



Annex No. 1
to the Certificate No. 285 – ICSC
from 01 September 2023
by 31 August 2026

**Assortment of Halal production,
produced by Bryansk meat company LLC**

	Name and description of the products:
	Beef/veal chilled/frozen
1.	«Blade» beef /veal
2.	«Blade» blade beef /veal
3.	Beef/veal Club steak
4.	«Cowboy» steak beef/veal
5.	«Osso Buco» beef/veal
6.	«Picanha» beef/veal
7.	«Rump» steak beef/veal
8.	«Rib eye» beef/veal
9.	«T-bone» steak beef/veal
10.	«Tomahawk» beef/veal
11.	«Chuck- Roll» beef/veal
12.	Entrecote beef/veal
13.	Aorta beef/veal
14.	Asado steak beef/veal
15.	Achilles tendon beef/veal
16.	Blade bone-in beef/veal
17.	Side part of the butt cut veal/beef
18.	Marbled beef burger Classic
19.	New York burger marbled beef
20.	Marbled beef burger Rodeo
21.	Burger veal/beef /marbled beef
22.	Vegas veal/beef
23.	Vegas steak veal/beef
24.	Wiener Schnitzel veal/beef
25.	Top part of the ribs cut bls veal/beef
26.	Top part of the ribs cut bone-in veal/beef
27.	Top part of butt cut bls veal/beef

28.	Top part of butt cut bone-in veal/beef
29.	Silverside veal/beef
30.	Internal thoracic artery beef/veal
31.	Topside
32.	Topside «Miratrog» veal/beef
33.	Topside veal/beef
34.	Internal part of the back cut veal/beef
35.	Internal part of the shoulder cut bls veal/beef
36.	Internal part of the butt cut bls veal/beef
37.	Udder beef/veal
38.	Tenderloin
39.	Tenderloin «Extra» veal/beef
40.	Tenderloin chain off beef/veal
41.	Tenderloin chain on beef/veal
42.	Tenderloin beef/veal
43.	Tenderloin Delicate beef/veal
44.	Blade tenderloin veal/beef
45.	Rib eye veal/beef
46.	Shank Milanese style beef/veal
47.	Heads beef/veal
48.	Shank «For Osso Buco» beef/veal
49.	Shank beef/veal (Conical muscle)
50.	Shank bls beef/veal
51.	Shank bone-in beef/veal
52.	Brisket marbled beef in spicy
53.	Brisket beef/veal
54.	Brisket (hump) veal/beef
55.	Brisket (plate end) veal/beef
56.	Brisket (rib eye cap) veal/beef
57.	Brisket Chuck Ribs veal/beef
58.	Brisket Obento plate veal/beef
59.	Brisket Plate eye veal/beef
60.	Brisket Short Plate veal/beef
61.	Brisket Short Ribs veal/beef
62.	Brisket Tiger plate veal/beef
63.	Brisket bls beef/veal
64.	Brisket beef/veal bone-in
65.	Brisket Karubi veal/beef
66.	Brisket bone-in veal/beef
67.	Brisket cut bls beef /veal
68.	Brisket cut bone-in beef/veal
69.	Breast cartilage beef/veal
70.	Lips beef/veal

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71.	Denver beef/veal
72.	Denver steak marbled beef / beef/veal
73.	Outside skirt marbled beef/beef/veal
74.	Inside skirt beef/veal
75.	Inside skit marbled beef/ beef/veal
76.	Thick skirt beef/veal
77.	Thin outside skirt marbled beef/ beef/veal
78.	Thin inside skirt marbled beef/ beef/veal
79.	Thin outside skirt trimmed beef/veal
80.	Melted animal fat beef/veal
81.	Raw fat refined beef/veal
82.	Raw fat from brisket (with cartilages) beef/veal
83.	Raw fat beef/veal
84.	Plate end beef/veal
85.	Hind shank bls beef/veal
86.	Hind shank bone-in beef/veal
87.	Back part beef/veal
88.	Back quarter- the pistol bone-in beef/veal
89.	Back quarter bone-in beef/veal
90.	Carpal joint beef/veal
91.	Sweet bread beef/veal
92.	Kaltyks beef/veal
93.	Country steak beef/veal
94.	Carpaccio beef/veal
95.	Club steak marbled beef /beef/veal
96.	Omasum beef/veal
97.	Knee cap beef/veal
98.	Knee joint beef/veal
99.	Cortex beef/veal
100.	Loin (ribs 3-4) beef/veal
101.	Loin ribs in beef/veal
102.	Loin ribs in beef/veal
103.	Loin trimmed beef/veal
104.	Loin ribs in beef/veal
105.	Loin untrimmed beef/veal
106.	Rump bls beef
107.	Rump veal
108.	Edible beef bone
109.	Edible veal bone
110.	Cutlet meat beef/veal
111.	Cutlets beef/veal
112.	Cap marbled beef /beef/veal
113.	Rib eye cap marbled beef /beef/veal

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114.	Cap rib eye marbled beef /beef/veal
115.	Languet beef/veal
116.	Lungs beef/veal
117.	Blade bls beef/veal
118.	Blade bone-in beef/veal
119.	Blade and neck cut beef/veal
120.	Blade cut beef/veal
121.	Blade cut without shank bls beef/veal
122.	Blade but without shank bone-in beef/veal
123.	Blade cut with shank bone-in beef/veal
124.	Scapular cartilage beef/veal
125.	Mask beef /veal
126.	Medallions for stewing beef/veal
127.	Medallions from eye of round beef/veal
128.	Tenderloin medallions beef/veal
129.	Medallions beef/veal
130.	Rib fingers beef/veal
131.	Rib fingers from brisket beef/veal
132.	Rib fingers from rib eye beef/veal
133.	Skirt membrane beef/veal
134.	Flank membranes beef/veal
135.	Striploin membranes beef/veal
136.	Tenderloin mixes beef/veal
137.	Brains beef/veal
138.	Beef flesh bls
139.	Beef flesh bone-in
140.	Veal flesh bone bls
141.	Veal flesh bone-in
142.	Meat trimmings beef/veal
143.	Head meat beef/veal
144.	Esophagus meat beef/veal
145.	Set for broth beef/veal
146.	Set for aspic beef/veal
147.	Silverside
148.	Silverside veal/beef
149.	External part of butt cut bls beef/veal
150.	Palate beef/veal
151.	Lower part of shoulder blade bone-in beef/veal
152.	Lower part of shoulder blade bls beef/veal
153.	Lower part of ribs cut bls beef/veal
154.	Lower part of ribs cut bone-in beef/veal
155.	Lower part of butt cut bls veal/beef
156.	Lower part of butt cut bone-in veal/beef

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157.	Legs beef/veal
158.	Short legs beef/veal
159.	Nose beef/veal
160.	Round veal/beef
161.	Knuckle beef/veal
162.	Knuckle bone-in beef/veal
163.	Gammon beef/veal
164.	Gammon beef/veal bone-in
165.	Rib eye steak cut marbled beef/beef
166.	Tomahawk steak cut marbled beef/beef
167.	Cowboy cut beef/veal
168.	Rib eye cut bone-in marbled beef/beef/veal
169.	Striploin cut bone-in marbled beef/beef/veal
170.	Flank, beef/veal
171.	Manti Oriental style
172.	Khinkali «Georgian style»
173.	Marbled beef dumplings
174.	Veal dumplings
175.	Foreshank, boneless, beef/veal
176.	Foreshank, bone-in, beef/veal
177.	Front part, beef/veal
178.	Fore quarter bone-in without back part and flank, beef/veal
179.	Front quarter bone-in, beef/veal
180.	Pericardium, heart sac, beef/veal
181.	Liver, beef/veal
182.	Marbled beef/veal/beef Picanha (Brazil)
183.	Marbled beef/veal/beef Picanha bone-in
184.	Shoulder boneless beef/veal
185.	Shoulder
186.	Shoulder veal/beef
187.	Shoulder blade boneless, shank off, beef/veal
188.	Shoulder blade bone-in, shank off, beef/veal
189.	Shoulder blade bone-in shank on, beef/veal
190.	Beef/veal subcostal cut
191.	Blade undercut boneless beef/veal
192.	Blade undercut bone-in beef/veal
193.	Beef flank steak
194.	Veal flank steak
195.	Beef/veal kidneys
196.	Tenderloin beef/veal
197.	Shortloin boneless beef/veal
198.	Shortloin bone-in beef/veal
199.	Half carcass beef/veal

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200.	Knuckle joint, beef/veal
201.	Ragout beef/veal
202.	Rump beef/veal
203.	Marbled beef/beef/veal rump bone-in
204.	Ribs cut boneless beef/veal
205.	Ribs cut bone-in beef/veal
206.	Beef/veal ribs
207.	Beef/veal ribs «Extra» (Triangle)
208.	Beef/veal ribs «Miratorg»
209.	Beef/veal ribs «Extra»
210.	Beef/veal short ribs «Standard»
211.	Beef/veal short ribs
212.	Ribs for BBQ beef/veal
213.	Calbi Ribs beef/veal
214.	Rib eye beef/veal
215.	Rib eye bone- in beef/veal
216.	Rump steak for chops beef/veal
217.	Rump steak beef/veal
218.	Roast beef beef/veal
219.	Rumen, beef/veal
220.	Rumen with reticulum beef/veal
221.	Sapporo steak veal/beef
222.	Spleen, beef/veal
223.	Heart, beef/veal
224.	Reticulum (casings fat), beef/veal
225.	Reticulum, beef/veal
226.	Retina, beef/veal
227.	Skirt veal/beef
228.	Slices for breakfast from marbled beef/beef/veal
229.	Tongue mucous membrane beef/veal
230.	Connective tissue beef/veal
231.	Back ligament, beef/veal
232.	Dorsal cut boneless, beef/veal
233.	Dorsal cut bone-in, beef/veal
234.	Dorsal and lumbar cut boneless, beef/veal
235.	Dorsal and lumbar cut bone-in, beef/veal
236.	Vegas Steak veal/beef
237.	Tri-tip Steak veal/beef
238.	«Classic» Steak veal/beef
239.	«Machete» Steak veal/beef
240.	«Picanha» Steak veal/beef
241.	«Porterhouse» Steak veal/beef
242.	«Tomahawk» Steak veal/beef

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243.	Marbled beef/beef Bavet Steak
244.	Marbled beef/beef/veal Buffalo steak
245.	Delicacy Steak veal/beef
246.	Beef/veal liver Steak
247.	Beef/veal heart Steak
248.	Marbled beef/beef/veal Club Steak
249.	Butcher Steak veal/beef
250.	Beef Steak boneless
251.	Beef Steak bone-in
252.	Veal Steak boneless
253.	Veal Steak bone-in
254.	Marbled beef/beef/veal Rib Eye Steak
255.	Marbled beef/beef/veal Surloin Steak
256.	Marbled beef/beef/veal Striploin Steak
257.	Marbled beef/beef/veal Top Blade Steak
258.	Fillet mignon steak marble beef/veal/beef
259.	Flanshet steak veal/beef
260.	Haruki steak veal/beef
261.	Chateaubriand steak marble beef/veal /beef
262.	Striploin beef/veal
263.	Flexor tendon beef/veal
264.	Abomasum beef/veal
265.	Butt shank-off bone-in veal/beef
266.	Butt shank-off boneless veal/beef
267.	Butt shank-off bone-in veal/beef
268.	Butt shank-off boneless veal/beef
269.	Butt cut veal/beef
270.	Butt shank-on bone-in veal/beef
271.	Butt shank-on bone-in veal/beef
272.	Thick chine bone-in beef/veal
273.	Thick chine boneless beef/veal
274.	Thick chine beef/veal
275.	Thick chine bone-in beef/veal
276.	Thick chine with rib beef/veal
277.	Baron of beef boneless beef/veal
278.	Baron of beef bone-in beef/veal
279.	Foreribs beef/veal boneless
280.	Foreribs beef/veal bone-in
281.	Foreribs beef/veal
282.	Foreribs bone-in veal/beef
283.	Foreribs with fillet part bone-in beef/veal
284.	Thin chine boneless beef/veal
285.	Thin chine bone-in beef/veal

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286.	Trachea beef/veal
287.	Three Type beef/veal
288.	Trimming veal/beef
289.	Trimming 50/50 veal/beef
290.	Trimming 60/40 veal/beef
291.	Trimming 70/30 veal/beef
292.	Trimming 80/20 veal/beef
293.	Trimming 90/10 veal/beef
294.	Carcas beef/veal
295.	Ears beef/veal
296.	Beef minced meat
297.	Veal minced meat
298.	Flank steak beef/veal
299.	Flap iron beef/veal
300.	Flap steak beef/veal
301.	Tail beef/veal
302.	Cartilage from ribeye beef/veal
303.	Chuck eye beef/veal
304.	Chuck roll steak marbled beef/ beef/veal
305.	Chuck flap beef/veal
306.	Forequarter and hindquarter beef/veal
307.	Nuchal ligament beef/veal
308.	Neck (sangria) beef/veal
309.	Neck bone-in beef/veal
310.	Collar butt boneless beef/veal
311.	Collar butt veal/beef
312.	Collar butt bone-in beef/veal
313.	Neck beef/veal
314.	Neck bone-in beef/ veal
315.	Pineal gland (epiphyse) beef/ veal
316.	Crackling beef/veal
317.	Short loin beef/veal
318.	Cheeks beef/veal
319.	Tongue beef/veal
320.	Kebabchichi marbled beef
321.	Chevapchichi marbled beef
322.	Intestines beef/veal frozen/salted: esophagus, viscera, bung, bung skin, middle, fat end (raw intestines, semi-finished intestines, finished intestines)
323.	Dumplings «Juicy»
324.	Beef mucosa
325.	Burger «Traditional»
326.	Beef/veal sirloin
327.	Beef sirloin «Extra»

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328.	Milk veal sirloin
329.	Milk veal sirloin for roasting
330.	Beef/veal sirloin for roasting
331.	Beef/veal sirloin
332.	Beef sirloin Extra
333.	Beef sirloin Miratorg
334.	Beef/veal sirloin for roasting
335.	Milk veal sirloin for roasting
336.	Beef/veal sirloin for roasting
337.	Fillet mignon
338.	Tenderloin steak
339.	Beef/veal Denver steak
340.	Beef/marbled/veal Denver cut
341.	Sirloin
342.	Beef/veal sirloin
343.	Veal/beef/marbled beef sirloin
344.	Beef/veal rump
345.	Ground beef «Traditional»
346.	Top side joint
347.	Rump
348.	Oliver steak marbled beef

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349.

"Veggie bon" steak, "Venice" steak, "Verona" steak, "Lyon" steak, "London Broil" steak, "Modena" steak, "Paris" steak, "Parma" steak, "Rimini" steak, "Florence" steak, "Filet" steak, Angus steak, Angus steak marbled beef, Gordon steak, Gordon steak marbled beef, Onglet, Onglet steak, Paleron Steak, Paleron steak marbled beef, Pancetta from marbled beef, Petit sirloin steak, Pin bon steak, Spider steak, Spider steak marbled beef, "Bavet" steak, "Kansas" steak, "Marsala" steak, "Sorrentino" steak, "Swiss" steak, "Argentinean" Steak, "Argentinean" steak marbled beef, "Classic" steak, "Classic" steak marbled beef, "Cote-de -Boeuf" steak, "Cote-de-Boeuf" steak marbled beef, "Traditional" steak, "Traditional" steak marbled beef, Collier steak, Collier steak marbled beef, Culotte steak, Tournedo steak, Tournedo steak marbled beef, Foie-de-Boeuf steak, Foie-de-Boeuf marbled beef steak, Texas steak, Texas steak marbled beef, Trimd Tip steak, Flat Bone steak, Yakinuki steak, Yakinuki Marbled Beef Steak, "Blanket De Vu", "Butterfly Steak", "Brazilian Churrasco", "Rum" steak, "Salmon" steak, "Salmon" steak (5 minutes), "Stir fry pepper" steak, "Feather" steak, Marbled beef/beef ribeye Prime, Marbled beef/beef ribeye Choice, Ribeye- slices from marbled beef for roasting, Scalopini, Spiced steak, "Bryansk" steak marbled beef / beef, "Tender" steak, "Scalopini steak, Steak "For Real Men", "Kobe Japanese Style" steak, "Royal" steak, "Cube Roll " steak, "Long Island" steak, "New York" steak, "Ribeye " steak, Steak for grilling , Marbled beef steak, Marbled beef steak for grilling , Boneless ribeye steak, Boneless trimmed ribeye steak, Boneless striploin steak, Ribeye steak marbled beef, Marbled beef fillet slices for roasting, Montreal steak, Montreal steak marbled beef, Marbled beef/beef steak, Marinated Beef For grilling , Beef for roasting in marinade, Beef/veal "Hungarian Style", Beef/veal "Irish Style", Beef/vale " For grilling ", Beef/veal for roasting, Marinated steak

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350.	<p>"Veggie bon" steak, "Venice" steak, "Verona" steak, "Lyon" steak, "London Broil" steak, "Modena" steak, "Paris" steak, "Parma" steak, "Rimini" steak, "Florence" steak, "Filet" steak, Angus steak, Angus steak marbled beef, Gordon steak, Gordon steak marbled beef, Onglet, Onglet steak, Paleron Steak, Paleron steak marbled beef, Pancetta from marbled beef, Petit Sirloin steak, Pin Bon steak, Spider steak, Spider steak marbled beef, "Bavet" steak, "Kansas" steak, "Marsala" steak, "Sorrentino" steak, "Swiss" steak, "Argentinian" steak, "Argentinean" steak marbled beef, "Classic" steak, "Classic" steak marbled beef, "Cote-de-Boeuf" steak, "Cote-de-Boeuf" steak marbled beef, "Traditional" steak, "Traditional" steak marbled beef, Collier steak, Collier steak marbled beef, Culotte steak, Tournedo steak, Tournedo steak marbled beef, Foie-de-Boeuf steak, Foie-de-Boeuf steak marbled beef, Texas steak, Texas steak marbled beef, Trimd Tip steak Flat bone steak, Yakinuki steak, Yakinuki steak marbled beef, "Blanquette de Veau", "Butterfly" steak, "Brazilian Churrasco", "Rum" steak, "Salmon" steak, "Salmon" steak (5 minutes), "Steak Fry Pepper" steak, "Feather" steak, Marbled beef/Prime beef Ribeye, Marbled beef/ beef ribeye Choice, Marbled beef ribeye slices for roasting, Scalopini, Spiced steak, "Bryansk" steak marbled beef / beef, "Tender" steak, "Scalopini" steak, Steak "For real men", Steak "Kobe Japanese Style", "Royal" steak, "Cube Roll" steak, "Long Island" steak, "New York" steak, "Ribeye" steak, Steak for grilling, Marbled beef steak, Marbled beef steak for grilling, Boneless ribeye steak, Boneless ribeye trimmed steak, Boneless striploin steak, Marbled beef ribeye steak, Marbled beef fillet slices for roasting, Montreal steak, Montreal marbled beef steak, Marbled beef/beef steak, Marinated beef for grilling, Marinated beef for roasting, Beef/veal "Hungarian style", Beef/veal "Irish style", Beef/veal "For grilling", Beef/veal "For Roasting", Marinated steak "Veggie bon" steak, "Venice" steak, "Verona" steak, "Lyon" steak, "London Broil" steak, "Modena" steak, "Paris" steak, "Parma" steak, "Rimini" steak, "Florence" steak, "Filet" steak, Angus steak, Angus steak marbled beef, Gordon steak, Gordon marbled beef steak, Onglet, Onglet steak, Paleron steak, Paleron steak marbled beef, Pancetta from marbled beef, "Petit Sirloin" steak, "Pin Bon" steak, Spider steak, Spider steak marbled beef, "Bavet" steak, "Kansas" steak, "Marsala" Steak, "Sorrentino" steak, "Swiss" steak, "Argentinean" steak, "Argentinean" steak marbled beef, "Classic" steak, "Classic" steak marbled beef, "Cote-de-Boeuf" steak, "Cote-de-Boeuf" steak marbled beef, "Traditional" steak, "Traditional" steak marbled beef, Collier steak, Collier steak marbled beef, Culotte steak, Tournedo steak, Tournedo steak marbled beef, Foie -de-Boeuf steak, Foie-de-Boeuf steak marbled beef, Texas steak, Texas steak marbled beef, Trimd Tip Steak, Flat Bone steak, Yakinuki Steak, Yakinuki steak marbled beef, "Blanquette de Veau", "Butterfly" steak, "Brazilian Churrasco", "Rum" steak, "Salmon" steak, "Salmon" steak (5 minutes), "Stir fry pepper" steak, "Feather" steak, Marbled/beef ribeye Prime, Ribeye marbled beef / beef Choice, Marbled beef ribeye slices for roasting, Scalopini, Steak in spices, "Bryansk" steak marbled beef / beef, "Tender" steak, "Scalopini" steak, Steak "For real men", "Kobe Japanese style" steak, "Royal" steak, "Cube Roll" steak, "Long Island" steak, "New York" steak, "Ribeye" steak, Grilled steak, Marbled beef steak, Grilled marbled beef steak, Boneless ribeye steak, Boneless ribeye steak, Boneless striploin steak, Ribeye steak marbled beef, Marbled beef fillet slices for roasting, Montreal steak, Montreal steak marbled beef, Marinated beef/beef steak, Beef in marinate for grilling, Marinated beef for roasting, Beef/veal "Hungarian Style", Beef/veal "Irish style", Beef/veal "For grilling", Beef/veal for roasting, Marinated steak,</p>
351.	<p>"Veggie bon" steak, "Venice" steak, "Verona" steak, "Lyon" steak, "London Broil" steak, "Modena" steak, "Paris" steak, "Parma" steak, "Rimini" steak, "Florence" steak, "Filet" steak, Angus steak, Angus steak marbled beef, Gordon steak, Gordon steak marbled beef, Onglet, Onglet steak, Paleron steak, Paleron steak marbled beef, Pancetta from marbled beef, Petit Sirloin steak, Pin Bon steak, Spider steak, "Spider" steak marbled beef, "Bavet" Steak, "Kansas" steak, "Marsala" steak, "Sorrentino" steak, "Swiss" steak, "Argentinean" steak, "Argentinean" steak marbled beef, "Classic" teak, "Classic" steak marbled beef, "Cote-de-Boeuf" steak, "Cote-de-Boeuf" steak marbled beef, "Traditional" steak, "Traditional" steak marbled beef, Collier steak, Collier steak marbled beef, Culotte steak, Tournedo steak, Tournedo steak marbled beef, Foie-de-Boeuf steak, Foie-de-Boeuf steak marbled beef, Texas steak, Texas steak marbled beef, Trimd type steak, Flat bone steak, Yakinuki steak, Yakinuki steak marbled beef, "Blanquette de Veau", "Butterfly" steak, "Brazilian Churrasco", "Rum" steak, "Salmon" steak, "Salmon" steak (5 minutes), "Stir Fry Pepper" steak, "Feather" steak, Marbled beef/Prime ribeye, Marbled beef/Choice ribeye, Ribeye- marbled beef slices for roasting, Scalopini, Spiced steak, "Bryansk" steak marbled beef / beef, "Tender" steak, "Scalopini" steak, Steak "For real men", Steak "Kobe Japanese Style", "Royal" steak, "Cube Roll" steak, "Long Island" steak, "New York" steak, "Ribeye" steak, Steak for grilling, Marbled beef steak, Marbled beef steak for grilling, Boneless ribeye steak, Boneless ribeye trimmed steak, Boneless striploin steak, Ribeye steak marbled beef, Marbled beef fillet slices for roasting, Montreal steak, Montreal marbled beef steak, Marbled beef/beef steak, Marinated beef for grilling, Marinated beef for roasting, Beef/veal for "Hungarian style", Beef/veal "Irish style", Beef/veal "For grilling", Beef/veal For roasting, Marinated steak,</p>



352.	<p>"Veggie bon" steak, "Venice" steak, "Verona" steak, "Lyon" steak, "London Broil" steak, "Modena" steak, "Paris" steak, "Parma" steak, "Rimini" steak, "Florence" steak, "Filet" steak, Angus steak, Angus steak marbled beef, Gordon steak, Gordon steak marbled beef, Onglet, Onglet steak, Paleron steak, Paleron steak marbled beef, Pancetta from marbled beef, Petit Sirloin steak, Pin Bon steak, Spider steak, "Spider" steak marbled beef, "Bavet" Steak, "Kansas" steak, "Marsala" steak, "Sorrentino" steak, "Swiss" steak, "Argentinean" steak, "Argentinean" steak marbled beef, "Classic" steak, "Classic" steak marbled beef, "Cote-de-Boeuf" steak, "Cote-de-Boeuf" steak marbled beef, "Traditional" steak, "Traditional" steak marbled beef, Collier steak, Collier steak marbled beef, Culotte steak, Tournedo steak, Tournedo steak marbled beef, Foie-de-Boeuf steak, Foie-de-Boeuf steak marbled beef, Texas steak, Texas steak marbled beef, Trimd type steak, Flat bone steak, Yakinuki steak, Yakinuki steak marbled beef, "Blanquette de Veau", "Butterfly" steak, "Brazilian Churrasco", "Rum" steak, "Salmon" steak, "Salmon" steak (5 minutes), "Stir Fry Pepper" steak, "Feather" steak, Marbled beef/Prime ribeye, Marbled beef/Choice ribeye, Ribeye- marbled beef slices for roasting, Scalopini, Spiced steak, "Bryansk" steak marbled beef / beef, "Tender" steak, "Scalopini" steak, Steak "For real men", Steak "Kobe Japanese Style", "Royal" steak, "Cube Roll" steak, "Long Island" steak, "New York" steak "Ribeye" steak, Steak for grilling, Marbled beef steak, Marbled beef steak for grilling, Boneless ribeye steak, Boneless ribeye trimmed steak, Boneless striploin steak, Ribeye steak marbled beef, Marbled beef fillet slices for roasting, Montreal steak, Montreal marbled beef steak, Marbled beef/beef steak, Marinated beef for grilling, Marinated beef for roasting, Beef/veal for "Hungarian style", Beef/veal "Irish style", Beef/veal "For grilling", Beef/veal "For roasting", Marinated steak,</p>
353.	<p>"Veggie bon" steak, "Venice" steak, "Verona" steak, "Lion" steak, "London Broil" steak, "Modena" steak, "Paris" steak, "Parma" steak, "Rimini" steak, "Florence" steak, "Filet" steak, Angus steak, Angus steak marbled beef, Gordon steak, Gordon steak marbled beef, Onglet, Onglet steak, Paleron steak, Paleron steak marbled beef, Pancetta from marbled beef, Petit Sirloin steak, Pin Bon steak, Spider steak, Spider steak marbled beef, "Bavet" steak, "Kansas" steak, "Marsala" steak, "Sorrentino" steak, "Swiss" steak, "Argentinian" steak, "Argentinean" steak marbled beef, "Classic" steak, "Classic" steak marbled beef, "Cote-de-Boeuf" steak, "Cote-de-Boeuf" steak marbled beef, "Traditional" steak, "Traditional" steak marbled beef, Collier steak, Collier steak marbled beef, Culotte steak, Tournedo steak, Marbled Beef Tournedo steak, Foie-de-Boeuf steak, Marbled Beef Foie-de-Boeuf steak, Texas steak, Texas steak marbled beef, Trimd type steak, Flat bone steak, Yakinuki steak, Yakinuki marbled beef steak, "Blanquette de Veau", "Butterfly" steak, "Brazilian Churrasco", "Rum" steak, "Salmon" steak, "Salmon" steak (5 minutes), "Stir fry pepper" steak, "Feather" steak, Marbled beef/Prime beef ribeye, Marbled beef/ beef Choice ribeye, Marbled beef ribeye slices for roasting, Scalopini, Spiced steak, "Bryansk" steak marbled beef / beef, "Tender" steak, "Scalopini" steak, Steak "For real men", "Kobe Japanese Style" steak, "Royal" steak, "Cube Roll" steak, "Long Island" steak, "New York" steak, "Ribeye" steak, Steak for grilling, Marbled beef steak, Marbled beef steak for grilling, Boneless ribeye steak, Boneless trimmed ribeye steak, Boneless striploin steak, Marbled beef ribeye steak, Marbled beef fillet slices for roasting, Montreal Steak, Montreal marbled beef steak, Marbled beef/beef steak, Marinated grilled beef, Marinated beef for roasting, Beef/Veal "Hungarian Style", Beef/veal "Irish style", Beef/veal "For grill", Beef/veal for roasting, Marinated steak</p>



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Mutton/lamb chilled/frozen	
355.	Brisket cut
356.	Brisket
357.	Rump steak
358.	Blade
359.	Mutton
360.	Lamb
361.	Carcass
362.	Neck
363.	Front shank
364.	Saddle steak
365.	Brains
366.	Head
367.	Boneless meat
368.	Leg bone-in
369.	Chuck bone-in
370.	Saddle bone-in
371.	Chops (brisket)
372.	Lamp rump
373.	Scrag bone-in lamb
374.	Blade and neck cut shank on
375.	Loin bone-in
376.	Ragout lamb/mutton
377.	Beef and lamb minced meat
378.	Cutlet bone-in
379.	Tenderloin
380.	Lamb short ribs

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381.	Butt shank-on
382.	Saddle steak
383.	Hind shank
384.	Saddle
385.	Shank
386.	Rump steak
387.	Liver
388.	Thymus
389.	Feet
390.	Fat tail
391.	Heart
392.	Kidneys
393.	Tongue
394.	Rumen with reticulum
395.	Meat for pilaf «special»
396.	Chops
397.	Lamb dumplings
398.	Beef and lamb burger
399.	Bone
400.	Brisket bone-in
401.	Beef and lamb kebabchichi
402.	Leg bone-in
403.	Intestines mutton/lamb frozen/salted: viscera, bung, fat end (raw intestines, semi-finished intestines, finished intestines)
Chicken and beef/chicken semi-finished products frozen/chilled	
404.	Chicken minced meat
405.	Chicken and beef minced meat
406.	Chicken and Beef Chief's Burger
407.	Chicken and beef patty
408.	Dumplings «Village»
409.	Dumplings «Tender»
410.	Dumplings Halal
411.	Dumplings «Derevenskye»
412.	DUMPLINS «CHICKEN FRENCH STYLE»
Vareniki	
413.	Vareniki with cottage cheese
414.	Vareniki with cherry
415.	Vareniki with potatoes and mushrooms
416.	Hide split
417.	Hide split Halal
418.	Trimmings
419.	Split trim

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