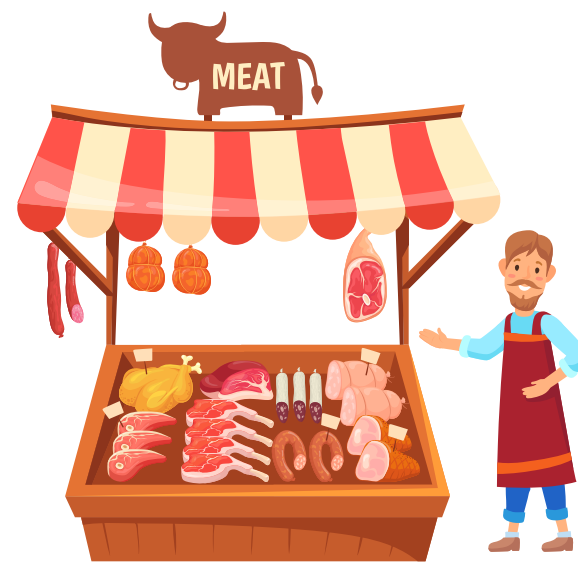


Goat and Sheep Meat

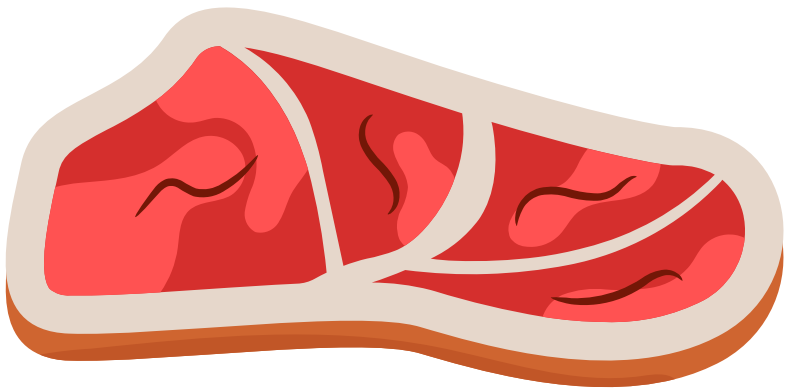


SATTVAA OWAISS
THE QUALITY OF GOODNESS AND PURITY



GOAT MEAT

The humble goat has been the inspiration for some truly spectacular food around the world, and especially in India. Goat meat is full of nutrients, and you can also make mouth-watering delicacies with this protein. That being said, it is important to know the difference between lamb and goat meat. If you are looking for a high quantity of protein, then goat meat is an excellent choice.



NUTRITION FACTS GOAT ROASTED

Amount Per 100 grams

CALORIES	143	
TOTAL FAT	3 g	4%
CHOLESTEROL	75 mg	25%
SODIUM	86 mg	3%
POTASSIUM	405 mg	11%
PROTEIN	27 g	54%
Iron		20%



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SHEEP MEAT



"We are pleased to present our finest offerings from Sattvaa Owaiss. Indigenous sheep breeds in India are highly valued for their meat, which holds deep cultural and culinary significance across the country. Known for their robustness and adaptation to local climates, these breeds contribute significantly to the diversity of Indian cuisine. Popular indigenous breeds like the Deccani sheep, renowned for their meat's flavor and texture, thrive in regions such as the Deccan Plateau. Their rich taste enhances a variety of traditional dishes, reflecting the culinary heritage and regional preferences of different states in India."

Sattvaa Owaiss offers two distinct varieties, featuring both goat and sheep meat for you to enjoy.



SATTVAA OWAISS

H.NO. 144

Naralasetty Vari Palem

Bapatla, Guntur

Andhra pradesh

India - 500032

CONTACT US

Whatsapp - +91 7093835959

Mail id - info@sattvaaowaiss.com

www.sattvaaowaiss.com



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