



QUALITY IS
A UNIVERSAL
LANGUAGE

la Sibila

OUR COMPANY

We are a leading manufacturer of high-quality dairy dehydrated products with a long-standing reputation for excellence. Our dedication to quality and customer satisfaction has helped us establish a strong presence in the global and domestic markets.

S. A. La Sibila and Alimentos Fray Bentos S.A. are part of the Los Lazos Group, one of the most important agro-industrial companies in Argentina. Apart from developing numerous agricultural activities, the group started producing raw milk in 1981, having today 4 dairy farms in Cordoba and 6 in Santa Fe, with a total of 5900 cows in production and a yearly production of 60 million liters. In 2002 the group bought a factory, now named La Sibila, in Nogoyá, Entre Ríos, Argentina. In 2017, Los Lazos invested in a greenfield project, building the factory of Alimentos Fray Bentos, in Río Negro, Uruguay. Today our company is the third raw milk producer and the eighth dairy exporting company in Argentina, and the third biggest dairy industry in Uruguay.



The headquarters of La Sibila are in the Nordlink towers, in Rosario



La Sibila, in Entre Ríos, Argentina, and Alimentos Fray Bentos, in Río Negro, Uruguay



HOW WE DO IT

RAW MATERIAL

The milk is collected from the farms and travels to the factories by tank trucks.

PRODUCTION PROCESS

Raw material is controlled, unloaded , thermized and homogenized. Then it undergoes a pasteurization, concentration, and spray drying process.

QUALITY CONTROL

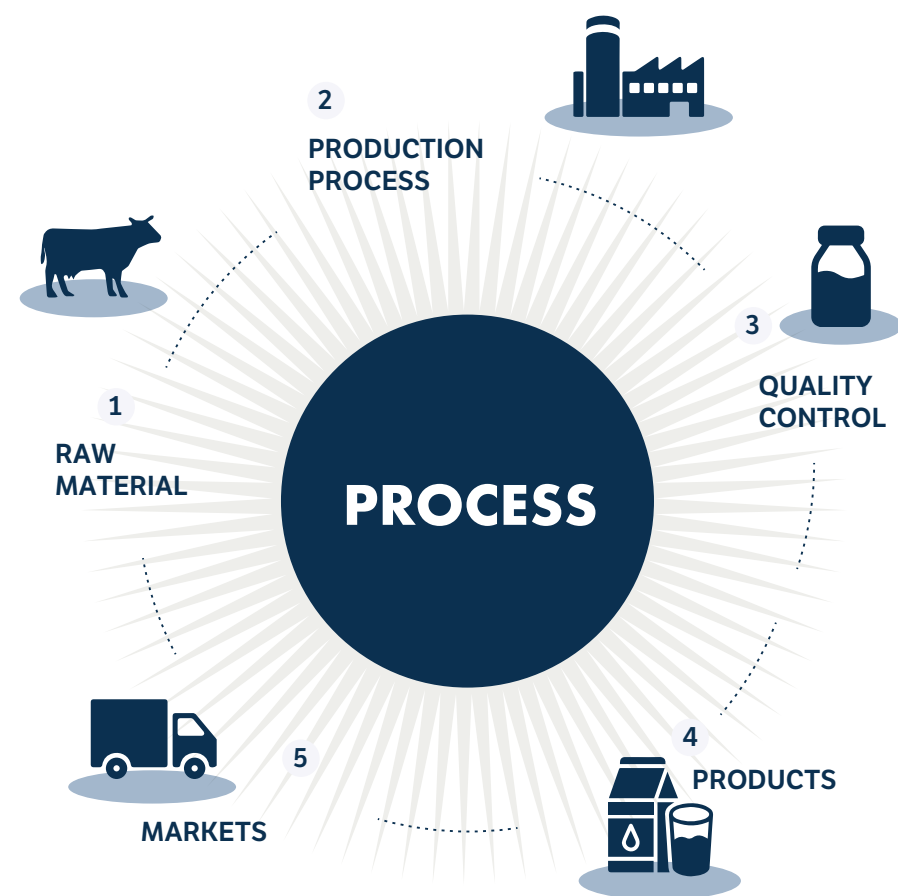
Finished product is tested to make sure it meets the required standards.

PRODUCTS

The variety of products include milk powders, modified milk powders and infant formulas. These are packed into different formats.

MARKETS

The product is distributed into different channels, both domestic and international, for end users and industrial clients.



RAW MATERIAL

Our raw material comes from the dairy basins of Argentina and Uruguay, an area of extensive grassland, which assures that the animals are fed with a pastoral base and complemented with corn and balanced feed. This diet contains all the necessary nutrients to ensure the health of the animal and the excellent quality of the milk.

La Sibila receives one third of the milk from its own farms .This reinforces our quality standards, which are based on the high specialization of feed, herd genetics and milking technology. In addition, we have an ongoing development policy for our more than 100 external suppliers, which involves actions for genetic development and nutritional support. We also control the hygiene of the milking parlors and the training of the staff. All these factors ensure us high quality raw milk.

PRODUCTION PROCESS

The milk arrives from the dairy farms in trucks with isothermal tanks. A sampling of each cistern is carried out and once the sample is approved, the milk is unloaded in storage tanks. After its reception, the milk is pre-treated in order to achieve sanitization, standardization, thermization and cooling before it is sent to the evaporator. This process is carried out under vacuum, in multiple effect evaporators with falling film, with thermal vapor recompression (TVR) allowing a concentration of the milk. Previously the milk receives a thermal treatment with direct injection of steam (DSI). The concentrate obtained is sent to a tank and then it is homogenized and sent to the spray drying chamber by means of a high pressure pump. The concentrate is atomized inside the chamber, the atomized particles come into contact with filtered and hot air, thus obtaining the powdered product. Then the powder is incorporated into a static fluid bed and later into a vibro-fluidizing equipment that conditions the moisture content and temperature. The powder obtained is transported to powder silos and from there to the fractionation line.

La Sibila has a reception capacity of 1,200,000 liters and a production capacity of 140 tons per day, whilst Alimentos Fray Bentos of 600,000 liters and 80 tons.



OUR QUALITY

Our Quality Assurance Department has strict controls and management policies to maintain and reinforce our high standards. Our laboratory is equipped with state-of-the-art technology and carries out the controls in our raw materials and finished products.

RAW MATERIAL INSPECTION AND ANALYSIS

There is a dedicated laboratory where all analyses of raw material are performed.

INPUTS AND FINISHED PRODUCT LABORATORY

The company has a state of the art laboratory. There is a physicochemical area devoted to analytical chemistry, equipped with an atomic absorption spectrometer, a gas chromatograph and a high-pressure liquid chromatograph among other equipment. There is also a microbiological laboratory where we control finished and in process products, raw materials, environmental samples and process water.

The release of packaged product is coordinated according to the specifications of each product. Having in house controls allows speed and reliability to the release process of the products.

Certified quality

We have certified quality control in line with FSSC 22000, GMP (Good Manufacturing Practices), HACCP (Hazard Analysis and Critical Control Points), ISO 9001 and in-plant certifications for producing KOSHER and HALAL products.



OUR PRODUCTS

OUR PRODUCT RANGE INCLUDES:

- Whole milk powder (regular or instant, with or without fortification of vitamins and minerals)
- Skim milk powder (regular or instant, with or without fortification of vitamins and minerals)
- Lactose free or lactose reduced milk powder
- 40% and 90% demineralized whey powder
- Standard infant formulas for all stages of growth
- Infant formulas for special medical purposes
- Modified milk powders for special nutritional needs

OUR PACKING ALTERNATIVES ARE:

- Bag in box: 250, 330, 800, 900 and 1000 gr
- Pouches or sachets: 250, 400 and 800 gr
- Sticks: 5, 15 and 25 gr
- Cans: 400, 800 and 900 gr
- Bags: 10 and 25 kg
- Big Bags 750 and 1000 kg

Our brands are **Purísima** and **Formidable** but we also specialize in manufacturing under our **clients brands**.



OUR MARKETS

Our products are sold in over 50 countries, selling more than 40,000 tons of milk products per year between the domestic and international markets. We have experience in dealing with international logistics, customs regulations, and sanitary requirements of different countries.

Our milk powder and infant formulas are mainly sold in South America, North Africa, Middle East and East Asia, being the most frequent destinations: Brazil, Colombia, Chile, Ecuador, Algeria, South Africa, Russia, China, Lebanon among others.

Our customer base includes some of the world's largest nutrition and food and beverage companies, as well as smaller manufacturers and distributors, supermarket chains, retailers and governmental entities. We are committed to building long-term relationships with each of our customers by providing them with high-quality products and exceptional customer service.



SOLUTIONS FOR YOUR COMPANY

We offer a solution tailored to the needs of each client, overseeing every step of the process. We have the experience and knowledge to help you find or develop the product that meets your requirements or specific application in your production process.

We have a dedicated team that can support you with:

- R&D
- Regulatory affairs
- Packaging development
- Marketing material to facilitate the start of your projects.





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