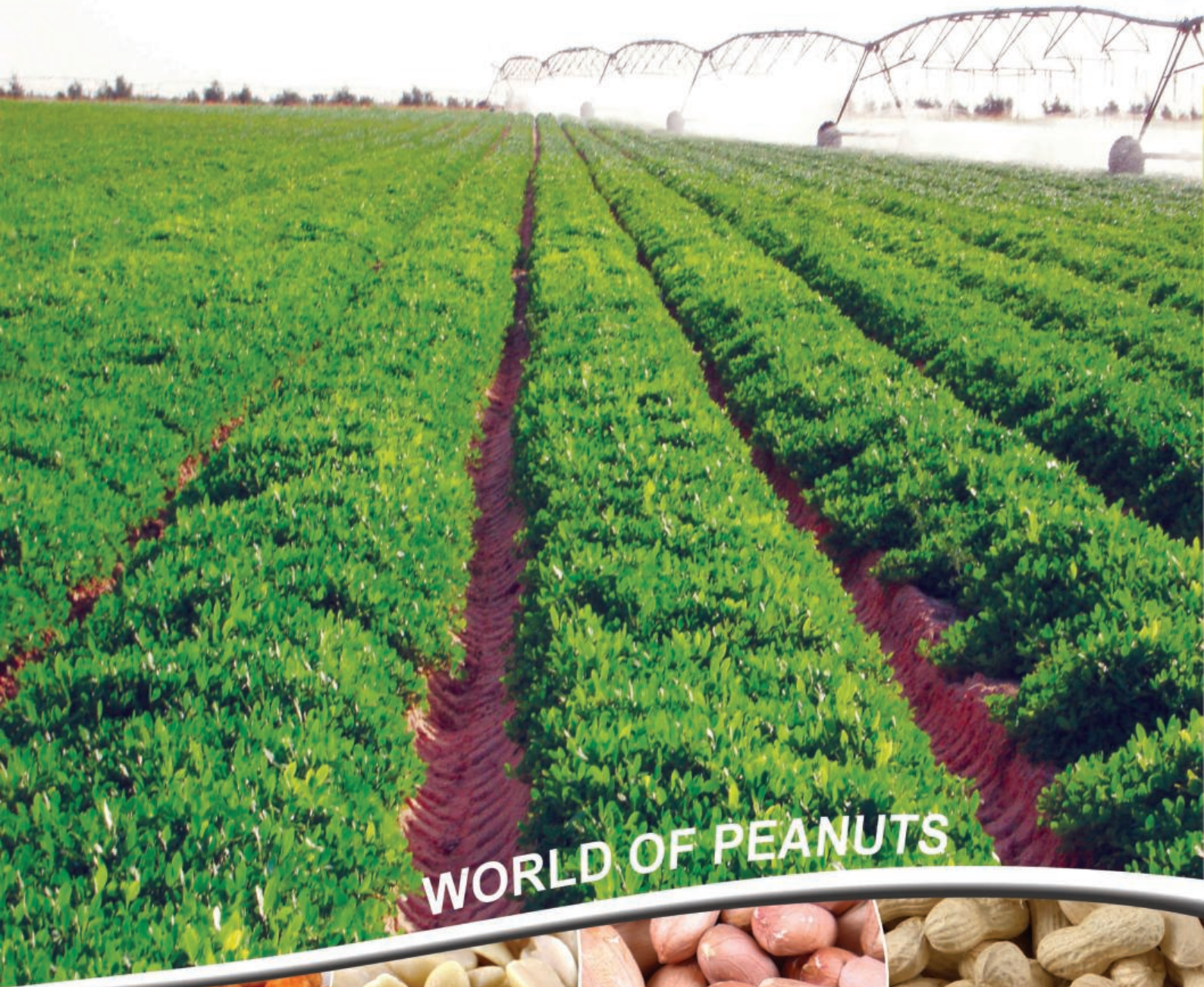




GreenValley



WORLD OF PEANUTS





COMPANY BACKGROUND

Green Valley Group was founded by Eng. Sayed El Sammak in 1986. During 2000, Eng. El Sammak established Green Valley for Reclamation (GVR), the peanuts cultivation and raw export arm of the group.

Driven by its original vision, and enticed by maximizing value extraction from its peanuts products, Eng. El Sammak decided to expand the scope to include peanuts processing, and founded Green Valley for Food Processing (GVF) in 2007, as the processing vehicle for the group.



Raw Peanut Products

INSHELLS

Virginia type inshell peanuts available sizes
(7/9), (8/10), (9/11), (10/12), (11/13)
Available in organic and conventional.



Kernels

Virginia type Kernel peanuts available sizes.
(21/26), (28/32), (38/42), (38/42), (40/50), (50/60),
(60/70), (70/90), Splits 1 and Splits 2.
Available in organic and conventional.



Blanched

Virginia type hot air blanched peanuts
Available sizes (21/26), (28/32), (38/42), (38/42),
(40/50), (50/60), (60/70), (70/90), Splits 1 and Splits 2.
Available in organic and conventional.





GreenValley

Processed Peanut Products



Is considered the perfect mix between peanuts and crispy coating. It gives you the full taste of peanuts with the irresistible crispness that you dream of. The peanuts are coated with finest ingredients giving you a unique product. Krinko has its unique flavoring technology that gives a unique flavor that would last all day long .



Is considered the perfect mix between kernels peanuts with the irresistible crispness that you dream of. Krinko Minis has its unique flavoring technology that gives a unique flavor that would last all day long. The spanish type peanuts inside gives a drinkable snack experience that is offered in a customer friendly drinkable package that makes its consumption more enjoyable to all members of the family.



Coated

Is considered the perfect mix between peanuts and crunchy coating. It gives you the full taste of peanuts with the irresistible crunchiness that you dream of. The peanuts are coated with finest ingredients giving you a unique product. Available in 3 KG size for catering, supermarkets, and HORICA.





GreenValley

Processed Peanut Products



INSHELL

Are the finest oriental Egyptian peanuts served as inshell roasted peanuts and salted roasted inshell peanuts. Peanutcho Inshell has a state of the art packaging to give you a unique and authentic style. Available in 200 gm, 400 gm and 800 gm. packed in sizes 11-13. Available also in gourmet cans organic size 7-9.



CHOCO

Great product that encompasses both great taste & excellent quality. Its a delectable treat that promises to be your favorite all time snack. Offered in an assortment of delicious chocolate coating a unique crispy coat covering the highest quality peanuts. Available in Plain chocolat colour and Metallic Colors.



CHOCO DRAGES

It is the mix of great chocolate covering the crispy coated peanut covered with a colored sugar coat. It will give you a great taste with a unique experience that will capture your taste buds.

Available in solid colors and metallic .





QUALITY AND SUSTAINABILITY

Green Valley as a pioneer in the peanuts industry is setting the industry standards by producing benchmark products.

Green Valley ensures its quality starting from the selection of The Seeds through the company's mycotoxin labs and the treatment of the Seeds with Non GMO Pesticides.

The quality department has Full Control Over the fertilization process ensuring the dosage, MSDS, registrations, and approval of all our fertilizers and Pesticides.

The agriculture process is entirely controlled through a fully computerized traceability system that can trace back the finished goods to the seeding process. When receiving the raw peanuts at the factories, it has to go through our main peanuts 'Receiving Lab' which make all the visual, mycotoxin, and chemical analysis for the raw peanuts and approve the receiving of the peanuts. The receiving lab also assign the lot storage area to make sure the traceability system is fully implemented.

All other raw materials have to be approved from the 'Central Quality Lab' of the company.

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QUALITY AND SUSTAINABILITY

Green valley is the only facility in Egypt that is using laser sorting technology to guarantee best sorting and aflatoxin free product. This works simultaneously with an automated rejection 'x-ray' mechanism that makes sure that all our products are free of any foreign bodies.

Our food safety department ensures the correct implementation of the good manufacturing, storage, agriculture and hygienic practices as per the standards of the BRC, GlobalGAP, and AIB standards.



The company has a very solid aflatoxin management system that ensures the aflatoxin limit through the irrigation storage and the processing practices. This is also monitored through an entirely dedicated inhouse lab that gives numerical aflatoxin results. The lab is using the latest analysis technology of toximet UK.

All the final products released from our facilities are subjected to thorough physical, chemical, mycotoxin analysis. As per our quality standards and / or customer specifications if specified, all our products are come with a 'COA' stating all the final product analysis.





CERTIFICATES

GLOBALG.A.P.





GreenValley

WORLD OF PEANUTS



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