



A World of Concentrates



Introduction

El Marghany Group is a privately-owned and family-run Egyptian corporation, founded in 1964. The group's portfolio of companies operates in various fields like food processing, metal production and tourism.

In 2010, **United Concentrates Industry Company (UCI)** was established, specializing in producing concentrates, such as tomato paste C.B, tomato paste H.B, chili paste, mango pulp, guava pulp, apricot puree concentrate, yellow peach puree concentrate, strawberry puree concentrate and canned tomato paste.

Our high production standards and quality enable us to expand and reach a global market. Our mission is to produce products, which consistently achieve the quality and service to meet the expectations of our customers in a cost effective and environmentally responsible manner.



HARVESTING THE TECHNOLOGY

UCI production facilities are equipped with top of the line machinery and quality control labs, which ensures quality and hygiene standards at all levels of the production process.

Our factory is equipped with the Italian concentrates line, ING.A.ROSSI-Italy, which reaches a production capacity of 800 tons of fresh tomatoes / 120 tons paste per day and 200 tons of fresh fruits / 120 tons pulp per day.



UCI factory is also equipped with an automatic line from ZELLI & BELLINI- Italy for tomato paste in an easy open tinplate can, with a capacity that can reach up to 100 tons tomato paste brix 28-30% per day.

Cans come in different sizes different sizes: 70gm – 140 gm – 380 gm - 400 gm – 800 gm – 1 kg – 3 kg – 4.5 kg and sachet 70gm..

Our factory is located in Badr City, Cairo - Egypt with total area of 25,000 square meters.





INHERITED EXPERIENCE & OUTSTANDING QUALITY

Quality crops have been grown in Egypt for over 6000 years, the history of agriculture in our country. Since the days of the pharos, our rich land has been embracing the Nile rendering it with a blessed continuous fertility. This inherited high quality and experience in farming skills combined with our exceptional climate and warm sun, makes our vegetables and fruits the finest in the world.

Accordingly, the following are three elements required for high quality agricultural produces: a fertile soil with pure water, a moderate climate and expert farmers. These three elements are strongly present in Egypt. One of the Nile's affluences is furnishing its valley with a fertile soil. Simultaneously, the yearlong moderate weather provides an ideal environment for the growth of high quality crops and long harvesting seasons. Lastly this agricultural system is supported by expertise from our Egyptian farmers, who have always mastered the art of agriculture.





ROSSO DOUBLE CONCENTRATE (Tomato Paste)

Concentrated Tomato Paste Specifications

Definition:

Natural Tomato Paste + 2% Salt according to Egyptian Quality Standard No. (132 – 2005) part 1.

• Physical Characteristics:

- Color** : Red.
- Texture** : Smooth texture and homogenized.
- Flavor & Taste** : Natural flavor of Tomato and free from off odor & off flavor taste.
- Appearance** : Tomato Paste is processed without pips, seeds and peel.

• Chemical Characteristics:

- Brix** : 28-30% & 22-24%
- PH** : ≤ 4.5 at 12.5% Brix
- Color** : 2.0 Summer season, 1.9 Winter season.
- Bostwick** : 6 -11 cm 30 second at 12.5% Brix & temperature 20°C.

• Microbiology Characteristics:

- Aerobic Plate Count** : 0 cfu/gm
- Yeast** : 0 cfu/gm
- Mould** : 0 cfu/gm

• Packing & Storage:

- Packing** : Filling in tin cans with white ceramic lacquered (food grade)
- Weight** : 70 gm – 140 gm – 380 gm – 400 gm – 800 gm – 1 kg – 3 kg – 4.5 kg and sachet 70gm.
- Shelf life** : 18 months from production date.
- Storage** : In cool and dry place; store in ambient temperature (+25°C); Protect from moisture and direct sun light.





TOMATO PASTE (Concentrate)

(C.B) 36-38% Specifications

Definition:

Tomato Paste is prepared by concentration of the liquid obtained from mature Tomato, the liquid is strained and prepared to exclude skins and other hard substances in the finished product according to Egyptian Quality Standard No. (132 – 2005) part 1.

• Physical Characteristics:

- Color : Red.
- Texture : Smooth texture and homogenized.
- Flavor & Taste : Natural flavor of Tomato and free from off odor & off flavor taste.
- Appearance : Tomato Paste is processed without pips, seeds and peel.

• Chemical Characteristics:

- Brix : 36-38%
- PH : ≤ 4.5 at 12.5% Brix
- Color : 2.0 Summer season, 1.9 Winter season
- Bostwick : 6 -11 cm 30 second at 12.5 Brix & temperature 20°C

(Howard Mould Countless than 50% positive fields at 8% Brix.)

• Microbiology Characteristics:

- Aerobic Plate Count : 50 cfu/gm Maximum.
- Yeast : 0 cfu/gm
- Mould : 0 cfu/gm
- Anaerobic Bacteria : 0 cfu/gm

• Packing & Storage:

- Packing : In aseptic bags inside steel drum, 4 drums on each pallet.
- Shelf life : 24 months from production date.
- Storage : In cool and dry place; store in ambient temperature (+25°C);
Protect from moisture and direct sun light.





TOMATO PASTE (Concentrate)

(H.B) 28-30% Specifications

Definition:

Tomato Paste is prepared by concentration of the liquid obtained from mature Tomato, the liquid is strained and prepared to exclude skins and other hard substances in the finished product according to Egyptian Quality Standard No. (132 – 2005) part 1.

• Physical Characteristics:

- Color** : Red.
- Texture** : Smooth texture and homogenized.
- Flavor & Taste** : Natural flavor of Tomato and free from off odor & off flavor taste.
- Appearance** : Tomato Paste is processed without pips, seeds and peel.

• Chemical Characteristics:

- Brix** : 28-30%
- PH** : ≤ 4.5 at 12.5% Brix.
- Color** : 2.0 Summer season, 1.9 Winter season at 12.5% Brix.
- Bostwick** : 3-6 cm 30 second at 12.5% Brix & temperature 20°C.

(Howard Mould Countless than 50% positive fields at 8% Brix).

• Microbiology Characteristics:

- Aerobic Plate Count** : 50 cfu/gm Maximum
- Yeast** : 0 cfu/gm
- Mould** : 0 cfu/gm
- Anaerobic Bacteria** : 0 cfu/gm

• Packing & Storage:

- Packing** : In aseptic bags inside steel drum, 4 drums on each pallet.
- Shelf life** : 24 months from production date.
- Storage** : In cool and dry place; store in ambient temperature(+25°C);
Protect from moisture and direct sun light.





