



EGYDAIRY

presentation

The Egyptian Company for dairy products & food additives



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The Egyptian Company for dairy products & food additives



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01

Introduction/ Company description

The Egyptian Company for dairy products & food additives



Introduction

The Egyptian Company for Dairy Products and Food Additives is a leading company in the food industry, specializing in dairy products and food additives. Established in 1997, the company has grown to become one of the most prominent leaders in the market.

With a focus on quality and innovation, the company has developed a range of high-quality products that meet the needs of consumers in Egypt and beyond. Its commitment to excellence has earned it a reputation as a trusted and reliable supplier of dairy products and food additives

The Egyptian Company for dairy products & food additives





Company description

- Our technology specializes in the following application fields:
 - 1) Dairy Products
 - 2) Bakery Products
 - 3) Processed Meat Products
 - 4) Juices & Nectar Products
 - 5) Confectionery Products
 - 6) Snacks & Crackers Products
 - 7) Halawa Products
- EGY Dairy is a leading manufacturer of Food Additives, Specialty Compounds, Functional Ingredients and custom-made functional systems from hundreds of components, chosen carefully to introduce the highest quality to our clients.

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02

Bussiness Strategy

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Bussiness Strategy

- **Mission**

Our mission is to offer the finest and most advanced technical solutions, proficiency and services to our clients and in doing so, exceed their expectations for dedication, reliability, quality and value.

- **Vission**

Our Vision although it is our goal to be the best and not necessarily the biggest or the most profitable, our success at satisfying our clients and continuously developing our employees, will eventually bring growth and long-term profitability.

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03

Products & Services

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Products & Services

Products Description

The Egyptian Company for Dairy Products and Food Additives offers a wide range of products are made from the highest quality ingredients, sourced from local and international suppliers. the company also produces a wide range of food additives, including emulsifiers, stabilizers, and preservatives. These additives are used by food manufacturers to improve the texture, flavor, and shelf life of their products.

Development

EGY Dairy laboratories are able to offer a wide range of solutions according to our clients required recipes and characteristics of the final product. EGY Dairy also helps our clients developing their new or existing recipes in order to reach better results, higher quality and lower cost. We guarantee our clients a high level of quality and a great consistency of final product.

Customer support

Our experienced team and the wide range of products we offer enable EGY Dairy to provide full technical support helping in your products' development, a wide range of applications, new suggested formulas, product samples and information ranging from the very basic to the most complicated and specialized manufacturing processes

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Market presence & our clients

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Market presence

- The Egyptian Company for Dairy Products and Food Additives has a strong presence in the Egyptian market, with a wide distribution network that reaches all corners of the country. Its products are also exported to other countries in the Middle East and Africa, as well as Europe and Asia.
- With a focus on innovation and customer satisfaction, the company is continually expanding its product range and exploring new markets. Its commitment to quality and sustainability has earned it a loyal customer base and a strong reputation in the industry.

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Some Of Our Clients



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Some Of Our Clients



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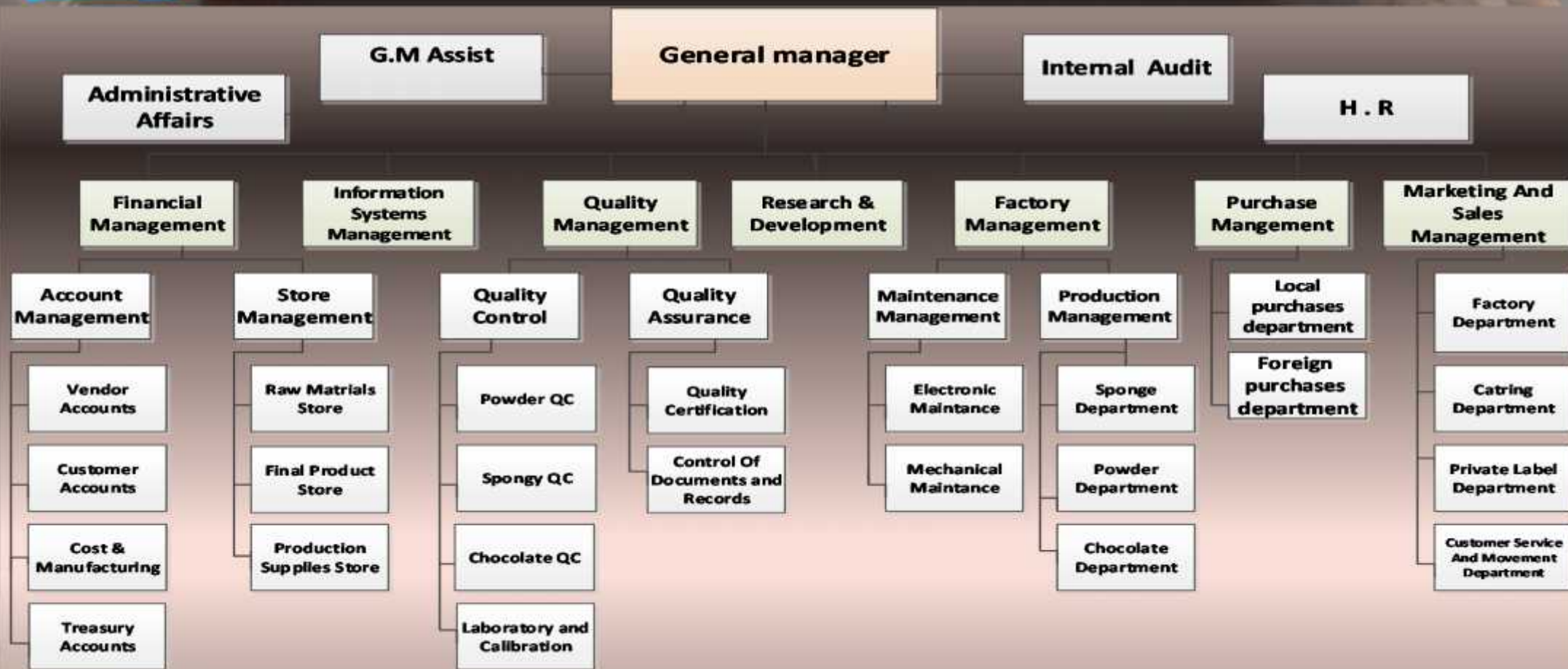
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Organization Chart

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Organizational chart



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Certificates & Quality control



Certificates

The Egyptian Company for Dairy Products & Food Additives (EGY Dairy)

has been awarded several certificates in recognition of its high quality products, international standards, and its commitment to providing the best service to its partners

ISO 9001:2015



ISO 9001:2008



ISO 22000:2005



OHSAS18001:2007



NFSA:2020



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Quality Control

At the Egyptian Company for Dairy Products and Food Additives, quality control is a top priority. The company has implemented strict quality control measures at every stage of the production process, from sourcing ingredients to packaging and distribution. Its state-of-the-art laboratory is equipped with the latest technology and staffed by highly trained professionals who ensure that all products meet the highest standards for safety and quality. This commitment to quality has earned the company numerous certifications and awards.



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The logo for EGY Dairy, featuring the word "EGY" in white on an orange background above the word "Dairy" in white on a blue background.

EGY
Dairy

07

Future plans

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Future Plans

The Egyptian Company for Dairy Products and Food Additives has ambitious plans for the future. It is investing heavily in research and development to create new and innovative products that meet the changing needs of consumers. In addition, the company is exploring new markets and expanding its distribution network to reach even more customers. Its commitment to quality, sustainability, and innovation ensures that it will continue to be a leading player in the food industry for years to come.

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Product Categories

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Bakery Products & Applications

1. Whipped Cream & Filling Cream
2. Cake Improver & Bakery Product Softener
3. Baking Powder
4. Ready Cake Mix
5. Filling, Piping & Glaze Jelly
6. Chocolate Products
7. Peanut Butter Cream

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Whipped & Filling Cream

EGY Dairy's Whipped & Filling Cream is distinguished with its unique rich creamy taste Distinguished with stable overrun and excellent acceptance for beating. It also fits with all types of mixers

Enables users to adjust their final product's sweetness level

Helps greatly reducing the client's overall final product cost

Greatly stable with a rich creamy taste when used in Bakery filling

Easy to prepare and has a creamy color without yolk addition

Product's Name

EGY Cream Top

EGY Best Cream

EGY Carnaval Cream

EGY Cream Top with Sugar

EGY Patisserie & Rab

EGY Cream Top Milky

EGY Cheese Cream (Powder)

Mousse Vanilla

Mousse Chocolate

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2-Cake Improver & Bakery Product Softener

Improves the production of all types of cakes
Reduces the time needed for mixing during the preparation and prevents any changes to the mix before the baking (Up to 3 Hours)
Increases the volume of the sponge cake by 5 - 15%, while reducing the quantities needed of the traditional contents (Eggs & Salted Butter or Margarine)
Ensures the homogeneity of distribution of the air cells throughout the cake
It gives the baked cake a soft bite, white and fine structure as well as decreasing the amount of shortening needed by 50%

Product's Name

Spongy Gel 854
Spongy Gel 855
Spongy Gel 856
Spongy Gel 858

Recommended Dosage

1.5-2% From the whole mixture's weight
1.5-2% From the whole mixture's weight
1.5-2% From the whole mixture's weight
1.5-2% From the whole mixture's weight



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3- Baking Powder

Contains fillers that prevent the loss of CO₂ during storage and maintains the efficiency of gas production when baking

Works to increase the size of baked products and gives it a lot of holes with medium-sized and regular distribution in the final product

Prevents the appearance of the acidic taste in the product by having a unique composition and by having a distinguished balance between rates of gas-bearing materials and the catalysts helping its production

Prevents the occurrence of "Cracks" in the product during baking, due to its regular composition and production of gas

Allows to easily use dairy products when kneading and does not lead to a change in the taste or color of the baked goods

Product's Name

EGY Baking Powder

EGY Baking Powder 1

Recommended Dosage

3% From the flour's weight

3% From the flour's weight

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4- Ready Cake Mix

Ensures the consistency of quality and properties of the commercially produced cakes from batch to another
Increases the size of the cake and Swiss-roll and it provides the final product with medium-sized holes which are regularly distributed

Reduces production costs, as it does not need the addition of any materials or height improvers or cocoa powder

Reduces the labor cost, as it does not need high quality skills specially with the ease of use and the time-saving it provides

Product's Name

EGY Cake Mix

EGY Black Forest

EGY Brownies

EGY Pound Cake

EGY Muffin Cake

EGY Cup Cake

EGY Red Velvet Cake

EGY Molten Cake

EGY DONUT

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5-Filling, Pipping & Glaze Jelly

- Increases the shelf life of fresh fruits and save it or delay its dryness when displayed in display refrigerators
- Earns confectionery products a bright and attractive look and substitutes for the use of jam, as it helps the products gain the desired flavors
- Earns confectionery products, when used as glaze to its surface, a considerable resistance to withstand differences cooling cycles without any loss or separation of liquids
- Helps the formation of sweet jelly on the surfaces of the products and improves the cutting properties of products
- Reduces the overall production cost and is easy to use
- The filler jelly is used in the stuffing of all kinds of cakes, donuts and croissants

Product's Name

- EGY Glaze (Hot)
- EGY Pipping / transparent (Cold)
- EGY Piping Colored & Flavored
- Flavored Filling Jelly
- Flavored powdered Jelly
- EGY Filling natural fruits
- EGY Milk Jam
- EGY Natural Filling
- EGY Filling Chocolate
- EGY Sauce

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6-Chocolate Product

EGY Plain Couverture is mainly used when there is no need for the use of milk components in the production of the final product

EGY Milk Couverture is used when using milk containing products is favorable in the production of the final product

EGY White Couverture is used when white chocolate is needed to produce the final product

EGY Pure Couverture (Sugar Free) is used in the production of low calories products

Product's Name

EGY Plain Couverture

EGY White Couverture

EGY Milk Couverture

EGY Pure Couverture (Sugar Free)

EGY Colored & Flavored Chocolate Couverture

EGY Liquid Chocolate

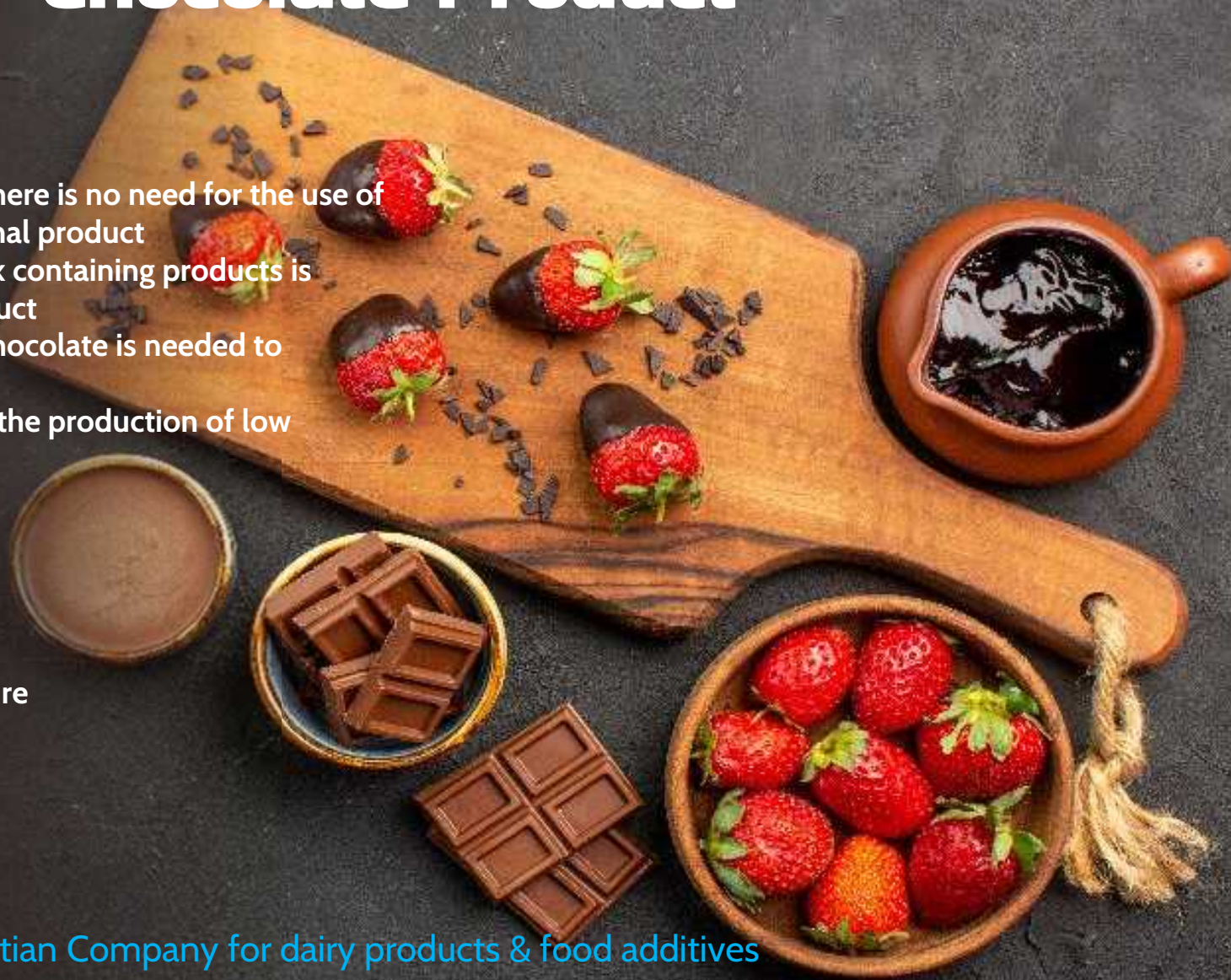
EGY Carnaval Spread

EGY Chocolate Cream

EGY White Chocolate Cream

EGY Colored & Flavored Chocolate Cream

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7- Peanut Butter Cream

Natural Peanut Butter Cream Rich
Soft & Spreadable

Product's Name

EGY Peanut butter creamy
EGY Peanut butter crunchy
EGY Peanut butter with honey

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Dairy Products

1-White Cheese Stabilizers

2-Processed Cheese Stabilizers

3-Emulsifying Salts

4-Yogurt Stabilizers

5-Milk & Flavored Milk Stabilizers

6-Ice Cream Stabilizers

7-Ice Cream Powder

8-Proteins

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White Cheese Stabilizers

It facilitates the manufacturing process & overcomes completely the foam forming problems. It gives the product more homogeneity & improves the consistency of the cheese.

It increases the yield of the produced cheese, it consider source of protein.

Overcomes off the Whey separation problems & reduces the loss in the weight during storage

Helps in the release of compounds responsible for the distinguished flavor of this type of cheese & increase the spread ability at consumption

<u>Product's Name</u>	<u>Recommended Dosage</u>
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Dairy Gel 123T	0.8 - 1 %
Dairy Gel 121	0.3 - 0.5 %
Dairy Gel 124	0.1 - 0.3 %
Dairy Gel 125	0.1 - 0.5 %
Dairy Gel 126	0.5 - 0.8 %
Dairy Gel 200	0.1 - 1 %
Feta Gel	

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Processed Cheese Stabilizers

- Facilitates the manufacturing process & increases the melting characteristics during the cooking process & reduce the effects of browning (Millard reactions)
- Increases the ability of fat emulsification & improves fat distribution in the product
- It gives the processed cheese more homogeneity & improves the spread ability
- Raises the natural value of the processed cheese
- Increases the rich taste & distinguished flavor of this type of processed cheese

<u>Product's Name</u>	<u>Recommended Dosage</u>
Dairy Gel M	0.1 - 0.2 %
Dairy Gel 162	0.2 - 0.5 %
Dairy Gel 164	0.2 - 0.5 %
Dairy Gel 165	0.2 - 0.5 %
Carrageenan	0.1 - 0.3 %
G-Gum	0.1 - 0.5 %

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Emulsifying Salts

Increases the ability of exchanging ions between Calcium and Sodium ions to form soluble Sodium Caseinate

It gives homogenizing & stability to the products and improves the texture of cheese

Increasing the fat emulsifying and distribution of fat in the final product

Adjust the PH value

<u>Product's Name</u>	<u>Recommended Dosage</u>
EGY Phos S1	2 - 2.5 %
EGY Phos S2	2 - 2.5 %
EGY Phos S20	2 - 2.5 %
EGY Phos S22	2 - 2.5 %
EGY Phos S23	2 - 2.5 %
EGY Phos S220	2 - 2.5 %
EGY Phos B1	2 - 2.5 %
EGY Phos B2	2 - 2.5 %
EGY Phos B3	2 - 2.5 %
EGY Phos B4	2 - 2.5 %
EGY Phos L	0.1 - 1 %
EGY Phos H	0.1 - 1 %

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Yogurt Stabilizers

- Improves the characteristic of consistency, taste, and softness of the curd of the produced yogurt
- Prevents Whey separation despite of the mixing process in the final product
- Increases liberation of taste & odor compounds naturally developed in the produced yogurt
- Increases product shelf life

Product's Name

Recommended Dosage

Dairy Gel 3095	0.3 - 0.5 %
Dairy Gel 3071	0.4 - 0.8 %
Cream Gel W	0.2 - 0.6 %
Cream Gel	0.2 - 0.6 %
Cream Gel C	0.2 - 0.6 %
Cream Gel S	0.2 - 0.6 %

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Milk Drink & Flavored Milk Stabilizers

Increases the sense of rich milk & the distinguished flavor of the final product

Prevents the precipitation of cocoa particles & keeps it in the form of suspension under wide range of temperature

Increases the viscosity of the product, despite of the low rate of total solid, and plays an important role in its uniformity during handling & storage

Product's Name

Recommended Dosage

Dairy Gel 201	0.05 - 0.2 %
Dairy Gel 202	0.1 - 0.3 %
Dairy Gel Foam	0.1 - 0.3 %

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Ice Cream Stabilizers

It improves the whip ability of the mixture & facilitates the manufacturing process after the end of the aging period

The product acquires softness consistency & improves its texture

It unifies the characteristics of the final product & reduces the possibility of forming ice crystals in it during storage & handling

The product acquires more rich taste & constant distribution of the air cells in it

The product gains high overrun together with slow regular melting characteristics at the time of consumption

Product's Name Recommended Dosage

Ice Gel 132	0.6 - 0.8 %
Ice Gel 144	0.6 - 0.75 %
Ice Gel 189	0.65 - 0.75 %
Ice Lolly	0.2 - 0.4 %

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Ice Cream Powder

Product's Name

Vanilla Ice Cream
Chocolate Ice Cream
Strawberry Ice Cream
Mango Ice Cream
Banana Ice Cream
Pistachio Ice Cream
Hazelnut Ice Cream
Caramel Ice Cream
Mokka Ice Cream
Green Apple Ice Cream
Water Melon Ice Cream

Recommended Dosage

200g of cold water to 100 g of
ice cream powder



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Proteins

- Raises the natural value of the processed cheese by raising the protein content
- It gives the product more homogeneity & improves the consistency of the produced cheese
- It increases the yield of the produced cheese
- Overcomes of the Whey separation problems & reduces the loss in weight during storage
- Suitable for manufacturing purposes that aim at economizing the cost of the final product

Product's Name

EGY Protein 2
EGY Protein 3

Recommended Dosage

Addition rate depends on
the amount of protein required

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Processed Meat

- Increases the nutritional value of the processed meat through enhancing the protein content
- It facilitates the industrial process and add a great emulsifying properties and the natural taste
- Improves the processed meat texture and increases its ability to preserve tenderness during the manufacturing process and until consumption
- Reduces the total cost of the final product and provides a great ability to bind water resulting to a stable structure of the final product

Product's Name

EGY Phos
EGY Phos M7
EGY Phos M22
EGY Phos M27
EGY Caragenan
Beef Gel WK3
EGY Meat Bind

Recommended Dosage

0.2 – 0.3 % From whole mixture
0.2 – 0.3 % From whole mixture
0.2 – 0.3 % From whole mixture
0.2 – 0.3 % From whole mixture
0.1 – 0.3 % From whole mixture
1 - 2 % From whole mixture
1 - 2 % From whole mixture

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Emulsions For Halawa

This product improves the properties of the final product's composition and helps extracting the distinctive tastes
Limits the separation of oil during storage and trading of the final product.
Product earns textures and smoothness causing it to melt quickly in the mouth at the time of consumption
Increases the strength of the product and increases its shelf life

Product's Name

Mono Gel 90%
Mono Gel 60%
Mono Gel 45%

Recommended Dosage

1 - 2%
1 - 3%
1 - 3%

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Juice & Nectar Stabilizers

Product's Name

Fruit Gel 100

Fruit Gel 101

Fruit Mix

Recommended Dosage

0.2 – 0.4 %

0.2 – 0.4 %

0.2 – 0.3 %



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Jam Stabilizers

Product's Name
EGY Pectin

Recommended Dosage
0.4 – 0.7 %

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Private Label

EGY Dairy has a wide variety of products as well as the ability to develop custom-made products according to client's needs(private label) through the continuous R&D conducted in our advanced Laboratories for example,

- * Spread chocolate
- * Peanut butter



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Private Label

EGY Dairy has a wide variety of products as well as the ability to develop custom-made products according to client's needs(private label) through the continuous R&D conducted in our advanced Laboratories for example,

- * Jelly Powder (all flavors)
- * Ice cream Powder (all flavors)
- * Cake mix powder (different types)

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