



# ALFURSAN

الفرسان الدولية للصناعات الغذائية  
Al-Fursan International for Food Industries

# QUALITY LEADS



**ALFURSAN**

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**ALFURSAN** have a strong commitment to impeccable quality, we are of the mindset of "Quality leads" taking advantage of the abundance of the Nile Delta, our fruits are handled with utmost care and attention to maintain their freshness and authentic traits.

**ALFURSAN** is a company that has over twenty years of experience within the food industry. It started off as a family business with the top management growing up within the field and implementing their knowledge in order to attain top quality products.

A solid, successful flagship in Jordan, with a deep history in the market, as well as, an extensive client base, allowed for the Al Fursan team to expand into Egypt with its unparalleled Nile Delta abundance of premium quality fruits.

The acquisition and processing of fruits to create concentrate products is handled with the utmost attention and integrity in regards to hygiene and conservancy of color, scent, and taste.



## Vision

Our vision is to be the foremost concentrate producing company in Egypt and the Middle East with a client base that extends to all corners of the world. We aim to be the market leader promoting the fruits of the region through our supreme quality and customer service while being environmentally responsible.

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## Mission

We work hard to yield products of premium quality using the leading technology in the field. We adhere to safety standards and work in an efficient manner that is sustainable and attributed to the attention and efforts of the entire Al Fursan team. We invest in our esteemed team, remarkable technology, and the state of the art equipment, in order to guarantee premium quality and customer service.

## Our Values



### Commitment

We do the right thing at all times.



### Communication

We see clear, intentional, and effective communication and feedback between each other and the world as the most effective way



### Integrity

We conduct business through strong ethical standards, transparency and honesty



### Accountability

We take the initiative to own our responsibilities and exceed expectations.



### Family

We love, care, support each other

## Load ability for **containers**



### Reefer

FCL 20 ft: 80 drums  
FCL 40 ft: 126 drums



### DRY

FCL 20 ft: 80 drums  
FCL 40 ft: 116 drums





TOMATO

JAN - FEB - JUN - JUL - DEC



MANGO

AUG



STRAWBERRY

MAR - APR



GUAVA

SEP - OCT - NOV



HOT CHILI

JUN - AUG



PEACH

MAY



APPLE

JUN - JUL



APRICOT

MAY

# ALFURSAN

Tomato Paste <b>CB (28-30) A220 KG</b>	
Brix	28-30%
pH	Max. 4.5 at 12.5% Brix
Acidity	1.7 – 3.0 %
Bostwick	7-11 cm at 12.5% Brix/30 Sec.

Tomato Paste <b>CB (36-38) A230 KG</b>	
Brix	36-38%
pH	Max. 4.5 at 12.5% Brix
Acidity	1.8 – 3.8 %
Bostwick	7-11 cm at 12.5% Brix/30 Sec.

Mango Concentrate <b>A220 KG</b>	
Brix	28-30%
pH	3.20-4.30
Acidity	0.60-1.50%

Aseptic Mango Puree <b>210 KG</b>	
Brix	Min. 14.0 %
pH	3.6 – 4.3
Acidity	Less than 1.2

Strawberry Puree seeds <b>A190 KG</b>	
Brix	Min. 7.00%
pH	3.3 – 3.8
Acidity	0.5 – 1.1%

Strawberry Puree seedless <b>A190 KG</b>	
Brix	Min. 7.00%
pH	3.3 – 3.8
Acidity	0.5 – 1.1%

Strawberry seedless Concentrate <b>A220 KG</b>	
Chemical Specifications	limets
Brix	21-23 %
pH	Max. 3.8
Acidity	0.80-2.00 %

Guava Concentrate <b>A220 KG</b>	
Brix	Min. 14.0 %
pH	3.8 – 4.4
Acidity	0.50-1.20 %

Aseptic Guava <b>0.6 mm 210 KG</b>	
Brix	Min. 7.0 %
pH	3.8 – 4.4
Acidity	0.30-0.60 %

Aseptic Guava <b>0.8 mm 210 KG</b>	
Brix	Min. 7.0 %
pH	3.8 – 4.4
Acidity	0.30-0.60 %



# ALFURSAN

HOT CHILI



## Hot Chili Concentrate (18-20) A220 KG

Brix	18-20%
pH	Max 5.2
Acidity	Max 1.2%
Bostwick	4-9 cm /30 Sec.

## Hot Chili Concentrate (12-14) A220 KG

Chemical Specifiations	limets
Brix	12-14%
pH	Max 5.2
Acidity	Max 1.0%
Bostwick	6-11 cm /30 Sec.

## Hot Chili Puree with seeds A210 KG

Brix	Min. 7
pH	≤ 5.2
Acidity	≤ 1.0
Bostwick	Max. 14 cm / 30 sec

PEACH



## Aseptic Peach puree 210 kg

Brix	Min. 8 %
pH	3.60 – 4.30
Acidity	0.40 – 1.20

APPLE



## Aseptic Apple Puree 210 KG

Chemical Specifiations	limets
Brix	Min. 10 %
pH	3.00- 4.00
Acidity	0.20-0.80 %

## Apple Concentrate A220 KG

Chemical Specifiations	limets
Brix	30 - 33 %
pH	3.50- 4.00
Acidity	0.70-1.30 %

APRICOT



## Apricot Puree Concentrate A220 KG

Chemical Specifiations	limets
Brix	30.0 - 32.0 %
pH	3.50 - 4.50
Acidity	1.20 - 3.80
Bostwick	Max. 20

ALFURSAN

# Production

The on-site laboratories measure the microbiology, pH, and chemical and physical attributes of all products in correlation to international guidelines and to achieve the pristine quality that we constantly strive for. Our in-house storage facilities are able to accommodate the dry & cold needs of our products.

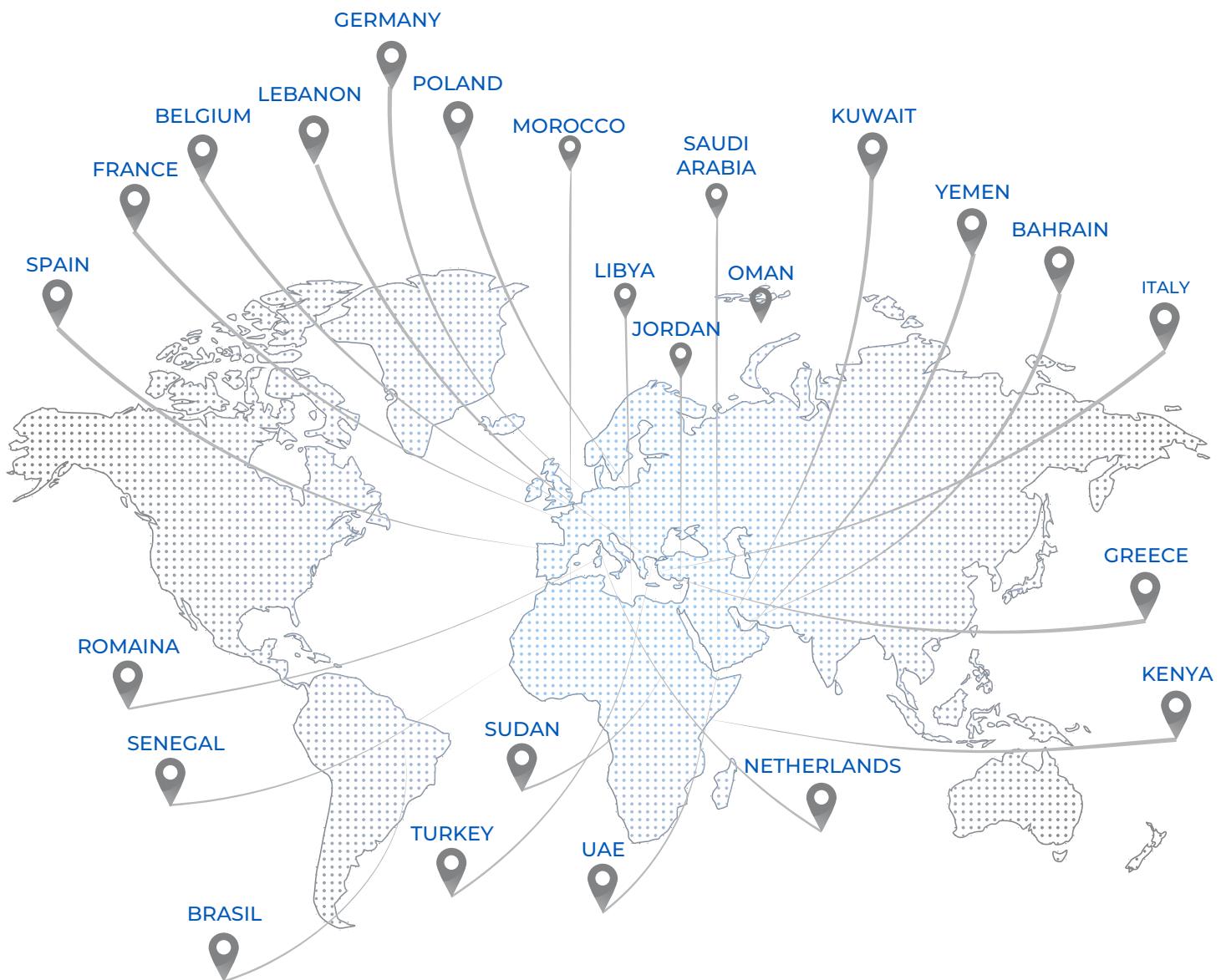


# Production

All factory machinery is operated through the internal administration system that is consistently updated and maintained through the guidance of the Ing A. Rossi system and by their Italian team of experts that are constantly monitoring the function of the machines. The interesting aspect of this system is that all machinery is controlled electronically and records all information down to the second, registering all data about production. Al Fursan also prides itself on having all spare parts on site with engineers prepared to fix any problems that may arise. All products are stored in aseptic bags to safeguard the product until it is moved to the client.



## We **Export To**

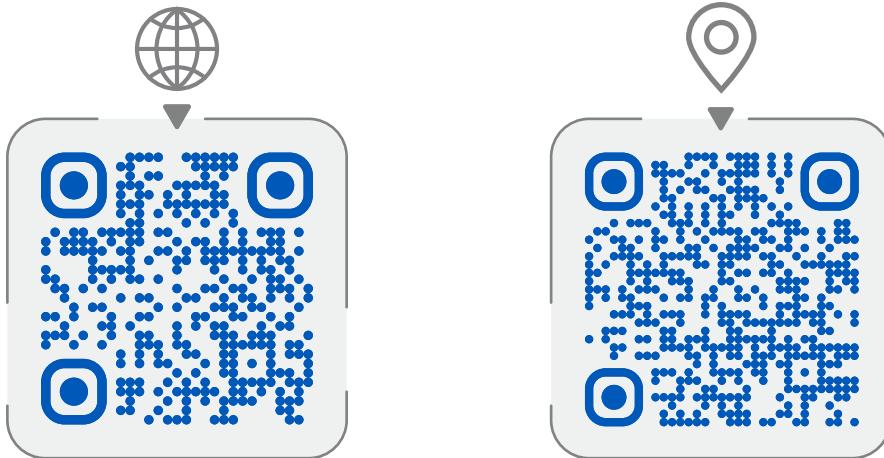


## Our Certificates

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**Sedex** Member



## CONTACT US:

Al Fursan International for Food Industries

**Tel No:** 00201010108993      **Tel No:** 00201022226040

**Address:** 015-Z4 Plot #4 North Expansions of Industrial Zone,  
Engineering square, 6th of October City, Egypt

**E-Mail:** [info@alfursaneg.com](mailto:info@alfursaneg.com)