

**Al arabiya**  
FOR FOODSTUFF & PICKLES



**Al arabiya**  
FOR FOOD & PICKLES

 **ISO**  
22000:2005



## WHY US

BECAUSE WE ARE AMONG THE FEW PEOPLE IN EGYPT AND THE MIDDLE EAST WHO HAVE THE OXIDATION LINE SO WE SUPPLY THIS OLIVES WORLDWIDE .BECAUSE OUR QUALITY IS PREMIUM ONE BECAUSE WE ARE BIG ORGANIZATION AND TRUSTABLE ONE TO WORK WITH .ALSO BECAUSE WE WORK SMART NOT HARD



## OUR CERTIFICATES

**CERTIFICADO | CERTIFICATE | ZERTIFIKAT**  
LSQA S.A.

LSQA S.A. certifies that having conducted an audit  
For the scope of activities: Picking, dressing, washing, fermentation, grading, filling in brine solution and packing of olives (green, black and oxidized), whole, sliced or pitted in drums.  
Exclusions from scope: N/A  
Product Category: 11 - Low/High acid in cans/glass

**At the Al-Arabiya  
Company For Foodstuff  
And Pickles.**

Meets the requirements set out in the:  
**BRC GLOBAL STANDARD for FOOD SAFETY**  
ISSUE 8: AUGUST 2018

Address of the audited scope: Alkhatatba Desert Entrance - Entrance of Elmatroka - Sadat city - Monolya - Egypt.  
BRC Site Code: 3895384  
Achieved Grades: A

Audit programme: Announced	Dates of audit: June 9-10, 2021
Including voluntary modules of: N/A	Re-audit due date: from April 17 to May 15, 2022
Auditor number: 20497	First issue date: June 18, 2020
Registration No.: BRC 0349V01	Certification Decision Date: July 28, 2021
Certificate expiry date: June 28, 2022	

Montevideo, July 28, 2021

Eng. Jorge Atrasmendi  
 Executive Director

This certificate remains property of LSQA S.A.  
If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact [help@brcgs.com](mailto:help@brcgs.com)  
Visit [brcdirectory.com](http://brcdirectory.com) to validate certificate authenticity

Ar. Italia 6201 | CP:11505, Montevideo-Uruguay | email: [info@lsqa.net](mailto:info@lsqa.net) | [www.lsqa.com](http://www.lsqa.com)

INSTITUTE OF GLOBAL CERTIFICATION

**Institute of Global Certification**  
Management System Certification Body No. MSCB-105

### CERTIFICATE

**No. 19-HACCP-0004 IGC**

This is to certify that the HACCP System of  
**Al Arabiya Co. For Foodstuff And Pickles**  
of  
Al Khatatba Desert Entrance, Entrance Of El Mabrouka Farm, Sadat  
Center- Menofeya - Egypt  
Company Reg. No.: NA

**has implemented and documented a HACCP in compliance with the  
requirements of the standard**

#### Hazard Analysis Critical Control Point

for  
**Processing, Packaging Of Pickled Olive**

The certificate is issued on the basis of the results mentioned in the pertinent audit report.  
Validity of the certificate is conditionally limited by positive results of surveillance audits, which the certified company committed to undergo.

This certificate can be invalid if the certificate holder does not fulfill the conditions set out in the certification agreement.

Initial issue date: Jun. 22, 2019  
Expire date: Jun. 21, 2022

  
 Betty Kim  
 Head of Certification Body

Rm. 501, Daeryung techno town, 638, Seobu-ro 7-gil, Geumcheon-gu, Seoul, Republic of Korea  
[www.igcert.org](http://www.igcert.org)

ISO 22000:2005

## Certificate of Registration

This is to Certify that  
Food Safety Management System of

**AL ARABIYA CO. FOR FOODSTUFF  
AND PICKLES**

AL KHATATBA DESERT ENTRANCE, ENTRANCE OF EL MABROUKA FARM, SADAT  
CENTER, MENOFEYA- EGYPT

has been assessed and found to conform to the requirements of  
**ISO 22000:2005**  
for the following scope :

PROCESSING, PACKAGING OF PICKLED OLIVE  
(CATEGORY C & SUBCATEGORY CIV)

Certificate No	: 19FEL 29M	Issuance Date	: 18/12/2019
Initial Registration Date	: 18/12/2019	Date of Expiry	: 17/12/2022
1st Surve. Due	: 18/11/2020	2nd Surve. Due	: 18/11/2021

**Director**

**ACCREDITED**  
Management Systems  
Certification Body  
MSCB-119

**AQC MIDDLE EAST FZE.**

Head Office: El 1408 E. Center-Cairo Tower, Sheikh Zayed Bin Nasser Road, 2. Ajman, UAE. e-mail: [info@aqcme.com](mailto:info@aqcme.com)  
\*Validity of the Certificate is subject to successful completion of surveillance audits on or before the date, the surveillance audit is not allowed to be  
suspended, this certificate shall be reissued automatically.  
Certificate Recipients: Please be aware the validity of certificate is <http://www.aqcme.com/conditions-of-use.aspx> or [www.aqcme.com](http://www.aqcme.com) or AQC Client.  
Certificate is the property of AQC Middle East FZE and shall be returned immediately when demanded.





## VISION & MISSION

### OUR VISION

TO BE THE FAVORED PROVIDER OF QUALITY PACKAGED FOOD IN EGYPT & INTERNATIONAL MARKETS WITH A COMMITMENT TO EXCELLENCE & UNIQUENESS & A DRIVE TO LEAD.

### OUR MISSION

TO DEVELOP NEW OPPORTUNITIES AND GROW OUR CORE BUSINESSES TO THE FULL POTENTIAL IN FOOD PROCESSING, LEVERAGING OUR EXPERTISE AND RESOURCES WITH UNCOMPROMISING DEDICATION TO EFFICIENCY, INNOVATION, QUALITY AND SERVICE.



## WHOLE OXIDE OLIVE

- WHOLE BLACK OLIVES CURED IN SALT, VINEGAR, AND SPICES
- RICH IN ANTIOXIDANTS, THESE DELICIOUS BLACK OLIVES ARE PERFECT FOR SALADS AND SANDWICHES.
- REFRIGERATE AFTER OPENING.
- STORE IN COOL DRY PLACE FAR FROM HEAT AND LIGHT.



370 G



700 G



1050 G



400 G  
EASY OPEN



3 KG  
A10



4 KG  
A12



8 KG  
A24



## PITTED OXIDE OLIVE

- PITTED BLACK OLIVES CURED IN SALT, VINEGAR, AND SPICES
- RICH IN ANTIOXIDANTS, THESE DELICIOUS BLACK OLIVES ARE PERFECT FOR SALADS AND SANDWICHES.
- REFRIGERATE AFTER OPENING.
- STORE IN COOL DRY PLACE FAR FROM HEAT AND LIGHT.



370 G



700 G



1050 G



400 G  
EASY OPEN



3 KG  
A10



4 KG  
A12



8 KG  
A24



## SLIDES OXIDE OLIVE

- SLIDES BLACK OLIVES CURED IN SALT, VINEGAR, AND SPICES
- RICH IN ANTIOXIDANTS, THESE DELICIOUS BLACK OLIVES ARE PERFECT FOR SALADS AND SANDWICHES.
- REFRIGERATE AFTER OPENING.
- STORE IN COOL DRY PLACE FAR FROM HEAT AND LIGHT.



370 G



700 G



1050 G



400 G  
EASY OPEN



3 KG



4 KG  
A12



8 KG  
A24



## GREEN OLIVE

- DELICIOUS WHOLE GREEN OLIVES CURED IN VINEGAR, SALT, AND SPICES.
- REFRIGERATE AFTER OPENING.
- STORE IN COOL DRY PLACE FAR FROM HEAT AND LIGHT.



370 G



700 G



1050 G



400 G  
EASY OPEN



3 KG  
A 10



10 KG



150 KG





## PITTED GREEN OLIVE

- DELICIOUS PITTED GREEN OLIVES CURED IN VINEGAR, SALT, AND SPICES READY FOR YOU TO USE.
- REFRIGERATE AFTER OPENING.
- STORE IN COOL DRY PLACE FAR FROM HEAT AND LIGHT.



370 G



700 G



1050 G



400 G  
EASY OPEN



3 KG  
A 10



10 KG



150 KG



## SLICED GREEN OLIVE

- DELICIOUS PITTED AND SLICED GREEN OLIVES CURED IN VINEGAR, SALT, AND SPICES READY FOR YOU TO USE.
- THESE OLIVES ARE PERFECT FOR PIZZA, SALADS AND SANDWICHES.
- REFRIGERATE AFTER OPENING.
- STORE IN COOL DRY PLACE FAR FROM HEAT AND LIGHT.



370 G



700 G



1050 G



400 G  
EASY OPEN



3 KG  
A 10



10 KG



150 KG



## NATURAL BLACK OLIVES

- WHOLE BLACK OLIVES CURED IN SALT, VINEGAR, AND SPICES.
- RICH IN ANTIOXIDANTS, THESE DELICIOUS BLACK OLIVES ARE PERFECT FOR SALADS AND SANDWICHES.
- REFRIGERATE AFTER OPENING.
- STORE IN COOL DRY PLACE FAR FROM HEAT AND LIGHT.



370 G



700 G



1050 G



400 G  
EASY OPEN



3 KG  
A 10



10 KG



150 KG



## KALAMATA

- WHOLE BLACK KALAMATA OLIVES CURED IN SALT, BALSAMIC VINEGAR, AND SPICES.
- PAIRED PERFECTLY WITH GRAPES AND COTTAGE CHEESE.
- REFRIGERATE AFTER OPENING.
- STORE IN COOL DRY PLACE FAR FROM HEAT AND LIGHT.



370 G

700 G

1050 G

400 G  
EASY OPEN

3 KG  
A 10

10 KG

150 KG



## HALPINO PEPPERMINT

- HANDPICKED JALAPENO PEPPERS CURED IN VINEGAR AND SALT, SLICED AND READY TO BE EATEN.
- SODIUM METABISULFITE LESS THAN 100 P.P.M.
- REFRIGERATE AFTER OPENING.
- STORE IN COOL DRY PLACE FAR FROM HEAT AND LIGHT.



370 G



700 G



1050 G



400 G  
EASY OPEN



3 KG  
A 10



10 KG



150 KG



## MEXICAN PEPPERMINT

- HANDPICKED MEXICAN HOT PEPPERS CURED IN SALT, VINEGAR, AND GARLIC.
- SODIUM METABISULFITE LESS THAN 500 P.P.M.
- REFRIGERATE AFTER OPENING.
- STORE IN COOL DRY PLACE FAR FROM HEAT AND LIGHT.



370 G



700 G



1050 G



400 G  
EASY OPEN



3 KG  
A 10



10 KG



150 KG



## MIXED PICKLES

- THE MIXED PICKLE JAR INCLUDES, CARROTS, ONIONS, TURNIPS, OLIVES AND OTHER PICKLED VEGGIES ALL HANDPICKED AND PRESERVED RIGHT AWAY TO ENSURE MAXIMUM FRESHNESS.
- THE VEGGIES ARE CURED IN VINEGAR, SALT, GARLIC, AND SPICES, WITHOUT THE USE OF CHEMICAL ADDITIVES OR PRESERVATIVES.
- SODIUM METABISULFITE LESS THAN 100 P.P.M.
- REFRIGERATE AFTER OPENING.
- STORE IN COOL DRY PLACE FAR FROM HEAT AND LIGHT



370 G



700 G



1050 G



400 G  
EASY OPEN



3 KG  
A 10



10 KG



150 KG



Best Regards,  
General Manager

**MAHMOUD AHMED MAHDY**

+20 100 39 30 317  
mahmoud@alarabiya-egypt.com

Sales Manager

**ABDELRAHMAN ELHUSSEINY**

+20 122 980 1758  
abdelrahman@alarabiya-egypt.com