

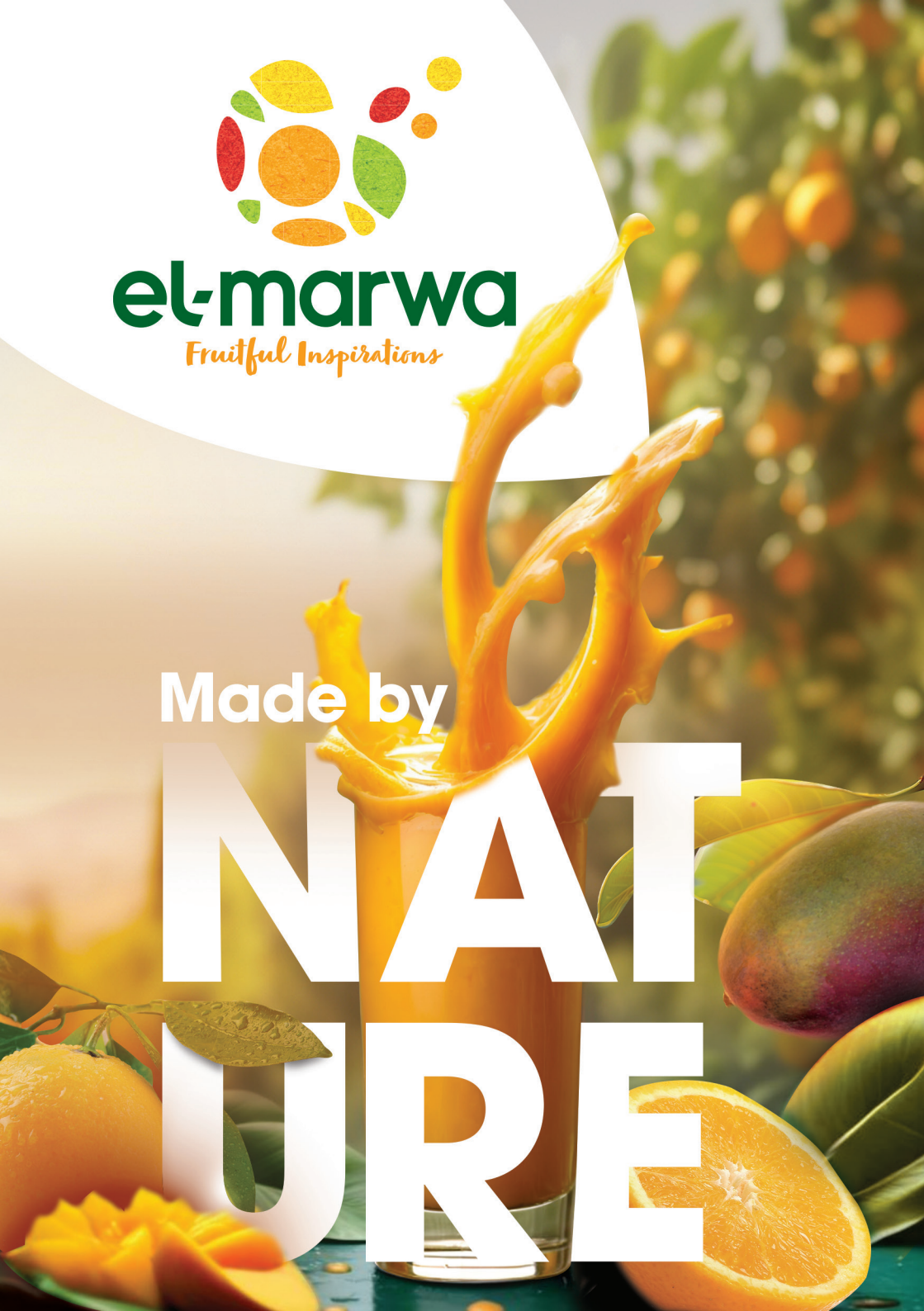


**e-marwa**

*Fruitful Inspirations*

Made by

**NAT  
URE**



# Who we are

**El-Marwa** was founded in 1998. Fifteen years later, the company has grown to include two innovative factories in which it manufactures high quality fruit purées, concentrates, and pulps to an expanding list of the most renowned domestic and international food and beverage manufacturers

A world-class Egyptian manufacturer with a solid technical base and strong potential for growth as a global exporter.

El-Marwa is a leading Egyptian producer of juice concentratesFruit purees, fruits pulps and compounds.

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# Strategy Vision &

Efficiency & close cooperation with our customers are at the core of El-Marwa's operational strategy & the key factor to our long-term growth. By minimizing production costs & maximizing control of our supply chain; we ensure the reliability of supply, quality & value for money.

We aspire to become the global "Partner Of Choice" for customers seeking high-quality juice concentrates & purees. In pursuit of this goal, we are further developing

our efficient & sustainable supply chain from fruit suppliers to end-product manufacturers.

As we expand our production capacity, upgrade machinery & acquire additional international certificates, El Marwa will be poised to capture a larger share of regional & global export markets



# Manufacturing Facilities



## TROPICAL FRUITS PLANT



Up to 25,000 tons of tropical fruit purées «single strength» and concentrates (mango, strawberry, guava, etc.)

- **CFT line**
- **FMC line**

## COMPOUND PLANT



Complete multi-purpose processing/preparation line for formulated products with sterilization and aseptic filling in DRUMS, BINS and BIB

- **CFT**

## CITRUS PLANT



10,000 tons of citrus concentrates (orange Mandarine, and lemon)

12 state-of-the-art JBT extractors

Tower Evaporator

- **GEA**
- **JBT**
- **FLOTTWEG AG**

# Quality Policies

## A Modern Infrastructure supporting a Future Growth

01/

### **Al-Marwa's production facilities are protected by industrial fire-fighting systems that include:**

1. An automatic fire-fighting sprinkler system utilizing an addressable smoke/ fire hazard, an alarm system and a crystal display alert.
2. A fire pump station with a peerless horizontal electric motor fire pump and an incomparable horizontal diesel motor fire pump - both underwriter laboratories (UL) listed and factory mutual (FM) - approved, and operating at 200 horsepower to pump 1,500 US -gallons per minute or 140 pounds per square inch.
3. An UL-listed, FM-approved fire piping system composed of sprinklers, headers, stand pipes, inside hose reel stations and fire department connections.

03/

### **HYGIENE AND QUALITY CONTROL**

From raw materials to finished products, Al-Marwa employs certified and documented food safety management systems and good manufacturing practices at all stages of production in order to ensure the most rigorous standards of hygiene and the highest quality of production conditions, as well as improving production flow and individual processing steps.

02/

### **WARE HOUSE CAPACITY**

Our storage capacity includes a total of 10,000 pallets of storage space distributed between six different warehouses in the Sixth of October city, adjacent to our manufacturing facilities.  
2000 pallets storage capacity in °S+C in cold store.  
We also have access to an additional 5,000 pallets of storage space for frozen and chilled products.fire department connections.

04/

### **AROMA RECOVERY**

Aroma recovery systems are in place by re-adding the aqueous and oil aroma to improve the organoleptic properties of our products to be identical to the taste of freshly pressed juice.

05/

### **CONTINGENCY PLANS**

Al-Marwa is fully OHSAS -18001 certified, and therefore strives to ensure the effective management of occupational health and safety issues while taking into account all legal requirements to reduce potential accidents and control health and safety risks - in turn, improving overall performance.



06/

### HEATING SYSTEMS

Al-Marwa uses two state-of-the-art boilers to generate the optimum amount of steam.

07/

### MIXFLOW EVAPORATION

All kind of tomato paste and fruit pur concentrations are produced using the newest technology to deliver second to none natural products.

# Certificates

**Guaranteed quality  
every step of the way**

**Our wide range of fully customizable citrus and tropical fruit purées, concentrates, and pulps are internationally certified by:**

- FSSC  
- IRMA
- ISO 22000  
- OHSAS 18001
- ISO 14001  
- HALAL  
- KOSHER

These certifications not only prove that our products consistently meet the stringent international standards of our customers, but also, pave the way for us to tap into new markets.

El-Marwa is also the proud holder of OHSAS 18001, an effective, high-performance occupational health and safety management system that helps us to reduce potential accidents, and to control health and safety risks improving overall performance.

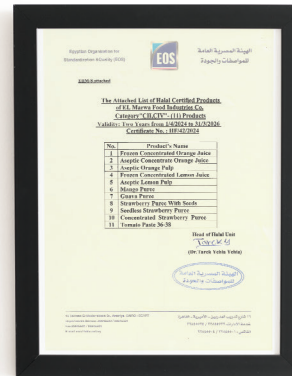
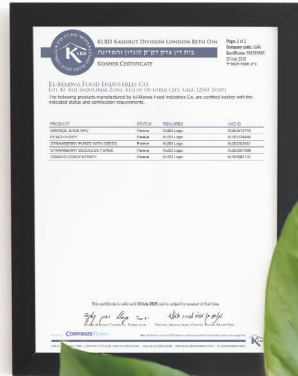
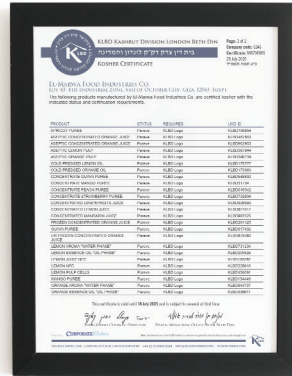
We are an SGF-approved (Sure - Global - Fair) supplier meaning that we are fully compliant, with legal and industrial quality, self-control and safety standards in the international fruit juice market.

As a member of Sedex, a supply chain management solution, we have access to a secure online platform for sharing and viewing

information on labor standards, health and safety, the environment and business ethics. Being a part of the Sedex network, we not only ensure the ethical performance of our supply chain, but also able to share data and collaborate with approximately 150 other members to help reduce risks and improve overall supply chain practices.







# Global distribution





- USA
- Haiti

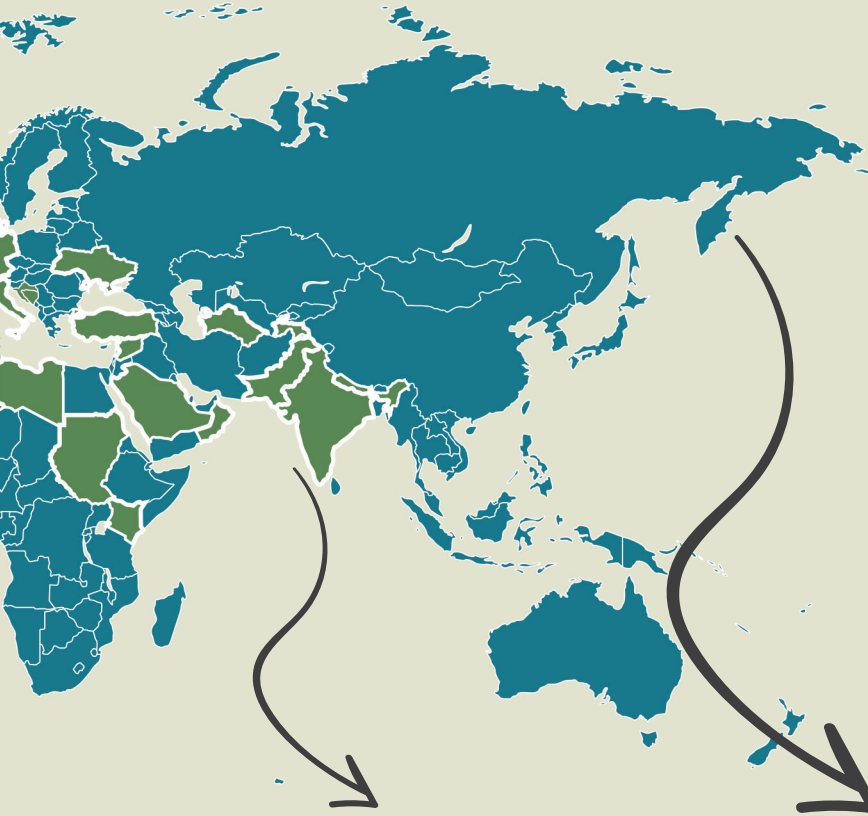


- Trinidad and Tobago



- Morocco
- Libya
- Tunisia
- Sudan
- Algeria
- Kenya
- Senegal

 Distribution
 No Distribution



- Denmark
- Austria
- Netherlands
- Belgium
- Italy
- Cyprus
- France
- Spain
- UK
- Germany
- Switzerland
- Greece

- UA
- Turkey
- Lebanon
- Kuwait
- Saudi Arabia
- Libya
- Iraq
- Bahrain
- Oman
- Jordan
- India

# Crop calendar



## Note

Orange		Mango		Tomato	
Peach		Mandarin		Lemon	
		Guava			



# Product Summary



## It starts with premium Quality fruits



### Concentrates

- . Orange
- . Lemon
- . Mandarin



### Purees

- . Apricot
- . Mango
- . Peach
- . Guava
- . Strawberry



### Citrus by Products

- . Peel oil
- . Pulp cells
- . Essences
- . Citrus base
- . Citrus peel



### Tomato Paste

- . Tomato  
paste



### Compounds

- . juice  
compounds
- . Syrups
- . Ketchup
- . Soups
- . Sauce
- . Dippings





# Production Process

From fresh fruits to final product in 10 efficient steps



## 01/ RECEIVING THE FRUIT

Production begins when fruits arrive in the "fruit receiving area", unquestionably the most



## 02/ QUALITY CONTROL

Random samples are then taken from incoming fruits to be analyzed at our laboratories to ensure that we are utilizing the best quality of raw fruits. Samples that do not meet our exacting standards are returned to suppliers.



## 03/ WASHING

Fruits undergo a thorough cleaning process using an automatic washing system that utilizes water and pumped air (for tropical fruits) to ensure optimum levels of hygiene and safety.





#### **04/ FINAL SORTING**

Once the fruits have been cleaned, they are sorted one final time in order to weed any imperfections that may have passed in the first screening.



#### **05/ FRUIT EXTRACTION**

Once the fruits have been cleaned, they are sorted one final time in order to weed any imperfections that may have passed in the first screening.

## ➔ Production Process



### 06/ EVAPORATION

We use a JBT T.A.S.T.E. Evaporator to produce juice concentrates or purées by removing water and concentrating flavor and nutrients from the fruit. The sophisticated equipment allows us to conserve energy and maintain the natural characteristics of fresh fruit.



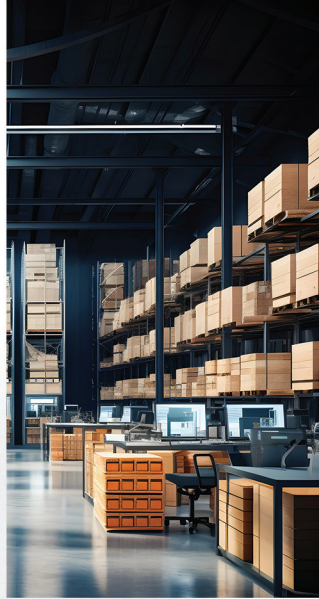
### 07/ PASTEURIZATION

Once the fruits have been extracted, we pasteurize it to eliminate any natural but potentially harmful bacteria and increase the period of freshness. Our juices are pasteurized using the latest cutting-edge technology to ensure the safest and healthiest products.



## 08/ FILLING

We currently use two main types of packaging, aseptic and polyethylene bags in open-top metal drums, to extend the shelf life of our products to a maximum of 24 months. Each drum is labelled by product name, batch number, drum number, production date, expiry date and net weight. important part of our factory.



## 09/ WAREHOUSING

We house packaged products across 25,000 pallets for dry products and 6,000 pallets for frozen products in state-of-the-art warehouses located near our factories. A sample of each production batch is preserved in our laboratory to document quality and ensure traceability.



## 10/ GLOBAL DISTRIBUTION

We work with premier international forwarding agents who facilitate customs clearance and delivery of our goods. We work with our distributors to provide high-quality customer service and ensure that our products reach our customers on time and in excellent condition.

# Product Applications

**Guaranteed quality every step of the way**

Our high quality, fully customizable fruit purées, concentrates, and pulps have numerous applications in the wider food and beverage industry:

Our current local and international clients are large companies from the Food and Beverage industry in the EU, the GCC, Asia, and Africa-including some of the largest global beverage and ice cream manufacturers.



**IceCream**



**Baked Goods**



**Dairy Products**



**Juices**



**Food Flavors**  
(Orange oil, etc.)



**Fruit Compounds and Blends**  
(Lemon-mint, Apple-Cola,  
Apple Cinnamon, etc.)

# Concentrates & Purees





Frozen Concentrated

# Orange Juice

**Concentrated orange juice, obtained  
from sound and mature fruit.**

100% natural product, it contains no sweeteners or  
additives, pasteurized, concentrated and packed in  
polyethylene bags,color.





### Packaging

- Filled in polyethylene bag-in-drum.
- The bag is placed in clean metal open top drum.
- Each drum with a label
- indicating:
  - product name, batch no. drum no.,
  - production date, expiry date and net weight.



### Shelf life & Storage

To be best used within 18 months from manufacturing date.



### Sample

Delivered upon request.



### Storage Temperature

Recommended at 18-°C. When opened, to be used directly or stored frozen.



### Weight

- Net Weight approx. 270 kg.
- Gross Weight approx. 283 kg.



### Certification

All shipments are guaranteed to meet established specifications.

## Organoleptic specification

Color Characteristic of the fruit

Aroma Characteristic of the fruit

Flavor Characteristic of the fruit

## Chemical specification

## Average approximate value

Brix refractometric (uncorrected) at 20°C

66 - 64

Relation brix/acidity (\*ratio)

14 - 9

Ph

pH Max. 4.6

Acidity % (as citric acid anhydrous)

7.2 - 4.6

## Microbiological specification

## Average approximate value

Aerobic plat count

1000 CFU/ ml

Yeast and mould

500 CFU/ ml

Coliform

Not detected in / ml

Heat resistant mold

Negative/ 10 gm

Alicyclobacillus sp

Negative/ 10 gm



# Concentrated orange juice



Concentrated orange juice, obtained from sound and mature fruit. 100% natural product, it contains no sweeteners or additives, pasteurized, concentrated and packed in polyethylene bags.



## Packaging

Filled in polyethylene bag-in-drum. The bag is placed in clean metal open top drum. Each drum with a label indicating: product name, batch no., drum no., production date, expiry date and net weight.



## Shelf life & Storage

To be best used within 18 months from manufacturing date.



## Sample

Delivered upon request.



## Storage Temperature

Recommended at °18-C. When opened, to be used directly or stored frozen.



## Weight

Net Weight approx. 270 kg.  
Gross Weight approx. 283 kg.



## Certification

All shipments are guaranteed to meet established specifications.



## Organoleptic specification

Color Characteristic of the fruit

Aroma Characteristic of the fruit

Flavor Characteristic of the fruit

## Microbiological specification

Aerobic plat count

Yeast and mould

Coliform

Heat resistant mold

Alicyclobacillus sp

## Average approximate value

1000 CFU/ ml

500 CFU/ ml

Not detected in / ml

Negative/ 10 gm

Negative/ 10 gm

## Chemical specification

BRIX REFRACTOMETRIC (uncorrected) at 20°C

Relation brix/acidity (°ratio)

Ph

Acidity % (as citric acid anhydrous)

## Average approximate value

66 - 64

14 - 18

2.9-4.6

Max 4.6%



# Orange pulp cells

Orange pulp, obtained from sound and mature fruit. 100% natural product, it contains no sweeteners or additives, pasteurized, concentrated and packed in aseptic bags.



## Packaging

Filled in aseptic bag-in-drum. The bag is placed in clean metal open top drum. Each drum with a label indicating: product name, batch no., drum no., production date, expiry date and net weight.



## Shelf life & Storage

To be best used within 18 months from manufacturing date.



## Sample

Delivered upon request.



## Storage Temperature

At ambient temperature.



## Weight

Net Weight approx. 200 kg.  
Gross Weight approx. 213 kg.



## Certification

All shipments are guaranteed to meet established specifications.

Mix the content of the drum well just before usage, use immediately after opening the aseptic bag or keep it frozen.

## Organoleptic specification

Color Characteristic of the fruit

Aroma Characteristic of the fruit

Flavor Characteristic of the fruit

## Microbiological specification

Aerobic plat count

Yeast and mould

Coliform

Heat resistant mold

Alicyclobacillus sp

## Average approximate value

100 CFU/ ml

50 CFU/ ml

Not detected in / ml

Negative/ 10 gm

Negative/ 10 gm

## Chemical specification

BRIX REFRACTOMETRIC (uncorrected) at 20°C

PULP CONTENT%

Ph

Acidity % (as citric acid anhydrous)

DEFECT SCORE

## Average approximate value

MIN. 10.5

MIN. %75

MAX. 4.4

Max.15

MIN. 19

# Frozen Concentrated *Lemon* *Juice*

Concentrated lemon juice, obtained from sound and mature fruit. 100% natural product, it contains no sweeteners or additives, pasteurized, concentrated and packed in polyethylene bags.





### Packaging

Filled in polyethylene bag-in-drum.  
The bags placed in clean metal open top drum.  
Each drum with a label indicating: product name, batch no., drum no., production date, expiry date and net weight.



### Shelf life & Storage

To be best used within 18 months from manufacturing date.



### Sample

Delivered upon request.



### Storage Temperature

Recommended at 18-°C.



### Weight

- Net Weight approx. 245 kg.
- Gross Weight approx. 250 kg.



### Certification

All shipments are guaranteed to meet established specifications.

## Organoleptic specification

Color Characteristic of the fruit

Aroma Characteristic of the fruit

Flavor Characteristic of the fruit

## Chemical specification

### Average approximate value

Brix refractometric (uncorrected) at 20°C

44-50

Ph

1.5-2.5

Acidity % (as citric acid anhydrous)

39-41 (G/L)

## Microbiological specification

### Average approximate value

Aerobic plat count

500 CFU/ ml

Yeast and mould

500 CFU/ ml

Coliform

Not detected in / ml

Heat resistant mold

Negative/ 10 gm

Alicyclobacillus sp

Negative/ 10 gm

# Concentrated Mandarin Juice

Concentrated mandarin juice, obtained from sound and mature fruit. 100 % natural product, it contains no sweeteners or additives, pasteurized, concentrated and packed in polyethylene bags.





### Packaging

Filled in polyethylene bag-in-drum. The bag is placed in clean metal open top drum. Each drum with a label indicating: product name, batch no., drum no., production date, expiry date and net weight.



### Shelf life & Storage

To be best used within 18 months from manufacturing date.



### Sample

Delivered upon request.



### Storage Temperature

Recommended at °18-C.



### Weight

- Net Weight approx. 270 kg.
- Gross Weight approx. 283 kg.



### Certification

All shipments are guaranteed to meet established specifications.

Mix the content of the drum well just before usage, use immediately after opening the aseptic bag or keep it frozen.

## Organoleptic specification

Color Characteristic of the fruit

Aroma Characteristic of the fruit

Flavor Characteristic of the fruit

## Chemical specification

## Average approximate value

Brix refractometric (uncorrected) at 20°C

66 - 64

Ph

3.9 - 2.9

Acidity % (as citric acid anhydrous)

Max. 6.5 %

## Microbiological specification

## Average approximate value

Aerobic plat count

500 CFU/ ml

Yeast and mould

500 CFU/ ml

Coliform

ABSENCE

Heat resistant mold

Negative/ 10 gm

Alicyclobacillus sp

Negative/ 10 gm

# Strawberry Puree with Seeds

Strawberry Puree, obtained from sound and mature fruit. 100 % natural product, it contains no sweeteners or additives, pasteurized, concentrated and packed in aseptic bags.





### Packaging

Filled in aseptic bag-in-drum. The bag is placed in clean metal open top drum. Each drum with a label indicating: product name, batch no., drum no., production date, expiry date and net weight.



### Shelf life & Storage

To be best used within 24 months from manufacturing date.



### Sample

Delivered upon request.



### Storage Temperature

Recommended at °18-C.



### Weight

- Net Weight approx. 190 kg.
- Gross Weight approx. 203 kg.



### Certification

All shipments are guaranteed to meet established specifications.

Mix the content of the drum well just before usage, use immediately after opening the aseptic bag or keep it frozen.

## Organoleptic specification

Color Characteristic of the fruit

Aroma Characteristic of the fruit

Flavor Characteristic of the fruit

## Chemical specification

Brix refractometric (uncorrected) at 20°C

Ph

Acidity % (as citric acid anhydrous)

## Average approximate value

Not less than 6.3

4.2-3

1.3 - 0.6

## Microbiological specification

Aerobic plat count

Yeast and mould

Coliform

Heat resistant mold

Alicyclobacillus sp

## Average approximate value

100 CFU/ ml

10 CFU/ ml

NOT DETECTED IN 1

Negative/ 10 gm

Negative/ 10 gm

# Strawberry Purée

Strawberry Purée, obtained from sound and mature fruit.  
100 % natural product, it contains no sweeteners or additives,  
pasteurized, concentrated and packed in aseptic bags.







### Packaging

Filled in aseptic bag-in-drum. The bag is placed in clean metal open top drum. Each drum with a label indicating: product name, batch no., drum no., production date, expiry date and net weight.



### Shelf life & Storage

To be best used within 24 months from manufacturing date.



### Sample

Delivered upon request.



### Storage Temperature

Recommended at °18-C.



### Weight

- Net Weight approx. 190 kg.
- Gross Weight approx. 203 kg.



### Certification

All shipments are guaranteed to meet established specifications.

Mix the content of the drum well just before usage, use immediately after opening the aseptic bag or keep it frozen.

## Organoleptic specification

Color Characteristic of the fruit

Aroma Characteristic of the fruit

Flavor Characteristic of the fruit

## Chemical specification

## Average approximate value

Brix refractometric (uncorrected) at 20°C

6.3

Ph

4.2 - 3.0

Acidity % (as citric acid anhydrous)

1.3 - 0.6

## Microbiological specification

## Average approximate value

Aerobic plat count

100 CFU/ ml

Yeast and mould

10 CFU/ ml

Coliform

NOT DETECTED IN 1

Heat resistant mold

Negative/ 10 gm

Alicyclobacillus sp

Negative/ 10 gm

# Concentrated Strawberry Puree

Egyptian  
natural strawberry puree,  
obtained from sound and mature fruit. %100 natural product  
containing no sweeteners or additives; citric acid solution may be  
added for adjustment, concentrated by evaporation of water from  
puree pasteurized and packed aseptically, not for direct use.





### Packaging

Aseptically filled Bag-in-Drum. The Bag is placed in clean metal open top drum. Each drum with a label indicating: Product name, Batch No., Drum No., Production Date, Expire Date and Net Weight.



### Sample

Delivered upon request.  
Free from foreign bodies.



### Weight

- Net weight: 215 kg. Gross
- weight approx.: 228 kg



### Regulatory

The concentrated puree is produced in compliance with the substantial provisions of the EU Council Directive relating to fruit juices (112/2001/EC), its amendment Directive 106/2009/EC the product is produced in compliance with the European Regulation (EC) 2004/852 on the hygiene of foodstuffs and preserved exclusively by physical means.



### Food Grade status:

The product is food grade. **Kosher certified.**



### GMO Status:

This ingredient is considered « not genetically modified» or «not derived from a genetically modified organism as defined by the EC regulations 2003/1830/EC on labeling and traceability and 2003/1829/EC on the genetically modified food and feed and any amending legislation.



### Shelf life & Storage

24 months from manufacturing date. Mix the contents of the drum well just before usage. When opened, use it directly or store it frozen.



### Storage Temperature

Store at (°18-C).



### Certification

All shipments are guaranteed to meet established specifications. Heavy metal and pesticide according to the Codex and EU.



### Allergen

The product does not contain allergen(s) as mentioned in Annex IIIa of the European Directive 68/2007/EC. No specific allergen labeling is required under the European Food Labeling Directive 13/2000/EC and its subsequent amendments.



### Traceability

All supplied Materials are batch managed (in SAP), by means of a unique lot number that applies to Raw Material, Packaging Material, Semi-finished Products and Finished Products.

## Organoleptic specification

Color Characteristic of the fruit

Aroma Characteristic of the fruit

Flavor Characteristic of the fruit

## Chemical specification

Brix refractometric (uncorrected) at 20°C

## Average approximate value

20-22°

Ph

3.0-4.2

Acidity % (as citric acid anhydrous)

1.4-2.5 %

## Microbiological specification

## Average approximate value

Aerobic plat count

Less than 100 cfu/ 1ml

Yeast and mould

Less than 10 cfu/ 1ml

Coliform

Not detected/ 1ml

Heat resistant mold

Negative/ 50 gm

Alicyclobacillus sp

Negative/ 10 gm

# Apricot Puree

Natural apricot purée, obtained from sound and mature fruits. 100% natural product, contains no sweeteners or additives, ascorbic acid solution added





### Packaging

Filled in aseptic bag-in-drum. The bag is placed in clean metal open top drum. Each drum with a label indicating: product name, batch no., drum no., production date, expiry date and net weight.



### Shelf life & Storage

To be best used within 24 months from manufacturing date.



### Sample

Delivered upon request.



### Storage Temperature

Recommended at  $^{\circ}\text{S}+\text{C}$ .



### Weight

- Net Weight approx. 210 kg.
- Gross Weight approx. 223 kg.



### Certification

All shipments are guaranteed to meet established specifications.

Mix the content of the drum well just before usage, use immediately after opening the aseptic bag or keep it frozen.

## Organoleptic specification

Color Characteristic of the fruit

Aroma Characteristic of the fruit

Flavor Characteristic of the fruit

## Chemical specification

## Average approximate value

Brix refractometric (uncorrected) at  $20^{\circ}\text{C}$

11-13

Ph

3.1-4.0

Acidity % (as citric acid anhydrous)

0.7-2.2

## Microbiological specification

## Average approximate value

Aerobic plat count

100 CFU/ ml

Yeast and mould

10 CFU/ ml

Coliform

NOT DETECTED IN 1

Heat resistant mold

Negative/ 10 gm

Alicyclobacillus sp

Negative/ 10 gm

# Mango Puree

Natural mango purée, obtained from sound and mature fruits. 100 % natural product, contains no sweeteners or additives, citric and ascorbic acid solution maybe added.





### Packaging

Filled in aseptic bag-in-drum. The bag is placed in clean metal open top drum. Each drum with a label indicating: product name, batch no., drum no., production date, expiry date and net weight.



### Shelf life & Storage

To be best used within 24 months from manufacturing date.



### Sample

Delivered upon request.



### Storage Temperature

Store in a good ventilated place, avoid direct sunlight.



### Weight

- Net Weight approx. 215 kg.
- Gross Weight approx. 228 kg.



### Certification

All shipments are guaranteed to meet established specifications.

Mix the content of the drum well just before usage, use immediately after opening the aseptic bag or keep it frozen.

## Organoleptic specification

Color	Characteristic of the fruit
Aroma	Characteristic of the fruit
Flavor	Characteristic of the fruit

## Chemical specification

## Average approximate value

Brix refractometric (uncorrected) at 20°C	Not less than 13.5°
Ph	3.6-4.2
Acidity % (as citric acid anhydrous)	0.4-1.1

## Microbiological specification

## Average approximate value

Aerobic plat count	100 CFU/ ml
Yeast and mould	10 CFU/ ml
Coliform	NOT DETECTED IN 1
Heat resistant mold	Negative/ 10 gm
Alicyclobacillus sp	Negative/ 10 gm



# Concentrated Mango Puree

Egyptian  
natural mango puree,  
obtained from sound and mature fruit. %100 natural  
product containing no sweeteners or additives; citric acid  
solution may be added for adjustment; concentrated by  
evaporation of water from puree pasteurized  
and packed aseptically, not for direct use.





### Packaging

Aseptically filled Bag-in-Drum. The Bag is placed in clean metal open top drum. Each drum with a label indicating: Product name, Batch No., Drum No., Production Date, Expire Date and Net Weight.



### Sample

Delivered upon request.  
Free from foreign bodies.



### Weight

- Net Weight: 230 kg.
- Gross weight approx.: 243 kg.



### Regulatory

The concentrated juice is produced in compliance with the substantial provisions of the EU Council Directive relating to fruit juices (112/2001/EC), its amendment Directive 106/2009/EC the product is produced in compliance with the European Regulation (EC) 2004/852 on the hygiene of foodstuffs and preserved exclusively by physical means.



### Food Grade status:

The product is food grade. **Kosher certified.**



### GMO Status:

This ingredient is considered « not genetically modified» or «not derived from a genetically modified organism as defined by the EC regulations 2003/1830/EC on labeling and traceability and 2003/1829/EC on the genetically modified food and feed and any amending legislation.



### Shelf life & Storage

24 months from manufacturing date. Mix the contents of the drum well just before usage. When opened, use it directly or store it frozen.



### Storage Temperature

Store at ambient temperature. in a good, ventilated place, avoiding direct sunlight.



### Certification

All shipments are guaranteed to meet established specifications.  
Heavy metal and pesticide according to the Codex and EU.



### Allergen

The product does not contain allergen(s) as mentioned in Annex IIIa of the European Directive 68/2007/EC. No specific allergen labeling is required under the European Food Labeling Directive 13/2000/EC and its subsequent amendments.



### Traceability

All supplied Materials are batch managed (in SAP), by means of a unique lot number that applies to Raw Material, Packaging Material, Semi-finished Products and Finished Products.

## Organoleptic specification

Color Characteristic of the fruit

Aroma Characteristic of the fruit

Flavor Characteristic of the fruit

## Chemical specification

Brix refractometric (uncorrected) at 20°C

Ph

Acidity % (as citric acid anhydrous)

## Average approximate value

Not less than 28°

3.5-4.2

Max 1.9 %

## Microbiological specification

Aerobic plat count

Yeast and mould

Coliform

Heat resistant mold

Alicyclobacillus sp

## Average approximate value

Less than 100 cfu/ 1ml

Less than 10 cfu/ 1ml

Not detected/ 1ml

Negative/ 50 gm

Negative/ 10 gm

# Peach Puree

Peach purée, 100% natural product contains  
no sweeteners or additives, asorbic acid solution added.





### Packaging

Filled in aseptic bag-in-drum. The bag is placed in clean metal open top drum. Each drum with a label indicating: product name, batch no., drum no., production date, expiry date and net weight.



### Shelf life & Storage

To be best used within 24 months from manufacturing date.



### Sample

Delivered upon request.



### Storage Temperature

Recommended at +5°C.



### Weight

- Net Weight approx. 210 kg.
- Gross Weight approx. 223 kg.



### Certification

All shipments are guaranteed to meet established specifications.

Mix the content of the drum well just before usage, use immediately after opening the aseptic bag or keep it frozen.

## Organoleptic specification

Color Characteristic of the fruit

Aroma Characteristic of the fruit

Flavor Characteristic of the fruit

## Chemical specification

## Average approximate value

Brix refractometric (uncorrected) at 20°C

10-11

Ph

3.2-4.1

Acidity % (as citric acid anhydrous)

0.5-1.8

## Microbiological specification

## Average approximate value

Aerobic plat count

100 CFU/ ml

Yeast and mould

10 CFU/ ml

Coliform

NOT DETECTED IN 1

Heat resistant mold

Negative/ 10 gm

Alicyclobacillus sp

Negative/ 10 gm

# Guava Puree

Guava purée, obtained from sound and mature fruit.  
100% natural product, it contains no sweeteners or  
additives, citric and asorbic acid solution may be added,  
pasteurized and packed in aseptic bags.





### Packaging

Filled in aseptic bag-in-drum. The bag is placed in clean metal open top drum. Each drum with a label indicating: product name, batch no., drum no., production date, expiry date and net weight.



### Shelf life & Storage

To be best used within 24 months from manufacturing date.



### Sample

Delivered upon request.



### Storage Temperature

Store in a good ventilated place, avoid direct sunlight.



### Weight

- Net Weight approx. 210 kg.
- Gross Weight approx. 223 kg.



### Certification

All shipments are guaranteed to meet established specifications.

Mix the content of the drum well just before usage, use immediately after opening the aseptic bag or keep it frozen.

## Organoleptic specification

Color Characteristic of the fruit

Aroma Characteristic of the fruit

Flavor Characteristic of the fruit

## Chemical specification

## Average approximate value

Brix refractometric (uncorrected) at 20°C

8 ± 1

Ph

3.8-4.2

Acidity % (as citric acid anhydrous)

0.3-0.7

## Microbiological specification

## Average approximate value

Aerobic plat count

100 CFU/ ml

Yeast and mould

10 CFU/ ml

Coliform

NOT DETECTED IN 1

Heat resistant mold

Negative/ 10 gm

Alicyclobacillus sp

Negative/ 10 gm

A top-down photograph of a tomato paste product. In the center, a round, flat, reddish-orange tomato paste disc sits on a light-colored, textured ceramic plate. The disc is garnished with several fresh green basil leaves. Surrounding the plate are fresh ingredients: several whole red cherry tomatoes, some with green stems, and several slices of tomato showing their internal structure. More fresh basil leaves are scattered around the plate. The background is a light, neutral-toned surface.

# Tomato Paste

Tomato paste, 100% natural product contains no sweeteners or additives, made from tomato puree after the seeds and skin have been removed out of sound fully ripe tomato, concentrated by evaporation of water from purée, pasteurized and packed in aseptic bags. solution may be added, pasteurized and packed in aseptic bags.



### Packaging

Filled in aseptic bag-in-drum. The bag is placed in clean metal open top drum. Each drum with a label indicating: product name, batch no., drum no., production date, expiry date and net weight.



### Shelf life & Storage

To be best used within 24 months from manufacturing date.



### Sample

Delivered upon request.



### Storage Temperature

At ambient temperature avoid direct sun light. Mix the content of the drum well just before use, use immediately after open the aseptic bag or keep it frozen.



### Weight

- Net Weight approx. 230 kg. Gross
- Weight approx. 243 kg.



### Certification

All shipments are guaranteed to meet established specifications.

Mix the content of the drum well just before usage, use immediately after opening the aseptic bag or keep it frozen.

## Organoleptic specification

Color Characteristic of the fruit

Aroma Characteristic of the fruit

Flavor Characteristic of the fruit

## Chemical specification

## Average approximate value

Brix refractometric (uncorrected) at 20°C

36-38 °

Ph

NOT MORE THAN 4.5

BOSTWICK CONSISTENCY

9-6 CM/30 SEC  
AT BRIX 12.5

COLOR

a/b not less than 1.4 at brix 12.5

## Microbiological specification

## Average approximate value

Aerobic plat count

100 CFU/ ml

Yeast and mould

10 CFU/ ml

Coliform

NOT DETECTED IN 1

Lactic acid bacteria

NOT DETECTED IN 1

Heat resistant mold

Negative/ 10 gm

Alicyclobacillus SP.

Negative/ 10 gm

# Compounds







We can customize any compound product from that



**Savory**



Ketchup



Sauces



Soups



Dippings

**Sweet**



Juice Compound



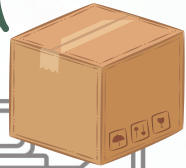
Syrups



In



Out





*Juice  
compounds*



*Ready to drink*



add water

*Compound*



add sugar + water

# Dippings and Sauces





Tomato sauce



Tomato Dipping



Pomegranate molasses



Soups

Ketchup



Lemon Dressing

# Syrups



  
**el-marwa**  
Fruitful Inspirations



Coffee  
Syrups



Syrups For  
Soft Drinks



Ice Cream  
Syrups





# el-marwa

*Fruitful Inspirations*



 [export@elmarwa.com](mailto:export@elmarwa.com)

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