



NURTURED TO PERFECTION



AEGAN

AEGAN INTERNATIONAL DMCC

WWW.AEGANGROUP.COM



ABOUT US

Aegan, a humble beginning to the new era of commodity business representing the traditional values with modern outlook. With a focus on quality food productions, processing, packaging, and export, Aegan has quickly become a reliable name in the commodity market as a long term business partner. Our company is committed to blending traditional methods with technological advancements to guide the entire process from start to finish. With a focus on producing, manufacturing & delivering top-quality products, our offerings include comprehensive range of premium Indian Basmati and Non Basmati rice, savory yellowfin Canned Tuna, a diverse range of Edible oils and Speciality crops. Backed by state-of-the-art technology and a robust infrastructure, we take pride in ensuring the highest standards of excellence in every aspect of our business.

OUR TEAM

Aegan is a group of young and driven professionals who are committed to delivering exceptional results. With a team of dedicated technical experts, we closely monitor the entire operations to ensure seamless processes and swift problem-solving capabilities. Our excellent research and development team continually strives to deliver innovative solutions that meet our clients' unique needs and requirements. With a shared vision of success and an unwavering commitment to excellence, our team is ready to take on any challenge and deliver outstanding results. Our Quality team conduct stringent tests for quality analysis of the food commodities, ensuring that the product meets the expectations & standard of our customers & partners in the trade.

VALUE ADDED SERVICES

PRODUCT PROCUREMENT

Managing the supply chain by procuring the right product with quality, focused approach gives us the value-added service to our trading business, from our associates manufacturing units. We work hand in hand with our partners in order to capitalize the expertise of international exposure with local knowledge to get the right quality product for our customers around the world. This involves rigorous monitoring of market conditions, harvest quality and stocking by our on-ground teams to ensure the highest quality of product is procured and the risk associated are mitigated well in time. From field to plate, we adhere to stringent quality control measures, ensuring that every finished product meets the highest standards of purity, taste, and nutritional value.

SHIPPING & LOGISTICS

For smooth operation, the key is to deliver the right quality product well on time. This is the heart center of our operations. Our specialized team is well versed with managing Shipping Lines and Containers end-to-end logistics for supply chain providing seamless services to our global clientele. We have a spacious warehousing unit that enables us to store large quantities of our products in optimal conditions. We have equipped our warehouse with the essential amenities, advanced facilities, and state-of-the-art technologies to maintain the optimal condition for the storage of our products after procuring. From meticulous packaging to timely delivery, our dedicated team handles every step with precision, guaranteeing the safe arrival of products.





TECHNOLOGY & INFRASTRUCTURE

At Aegan, we fuse technology with our business operations to ensure that we are always a step ahead in commodity business. As a reputed agro-products supplier, our units are laced with state-of-the-art industrial plant. We work with the belief that quality trumps all and our technologically advanced processes enable us to deliver nothing but the most premium quality products to our global clientele. Aegan has maintained a highly equipped and advanced unit with electronic MIS system for the storage, quality testing, packaging, and dispatching of our products.

MILLS

The Rice Mills are fully equipped with all the modern rice milling facilities and imported machinery from “Indian Foundry, Buhler, Satake & Miltec ” and is up and running 24×7 – 365 days an year. We have more than 500 employees in our units that are spread over area of 48400 sq. yards. The mills have enormous capacity to produce 22 Metric tons per hour (and counting) of most hygienically sortex & packed basmati and non basmati rice per day from two units.

LABORATORIES

At Aegan, we have a highly equipped laboratory that enables us to perform stringent testing on the products once they are safely brought into our unit. There are a number of advanced machinery and equipment running on the latest technology to ensure that our products are adhering to the international quality standards.

WAREHOUSE

Our extensive infrastructure includes a capacious warehouse with a capacity of storing and handling 50000 units of products. Free from pests and adequately ventilated, our warehouse enables us to stock and dispatch our products in an organized and efficient manner.

ACCREDITATIONS

Since we are indulged in all aspects of production and supply. We authenticate our presence with a number of affiliations that are mandatory in the process for completion of every order we undertake. Delivery to varied destinations around the globe require different handling in terms of documentations. And keeping in mind the same we have the company name registered with every important Governmental body that is mandate for exporting grains across international borders. Being a frequent at acquiring services of these reputed organizations the process runs smooth and uninterrupted. As reference please find highlighted below thumbnails of a few important ones as reference:

• ISO 22000:2018 • ISO 22000:2005 • ISO 9001:2015 • HALAL Certified Company • APEDA (Agriculture & Processed Food Products Export Development Authority) • BRC Packaging Certificated • HACCP(Hazard Analysis and Critical Control Point) Certification For Food Safety Management Standard



PACKING TYPES

Aegan Rice employs the most innovative and modern machinery and techniques for packaging rice in both conventional and modern materials. Flexible packaging options available under private labelling.



White & Transparent
PP Bags

5KG /10KG
20KG/ 40KG



Non Woven Bags

5KG /10KG
20KG/ 40KG



Brown Jute Bags

5KG /10KG
20KG/ 40KG



White Jute Bags

5KG /10KG
20KG/ 40KG



Lamination hdpe
bags 2D

1KG/5KG
10KG/ 20KG





Lamination hdpe
bags 3D


1KG/5KG
10KG/ 20KG


RICE


Rice remains to be number one product at Aegan, with complete control on supply chain right from paddy till the processed rice. As rice remains to be the staple diet across the globe, with 90% consumption in Asia & Pacific, we believe in our expertise of procuring good quality paddy to processed rice at competitive price to satisfy the growing demands of the international market.


1121					
Length  8.3 MM	Parboiled Rice		Steamed Rice		White Rice
	Creamy	Golden	Raw	Brown	Steam
	✓	✓	✓	✓	✓


Pusa					
Length  7.4 MM	Parboiled Rice		Steamed Rice		White Rice
	Creamy	Golden	Raw	Brown	Steam
	✓	✓	✓	✓	✓


1509					
Length  8.4 MM	Parboiled Rice		Steamed Rice		White Rice
	Creamy	Golden	Raw	Brown	Steam
	✓	✓	✗	✓	✓


1401					
Length  7.8 MM	Parboiled Rice		Steamed Rice		White Rice
	Creamy	Golden	Raw	Brown	Steam
	✓	✓	✗	✗	✓


Sugandha					
Length  7.8 MM	Parboiled Rice		Steamed Rice		White Rice
	Creamy	Golden	Raw	Brown	Steam
	✓	✓	✗	✗	✓


Sharbati					
Length  7.2 MM	Parboiled Rice		Steamed Rice		White Rice
	Creamy	Golden	Raw	Brown	Steam
	✓	✓	✓	✗	✓


PR 11/14					
Length  6.8 MM	Parboiled Rice		Steamed Rice		White Rice
	Creamy	Golden	Raw	Brown	Steam
	✓	✓	✗	✗	✓

PR 106					
Length  6.4 MM	Parboiled Rice		Steamed Rice		White Rice
	Creamy	Golden	Raw	Brown	Steam
	✓	✓	✗	✗	✓

Long Grain 5% Broken Rice					
Length  6.0 MM	Parboiled Rice		Steamed Rice		White Rice
	Creamy	Golden	Raw	Brown	Steam
	✓	✗	✓	✗	✗

Medium Grain 5% Broken Rice					
Length  5.8 MM	Parboiled Rice		Steamed Rice		White Rice
	Creamy	Golden	Raw	Brown	Steam
	✓	✗	✓	✗	✗

Medium Grain 25% Broken Rice					
Length  5.4 MM	Parboiled Rice		Steamed Rice		White Rice
	Creamy	Golden	Raw	Brown	Steam
	✓	✗	✓	✗	✗

Short Grain 100% Broken Rice					
Length  Shortest	Parboiled Rice		Steamed Rice		White Rice
	Creamy	Golden	Raw	Brown	Steam
	✓	✗	✓	✗	✗

TUNA AT AEGAN





TUNA AT AEGAN

Tuna Canning and Packing Factory (Spanish Origin High-tech Machines From Hermasa)

The tuna canning and packing factory has an estimated production capacity of 100 tons per day or about 300,000 cans of yellow fin tuna per day, sourced mostly from the Arabian Sea. Highly experienced teams are tasked to operate this line to ensure the quality and safety of the products.

Oily Fishmeal Plant OFP55 (Thai origin with European Specification)

Oily fishmeal plant OFP55 is considered to be one of the best in the Middle East with an estimated production capacity of 55 tons per day. It is aimed to provide and enrich the international and local markets with the highest and best quality products. Technologies have been designed to ensure the safety of the manufacturing process and its effect on the environment and the population as well.

The Refrigerator (Preparation Process of the Fish for Exporting)

The largest refrigerator was established to preserve, freeze and prepare fish for the production of frozen fish products to cater to both local and global demands. With the capacity of nearly 4,200 tons, the refrigerator supports the reception of large quantities of fish for export and for local production.

Ice Plant

The crushed ice plant was established with the latest French Technology. The production capacity is about 22 tons per day, which can be doubled to 44 tons per day as the manufacturing capacity expands.

MANUFACTURING AND CANNING STAGES



1- Fish Receiving, Sensory Evaluation, Grading and Weighing

Freshly caught tuna is frozen right on the boat and heads to the facility where it is unloaded and sorted according to species, size, quality of meat and over-all condition, date caught and date of reception at the factory before being graded.

2- Fish Gutting and Cutting

While the frozen fish is thawing, it is carefully cleaned and the guts of the tuna are removed through a cut made on the belly of the fish & finished by washing the fish with water under pressure. The whole tuna is then cut into sections.

3- Cooking by Steam

The fish is then placed inside the steaming machine. This steam baking removes excess oils & prepares the tuna for the easy removal of skin and bones. The machine helps the fish cook quickly. This stage is called the “pre-cooking stage” in the canned tuna manufacturing process.

4- Tuna Cooling

After steam baking, the racks of tuna are then moved to a temperature-controlled room for cooling. Tuna needs to be cooled for 12 hours or more to preserve the quality of the fish. This helps to maintain the optimum moisture in the fish.

5- Cleaning

Cleaning the fish involves the careful removal of bones, fins, oil, skin & any remaining entrails or dark meat before it is cut for subsequent packaging. The oils, skin and bones are then used to produce other tuna products such as animal feed in the form of fish meal.

6- Tuna Canning

The cleaned tuna is then cut & put inside the cans with specific weight and size and delivered to the vacuum and oiler line using the conveyor belt. At the vacuum machine sunflower oil and salt are added before the cans are hermetically sealed.

7- Sterilizing Canned Tuna in the Auto Claves

The sealed cans are placed in sterilization chambers with hot steam to kill bacteria that might be present inside or outside of the cans, to ensure the safety of the product. After the sterilization process, the hot cans are then washed and subsequently cooled with freezing water.

8- Casing and Incubation

For microbiological stability of canned tuna & to guarantee that the product has been processed correctly, an incubation period of 15 days is necessary to eliminate any under-processed products that manifests in disfigured cans and spoilage.

9- Conducting Test at Laboratory

For safety assessment, each batch is subjected to laboratory testing to safeguard the consistency and to detect variances to make sure that standard quality is met and the concept of safe food is well achieved.

10-Brand Sticker Labelling and Packaging

This is the final step of canned tuna manufacturing process. The cans are properly labelled with all the information of the product and then the tuna cans are packed in cardboard boxes and are ready for dispatch.



FACTORY PRODUCT AND PACKING TYPES

The factory primary's product is Canned Tuna sourced from the freshest and highest quality yellowfin tuna from Arabian Sea.

Packing Media: Solid meat packed in either Refined Sunflower Oil / Water/ Brine

Salt: (Table Salt) 0.800%, Revisable as per the requirements

Muscle and Division: Clear distinction from light tuna, ensuring superior quality and taste.

Color: Richer and more vibrant color when raw and turns brown to grayish tan when cooked, it's firm and moisture.

Taste: Distinctive and enhanced flavor profile, reflecting the premium quality of Yellowfin tuna.

Smell: Fresh and appetizing aroma, indicative of the high-quality ingredients used.

Price: Reflects the superior quality and premium status of Yellowfin tuna, making it more expensive than light tuna alternatives , favourable for high end classy dishes.

Health Benefits: Less fats than the common tuna, it contains omega 3 fatty acids, vitamins and minerals that improve Cardiovascular System

Can Size	185 g	170g	160g	145g	100g	85g
Drained Weight	125-130g	119g	112g	102g	70g	60g



QUALITY

The product quality has been taken into consideration which is our top priority. The quality system followed is subject to the European standards and regulations such as HACCP system and the international ISO certificates.

What distinguishes Tuna at Aegan is the (Technology of Steam) steam cooking and sterilization system with the latest European technology from Hermasa. The waste disposal system is connected directly to the milling processing to producing the superb quality fishmeal powder.

- ISO 22000:2018 • ISO 9001:2015 • Certified Company
- HACCP(Hazard Analysis and Critical Control Point) Certification For Food Safety Management Standard



PRODUCTS & BRANDS

kasia

Classic | Premium | Platinum | Supreme | Super | Daily

KASIA the purity in itself. It is a rare gift of nature and true range of Basmati, that comes from the ethereal snow-fed valleys of the Himalayas, grown and nurtured in the most fertile land of Punjab. Every grain of this range of rice is aged for 1-2 years in a very one-off and special way. Plus, its tantalizing aroma, delicious taste and high quality make it a preferred choice among all food lovers. No wonder that The Kasia Basmati Rice adorns most dinner tables and its rich taste is preferred by the most fastidious rice connoisseurs.



BRANDS

Kasia Premium brand of Canned Tuna is crafted with care and culinary expertise to elevate your dining experience to new heights. Sourced from the pristine waters of the Arabian Sea, Kasia tuna is renowned for its exceptional quality and freshness. With Kasia, you can savor the taste of premium, sustainably caught yellowfin tuna, packed conveniently in every can. Kasia Tuna Cans come in three enticing varieties and packaging to cater to diverse preferences.

YELLOWFIN TUNA WITH SUNFLOWER OIL

Kasia Tuna Can packed with succulent tuna solid meat immersed in high-quality, flavorful Sunflower oil. Immerse your taste buds in a culinary delight, as each can is crafted with care to deliver a rich and satisfying experience. Dive into the ocean of exquisite taste with every bite, making mealtime an indulgence worth savoring.

YELLOWFIN TUNA WITH BRINE

Kasia Tuna Can packed in brine. Immerse your senses in the perfect balance of tender tuna and a delicate brine solution, enhancing the natural flavors with a subtle touch. Elevate your dining moments with our meticulously crafted canned tuna in brine, where every bite resonates with a symphony of flavors.

YELLOWFIN TUNA WITH WATER

Kasia Can solid meat tuna packed in crystal-clear water. Embrace a healthier option without compromising on flavor, as our canned tuna in water promises a delightful and guilt-free culinary experience. Elevate your meals with the natural goodness of the sea, one can at a time.

kasia

Yellowfin Tuna



PRODUCTS & BRANDS

kasia

PURE SUNFLOWER OIL

Discover a world of culinary excellence with our premium range of Sunflower oil available at Aegan. Sunflower Oil an indispensable ingredient for meals, has Halal, ISO, 27001, ISO 9001, ISO 22000 and quality compliance certificates that comply with the laws of protecting consumer health and safety as well as being light, healthy and delicious. The oil facilities use full automation and continuously improving technologies. Sourced for quality and purity, the oil is available in various packaging options in retail (PET bottles) and Jerry Cans under our brand and also private labelling ensuring convenience for every culinary need.



1L

1 Ltr x 20 Bottles



1.5L

1.5 Ltr x 6 Bottles



1.8L

1.8 Ltr x 6 Bottles



2L

2 Ltr x 8 Bottles



3L

3 Ltr x 6 Bottles



4L

4 Ltr x 4 Bottles



Yellowfin Tuna



Premium

Classic

Supreme

Basmati Rice

Extra Long Grain



Pure Sunflower Oil زيت دوار الشمس النقي



OUR REACH & GLOBAL COVERAGE

- Gulf - UAE / Bahrain / Saudi Arabia / Yemen / Oman / Egypt/ Jordan/ Qatar
- Africa - Benin / Togo / Madagascar / Nigeria / Senegal / Tanzania / Conakry / Monrovia / Somalia / Ethiopia / South Africa / Mauritius/ Ivory Coast / Kenya /
- Malaysia, Canada, Turkey, Ukraine, Russia, United States of America, United Kingdom etc..



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COMMERCIAL COMPANIES

