



ALSAHIL

INTEGRATED LIVESTOCK PRODUCTION, PROCESSING
& EXPORT PLATFORM



INTRODUCTION



Al Sahil Abattoir is a leading animal production, processing, and export company strategically located in Suakin, Sudan. Established in 2013, the company was founded with a vision to unlock Sudan's vast livestock resources by connecting high-quality animal production with growing demand across GCC and MENA markets.

Built on a **25-acre** site near Sudan's key export ports, Al Sahil combines advanced processing technology, strict quality control systems, modern cold-chain infrastructure, and international food safety standards to deliver premium animal products to regional and international customers.

Today, Al Sahil represents **more than an abattoir**. It is an integrated animal production and export operation committed to quality, reliability, food safety, and long-term partnerships.

COMPANY SNAPSHOT

Founded 2015	Total Investment USD 10+ Million	Production Lines Sheep, Cattle & Camel	Feed Farm 500 Acres
Location Suakin, Red Sea State, Sudan	Daily Production Ca... 90 Tons	Export Markets GCC & MENA	Strategic Access 9 km from Suakin Port
Facility Size 25 Acres		Quality Standards HACCP & Halal Certified	



CORE BUSINESS ACTIVITIES

Livestock Processing

Modern slaughtering and processing facilities operating under international food safety standards.

Meat Processing & Packaging

Advanced packaging solutions utilizing modern European equipment and cold-chain infrastructure.

Export Operations

Supplying customers across GCC and MENA markets through efficient export and logistics capabilities.

Feed Farming & Livestock Development

Supporting sustainable animal production through vertically integrated feed farming operations.



WHY AL SAHIL?

Built for Quality. Positioned for Growth. Trusted for Export.

Al Sahil Abattoir combines Sudan's natural livestock advantages with advanced processing infrastructure, strategic export positioning, and internationally recognized quality standards. Through continuous investment in facilities, people, and operational excellence, the company has established itself as a reliable partner for customers across GCC and MENA markets.



OUR COMPETITIVE ADVANTAGES



Quality & Food Safety Commitment

Operations conducted under strict quality control procedures supported by HACCP system, veterinary supervision, and halal compliance standards.



Integrated Cold Chain & Logistics

Modern refrigeration, freezing, packaging, and storage systems are designed to preserve product quality throughout the supply chain.



Advanced Processing Infrastructure

Modern production facilities are equipped with European-standard machinery and technology designed to meet international processing requirements.

OUR COMPETITIVE ADVANTAGES



Strategic Export Location

Located in Suakin, Red Sea State, with direct access to Sudan's major export gateways, enabling efficient distribution to GCC and regional markets.



Access to Livestock

Strong sourcing capabilities across Sudan's livestock-producing regions, ensuring consistent access to high-quality, (Sheep, Goat & Cattel).



Experienced Workforce

A trained and continuously developing workforce committed to operational excellence, food safety, and customer satisfaction.

STRATEGIC LOCATION & EXPORT GATEWAY

STRATEGIC ADVANTAGES

- 9 KM to Suakin Port
- A key gateway connecting Sudan to regional and international markets.
- 18 KM to Haidub Port
- 23 KM to Port Sudan Airport
- 14 HRS to Egyptian Border's Providing additional export flexibility and logistical support to NA.

RED SEA ACCESS

Direct maritime access to GCC:

- Saudi Arabia, UAE, Qatar, Kuwait, Bahrain, Oman.



INTEGRATED LIVESTOCK & PROCESSING ECOSYSTEM

Delivering Quality Through Every Stage of the Value Chain

Al Sahil Abattoir operates through an integrated processing ecosystem designed to ensure quality, food safety, operational efficiency, and product consistency. From livestock sourcing to final export, every stage of the operation is managed under strict quality and veterinary controls to deliver premium products to regional and international markets.



INTEGRATED LIVESTOCK & PROCESSING ECOSYSTEM

STAGE 1

Livestock Sourcing



Animals are sourced through established networks across Sudan's livestock-producing regions, ensuring access to healthy, high-quality cattle, sheep, and camels.

Focus:

- Animal quality
- Health condition
- Supply continuity
- Regional sourcing expertise



STAGE 2

Veterinary Inspection



All livestock undergo veterinary examination before and after processing to ensure compliance with health and food safety requirements.

Focus:

- Disease prevention
- Health verification
- Regulatory compliance
- Food safety assurance



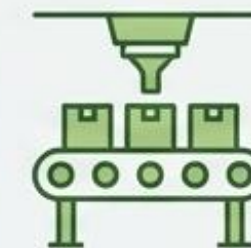
STAGE 3

Processing & Slaughtering

Operations are conducted using modern European-standard equipment and halal-compliant procedures designed to maintain product quality and operational efficiency.

Focus:

- Halal compliance
- Efficiency
- Hygiene
- Product consistency



INTEGRATED LIVESTOCK & PROCESSING ECOSYSTEM

STAGE 4

Quality Control



Dedicated quality teams monitor products throughout production to ensure compliance with HACCP systems and customer requirements.

Focus:

- Product testing
- HACCP standards
- Process monitoring
- Continuous improvement



STAGE 5

Packaging & Cold Chain



Products are packaged using modern equipment and preserved through advanced refrigeration and freezing systems to maintain freshness and quality.

Focus:

- Product integrity
- Extended shelf life
- Temperature control
- Export readiness



STAGE 6

Export Logistics



Integrated logistics and port access enable efficient distribution to customers across GCC and MENA markets.

Focus:

- Timely delivery
- Supply reliability
- Export efficiency
- Regional Market Reach



PRODUCTION CAPACITY & INFRASTRUCTURE



Built for Scale. Designed for Growth.

Al Sahil Abattoir has invested significantly in advanced processing infrastructure to support large-scale livestock processing, meat production, and export operations.

Through continuous investment in technology, facilities, and operational capabilities, the company has developed a production platform capable of serving growing regional demand while maintaining high standards of quality and food safety.

PRODUCTION CAPACITY & INFRASTRUCTURE



Daily Production Capacity

- Up to 90 tons per day
- Combined production capacity across processing lines.



Sheep & Goat Production Lines

- 350 Head / Hour
- High-efficiency processing line designed to support large-scale sheep production operations.



Annual Production Potential

- Up to 32,000 tons per year based on full operational utilization.

PRODUCTION CAPACITY & INFRASTRUCTURE



INFRASTRUCTURE INVESTMENT USD +7 Million Invested in:

- Processing Facilities
 - Production Lines
 - Cold Storage
 - Packaging Systems
- Water Treatment Systems
 - Utilities Infrastructure
- Livestock Handling Facilities

FACILITY OVERVIEW

25 Acres

Strategically developed to support current operations and future expansion opportunities.

DESIGNED FOR EXPANSION

The facility has been planned and developed to support future growth in production volumes, product diversification, and export market expansion while maintaining operational efficiency and quality standards.

QUALITY, FOOD SAFETY & HALAL ASSURANCE

Committed to International Standards at Every Stage

At Al Sahil Abattoir, quality and food safety are integrated throughout every stage of the operation. Through rigorous veterinary supervision, HACCP implementation, halal compliance, and continuous quality monitoring, the company ensures that every product meets the highest standards of safety, consistency, and customer satisfaction.

HALAL COMPLIANCE

100% Halal Processing

All livestock are slaughtered and processed in accordance with Islamic Shari'a principles and approved halal procedures. Halal certification accompanies shipments to provide customers with full confidence in product authenticity and compliance.



QUALITY, FOOD SAFETY & HALAL ASSURANCE



HACCP Food Safety System

Hazard Analysis & Critical Control Points

The HACCP system is implemented throughout the production process to identify, monitor, and control food safety risks while ensuring compliance with international food safety standards.

VETERINARY Supervision

Continuous Health Monitoring

Veterinary professionals supervise livestock inspections before and after processing to ensure animal health, product safety, and regulatory compliance.

QUALITY Control Program

Dedicated Quality Assurance Team

Products are regularly examined, tested, and monitored throughout processing and packaging stages to ensure consistency, safety, and compliance with customer specifications.

FACILITY & OPERATIONAL INFRASTRUCTURE

PURPOSE – Built Facilities Supporting Operational Excellence

Al Sahil Abattoir has developed a comprehensive operational infrastructure designed to support efficient processing, food safety, product quality, and export readiness. Every facility within the operation serves a defined role in maintaining operational efficiency and ensuring compliance with international standards.

LIVESTOCK RECEPTION AREA – The Starting Point of Quality

Designed to receive, inspect, and manage incoming livestock under controlled conditions while ensuring animal welfare and operational efficiency.

Key Functions

- Livestock handling , Initial inspection.
- Operational flow management, Animal welfare compliance



FACILITY & OPERATIONAL INFRASTRUCTURE



PROCESSING HALL

Modern Processing Infrastructure:

The heart of the operation where livestock processing is conducted using advanced equipment and controlled procedures.

Key Functions:

- Halal slaughtering , Processing operations
- Hygiene management , Production efficiency



PACKAGING FACILITY

Preserving Quality for Market Delivery:

Products are prepared and packaged according to customer specifications while maintaining strict quality and food safety requirements.

Key Functions:

- Product preparation – Packaging operations
- Product identification – Export readiness

FACILITY & OPERATIONAL INFRASTRUCTURE



COLD STORAGE FACILITY Maintaining Product Integrity

Advanced refrigeration and freezing systems designed to preserve freshness and maintain product quality throughout storage and distribution.

Key Functions;

- Temperature control
- Inventory management
- Product preservation
- Supply continuity



UTILITIES & SUPPORT SYSTEMS

Infrastructure Behind Operations, Supporting systems ensure reliable operations across all production activities.

Includes:

- Water infrastructure
- Operational support facilities
- Refrigeration systems
- Power systems

WATER, UTILITIES & OPERATIONAL SUSTAINABILITY



Supporting Reliable Operations Through Self-Sufficient Infrastructure

Al Sahil Abattoir has invested in essential utility and support infrastructure to ensure operational continuity, product safety, and resource efficiency. These systems provide the foundation required to maintain consistent production standards while supporting long-term operational sustainability.

PRODUCTION CAPACITY & INFRASTRUCTURE

SANITATION & FOOD SAFETY SUPPORT

Critical Infrastructure for quality assurance clean water plays a fundamental role in:

- Facility sanitation
- Equipment cleaning
- Employee welfare
- Food safety compliance

Ensuring consistent hygiene standards throughout all operational stages.



WATER PROCESSING & DESALINATION

Independent Water Infrastructure, European water processing and desalination systems have been installed to support both operational and sanitation requirements throughout the facility.

Benefits:

Reliable water supply – Enhanced hygiene standard – Operational continuity – Reduced dependency on external infrastructure



PRODUCTION CAPACITY & INFRASTRUCTURE



SUPPORT FACILITIES

In addition to production infrastructure, the facility includes:

- Workforce Accommodation
- Providing on-site support for operational teams.
- Restaurant & Welfare Facilities
- Supporting employee well-being and productivity.
- Equipment Warehousing
- Dedicated storage facilities for machinery, equipment, and operational materials.
- Operational Support Infrastructure
- Facilities designed to support maintenance, logistics, and day-to-day operational requirements.

PEOPLE, WORKFORCE & TRAINING



Building Excellence Through People

Al Sahil Abattoir, operational excellence is driven by a skilled workforce committed to quality, safety, efficiency, and continuous improvement.

The company invests in developing its employees through structured training programs, operational support systems, and a culture focused on professionalism and teamwork.

SAFETY & OPERATIONAL DISCIPLINE

Employees are equipped with designated uniforms and protective equipment designed to:

- Improve workplace safety
- Support operational efficiency
- Enhance team coordination
- Maintain hygiene standards

PEOPLE, WORKFORCE & TRAINING

TRAINING & DEVELOPMENT:

Continuous Learning Culture: To maintain high operational standards, employees participate in ongoing training programs designed to strengthen technical capabilities, safety awareness, and quality performance.

ORIENTATION TRAINING:

Introducing employees to company standards, procedures, and operational expectations.

PRACTICAL TRAINING:

Developing operational and technical skills through hands-on experience.

QUALITY TRAINING:

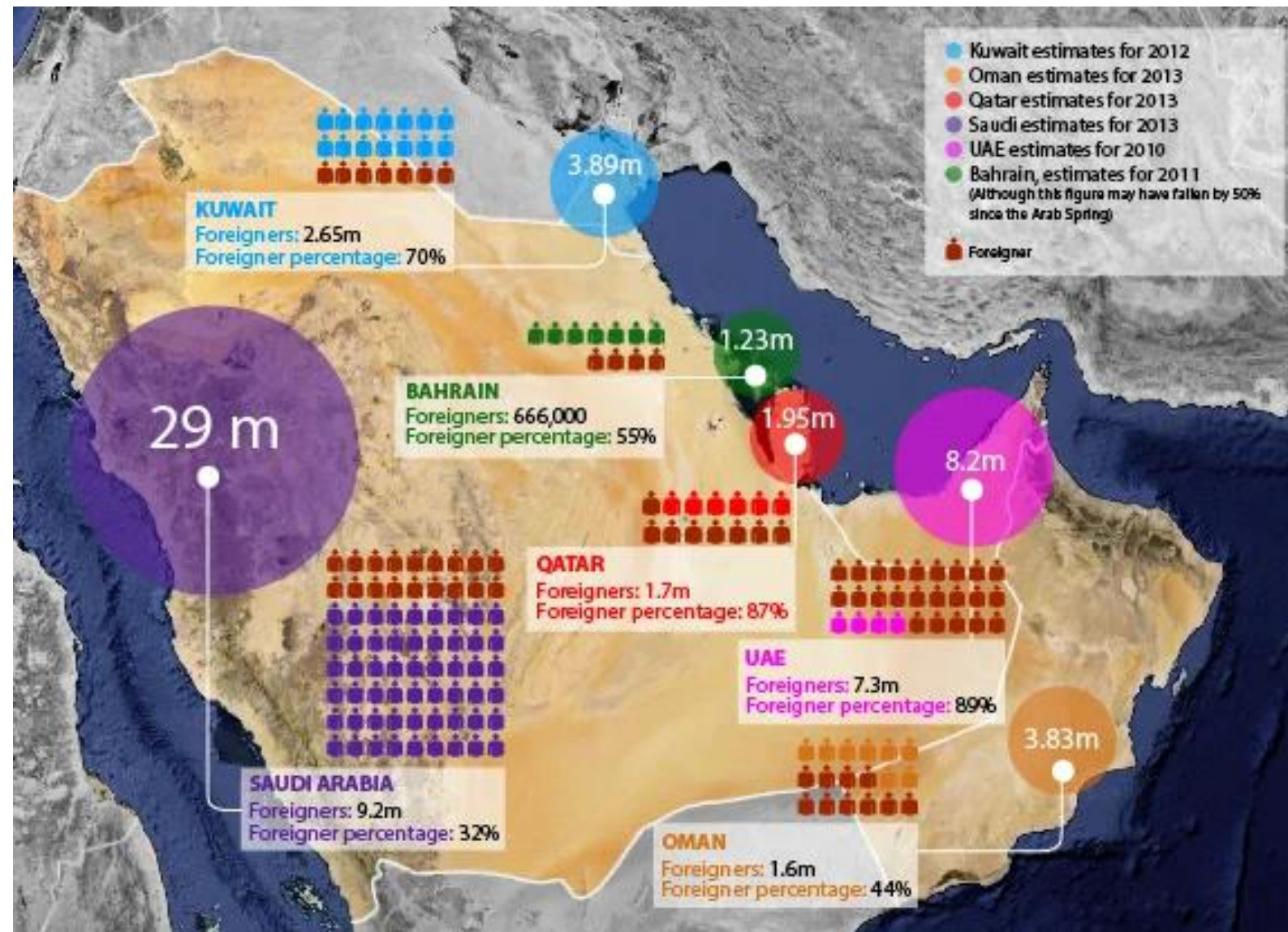
Ensuring compliance with quality management systems and food safety requirements.

HYGIENE TRAINING:

Maintaining strict hygiene and sanitation standards across all operational areas.



MARKET OPPORTUNITY & REGIONAL DEMAND



Positioned to Serve a Growing Regional Market

The GCC and MENA regions continue to experience increasing demand for high-quality livestock and meat products, driven by population growth, urbanization, tourism development, rising food consumption, and expanding food service sectors.

Through its strategic location, operational capacity, and export capabilities, Al Sahil is well positioned to support this growing demand and strengthen its presence across regional markets.

MARKET OPPORTUNITY & REGIONAL DEMAND

Population Growth

Growing populations across GCC and MENA markets continue to increase demand for food security and reliable protein supply.

Tourism & Hospitality Expansion:
The expansion of hotels, restaurants, catering companies, and tourism projects is driving higher demand for quality meat products.



Food Security Initiatives

Governments across the region continue investing heavily in food security programs and diversified supply chains due to rising consumer expectations.

Consumers increasingly demand:

- Food safety
- Traceability
- Consistent quality
- Halal assurance

MARKET OPPORTUNITY & REGIONAL DEMAND



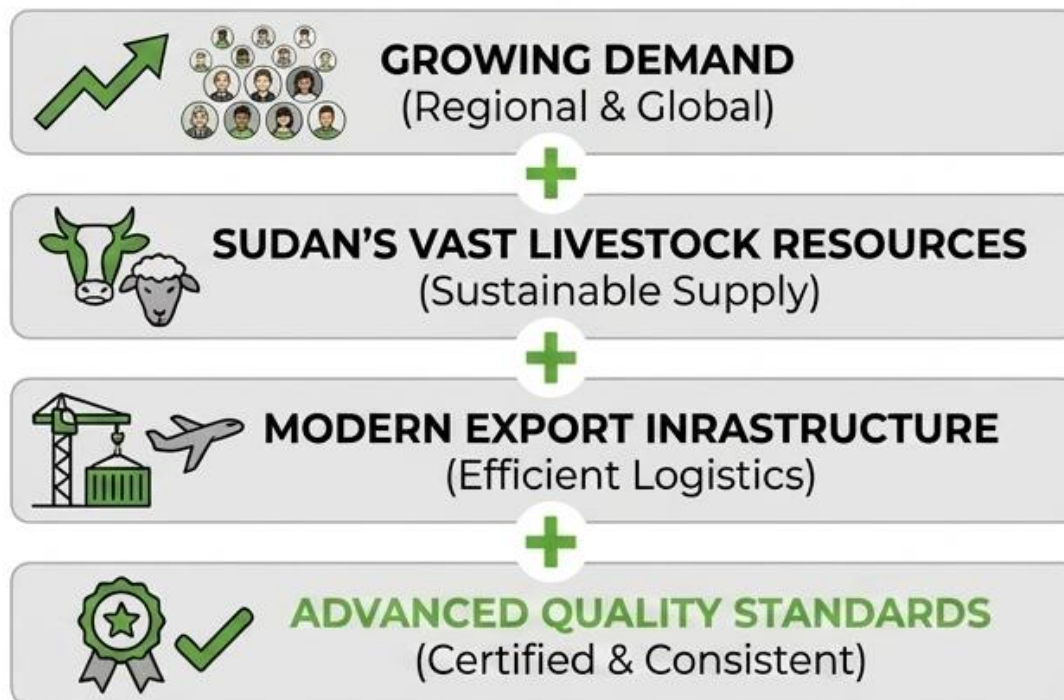
Sudan possesses one of the region's largest livestock resources and remains strategically positioned to serve neighboring export markets.

Key Advantages

- ✓ Large Livestock Population
- ✓ Agricultural Potential
- ✓ Strategic Geographic Location
- ✓ Access to Regional Trade Routes
- ✓ Competitive Production Capabilities

MARKET OPPORTUNITY & REGIONAL DEMAND

WHY AL SAHIL IS POSITIONED FOR GROWTH



REGIONAL GROWTH OPPORTUNITY
CAPITALIZING ON DEMAND & SUPPLY

LONG-TERM OUTLOOK

- Demand for safe, high-quality, and halal-certified animal products is expected to continue growing across regional markets.
- Al Sahil's strategic investments in infrastructure, quality systems, and supply chain capabilities position the company to capitalize on these opportunities while strengthening its role as a trusted regional supplier.

CUSTOMER SOLUTIONS & MARKET SEGMENTS



DELIVERING TAILORED SOLUTIONS ACROSS MULTIPLE MARKET CHANNELS

Al Sahil serves a diverse customer base across GCC and regional markets by providing reliable supply, consistent quality, halal compliance, and flexible product solutions designed to meet the needs of different industries and distribution channels.

OUR APPROACH

Al Sahil aims to create value beyond product supply by building long-term partnerships based on trust, consistency, responsiveness, and operational excellence.

CUSTOMER SOLUTIONS & MARKET SEGMENTS

RETAIL

Customer Needs

- ✓ Consistent Quality
- ✓ Food Safety
- ✓ Product Freshness
- ✓ Attractive Packaging

Al Sahil Solution:

Reliable halal-certified products supported by quality assurance and modern packaging systems.



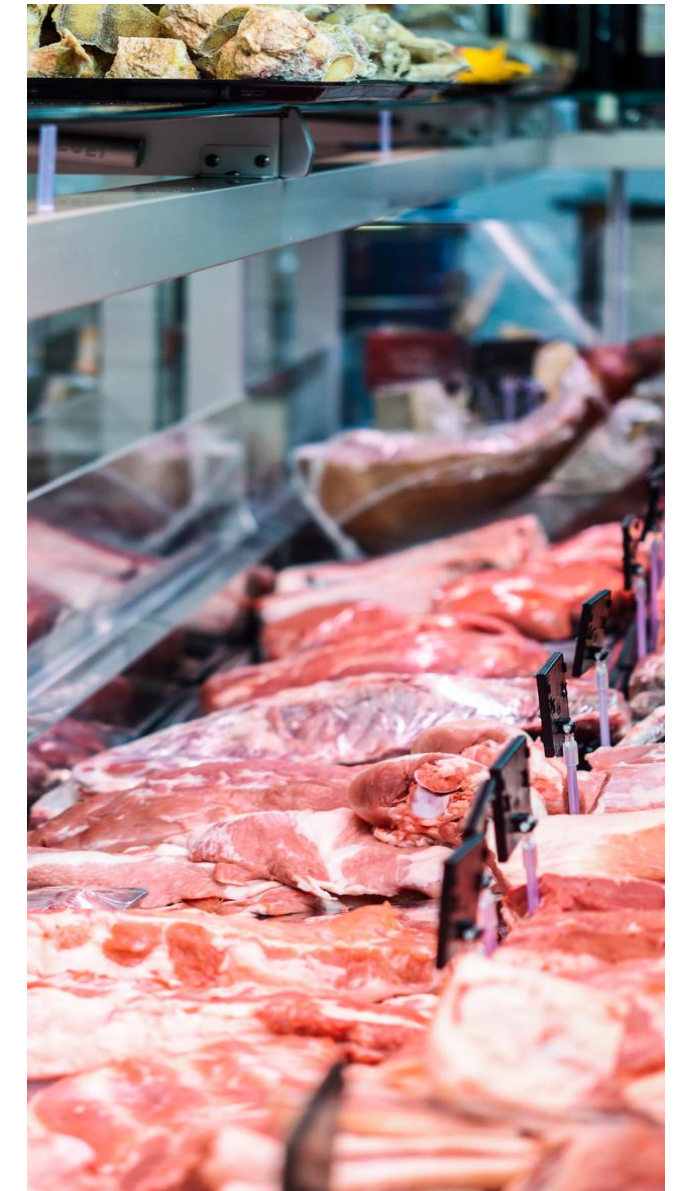
HOSPITALITY

Hotels, Resorts & Hospitality Groups

- ✓ Premium Standards
- ✓ Consistent Supply
- ✓ Product Reliability
- ✓ Food Safety Compliance

Al Sahil Solution:

Quality-controlled products supported by professional processing and cold-chain management.



CUSTOMER SOLUTIONS & MARKET SEGMENTS

FOOD SERVICE & CATERING

Restaurants & Catering Companies:
Supporting growing food service industries across GCC markets.

Customer Needs:

- ✓ Volume Supply
- ✓ Reliable Delivery
- ✓ Product Consistency
- ✓ Cost Efficiency

Al Sahil Solution:

Scalable production capacity and export-ready logistics infrastructure.



DISTRIBUTORS & WHOLESALE

Regional Distribution Partners
Providing dependable supply for customers serving multiple market segments.

Customer Needs:

- ✓ Stable Supply
- ✓ Competitive Pricing
- ✓ Product Availability
- ✓ Long-Term Partnership

Al Sahil Solution:

Integrated sourcing, processing, and export capabilities designed to support regional growth.

FUTURE GROWTH STRATEGY & EXPANSION VISION

BUILDING THE NEXT PHASE OF GROWTH

Through strategic investments, operational expansion, and continuous innovation, the company aims to strengthen its position as a leading livestock production, processing, and export platform serving regional and international markets.

LONG-TERM OBJECTIVE

To establish Al Sahil as one of the region's most trusted and competitive livestock production, processing, and export operations by combining Sudan's livestock strength with world-class operational capabilities.



FUTURE GROWTH STRATEGY & EXPANSION VISION

STRATEGIC GROWTH PRIORITIES

Capacity Expansion

Continue developing production capabilities to support increasing regional demand while maintaining quality and operational efficiency.



Market Expansion

Strengthen existing GCC relationships while exploring opportunities across wider regional and international markets.



Product Diversification

Expand product offerings to meet evolving customer requirements and create additional value-added opportunities.



Vertical Integration

Continue investing in livestock development, feed farming, and supporting infrastructure to strengthen supply chain control and long-term sustainability.



Operational Excellence

Maintain a strong focus on quality systems, workforce development, technology adoption, and process improvement.



WHY PARTNER WITH AL SAHIL

THE AL SAHIL ADVANTAGE





Strategic Export Location



Integrated Operations



Advanced Infrastructure



Quality & Food Safety



Reliable Supply



Growth-Oriented Partnership

WHY PARTNER WITH AL SAHIL

OUR PROMISE

Combining Sudan's livestock resources & Delivering more than products
We deliver:



Consistency



Quality



Compliance



Reliability



Partnership

BUILDING THE FUTURE OF LIVESTOCK PRODUCTION & EXPORT



Delivering Quality. Creating Value. Connecting Markets.

Since its establishment, Al Sahil has been committed to transforming Sudan's livestock potential into high-quality products that serve regional and international markets.

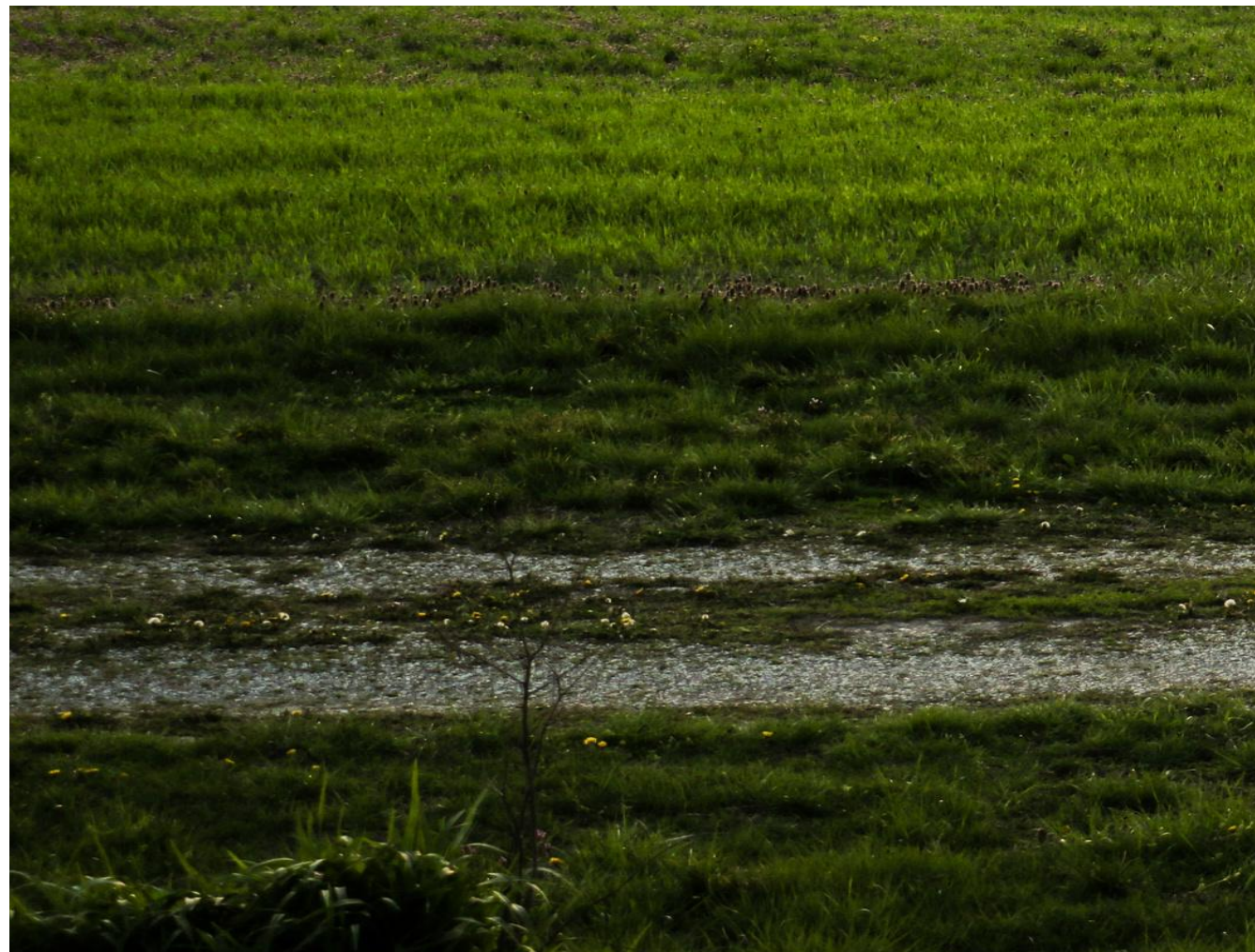
As we look toward the future, our focus remains unchanged:

Quality, Reliability, Sustainability, Partnership, Growth

Together, these principles guide our commitment to customers, partners, employees, and the communities we serve.



INTEGRATED LIVESTOCK PRODUCTION, PROCESSING & EXPORT PLATFORM



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