Capital Ostrich Company

Company Profile 2026

Capital Ostrich

An eye that sees farther.
From our farm to every table.







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The Company in Brief

2016
Year founded

2,160
Ostriches produced annually

2,000
Eggs per batch — hatchery capacity

20,000
Birds per year — our next goal

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A Word from the General Manager

Building Egypt's ostrich industry on scientific foundations

Since 2016, we have chosen to offer ostrich meat to the Egyptian consumer to uncompromising standards: scientific breeding, veterinary supervision, a specialized slaughterhouse, and digital tracking of every step. Our goal is for our products to reach every home fresh, safe, and consistent in quality, and to complete a full production cycle with a capacity of 20,000 birds per year.





Who We Are

Founded in 2016 on strong foundations of quality

We have become one of the largest ostrich investors in Egypt and the Middle East, producing nearly 2,160 ostriches a year on one of the largest ostrich farms in Egypt.

We apply world-class methods in ostrich breeding across specialized farms covering every stage of the bird's life, and we own every link of production: a hatchery, immunization and fattening farms, a feed mill, a slaughterhouse, a processing plant, and a shipping company with its own refrigerated fleet.

What we strive for, and how we get there

Vision

The company seeks to lead the ostrich breeding and processing industry, focusing on improving the quality of ostrich products: meat, hides, and medical products, using advanced techniques in breeding and in slaughtering and processing, to guarantee high-quality products that meet our customers' needs.

Mission

Growing societal awareness of the health benefits of ostrich meat compared with other animal meats, and reducing the health risks associated with eating some meats. It provides the body with vitamins and minerals such as iron, zinc, vitamin B12, vitamin B6, protein, niacin, selenium, and more.

Goal

Growing the production cycle of the ostrich farming industry to reach nearly 20,000 birds per year, and completing the full ostrich production cycle from egg to final product.

The Integrated Production Cycle

One journey under our control, from egg to table



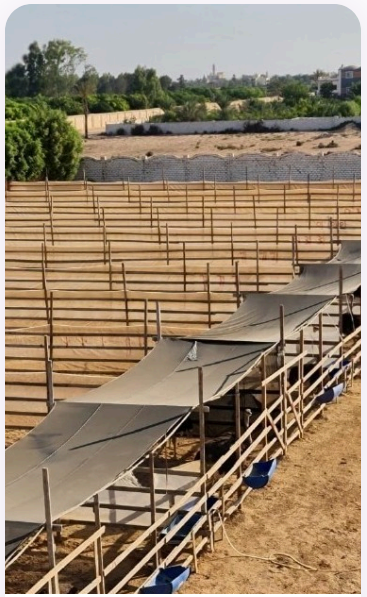
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The Hatchery



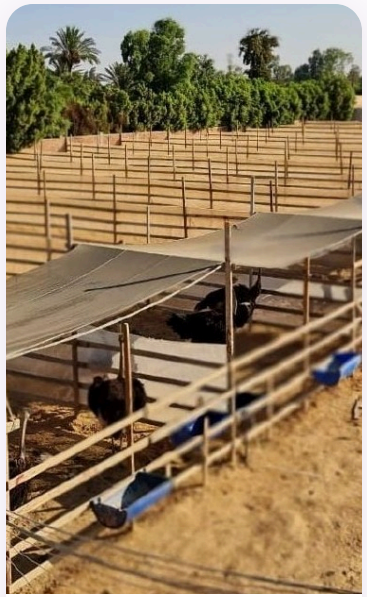
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Immunization & Rearing



3

Fattening



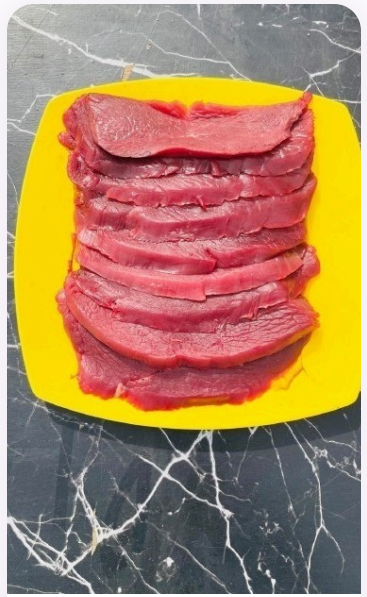
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Feed



5

Slaughterhouse



6

Products

The Hatchery

We start from the egg, under veterinary supervision

A hatchery equipped with all proper sanitary means according to international medical standards and specifications, under the supervision of senior veterinary medicine specialists from our team in Egypt, to produce young ostrich chicks.

Capacity of 2,000 eggs per batch, with full technical supervision and periodic readings through modern applications.



Inside the hatchery hall



Ostrich chicks in the rearing stage

Immunization & Rearing

Meticulous care from the first week to the third month

Farms specialized in immunizing and rearing ostriches from one week to three months of age, using the latest medical methods to carry out daily, weekly, and monthly immunization programs, run by our own specialists with the finest veterinary medicines.

Fattening

Ideal nutrition programs around the clock

At the fattening farms, ostriches are raised from two months to one year of age, and we supervise and follow up with ideal nutrition programs around the clock, run by staff with deep experience in ostrich farming.



The company's farms



Feeding decks and shades on the farm

Feed Production

Better feed, healthier ostriches

The company produces the finest feed used for raising ostriches at all rearing stages, using the latest industrial technologies and under the supervision of feed-manufacturing specialists to guarantee high quality.

The Slaughterhouse

Egypt's first dedicated ostrich slaughterhouse

The company has a complete manual slaughterhouse specialized in slaughtering ostriches in accordance with Islamic Sharia — the first of its kind in the Arab Republic of Egypt in ostrich slaughter. Licensed by ministerial decree (Ministry License No. 298 of 2023), and registered on the White List of Egypt's Food Safety Authority.

Slaughtering is carried out under the supervision of a veterinary medical team from the Veterinary Services Authority immediately before slaughter, with close monitoring of every stage to guarantee quality across all products from the Capital Ostrich slaughterhouse.



The Slaughterhouse

Slaughter, Preparation & Packing



Carcasses After Skinning



Carcass Preparation



Hanging Carcasses



Thigh Muscles



Slaughterhouse Team



Cutting Room



Veterinary Supervision



Packing & Preparation



Quality & Food Safety

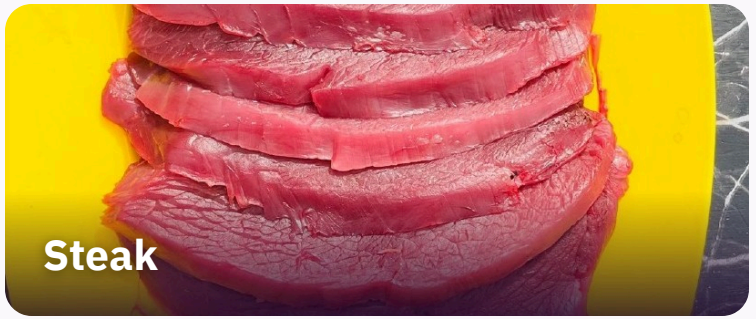
Quality Policy

Capital Ostrich delivers the highest levels of quality in everything it produces and manufactures, from raising ostriches of all ages through slaughtering to obtaining the final products, using the latest ostrich-slaughter techniques at the company's official certified slaughterhouse.

- A digital system designed by the company records and tracks every step, following HACCP principles and hygiene programs.
- A batch number links every product to its date and production shift.
- Only approved suppliers, and periodic calibration of equipment.

Ostrich meat: varied cuts and quick-prep products













Many cuts of ostrich meat — distinguished and known for its many health benefits — are extracted, and other quick-prep products are made, such as: kofta, burger, sausage, luncheon, and more.

Fresh Meat Cuts



Ostrich Cubes



Steak Strips



Sliced Butterfly



Ostrich Breast



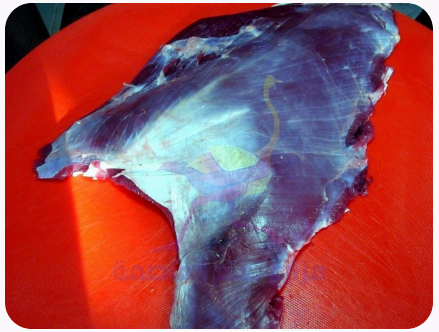
Thin Slices



Whole Muscles



Bone-in Shank



Whole Butterfly



Ostrich Roll



Ostrich Necks

Quick-Prep Products



Minced Ostrich



Kebab Skewers



Kofta



Burger



Sausage



Shawarma

Offal & Assorted Products



Liver



Heart



Ostrich Fat



Marrow

Products · Hides

Among the most beautiful hides, and the most valuable

Ostrich hide is considered one of the most beautiful types of leather in softness and flexibility compared with cow and sheep leather, and it has a unique look. It is among the most expensive leathers in the world, and is used in making luxury products such as bags, shoes, jackets, and coats.



An ostrich-leather jacket



Illustrative AI-generated image

Products · Feathers & Fat

Ostrich feathers and fat: value beyond the meat

Feathers: the original reason ostrich breeding began. They are used in luxury upholstery, décor, and some accessories, and in electronics factories for complete cleaning before devices are sealed. With good nutrition, a single bird produces 1.5–2 kg of feathers per year.

Fat: ostrich fat is known for its anti-inflammatory properties and for soothing muscle pain; it is used as a massage oil to aid muscle recovery, and is also traditionally used for arthritis and rheumatism.

Shipping & Technology

An unbroken cold chain, with digital tracking for every order

Our own shipping company, Capital Shipping, delivers our products in company-owned cars and refrigerators, preserving temperature and quality until the moment of delivery.

- A digital operations system linking orders, inventory, the slaughterhouse, the plant, and delivery.
- Live tracking of every order's status, with daily reports for management.



Contact Us

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