

Diversity and inclusion. Driving innovation.



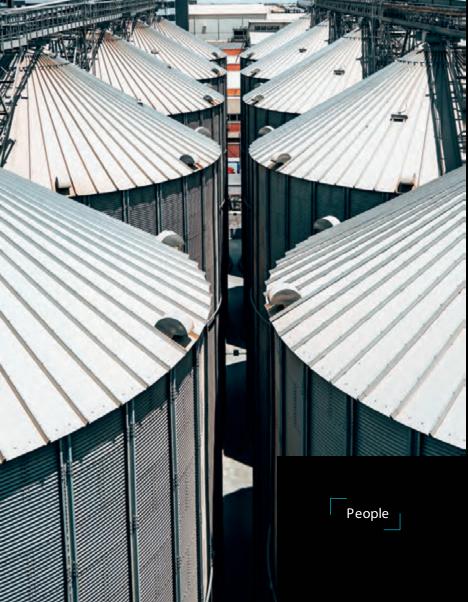




Diversity and inclusion.

Driving innovation.

Since 1995, and within a short period of time, the company's name became established and a well known producer and exporter of wheat, pasta, and concentrates in many countries all over the world.



### Company Vision

Today we feed, tomorrow we lead, and after we'll exceed..

Our "Brands" will expand our Leadership Globally.

Our "Plants" will provide World Class operations.

Our "Care" will satisfy every customer need.

Innovation

Core-values

Will drive us to compete Globally.



#### Company Mission

Enriching our customers lives with convenient, high quality, safe and innovative products at the FairValue to our stake holders.

We will continue to grow by capturing opportunities that create synergies with our core business.







#### Group History

We offer High Quality Flour, Pasta, and concentrates to many countries all over the world.





2003-A ssiut
Established our first
wheat flour mills.

2007-Borg Elarab Established Egyptian Swiss milling.

20 10 - 10 th of Ramadan
Integrated Egyptian
Swiss for Pasta

5 Established Egyptian Swiss for concentrates.

20 18- 10 th of Ramadan Integration of Egyptian Swiss for milling.





Egyptian Swiss Group (Food)

Is a leading player in the Egyptian Market and the MENA Region by offering a wide range of consumer and industrial products.



Egyptian Swiss For Grains Trading



Egyptian Swiss for Milling. Capital: 50m EGP Area: 25000 sq m. Capacity: 24000 Tons/ Month.



Egyptian Swiss for Milling (Borg ElArab) Capital: 50M EGP Area: 15000 sq m. Capacity: 20000 Tons/Month.



Egyptian Swiss for Pasta. Capital: 50M EGP Area: 25000 sq m. Capacity: 7500 Tons/ Month.



Egyptian Swiss for Concentrates. Capital: 40M EGP Area: 10000 sq m. Capacity: 3500 Tons/ Month.



Egyptian Swiss Group (Non-Food)

Living Yards Developments offers Residential, Business, and Industrial Compounds.



The Practical Luxury.



Loft Capital Center

The Center Of Everything.



The Loft Downtown

Customize Your Business.



The Loft Plaza

Where Succes Begins.



Noir 190 st.

Your success is our precious!

# Products



High quality flour from the finest wheat grains.

W heat, Pasta And Concentrates.

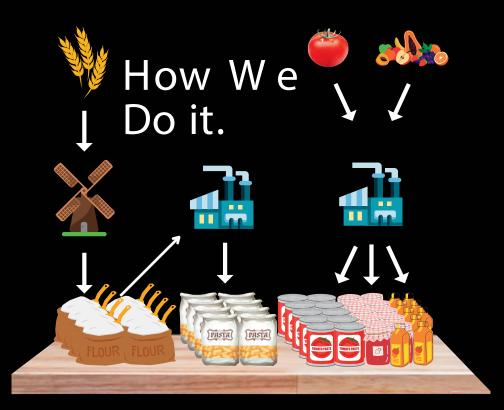


All pasta shapes using our own flour.

We offer a range of complementary products. From the finest raw materials available and by using the best technology to ensure the best quality.



Various concentrations of Tomato Paste, Jam and juice from the finest fruits.











Our high technology and efficient production units enable us to offer the highest quality products at the best value. Every step of the production is monitored and meticulously controlled to bring an irreproachable hygienic environment for production.



You can customize your order by changing the Packaging, Weight, or Branding.



We offer a wide range of flour mixes that fits your needs. Our flour is well-know to many foreign countries for its quality, with a capacity of 42000 tons/month.



















ALL PURPOSE WHEAT FLOUR (HOME USE)
Protein (Nx5.7 on dry basis): 10.50 pct min
Wet Gluten: 24 pct min
FALLING NUMBER: 200-300
Ash (on dry basis): 0,56 pct max
Moisture: 14 pct max
Packing: 1-22,5-25-45-50 KG Woven Sack/ Kraft



WHEAT FLOUR FOR CAKE
Protein (NX5.7 on dry basis): 11.50 pct min
Wet Gluten: 22 pct min
FALLING NUMBER: 300
Ash (on dry basis): 0,56 pct max
Moisture: 14 pct max
Packing: 22,5-25-45-50 KG Woven Sack



WHEAT FLOUR FOR PASTA
Protein (Nx5.7 on dry basis): 10.50 pct min
Wet Gluten : 25 pct min
FALLING NUMBER: 350
Ash (on dry basis): 0,56 pct max
Moisture: 14 pct max
Packing: 22,5-25-45-50 KG Woven Sack



WHEAT FLOUR FOR BREAD (BAGUETTE)
Protein (N×5.7 on dry basis): 11.50 pct min
Wet Gluten: 28 pct min
FALLING NUMBER: 300-350
Ash (on dry basis): 0.56 pct max
Moisture: 14 pct max
Packing: 22,5-25-45-50 KG Woven Sack



WHEAT FLOUR FOR BISCUIT (TYPE-1)
Protein (Nx5.7 on dry basis): 10.00 pct min
Wet Gluten: 24 pct min
FALLING NUMBER: 200-250
Ash (on dry basis): 0,56 pct max
Moisture: 14 pct max
Packing: 22,5-25-45-50 KG Woven Sack



WHEAT FLOUR FOR TORTILLA
Protein (N×5.7 on dry basis): 11.00 pct min
Wet Gluten: 26 pct min
FALLING NUMBER: 300
Ash (on dry basis): 0,56 pct max
Moisture: 14 pct max
Packing: 22,5-25-45-50 KG Woven Sack



WHEAT FLOUR FOR BREAD
(SUGAR BREAD- BUTTER BREAD- TOAST BREAD)
Protein (Nx5.7 on dry basis): 13.00 pct min
Wet Gluten : 32 pct min
FALLING NUMBER: 300-350
Ash (on dry basis): 0,56 pct max
Moisture: 14 pct max
Packing: 22,5-25-45-50 KG Woven Sack



SEMOLINA FLOUR Protein (Nx5.7 on dry basis): 10.00 pct min Ash (on dry basis): 0,56 pct max Moisture: 14 pct max Packing: 22,5-25-45-50 KG Woven Sack



WHEAT FLOUR FOR PITA BREAD (ARABIC BREAD)
Protein (Nx5.7 on dry basis): 11.00 pct min
Wet Gluten: 25 pct min
FALLING NUMBER: 250-300
Ash (on dry basis): 0,56 pct max
Moisture: 14 pct max
Packing: 22.5-25-45-50 KG Woven Sack



WHEAT FLOUR FOR PIZZA
Protein (Nx5.7 on dry basis): 11.50 pct min
Wet Gluten : 28 pct min
FALLING NUMBER: 300-350
Ash (on dry basis): 0,56 pct max
Moisture: 14 pct max
Packing: 22,5-25-45-50 KG Woven Sack



WHEAT FLOUR FOR NOODLES
Protein (Nx5.7 on dry basis): 12.50 pct min
Wet Gluten: 32 pct min
FALLING NUMBER: 350
Ash (on dry basis): 0,56 pct max
Moisture: 14 pct max
Packing: 22,5-25-45-50 KG Woven Sack



INDUSTRIAL WHEAT FLOUR
Protein (N×5.7 on dry basis): 9.50 -13.00 pct
Wet Gluten : 20-32 pct
Ash (on dry basis): 1,00-2,00 pct
Moisture: 14 pct max
Packing: 22,5-25-45-50 KG Woven Sack



You can customize your order by changing the Packaging, Weight, or Branding.



High quality pasta is available in many shapes like Spaghetti, Penne, Small Rings, Large Rings, Elbow, Vermicelli, and Rice shape pasta with a capacity of 7500 tons/month.



















PENNE HOLE: 11 mm THICKNESS: 1mm RIDGES: 20 MOISTURE: 12% max PACKING: 200 GM -10 KG



SMALL PENNE HOLE: 10 mm THICKNESS: 1.1 mm RIDGES:18 MOISTURE: 12% max PACKING: 200 GM -10 KG



SPAGHETTI THICKNESS: 1.6 mm LENGTH:25.5 mm MOISTURE: 12% max PACKING: 200 GM -10 KG



CONCHIGLIE (Shell) LENGTH: 150 mm THICKNESS: 1.2 mm RIDGES: 8 MOISTURE: 12% max

PACKING: 200 GM -10 KG



**FUSILLI** LENGTH: 30-50 mm THICKNESS: 1.2 mm WINGS: 3 MOISTURE: 12% max PACKING: 200 GM -10 KG





**ELBOW** HOLE:6 mm LENGTH: 1.3 mm THICKNESS: 1 mm RIDGES: 10 MOISTURE: 12% max PACKING: 200 GM -10 KG



VERMICELLI LENGTH: 15 mm THICKNESS: 1 mm MOISTURE: 12% max PACKING: 200 GM -10 KG



RICE PASTA LENGHT: 7 mm WIDTH: 3 mm THICKNESS: 2.3 mm MOISTURE: 12% max PACKING: 200 GM -10 KG



LARGE RINGS HOLE: 11 mm LENGTH: 9 mm THICKNESS: 1 mm RIDGES: 20 MOISTURE: 12% max PACKING: 200 GM -10 KG



SMALL RINGS HOLE: 6 mm LENGTH: 7 m THICKNESS: 1 mm RIDGES: 8 MOISTURE: 12% max PACKING: 200 GM -10 KG



Tubetti HOLE: 4.5mm LENGHT: 5 mm THICKNESS: 1 mm MOISTURE: 12% max PACKING: 200 GM -10 KG



You can customize your order by changing the Packaging, Weight, or Branding.



We offer various tomato paste concentrations with a capacity of 3000 tons/month.





















TOMATO PASTE
CONCENTRATION: 16% - 20%
Packing: Sachets - Jars

Sachets: 35gm - 70gm Jars: 200gm - 350gm

TOMATO PUREE

CONCENTRATION: 26% - 30%

Packing: Cans

Cans: 60gm - 3 kg



Different concentrations.

You can customize your order by changing the Packaging, Weight, or Branding.



We offer a variety of jams made from the finest Egyptian fruits with different concentrations with a capacity of 3000 tons/month.











STRAWBERRY JAM Packing: Jars 350gm Plastic bucket 3kg



FIG JAM Packing: Jars 350gm Plastic bucket 3kg



APRICOT JAM
Packing: Jars 350gm
Plastic bucket 3kg





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## Contact us for More

Ouestions? Comments? Concerns?

Contact us to discuss anything you'd like, or simply hit us up to say Hi! We love coffees and always welcome the opportunity.

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