

AL NILE Co. FOR FOOD MANUFACTURING



AL NILE FOR FOOD MANUFACTURING
النيل لتصنيع المواد الغذائية

We Bring Real Taste To Life





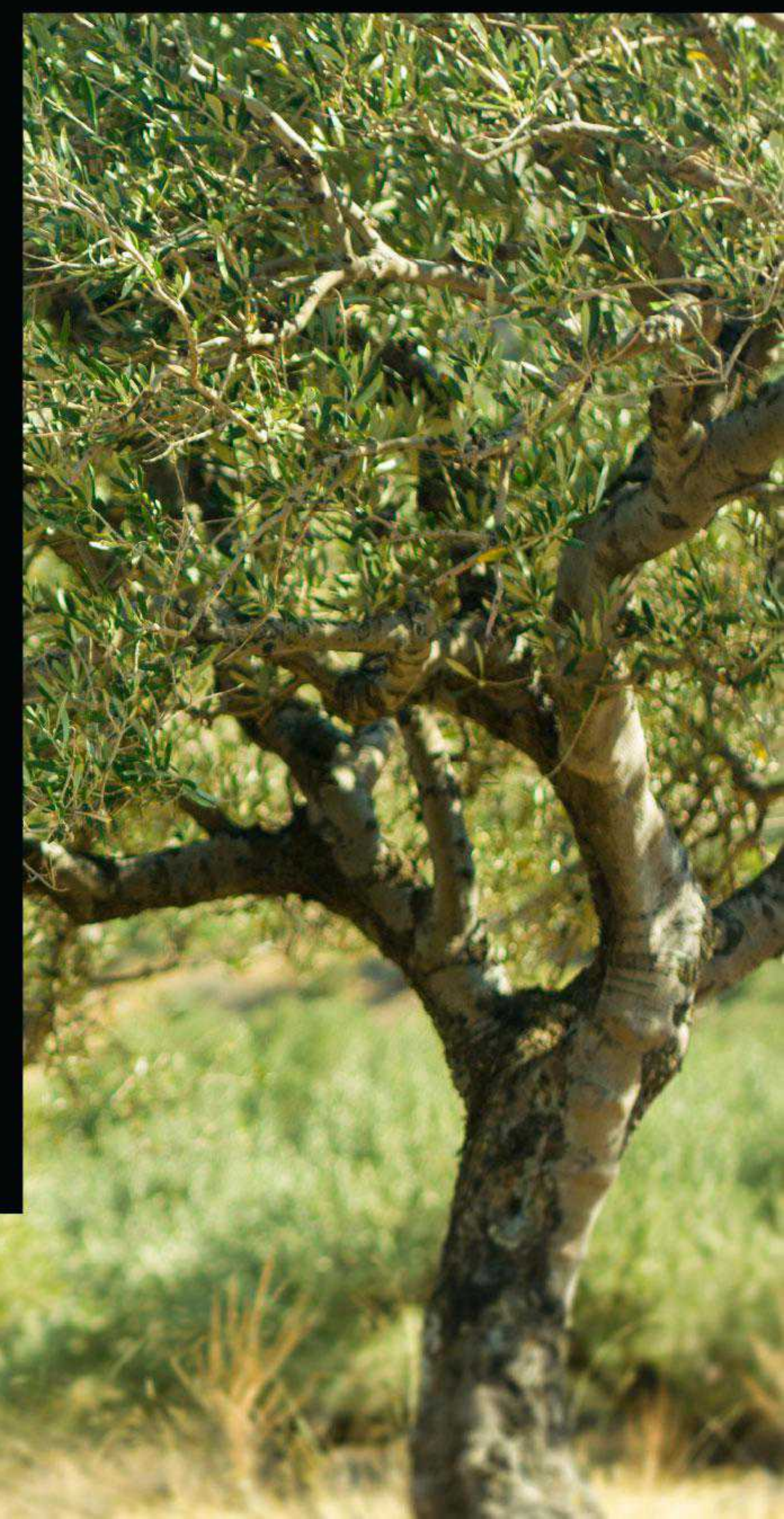
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WHO WE ARE



ALNILE Co. is considered to be one of the pioneers in Egypt and middle east area for producing ,manufacturing and exporting olives and other pickles This enables us to process huge quantity of pounds all year long of various peppers such as jalapenos, green chiles, cherry, banana ,pepperoni pepper, mexican pepper, and also other products like black olives , green olives, natural black olives with diifernt type of packing We pride ourselves for being a vertical integrated company as we operate from our own greenhouses, to producing our own distilled vinegar, to making our own tin cans, plastic jars and card board boxes. But above all, our product quality is of the upmost importance, having our facilities certified by BRC with B ratings, and also our detailed oriented service to our clients to be one of the main reasons driving our continuous growth.



VISION

Building a sustainable business by providing excellent services in every project, become the preferred solution provider for our customers, establishing new platforms and creating communicational opportunities in all markets like USA and Europe also Arab countries.

MISSION

Be an innovative food-packaging supplier that listens and works collaboratively with food service providers to offer value-adding food.



STRATEGIES

ALNILE Co. a great importance in the continuous development of available and skilled resources to ensure that the company enjoys long-term growth and adapts to the forefront of competition. Its strategy is to work on establishing new standards and on integrated management systems.



**Life is not what you think it is
without **US****



**Olive
runs
through
the
veins**



**Green
Olives**

All our
olives comes from our farms
which located in Cairo-Alexandria desert
road and Wadi El-Natroun, Green Olives are
harvested by hand, so as to avoid injuries to the fruit; once
collected they receive a short alkaline treatment to neutralize the
bitter oleuropeine acid from the unripe fruit and then they are put into
brine where a slow natural lactic fermentation (from 2 to 3 months) occurs
and the bitterness of the fruit is mostly eliminated; finally they are desalted and
prepared in our special way delivering a unique, delicious, nutritive and healthy
product in different types of package according to the customer's request.

GREEN OLIVES PRODUCTS

WHOLE GREEN OLIVES

PITTED GREEN OLIVES

SLICED GREEN OLIVES

STUFFED GREEN OLIVES



Ripe Black Olives



Californie Style



We Bring
Real Taste
To Life

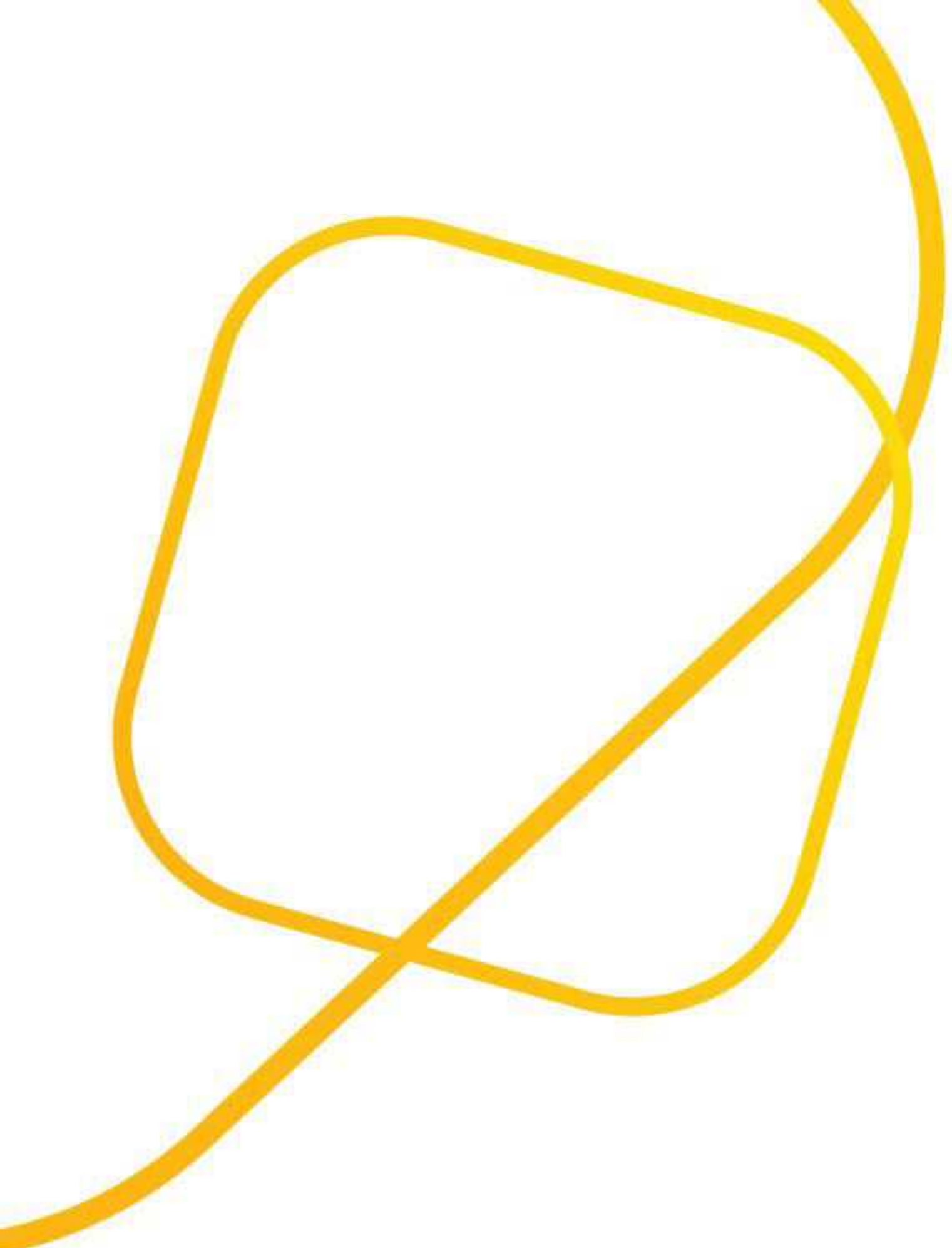
They are not naturally ripe and their colour -intensely black- comes from an industrial oxidation process where typically green olives are subject to strong alkaline treatments and exposed to iron salts, then packed in specific tins such as A10 & A12 & A24 & A300 easy open cans, then be sterilized in autoclaves.





Our **BLACK**
OLIVES
PRODUCTS

WHOLE RIPE BLACK OLIVES
PITTED RIPE BLACK OLIVES
SLICED RIPE BLACK OLIVES



Natural Black Olives

Natural Black Olives are harvested in winter, once naturally ripe from the tree which delivers the most healthy product; once collected, they are put into brine where a slow natural lactic fermentation (from 2 to 4 months) occurs and the bitterness of the fruit is mostly eliminated; finally they are desalted and prepared in our special way delivering a unique, delicious, nutritive and healthy product.





OUR NATURAL BLACK OLIVES PRODUCT



WHOLE KALAMATA OLIVES
PITTED KALAMATA OLIVES
SLICED KALAMATA OLIVES
WHOLE NATURAL BLACK OLIVES
PITTED NATURAL BLACK OLIVES
SLICED NATURAL BLACK OLIVES

Mixed Vegetables

Our Pickles **PRODUCTS**

MIXED PICKLES
ONION
PEPPER
LEMON

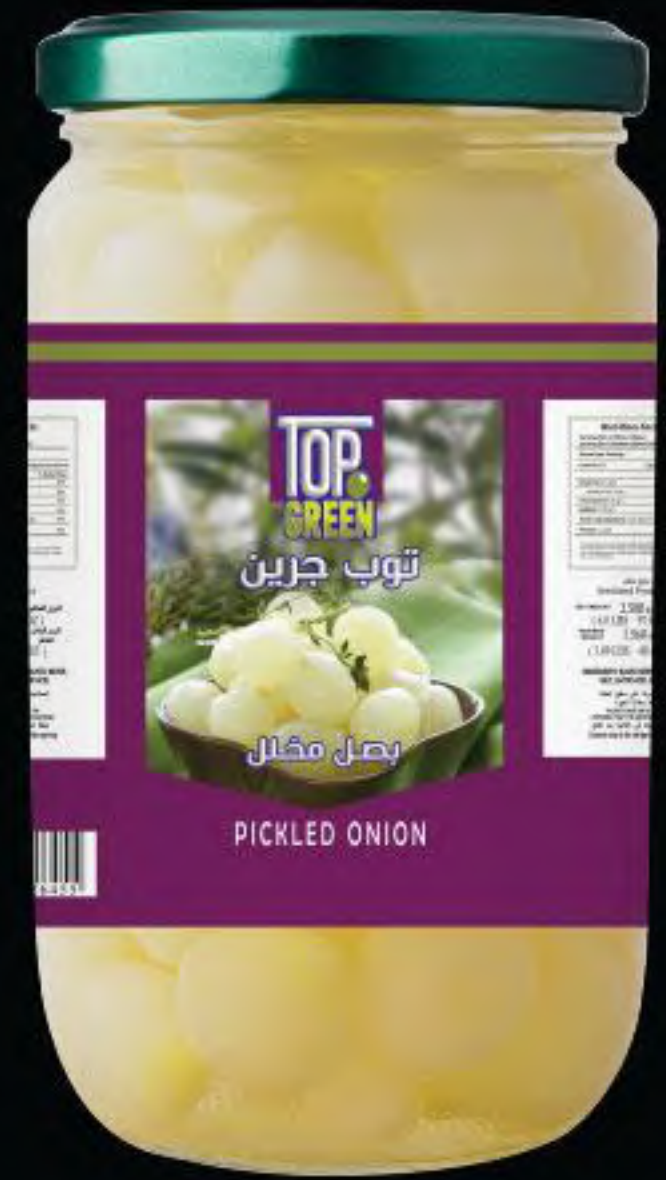
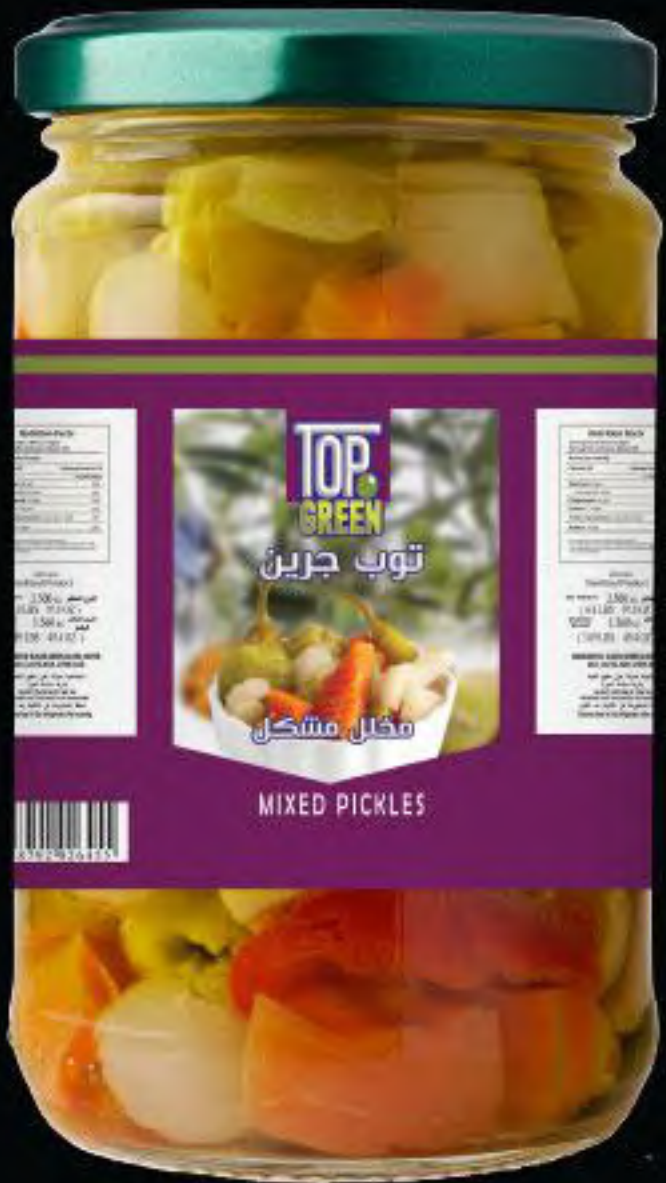


WE BRING REAL TASTE TO LIFE

Pickles is one of our products as we prepare pickled vegetables in our special way delivering a unique, delicious, nutritive and healthy product

Pickles as a final product has two different styles of packaging as it can be packed with one type on the package and it can be packed with the mixed pickles style as different types of vegetables are mixed with specific percentage on the package according to customers' request.





*Life is
not what
you think
it is
without US*



Mixed Vegetables



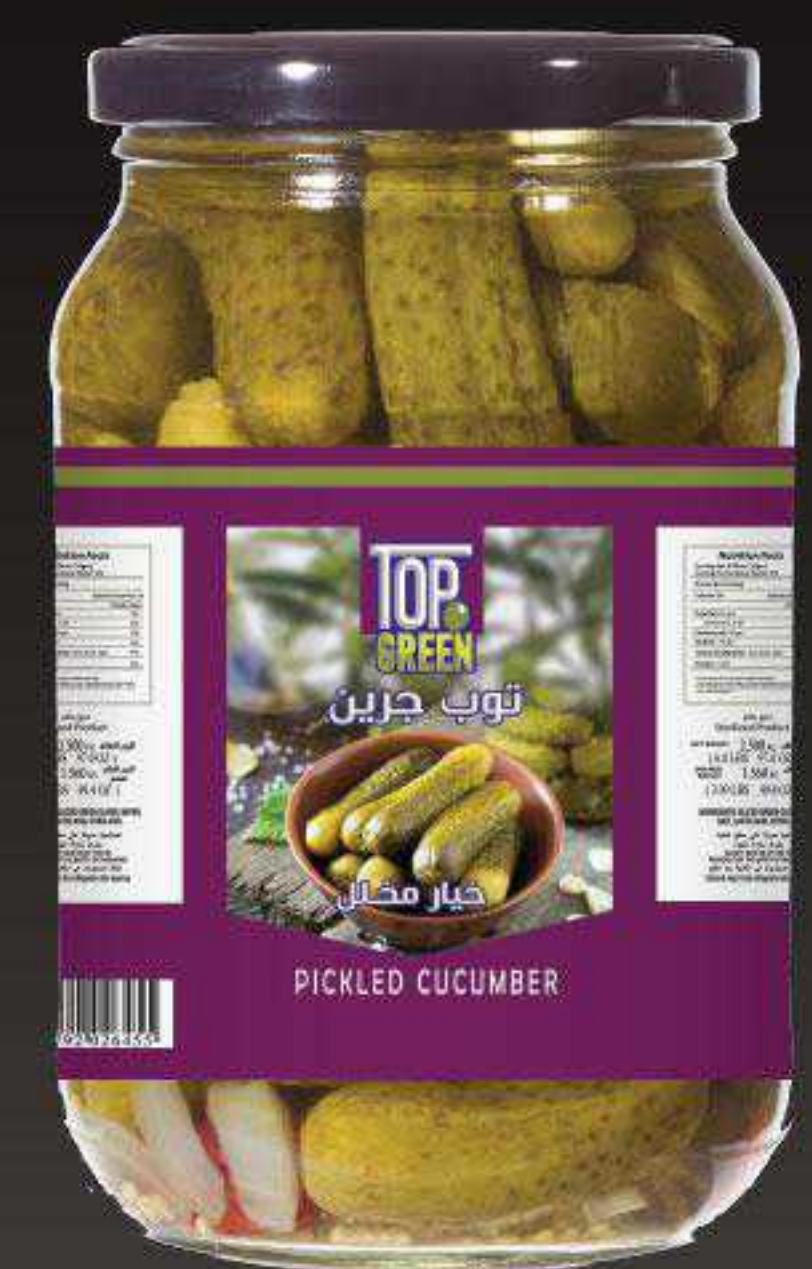


Pickled Cucumber

The origins of the cucumber lie in India and there is evidence that they were already consumed in ancient Egypt. They are a highly prized product in Europe and the Mediterranean countries, where they are normally eaten raw, in salads and pickles. The properties of this vegetable make it very healthy; it is rich in vitamins and especially good for the skin.

Cucumbers are a very healthy vegetable with few calories because 100 g of pickled gherkins only have 12 kcal and 0% fat. They are rich in vitamins, nutrients, carbohydrates and proteins. Small, fine, crunchy cornichons a savory spicy infusion with dill and onions. Ideal for the dinner or as a snack on its own.

GHERKINS CUCUMBER



ORDINARY CUCUMBER



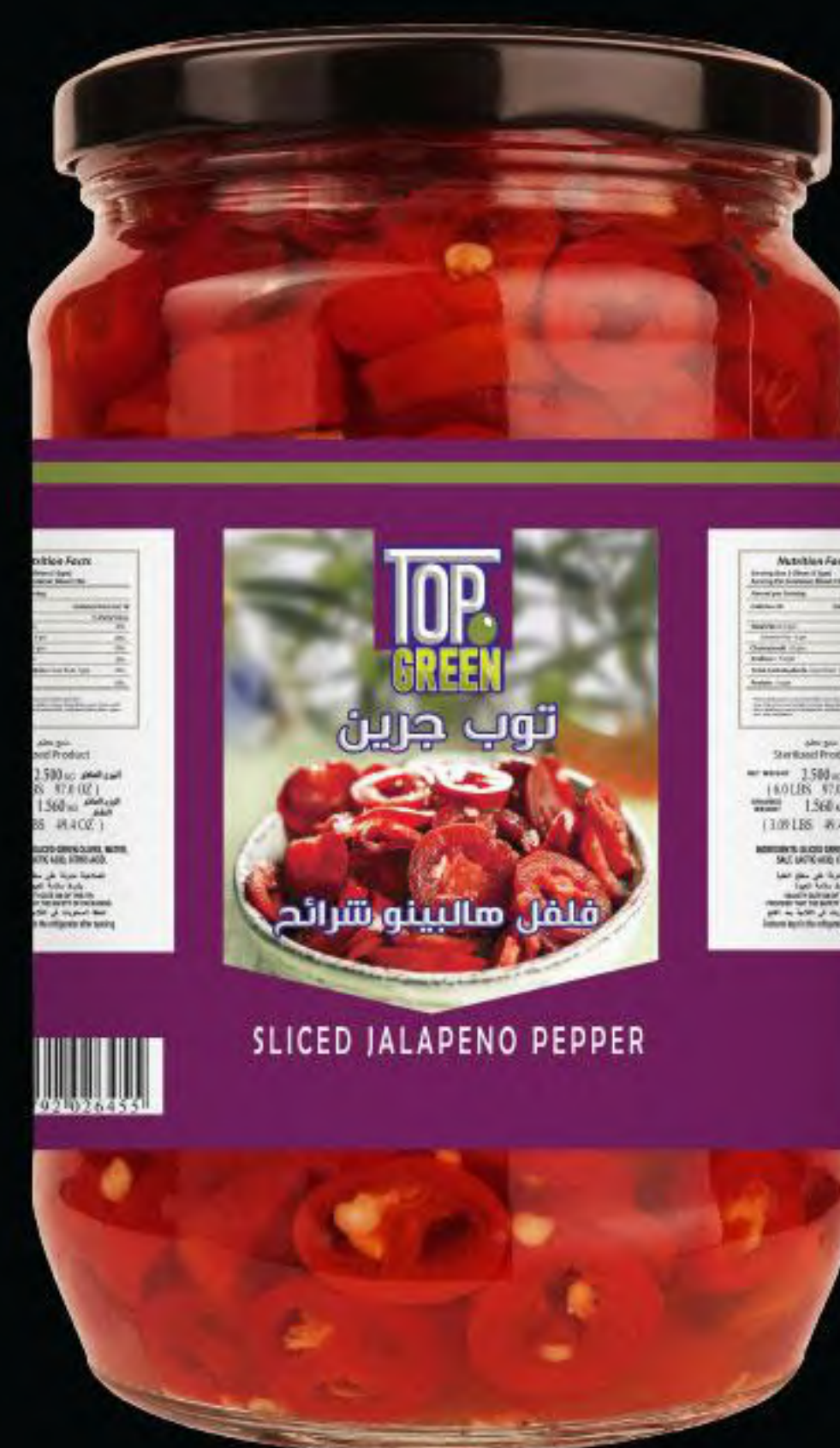


Jalapeno Pepper



- **WHOLE JALAPENO PEPPER**
- **SLICED JALAPENO PEPPER**

We produce our Jalapeno pepper in high quality from our farms with two colors Green and Red ,The most type that we produce is Mucho Nacho jalapeño pepper, this is a fast-maturing hybrid. The plant can reach full maturity in 68 days, from seed to harvest. The peppers from this plant are longer in length, at about four inches. This pepper is known for its large size and for being flavorful without having excessive heat.



Pickled Grape leaves



We Bring Real
Taste To *Life*

Viticulture is something very private and a unique Agriculture product type, it is something very elegant and prestigious type of Agriculture in the World, at least at our region in Egypt. Because Vineyard cultivation enables us to get very tasty and delicious Grapes, as well as getting nice outcomes of grapes. In that manner, Leaves are one of the most special products of Viticulture, their shape is so beautiful like a queen's crown or kind of emperor's crowns, it is so smooth, has private shape and look, has special thin appearance.

Pickled Vine Leaves can be stuffed with rice, or meat or with mince, or with bulghur or with all of them as mixture, of two of them together. Stuffed Vine Leaves are accepted as one of the most delicious taste according to our culture, taken as one of the most delicious and most beautiful taste of not only Egyptian Cuisine but also by most people in the World. Almost everyone in the World likes Stuffed Vine Leaves because vine leaves are itself normally quite tender, tangy taste, very suitable to be pickled.





Olive Oil

- EXTRA VIRGIN OLIVE OIL
- VIRGIN OLIVE OIL

NO ADDITIVES OR PESTICIDES
IN THIS PRODUCT



An unfiltered and pure extra virgin olive oil direct from our farms

Hand picked and brought to the mill within 24hrs of picking allowing all the essential nutrients and characteristics of the land and olive to be pressed straight into the bottle.

Tasting Notes

On the nose you can smell the fresh harvest of the land.

On the palate brings you the pure cultivation of the land, very clean with a slight peppery after taste.

Nutritional Information

Extra Virgin Olive Oil is known to provide nutritional properties and vitamins such as Vitamin E & K as well as the essential free radical fighting properties.

Olive oil is rich in monounsaturated fats including oleic acid, which studies have shown to have anti-inflammatory benefits. Olive oil may also ease joint pain.

100% Natural.

100% Cold Pressed

100% Unfiltered.



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OUR CERTIFICATES





AL NILE CO.

FOR FOOD MANUFACTURING

We Bring Real Taste To Life



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