



**“BULGANMAKH MARKET” LLC**

HEALTHY FOOD AND QUALITY GUARANTEED



[www.mongolianecomeat.mn](http://www.mongolianecomeat.mn)

## THE BUSINESS ACTIVITY

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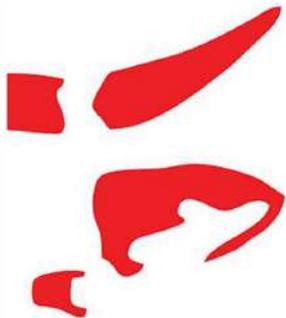
- \* Foreign and domestic trade
- \* Slaughtering plant of horse, sheep, goat and cattle
- \* The sorting and packaging plant of the meat for cattle, horse, sheep and goat
- \* The processing plant by the heating method

\* “Bulganmakh market” LLC has been working to develop its business activity continuously, conducting the latest and modern standard technology, occupying enough position in the market of Mongolian meat and meat products and aiming to produce pure ecological products.



## THE INTRODUCTION OF “BULGANMAKH MARKET” LLC

\* Bulganmakh market LLC had put into operation the processing plant with a capacity of 15.000 tons of meat and meat products per year and that plant has been operating successfully. Our company is aiming to export Mongolian pastoral meat and meat products based on agriculture, including animal husbandry, which is one of the fundamental sectors of the Mongolian economy, to introduce livestock into the economy rotation, to create added value in the local areas and create new jobs, thus our company put into operation meat processing plant in June 2018 completely. Currently, approximately 90 full-time jobs have been created by Bulganmakh market LLC and the meats which satisfied the hygiene quality requirement have been prepared and sold. Our company has been working actively to ensure local citizens' participation in the development of the food production sector and provide proper management of human resources.



# BMM

MONGOLIAN ECO MEAT



BMM

BULGANMAKH MARKET



## SLAUGHTERING WORKSHO OF THE LIVESTOCK

\* The slaughtering workshop has 51 employees. Healthy livestock shall be slaughtered after being examined by a veterinarian. There are a couple of lines to slaughter 150 heads of large cattle and 800 heads of small cattle per day. Accordingly, our company had introduced ISO22000:2018 and HACCP standards successfully.



## PREPARATION WORKSHOP

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\* There is a capacity to sort and bone 18 tons of large cattle and 12 tons of small cattle per day.



## FREEZING WORKSHOP

\* The chilling workshop with cooling system has 1.231m<sup>2</sup> meat chilling room with the capacity of 16tons of small cattle and 24 tons of large cattle.



\* Deep-freezing workshop has 2 deep-freezing rooms with a capacity of 20 tons each at the temperature of -40°C, and a storage refrigeration cooling system with a capacity of 600 tons at a temperature of -22° temperature

## HEAT PROCESSING WORKSHOP

- \* The workshop has deep-freezing rooms per day ,
- 1) 7 tons of heat processing products
  - 2) 10 tons of processed products at -35°C temperature
  - 3) Storage warehouse with the capacity of 40 tons at -22° temperature



## LABORATORY

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\* The veterinary laboratory of our company conducts a microbiological analysis of all types of raw materials and finished products produced by the company in accordance with the approved methods based on the related laws on food safety standardization in Mongolia, and monitors the hygiene, safety and quality of the supplied products to the consumers, and comply the proper practices of production and hygiene



## CERTIFICATE AND APPROVAL

\* In 2025, the HACCP certification of Bulganmakh market LLC was certified by the MASM.



Due to the HACCP certification, our company assessed and monitored the risks of hazards in all transmission processes for food production from the initial stage to finished products and created the production of healthy and guaranteed foods under examination and inspection regarding procedure and rules on product quality and safety in all stages, including, the preparation of raw materials, production, distribution, storage and delivery to consumers.



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**IN 2025, THE ISO  
22000:2018 STANDARD OF BULGANMAKH  
MARKET LLC WAS CERTIFIED BY THE MASM.**



In 2021, "Bulganmakh market" LLC is the first meat plant, which introduced ISO 22000:2018 Food Safety Management System and was certified by the MASM.



**BULGANMAKH MARKET LLC OBTAINED  
THE HALAL CERTIFICATE, WHICH  
IS THE EXPORT PERMISSION OF  
ISLAM COUNTRIES.**

\* The Standards and Metrology Institute for Islamic Countries (SMIC) defines the general principles and rules for accreditation bodies of Halal food. The advantage of the Halal certificate is to provide Muslims with trusted company products. This is a guarantee that can be used legally based on Islamic religious principles. Halal food certificate provides companies with an advantage to compete in the domestic and global markets.





MONGOLIA, BULGAN PROVINCE,  
KHUTAG-UNDUR SOUM,  
1-BAG 4rd KHOROO, B-33

WhatsApp: 976-99101234

Viber:976-99101234

Mobile: 976-99101234

E-mail: bayanmunkh@bulganmakhmarket.mn