-	0.1 - 0.5 % (1 - 5 g/kg)
TAROMA® Chicken (73737)	<ul style="list-style-type: none"> For all types of products which require a well-rounded chicken flavour Clean label alternative (76935) available 	-	0.1 - 0.5 % (1 - 5 g/kg)
 SPECIAL PRODUCTS FOR SEAFOOD PROCESSING			
BRIFISOL® 512 (77310)	<ul style="list-style-type: none"> Cryoprotectant for frozen seafood products Decreased thaw - drip loss Reduced cooking loss Improved texture and appearance 	9.0 +/- 0.3	0.3 - 0.5 % (3 - 5 g/kg)
BRIFISOL® NP 30 (77660)	<ul style="list-style-type: none"> Non phosphate cryoprotectant for frozen seafood products Decreased thaw-drip loss Reduced cooking losses Can be applied by soaking, tumbling or injection 	9.0 +/- 0.5	0.3 - 0.4 % (3 - 4 g/kg)

PRODUCT	DESCRIPTION	pH VALUE (in 1% solution)	DOSAGE (to the final mass)
 BRINE ADDITIVES*			
BRIFISOL® 550 (77334)	<ul style="list-style-type: none"> Special phosphate blend for all types of cured cooked products Higher water-brine-binding capacity Excellent slicing, no tearing Reduced cooking loss 	11.7 +/- 0.3	0.3 - 0.5% (3 - 5 g/kg)
TARI® P 22 (77310)	<ul style="list-style-type: none"> Special phosphate blend for all types of cured cooked products Can be used for all injection and massaging methods Excellent water-binding capacity Reduced cooking loss 	9 +/- 0.3	0.3 - 0.5% (3 - 5 g/kg)
BRIFISOL® 450 Super (77317)	<ul style="list-style-type: none"> Special phosphate blend for all types of cured cooked products Can be used for all injection and massaging methods Higher water-brine-binding capacity Excellent slicing, no tearing 	7.5 +/- 0.3	0.3 - 0.5% (3 - 5 g/kg)
TARI® COMPLETE CB3 (73088)	<ul style="list-style-type: none"> Special functional combination for processing frozen poultry meat For medium injection rates to match the pre-frozen quality of appearance and consistency Excellent slicing, no tearing of final product 	9.8 +/- 0.5	1.2% (12 g/kg)
TARI® COMPLETE CB 4 (73082)	<ul style="list-style-type: none"> Special functional combination for medium yield cured cooked products For all injection and massaging methods 	10.8 +/- 0.5	0.5 - 1% (5 - 10 g/kg)
TARI® COMPLETE CB 5 (73083)	<ul style="list-style-type: none"> High power solubilizing protein High water binding capacity Improves hydration with brine Assured colour development 	9.8 +/- 0.5	1.2% (12 g/kg)
TARI® COMPLETE P 60 (73067)	<ul style="list-style-type: none"> Curing blend with colour enhancer and nitrite for cooked, reconstituted hams Excellent slicing, no tearing of final product Functional cure for 35 - 50% injection 	9.1 +/- 0.5	5 - 7% (50 - 70 g/kg)
TARI® COMPLETE P 60 SN (73341)	<ul style="list-style-type: none"> Curing blend with colour enhancer and nitrite for cooked reconstituted hams Excellent slicing, no tearing of final product Functional cure for 35 - 50% injection 	9.1 +/- 0.5	5 - 7% (50 - 70 g/kg)
TARI® COMPLETE P 500 (73060)	<ul style="list-style-type: none"> Curing blend with flavour, colour enhancer and nitrite for medium yield cured cooked products Reduces cooking losses Functional cure for 35 - 55% injection 	9.3 +/- 0.5	3% (30 g/kg)

TARI® COMPLETE P 500 N (73541)	<ul style="list-style-type: none"> Curing blend with flavour, colour enhancer and nitrite for medium yield cured cooked products Reduces cooking losses Functional cure for 35 - 55% injection 	9.3 +/- 0.5	3% (30 g/kg)
TARI® COMBI P 100 (77368)	<ul style="list-style-type: none"> Curing blend with flavour and colour enhancer Extremely high water binding capacity Functional cure for up to 100% injection 	9.2 +/- 0.5	3% (30 g/kg)

PRODUCT	DESCRIPTION	pH VALUE (in 1% solution)	DOSAGE (to the final mass)
 SPECIAL PRODUCTS FOR MEAT PROCESSING			
TARI® COMBI HB 1 (74424)	<ul style="list-style-type: none"> Functional blend that improves consistency during the heat processing stages of minced meat products, hot cooked smaller sausages and low budget, cooked sausaged like frankfurters, wieners, hot dogs, etc. 	-	Pre-Emulsion (TARI COMBI HB1 : Oil : Ice/ Water): 1:1:8 Low Viscosity; 1:3:6 Medium Viscosity; 1:2:4 High Viscosity; Beef minced meat + up to 30% TARI® COMBI HB1 emulsion
TARI® COMBI HB 11 CL (74425)	<ul style="list-style-type: none"> Functional blend that improves consistency during the heat processing stages of minced meat products, hot cooked sausages like frankfurters, wieners, hot dogs and cold cuts Improves water binding capacity 	-	Up to 80 g/kg
TARI® FRESH V (73070)	<ul style="list-style-type: none"> Shelf life improvement Extended freshness Reduced bacteria growth 	6.1 +/- 0.3	0.3% (3 g/kg)
TARI® L 96 (73596)	<ul style="list-style-type: none"> Liquid for processing of skin, sinew and other collagen Improves the swelling of connecting tissue (skin, sinew, etc.) Improves shelf life, taste and colour stability 	1.7 +/- 0.2	0.3 - 0.5% for direct addition to rind emulsions 3.0 - 5.0% in solution for pre-treatment of rinds
TARI® S 70 (73770)	<ul style="list-style-type: none"> Fast maturing blend for all types of sliceable raw sausage/salami-type sausage Quick maturing = quicker production Excellent sliceability within shortest time 	Approx. 4.5	0.8 - 1.2% (8 - 12 g/kg)
TARI® SR 30 (76860)	<ul style="list-style-type: none"> Sodium reduced salt blend for all cooked cured products, cooked sausage, raw sausage and raw cured meat products 	-	Depending on the requested sodium reduction



NEWLY WEDS FOODS is the world's largest industrial food coatings company and was established in 1932. We own and operate 29 factories around the globe and serve customers in over 90 countries. Our operations in Asia are extensive with a presence in Thailand, Philippines, China, Australia, India and New Zealand. The company truly practices the "Globally Connected, Locally Engaged" mantra with their worldwide culinary network that includes a highly experienced team of professional chefs.

Their coatings, seasonings, flavors and sauces are brought to life by the passion of their culinary team and the concept innovation and strategic insights they deliver to their partners. Hence, inspiring new tastes in every bite.

Products:

- Breadcrumbs & Cracker Meal
- Batter & Breading Systems
- Seasoning Systems
- Food Safety & Functional Ingredients
- Sauces



Agrumaria Reggina is the Italian company specialized in providing customized solutions for the Food & Beverage Industry. They are specialists in the world of beverages, develop tailor - made solutions for unique beverages and provide their partners with solutions to be leaders in their market. Agrumaria Reggina is certified:

- **ISO 9001** ▪ **Organic** ▪ **Kosher**
- **ISO 14001** ▪ **HALAL**
- **OHSAS 18001** ▪ **GMP**

Agrumaria offers tailor made beverage solutions in the following range:

▪ **All-in-one Ingredients**

All-in-one ingredients can be highly customized with the wide range of fruit: apricot, pineapple, orange, red orange, strawberry, red fruits, lime, lemon, lemon-lime, lemon-mint, mandarin, mango, apple, multifruit, passionfruit, peach, peach-mint, grapefruit, grapes, ACE, citrus fruits mix, customized mix of fruit. Under this category the solutions provided are:

▪ **Integrated Compound Applications:**

Soft Drinks | Fruit nectars | Drinkable yogurt and milk and other milky products

▪ **Emulsions Applications**

Sodas | Soft Drinks | Drinkable yogurt and milk and other dairy products | Specialized applications for Food & Beverage

▪ **Juice Ingredients**

Fruit juices, Nectars, Soft Drinks, Products for kitchen and Specialized applications for Food & Beverage

▪ **Flavour Ingredients**

Ingredients to give unique sensations to your products. Under this category, the company offers: Essential Oils | Natural Flavours | Lemon Terpenes

▪ **Citrus Ingredients**

Cells and Comminuted Citrus | Orange Cells | Comminuted Citrus



AmericaPampa specializes in Soy proteins and has significant applications in food industry. Soy proteins can be used as meat replacers in further food industry, in addition to other uses in the confectionary industry. They are also used for fortification of beverages, dairy substitutes, cereal bars and food preparations. In meat emulsion it is used for the elaboration of batter mixes. Their production process does not involve the use of chemical additives and use 100% natural products to keep the soybeans constituents and properties intact. The company offers:

- **Textured Soy Protein**
- **Micronized Soy Flour**
- **Degummed Soybean Oil**
- **Soybean Pellets**

Product Assortment



TSP 101



TSP 17



TSP 121



TSP 51



TSP 31



CHUNK



HM



Further Processing and Packaging





Memak is a renowned Turkish company for its professional chocolates and bakery machines, which are celebrated worldwide for their quality, efficiency, stylish designs, and ergonomic features. Their offerings include a diverse range of chocolates and bakery machines, embodying the company's dedication to excellence and innovation in the industry.

- Convection Ovens
- Fat Melting Tank
- Continuous Chocolate Ball Mill
- Rotary Ovens
- Chocolate Pre-Mixer
- Conching Machine
- Stone Based Furnaces
- Sugar Powder Mill
- Chocolate Tempering Machine
- Dough Processing
- Chocolate Ball Mill
- Laboratory Type Ball Mill



DC Norris is a leading UK-based company that offers flexible, efficient, and innovative solutions to meet the full range of food processing needs, from stand-alone items to fully automated processing lines. It has manufactured some of the largest food processing plants around the world including Makkah & Madina (KSA). Its Innovative large cooking kettles can prepare a ready-to-serve meal in just 20 minutes.

- **Soups & Sauces**
- **Rice, Pasta & Vegetables**
- **Meat, Poultry & Fish**
- **Dressings, Relish & Dips**
- **Dessert & Preserver**
- **Beverages**
- **Pet Food**



Rademaker

Specialists in food processing equipment

A Netherlands based company is a market leader in the food processing industry. The company provides innovative hygienic bakery solutions which are customized as per customer's demand. The dough can be formed into a variety of products and shapes. The product lines of Rademaker are as follows:

- **Bread Production**
- **Dough Lamination**
- **Pizza Production**
- **Croissant Production**
- **Flatbreads Production**
- **Pie and Quiche**





A German based premium class brand producing machinery and equipment as well as industrial technological lines for the production of biscuits and sweets. The company offers industrial solutions in:

- **Cookies Depositor**
- **Line Conveyor**
- **Tunnel Oven**
- **Cooling Tunnel**



FIMAK is a leading Turkish company which has been providing bakery industry solutions since 1976. At present, it is serving in more than 60 countries with high quality products. It offers state-of-the-art bakery equipment and turnkey projects. It designs solutions as per the demand of the customers. FIMAK deals in:

- **Mixers**
 - Automatic Spiral Mixers
- **Rounder Divider**
 - Volumetric Dough Divider Machine
- **Ovens**
 - Multi- Deck Ovens
 - Rotary Ovens
 - Independently Operated Electrical Deck Ovens
 - Rokon Rotating Convection Ovens
 - Rokon Long Rotary Convection Ovens
 - FSET-4 AURA: FIMAK Convection Countertop Ovens
- **NEW Generation Meat Ovens**
 - RETROS - Electrical Stone Oven
- **FIMAK Intermediate Proofing Machine**



The Polin Group is the largest Italian industrial company – and one of the first in the world – in the design and manufacture of machines and ovens for bread, pastry and biscuits. The company creates customized equipment for the confectionery industry and offer the most complete range of machines for modern bakeries. The main solutions that company provides are:

- **Deposited Cookies**
- **Soft Biscuits**
- **Hard Sweet Biscuits**
- **Crackers**
- **Sponge Cake**





MIXER SRL is a independent company of POLIN Group born with the aim of specializing itself in manufacturing mixers producing bread, pizza, biscuits, leavened and non-leavened dough for both the Professional & Industrial areas of the food industry. MIXER SRL keeps growing. Over the years it has reached and established a leadership position in the italian and international market.



RAM boasts over thirty years of expertise in bakery, pastry, and pizzeria machinery, reflecting deep market knowledge and customer understanding. Our commitment to innovation and quality ensures reliable, safe, and durable machines. With a comprehensive range of high-quality, competitively priced equipment, we have achieved global success. Our professional pre- and post-sale service further supports customer satisfaction.





Established in 1983, FOTEC is an Indonesian manufacturer of high-quality food and bakery processing machinery. With over four decades of engineering expertise, we proudly deliver European-standard performance and design — built with full stainless steel, robust construction, and exceptional durability. Our machinery solutions are tailored for industrial-scale production and are trusted by food manufacturers across Southeast Asia and beyond. From encrusting and depositing systems to wafer production and customized automation lines, FOTEC provides reliable, efficient equipment that empowers your business to scale with confidence. The main solutions that company provides are:

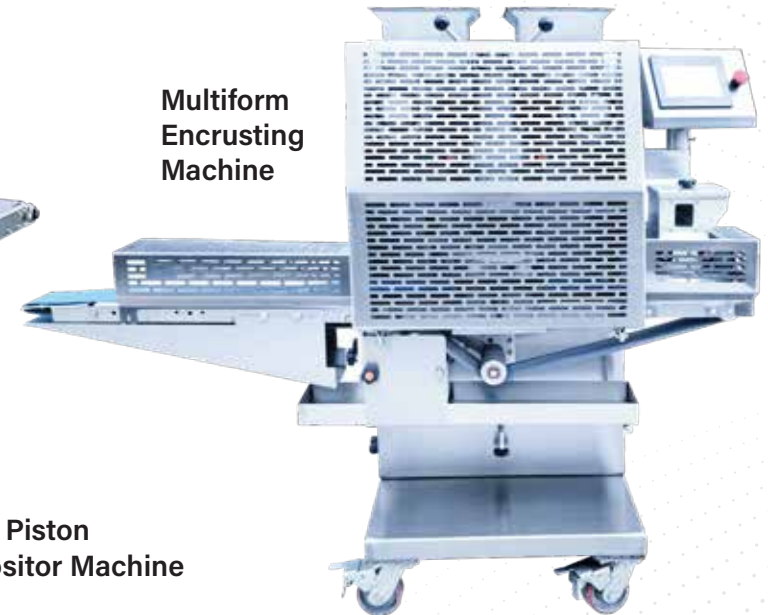
- **Automatic Horizontal Pie Machine**
- **Cookie or Cake Depositor**
- **Chocolate Injection**
- **Multifunction Bread Machine**
- **Oven Proofer & Mixers**
- **Pie Machine**



**Multidrop Maxx Cookies
Cake Depositor Machine**



**Multi Piston
Depositor Machine**



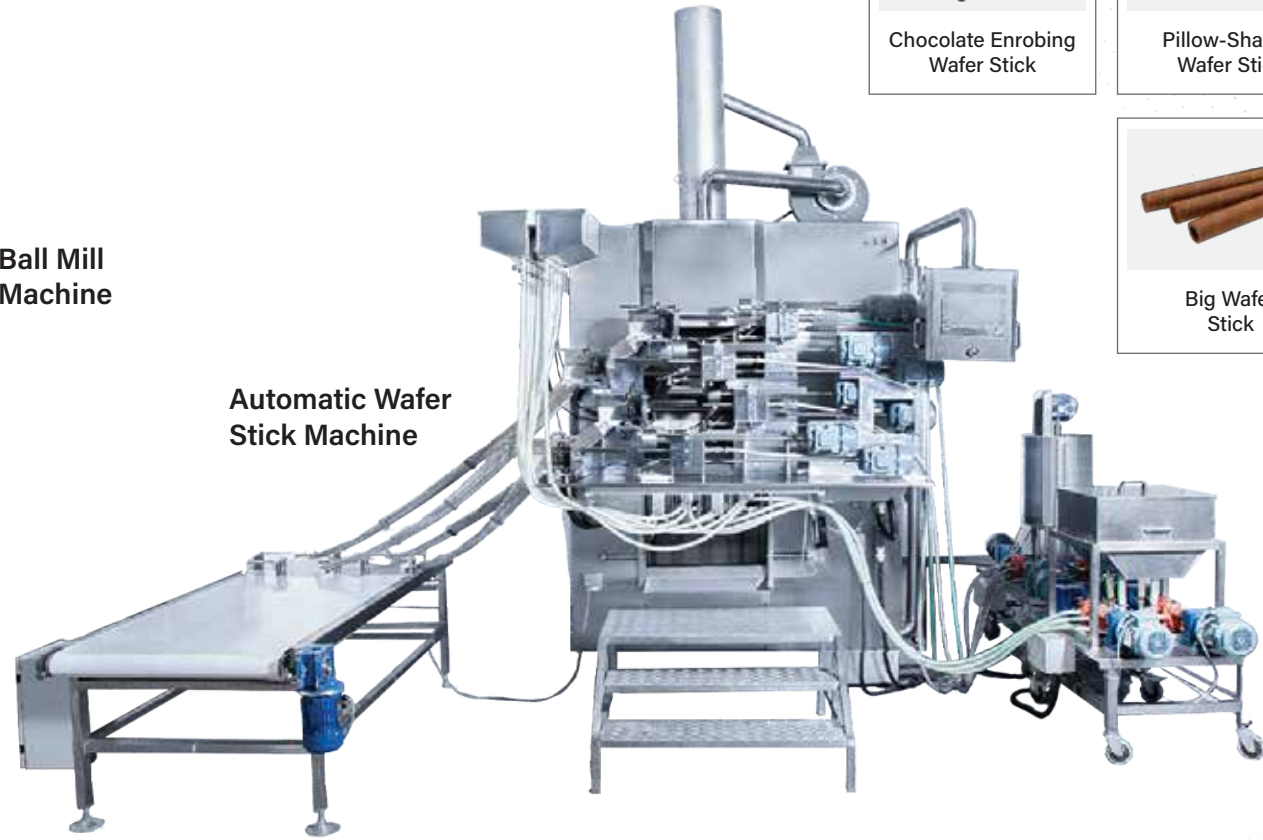
**Multiform
Encrusting
Machine**



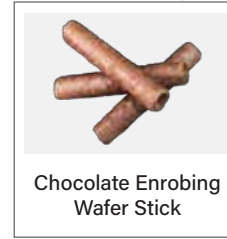
Designed for precision and speed, the Wafer Stick Rolls Machine allows food manufacturers to create a wide variety of wafer rolls in a blink of an eye. Make room for your imagination, FOTEC thinks about the rest. All parts coming into contact with foodstuff can be removed for a thorough and quick cleaning. FOTEC Wafer Stick Rolls Machine comes with 8 lines of production.



Ball Mill Machine



Automatic Wafer Stick Machine



Chocolate Enrobing Wafer Stick



Pillow-Shaped Wafer Stick



Big Wafer Stick





Dairy Processing





An Irish company expert in the manufacturing of novel Cheese and Dairy concentrates in paste and powder formats. These concentrates are 100% natural. Its offerings include:

Dairy Concentrates

- Butter Concentrates
- Cream Concentrates
- Cheese Concentrates
- Premium Ghee Concentrates
- Enzyme Modified Dairy

Cheese Concentrate

- Cheddar
- Mozzarella
- Parmesan
- Romano
- Emmental/Swiss
- Gouda
- Feta
- Blue Cheese
- Cream Cheese

Dairy Ingredients

- Fat - Filled Powders
- Milk Powders
- Casein - Caseinates
- Whey Proteins
- Anhydrous Milk Fat
- Butter Oil

Flavours & Colours

- Sweet Flavours
- Savoury Flavours
- Dairy Flavours
- Masking Flavours
- Colours
- Essential Oil





BK Giulini, from Germany, is an industry leader in providing ingredient systems that deliver texture and stability to food and beverage products. Guided by a thorough understanding of the unique needs of each customer and the challenges of the industry, they deliver tailored formulations that optimize the texture and sensory experience. They understand the global trends that inspire food and beverage product development. Their ingredients enable these innovations. In Pakistan, BK Giulini majorly deals in phosphates & blends among dairy, fish and meat industry. The details are as follows:

JOHA® / BEKAPLUS®

JOHA® / BEKAPLUS® emulsifying salts are a trusted solution, suitable for processed cheese blocks, slices and spreads. These products are both halal and kosher certificated.

Block-types & Slices (O = none; X = weak; XX = medium; XXX = strong)

RE-MELTABILITY (Elastic texture when heated; provide long strings when the melted cheese is pulled)				
CHARACTERISTICS	RECOMMENDATION	FIRMNESS	CREAMING	pH-SHIFT**
Phosphate/ Citrate-Solution	JOHA® PZ 7	XXX	O	0.1 / 0.3
	JOHA® PZ 14	XX	O	0.3 / 0.4
	JOHA® PZ 35	X	O	0.3 / 0.5
Low Sodium	JOHA® PZ 40 K	X	O	0.3 / 0.5
Cleaner Label	JOHA® PZ 7 F	XXX	O	0.1 / 0.3

NON RE-MELTABILITY (Firm shape and elasticity to the cheese with easy to shred and slice properties)				
CHARACTERISTICS	RECOMMENDATION	FIRMNESS	CREAMING	pH-SHIFT**
Phosphate Solution	JOHA® SE	XXX	XXX	0.2 / 0.4
	JOHA® C Special	XX	O	-0.1 / -0.2
	JOHA® C New *	X	O	-0.4 / -0.6
Phosphate/Stabilizer	BEKAPLUS® Q 3 B	-	O	N/A
	BEKAPLUS® P 7	-	O	N/A
Low Sodium	JOHA® B 50	-	O	0.4 / 0.5
	JOHA® B 28 K	-	O	0.3 / 0.4
Cleaner Label	JOHA® P 130	-	O	0.0 / -0.1



HEAT STABILITY (Stable end product filling at high temperature baking and frying)				
CHARACTERISTICS	RECOMMENDATION	FIRMNESS	CREAMING	pH-SHIFT**
Phosphate Solution	JOHA® S 230	-	XX	0.1 / 0.3
Phosphate/Stabilizer	BEKAPLUS® TS 3	-	XX	0.1 / 0.2

Spreads, Portions & Triangles (O = none; X = weak; XX = medium; XXX = strong)

CHARACTERISTICS	RECOMMENDATION	FIRMNESS	CREAMING	pH-SHIFT**
Phosphate/ Citrate-Solution	JOHA® S4	-	XXX	-0.1 / -0.2
	JOHA® S 9	-	X	0.1 / 0.2
	JOHA® S 9 Special	-	XXX	0.1 / 0.4
	JOHA® S 10	-	XXX	0.2 / 0.5
	JOHA® S 203 / PZ 6	-	XX	0.1 / 0.2
	JOHA® S 9 D	-	X	0.2 / 0.4
Low Sodium	JOHA® S 85	-	X	0.2 / 0.4
	JOHA® SK 55	-	XXX	0.1 / 0.2
Cleaner Label	JOHA® SK 75	-	XX	0.1 / 0.2
	JOHA® P 130	-	O	0.0 / -0.1

BEKAPLUS® Range Applications

APPLICATION	PRODUCTS
Cheese Spreads	BEKAPLUS® Q6, Q6 R and Q 8
Low-Cost Spreads	BEKAPLUS® S 6, S 55
Heat Stable Processed Cheese	BEKAPLUS® TS 3
IWS / SOS	BEKAPLUS® Q 9 - Medium Range
	BEKAPLUS® Q 9 - Low Cost
Cream Cheese	BEKAPLUS® Q 3 B
Milk (UHT)	BEKAPLUS® B 10
	BEKAPLUS® B101
	BEKAPLUS® B 50
Yogurt Desserts & Acidified Milk	BEKAPLUS® DY 100 LS
	BEKAPLUS® DY 41
	AM 43
	AD 45



Maysa Gida, a Turkish Company, has grown into one of the largest producers and key players in the food & dairy ingredients market with a wide range of portfolio over 25 years. Its products are as follows:

Animal Rennet

The range consists of completely calf and bovine based animal rennet products.

Microbial Coagulants

The product group is divided into 2 ranges that are Yayla brand in liquid form and Mucoren brand in granulated form. The enzyme is very similar to chymosin with respect to many aspects and suitable for a very wide range of cheeses. In addition, Yayla and Mucoren are very cost effective products in comparison with similar ones.

Starter Culture

The range consists of completely dairy-based freeze-dried cultures.

Culture growth media

It is an ideal culture growth media series and intended for secured propagation of dairy bulk starter cultures.

Natural Preservatives

The series includes anti-microbial agent for various food products, natamycin (pimaricin) product against yeast and mould growth only, but bacteria, a polypeptide, which is a natural and very effective food preservative and a lysozyme product in the form of lysozyme chloride used in cheese production to prevent "late blowing".



Inokstek mainly provides services for milk, olive oil, alcoholic/non-alcoholic beverages, molasses, ice cream, vegetable oil and oil chemicals, fishmeal and oil, chicken rendering, chemical, industrial or domestical waste, sludge drying plants.

Our machines are also as follows:

Milk and dairy products (batch cooker, slicing and shredding machines etc.)

Metal detectors

Fincook Universal Cooking Machines (Fc15, Fc50, Fc100, Fc230, Fc530)

Dosing Machines

STEAM MELTER-STRETCHER Universal Cooker



Kaşar Peyniri Proses Tankı
Kashkaval Cheese Process Tank



Peyniraltı Suyu Teleme Separatörü
Whey Separator



Peynir Aktarma Ünitesi
Cheese Hopper Unit



Peynir Formlama Makinesi
Cheese Moulding Machine



Westfalia Separator Ecoclean
Süt Temizleme Separatörü
Milk Clarifier



Hg Serisi Kalıplama ve Ön-sertleşme Üniteleri
Hg Series Moulding and Pre-Hardening Units





With over 115 years in the food industry, Sapal leads in packaging premium products for processed cheese, chocolate, and bouillon. Based in Switzerland, we design and manufacture advanced packaging machines and complete lines. Committed to sustainability, our engineers develop solutions to reduce packaging materials. Our expertise in various packaging styles and materials, along with our Global Customer Service, ensures Swiss quality, flexibility, and personalized solutions for our customers.

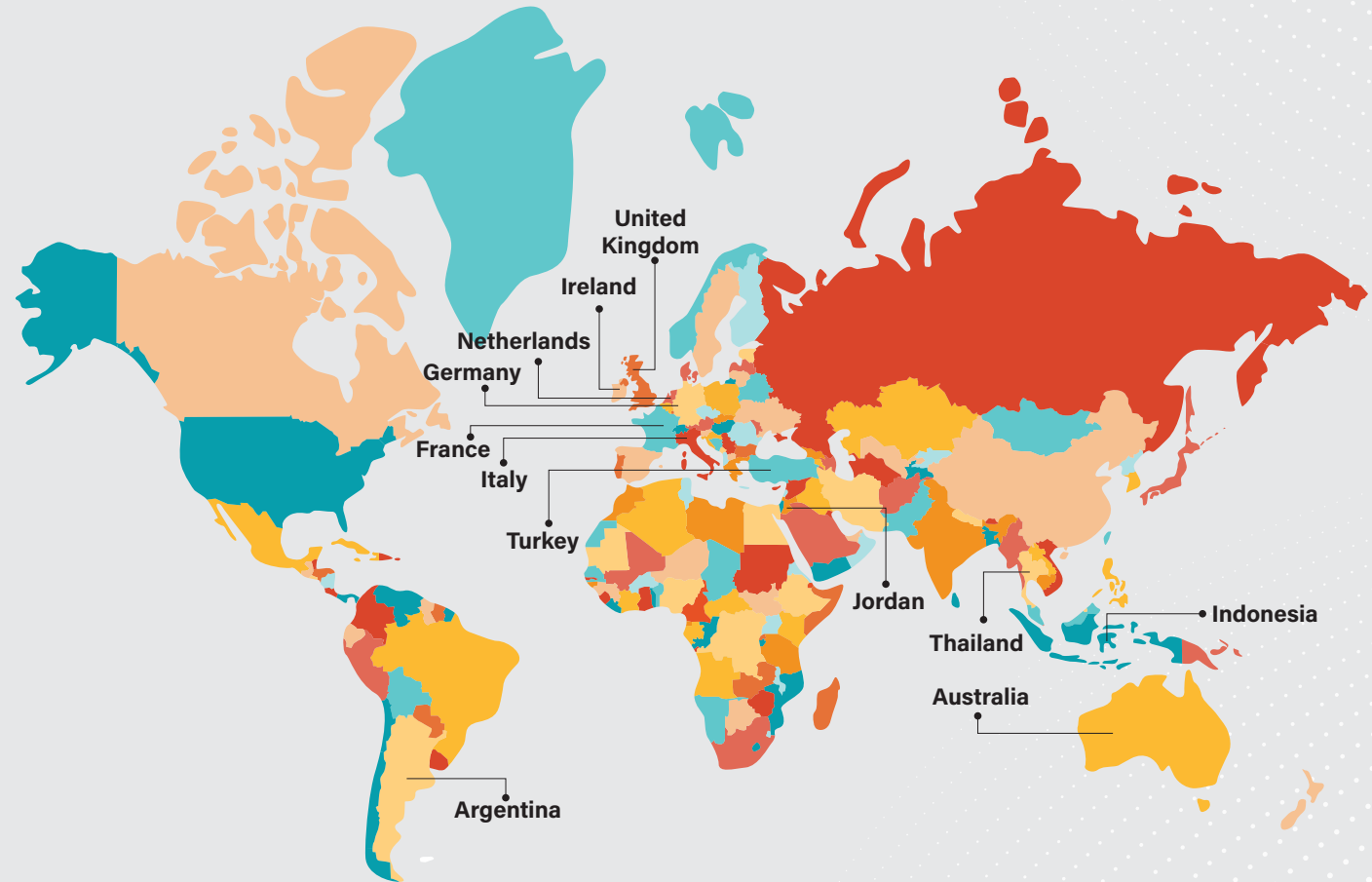
- **High quality heat-sealed slice**
- **Easy to open slice**
- **Uniform slice weight**
- **Enables various wrapping films**
- **High efficiency production**
- **Accurate stack of pile**
- **Different exit machine configurations**
- **Low maintenance costs**





Our Global Associates

	<p>Poultry Processing Solutions</p>
	<p>Specialists in food processing equipment</p>



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