




Company Profile

"To eat is a necessity, but to eat intelligently is an art."

François de la Rochefoucauld



Almera Foods is the leading specialty ingredients provider to Egypt's major restaurant chains, cafes, bistros, hotels, and food factories as well. We also provide Coating Systems, Spices & blends, Clean smoke and Powdered Cheese, among other products, for both local and overseas retailers.

As one of the top B2B businesses in Egypt's food industry, Almera Foods, headquartered in Cairo, endeavors to meet the demands of consumers for healthy, great-tasting food products – by not only delivering 100% Natural solutions but also by adopting the finest and safest food processing standards.



ABOUT ALMERA

Environmental conservation is an integral part of our corporate strategy and our daily activities. While we're keen to offer all the magic of taste, yet we do so with an eye on mother nature and a focus on following processes and providing products that are 100% environmentally friendly.

At Almera Foods, every member of staff, every team, every supplier and every partner are committed to offering innovative, eco-friendly nutrition solutions that nourish individuals, families and communities in Egypt and the Middle East.





ABOUT ALMERA

As one of Egypt's leading corporate citizens Almera has, since day one, been committed to shouldering our responsibilities towards the society we serve. Therefore, we measure our success in terms of how far we're acting in the best interests of our environment and our society as a whole.

Importantly, we always carry out social activities that are closely linked to local communities. For example, we regularly host events at orphanages and children's hospitals to share great moments with them. Also, we annually celebrate the holy month of Ramadan by holding iftar banquets for families and community members.





Our Mission & Vision



OUR MISSION & VISION



Our Mission

To deliver a wide diversity of safe, flavorful, nutritious, high-quality, high-value and nature-based food ingredients to meet the diverse needs of millions of individuals, families and communities in Egypt and the Middle East.



Our Vision

To become the top Egyptian and regional manufacturer & supplier of innovative food products that are the most natural, environmentally-friendly, and sustainable.





Our Factories



OUR
FACTORIES



Allied Chemical Group (ACG)

Over the past 35 years, Allied Chemical Group (ACG) has been a pioneer in the food ingredients market. ACG prides itself on providing first-class food additives and ingredients for a wide diversity of industries – including Seasoning & Flavor, Meat/Chicken/Fish Processing, Sauces & Condiments, Confectionery, Processed Cheese, Bakery, along with the Catering & Food Service.

At ACG, we combine our outstanding knowledge of food sciences with our deep understanding of the food industry's best practices to enhance and enrich people's everyday nutrition experience. Also, we adopt the latest food processing technologies.



SAUCES &
CONDIMENTS



PROCESSED
CHESSE



PROCESSED
MEAT



FLAVORS



BAKERY



OUR FACTORIES

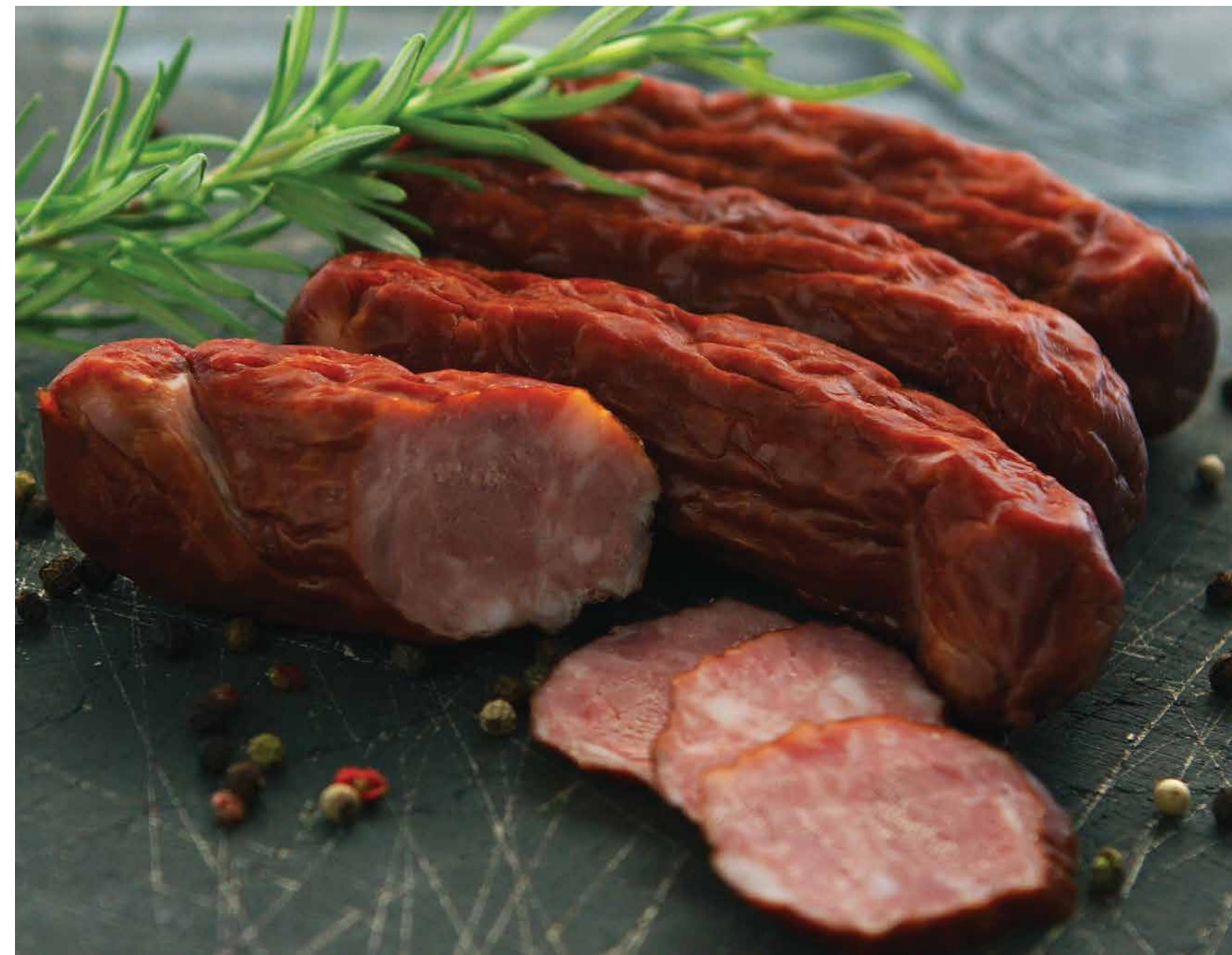


Landmarks

Established in 1987, ACG started its successful journey as a Trade House specialized in the sales and distribution of food additives & ingredients. Over the years, we've acquired rock-solid experience in the sourcing and distribution of food ingredients. We've succeeded in developing an efficient network and infrastructure that serves a broad range of food industries.

2015, The first micro-encapsulation facility specialized in the production of natural extracts & flavoring ingredients.

As we celebrate our 35th year of operation in 2021, we stand proud of our rich legacy of success, focused on the future, and steadfastly committed to delivering healthy nutrition products. We're dedicated to contributing to the well-being of individuals and communities all over Egypt and the Middle East.





OUR FACTORIES



Alwafaa Food Industries

Alwafaa Food Industries is a major Egyptian company specialized in producing food coating systems for meat and poultry processors. Also, the company produces all kinds of breadcrumbs – Home style, American style, and Panko.

The company manufactures a wide range of batters and Predusts that suit all the needs and demands of customers, including Rice Crisps that are used in the chocolate industry.

Unsurprisingly, we pride ourselves on being certified by prestigious organizations in different categories – including BRC Issue 7 and ISO 22000.





OUR FACTORIES



Landmarks

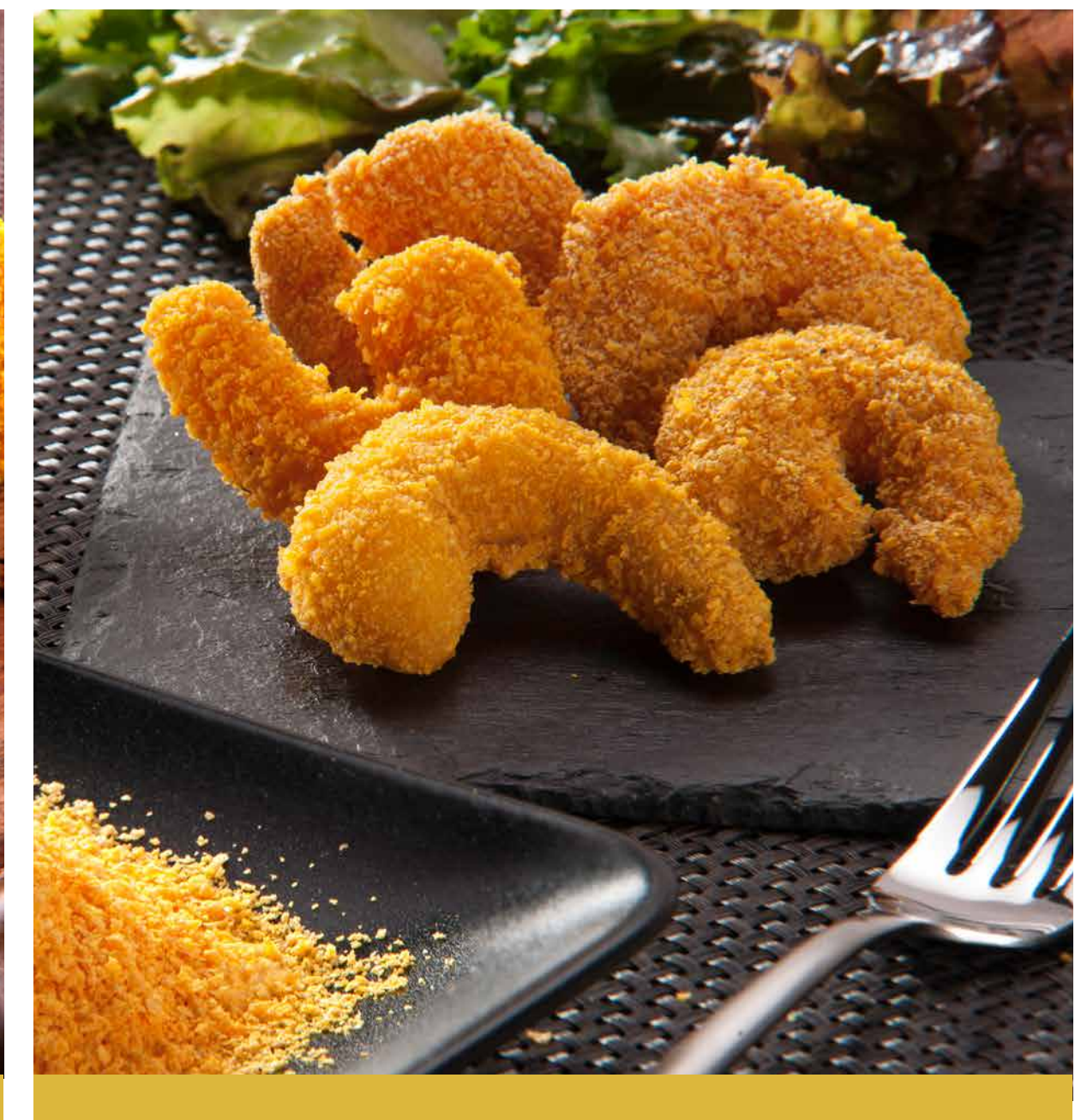
In 1999, when the Egyptian market was importing almost all of its breadcrumbs needs, Alwafaa Food Supplies was established as a Partnership to become the first company in Egypt to produce breadcrumbs.

In 2002, the important manufacturers of meat in the Egyptian market were largely relying on our products for their recipes.

In 2010, the company moved its operations to a new production facility at Elobour City, where we established our own Laboratory and R&D center.

In 2015, Alwafaa Food Industries became a Joint-stock Company, with a new state-of-the-art production center that caters to the increasing demands of clients in Egypt and the Middle East.

Now in 2021, Alwafaa Food Industries has evolved into one of the big players in the coating industry for all meat and poultry processors in Egypt. Now the company is rapidly extending its footprint across the Middle East.








Why Almera Foods



WHY ALMERA FOODS

We haven't become what we are overnight, and we haven't established our unrivaled reputation by chance!

Empowered by the rich history of our two food plants, we've been, since day one, constantly solidifying our technical experience and knowledge base. We're always passionate about innovating our production methods, modernizing our workflows, and updating our processes to keep abreast of everything new in the food ingredients science. Overall, Almera Foods is standing out in the food industry thanks to several advantages, including:

-  **Quality Counts**
-  **Sustainable Technology Permeates All Systems**
-  **Research and Development Come First**





WHY
ALMERA
FOODS



Quality Counts!

Throughout the stages of production, Almera Foods gives high priority to quality as one of our core business principles. To ensure that our food products cater to customers' needs and simultaneously meet international standards, we've put in place one of the most rigorous quality assurance systems in the entire global food industry.

In consequence, all of our products must go through 3 stages of analysis – physical and taste analysis, chemical analysis, and microbiological analysis. As a result, our clients, local and regional alike, have full confidence in the safety and integrity of our food products. At the end of the day, our quality focus continuously translates into food that not only tastes good but also is key to a nutritious diet.



NFSA

الهيئة القومية لسلامة الغذاء



FSSC 22000



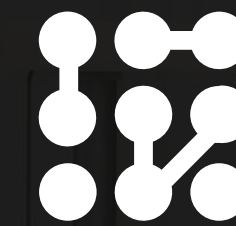


WHY
ALMERA
FOODS

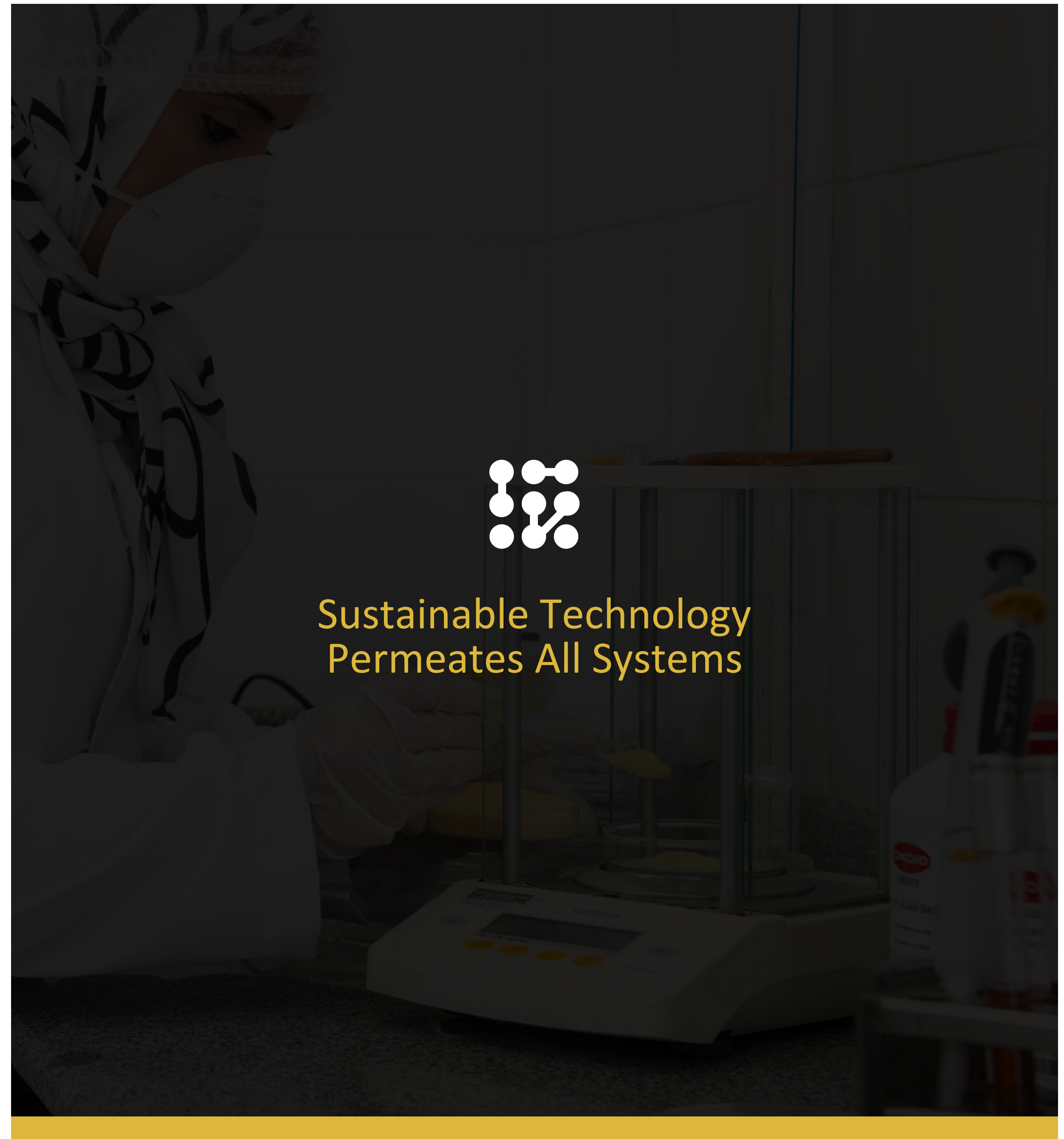
Sustainable Technology Permeates All Systems!

Success requires a culture that puts advanced technology first. That's why hi-tech always lies with everyone at Almera Foods – from the plant floor to staff offices. We've built our name on a longstanding track record of investment in state-of-the-art technology that empowers us to offer sustainable nutrition solutions. For example, we leverage the latest technology to produce fine extracts and pure spices in addition to using hi-tech to manufacture the finest powders from natural ingredients.

Notably, in the eyes of our suppliers, partners, customers, and all stakeholders, Almera Foods is a group of innovators who are boldly changing what it means to feed Egypt and the region!



**Sustainable Technology
Permeates All Systems**





WHY ALMERA FOODS



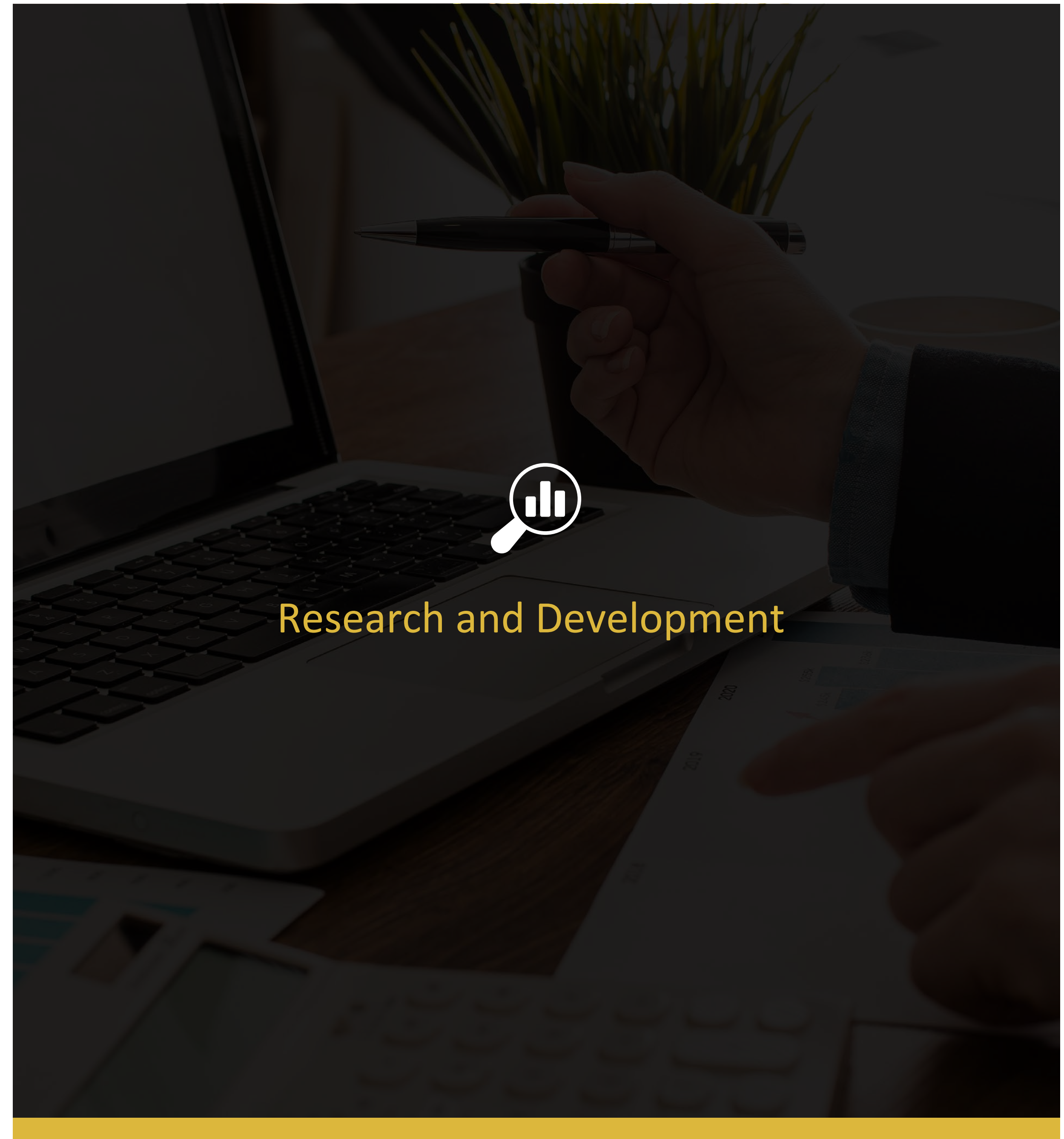
Research and Development Come First!

Almera Foods is never satisfied with what we've reached at any point in time! We adopt a business strategy that pursues the constantly changing global trend insights in a way that inspires new ideas and new innovative solutions, thus driving our company to the next level.

We're committed to continuous research to provide ingredients that are NATURAL, convenient to use, and, more importantly, are manufactured in a way that saves resources and minimizes waste during production, usage, and consumption.

To maintain our leading position in today's landscape, we're continuously searching determinedly for the new and the best. Every day, we seek new ideas and transform them into the best ingredients that nature has to offer. Our R&D activities never stop, and our quest for knowledge is never quenched!

Our food products are subject to continuous R&D. At Almera's state-of-the-art application center, our food experts innovatively keep experimenting to stay abreast of the ever-changing trends in the food industry. Therefore, our chefs and technologists unleash the magic of cooking arts – combining the latest in food sciences and the trendiest in fine cooking to come up with lovely flavors for our partners and consumers.



Research and Development



Products Catergories



PRODUCTS CATERGORIES



SINGLE SPICES



NATURAL EXTRACTS



BLENDED SPICES



FUNCTIONAL INGREDIENTS



CHEESE POWDERS



PREDUST



BATTER



BREAD CRUMBS



RICE CRISP



CLEAN SMOKE



Our References



B2B



Horeca



Givaudan[®]

symrise 

 **PEPSICO**



BUFFALO BURGER



café **suprême** 
the good living menu




INTERCONTINENTAL
CAIRO CITYSTARS



 **GOURMET**
FOOD STORES



gsf
golden state foods



NoviFields 
Foodstuff Trading





At its core, Almera Foods derives its inexhaustible strength and competitive edge from the rich history of the company's two pillars – Alwafaa Food Industries and Allied Chemical Group (ACG). The two food manufacturers are presently providing second-to-none food ingredients for all stakeholders.





Natural Choice

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