



Tomato , Fruits ,

Chili pepper

Concentrates & Purees

Company Profile





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FIVE DECADES OF KNOWING THE LAND

The heritage behind ingredients division

Alamir Ingredients is the next chapter in a story that began in **1970**, when Alamir Group started as a family business in Beheira, Egypt.

Five decades on, the Group trades across **over 60 markets, exporting over 150,000 MT and importing over 120,000 MT** each year from **70,000 SQM** of operations in Beheira.

Alamir Ingredients carries that trading heritage into industrial concentrate manufacturing.



ALAMIR GROUP AT A GLANCE

1970

Founded

+60

Export Markets

+150,000

MT Exported / Year

+120,000

MT Imported / Year

+14

Global Exhibitions / Year

A NEW CHAPTER OF ALAMIR

Alamir Ingredients is where five decades of Alamir Group trading heritage meets modern industrial manufacturing.

Built from a blank plot into a **37,660 SQM** facility in **Sadat City**, Egypt, and equipped throughout with **CFT Italian processing** technology, the plant is engineered for one purpose:
Producing concentrates and purees with unwavering consistency drum after drum

Operating under **Egypt's Golden License**, **Alamir Ingredients** supplies food and beverage manufacturers worldwide with the reliability their formulations depend on.



Alamir ingredients AT A GLANCE

50

years of
excellence

37660

SQM



WHERE WE ARE GOING

VISION

To set the benchmark for aseptic tomato and fruit concentrates from Egypt to the world.

MISSION

To give food and beverage manufacturers concentrates they can build a formulation around: consistent in spec, reliable in supply, and backed by full documentation.







**VALUES
WE STAND ON**



Quality

Consistent, traceable quality in every batch, held to high standards.



Partnership

Built on mutual success;
The second shipment matters more than the first



Accountability

Every commitment honoured: on spec, on time, batch after batch.



Technology

Advanced Italian processing technology with full aseptic control.



Sustainability

Lasting value through responsible practices and efficient use of resources.

CFT technology, aseptic from field to drum



Our concentrates and purees are processed on advanced CFT Italian technology.

A fully automated production line handles up to **900 MT of tomatoes** and **240 MT of fruit per day**, ensuring consistent efficiency at industrial scale. CFT cold extraction, vacuum concentration, and aseptic filling preserve the natural colour, flavour, and solids of every product while meeting international food safety standards. PLC-controlled automation and aseptic processing deliver concentrates with maximum reliability and full traceability.

900

MT of tomatoes



240

MT of fruits





Tomato Line

Capacity

900 MT/day fresh intake

Technology

CFT Italy
(Cold break - Hot break)

Output format

220L aseptic bag in drums
BIB 5/10/20 kg

Fruits Line

Capacity

240 MT/day fresh intake

Technology

CFT Italy - Mango, Strawberry
, Guava , Apples , Apricots ,
Peach

Output format

220L aseptic bag in drums
BIB 5/10/20 kg



01 Receiving & Inspection



02 Washing & Rinsing



08 Quality release



07 Pasteurization & Aseptic filling



HOW WE PROCESS

From field-fresh intake to sealed aseptic drum

03 Manual sorting



04 Crushing & Pre-heating



05 Sieving & Refining

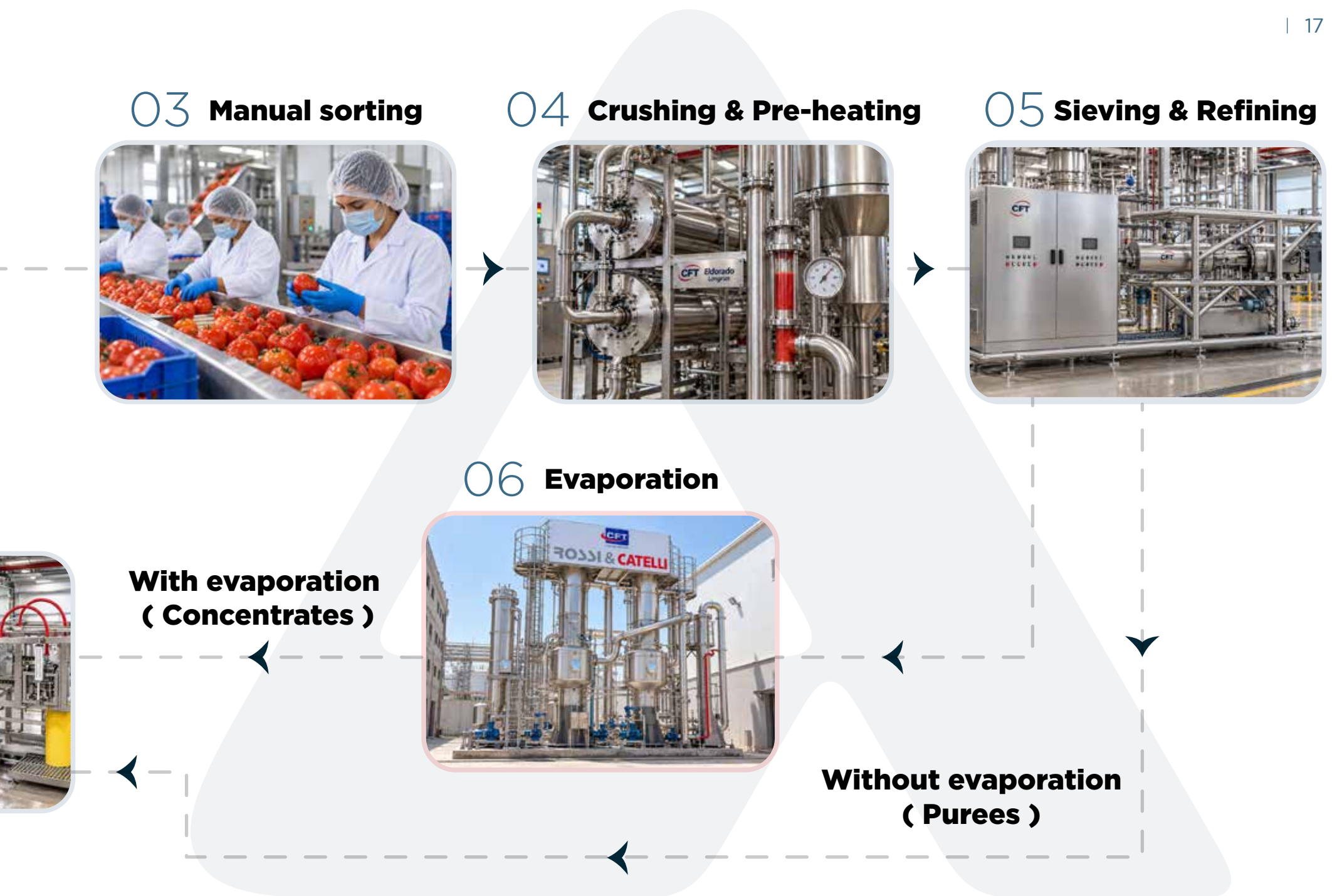


06 Evaporation



**With evaporation
(Concentrates)**

**Without evaporation
(Purees)**



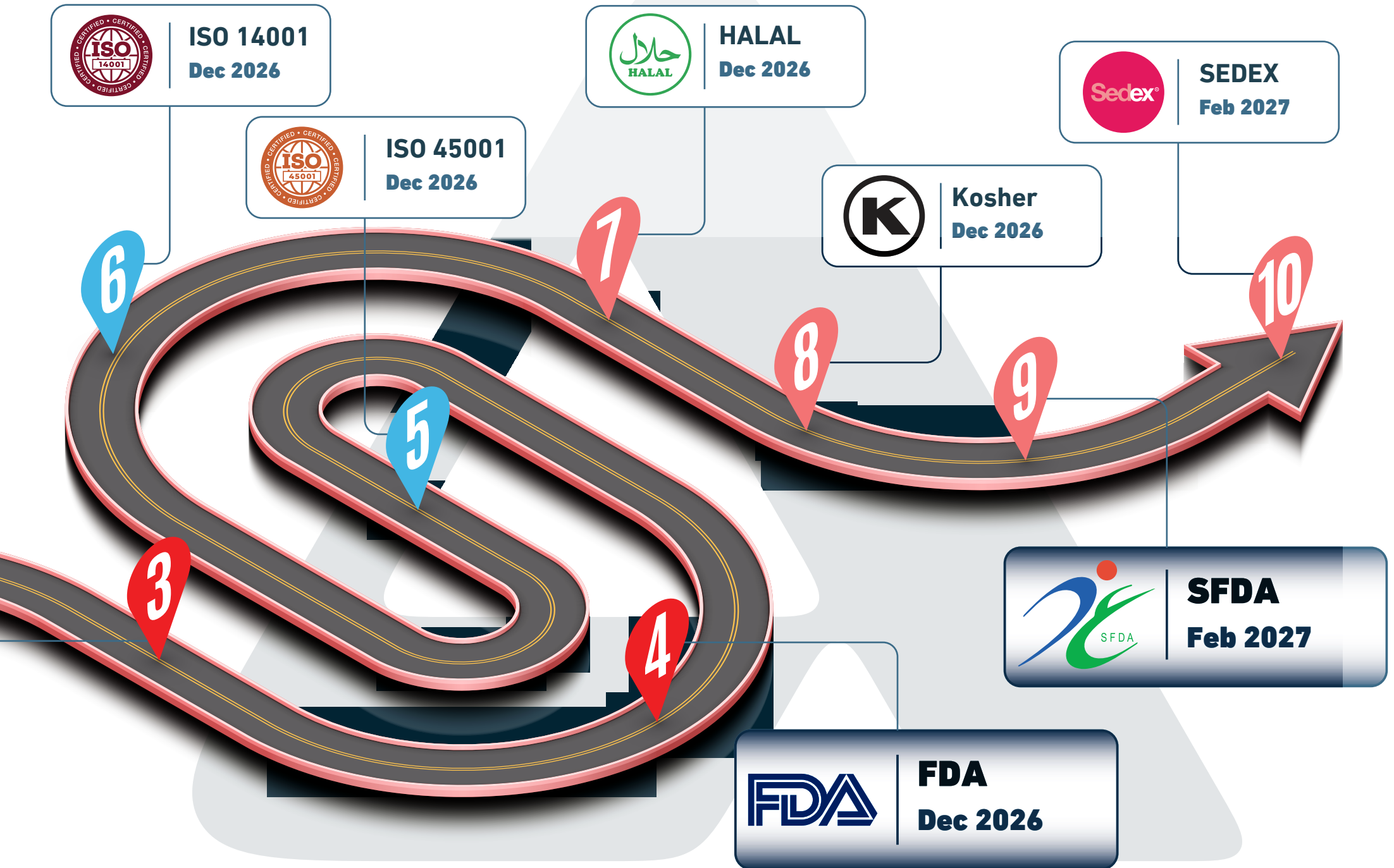
Quality built on a proven system

New facility doesn't
Inherit certificates it earns them .
Below is the certification roadmap that
Alamir Ingredients is executing for its own facility.

Alamir ingredients — FACILITY ROADMAP

ISO 45001 Workplace Safety & Risk Prevention Management
ISO 14001 Environmental Impact & Sustainability Management
BRCGS Global Standard Food Safety Compliance
FSSC 22000 End-to-End Food Safety Governance
NFSA Domestic Regulatory Approval & White List Inclusion
HALAL Export Expansion to Islamic Markets
Kosher Global Retail & Specialized Market Entry
FDA Registered North American Export Authorization
SEDEX Social Responsibility & Ethical Trade Compliance
SFDA SFDA Saudi Market Regulatory Compliance & Export Authorization





— Our Catalogue





Products



Tomato
Concentrate

01

02
Red Chili Pepper
Concentrate





03

Fruits

Concentrate

04

Fruits

Puree



01

Tomato concentrates

Cold Break

Brix level 28-30 °Bx, 36-38 °Bx

Description Bright, vibrant, fresh red colour.



Hot Break

Brix level 28-30 °Bx, 30-32 °Bx

Description Deep, rich, crimson red colour.



02

Red Chili Concentrate

Standard Grade

BRIX level 12-14 °Bx

Description Consistent-flow aseptic chili pepper,
no artificial colours added

High-Brix Grade

BRIX level 18-20°Bx

Description Higher-solids aseptic chili pepper concentrate,
no artificial colours added



03

Evaporates Fruits concentrate





Strawberry

- **Brix:**
20-22 °Bx
- **Concentration Ratio:**
Triple strength
- **Description:**
dark crimson; highly viscous and dense.



Mango

- **Brix:**
28-30 °Bx
- **Concentration Ratio:**
Double strength
- **Description:**
Deep golden orange, highly viscous, heavy consistency.



Guava (white)

- **Brix:**
14-16 °Bx
- **Concentration Ratio:**
Double strength
- **Description:**
Deep cream to light tan, thick and dense.



Peach

- **Brix:**
Min 20 °Bx
- **Concentration Ratio:**
Double strength
- **Description:**
Bright golden-orange with a smooth, velvety consistency.



Apple

- **Brix:**
Min 20 °Bx
- **Concentration Ratio:**
Double strength
- **Description:**
Deep amber, thick syrup-like consistency.



Apricot

- **Brix:**
Min 20 °Bx
- **Concentration Ratio:**
Double strength
- **Description:**
Deep, vibrant orange with a dense, heavy consistency.



04

**Single-Strength
Fruits puree**





Strawberry Puree

- **Brix:**
7.5 °Bx
- **Description:**
Bright, vibrant red,
smooth and flowable.



Mango Puree

- **Brix:**
14-16 °Bx
- **Description:**
Light to golden yellow,
smooth fluid puree.



Guava (white) Puree

- **Brix:**
8 °Bx
- **Description:**
Creamy white to pale
yellow, smooth and
moderately fluid."



Peach Puree

- **Brix:**
10-11 °Bx
- **Description:**
Bright yellow orange ,to
amber smooth and flowable.



Apple Puree

- **Brix:**
14-16 °Bx
- **Description:**
Deep amber, thick syrup-
like consistency.



Apricot Puree

- **Brix:**
11-13 °Bx
- **Description:**
Light creamy yellow to pale
amber, free from browning.

FROM EGYPTIAN FIELDS.
TO YOUR FORMULATION.

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