

EGYDAIRY

Presentation

The Egyptian Company for dairy products & food additives

www.Egydairy.com



EGY
Dairy
The Egyptian Company
For Dairy Products and Food Additives

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Innovation Drives Excellence

At EGY Dairy, we believe that quality ingredients and smart solutions are the key to better food products. With decades of experience and a commitment to innovation, we help our partners create products that stand out in flavor, performance, and value. Every idea we develop is rooted in science, driven by passion, and shaped by the needs of our clients.



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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



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.



Business Strategy



Our 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.



Our Vision

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.



Products & Services

From tailored food additives to full scale product development, Egydairy provides innovative solutions across dairy, bakery, meat, and juice sectors — trusted by manufacturers since 1997.



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

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.





Growth Partners

دومتي

Katilo
Since 1910

Arab Dairy

BEVTI

المراعي
Almarai

NEW TYPE
BRUNCH

DANONE
THE POWER OF NATURE

PRÉSIDENT

EL ZAHAR
الزهراء

Foodina
فودينا

كمارا
Kamara

monginis

الدمياطي
ALDOMIATY

بريجو

FARAGELLO
FARM INDUSTRIES

Riyada

المصريين

يونيفود
UniFood

Green Fields

EGYPT
FOODS

EGYPTIAN MILK PROCESSING CO.

Swiss
choice

LOUZAN

بسكومصر
Bisco Misr

كوفرتينا
Govertina

Sakr

FARM CHEESE
MADE BY LAL CHAI

EGYPTIAN MILK PROCESSING CO.

Kellogg's

SEE
CALM

Hero
SINCE 1888

Aryab

وارا
wara

sun
top

DINA FARMS

greko
EGYPT

AFC
AFRICA FOOD COMPANY

الوطنية
AL WATANIA POULTRY

میزة
MEZZA

FRIDAY
دوق طعم الاجازة

Prima
PREMIUM BAKERY PRODUCTS

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 45001:2018



NFSA Egypt



ISO 9001:2015



FSSC 22000



HALAL Certification



ISO 22000:2018

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.



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.

Product Categories



BAKERY



DAIRY



PROCESSED MEAT



OTHER

Bakery Products

” EGY Dairy develops high-performance functional ingredients and bakery additives designed for industrial producers. Our product range supports manufacturers with whipping & filling solutions, cake improvers, softening gels, baking powders, and ready-to-use mixes — all formulated to optimize texture, yield, and shelf life in baked goods.



Bakery Products & Applications

- **Whipped Cream & Filling Cream**
- **Cake Improver & Bakery Product Softener**
- **Baking Powder**
- **Ready Cake Mix**
- **Filling , Piping & Glaze Jelly**
- **Chocolate Products**
- **Peanut Butter Cream**

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



BAKERY

Product's Name

- **EGY Cream Top super**
- **EGY Topping plus**
- **EGY Top cream**
- **EGY Best Cream**
- **EGY Cream Top Milky**
- **EGY Cream Top with Sugar**
- **EGY Patisserie & Rab**
- **EGY Cheese Cream (Powder)**
- **Mousse Vanilla**
- **Mousse Chocolate**
- **Termasu**



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).
- Helps greatly reducing the client's overall final product cost.
- 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%.



BAKERY

Product's Name

Recommended Dosage

- | | |
|-------------------------|---|
| • Spongy Gel 854 | 1.5-2% From the whole mixture's weight |
| • Spongy Gel 855 | 1.5-2% From the whole mixture's weight |
| • Spongy Gel 856 | 1.5-2% From the whole mixture's weight |
| • Spongy Gel 858 | 1.5-2% From the whole mixture's weight |



Backing 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	Recommended Dosage
EGY Baking Powder	3% From the flour's weight
EGY Baking Powder 1	3% From the flour's weight



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



BAKERY

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**



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



BAKERY

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 Filling Chocolate**
- **EGY Sauce flavored**



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.



BAKERY

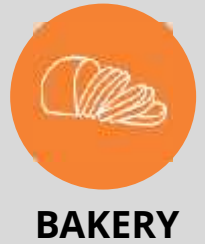
● Product's Name

- **EGY Plain Couverture**
- **EGY White Couverture**
- **EGY Milk Couverture**
- **EGY Pure Couverture (Sugar Free)**
- **EGY Colored & Flavored Chocolate Couverture**
- **EGY Liquid Chocolate**
- **Melty Spread**
- **EGY Carnaval Spread**
- **EGY Chocolate Cream**
- **EGY White Chocolate Cream**
- **EGY Colored & Flavored Chocolate Cream**



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



Dairy Products

” EGY Dairy supplies advanced dairy stabilizers, emulsifying salts, milk protein systems, and powdered solutions tailored for industrial dairy producers. Our ingredients help improve texture, yield, and stability in white cheese, processed cheese, yogurt, milk drinks, and ice cream.



Dairy Products & Applications

- **White Cheese Stabilizers**
- **Processed Cheese Stabilizers**
- **Emulsifying Salts**
- **Yogurt & Cream Stabilizers**
- **Milk & Flavored Milk Stabilizers**
- **Ice Cream Stabilizers**
- **Ice Cream Powder**
- **Proteins**

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



DAIRY

● Product's Name Recommended Dosage

- | | |
|-----------------|-------------|
| ● Dairy Gel TLP | 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 127 | 0.1 - 1 % |
| ● Feta Gel | |



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



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Product's Name	Recommended Dosage
• 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 %



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



DAIRY

Product's Name	Recommended Dosage
• 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 %



Yogurt & Cream 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



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Product's Name	Recommended Dosage
• Dairy Gel 3095	0.3 - 0.5 %
• Dairy Gel 3071	0.4 - 0.8 %
• Cream Gel	0.2 - 0.6 %
• Cream Gel C	0.2 - 0.6 %
• Cream Gel S	0.2 - 0.6 %
• Cream Gel W	0.2 - 0.6 %



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



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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 %



Ice Cream Stabilizers



DAIRY

Product's Name	Recommended Dosage
• Ice Gel 132	• 0.6 - 0.9%
• Ice Gel 144	• 0.6 - 0.9%
• Ice Gel 189	• 0.65 - 0.9%
• Ice Gel 190	• 0.6 - 0.75%
• Ice Lolli	• 0.2 - 0.4%
• Ice Rabble	• 0.2 - 0.4%



Ice Cream Powder



DAIRY

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



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



DAIRY

Product's Name

- EGY Protein 1
- EGY Protein 2
- EGY Protein 3

Recommended Dosage

Addition rate depends on the amount of protein required



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.



Applications

Product's Name	Recommended Dosage	
● EGY Phos	0.2 – 0.3 %	From whole mixture
● EGY Phos M7	0.2 – 0.3 %	From whole mixture
● EGY Phos M27	0.2 – 0.3 %	From whole mixture
● EGY Phos M22	0.2 – 0.3 %	From whole mixture
● EGY Carrageenan	1 - 2 %	From whole mixture
● Beef Gel WK3	1 - 2 %	From whole mixture
● EGY Meat Bind	1 - 2 %	From whole mixture
● EGY Bind Gel		Combination

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



Other



Product's Name	Recommended Dosage
• Mono Gel 90%	1 - 2%
• Mono Gel 60%	1 - 3%
• Mono Gel 45%	1 - 3%
• Sweet Gel	1 - 3%

Juice & Nectar Stabilizers



Other



Product's Name	Recommended Dosage
• Fruit Gel 100	0.2 – 0.4 %
• Fruit Gel 101	0.2 – 0.4 %
• Fruit Mix	0.2 – 0.3 %



Jam Stabilizers



Other



Product's Name

- EGY Pectin

Recommended Dosage

0.4 – 0.7 %



Functional Ingredients

” - For all food applications .



Product's Name

- Mono Gel 90%
- Mono Gel 60%
- Mono Gel 45%
- EGY Stab
- EGY Gelatine
- EGY SAPP
- EGY G.Gum
- EGY Dipotassium Phosphate
- EGY Sodium Phosphate
- EGY Sodium Citrate
- Xanth Gel
- EGY Alginate
- EGY LBG



Other

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:



Other

Product's Name

- Spread chocolate
- Peanut butter
- Jelly Powder (all flavors)
- Ice cream Powder (all flavors)
- Cake mix powder (different types)



Contact Information

Get in touch with our team for inquiries, technical support, or to learn more about our tailored food ingredient solutions.



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Plant Location

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Thank's

