

— البركة —
AL BARAKAH
— MEATS —



From Our Family to Yours

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Established since 1980



Established in the late 1980s amidst the heart of Highfields, Leicester, Al Barakah Meats proudly stands as a testament to family tradition and a commitment to providing the highest quality halal meats. Our humble beginnings as a neighbourhood butcher's shop paved the way for a remarkable journey, leading us to a state-of-the-art cutting plant in 2016. This expansion marked a new era of growth, empowering us to extend our reach beyond the local community and serve a diverse clientele, including nationwide franchises.

Since our inception, we have remained steadfast in our dedication to supplying an extensive range of HMC halal Angus beef cuts, lamb, mutton and poultry. Our unwavering commitment to sourcing only the finest ingredients ensures that every product bearing our name radiates exceptional quality and flavour. Whether catering to the culinary needs of families, restaurants or food establishments, Al Barakah Meats remains the epitome of excellence in the halal meat industry.



The Process: A Journey of Excellence

We are committed to providing you with an exceptional halal meat experience, encompassing every step from farm to fork. Our journey begins with carefully selecting high-quality ingredients, ensuring that our customers receive the finest and most authentic halal meat products.

Our Commitment

Our fully HMC certification and HACCP-approved premises guarantee that our products adhere to the strictest standards of halal compliance and food safety. Our professional meat cutters possess extensive experience, ensuring that every cut is prepared with precision and care. Additionally, we maintain a temperature-controlled environment throughout the entire process, preserving the freshness and quality of our meats.



International Quality Standards

We source our grass-fed Angus beef, locally sourced lamb and poultry from reputable farms in the UK and Ireland. These farms uphold exceptional standards of animal welfare and sustainable farming practices. Our abattoir adheres to the Islamic tradition, ensuring that all animals are slaughtered in a humane and compassionate manner.

Your Halal Meat Experience

Once your order is placed, our skilled meat cutters meticulously prepare your selection, ensuring that every cut is precise and meets your specifications. Our vacuum-packed and sealed packaging preserves the freshness and integrity of the products. Whether you choose to collect your order or have it delivered, you can be confident that your halal meat experience with Al Barakah Meats will be nothing short of exceptional.

Traceability and Animal Welfare: A Commitment to Excellence

We are committed to providing our customers with the highest quality halal meats and poultry. Our partners' stringent traceability system allows them to track every product from farm to fork, ensuring that you can always be confident in the source and quality of our products. Their Red Tractor certification further demonstrates their dedication to excellence.

Respecting animals is the foundation of their principles. Well-fed animals with access to clean water and comfortable bedding are paramount, along with treating them with the utmost dignity. Their lairage team, expertly trained in animal handling, ensures the animals' well-being every step of the way. This unwavering dedication is further reinforced by regular, unannounced inspections from the Food Standards Agency and DEFRA, guaranteeing compliance with the highest UK and EU standards.







Beef

Experience bovine perfection with our meticulously curated selection of premium Angus grass-fed beef. Each cut, a testament to sun-drenched pastures and artisanal handcrafting, promises unparalleled tenderness, an orchestra of savoury depths and the inherent goodness of nature. Be it the searingly delicious symphony of grilled ribeyes or the slow-braised ballad of a succulent brisket, our Angus ensemble awaits, eager to conduct a culinary masterpiece on your plate.



100% HMC
Halal Meats



Sourced from British
and Irish Farms



Other options

- Angus Beef Strips/Diced
- Angus Bone Marrow
- Angus Bone In Rib Eye
- Angus Brisket
- Angus Burger Patties
- Angus Fillet
- Angus Korean Ribs
- Angus Picanha
- Angus Minute Steaks
- Angus Rib Eye Minute Steak
- Angus Silverside
- Angus Sirloin
- Angus T-bone
- Angus Topside
- Angus Tomahawk
- Angus Short Ribs
- Beef Eye Round
- Beef Ox Tail
- Beef Streaky Bacon
- Wagyu Burger Patties
- Wagyu Mince

Angus Minute Steak

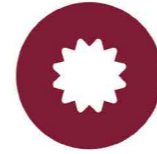
A juicy, quick-cooking cut that melts in your mouth with every bite.





Chicken

Unleash a culinary ballet with our diverse repertoire of fresh local chicken, each piece proudly adorned with the Red Tractor seal, a testament to ethical sourcing and local pride. Juicy breasts yearn for golden roasts, succulent thighs dream of slow-braised indulgence, and vibrant wings sing for fiery dances in your pan. Our selection caters to every culinary whim, and for those who prefer the open-air waltz, we offer free-range options bursting with natural flavour.



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Halal Meats



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Other options

- Chicken Whole
- Chicken 2 Joint Wings
- Chicken 3 Joint Wings
- Chicken Breast Fillet
- Chicken Cut (4pc/6pc/8pc/10pc/12pc)
- Chicken Drumstick
- Chicken Fillet Butterfly
- Chicken Fillet Diced (small/medium/large)
- Chicken Fillet Slices
- Chicken Free Range
- Chicken Leg on Bone
- Chicken Leg Meat (skin on/off)
- Chicken Neck
- Chicken Tenders
- Chicken Thigh Boneless
- Chicken Thigh Minced
- Chicken Whole

Chicken Whole

The glistening, plump whole chicken, a blank canvas for culinary creativity.







Lamb

Our lamb arrives regaled in the mantle of exceptional quality. Masterfully butchered and presented as a captivating repertoire of cuts, each whispers tales of ethical fields and meticulous craft. Whether you envision chops sizzling in a fiery serenade or shoulder roasts bathed in slow-simmered reverence, our lamb concerto awaits, poised to orchestrate a symphony of flavour on your table.



100% HMC
Halal Meats



Sourced from British
and Irish Farms



Other options

- Lamb Back Chops
- Lamb Back Fillet
- Lamb Chops
- Lamb Chops French Trimmed
- Lamb Leg Bone-in Diced
- Lamb Leg Boneless Diced
- Lamb Leg Steak
- Lamb Leg Whole
- Lamb Mince
- Lamb Rump
- Lamb Shanks
- Lamb Shoulder Bone-in Diced
- Lamb Shoulder Whole
- Mutton On Bone
- Mutton Leg Boneless Diced
- Mutton Shoulder Boneless Diced
- Mutton Chops
- Mutton Shoulder Whole
- Mutton Mince
- Mutton Shanks

Lamb Chops French Trimmed

The delicate dance of bone and meat whispers a promise of rich flavour and tenderness.





Dry-Aged Beef

Unleash the true potential of your steaks by embracing the exquisite allure of dry-aged Angus beef. This culinary masterpiece, renowned for its supreme depth of flavour and tenderness, is a dining experience like no other.

Dry-aging, a time-honoured technique that involves meticulously preserving beef in controlled conditions, is the key to unlocking the true essence of Angus beef. This delicate process, lasting a minimum of 14 days, allows the natural enzymes within the meat to work their magic, transforming it into a culinary masterpiece.

As the beef ages, its moisture content gradually evaporates, concentrating the flavours into an intense umami profile that dances on the palate. The texture undergoes a remarkable transformation as well, becoming supple and melt-in-your-mouth tender.

For restaurants seeking to elevate their steak offerings to a level of unparalleled sophistication and indulgence, dry-aged Angus beef reigns supreme. Elevate your menu with this culinary treasure, and witness the awestruck expressions of your guests as they embark on a gastronomic adventure beyond compare.



*"Brilliant, professional operators.
Highly recommend and cannot
do enough."*

— Adrian





Marinated Meats

Discover an incredible selection of expertly marinated meats and marinade recipes, each one the result of thorough and exacting experimentation to ascertain the perfect balance of flavour, texture and versatility. By combining the finest meats and the very best ingredients before applying considered and intuitive marinating processes at our state-of-the-art facility in Leicester, we are proud to provide our customers with a selection of marinated meats capable of effortlessly infusing countless dishes with breath-taking flavour and incredible colour.

In addition, access to our marinating facilities and logistics network is available for franchisors looking for an agile, cost-effective way to supply marinated products to their franchisees without the need for a costly, self-owned facility. This service is an excellent avenue for businesses seeking to test the long-term viability of new product lines or even provide seasonal marinated products without the need for significant financial investment. Thanks to our refined and efficient in-house systems and processes, franchisors can also expect maximum logistical speed, helping to deliver the freshest products possible to their franchisees. Also, while our in-house marinades are finely crafted and delicately balanced to create a specific flavour, we also offer franchisors the option of using their own marinade recipes at our facility. Trademark and recipe protection are guaranteed, so clients can rest assured that their use of our facility is as secure as it is flexible.

Other options

Marinated Chicken:

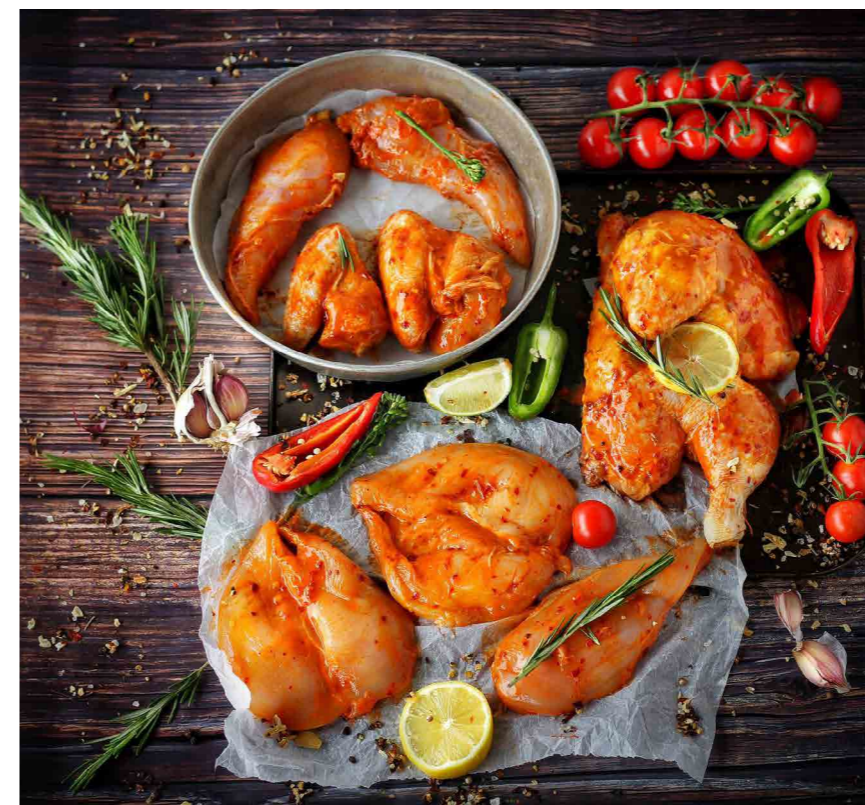
- Buffalo Wings
- Butterfly Fillets
- Chicken Legs
- Chicken Thigh Boneless Skin On/Off
- Fillet Diced
- Spatchcock Chicken
- Tenders
- Wings Flat

Marinated Beef:

- Angus Beef Bacon
- Angus Beef Brisket
- Angus Beef Diced
- Angus Beef Mince
- Angus Beef Strips
- Angus Hot Dogs
- Angus Kebab Mix
- Angus Sausages
- Wagyu Bacon
- Wagyu Hot Dogs
- Wagyu Sausages

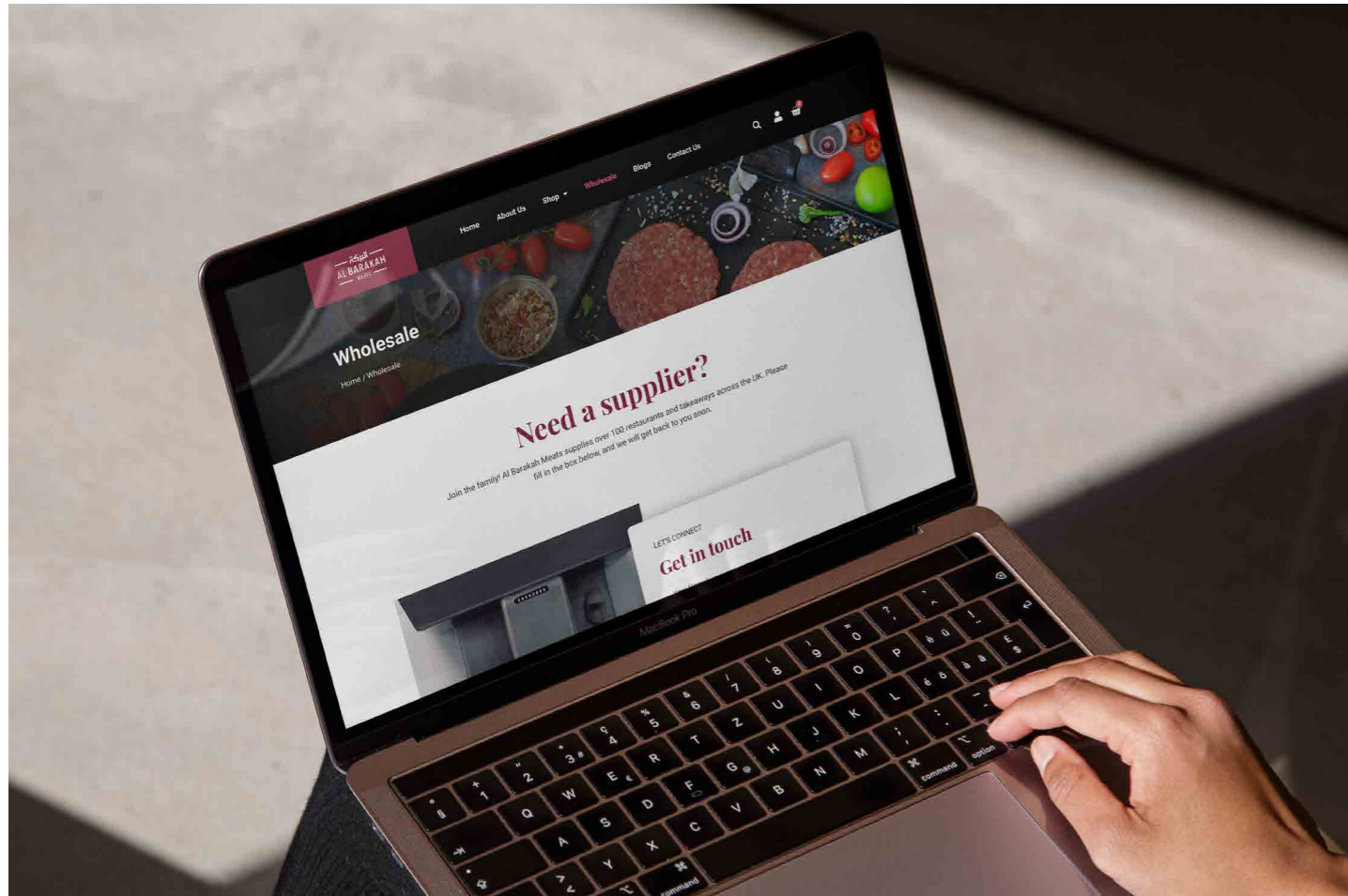
Marinated Lamb:

- Lamb Chops
- Lamb Diced
- Lamb Leg Steak
- Lamb Ribs
- Lamb Shoulder Bone In



Need a supplier?

Join the family! Al Barakah Meats supplies over 100 restaurants and takeaways nationwide. Please scan the QR code, and we will be in touch very soon!



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