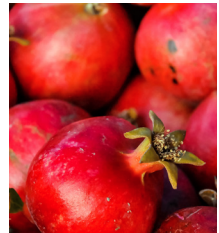


El-Marwa Company Profile



Where fruits & quality blend



Contents

Where fruits & quality blend

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Background

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01

El-Marwa: Who we are

Background

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 concentrates, fruit purées and fruit pulps.

Also, an established player in the global export market with strong potential for further growth. With a wide range of fully customizable, internationally certified citrus and tropical fruit products, we are a key supplier to prominent food and beverage manufacturers in Europe, the GCC, Africa, the Middle East and Asia.

Our high quality products are produced in a 17,000 m² area located in the Sixth of October city. They include orange, grapefruit, lemon, pomegranate and carrot concentrates, tomato paste cold break and hot break, tomato and pizza sauces, compounds, syrups, fruit preparations with fruit pieces and cold press citrus oil, as well as apple, peach, apricot, strawberry, guava and mango purées and all kind of purée concentrates.

There is huge market appetite for our goods both domestically and internationally, thanks to their wide application in the production of juices, blends, dairy, ice creams, and baked goods.



Company History

A Long History of Excellence

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.

In 2007, we established the Modern Concentrates Factory, which helped us expand our citrus extracting capacity from 300 to 700 tons per day.

Our products are used to manufacture:

- Dairy products and ice creams
- Baked goods
- Beverages including juice and blends

With 150 people working at El-Marwa we remain committed to rigorous standards of employee training and safety. Some of the certifications and training programs our team hold include:

- ISO 22000
- FSSC
- OHSAS 18001
- Sedex
- SGF



Strategy and Vision

The Partner of Choice

Company Strategy

Efficiency and close cooperation with our customers are hallmarks of El-Marwa's operational strategy and keys to our longterm growth and profitability. By minimizing production costs and maximizing our control of the supply chain, we strive to ensure reliability of supply, quality, safety, and value for price.

El-Marwa's Vision

We aspire to become the "partner of choice" for customers across the globe. By further developing our efficient and sustainable supply chain from fruit suppliers to end product manufacturers in the food industry, we can successfully achieve this goal. As we expand our production capacity, upgrade machinery, and acquire additional international certifications, El-Marwa will be poised to capture larger share of the regional and global export markets.



What we do

State-of-the-Art Manufacturing is at the Core of our Strategy

Al-Marwa's fruit purées, tomato pastes, fruit purée concentrates, and pulps are subjected to strict quality control and expert processing.

Al-Marwa produces at two factories in the Sixth of October city. One is specializing in citrus fruits, and the other in tropical fruits, tomato paste and multi purpose blending products with newest technology. At both locations, we apply the most up-to-date hygiene practices and manufacture our products using state-of-the-art production lines from JBT FMC, CFT, FBR-ELPO, GEA, FLOTTWEG AG the leading global provider of high-tech food production equipment.

FMC is a prime solution and equipment supplier within the fruit industry. From preparation to preservation, conveying and packaging, the comprehensive range of technologies captures the freshness, taste, texture, appearance and nutritional value of fresh and processed fruit products.

Our two facilities include the following production lines:

FMC LINE: tropical fruits (mango, guava, peach, apricot, and strawberry)

FMC LINE: citrus fruits (orange, grapefruit, mandarin-tangerine, lemon)

VORAN LINE: apple, grapes, carrot concentrates and Pomegranate concentrates

INDELICATO LINE: citrus fruits (lemon)

CFT: All kind of tropical fruits and other fruits, tomato paste production and all kind of purée concentration with in Bag-in-Box, Drums, IBC Containers

FBR: bag-in-box products

CUCCOLINI LINE: for Pomegranates

GEA: cold pressed citrus oils

FLOTTWEG AG: citrus pulp adjustment, tropical fruit decantations

El-Marwa functions with a fully integrated SAP system as a comprehensive management and monitoring tool for Enterprise Resource planning (ERP) that aims to standardize all operations and processes as well as shifting the organization from people-oriented to system-oriented.

Our Sixth of October factories offer a number of advantages:

- ✓ Close proximity to raw materials minimizing time between harvesting and processing to ensure products' efficiency and freshness.
- ✓ Dry ports in the vicinity facilitate export logistics and transactions.

Well-developed infrastructure for industry:

- ✓ More than one million inhabitants.
- ✓ 500,000 daily commuters.
- ✓ 12,000 operating factories, as well as, another 10,000 factories under construction.
- ✓ Stable power and water supply.
- ✓ Transportation services.
- ✓ Residential accommodations for employees.

TROPICAL FRUITS PLANT

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

CITRUS PLANT

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

12 state-of-the-art FMC extractors

Tower Evaporator



Departments

Quality Policies
Certifications
Global Distribution

02

El-Marwa Quality Policies

El-Marwa is a world class Egyptian Manufacturer of juice concentrates, fruit purée and fruit pulps with a solid technical base and strong potential for growth as a global exporter.

We envision El-Marwa as a leading regional organization providing diversified products of best quality worldwide. We strive to add value to our partners and contribute to the success of their finished products.

We depend upon the continuous improvement of our human capital and business systems as key elements to cope with the local and international requirements and challenges.

We are committed to integrate all of our organization's systems and processes into one complete framework, enabling our organization to work as a single unit with unified objectives.

We implement and maintain a quality, safety, security, and environmental management system to ensure that our services comply with applicable legislations and meet standard requirements of various certifiers from ISO through SGS, to Halal and Kosher marking.

Quality control (QC) is where we undergo a set of procedures intended to ensure that we maintain top quality of our finished manufactured products by adhering to the defined set of quality criteria that meets the requirements of the client or customer.

Quality Policies

A Modern Infrastructure supporting a Future Growth

01/

FIRE FIGHTING SYSTEM

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.

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 +5°C in cold store.

We also have access to an additional 5,000 pallets of storage space for frozen and chilled products.

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.

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/

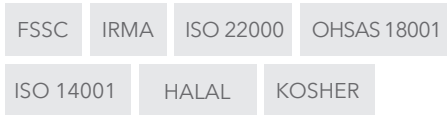
MIXFLOW EVAPORATION

All kind of tomato paste and fruit purée 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:



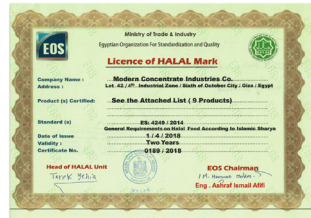
These certifications not only prove that our products consistently meet the stringent international standards of our customers, but also, pave the way for us to tap into new markets.

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.

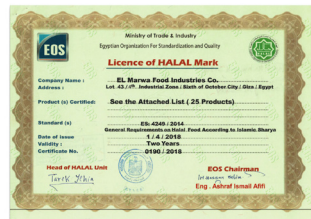
We are an SGF-approved (Sure - Global - Fair) supplier meaning that we are fully compliant with legal and industrial quality, self-control and safety standards in the international fruit juice market.

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.



Halal Mark (Modern)



Halal Mark (El-Marwa)



ISO 14001
(Modern)



ISO 14001
(El-Marwa)



ISO 18001
(Modern)



OHSAS 18001:2007
(El-Marwa)



ISO 22000
(El-Marwa)



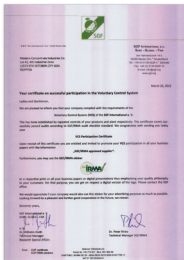
FSSC 22000:2010
(El-Marwa)



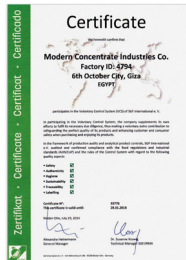
FSSC 22000
(Modern)



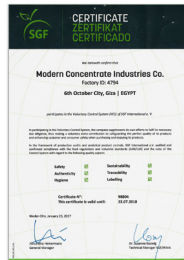
FSSC 22000:2005
(El-Marwa)



SGF-IRMA: 2013
(Modern)



SGF: 2014
(Modern)



SGF: 2018
(Modern)



SGF: 2019
(El-Marwa)



Halal Mark
(El-Marwa)



Kosher Mark
(El-Marwa)



Kosher Mark
(El-Marwa)



Kosher Mark
(El-Marwa)

Global Distribution

World class Egyptian Manufacturer



Egypt's geographical location also works in Al-Marwa's favor. Ideally located at the crossroads of two continents, Egypt is well positioned to export to leading international producers of foods and beverages.



Products

Egypt's Competitive Advantage
Production Process
Products & Services in Details

03

Egypt's Competitive Advantage Year-Round Production

Thanks to its warm climate and plentiful water from the Nile River, Egypt is blessed with exceptionally fertile soil. Egypt's temperate climate also gives us the competitive advantage of having two complimentary growing seasons: summer and winter.

The citrus season begins in December and continues until May, with a variety of fruits grown during this period, including lemons and grapefruits, as well as Valencia, Sweet, and "Balady" (local) oranges. In the summer, Egypt is ideal for growing fruits like peaches, strawberries, guavas, and mangos.

Egypt's geographical location also works in El-Marwa's favor. Ideally located at the crossroads of two continents, Egypt is well positioned to export to leading international producers of foods and beverages.

Free trade agreements like the Egypt-EU, Agadir, GAFTA (Greater Arab Free Trade Agreement), COMESA (Common Market for Eastern and Southern Africa), and Egypt-Turkey agreements, allow Egyptian products such as ours to gain better access to consumer markets numbering in the hundreds of millions.

	Orange	Mango	Guava	Strawberry	Peach	Apricot	Pomegranate	Apple	Tomato
JAN	✓			✓					
FEB	✓			✓					
MAR	✓			✓					
APR	✓			✓					
MAY	✓			✓					
JUN	✓	✓			✓	✓		✓	✓
JUL		✓							✓
AUG		✓							✓
SEP			✓						
OCT			✓				✓		✓
NOV			✓				✓		✓
DEC	✓								✓

Production Process

From fresh fruit to final product in 10 efficient steps



01/ RECEIVING THE FRUIT

Production begins when fruits arrive in the “fruit receiving area”, unquestionably the most important part of our factory.



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.



05/ FRUIT EXTRACTION

Having ensured the quality and cleanliness of the selected fruits, the extraction process begins. Peels, stones, seeds, fibres and any foreign bodies are removed to extract smooth, pure, pulpy juice.



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.



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.



**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:



Icecreams



Baked Goods



Dairy Products



Juices



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



Food Flavors
(Orange oil, etc.)

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.

The background of the image is a close-up, high-angle shot of several oranges. Some are whole, while others are sliced into wedges, showing the vibrant orange pulp and white pith. The lighting is warm, creating a rich, golden-orange color palette. A white rectangular box is superimposed over the center of the image, containing the word "ORANGE" in a bold, orange, sans-serif font. A thin white diagonal line cuts across the bottom right corner of the white box.

ORANGE

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.

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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 18 months from manufacturing date.

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.

ORGANOLEPTIC SPECIFICATION

COLOR	Characteristic of the fruit
AROMA	Characteristic of the fruit
FLAVOR	Characteristic of the fruit

CHEMICAL SPECIFICATION	APPROXIMATE AVERAGE VALUE
BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	64 - 66°
RELATION BRIX/ ACIDITY (°RATIO)	9 - 14
pH	pH Max. 4.6
ACIDITY % (AS CITRIC ACID ANHYDROUS)	4.6 - 7.2

MICROBIOLOGIC SPECIFICATION	APPROXIMATE AVERAGE VALUE
AEROBIC PLAT COUNT	≤ 1000 CFU/ml
YEAST AND MOULD	≤ 500 CFU/ml
COLIFORM	NOT DETECTED IN 1ml
HEAT RESISTANT MOLD	Negative/ 10 gm
ALICYCLOBACILLUS SP.	Negative/ 10 gm

Frozen Concentrated Orange Juice High Ratio

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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 18 months from manufacturing date.

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.

ORGANOLEPTIC SPECIFICATION

COLOR	Characteristic of the fruit
AROMA	Characteristic of the fruit
FLAVOR	Characteristic of the fruit

CHEMICAL SPECIFICATION	LIMITS
BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	64 - 66°
RELATION BRIX/ ACIDITY (°RATIO)	14-18
pH	MAX 4.6
ACIDITY % (AS CITRIC ACID ANHYDROUS)	MAX. 4.6%

MICROBIOLOGIC SPECIFICATION	APPROXIMATE AVERAGE VALUE
AEROBIC PLAT COUNT	≤ 1000 CFU/ML
YEAST AND MOULD	≤ 500 CFU/ML
COLIFORM	NOT DETECTED IN 1ML
HEAT RESISTANT MOLD	NEGATIVE /10 gm
ALICYCLOBACILLUS	NEGATIVE /10 gm

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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 18 months from manufacturing date.

Storage Temperature

At ambient temperature.

Weight

Net Weight approx. 200 kg.

Gross Weight approx. 213 kg.

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	APPROXIMATE AVERAGE VALUE
BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	MIN. 10.5°
% PULP CONTENT	MIN. 75%
pH	MAX. 4.4
ACIDITY % (AS CITRIC ACID ANHYDROUS)	MAX. 1.5
DEFECT SCORE	MIN. 19

MICROBIOLOGIC SPECIFICATION	APPROXIMATE AVERAGE VALUE
AEROBIC PLAT COUNT	≤ 100 CFU/ml
YEAST AND MOULD	≤ 50 CFU/ml
COLIFORM	NOT DETECTED IN 1ml
HEAT RESISTANT MOLD	NEGATIVE /10 gm
ALICYCLOBACILLUS	NEGATIVE /10 gm



GRAPEFRUIT

Frozen Concentrated Grapefruit Juice

Concentrated grapefruit 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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 18 months from manufacturing date.

Storage Temperature

Recommended at -18°C.

Weight

Net Weight approx. 250 kg.

Gross Weight approx. 263 kg.

ORGANOLEPTIC SPECIFICATION

COLOR	Characteristic of the fruit
AROMA	Characteristic of the fruit
FLAVOR	Characteristic of the fruit

CHEMICAL SPECIFICATION	APPROXIMATE AVERAGE VALUE
BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	57 - 59°
pH	2.3 - 2.9
ACIDITY % (AS CITRIC ACID ANHYDROUS)	9.5 - 14.5

MICROBIOLOGIC SPECIFICATION	APPROXIMATE AVERAGE VALUE
AEROBIC PLAT COUNT	≤ 500 CFU/ml
YEAST AND MOULD	≤ 500 CFU/ml
COLIFORM	NOT DETECTED IN 1ml



STRAWBERRY

Strawberry Purée 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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 24 months from manufacturing date.

Storage Temperature

Recommended at -18°C.

Weight

Net Weight approx. 190 kg.

Gross Weight approx. 203 kg.

ORGANOLEPTIC SPECIFICATION

COLOR	Characteristic of the fruit
AROMA	Characteristic of the fruit
FLAVOR	Characteristic of the fruit

CHEMICAL SPECIFICATION	LIMITS
BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	Not less than 6.3
pH	3-4.2
ACIDITY % (AS CITRIC ACID ANHYDROUS)	0.6 - 1.3

MICROBIOLOGIC SPECIFICATION	APPROXIMATE AVERAGE VALUE
AEROBIC PLAT COUNT	≤ 100 CFU/ml
YEAST AND MOULD	≤ 10 CFU/ml
COLIFORM	NOT DETECTED IN 1ml
HEAT RESISTANT MOLD	NEGATIVE /10 gm
ALICYCLOBACILLUS	NEGATIVE /10 gm

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



STRAWBERRY

Seedless Strawberry Purée

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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 24 months from manufacturing date.

Storage Temperature

Recommended at -18°C.

Weight

Net Weight approx. 190 kg.

Gross Weight approx. 203 kg.

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

LIMITS

BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	6.3
pH	3.0 - 4.2
ACIDITY % (AS CITRIC ACID ANHYDROUS)	0.6 - 1.3

MICROBIOLOGIC SPECIFICATION

LIMITS

AEROBIC PLAT COUNT	≤ 100 CFU/ml
YEAST AND MOULD	≤ 10 CFU/ml
COLIFORM	NOT DETECTED IN 1ml
HEAT RESISTANT MOLD	NEGATIVE /10 gm
ALICYCLOBACILLUS	NEGATIVE /10 gm



CARROT

Aseptic Concentrated Carrot Juice

Concentrated carrot juice, obtained from sound and mature fruit. 100% natural product, it contains no sweeteners or additives, citric acid solution added, 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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 24 months from manufacturing date.

Storage Temperature

Recommended at +5°C.

Weight

Net Weight approx. 240 kg.

Gross Weight approx. 253 kg.

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	APPROXIMATE AVERAGE VALUE
BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	39 - 41°
pH	3.8 - 4.2
ACIDITY % (AS CITRIC ACID ANHYDROUS)	2.5 - 3.5

MICROBIOLOGIC SPECIFICATION	APPROXIMATE AVERAGE VALUE
AEROBIC PLAT COUNT	≤ 100 CFU/ml
YEAST AND MOULD	≤ 10 CFU/ml
COLIFORM	NOT DETECTED IN 1ml
HEAT RESISTANT MOLD	NEGATIVE /10gm
ALICYCLOBACILLUS	NEGATIVE /10gm



LEMON

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 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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 18 months from manufacturing date.

Storage Temperature

Recommended at -18°C.

Weight

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

ORGANOLEPTIC SPECIFICATION

COLOR	Characteristic of the fruit
AROMA	Characteristic of the fruit
FLAVOR	Characteristic of the fruit

CHEMICAL SPECIFICATION

LIMITS

BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	44 - 50°
pH	1.5 - 2.5
ACIDITY % (AS CITRIC ACID ANHYDROUS)	39 - 41 (G/L)

MICROBIOLOGIC SPECIFICATION

LIMITS

AEROBIC PLAT COUNT	≤ 500 CFU/ml
YEAST AND MOULD	≤ 500 CFU/ml
COLIFORM	NOT DETECTED IN 1ml
HEAT RESISTANT MOLD	NEGATIVE /10gm
ALICYCLOBACILLUS	NEGATIVE /10gm



APPLE

Apple Purée

Apple 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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 24 months from manufacturing date.

Storage Temperature

Recommended at +5°C.

Weight

Net Weight approx. 210 kg.

Gross Weight approx. 223 kg.

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	APPROXIMATE AVERAGE VALUE
BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	≤ 11°
pH	3.4 - 4.2
ACIDITY % (AS CITRIC ACID ANHYDROUS)	Not Less than 0.4 %

MICROBIOLOGIC SPECIFICATION	APPROXIMATE AVERAGE VALUE
AEROBIC PLAT COUNT	≤ 100 CFU/ml
YEAST AND MOULD	≤ 10 CFU/ml
COLIFORM	NOT DETECTED IN 1ml
HEAT RESISTANT MOLD	NEGATIVE / 10gm
ALICYCLOBACILLUS	NEGATIVE /10gm



APRICOT

Apricot Purée

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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 24 months from manufacturing date.

Storage Temperature

Recommended at +5°C.

Weight

Net Weight approx. 210 kg.

Gross Weight approx. 223 kg.

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	LIMITS
BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	11 - 13°
pH	3.1 - 4.0
ACIDITY % (AS CITRIC ACID ANHYDROUS)	0.7 - 2.2

MICROBIOLOGIC SPECIFICATION	LIMITS
AEROBIC PLAT COUNT	≤ 100 CFU/ml
YEAST AND MOULD	≤ 10 CFU/ml
COLIFORM	NOT DETECTED IN 1ml
HEAT RESISTANT MOLD	NEGATIVE /10gm
ALICYCLOBACILLUS	NEGATIVE /10gm



MANGO

Mango Purée

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

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 24 months from manufacturing date.

Storage Temperature

Store in a good ventilated place, avoid direct sunlight.

Weight

Net Weight approx. 215 kg.

Gross Weight approx. 228 kg.

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

LIMITS

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

MICROBIOLOGIC SPECIFICATION

LIMITS

AEROBIC PLAT COUNT	≤ 100 CFU/ml
YEAST AND MOULD	≤ 10 CFU/ml
COLIFORM	NOT DETECTED IN 1ml
HEAT RESISTANT MOLD	NEGATIVE /10gm
ALICYCLOBACILLUS	NEGATIVE /10gm



PEACH

Peach Purée

Peach purée, 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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 24 months from manufacturing date.

Storage Temperature

Recommended at +5°C.

Weight

Net Weight approx. 210 kg.

Gross Weight approx. 223 kg.

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	LIMITS
BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	10 - 11°
pH	3.2 - 4.1
ACIDITY % (AS CITRIC ACID ANHYDROUS)	0.5 - 1.8

MICROBIOLOGIC SPECIFICATION	LIMITS
AEROBIC PLAT COUNT	≤ 100 CFU/ml
YEAST AND MOULD	≤ 10 CFU/ml
COLIFORM	NOT DETECTED IN 1ml
HEAT RESISTANT MOLD	NEGATIVE /10gm
ALICYCLOBACILLUS	NEGATIVE /10gm



GUAVA

Guava Purée

Guava purée, obtained from sound and mature fruit. 100% natural product, it contains no sweeteners or additives, citric and ascorbic 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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 24 months from manufacturing date.

Storage Temperature

Store in a good ventilated place, avoid direct sunlight.

Weight

Net Weight approx. 210 kg.

Gross Weight approx. 223 kg.

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	APPROXIMATE AVERAGE VALUE
BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	8±1°
pH	3.8 - 4.2
ACIDITY % (AS CITRIC ACID ANHYDROUS)	0.3 - 0.7

MICROBIOLOGIC SPECIFICATION	APPROXIMATE AVERAGE VALUE
AEROBIC PLAT COUNT	≤ 100 CFU/ml
YEAST AND MOULD	≤ 10 CFU/ml
COLIFORM	NOT DETECTED IN 1ml
HEAT RESISTANT MOLD	NEGATIVE /10gm
ALICYCLOBACILLUS	NEGATIVE /10gm



MANDARIN

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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 18 months from manufacturing date.

Storage Temperature

Recommended at -18°C.

Weight

Net Weight approx. 270 kg.

Gross Weight approx. 283 kg.

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

LIMITS

BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	64 - 66°
pH	2.9 - 3.9
ACIDITY % (AS CITRIC ACID ANHYDROUS)	Max. 6.5 %

MICROBIOLOGIC SPECIFICATION

LIMITS

AEROBIC PLAT COUNT	≤ 500 CFU/ml
YEAST AND MOULD	≤ 500 CFU/ml
COLIFORM	ABSENCE
HEAT RESISTANT MOLD	NEGATIVE /10gm
ALICYCLOBACILLUS	NEGATIVE /10gm



POMEGRANATE

Concentrated Pomegranate Juice

Concentrated pomegranate juice, obtained from sound and mature fruit. 100% natural product, it contains no sweeteners or additives, ascorbic was added, pasteurized, concentrated and packed in Polyethylene bags.

Packaging

Filled in polyethylene bag. 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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 18 months from manufacturing date.

Storage Temperature

Recommended at -18°C.

Weight

Net Weight approx. 245 kg.
Gross Weight approx. 258 kg.

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	LIMITS
BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	44 - 46°
pH	2.5 - 4.2
ACIDITY % (AS CITRIC ACID ANHYDROUS)	2.5 - 4

MICROBIOLOGIC SPECIFICATION	LIMITS
AEROBIC PLAT COUNT	≤ 2000 CFU/ml
YEAST AND MOULD	≤ 500 CFU/ml
COLIFORM	ABSENCE
HEAT RESISTANT MOLD	NEGATIVE /10gm
ALICYCLOBACILLUS	NEGATIVE /10gm



TOMATO

Tomato Paste

Product Specification 36.38 COLD BREAK

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.

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.

Certification

All shipments are guaranteed to meet established specifications.

Samples

Delivered upon request.

Shelf life & storage

To be best used within 24 months from manufacturing date.

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.

ORGANOLEPTIC SPECIFICATION

COLOR	Characteristic of the fruit
AROMA	Characteristic of the fruit
FLAVOR	Characteristic of the fruit

CHEMICAL SPECIFICATION	LIMITS
BRIX REFRACTOMETRIC (UNCORRECTED) AT 20°C	36 - 38°
pH	NOT MORE THAN 4.5
BOSTWICK CONSISTENCY	6-9 CM/30 SEC AT BRIX 12.5
COLOR	a/b not less than 1.4 at brix 12.5

MICROBIOLOGIC SPECIFICATION	LIMITS
TPC	≤ 100 CFU/ml
YEAST AND MOULD	≤ 10 CFU/ml
COLIFORM	NOT DETECTED IN 1ml
LACTIC ACID BACTRIA	NOT DETECTED IN 1ml
HEAT RESISTANT MOLD	Negative/ 10 gm
ALICYCLOBACILLUS SP.	Negative/ 10 gm

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