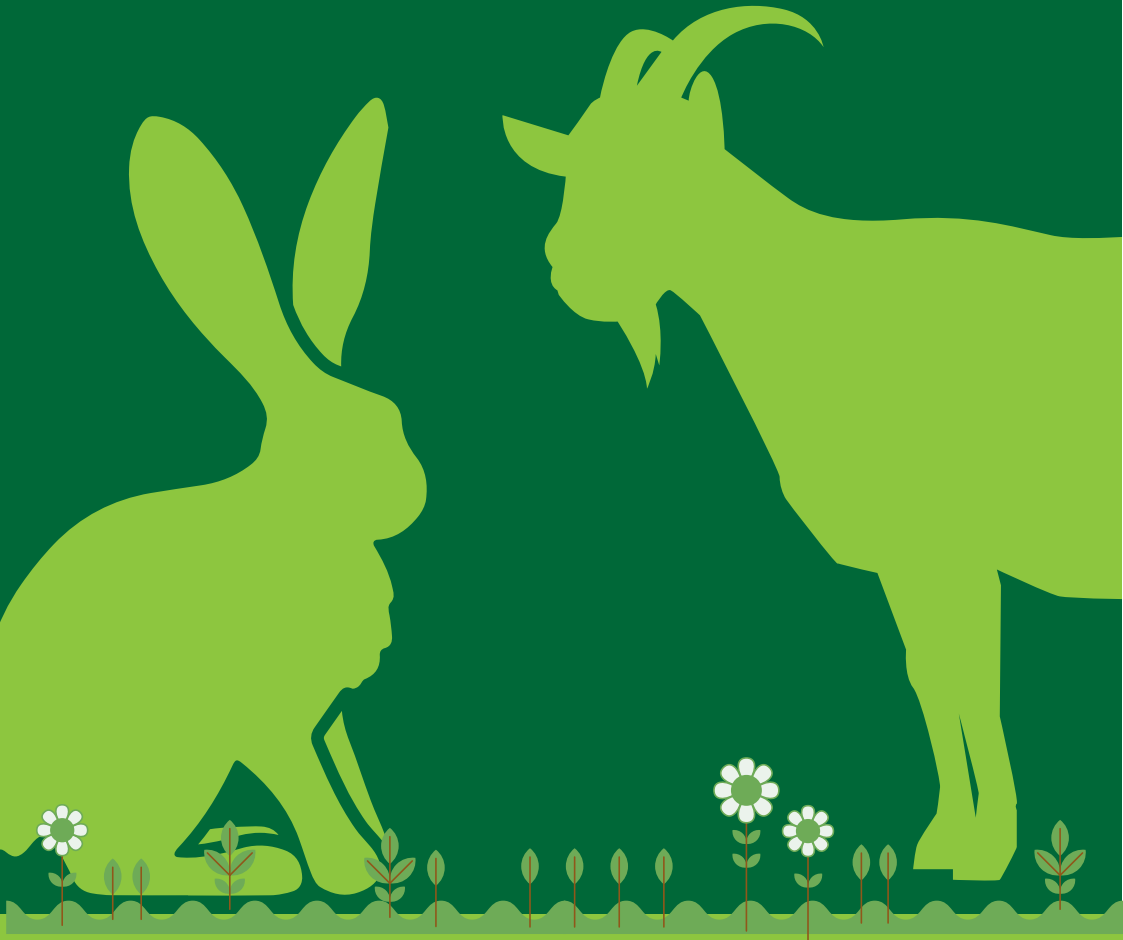




LEUL FARMS

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WELCOME TO LEUL FARMS

Nestled in the serene landscapes of Arerti City, Eastern Shewa Zone, Leul Farms broke ground on February 2023. From the beginning, we set out to build a farm rooted in integrity and sustainability, guided by improved management and ethical farming practices strengthened by modern farming technologies.

OUR MISSION

Our mission has always been simple: to raise healthy, happy animals with utmost care and welfare through ethical, responsible, and modern farming practices—guided by integrity, love, care, and sustainability at its core.

OUR VISION

Our vision is to become a national leader in modern livestock farming and ethical rabbit production, recognized for our commitment to animal welfare, quality, traceability, innovation, and community development. We seek to shape the future of Ethiopia’s livestock market by building a brand that stands for trust, excellence, traceability, consistency and sustainability.

OUR CORE VALUES

At Leul Farms, everything we do is rooted in our core values:

Integrity

We operate with honesty, transparency, and responsibility in every decision and every action.

Animal Welfare

We prioritize comfort, health, and humane handling across all our systems.

Sustainability

We practice environmentally conscious farming that respects nature and future generations.

Innovation

We continually adopt modern technologies to improve efficiency, quality, and traceability.

Community Empowerment

We share knowledge, create opportunities, and uplift the community around us.

Consistency & Quality

We deliver safe, hygienic, premium-grade livestock products every time.



OUR RABBITRY

Leul Rabbitry is one of the first large-scale commercial rabbitries in Ethiopia, dedicated to supplying all-natural, organically raised, locally processed, high-quality rabbit meat to both domestic and foreign markets.

Our rabbitry features state-of-the-art systems designed for efficiency and animal well-being, including:

- *Automatic nipple drinkers for constant clean water supply*
- *Modern hay and concentrate feeders that reduce waste*
- *Interconnected, self-cleaning cages that can be flushed for excellent hygiene*

We practice all-natural rabbit husbandry—raising our animals without medications, antibiotics, or chemical dewormers. Instead, we rely on natural herbs, selected plants, and beneficial living systems to support health, immunity, and overall welfare.

This natural approach produces organic, traceable, healthy, premium rabbit meat that prioritizes consistency, quality, and sustainability.



OUR RABBIT PROCESSING UNIT

Currently under construction, our Rabbit Processing Unit will be the first and only dedicated rabbit meat processing facility in Ethiopia, placing Leul Farms at the forefront of the nation's rabbit industry.

The facility is being built according to international processing standards as well as national regulatory requirements.

Every aspect of its design incorporates:

Animal welfare principles for humane handling

Strict hygiene protocols for a clean, safe environment

Quality assurance systems for consistent, premium-grade products

Modern processing technologies ensuring efficiency, safety, and traceability



COLD-CHAIN DELIVERY

Our cold-chain delivery system and refrigerated transport will enable us to deliver hygienic, professionally processed rabbit meat safely and reliably. This ensures freshness, traceability, and quality from farm to customer.

Together, our natural husbandry practices, upcoming processing facility, and cold-chain system allow us to set a new standard for rabbit meat production in Ethiopia.



OUR PRODUCTS

Culinary Aisle

Whole or De-boned Rabbit Carcass: Organically raised, professionally processed, premium-quality rabbit meat available in multiple classifications.

Fryers: Young rabbits weighing 0.85–1 kg, under 12 weeks (3 months). Soft, tender, fine-grained meat suitable for high-heat, fast cooking.

Stewers: Rabbits 1–1.7 kg, aged 12–24 weeks (3–6 months). Less tender, semi-coarse meat ideal for medium-to-slow cooking.

Roasters: Mature rabbits 1.8 kg and above, older than 24 weeks (6 months). Firm, coarse-grained meat perfect for slow-heat methods like braising and stewing.

Giblets: Fresh rabbit liver, heart, and kidneys available as edible offal.

WHY CHOOSE LEUL RABBITRY

- *Ethical, all-natural livestock production*
- *First large-scale rabbitry in Ethiopia*
- *Modern breeding, digital tracking, and cold-chain delivery*
- *Premium, traceable products*

COMMUNITY VALUES

We believe a farm grows best when the community grows with it. Since our establishment, we have been actively working alongside our people by:

- *Providing free veterinary assistance whenever needed*
- *Creating job opportunities for local youth*
- *Sharing knowledge and technology through demonstrations, farm visits, and practical training*

Leul Farms is more than a livestock farm—we pride ourselves on being a community partner, a learning space, and a place where modern farming meets local progress.

Contact & Location Information

Leul Farms, Arerti City, East Shewa Zone, Ethiopia

Phone: *(Add number)*

Email: *(Add email)*

Website & Social Media: *(Add handles)*