

INTRODUCTION

Step into a realm of culinary innovation and excellence with **The Egyptian German**

Company for Food (E.G.F.D) Industries and Drying.
Established in 2017 as an Egyptian joint-stock company in the vibrant city of 10th of Ramadan, Egypt, our journey began with a vision to redefine the food industry landscape. From our inception in 2019, we've been driven by a dynamic team of young professionals dedicated to continuous self-improvement and pioneering advancements in the food and drying sectors.
With a relentless commitment to service quality and innovation,we strive to exceed expectations and empower our clients with cutting-edge solutions.
Welcome to a world where every interaction is an invitation to elevate your culinary experience.



MISSION

Our mission at The Egyptian German Company

for Food Industries and Drying is nothing short of ambitious: to set the standard for exceptional quality food products ton a global scale. We are driven by a relentless commitment to excellence in every aspect of our operation, from meticulous manufacturing processes to rigorous quality assurance protocols and punctual delivery timelines. Our journey knows no bounds as we actively seek out new markets and opportunities to expand our horizons, ensuring that our unparalleled products reach and delight customers around the world.



At **E.G.F.D**, our vision is fueled by a relentless pursuit of excellence. We are dedicated to revolutionizing the food market by offering innovative and competitive products crafted with precision by our team of top-tier technical experts. With a commitment to staying ahead of the curve, we harness the power of cutting-edge technology and state-of-the-art production lines in drying. By adhering rigorously to international quality standards, we ensure that every product we deliver not only meets but exceeds the expectations of our valued customers.

OUR JOURNEY

2017

Founded with a vision to become a prominent player in the food industry.

2019

Commenced operations with a focus on delivering excellence and innovation.

2018

Introduced our first product, maltodextrin, marking the beginning of our journey towards excellence in food ingredients.

2020

Expanded our product portfolio with the introduction of dried glucose, further solidifying our position as a key player in the industry.

2018

Launched our first service as a Toll manufacturer, offering spray drying services to meet the diverse needs of our clients.

2022

Introduced vegetable fat powder as a new product, catering to the evolving needs of our customers for versatile and high-quality fat alternatives.

2023

Added non-dairy creamer to our product range, offering a rich and creamy solution for a variety of beverages.

2024

Expanded our offerings with dried eggs, including whole eggs, egg yolks, and egg whites, providing versatile solutions for various culinary applications

MALTODEXTRIN

Description: Maltodextrin, a versatile ingredient in the food industry, serves as a carrier for flavors, food colors, vitamins, and fillers. It plays a vital role in canned food preservation and is known for its economic and effective solutions for food factories. Our maltodextrin consists of carbohydrates derived from corn, rice, potato starch, or wheat, providing a moderate sweet taste and a density of 300 to 450 kg/m³. We are proud to be the only factory in Egypt that manufactures colored maltodextrin, offering innovative options for your formulations.

Usage: Perfect for enhancing volume, texture, and flavor in various food products, including soups, sauces, desserts, and powdered drinks.



Experience the difference with our exclusive-colored **maltodextrin** options.

CREAMER

Description: Our creamers, available in dairy and non-dairy options, add a rich and creamy texture to your beverages. Crafted with precision, our creamers dissolve seamlessly into hot drinks, delivering a delightful sensory experience with every sip.

Usage: Ideal for enhancing the flavor and creaminess of coffee, tea, milk tea, and flavored milk.



Add a touch of luxury to your favorite beverages, Experience the perfect cup with our premium creamer.

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VEGETABLE FAT POWDER

Description: Our vegetable fat powders, sourced from the finest oils, add richness and creaminess to your culinary creations. With a range of fat grades (20% to 80%) and customizable options, our powders meet the diverse needs of food manufacturers. Certified Halal and Kosher, our vegetable fat powders ensure compliance with religious dietary requirements.

Usage: Suitable for enhancing texture and mouthfeel in baked goods, sauces, dressings, and dairy products.



Elevate the texture of your dishes effortlessly.

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ANIMAL FAT POWDER

Description: Our Premium Animal Fat Powders, derived from High-Quality Fats, add richness and depth of flavor to your dishes. Bursting with flavor, our Powders enhance the overall taste and aroma of your culinary creations. Branches include Chicken fats, Beef Fats & Dairy Fats Powders.

Usage: Perfect for seasoning, marinating, and enhancing the flavor profile of soups, sauces, and meat dishes.



Enhance the taste of your dishes with our premium animal fat powders.

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FOOD FLAVOUR

Description: Our food flavors include natural, aroma, and neutral flavors, catering to a wide range of culinary applications. Natural flavors offer authentic taste profiles, while aroma flavors branch into savory (like meat and beef) and sweet (like lemon, orange, caramel, and chocolate). Neutral flavors provide versatility and balance to various dishes.

Usage: Ideal for enhancing the taste and aroma of a variety of food products, including beverages, confectionery, savory snacks, and more.



Elevate your culinary creations with our range of food flavors. From natural to aroma to neutral, we have the perfect flavor solution for every dish.

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DRY EGGS

Description: Our dry egg products include egg yolk powder, egg whites' powder, and whole egg powder, offering versatile solutions for various culinary and industrial applications.

These products provide essential nutrients

and are convenient for storage and use.

Usage: Ideal for baking, cooking, and food manufacturing, enhancing the nutritional value and texture of your products.



Perfect for all your culinary needs.

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DRY SERVICES (AS A TOLLER)

Description: Our dry services include tolling solutions for or various food ingredients, providing comprehensive support for manufacturing processes. From drying to blending to packaging, we offer tailored services to meet the specific needs of our clients, ensuring efficiency and quality at every step.

Usage: Suitable for food manufacturers looking to outsource specific aspects of their production process, optimize resource allocation, and streamline operations.



Partner with us for seamless dry services tailored to your exact specifications.

QUALITY COMMITMENT

At E.G.F.D, our commitment is unwavering:

- **Quality:** We set the bar high, ensuring that every product and service we deliver surpasses industry standards, leaving a lasting impression of excellence.
- **Innovation:** We thrive on innovation, constantly exploring fresh ideas and cutting-edge technologies to elevate our offerings and refine our processes.
- **Customer Satisfaction:** Our customers are not just clients; they are our partners on this journey. We go above and beyond to anticipate their needs and exceed their expectations, making their satisfaction our ultimate priority.



As a dynamic global enterprise, we are perpetually charting new territories and seeking avenues for expansion. Through strategic partnerships with esteemed collaborators across the globe, we extend our influence and unveil our offerings to fresh audiences. By anticipating market shifts and understanding consumer desires, we ensure our steadfast presence as trailblazers in the ever-evolving realm of the food industry.

FUTURE GOALS

In our vision for the future, we envision a continued journey of innovation and growth, driven by our unwavering commitment to meeting the dynamic demands of the food industry. As stewards of sustainability and environmental stewardship, we pledge to tread lightly on the planet while amplifying the nutritional richness and sensory delight of our offerings. Our sights are set on pioneering solutions that not only meet but exceed the expectations of tomorrow's consumers, ensuring a brighter, more sustainable future for all.

CONTACT INFORMATION

For inquiries or partnership opportunities, please visit our website

at www.egfd.com.eg or contact us at Commercial@egfd.com.eg.

We look forward to collaborating with you to create innovative and delicious food solutions.

At E.G.F.D, we are passionate about food and dedicated to excellence in everything we do.

Join us on our journey to redefine the future of food.