

# PRŌDAL

P r o d u i t A l i m e n t a i r e

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**UNITY IS  
STRENGTH.  
WE RISE BY  
LIFTING  
OTHERS.**

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# PRODAL GROUP

## **PRODAL LIMITED**

Line of business ( Frozen, Puree and concentrate, Condiments, Packaged Food, and Peppers)

## **PRODAL INDUSTRY**

Line of business ( peppers mash and puree)

## **PRODAL DISTRIBUTION**

Line of Business ( Flour Enhancements )

# PRODAL GROUP



# ABOUT US

## **PRODAL GROUP**

Founded in 2017, Prodal Group focuses on connecting Egyptian food manufacturers and producers with the international market. Our core values are centered around fostering long-term relationships based on trust, quality, and outstanding service.

We proudly support Egyptian and global food suppliers marketing and selling their high quality products in the international market. Our operation expands to cover a wide range of products including frozen, (cocentrates, puree), condiments and caned fruits and vegetables. In addition, we supply the Middle East market with wheat enhancers that are essential for producing premium bakery and pasta

Prodal Group activities expand to be a major supplier for the global chili pepper industry. Our cutting-edge pepper processing facility produces high quality pepper paste used in various quality products manufactured globally.

## **OUR VISION**

Provide global end to end Supply solutions to the food and beverage Industry.

## WHY CHOOSE US

01

We are fully committed to ensuring the **Quality** and **Reliability** of our products, and we proudly back them with a comprehensive guarantee for your complete peace of mind

02

Our operation expands to cover a Wide range of products including Frozen, Puree and Concentrate, Packaged fruits and Vegetables, Condiments, and Peppers

03

Our core values are centered around fostering **Long-Term Relationships** based on trust, quality, and outstanding service

**FRESHLY  
HARVESTED  
FRUITS &  
VEGETABLES**



# PRODAL LIMITED



# PRODAL LIMITED

## **ABOUT PRODAL LIMITED**

Prodal Limited is a company that connects Egyptian manufacturers and international suppliers with clients around the world. Prodal focuses on providing high-quality food industry essentials, its core value is to build long-term relationships based on trust, quality, and exceptional service.

Prodal limited bridges that gap between suppliers and customers in the dynamic food and beverage industry. Prodal offers a variety of services to streamline operations and maximize growth potential.

Suppliers can leverage our expertise in product sourcing, market analysis, and distribution channel development.

# **LINES OF BUSINESS**

- 01 FROZEN**
- 02 PUREE & CONCENTRATE**
- 03 CONDIMENTS**
- 04 PACKAGED**
- 05 PEPPERS**



# FROZEN



## FROZEN DICED STRAWBERRY

### PHYSICAL CHARACTERISTICS

<b>COLOR</b>	Color & flavor matching With Fresh Fruits
<b>APPEARANCE</b>	The diced are individually
<b>DIMENSIONS</b>	10 x 10 mm

### CHEMICAL ANALYSIS

<b>BRIX</b>	6-9 %
<b>PH</b>	3.5 ±0.2
<b>ACIDITY</b>	≤ 1

### VARIETY

Festival
Fortuna
Sensation



## FROZEN WHOLE STRAWBERRY

### PHYSICAL CHARACTERISTICS

<b>COLOR</b>	Color & flavor matching With Fresh Fruits
<b>APPEARANCE</b>	Frozen fruit are individually
<b>DIMENSIONS</b>	Not Calibrated

### CHEMICAL ANALYSIS

<b>BRIX</b>	6-9 %
<b>PH</b>	3.5 ±0.2
<b>ACIDITY</b>	≤ 1

### VARIETY

Festival
Fortuna
Sensation



## FROZEN SLICED STRAWBERRY

### PHYSICAL CHARACTERISTICS

<b>COLOR</b>	Color & flavor matching With Fresh Fruits
<b>APPEARANCE</b>	The sliced are individually
<b>DIMENSIONS</b>	6 mm

### CHEMICAL ANALYSIS

<b>BRIX</b>	6-9 %
<b>PH</b>	3.5 ±0.2
<b>ACIDITY</b>	≤ 1

### VARIETY

Festival
Fortuna
Sensation



## FROZEN SLICED STRAWBERRY 25-35MM

### PHYSICAL CHARACTERISTICS

<b>COLOR</b>	Color & flavor matching With Fresh Fruits
<b>APPEARANCE</b>	Frozen fruit are individually
<b>DIMENSIONS</b>	Calibrated 25-35MM

### CHEMICAL ANALYSIS

<b>BRIX</b>	6-9 %
<b>PH</b>	3.5 ±0.2
<b>ACIDITY</b>	≤ 1

### VARIETY

Festival
Fortuna
Sensation



## FROZEN SLICED STRAWBERRY 15-25MM

### PHYSICAL CHARACTERISTICS

<b>COLOR</b>	Color & flavor matching With Fresh Fruits
<b>APPEARANCE</b>	The sliced are individually
<b>DIMENSIONS</b>	Calibrated 15-25MM

### CHEMICAL ANALYSIS

<b>BRIX</b>	6-9 %
<b>PH</b>	3.5 ±0.2
<b>ACIDITY</b>	≤ 1

### VARIETY

Festival
Fortuna
Sensation



# FROZEN BROCCOLI

## PHYSICAL CHARACTERISTICS

<b>COLOR</b>	Color & flavor matching With Fresh Fruits
<b>APPEARANCE</b>	Frozen fruit are individually
<b>SIZE</b>	20-40 mm + 40-60mm



## FROZEN CAULIFLOWER

### PHYSICAL CHARACTERISTICS

<b>COLOR</b>	Color & flavor matching With Fresh Fruits
<b>APPEARANCE</b>	Frozen fruit are individually
<b>SIZE</b>	20-40 mm + 40-60mm



# FROZEN SWEET POTATO

## PHYSICAL CHARACTERISTICS

### COLOR

Color & flavor matching  
With Fresh Fruits

### APPEARANCE

Frozen fruit are individually

### SIZE

Dices 10x10mm

# PUREE & CONCENTRATE





## PUREE & CONCENTRATE

### APRICOT PULP/PUREE

#### PHYSICAL CHARACTERISTICS

<b>COLOR</b>	Reddish Yellow
<b>TEXTURE</b>	Smooth texture and homogenized
<b>APPEARANCE</b>	Apricot pulp is processed without seeds or peel

#### CHEMICAL ANALYSIS

<b>BRIX</b>	Not less than 9
<b>PH</b>	3.4 +/- 0.2
<b>ACIDITY</b>	0.5 - 1.2



## PUREE & CONCENTRATE

### PEACH PULP/PUREE

#### PHYSICAL CHARACTERISTICS

<b>COLOR</b>	Reddish Yellow
<b>TEXTURE</b>	Smooth texture and homogenized
<b>APPEARANCE</b>	Peach pulp is processed without seeds or peel

#### CHEMICAL ANALYSIS

<b>BRIX</b>	Not less than 9
<b>PH</b>	3.4 +/- 0.2
<b>ACIDITY</b>	0.5 - 1.2



## PUREE & CONCENTRATE

### STRAWBERRY WITH/WITHOUT SEEDS PULP/PUREE

#### PHYSICAL CHARACTERISTICS

<b>COLOR</b>	Red
<b>TEXTURE</b>	Smooth texture and homogenized
<b>APPEARANCE</b>	Strawberry pulp is processed with seeds

#### CHEMICAL ANALYSIS

<b>BRIX</b>	Not less than 7
<b>PH</b>	3.5 +/- 0.2
<b>ACIDITY</b>	0.8 +/- 0.2



## PUREE & CONCENTRATE

### APPLE PULP/PUREE

#### PHYSICAL CHARACTERISTICS

<b>COLOR</b>	<b>Creamy White</b>
<b>TEXTURE</b>	Smooth texture and homogenized
<b>APPEARANCE</b>	Apple pulp is processed without seeds or peel

#### CHEMICAL ANALYSIS

<b>BRIX</b>	11 +/- 1
<b>PH</b>	4.1 +/- 0.2
<b>ACIDITY</b>	0.5 +/- 0.2



## PUREE & CONCENTRATE

### WHITE GUAVA PULP/PUREE

#### PHYSICAL CHARACTERISTICS

<b>COLOR</b>	<b>Creamy White</b>
<b>TEXTURE</b>	Smooth texture and homogenized
<b>APPEARANCE</b>	Guava pulp is processed without seeds or peel

#### CHEMICAL ANALYSIS

<b>BRIX</b>	8 +/- 1
<b>PH</b>	4 +/- 0.2
<b>ACIDITY</b>	0.5 +/- 0.2



## PUREE & CONCENTRATE

### MANGO PULP/PUREE

#### PHYSICAL CHARACTERISTICS

<b>COLOR</b>	Yellow to orange
<b>TEXTURE</b>	Smooth texture and homogenized
<b>APPEARANCE</b>	Mango pulp is processed without seeds or peel

#### CHEMICAL ANALYSIS

<b>BRIX</b>	15 +/- 1
<b>PH</b>	4 +/- 0.2
<b>ACIDITY</b>	0.6 +/- 0.2

# PUREE & CONCENTRATE

## ASEPTIC PINEAPPLE CONCENTRATE

### PHYSICAL CHARACTERISTICS

<b>COLOR</b>	yellow – brown
<b>FLAVOR</b>	Typical of pineapple

### CHEMICAL ANALYSIS

<b>BRIX</b>	59.6–61.6
<b>PH</b>	<4.0
<b>ACIDITY</b>	1.7–3.0%
<b>PULP CONTENT</b>	8–15 %





## PUREE & CONCENTRATE

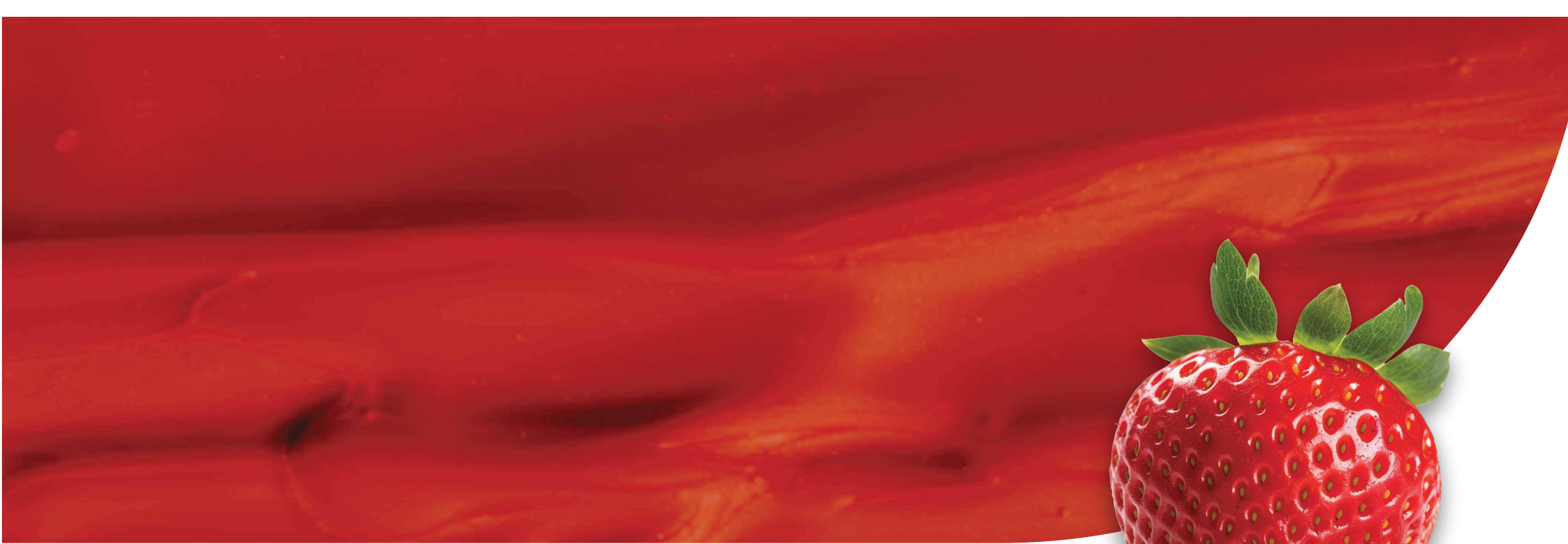
### ASEPTIC ACIDIFIED BANANA PUREE

#### PHYSICAL CHARACTERISTICS

<b>COLOR</b>	<b>Cream</b>
<b>TASTE</b>	Sweet banana
<b>APPEARANCE</b>	Typical banana

#### CHEMICAL ANALYSIS

<b>BRIX</b>	21 - 25
<b>PH</b>	4.2 - 4.5
<b>ACIDITY</b>	0.6 +/- 0.2



# PUREE & CONCENTRATE

## CONCENTRATED STRAWBERRY PUREE

### PHYSICAL CHARACTERISTICS

COLOR	Red
FLAVOR	Sweet Strawberry

### CHEMICAL ANALYSIS

BRIX	20-22%
PH	3.4 – 3.85
ACIDITY	1.9 ± 0.1

# CONDIMENTS





# CONDIMENTS

## WHITE MUSTARD

### PHYSICAL CHARACTERISTICS

<b>FILL OF CONTAINER</b>	Each container shall be filled as full as practical without impairment of quality and the product shall not occupy less than 90% of the total capacity of the container.
<b>COLOR</b>	<b>good white color</b>
<b>CONSISTENCY</b>	The product shall have a smooth, uniform consistency with no more then a slight separation of liquid.
<b>FLAVOR</b>	The product shall possess a full flavor, slightly hot, free from objectionable flavors or odors of any kind.

### CHEMICAL ANALYSIS

#### ANALYTICAL TEST INFORMATION

TOTAL SOLIDS:	18.50% - 21.50%
TOTAL ACIDS:	3.25% - 3.75%
TOTAL SALT:	78.50% - 81.50%
pH Value	< 4.00

#### MICROBIOLOGICAL GUIDELINE INFORMATION

TOTAL PLATE COUNT:	2000 MAX
YEAST AND MOLD:	100 MAX



## CONDIMENTS

### YELLOW SALAD MUSTARD

#### PHYSICAL CHARACTERISTICS

<b>FILL OF CONTAINER</b>	Each container shall be filled as full as practical without impairment of quality and the product shall not occupy less than 90% of the total capacity of the container.
<b>COLOR</b>	light yellow color.
<b>CONSISTENCY</b>	The product shall have a smooth, uniform consistency with no more than a slight separation of liquid.
<b>FLAVOR</b>	The product shall possess a full flavor, slightly hot, free from objectionable flavors or odors of any kind.

#### CHEMICAL ANALYSIS

##### ANALYTICAL TEST INFORMATION

TOTAL SOLIDS:	16.00% - 18.00%
TOTAL ACIDS:	2.80% - 3.40%
TOTAL SALT:	2.50% - 3.50%
TOTAL MOISTURE:	82.00% - 84.00%

##### MICROBIOLOGICAL GUIDELINE INFORMATION

TOTAL PLATE COUNT:	2000 MAX
YEAST AND MOLD:	100 MAX



## CONDIMENTS

### TOMATO PASTE CB

#### AVERAGE VALUE (MEASURED AT 20 C)

<b>BRIX</b>	36% - 38% 28% - 30% 10% - 12%
<b>PH</b>	Not more than 4.5
<b>COLOUR VALUE</b>	a/b not less than 2 at brix 12.5
<b>BOSTWICK</b>	6-9 cm/30 sec at brix 12.5

### TOMATO PASTE HB

#### AVERAGE VALUE (MEASURED AT 20 C)

<b>BRIX</b>	30% - 32% 28% - 30% 12% - 14%
<b>PH</b>	Not more than 2 at brix 12.5
<b>COLOUR VALUE</b>	a/b not less than 2 at brix 12.5
<b>BOSTWICK</b>	3-5 cm/30 sec at brix 12.5



# PACKAGED



## PACKAGED

### GREEN JALAPENO PEPPER

#### PHYSICAL CHARACTERISTICS

**COLOR** Green

**SHAPE** Sliced

**PACKAGING** Glass Jar (212ML, 250ML, 370ML, 470ML, 1000ML)  
Can (800ML, 1000ML, 3100ML)





## PACKAGED

### OLIVES

#### PHYSICAL CHARACTERISTICS

**COLOR** Green and Black

**SHAPE** Pitted – Sliced

**PACKAGING** Glass Jar (720ML, 473ML, 370ML)  
Cans (425ML, 800ML, 3100ML (A10), 4250ML (A12))



## PACKAGED

### ARTICHOKES

#### ARTICHOKE BOTTOM

**PACKAGING** Can 425ML, 1000ML, 2650ML (A9)

#### ARTICHOKE WHOLE HEART 5/7

**PACKAGING** Can 425ML

#### ARTICHOKE WHOLE HEART 10/14

**PACKAGING** Can 1000ML

#### ARTICHOKE WHOLE HEART

**PACKAGING** Can 2650ML

#### ARTICHOKE QUARTERED

**PACKAGING** Can 425ML, 1000ML, 2650ML





## **PACKAGED**

### **LOMBARDI PEPPER**

#### **PHYSICAL CHARACTERISTICS**

<b>COLOR</b>	<b>yellowish</b>	
<b>SHAPE</b>	Rings	
<b>PACKAGING</b>	Can	(4250ML)



## **PACKAGED**

### **RED CAPIA PEPPER**

#### **PACKAGING**

Glass Jar 720ML





## **PACKAGED**

### **STRAWBERRIES**

#### **STRAWBERRY IN LIGHT SYRUP (WITH/WITHOUT COLORANT)**

**PACKAGING** Can 425ML, 850ML, 2650ML (A9)

#### **STRAWBERRY IN WATER**

**PACKAGING** Can 425ML, 850ML, 2650ML



# PEPPERS

## PEPPERS

# JALAPENO

### AVAILABILITY

Available year-round in paste (with seeds) or puree (seedless). Concentrate (with or without seeds). All with a certain percentage of salt; for some processes, vinegar or acetic acid are added. also we can provide dehydrated flakes or whole products.

### COLOR

Red and Green

### PACKAGING

30 kg barrel; 200 kg barrel; 23,500 kg Flexitank

### USES

Uses Ideal for the sauce, flavored product, and dressing industry. They can also be mixed with liqueur for cocktails



## PEPPERS

# HABANERO

### AVAILABILITY

Available year-round in paste form (with seeds) or as a smooth, seedless purée. We also offer concentrate – with or without seeds – and each option can be customized with a specific salt percentage. For certain applications, vinegar or acetic acid can be added. Additionally, we provide dehydrated flakes or whole products.

\*Seeds are often preferred by those looking to add texture to their final product



### COLOR

Red, Yellow, Green

### PACKAGING

30 kg barrel; 200 kg barrel; 23,500 kg Flexitank

### USES

Ideal for the sauce, flavoring, and dressing industry

# PEPPERS

# CAYENNE

## AVAILABILITY

Available year-round in paste form (with seeds) or as a smooth, seedless purée. We also offer concentrate – with or without seeds – and each option can be customized with a specific salt percentage. For certain applications, vinegar or acetic acid can be added. Additionally, we provide dehydrated flakes or whole products.

\*Seeds are often preferred by those looking to add texture to their final product

## COLOR

Red, Yellow, Green

## PACKAGING

30 kg barrel; 200 kg barrel; 23,500 kg Flexitank

## USES

Ideal for the sauce, cured meat, dressing, and flavored food industry





# PRODAL INDUSTRY

# PRODAL INDUSTRY

Prodal Industry established in 2021, with the aim to meeting the global growing demand of processed pepper relying on the solid network that goes over years.

With the long experience and knowledge in the pepper business, Prodal Industry is has become a key supplier to several other manufacturers in the USA and Europe, in its first few weeks of processing has already orders filling up its production capacity and demanding growth which dictated that Prodal ordered a larger mill to fulfill the future orders and long-term contracts and agreements.

Prodal Industry relies solely on locally sourced agriculture produce and works closely with the local growers to establish long term farming contracts to fuel its growth and to secure the smooth supply of the produce to the specs required. Prodal Industry from day one has taken upon itself the responsibility of technical visits to the farmers and the supply of the seeds and seedlings when possible.

Prodal Industry long term strategy is not to secure 100% of the agriculture produce from its own farms but to closely work and coordinate with farmers to form solid supply chain security that would allow each member of the chain to grow and prosper.

Providing the seeds, seedlings, approved pesticides sourced directly from the producing companies, and constant technical visits have put a huge stress on Prodal cash flow and profitability, but we see it as the only sustainable way forward.



**PRODAL**  
Produit Alimentaire

# PRODUCTS

**01 CAYENNE** ( PRODUCED IN *MASH* AND *PUREE* )

**02 JALAPENO** ( PRODUCED IN *MASH* AND *PUREE* )

**03 TABASCO** ( PRODUCED IN *MASH* AND *PUREE* )



## CAYENNE

<b>GENUS</b>	Capsicum	<b>CULTIVAR</b>	Cayenne
<b>SPECIES</b>	C. annuum	<b>HEAT</b>	Hot
<b>SCOVILLE SCALE</b>	30,000–50,000 SHU		
<b>SHAPE</b>	Medium-sized		
<b>RECIPES</b>	Fermented, Acidified or Preserved		
<b>TEXTURE</b>	Mash (with seeds and skin) or Puree (seedless)		

## PACKAGING OPTIONS



Drums  
Quantity : 220,30 kg



Buckets  
Quantity 10,15,20 kg



Flexi tanks  
Quantity : 23,500 KG



## JALAPENO

<b>GENUS</b>	Capsicum	<b>CULTIVAR</b>	Jalapeno
<b>SPECIES</b>	C. annuum	<b>HEAT</b>	Hot
<b>SCOVILLE SCALE</b>	4,000–8,500 SHU		
<b>SHAPE</b>	Medium-sized		
<b>RECIPES</b>	Fermented, Acidified or Preserved		
<b>TEXTURE</b>	Mash (with seeds and skin) or Puree (seedless)		

## PACKAGING OPTIONS



Drums  
Quantity : 220,30 kg



Buckets  
Quantity 10,15,20 kg



Flexi tanks  
Quantity : 23,500 KG



## TABASCO

<b>GENUS</b>	Capsicum	<b>CULTIVAR</b>	Jalapeno
<b>SPECIES</b>	C. annuum	<b>HEAT</b>	Hot
<b>SCOVILLE SCALE</b>	30,000–50,000 SHU		
<b>SHAPE</b>	Thin and tapering		
<b>RECIPES</b>	Fermented, Acidified or Preserved		
<b>TEXTURE</b>	Mash (with seeds and skin) or Puree (seedless)		

## PACKAGING OPTIONS



Drums  
Quantity : 220,30 kg



Buckets  
Quantity 10,15,20 kg



Flexi tanks  
Quantity : 23,500 KG

# PRODAL DISTRIBUTION



# PRODAL DISTRIBUTION

## OUR PRIMARY GOAL: CONSISTENT FLOUR QUALITY.

Flour improvement is all about one thing: ensuring consistent flour quality as part of flour standardization. Despite fluctuating grain qualities. The solution lies in sophisticated enzyme systems that are both economical and highly functional. They compensate for fluctuations in the quality of raw materials and ensure consistent baking properties

## UNDERSTANDING FLOUR

We understand flour – from the raw material through the milling process all the way to final use.

We know all about enzymatic treatment to ensure consistently high baking properties. And about fortification against malnutrition. We understand what it takes to produce the best bread, the finest pastries and delicious pasta with consistently high quality.

This is because we speak the language of millers, bakers, and pasta producers, working with them to develop solutions.

Every day, all over the world. In the mills, in our production facilities and in our technology centers.

We understand flour – And have been excelling. For everyone. For 100 years. Today. And tomorrow.

# PRODUCTS

**01 HUNDREDS OF ADDITIVES FOR FLOUR TREATMENT**

**02 ENZYMES**

**03 ENZYME SYSTEMS AND MIXTURES**

**04 OXIDIZING AGENTS**

**05 VITAL WHEAT GLUTEN**

**06 EMULSIFIERS**

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