

THE FIRST
PASTEURIZED
EGGS
FACTORY
IN EGYPT





www.epecegypt.com

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Pioneers

IN THE FIELD.

Perfectionists

IN QUALITY.



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**ABOUT
US**

1.0

ABOUT US

- Launched in 2004, EPEC is the first and the largest pasteurized Eggs company in Egypt and the MENA region.
- It is a joint venture between Frisian Egg, a Dutch company for egg processing & GASSEN an Egyptian company for table egg production.
- EPEC upholds rigorous international standards, employing cutting-edge technology and equipment.





OUR MISSION AND VISION



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2.0



OUR MISSION

To be uncompromising when it comes to quality, innovation and hygiene by placing special emphasis on fundamental issues, while implementing ideas faster and more effectively to create added value for our customers.

To become dedicated ambassadors of our brand, and to continuously develop through our core values, which are founded on the dedication and passion of our staff.



OUR VISION

- To be one of the main manufacturers & suppliers in the pasteurized egg industry in the Middle East and North Africa, with the most developed egg pasteurizing technologies.
- To be the preferred choice as a brand and resonate with potential customers as we provide convenient, intelligent and hygienic solutions.





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OUR PRODUCTS

3.0

OUR PRODUCTS

What are pasteurized eggs?

- Pasteurization is an all natural process where eggs are gently heated in order to eliminate bacteria and viruses
- No added chemicals, preservatives or artificial coloring
- Pasteurized eggs are free from Avian Influenza, salmonella and other harmful bacteria and viruses
-
- EPEC produces liquid pasteurized eggs, which can be frozen or chilled.

OUR PRODUCTS

Our products are made from 100% natural eggs that are selected according to the highest standards, ensuring that the final product that reaches your kitchen is of the highest quality.

We produce three main products with different specifications, with packages ranging from 1 kg to 1 ton. We are also able to customize each product based on clients' needs.



**EGG
WHITE
1KG
TETRAPAK**



**WHOLE
EGG
1KG
TETRAPAK**



**EGG YOLK
1KG
TETRAPAK**



SOME OF OUR PACKAGES



1 KG JERRY CAN

**AVAILABLE FROZEN
OR CHILLED: WHOLE
EGG, EGG WHITES,
EGG YOLK**



5KG JERRY CAN

**AVAILABLE FROZEN
OR CHILLED:
WHOLE EGG, EGG
WHITES, EGG YOLK**



S O M E O F O U R P A C K A G E S



**13.5 KG
BUCKET**

**AVAILABLE FROZEN
OR CHILLED:
WHOLE EGG, EGG
WHITES, EGG YOLK**



**10 OR 20 KG
ASEPTIC BAG**

**AVAILABLE
FROZEN OR
CHILLED: WHOLE
EGG, EGG WHITES,
EGG YOLK**





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WHY EPEC?

4.0

WHY EPEC?

- 1st pasteurized egg factory in the MENA region

EPEC is the first pasteurized egg factory in the MENA region, making us proud to be pioneers in this field and fostering mutual trust with our clients

- Formulated the legal standard of pasteurized eggs

As the first pasteurized egg factory in Egypt, EPEC formulated the legal standard of pasteurized eggs in the country in cooperation with the Egyptian Organization for Standards and Quality.

- Wide delivery fleet all over the country

EPEC has a wide delivery fleet all over the country that uses the highest technological methods in packaging, logistics and delivery to ensure the safe and secure arrival of all our products to our clients.





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PASTEURIZED LIQUID EGGS VS. NORMAL EGGS

5.0

PASTEURIZED LIQUID EGGS

 Cost-efficient

 No wastage in egg

 Savings in time and labor to crack & separate egg

 Eliminates bacteria and viruses

NORMAL EGGS

 Uneconomical

 Loss in normal eggs during breakage and separation

 Time consuming & requires labor

 Prone to bacteria and viruses



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THE PROCESS

6.0

THE PROCESS

STARTS
FROM
HERE



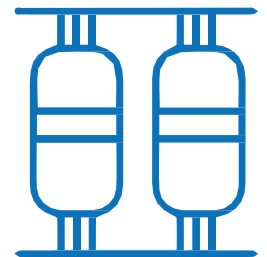
ARRIVAL OF
EGGS



INSPECTIO
N



BREAKING/
SEPARATION



PASTEURIZATIO
N



PACKAGING

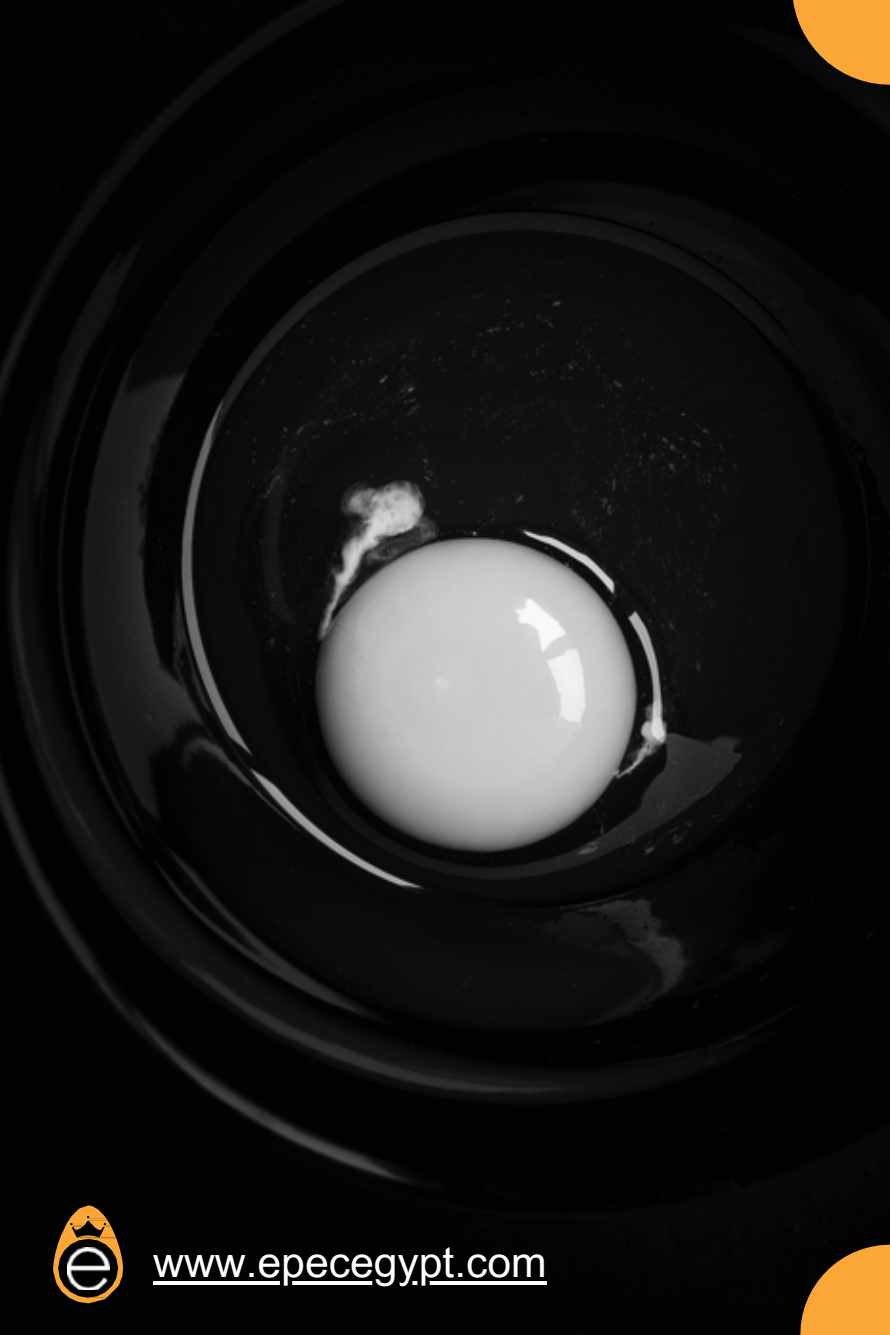


STORAGE



ENDS
HERE





**USAGE OF
PASTEURIZED
LIQUID EGGS**



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7.0

U S A G E O F P A S T E U R I Z E D L I Q U I D E G G S

INDUSTRY

Baking

DESCRIPTION

Adds richness, flavor and volume.
Creates foam in products resulting in lighter and airier products.
Provides desirable brown or yellow color to many foods.
Provides coagulation and gelation properties.
Improves product appearance, gives gloss, shine and golden-brown finish.

APPLICATION

Breads, pastries, tarts, cakes, cookies, meringues, Mousses, souffles, frostings, noodles, variety breads, rolls

Prepared / frozen foods

Improves texture, acceptability of products going through freeze/thaw cycle, microwave capabilities, and prevents crystallization.

Ice cream, frozen desserts, frozen dough, microwavable food



U S A G E O F P A S T E U R I Z E D L I Q U I D E G G S

INDUSTRY

DESCRIPTION

APPLICATION

Confectionery

Improves texture, stabilizes, adds richness and flavor.

Provides adhesive and binding properties.

Bars, fondants,
Fillings and snack
foods

Sauces

Binds sauces, has emulsification properties, adds body, and has thickening properties.

Mayonnaise, salad dressings, and dips

Meal replacements

Eggs are an excellent source of protein.

Energy bars, health bars,
protein drinks, protein
shakes



U S A G E O F P A S T E U R I Z E D L I Q U I D E G G S

INDUSTRY

Beverages/liquids.

DESCRIPTION

Adds creamy texture and acts as clarifying agent.

APPLICATION

Pourable yogurts, dietary drinks juices, soups, broths

Cosmetics

Eggs are a popular ingredient for face masks, hair masks, shampoos and conditioners.

Science/pharmaceutical

Egg whites and yolks are excellent culture media for laboratory growth of microorganisms. Eggs are also an excellent medium for the growth of viruses for the manufacture of vaccines.





CERTIFICATES



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8.0

CERTIFICATES



ISO 22000
FOOD SAFETY
MANAGEMENT
SYSTEM



ISO 45001
OCCUPATIONAL
HEALTH AND
SAFETY



FSSC 22000
FOOD SAFETY
MANAGEMENT
SYSTEM



ISO 14001
ENVIRONMENTAL
MANAGEMENT
SYSTEM



EOS - HALAL
HALAL
CERTIFICATION



NFSA F-13
NATIONAL
FOOD SAFETY
AUTHORITY
WHITE LIST

الهيئة القومية لسلامة الغذاء



E-1610-F-12-22
MADE IN EGYPT
CERTIFICATION



CERTIFICATES

Certificate EG100169

The management system of

Egyptian Pasteurized Egg Products Company (EPEC)
5th industrial zone, Land 192, Sadat City, Menoufia, Egypt

has been assessed and certified as meeting the requirements of

ISO 45001:2018

For the following activities

Production of pasteurized liquid egg products: Whole egg, egg white, egg yolk, salted egg white, egg white with additives, & production of plain & flavored pasteurized egg white in PP & HDPE bottles, Jerry can, tetra-Pak, bucket & aseptic bag

This certificate is valid from 27 February 2023 until 27 February 2025 and remains valid subject to satisfactory surveillance audits. Recertification audit due a minimum of 60 days before the expiration date. Issue 6. Certified since 28 March 2023

Authorized by

Jonathan Hill
Global Head - Certification Services

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Certificate EG118253

The management system of

Egyptian Pasteurized Egg products Company (EPEC)
5th industrial zone Land 192, Sadat city, Menoufiya, Egypt

has been assessed and certified as meeting the requirements of

ISO 22000:2018

For the following activities

Production of pasteurized liquid egg products: Whole egg, egg white, egg yolk, salted egg yolk, salted whole egg, and egg white with additives, & production of plain & flavored pasteurized egg white in PP & HDPE bottles, Jerry can, tetra-Pak, bucket & aseptic bag

Food Category: CV - Processing of ambient stable products.
CI - Processing of perishable animal products

This certificate is valid from 28 February 2023 until 28 February 2026 and remains valid subject to satisfactory surveillance audits. Issue 6. Certified since 28 February 2011

Authorized by

Jonathan Hill
Global Head - Certification Services

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Certificate EG143184

The Food Safety Management System of

Egyptian Pasteurized Egg products Company (EPEC)
5th industrial zone Land 192, Sadat city, Menoufiya, Egypt

has been assessed and certified as meeting the requirements of

Food Safety System Certification FSSC 22000

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 5.1).

This certificate is applicable for the scope of

Production of pasteurized liquid egg products: Whole egg, egg white, egg yolk, salted egg yolk, salted whole egg, and egg white with additives, & production of plain & flavored pasteurized egg white in PP & HDPE bottles, Jerry can, tetra-Pak, bucket & aseptic bag

Food Category: CV - Processing of ambient stable products.
CI - Processing of perishable animal products

This certificate is valid from 28 February 2023 until 28 February 2026 and remains valid subject to satisfactory surveillance audits. Date of Certification decision 16 January 2023. Issue 6. Certified since 28 February 2011

Authorized by

Jonathan Hill
Global Head - Certification Services

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Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fscs.com

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Certificate EG102480

The management system of

Egyptian Pasteurized Egg Products Company (EPEC)
5th industrial zone, Land 192, Sadat City, Menoufiya, Egypt

has been assessed and certified as meeting the requirements of

ISO 14001:2015

For the following activities

Production of pasteurized egg products.

This certificate is valid from 18 February 2022 until 18 February 2025 and remains valid subject to satisfactory surveillance audits. Recertification audit due a minimum of 60 days before the expiration date. Issue 6. Certified since 18 February 2010

Authorized by

Jonathan Hill
Global Head - Certification Services

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وزارة التجارة والصناعة
الهيئة المصرية العامة للمواصفات والجودة
رئيس وحدة جلال
EHM-S

الشركة المصرية لمنتجات البيض المينستر "إيك"
رقعة ١٩٢ - المنطقة الصناعية للجودة - مدينة السادات - المنوفية - مصر
اللقب والسبع الرقم لها بجلاء جلال
الرقعة "CI" مرفق رقعة بالمنتجات (١٣) منتج
المواصفات القياسية
رقعة الإصدار
ملاصق
رقعة الشهادة
ح ج ٢٠٢٣ / ١٨٦ / ١

رئيس مجلس الإدارة
د/ خالد حسن صولي

العنوان: ١٦ كم طريق الدويق - الإبريقية - القاهرة ت: ٢٢٢٤٥٥٥٢٢ - ٢٢٢٢٤٥٥٢٢ - فاكس: ٢٢٢٢٤٥٥٢٢
www.eos.org.eg

Ministry of Trade & Industry
Egyptian Organization For Standardization and Quality
Licence of HALAL Mark
EHM-S

Company Name: **Egyptian Pasteurized Egg Products Company (E.P.E.C)**
Address: **Plot No. 192 / Fifth Industrial Zone / Sadat City / Al Menoufia**
Category and Product (s) Certified: **Category " CI " & See The Attached List (13 Products)**
Standard (s): **OIC /SMIIC 1:2019 & GSO2055-1/2015&ES4249/2014&CS-2 (EHM)**
Date of Issue: **1 / 8 / 2023**
Validity: **Two years**
Certificate No.: **HF/ 186 / 2023**

Head Of Halal Unit

Dr. Eng. / Khaled Hassan Souli
Address : 16 Tadmo Elmadarben ST - Elameria - Cairo Tel : 022284552 - 0222845524 - 0222845504
To Verify This Certificate Please Refer To The website: www.eos.org.eg





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CONTACT US

9.0



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