Company Profile

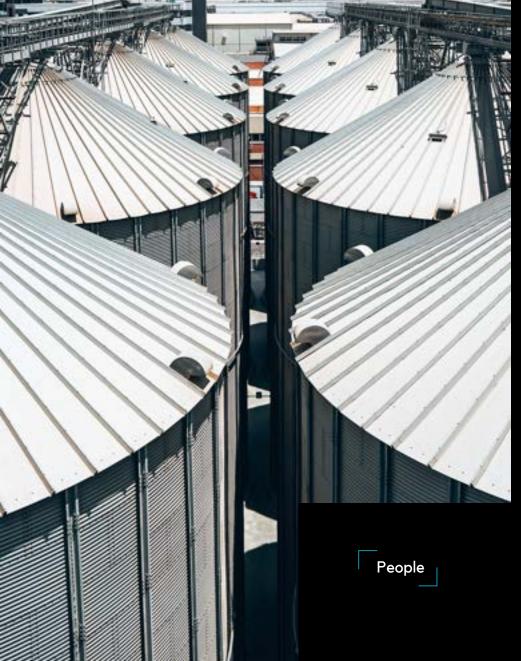
Diversity and inclusion. Driving innovation.



About Egyptian Swiss Group



Diversity and inclusion. Driving innovation. Since 1995, and within a short period of time, the company's name became established and a well known producer and exporter of wheat, pasta, and concentrates in many countries all over the world.



Company Vision

Today we feed, tomorrow we lead, and after we'll exceed.. Our "Brands" will expand our Leadership Globally. Our "Plants" will provide World Class operations. Our "Care" will satisfy every customer need.

Core-values

Will drive us to compete Globally.

Innovation



Company Mission

Enriching our customers lives with convenient, high quality, safe and innovative products at the FairValue to our stake holders.

We will continue to grow by capturing opportunities that create synergies with our core business.







Group History

We offer High Quality Flour, Pasta, and concentrates to many countries all over the world.



1995 Established for flour and grains trade.







2010-10th of Ramadan **Integrated Egyptian** Swiss for Pasta

2013-10th of Ramadan Established Egyptian Swiss for concentrates.



Egyptian Swiss Group

Food

Egyptian Swiss Group (Food)

Is a leading player in the Egyptian Market and the MENA Region by offering a wide range of consumer and industrial products.





Egyptian Swiss for Milling. (10th of Ramadan) Area: 25000 sq m. Capacity: 24000 Tons/Month. Silos capacity: 50000 Tons



Egyptian Swiss for Milling (Borg ElArab) Area: 15000 sq m. Capacity: 20000 Tons/Month. Silos Capacity: 10000 Tons



Egyptian Swiss for Pasta. Area: 25000 sq m. Capacity: 7500 Tons/Month.



Egyptian Swiss for Concentrates. Area: 10000 sq m. Capacity: 3500 Tons/Month.

Egyptian Swiss Group Non-Food

Egyptian Swiss Grou (Non-Food)

Living Yards Developments offers Residential, Business, and Industrial Compounds.

The Loft

The Practical Luxury.



Loft Capital Center The Center Of Everything.

g.

The Loft Downtown

Customize Your Business.



The Loft Plaza

Where Succes Begins.

Our Products



High quality flour from the finest wheat grains.

Wheat, Pasta And Concentrates.



All pasta shapes using our own flour.

We offer a range of complementary products. From the finest raw materials available and by using the best technology to ensure the best quality.



Various concentrations of Tomato Paste, Jam and juice from the finest fruits.







aboratories

Top Notch Technology



Our high technology and efficient production units enable us to offer the highest quality products at the best value. Every step of the production is monitored and meticulously controlled to bring an irreproachable hygienic environment for production.

Flour

High Quality Flour Mixes.

You can customize your order by changing the Packaging, Weight, or Branding.



We offer a wide range of flour mixes that fits your needs. Our flour is well-know to many foreign countries for its quality, with a capacity of 42000 tons/month.



















ALL PURPOSE WHEAT FLOUR (HOME USE) Protein (N×5.7 on dry basis): 10.50 pct min Wet Gluten : 24 pct min FALLING NUMBER: 200-300 Ash (on dry basis): 0,56 pct max Moisture: 14 pct max Packing:1-22,5-25-45-50 KG Woven Sack/ Kraft



Protein (NX5.7 on dry basis): 11.50 pct min Wet Gluten: 22 pct min FALLING NUMBER: 300 Ash (on dry basis): 0,56 pct max Moisture: 14 pct max Packing: 22,5-25-45-50 KG Woven Sack

WHEAT FLOUR FOR CAKE



WHEAT FLOUR FOR PASTA Protein (N×5.7 on dry basis): 10.50 pct min Wet Gluten : 25 pct min FALLING NUMBER: 350 Ash (on dry basis): 0,56 pct max Moisture: 14 pct max Packing: 22,5-25-45-50 KG Woven Sack



WHEAT FLOUR FOR BREAD (BAGUETTE) Protein (N×5.7 on dry basis): 11.50 pct min Wet Gluten : 28 pct min FALLING NUMBER: 300-350 Ash (on dry basis): 0,56 pct max Moisture: 14 pct max Packing: 22,5-25-45-50 KG Woven Sack



WHEAT FLOUR FOR BISCUIT (TYPE-1) Protein (N×5.7 on dry basis): 10.00 pct min Wet Gluten : 24 pct min FALLING NUMBER: 200-250 Ash (on dry basis): 0,56 pct max Moisture: 14 pct max Packing: 22,5-25-45-50 KG Woven Sack



WHEAT FLOUR FOR TORTILLA Protein (N×5.7 on dry basis): 11.00 pct min Wet Gluten : 26 pct min FALLING NUMBER: 300 Ash (on dry basis): 0,56 pct max Moisture: 14 pct max Packing: 22,5-25-45-50 KG Woven Sack



WHEAT FLOUR FOR BREAD (SUGAR BREAD- BUTTER BREAD- TOAST BREAD) Protein (N×5.7 on dry basis): 13.00 pct min Wet Gluten : 32 pct min FALLING NUMBER: 300-350 Ash (on dry basis): 0,56 pct max Moisture: 14 pct max Packing: 22,5-25-45-50 KG Woven Sack



WHEAT FLOUR FOR PIZZA Protein (N×5.7 on dry basis): 11.50 pct min Wet Gluten : 28 pct min FALLING NUMBER: 300-350 Ash (on dry basis): 0,56 pct max Moisture: 14 pct max Packing: 22,5-25-45-50 KG Woven Sack



Protein (N×5.7 on dry basis): 10.00 pct min Ash (on dry basis): 0,56 pct max Moisture: 14 pct max Packing: 22,5-25-45-50 KG Woven Sack

SEMOLINA FLOUR



WHEAT FLOUR FOR PITA BREAD (ARABIC BREAD) Protein (N×5.7 on dry basis): 11.00 pct min Wet Gluten : 25 pct min FALLING NUMBER: 250-300 Ash (on dry basis): 0,56 pct max Moisture: 14 pct max Packing: 22,5-25-45-50 KG Woven Sack



INDUSTRIAL WHEAT FLOUR Protein (N×5.7 on dry basis): 9.50 -13.00 pct Wet Gluten : 20-32 pct Ash (on dry basis): 1,00-2,00 pct Moisture: 14 pct max Packing: 22,5-25-45-50 KG Woven Sack



WHEAT FLOUR FOR NOODLES Protein (N×5.7 on dry basis): 12.50 pct min Wet Gluten : 32 pct min FALLING NUMBER: 350 Ash (on dry basis): 0,56 pct max Moisture: 14 pct max Packing: 22,5-25-45-50 KG Woven Sack





You can customize your order by changing the Packaging, Weight, or Branding.



High quality pasta is available in many shapes like Spaghetti, Penne, Small Rings, Large Rings, Elbow, Vermicelli, and Rice shape pasta with a capacity of 7500 tons/month.





PENNE











SPAGHETTI

SPAGHETTI

THICKNESS: 1.6 mm

MOISTURE: 12% max

THICKNESS: 1.3 mm

MOISTURE: 12% max

PACKING: 200 GM -10 KG

LENGTH: 25.5 mm

PACKING: 200 GM -10 KG

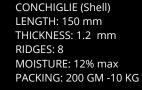
LENGTH :25.5 mm

















LARGE RINGS HOLE: 11 mm LENGTH: 9 mm THICKNESS: 1 mm RIDGES: 20 MOISTURE: 12% max PACKING: 200 GM -10 KG







VERMICELLI LENGTH: 15 mm THICKNESS: 1 mm MOISTURE: 12% max PACKING: 200 GM -10 KG

SMALL RINGS HOLE: 6 mm LENGTH: 7 m THICKNESS: 1 mm RIDGES: 8 MOISTURE: 12% max PACKING: 200 GM -10 KG

SMALL PENNE HOLE: 10 mm THICKNESS: 1.1 mm RIDGES:18 MOISTURE: 12% max PACKING: 200 GM -10 KG

FUSILLI LENGTH: 30-50 mm THICKNESS: 1.2 mm WINGS: 3 MOISTURE: 12% max PACKING: 200 GM -10 KG





RICE PASTA LENGHT: 7 mm WIDTH: 3 mm THICKNESS: 2.3 mm MOISTURE: 12% max PACKING: 200 GM -10 KG



Tubetti HOLE: 4.5mm LENGHT: 5 mm THICKNESS: 1 mm MOISTURE: 12% max PACKING: 200 GM -10 KG

Tomato Paste

Different concentrations.

You can customize your order by changing the Packaging, Weight, or Branding.



We offer various tomato paste concentrations with a capacity of 3000 tons/month.





TOMATO PASTE CONCENTRATION: 16% - 20% Packing: Sachets - Jars Sachets: 35gm - 70gm Jars: 200gm - 350gm



TOMATO PUREE CONCENTRATION: 26% - 30% Packing: Cans Cans: 60gm - 3 kg

Jam

Different concentrations.

You can customize your order by changing the Packaging, Weight, or Branding.



We offer a variety of jams made from the finest Egyptian fruits with different concentrations with a capacity of 3000 tons/month.











STRAWBERRY JAM Packing: Jars 350gm Plastic bucket 3kg



FIG JAM Packing: Jars 350gm Plastic bucket 3kg



APRICOT JAM Packing: Jars 350gm Plastic bucket 3kg

Exporting

We make a difference to the World every day, by exporting over 260000 Tons/year to Africa, MENA Region, East Europe and Latin America.





Export Email export@egyptianswiss.com

EGYPTIAN SWISS GROUP

Contact us for More

Questions? Comments? Concerns?

Contact us to discuss anything you'd like, or simply hit us up to say Hi! We love coffees and always welcome the opportunity.

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