



PRODUCT CATALOGUE



All products are manufactured in compliance with Islamic laws and are Halal-certified



Damate Group is a leading category expert in niche meat markets

Turkey



292 000
tons per year



#1
in Russia



#1
in Europe



#4
In the world

Penza region



Rostov region



Tyumen region



North Caucasian
Federal District



Saint Petersburg



Damate Group is a major Russian agricultural holding company, distinguished for its sterling reputation and rapid growth within Eastern Europe. Damate production facilities are located in Penza, Tyumen, and Rostov regions, the North Caucasus Federal District, and Saint Petersburg

Lamb



25 000
tons per year

World-class lamb

Duck



16 500
tons per year

The biggest producer in Russia

Turkey ready-to-eat products



65 000
tons per year

The largest processing plant in Europe

Ready-to-cook products



7 200
tons per year

80+ SKUs

Dairy farming



60 000
tons per year

The most effective raw milk producer in Russia

Feeds



1 500
tons per year

The largest producer in the region

Genetic projects



Canned meat



7 800
tons per year

TURKEY MEAT

Our production

Slaughter and processing plant

292 000
tons per year

Own breeders (100% self-sufficiency in hatching eggs)

30 mln
eggs/year



Rearing and fattening

768
poultry houses



Own feed production

1 mln
tons/year



Land bank

108 ths
hectares



Further processing plant

95 000
tons per year

Ham and sous vide products

87
tons/day



Sausage products

128
tons/day



Dry-cured products

8
tons/day



Ready-to-eat products

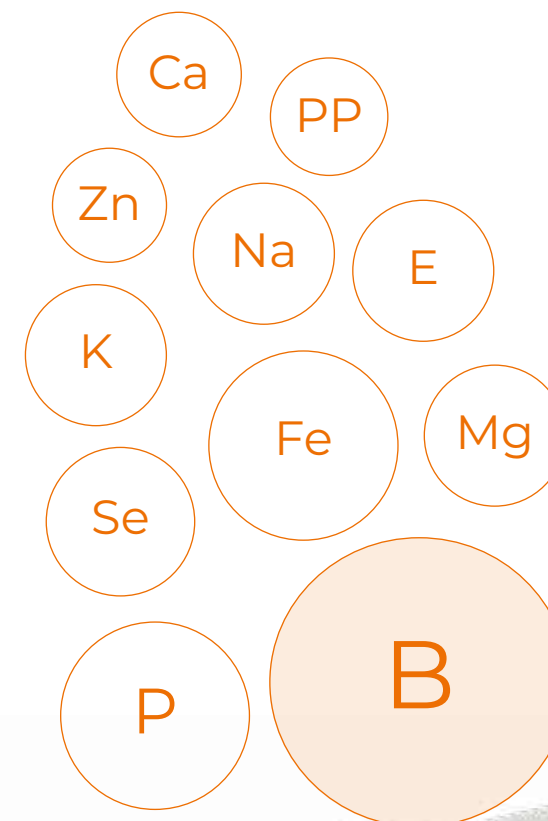
80
tons/day



Health benefits of turkey meat

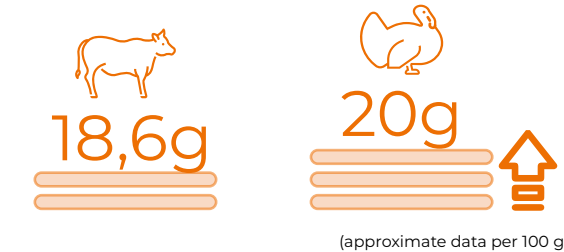
1 High content of vitamins and minerals

Turkey meat emerges as an excellent source of potassium, phosphorus, magnesium, sodium, and B-group vitamins. These nutritional components actively support human immune and nervous systems



2 Rich in protein

Turkey meat has a higher protein content compared to beef, making it an excellent choice for individuals seeking a lean and protein-rich dietary option



3 Hypoallergenic

Good for pregnant women and people observing diets, ideal as weaning food



4 Contains tryptophan

Improves sleep quality and mood



Halal-certified

HACCP 22000

Certificates

ISO 9001

80%

of processes controlled by Artificial Intelligence





(INDILIGHT turkey)

Indilight is the most popular turkey brand in Russia, holding 50% of the market share. The brand's range includes over 400 products: fresh meat, marinades, minced meat, ready-to-cook products, offals, as well as hams, sausages, meat delicacies, and ready-to-eat products



Thermoformed tray



Turkey breast boneless skinless

0,5 kg 9 pcs/carton * 12 months | <-18°C



Turkey thigh boneless skinless

0,5 kg 9 pcs/carton * 12 months | <-18°C



Turkey steaks

0,525 kg 9 pcs/carton * 12 months | <-18°C



Turkey breast cubes

0,5 kg 9 pcs/carton * 12 months | <-18°C



Ham



Block Toast

6,4 kg 3 pcs/carton * 90 days | 0/+6°C

Turkey Ham (Marbled)

2,4 kg 3 pcs/carton * 60 days | 0/+6°C



Ready-to-Eat



Chopped burgers

0,32 kg 14 pcs/carton * 12 months | <-18°C





Salima offers a wide range of turkey products inspired by the traditions of oriental cuisine, which meet the strictest Halal quality standards



Vacuum bag



Turkey breast boneless skinless

🛒 3,75 kg 📦 4 pcs/carton * 12 months | <-18°C



Turkey thigh boneless skinless

🛒 3,75 kg 📦 4 pcs/carton * 12 months | <-18°C



Wing drumette

🛒 3,5-3,75 kg 📦 4 pcs/carton * 12 months | <-18°C



Turkey mid joint wings

🛒 3,5-3,75 kg 📦 4 pcs/carton * 12 months | <-18°C



Franks & Sausage



Grantadella

🛒 0,5 kg 📦 10 pcs/carton * 12 months | <-18°C



Turkey franks

🛒 0,49 kg 📦 12 pcs/carton * 12 months | <-18°C



Ready-to-Eat



Turkey meat mini-burgers

🛒 0,3 kg 📦 14 pcs/carton * 12 months | <-18°C



Turkey meatballs

🛒 0,34 kg 📦 14 pcs/carton * 12 months | <-18°C



Horeca



Turkey Slices Smoky/Original

🛒 0,34 kg 📦 8 pcs/carton * 12 months | <-18°C



D-Sliced turkey ham

🛒 0,51 kg 📦 8 pcs/carton * 6 months | <-18°C



Horeca



Chopped burgers

📦 5 | 10 kg/carton * 12 months | <-18°C



Turkey franks

📦 1,440 | 5 | 10 kg/carton * 12 months | <-18°C



Turkey meatballs

📦 0,8 | 5 | 10 kg/carton * 12 months | <-18°C



Turkey meatballs daily

📦 1,1 | 5 | 10 kg/carton * 12 months | <-18°C



Turkey mini burgers

📦 0,8 | 5 | 10 kg/carton * 12 months | <-18°C



Turkey mini burgers daily

📦 1,1 | 5 | 10 kg/carton * 12 months | <-18°C



Bulk



Turkey breast boneless skinless

📦 15 kg/carton * 12 months | <-18°C



Turkey thigh boneless skinless

📦 15 kg/carton * 12 months | <-18°C



Turkey drumstick bone-in skin-on

📦 9-11 kg/carton * 12 months | <-18°C



Turkey wing tip bone-in skin-on

📦 10 kg/carton * 12 months | <-18°C



Turkey wing drumette bone-in skin-on

📦 9-11 kg/carton * 12 months | <-18°C



Turkey mid joint wing bone-in skin-on

📦 15 kg/carton * 12 months | <-18°C

DUCK MEAT

Our production

1
Slaughter and
processing plant

Production capacity

16 500
tons per year

Product range

50+
items

Parent flock

18
poultry houses



Hatchery capacity

11,3 mln
eggs/year



Rearing and
fattening

40
poultry houses



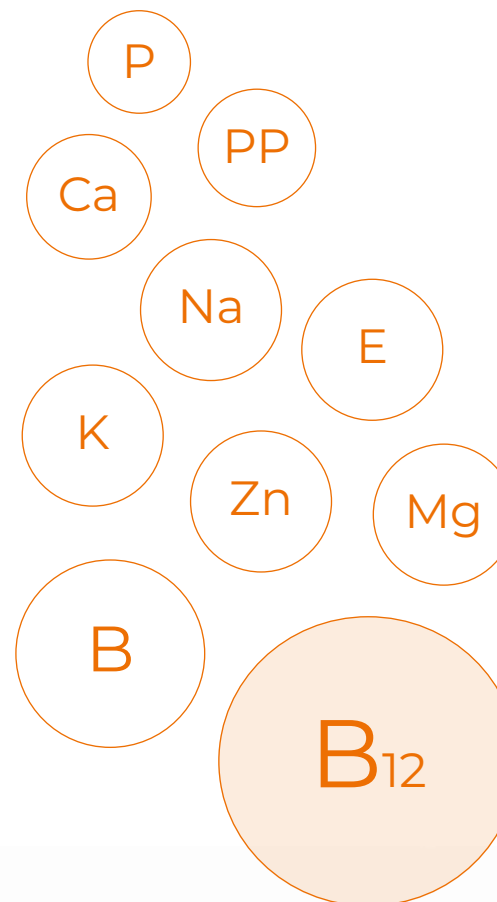
Land bank

108 ths
hectares



Health benefits of duck meat

1 Rich in vitamins and minerals,
enhancing the functions of the
human body



2 Boosts
immunity



3 Balances
emotions



4 Strengthens
bone tissue



5 Improves skin
and hair health



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Darfresh



Duck breast fillet

📦 0,5 kg 📦 10 pcs/carton * 12 months | <-18°C



Duck leg

📦 0,7 kg 📦 10 pcs/carton * 12 months | <-18°C



Vacuum bag



Whole duck

📦 1,8 | 1,9 | 2,0 | 2,1 | 2,2 kg 📦 6 pcs/carton * 12 months | <-18°C



Duck breast boneless

📦 2,4-2,6 kg 📦 4 pcs/carton * 12 months | <-18°C



Duck legs bone-in skin-on

📦 2,4-2,6 kg 📦 4 pcs/carton * 12 months | <-18°C



Duck tongues

📦 0,5 kg 📦 12 pcs/carton * 12 months | <-18°C



Bulk



Whole duck

📦 12 kg/carton * 12 months | <-18°C



Duck breast boneless skin-on

📦 13 kg/carton * 12 months | <-18°C



Duck legs bone-in skin-on

📦 13 kg/carton * 12 months | <-18°C



Duck two joint wings bone-in skin-on

📦 10 kg/carton * 12 months | <-18°C

LAMB

Our production

Slaughter

2 400

heads/shift

Deboning and cutting

42

tons/shift

Large/small-sized cuts

30

tons/day



Meat-and-bone meal

13

tons/day



Minced meat, ready-to-cook products

4

tons/day



Marinated products

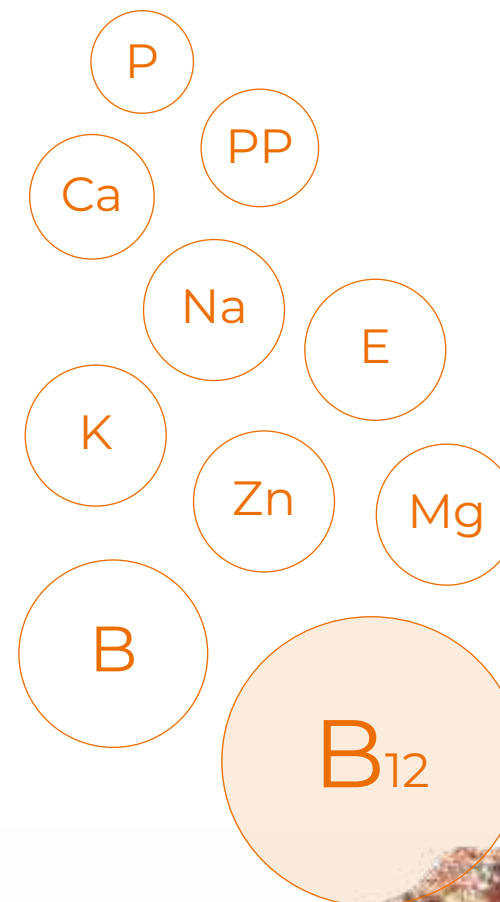
4

tons/day



Health benefits of lamb meat

1 Rich in vitamins and minerals, enhancing the functions of the human body



2 Rich in iron

20%
of recommended
daily intake in 100g
of lamb meat



3 Contains lecithin that helps to prevent diabetes



4 High creatine content, essential for energetic metabolism in muscles



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Bulk

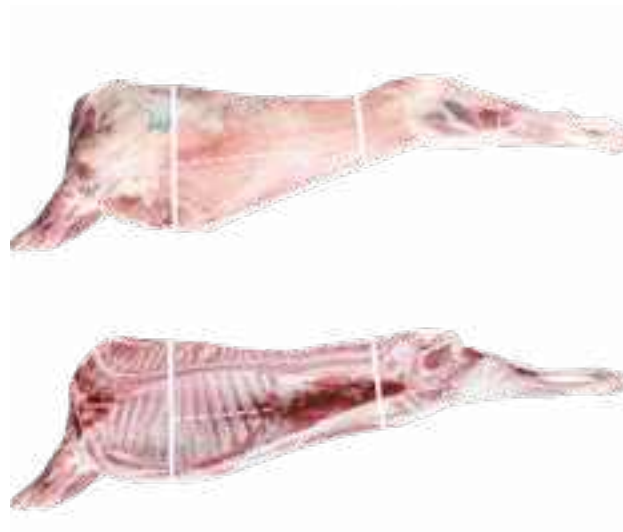


Lamb whole carcass

15-19 kg | 19-25 kg

12 days | -1,5/+4°C

* 12 months | <-18°C



Lamb carcass 6 ways cut

16-22 kg

25 days | -1,5/+4°C

* 12 months | <-18°C



Vacuum pack



Various lamb parts chilled and frozen

15 days | -1,5/+4°C

* 12 months | <-18°C

Lamb leg bone-in chump on
Lamb leg bone-in chump off
Lamb leg boneless
Lamb spareribs
Lamb rack frenched cap on
Lamb rack cfo
Lamb rack standard

Lamb hind shank
Lamb foreshank
Lamb tenderloin
Lamb shoulder boneless
Lamb rump
Lamb neck steak
Lamb neck bone-in
Lamb saddle bone-in



Canned meat



Premium canned lamb meat

0,325 kg 36 pcs/carton * 36 months | 0/+20°C



Canned turkey meat

0,325 kg 36 pcs/carton * 24 months | 0/+20°C



Turkey luncheon meat

0,325 kg 12 pcs/carton * 24 months | 0/+20°C



Turkey ham

0,325 kg 12 pcs/carton * 24 months | 0/+20°C



Canned turkey pâté

0,1 kg 100 pcs/carton * 24 months | 0/+20°C



Canned turkey franks

0,338 kg 12 pcs/carton * 24 months | 0/+20°C



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