

























### INTRODUCTION Pg 1 - 2



#### Dear Customer

We, Food For All Ltd (FFA) in partnership with Active Global Exports Pty Ltd (AGE), hold various joint operations with fully vetted producers and manufacturers for the supply of different food commodities.

It is to be understood that we have to consider supplies directly from producers and manufacturers, but we also need to ensure that the suppliers can deliver on a FOB or DAP or CIF basis.

Whereas dealing with wholesalers and retailers, the price is less competitive, but payment is by mean of either a downpayment and balance by bank instrument or a complete order based on a bank instrument.

#### FFA/AGE has a vast network of suppliers for:

- > Sunflower and Olive Oil
- > Wheat
- > Flour
- > Canned food
- ➤ Dry goods
- > Meats and Seafood
- > Pastry foodstuff
- > Sugar Icumsa 45 RBU
- > Medicinal Cannabis.
- ➤ Moringa Products
- > Other general foodstuff for marketing items.

FFA will ONLY consider delivering to potential customers as per the manufacturer's procedures.





### INTRODUCTION Pg 2 - 2



We need to have a clear understanding of the type of structure we wish to join forces as well as the responsibilities of each party in this joint operation.

Even though FFA/AGE holds a strong collaboration agreement with its suppliers and buyers, we always request that an NCND is to be signed and operate transparently. FFA is a registered trade mark which can be used on the labels of products to be delivered.

To see the way forward, I suggest that we define the complete strategy that best fits the collaboration.

- How to structure our mutual operations
- Profit Sharing Agreement
- Purchasing strategy
- Sales Strategy
- Marketing Strategy

We look forward to hearing from you in a not-too-distant future.

For & on behalf of FFA

Dr. Thierry Catherine

Founder & CEO





### FOODSTUFF MARKETING STRATEGIES



Foodstuff marketing refers to the process of promoting and selling various food products to distributors. It involves creating strategies to attract customers, increase brand awareness, and ultimately drive sales. This can be done through various channels such as advertising, packaging design, pricing strategies, and distribution. One important aspect of foodstuff marketing is understanding consumer needs and preferences.

This involves conducting market research to identify target demographics, their buying behaviors, and their preferences for certain types of food products. By understanding these factors, companies can tailor their marketing efforts to effectively reach their target audience and meet their demands. In addition to targeting the right audience, effective foodstuff marketing also involves showcasing the unique features and benefits of the products.

This can be done through compelling packaging design, highlighting nutritional value, or emphasizing sustainable and ethical production practices. Storytelling and creating an emotional connection with consumers can also play a significant role in marketing food products. Furthermore, utilizing digital marketing strategies such as social media, influencer partnerships, and online advertising can also be effective in reaching a wider audience and generating brand awareness. With the increasing use of technology, online platforms have become powerful tools for foodstuff marketing, allowing companies to engage with consumers directly and build brand loyalty.

Overall, foodstuff marketing is a dynamic and ever-evolving field that requires creativity, consumer insights, and strategic planning to successfully promote and sell food products in a competitive market.





### **OUR INCORPORATION DOCUMENT**





Republic of Mauritius

#### CERTIFICATE OF INCORPORATION

(section 24 of the Companies Act)

Company No.: 190603

This is to certify that

Food For All Ltd

is on and from the 15th day of September 2022 incorporated as a Private Company limited by shares.

Issued on the above date by the Corporate and Business Registration Department at Port Louis, Mauritius.



CB No 92065 of 15/09/2022

This is a computer generated document and requires no signature. The authenticity of this document can be verified on http://companies.govmu.org

#### **Certificate of Registration** of a Company

This is to certify that

ACTIVE GLOBAL EXPORTS PTY LTD

Australian Company Number 623 877 298

is a registered company under the Corporations Act 2001 and is taken to be registered in New South Wales.

The company is limited by shares.

The company is a proprietary company.

The day of commencement of the pistration is the seventeenth of rangary 2018.





Issued by the Australian Securities and Investments Commission on this seventeenth day of January, 2018.









# FINE WHEAT FLOUR







## FINE WHEAT FLOUR ORIGINE THCECKOSLOVAKIA & TURKEY



Flour quality Flour must produce a dough that does not stick during the mechanical

kneading process

Type of product Wheat flour, type 55

Physical characteristic-dough W 170 minimum, P/L 0.7 max.

Moisture 14% max.

Fatty acidity 0.5g KOH/g of oil max

Zeleny index Min. 25

Proteins Min. 10.5% (N x 6,25 of dry matter)

Ash content 0,6% max. of dry matter

Hagberg falling number Min. 220, including the preparation (agitation time of 60 seconds)

Aflatoxin total 4 microgram/kg max
Ochratoxin 3 microgram/kg max.
Deoxynivalenol (Vomitoxin) 750 microgram/kg max.

Presence of Datura seeds and other toxic seeds or traces of tropane alkaloids - Nil

#### Applicable control methods:

- ISO 711 Basic reference method and ISO 712 routine reference method Determination of moisture content.
- ICC 105 Determination of crude protein in cereals and cereal products for food and for feed.
- ISO3093 Cereals Determination of falling number (Hagberg).
- ISO 5529 Wheat Determination of sedimentation index Zeleny test.
- ISO 2171 Cereals and milled cereals products Determination of total ash.
- ISO 7305, AOAC 14022 Milled cereal products Determination of fat acidity.
- ICC 113, AOAC 7070 Determination of crude fibre value.
- ISO 5530-4 Physical characteristics of dough Determination of rheological properties using an alveograph.





### FINE WHEAT FLOUR SPECIFICATION



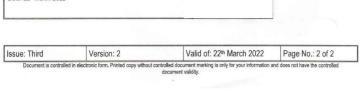
PRODUCT SPECIFICATION (PS)	PS 30 B
Name of product: FINE WHEAT FLOUR	Replaces: PS 30 B of 3 <sup>rd</sup> January 2022



PRODUCT IDENTIFICATI	ION						
Marked brand F	Product	trade name	of food Act.	n according to the CZ re No. 110/1997 Coll. and ac e No. 18/20 Coll.		Other designation	
Fine wheat flour	wheat flor	Fine ur	Group: Mill gr	ain-products		Wheat flour T530	
COUNTRY OF PRODUCT	TION	Czec	h Republic				
PRODUCT CHARACTERI	ISTIC						
Product composition		100 9	% Fine Wheat flour				
Product description		100	o i mo i i moni moni	Purpose (Target marke	f)	Way of use	Shelf life
The milling product obtained by the wheat milling process ar classified according to the size of particles and the content of ash in dry matter.			Material for the manufact of bakery products.	turing	Intended for heat treatment.	12 months	
PRODUCT QUALITY PAR							
REQUIREMENTS FOR SE	ENSORY						
Colour			a yellowish tint.				
Odour and taste				without any unpleasant s	mell. With	nout foreign odours	and flavours.
Pests No pests and no signs of							
Adulterants Pure, without no foreign of			out no foreign cont	aminants.			
Physical and chemical cl	haracter	istic					
Quality parameter			Requi	red limit	A	nalysis method	
Moisture [%]			ma	x. 15,0		oisture analyzer	
Ash in dry matter [%]			ma	x. 0,60		IR (DA 7250); ČSN	ISO 2171
Proteins [%]			mir	min. 12,0			
Falling number [s]			mir	n. 200	Ċ	SN ISO 3093	
Granulation [%]							
	257 µm		mir	min. 96,0		CSN 560512-5	
	162 µm		mir	1. 75,0			
GMO		G	GMO free				
ALLERGENS				Other allergen listed in the (EU) no. 1169/2011 are no			Parliament an
					Notes		
Cereals containing gluten		ucts thereo	f	+			
Crustaceans and products				-			
Eggs and products thereof							
Fish and products thereof							
Peanuts and products ther				-			
Soybeans and products the				-			
Milk and products thereof		lactose)		-			
Nuts and products thereof				-			
Celery and products there							
Mustard and products then							
Sesame and products ther							
Mollugge and products the				The state of the s			
Molluscs and products the							
Molluscs and products the Lupin and products thereo Sulphur dioxide and sulphi	f						

Issue: Third	Version: 2	Valid of: 22th March 2022	Page No.: 1 of 2
Document is controll	ed in electronic form. Printed copy without	t controlled document marking is only for your information at document validity.	nd does not have the controlled

		LIME AND	AT FLOUR		PS 30 B
				not contain	
			7	may contain traces	
FOOD SAFETY				may contain adoco	
Microbiological requi	romanta				
	tions of Czech F		quired parameters of	chosen microorganisms are	measured by an
Coliform bacteria	non across con	max, 1000 cfu/g			
Molds		max. 10000 cfu/g			
Chemical requiremen	te				
		Republic and EU. The rec	quired parameters are	e measured by an external co	ertified laboratory at
Cadmium content		max. 0,10 mg/kg			
Lead content		max. 0,20 mg/kg			
DON		max. 0,75 mg/kg			
Zearalenon		max. 0,075 mg/kg			
Aflatoxin B1		max. 0,002 mg/kg			
Aflatoxin (suma B1, B	2, G1, G2)	max. 0,004 mg/kg			
Ochratoxin A		max. 0,003 mg/kg			
	cording to the a		n in accredited labora	atory (avarage content per 1	00 g of product)
Energy		1514 kJ/ 357 kcal			
Fat		1,1 g			
of which saturates		0,6 g			
Carbohydrate		72,4 g			
of which sugars		0,3 g			
Fibre		3,7 g			
Protein Salt		12,5 g			
PACKAGING AND DE	LIVEDY	Ug			
PACKAGING AND DE		onditions of packaging	and delivers		
Type of packaging	Transport and	d packaging comply with	all hygiene requireme		
Packaging 13kg	stretch foil.	closed by gluing. They a	are packed in boxes.	The boxes are wrapped on p	allets in protective P
STORAGE CONDITIO					
most 65 %. Bags are st	tored at least 5 d	cm away from the wall, se	eparately from aroma	reas, well ventilated, at a relatic materials.	ative humidity of at
		ions of The Czech Repu			
	is on the bags a	and in accompanying doo	cumentation in case o	f unpacked transport as follo	OWS:
name of product;	are and address				
the producer's nate					
<ul> <li>date of production</li> <li>weight;</li> </ul>	and/or best-bet	ore date;			
weight,	(does not apply	to unpackaged transpor	<del>†</del> )		
ACCOMPANYING DO			7		
Type of docu			н	landover	
Delivery note		Via the delivery driver		- WI	
nvoice		Via the delivery driver			
111000		T THE UTO GOILACT ALL ALL	or of post		







### FINE WHEAT FLOUR CERTIFICATION



### Product must be:

- Free from abnormal flavour/odour and living insects/pests.
- Freshly produced for flour (maximum 30days old at date of delivery).
- Delivered goods to be according to approved sample tested at SGS.











# FOODSTUFF CATALOGUE CRUDE AND REFINED OILS











































### PRODUCTION LINE

















### SPECIFICATION OF OUR REFINED SUNFLOWER OIL



#### SPECIFICATION OF OUR REFINED SUNFLOWER OIL

Taste=======Neutral
Impurities=========Negative
Free Fatty Acid (%)========max 0,10
Moisture (%)=========max 0,05
Peroxide Value (meq O2/ kg)======max 5
Specific gravity at 20 degr C=======0,91 - 0,93
Iodine value(g/100g)========110 - 143
Colour Lovibond 5 1/4 " Red=======max 1,5
Colour Lovibond 5 1/4 " Yellow======max 15
C 14:0 (Myristic Acid)
C 16:0 (Palmitic Acid)=========3 -10

- C16:1 (Palmitoleic Acid)
- C 18:0 (Stearic Acid)========1 10
- C 18:1 (Oleic Acid )=========14 35
- C 18:2 (Linoleic Acid) =======50 75
- C18:3 (Linolenic Acid )========< 0,5
- C 20:0 ( Arachidic Acid )========< 1,5
- C 20:1 (Gadoleic Acid)=======<0,5
- C 20:2 (Eicosenic Acid)
- C 22:0 ( Behenic Acid )=======< 1
- C 22:1 ( Erucic Acid )========< 0,2
- C 24:0 (Lignoceric Acid)







## SPECIFICATION OF REFINED SUNFLOWER OIL



Product: Refined Sunflower Oil (RSFO)

Type: Refined, Winterized, Deodorized, Bleached.

Origin: South Africa or Thailand

Standards: Conform to Turkish Standard TS 886, Ukrainian Standard DSTU 4492:2005 or, European Norm CEN/TC 307 or Standard of production country, and International Standard Organization ISO/TC 34/SC11, International Food Standards of United Nations and FAO Codex Alimentarius CODEX STAN 210- 1999 Standard for Named Vegetable Oils.

Quality: Fit for human consumption, free from foreign matter, any other oil or animal fats. Color: (51/4 Lovibond): 3,5 Red and 30 Yellow maximum, light yellow, clear and transparent.

Odor: Neutral odor, without an artificial odor additive.

Visibility: Without any deposition and blurriness.

Taste: Neutral, without an artificial taste, free from rancidity or any strange or bad taste and smell.

Shelf Life: 12 months, with Ro&E.







### **RSFO ANALYSIS**



PHYSICAL and CHEMICAL ANALYSIS	REFERENCE VALUES	RESULTS
Visibility (40 <sup>o</sup> C)	Clear	Clear OK
Taste and Smell	Natural, specific to itself, no smell	OK
Density (g at 20 <sup>o</sup> C Water)	0.914 – 0.925	0,919 <mark>OK</mark>
Refractive Index (at 40 <sup>o</sup> C)	1.461 – 1.468	1,465 <mark>OK</mark>
Saponification Value (mg KOH/g Oil)	188 – 194	191 <mark>O</mark> K
lodine Value	118 – 141	130 OK
Unsaponifiable Matters (g/kg)	<15	12 OK
Moisture and Volatile Matter (105 <sup>o</sup> C)	Max. 0,04	0 OK
Insoluble Impurities	Max. 0 5	0 OK
Soap Content (% mm)	Max. 0,005	0 OK
Peroxide Value (meq g O2/kg oil)	Max. 10	2 OK
Colour (5 <sup>1/4</sup> Lovibond)	Max. 3,5 Red / 30 Yellow	2R/20Y <mark>OK</mark>
Clear from Foreign Materials (Halphen Test)	Negative	Negative OK
Free Fatty Acidity	Max. 0 3	0,07 <mark>OK</mark>







### LOADING PER CONTAINER



					PAL	LETIZED LOAI	DING	NON-PAL LOAI	
PRODUCT	PACKING	PACKING TYPE	SHELF LIFE	UNIT PER CARTON	NUMBER OF CARTONS PER PALLET	NUMBER OF PALLETS PER 40 DC CONTAINER	TOTAL CARTONS PER 40 DC CONTAINER	NUMBER OF CARTONS PER 20 DC CONTAINER	NUMBER OF CARTONS PER 40 DC CONTAINER
	800 ML			12	80	24	1.920	1.600	2.650
	850 ML			12	80	24	1.920	1.600	2.500
	1 LT			12	80	24	1.920	1.380	2.150
REFINED	1 LT	PET BOTTLE		16	60	24	1.440	1.125	1.600
SUNFLOWER	2 LT	DOTTEE	2 YEARS	8	60	24	1.440	1.000	1.600
OIL	3 LT		127413	6	50	24	1.200	945	1.500
	5 LT			4	48	24	1.152	1.000	1.350
	17 LT	Title		-	45 TIN	24	1.152	-	1.550
	18 LT	TIN		-	45 TIN	24	1.152	-	1.450



















### **RSFO SGS - BISPHENOL A PET BOTTLE TEST**





SGS Kenya Ltd.

Ali Punjani Street

P.O. Box 90264 80100 Mombasa Kenya

SGS House

Date Issued: 24/10/2022

FOOD FOR ALL LTD CHEMIN LA COLLINE, POINTE AUX CANNONIER MAURITIUS 1305-02

Analysis Report MA22-05165.001

PRODUCT DESCRIPTION: SUNFLOWER OIL

SAMPLED BY: SAMPLE RECEIVED: 04/10/2022

SGS Kenya Limited Laboratory Services

ANALYSIS STARTED: 04/10/2022 ANALYSIS COMPLETED: 24/10/2022 SGS ORDERNO:

MARKS: SAMPLE DELIVERED IN A BRANDED BOTTLE

BB: 12/09/2023 MFG: 13/08/2022 BNO: 2253222B

REPORT COMMENTS: RELATIVE DENSITY REPORTED AT 20°C/WATER AT 20°C.

Temperature (for measurement of refraction index) 20°C.

This report refers to a submitted sample and all details in respect of source; quantities; marks

are not verified or confirmed

SGS Kerya Ltd. makes no representation and assumes no responsibility for the reliability of analysis by a Sub-Contract Laboratory. The laboratory analysis for the Sub-Contract Laboratory tests are provided by: S - Subcontracted to SGS ISO 17025 Laboratory

TESTS	METHOD	RESULT	UNITS	
Saponification value	ISO 3657:2013	187	mg KOH/g	
Antimony as Sb	SGS TW 59	< 0.02	mg/kg	
Tin as Sn	SGS TW 59	< 0.02	mg/kg	
Zinc as Zn	SGS TW 59	5.45	mg/kg	
Selenium as Se	SGS TW 59	< 0.02	mg/kg	
lodine value	AOCS Cd 1b-87:2017	53.8	g/100g	
Relative density	ISO 6883:2017	0.8966		
S - Refractive Index	DIN EN ISO 6320	1.4746		

\*\*End of Analytical Results\*\*

Twalib Mohamed

Regional Multi Lab Manager - KE & TZ 241020221233 0000144521

Unless otherwise stated the results shown in this test report refer only to the sample(s) tested and such sample(s) are retained for 90 days only (if non-pershable). This document is issued by the Company subject to its General Conditions of Service printed overfied or available on request and accessible at <a href="http://www.sgs.com/terms\_and\_conditions.htm.nd">http://www.sgs.com/terms\_and\_conditions.htm.nd</a>, for electronic format documents, subject to Terms and Conditions for Electronic Documents at <a href="http://www.sgs.com/terms\_and\_conditions.htm.nd">www.sgs.com/terms\_and\_conditions.htm.nd</a>, stawn to the limitation of liability, indemnification and jurisdution issues defined therein Any holder of this document is advised that information contained hereon reflects the Company's findings at the time of its intervention only and within the limits of Collection, if any. The Company's solic responsibility is to its Client and this document does not exceneate parties to a transaction from exercising all their rights and obligations under the transaction documents. This document cannot be reproduced except in full, without prior written approval of the Company, Any unauthorized attention, foreign distinction of the content or appearance of this document is unlawful and offenders may be prosecuted to the fullest extent of the law

SGS Kenva Ltd.

SGS House, Ali Punjani Street, P.O.Box 90264, Mombasa 80100 Kenya, t:+254(41)222 667-9| 722202145|733611105, f:+254(41) 222 8703,

**Providing Trust** Lab Ref No: AO / 616851

#### agriQ Quest Ltd.

**Laboratory Test Report** 

Ground floor, Plessey House, Baricho Rd, Nairohi. Telephone. +254 700 321464 Fax +25420554636 Email: info@agriq-quest.com Website: www.agriq-quest.com 

Lab. Ret. No:	AQ / 616851					
Customer ide	ntification					
Client name Fo	ood For All Ltd		Address			
Phone +9	071-528052362			Fujairah-UAE		
Sample identi	fication					
Sample Type	Bottle			Sampling date	17/10/20	22 12:19
Sampler	Client			Reception date	17/10/20	22 12:19
Sampling method	1			Analysis start d	late 18/10/20	22 08:15
Sample analysis	Compliance to Standards			Analysis finish	date 21/10/20	22 15:00
Sample ID	PET Bottle			Report publicat	tion date 24/10/20	22 14:56
Tests		Results	Units Te	st limits	Method	Ref. Std
Bisphenol A		Not Detectable		<0.05ng	ISO 18857-2:2009	EFSA 2021

#### Interpretation of Analysis Results

The sample meets the requirements of the standard in the parameter tested.

Reference standard values are quoted from European food safety Authority (efsa 2021)

Notes:

1. The results contained in this laboratory report only relate to the sample as presented for testing.

2.<- Less than, below detection level of 0.91, mm= not measured.</p>
3. The uncertainty of measurement is calculated and can be provided to the customer on request.
4. This report shall not be copied or duplicated in any way without a written authorization of agriQ Quest Ltd.

Pacifica Ochichi Head of Laboratory Services







## **OLIVE OIL**













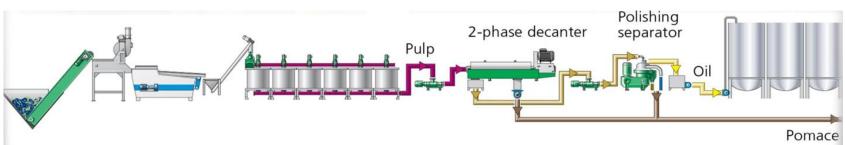
## **OLIVE OIL PRODUCTION**















## **OLIVE OIL**



Plastic Bottle - Maraska Series 250-500-1000 ml



Glass Bottle - Dorica Series 250-500-750 ml



Glass Bottle - Biolio Series

250-500-750-1000 ml

Glass Bottle - Maraska Series 250-500-750-1000 ml



Glass Bottle - Kolio Series 250-500-750ml

































## **SUGAR ICUMSA 45**











## **SUGAR ICUMSA 45**











## **SPECIFICATION ICUMSA 45**



### SPECIFICATION:

REFINED SUGAR GRADE A - ICUMSA 45

Origin : Brazil

Icumsa : 45 RBU

Polarization: 99.80% Min

Ash content: 0.04% Max

Moisture : 0.04% Max

Solubility: 100% Free Flowing

Radiation : Normal Certified

Colour : Sparkling White

Granulation: Fine





## SHIPPING DOCUMENTS



List of shipping documents to be provided by the seller to the buyer, via email and local post (DHL).

- Commercial Invoice (3 originals) counter signed by SGS.
- Packing List (3 originals) counter signed by SGS.
- ➤ Bill of Loading-Freight Prepaid (3 originals & 3 Non-Negotiable) / CIF Incoterms 2010.
- Certificate of Origin (3 originals).
- SGS Inspection Certificate to ascertain both Quality & Quantity (3 originals)
- Insurance of 110% of cargo value at sellers' cost (3 originals).
- Custom Check Approval Letter (2 originals)
- > Phytosanitary Certificate Fit for Consumption.
- Halal Certificate.





## FFA IN JV WITH AGE



FFA holds a JV agreement with AGE regarding the supply of sugar Icumsa 45 of Brazilian origin.

Any buyer should issue their RFQ/KYC form which allows us to properly identify the genuineness of the buyer as well as his real needs so that we can issue our best quote.

Attached are videos of the refinery plant as well as pictures of the CEO of AGE taken during an inspection in Dos Santos, Brazil.

Indicatively, the price for 50,000MT of White refined Brazilian Sugar – Icumsa 45 delivered to UAE, would be in the region of USD 550/MT which needs to be secured by an SBLC from a top rating bank.





## **DOS SANTOS SUGAR REFINERY**











## DOS SANTOS SUGAR REFINERY









## DOS SANTOS SUGAR REFINERY











## SGS REPORT





RFI ATÓ	RI	O DE INSPEÇ	`ÃOF	-NUMERO		FOR-199
			,,,O F	-DATA	3-FOLHA	Rev:01
	INF	ORMATIVO		12/07/2023	1 de 2	Thin atom
4- NÚMERO DO PC/OC	REV.	5-FORNECEDOR				
6-NÚMERO REF. SGS	REV.	7-DOCUMENTO DE CONVOCAÇÃO	8-DATA CON	NOC. 9	-PERIODO INSPE	ÇÃO
IC45 ICUNSA			10/07	7/2023	12/07/	2023
10- ÓRGÃO REQUISITAN	TE	11-LOCAL DA INSPEÇÃO	<u> </u>	1	2-ESTADO	
		SANTOS-SP			São P	aulo
13-REPRESENTANTE DA	EMPRES	SA .		1	4-TIPO DE INSPE	ÇÃO
Humberto						
15- ESTÁGIO DA INSPEÇA	40					
ANTES DA FABRICA	ĄÇÃO	DURANTE A FABRICAÇÃO X	INSPEÇÃO	FINAL	APÓS A INSPE	ÇÃO FINAL
16-RELATORIO/ OBSERV	AÇ OES (	COMPLEMENTARES				

#### Resumo (Abstract)

Este relatório tem como objetivo apresentar o resultado da inspeção realizada, descrevendo o início do processo de fabricação de açucar IC 45 ICUNSA:

This report aims to present the result of the inspection carried out, describing the beginning of the IC 45 ICUNSA sugar manufacturing process:

17-DISTRIBUIÇÃO	18-INSPETOR/ DATA/NOME	19- SUPERVISOR/DATA/NOME	20- FORNECEDOR
SGS DO BRASIL CLIENTE FORNECEDOR	Eng. Pedro Lopes Diaz Inspetor Técnico de Qualidade 12/07/2023	Holdo Engl Fernando Lescovar Neto SGS - 1209 – N1 1207/2023	

As planning the contains on presente station (ou contribute) and outdoor a poet for enadation de procedimento de inspecto ou leste ou distinguio au versaino extraorio en montretate com a mittaglica de maniera de maniera policia commenciare ou destanglica de la montretate commenciare ou destanglica de la montretate contribute com ou maniera de maniera policia commenciare ou destanglica de environment en considerate, com excellente actual que for environmento de la contribute de environment de la contribute de environment de la contribute de la c

### SGS

### RELATÓRIO DE INSPEÇÃO

1-NUMERO FOR-199

2-DATA 2-FOLHA Rev:01

12/07/2023 2 de 2

#### Atividades:

Visita ao fornecedor

Data: 12/07/2023

Na presente data foi verificado os certificados de matéria prima, cana de açucar, estocagem e processo de fabricação.

Deu-se início a fabricação no dia 12/07/2023

Nessa visita também foi apresentado os seguintes documentos:
- Plano de inspeção – Nr 5.8477
Especificação técnica

Especificações
Polarização – mínimo de 99,80 graus
Cinzas (%) – 0,04 Máx.
ICUMSA – 45 RBU Max (Brasil S.G.S Scala)
Solubilidade – 100% seco e sem atraso
Cor – Branco (método ICUMSA No.4-1978)
360 – Dentro dos Limites A cetates Internacional

Radiação – Dentro dos Limites Aceitos Internacionalmente Granulometria – Cristal fino Umidade – 0,04 máx. Partículas Magnéticas - 4 Mg/K-SO2: 20 Mg/K Cinzas por Condutividade Elétrica – 0,04% Máx. Dióxido de enxofre - 20 mg/Ka Min

Sedimentos – Sem sedimentos Redução de açúcar – máximo de 0,05% por peso Substância - Cristal Sólido Odor – Livre de odores

OBS: Todo o processo de fabricação esta em acordo com as normas de qualidade.

#### Pendências:

Nessa visita não foram identificadas pendências.

17-DISTRIBUIÇÃO	18-INSPETOR/ DATA/NOME	19- SUPERVISOR/DATA/NOME	20- FORNECEDOR
SGS DO BRASIL CLIENTE FORNECEDOR	Theyon	Skyb	
	Eng. Pedro Lopes Diaz Inspetor Técnico de Qualidade 12/07/2023	Eng <sup>o</sup> Fernando Lescovar Neto SNQC IS - 1209 - N2 12/07/2023	

a plannighe contain no presente station (a variable contain a production of the contain and th

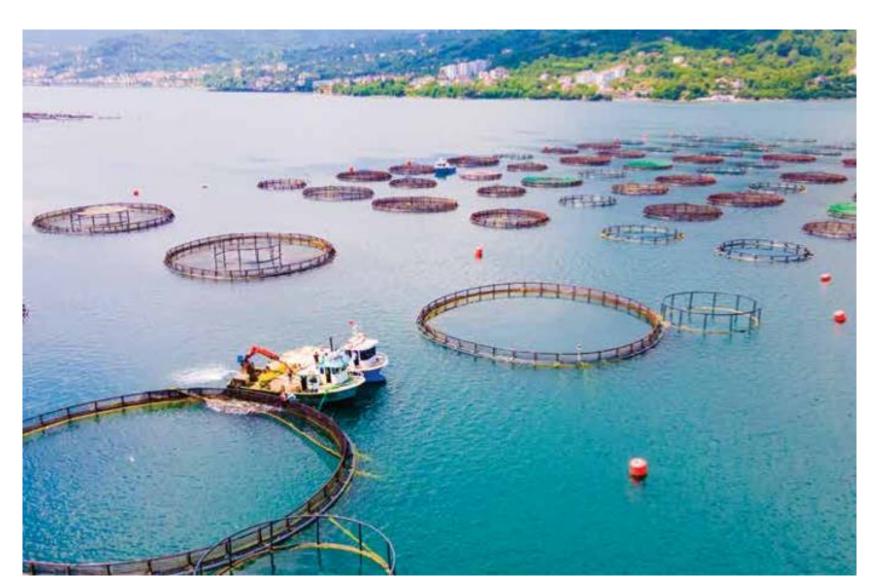




## SALMON TROUT











## SALMON TROUT

















## FROZEN WHOLE CHICKEN & CUTS













## PRODUCTION PLANT PHOTO GALLERY





























### WHOLE FROZEN CHICKEN AND CUTS























## **CHICKEN QUALITY CERTIFICATION**

















- •Supplier throughout its production chain respects the five fundamental freedoms that an animal must have:-
- •- Freedom from discomfort;
- •- Freedom from pain, disease or injury;
- •- Freedom to express their normal behavior;
- •- Freedom from fear or stress.
- •Freedom from hunger, thirst and malnutrition;

We will always ensure that our supplier's product holds the right certification.





### SPECIFICATION OF PRODUCTS



#### **General Product Appearance:**

- Washed and clean.
- No blood.
- No bad smell.
- skin-on or without skin.
- Without yellow skin on feet.
- No feathers.
- No bruises.
- Broken bones: under 3%.
- Moisture content: less than 1%.
- No black pads.
- Drainage: 0 to -5°C for 8 hours.
- No traces of carved deep wounds.
- No ammonia burns.
- Blasted at: -40°C.
- Storage at: -18°C
- 100% Fresh and Frozen

#### COMMODITY: FROZEN HALAL WHOLE CHICKEN

Weight Per Unit: 1500g - 1900g - or above

Grade: A

**Container Stuffing:** Each 40' Refrigerated Container is stuff with 27, 000 Kg (27 metric tons)

**Transport Temperature:** Product will be blasted and -22 degrees Celsius during transportation

**Product Shelf Life:** Our Products are guaranteed up to 12 months Shelf life.















### **OUR SELECTION OF CHICKEN PRODUCTS**



#### Our Selection of Chicken Products:

Frozen Chicken Sausage

Frozen Cordon Bleu

Frozen Chicken Nuggets

Frozen Chicken Franks

Frozen Chicken mortadella

Frozen Whole Chicken

Frozen Chicken Leg Quarters

Frozen Chicken Feet Paws

Frozen Boneless Skinless Whole Chicken Breast

Frozen Chicken Drumsticks

Frozen Chicken Wings

Frozen Fresh Chicken Gizard

Frozen Two Joint Chicken Wings

Frozen Chicken Breast

Frozen Chicken Mid Joint Wings

Frozen Chicken Breast Fillet

Frozen Grade A Chicken Feet

















## **OUR BEEF**











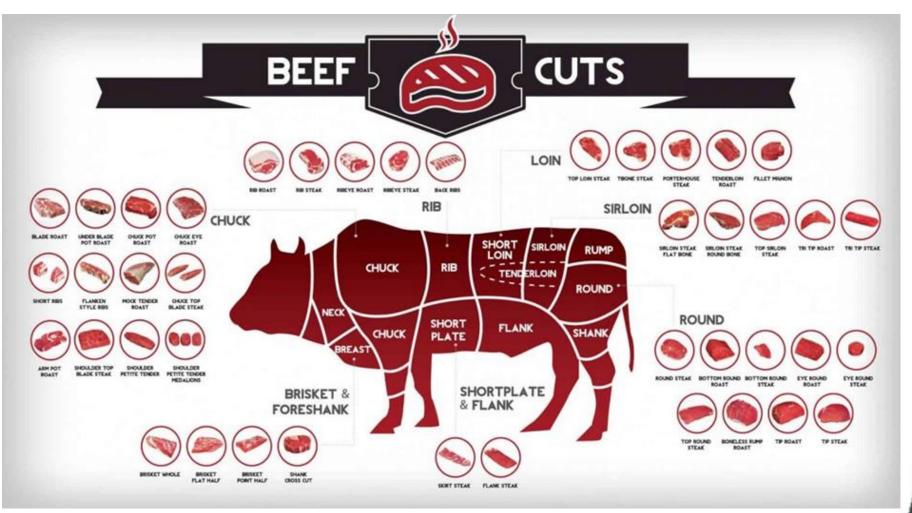




































































## **CONTACT US**

"FOOD FOR ALL" CEO

Tel: +971-528052362

Email: <a href="mailto:ceo@midgardgroup.ae">ceo@midgardgroup.ae</a>

"AGE PTY LTD"
Marketing Division
Tel: +61 9340 7392

Email: <a href="mailto:info@activexports.com.au">info@activexports.com.au</a>



