

الواحة للمواشي وإدارة المسالخ ذ.م.م
OASIS LIVESTOCK & Slaughter House Management L.L.C



Company Profile



Oasis Livestock (based in the city of Abu Dhabi) works in the field of livestock trade and services (live cattle trade, management of slaughter-houses, slaughter livestock services and cutting and processing meat, slaughtered meat home delivery services free of charge), and is a leading company in its services. The vision of the company in the provision of services is based on a simple principle: from farm to table.

Our main objective is the satisfaction of our customers with our products and our services, and we are dedicated to comply with all laws and regulations of local and international in this matter.

The company holds the ISO 22000 in the field of food safety, and we apply the HACCP system to prevent slaughter line pollution and to ensure the safety of the carcasses.

Oasis Livestock is proud to offer you our dear client home delivery service of carcasses which is a leading and distinctive service to save you the trouble of slaughtering and meat processing. All what you dear client will do is call us and specify the type of livestock and place of delivery and the rest will be on us.



- We choose the appropriate carcass at your request based on our experience in this field, and we ensure its safety and health.
- We slaughter in any of Abu Dhabi's slaughterhouses in which we run the slaughtering operations which is closest to your home address. The process of slaughtering is run under our supervision and the supervision of the regulatory authorities in the emirate to ensure the safety of the process of slaughtering and skinning.
- We cut and process the carcass as you want and we pack it in the appropriate bags.
- We pack the carcass meat in specially prepared boxes for that in the case of your request, which are boxes of thick cork and filled with bags of crushed ice to save the meat inside at the proper temperature in cases of personal travel and trips and so on.
- Finally, we deliver the carcass to your home address in refrigerated cars in no later than two hours of your service request time.

Dear client: Be assured that all these steps are strictly done in order to ensure the arrival of the carcass the way you requested at your home in record time as if you did so. We take the fuss for you to enjoy your food.

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Animal selection



Dear client:

There are some guidelines when you select the cattle that wish to slaughter in order to ensure its health in order to ensure the safety of you and your family:

1 – Choose the cattle that are active and are able to stand and the general appearance of the eyes is shiny and bright and not to be scrawny.

2 – Make sure that it does not have runny nose or frequent discharges or have visible signs of diarrhea from behind.

3 - In the case of the sheep it must be free from apparent skin diseases and if the fur exists note the absence of circular spots free of wool.

4 – Better choose male and young animals to slaughter.

5 - The animal's body must not be flabby and its stomach is not big and dropping.

6 - Ensure the absence of vesicles in the upper or lower lips, tongue, or snout.

Dear client:

Following these guidelines will help you avoid the risk of buying and slaughtering diseased animals which can transmit diseases to you. We in Oasis Livestock are taking all precautions to ensure the safety and health of the cattle that we select and slaughter on your behalf to get you the best kind of carcasses as if you had chosen it by yourself.



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Slaughtering outside the slaughterhouse disadvantages



Dear client:

As we are Keen for the safety of you and your family we recommend that you slaughter any livestock of your own in any of the State's abattoirs which were specially built for that, and which slaughtering in them is done at by qualified and specialized butchers under full veterinary supervision to ensure the safety and speed of the slaughtering process and safety of processed meat, and to ensure proper disposal of the remnants of the slaughtering thereafter, as the slaughtering outside the slaughterhouse beside being illegal it also exposes you and your family to any of the following damage:

- 1 - Attracting any of the shared diseases between animals and humans if the carcass is infected with any of them and not subjected to veterinary examination.
- 2 - Attracting any of the diseases as a result of lack of proper disposal of slaughter wastes as flies and other insects are attracted to them.
- 3 - The slaughtering process might not be done properly even if it is performed by a butcher, which leads to the accumulation of blood inside the carcass and thus its deterioration.
- 4 - Infection of the animal before slaughtering due to lack of appropriate care which leads to delay the slaughtering until treated or even total loss if it died due to the disease, and thus leads to your direct loss.

5 - Exposure of the carcass to environmental pollutants of various insects and dust and car exhaust if slaughtered in an open place.

6 - The slaughtering equipment from knives and others might not be well sterilized leading to the transfer of any infection or germs from previous slaughter process or from the air.

7 -Lack of regular health inspection of the butchers leads to the failure to ensure they are free from any serious diseases which might be transmitted easily to the carcass and from which to you and to your family.



Dear client :

Oasis livestock insisting on excellence and to be the pioneer undertakes to provide you with the best services in the field of cattle slaughtering and trade, where all slaughtering steps are done according to the highest health standards in Abu Dhabi Municipality slaughterhouses in order to ensure your safety and the safety of your family .

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Basics and mechanisms of halal slaughtering

Dear client:

Oasis Livestock is keen that the process of care and slaughter of your livestock is consistent with Islamic law and with the guidelines of the Humane Society for you and your family to enjoy the great taste of meat and be rewarded by the Lord of the Worlds. Hereby we give you some instructions on how to treat the animals and halal slaughtering:



First: Animal care:

- Provide proper food and drink to the animal free from disease and rot and damage.
- Provide adequate shelter for the animal which protects it from the sun's heat or cold weather or winds and keeps it from being exposed to diseases and epidemics.
- Do not hit or torture with any tools or make any marks on its body which is painful or mutilate it alive (e.g.: cut off any limb or deform its figure).
- Do not use it for a different purpose than the one set for it (e.g. if taken by a person to learn archery).

Second: Halal slaughtering

Halal slaughter is defined in Islamic law as the process of cutting the trachea and esophagus and carotid arteries located in the neck of the animal from the throat side while maintaining the spinal cord intact, so as to speed up the flow of blood from the animal and death while mentioning the name of Allah and directing the carcass towards the direction of Qibla (direction of Kaaba in the city of Mecca). Among the benefits of halal slaughtering is the full expulsion of blood from the sacrifice which eliminates the source of disease and moulds from the carcass and the meat becomes tender and free from diseases.

Third: Halal slaughtering conditions and mechanism

- 1 - Slaughterhouses or slaughtering places should be equipped with the necessary animal care facilities including unloading docks and temporary cages and transportation tools to the place of slaughtering, and the provision of food and water and examine the animal before and after slaughter, and animal restrain tools within the slaughterhouse and secure the animals and slaughter compartments.
- 2 - Butchers should be Muslims, practicing their religion with strong belief and with good knowledge of the rules and the basic conditions relating to slaughter animals according to Islamic law.
- 3 - Before slaughtering, a veterinarian should examine each animal to ensure the cleanliness and health of its body and to ensure its full consciousness and to be handled gently.

4 - Before slaughtering the animal must be treated gently (not to be slaughtered in front of another animal, and should be withheld from the scenes of bloody knives to the maximum extent possible). It is also prohibited to expose the animal to any injury or wounds before slaughtering and avoid exposing the animal to any kind of stress while restrained before slaughtering.

5 -Hitting the animal on the head is strictly prohibited in any form before and after slaughter, and it is strictly prohibited to do so even after cutting its neck. For this reason and others it is prefer to conduct the slaughtering process in slaughter-houses.

6 -At the time of slaughter, it is preferred to face the animal face towards the Qibla and say the name of Allah on every sacrifice alone, and the slaughtering to be from the front side (the chest) and not from the back side (the rear).

7 - The animal must be slaughtered by a quick cut with a very sharp knife which can cut the blood vessels and make the sacrifice bleed on the spot, and the used knife should be checked to make sure it is clean, extremely sharp, long enough and free of cracks. It should not be enacted before any other animal. Take into consideration the length of the blade should be at least twice the length the neck of the carcass.

8 -You should not start skinning or cutting the horns or dumping in the water until you are completely sure that the animal is dead.



Dear client:

We in Oasis Livestock make sure to treat the animals before slaughter in accordance with the provisions of Islamic law and the laws of animal welfare, and that the slaughter in slaughter-houses which we run is in accordance with the provisions of Islamic Sharia that ensure the safety and good taste of the meat.