



ELZOMORODA
FOR CORN PRODUCT



ELZOMORODA | A Brand To Trust

Our corn products are meticulously produced to meet the highest industry standards, ensuring they are the ideal choice for integration into your manufacturing processes.

Each batch undergoes strict quality control to guarantee consistency, reliability, and safety, providing you with the perfect foundation for creating high-quality finished products.



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OUR STORY

- **ELZOMORODA For Corn Products CO. is an Egyptian joint stock Elzomoroda company.**
- The company was established in 2014 pursuant to Ministerial Resolution No. 584 of 2014 and is subject to Investment Law No. 8 of 1997.
- company started its activities in 2015, with a capital of 250 million pounds, and an investment cost of 3 Billion pounds.
- It is now considered one of the largest companies operating in the field of starch and glucose production in Egypt and, The Middle East.
- The raw materials used in the production process are natural corn obtained from the best sources all over the world (USA, Argentina, and Brazil).
- Each product is carefully made and controlled in order to meet the highest standards of quality in order to ensure the safety and health of the consumers.
- The company has invested heavily in modern equipment and modern technology.
- As a result of this investment, the company has managed to produce high-quality products in a very short time and without sacrificing quality.
- The ultimate goal is to ensure complete customer satisfaction and to produce healthy and high-quality products that meet the needs of all consumers.

our production lines are **fully automated** and do not require human intervention.

OUR TARGET

- Now the company mills 1000 tons of corn per day, and the near goal is to diversify and add new products to our product list, such as maltodextrin.

IN ORDER TO ACHIEVE THIS GOAL

- we are currently investing in new equipment that will increase our production capacity and improve the efficiency of our operations.
- The long-term objective is to increase the capacity of the plant to 600,000 tons per year by 2027.
- This increase in capacity will allow us to expand our presence in the international market and increase the revenues of the company.



1000 tons/day

OUR PRODUCTS

The company produces many products, as it annually uses more than 330 thousand tons of corn annually bringing the production capacity to 311 thousand tons annually, divided into finished products of all kinds, as the company produces glucose of all kinds with a capacity of 82,000 tons/year, and starch with a capacity of 150,000 Tons/year, in addition to gluten feed with a capacity of 65,000 tons/year, gluten meal with a capacity of 15,000 tons/year, as well as Corn Crude Oil with a capacity of 8,500 tons/year.

OUR VISION

We look forward to being the pioneers in producing starch, sweeteners, and Feeds in the local and international markets.

We also plan to become one of the largest producers of these products and a key supplier of high-quality and affordable food products in the Middle East, Europe, Asia, Africa, and around the world.

In short, we are looking to be the leading provider of food ingredients in the world.

Elzomoroda products are exported to **more than 25 countries**. We export to countries in Europe, Asia, and Africa.

As a result of the superior quality of the company's products and the high technology in production our company sells annual products worth more than 5 billion Egyptian pounds, and our products are exported to more than 22 countries. We export to countries in Europe, Asia, and Africa.

Our company specializes in the production of Corn Products (Nutritional products - feed).

Since 2016 our company has been producing high-quality corn products.

These products are manufactured under the most modern production line and according to the highest international standards.

The geographical location of our factory is optimal for the transportation of our products to their final destinations all over the world.

This strategic location allows us to deliver our products in the shortest time possible.

It also enables us to respond to our customer's requirements quickly and efficiently.





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الجلوكوز

Glucose Syrups

- Glucose Syrups are made from the hydrolysis of cornstarch.
- The further the hydrolysis process proceeds the more reducing sugars are produced and, the higher the dextrose equivalent Glucose syrups with different compositions and, hence different technical properties.

There are a **variety of sweeteners** available, each with its own specifications.

Specification For High DE Glucose

Physical Properties :

Criteria	Specification
Form	Transpare Viscous Syrup
Color	Colorless
Odor	Odorless
Taste	Sweet

Chemical Properties :

Qualitative Test	Description
Dry Substance (DS)(w/w%)	76,8 : 79,8%
Brix (20° c)	79 : 82%
PH (at DS=40)	4,5 : 6
SO ₂	0 : 20 ppm
DE	60 : 65 %
RI (20°C)	1.4970 max
Density	1.41 kg/l

Microbiological :

	N.M.T	10 / 10 CFU / GM
	N.M.T	10 / 10 CFU / GM
Total count	N.M.T	250 / 10 CFU / GM

Shelf life: 9 months from production date.

Packing and Delivery: 300 kg / Barrels.

Storage: Prefilling conditions storage in 55 : 65°C.

Specification For H.M Glucose

Physical Properties :

Criteria	Specification
Form	Transpare Viscous Syrup
Color	Colorless
Odor	Odorless
Taste	Sweet

Chemical Properties :

Qualitative Test	Description
Dry Substance (DS)	81 : 82,5%
Brix	83 : 84,5%
PH (at DS=40)	4,5 : 6
SO ₂	0 : 20 ppm
DE	32 : 36 %
RI (20°C)	1.4970 max
Density	1.41 kg/l

Heavy Metal :

Arsenic	1.0 ppm max
Copper	5.0 ppm max
Lead	1.0 ppm max

Microbiological :

Yeast	N.M.T	10 / 10 CFU / GM
Mould	N.M.T	10 / 10 CFU / GM
Total count	N.M.T	250 / 10 CFU / GM

Shelf life: 9 months from production date.

Packing and Delivery: 300 kg / Barrels.

Storage: Prefilling conditions storage in 55 : 65°C.

Specification For Standard Glucose

Physical Properties :

Criteria	Specification
Form	Transpare Viscous Syrup
Color	Colorless
Odor	Odorless

Chemical Properties :

Qualitative Test	Description
Dry Substance (DS)	81,8 : 82,7%
Brix (20°C)	83,5 : 86%
PH (at DS=40)	4,5 : 6
SO ₂	0 : 20 ppm
DE	38 : 42 %
RI (20°)	1.5067 max
Density	1.44 kg/l max

Heavy Metal :

Arsenic	1.0 ppm max
Copper	5.0 ppm max
Lead	0.5 ppm max

Microbiological :

Yeast	N.M.T	10 / 10 CFU / GM
Mould	N.M.T	10 / 10 CFU / GM
Total count	N.M.T	250 / 10 CFU / GM
E. Coli	Absent	
Salmonella	Absent	

Shelf life: 24 months from production date.

Packing and Delivery: 300 kg / Barrels

Storage: Prefilling conditions storage in 65 : 55°C.

Application

- Bakery industry
- Candy industry
- Ice cream industry
- Pharmaceutical industry
- Dairy products industry
- Mayonnaise industry
- Jam industry
- Making sauces
- Jelly industry

نشأ الذرة

Corn Starch

- Corn Starch is a widely used food ingredient around the world because of its wide range of applications in various industries including food and beverages, paper and paperboard, textile industries, and others.
- It is derived from the endosperm of corn (maize) seeds and is typically white in color with a granular texture.
- The endosperm of corn is a source of starch and is made up of granules with an average size of about 100µm.
- The extraction of starch from corn involves breaking the cell wall of the grain to allow the starch granules to be extracted and then purified using water evaporation processes to remove impurities.
- Corn starch is used in the manufacture of food products such as candies, soft drinks, fruit juices, instant noodles, baby foods, processed foods, baked goods, dairy products, sauces, and other beverages.
- It is also used in the production of adhesives, pharmaceuticals, inks, cosmetics, paper products, textile fibers, plastics, and a variety of other industrial applications.

Corn Starch is carefully made and controlled in order to meet **the highest standards of quality** in order to ensure the safety and health of the consumers.

Specification Native Corn Starch

Physical Properties:

Se	Description Evaluation	Specification
1	Color	White to pale yellow powder
2	Size	Fine powder
3	Solubility	Insoluble in cold water
4	Moisture	Max. 13%
5	Fine (150µ)	95:98%

Chemical Properties:

Se	Quantitative Test	Description
1	Total protein	≤ 0.40 %
2	Soluble protein	≤ 0.035 %
3	PH (10% Solution)	4 : 6
4	Total ASH	≤ 0.40 %
5	SO ₂	0 - 50 ppm
6	Fat	≤ 0.30 %
7	Fiber	≤ 0.30 %

Microbiological:

Yeast	N.M.T	10 / 10 CFU / GM	ISO 7932
Mould	N.M.T	10 / 10 CFU / GM	ISO 7932
Total count	N.M.T	250 / 10 CFU / GM	ISO 4833

Shelf life: 24 months from production date

PACKAGING: Double ply paper bags of gross weight 25 Kg,

Polypropylene bags of gross weight 25, JUMBO BAGS 1000 KG , 1250 KG

- Food industries
- Paper industry
- Pharmaceutical industry
- Textile industries
- Cardboard industry

Application

Maltodextrines

Key properties:

Malto 20 is available as white powder with a neutral or slightly sweet taste very water soluble and depending on type more or less hygroscopic.

Recommended applications:

- Meat improvers stabilize the natural colour
- Important body and texture
- Ideal carriers for spray dried aromatic compounds
- Colouring and Emulsifying agents
- Body maker sauces
- Coffee whitener
- Baby food ingredient

Analytical Data	Malto 20
MOISTURE	5% max
Density (gm/L)	(+/-) 630
Maltose content	(+/-) 6%
DE	18 - 23
PH	4.0 - 5.0
S02 (ppm)	10 max
Ash content %	0.5 (max)



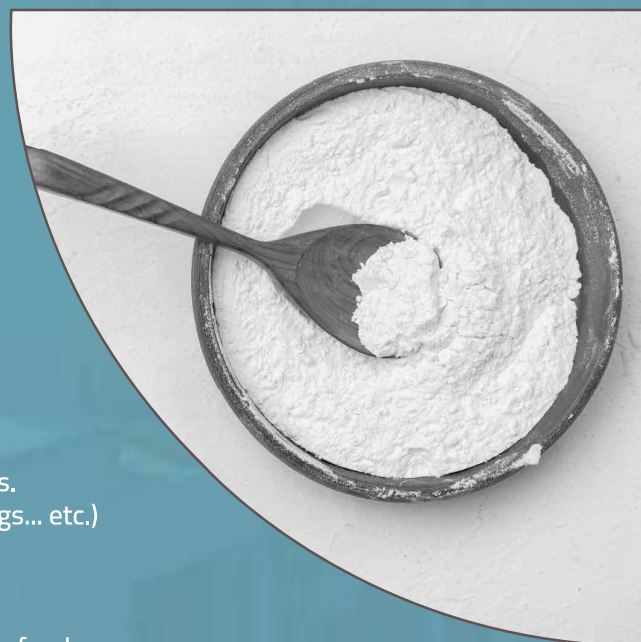
Dry Glucose 35

Key properties:

DRY GLUCOSE 35 is available as white powder with slightly sweet taste very water soluble and its hygroscopic properties depend on the DE of the product. Higher DE products will result in increased hygroscopicity, Solubility, and in greater lowering of freezing point lower DE products increase viscosity and ability to encapsulate.

Recommended applications:

- Baking industries and Snack foods.
- Beverage; non alcoholic. : Chemical, drugs and pharmaceuticals.
- Condiments (catsup, gravies mayonnaise, sauces, salad dressings... etc.)
- Confectionery, gum and cough drops.
- Formulated dairy products.
- Ice cream and frozen desserts.
- Jam, Jellies and Preserves. : Meat products and improvers. : Baby foods.
- Syrups and sweeteners (Chocolate, Cocoa, Dessert, Top pings.....etc.)
- Animal feed (Cats, Dogs, Fish, Poultry, Sheep and Goat...)



Analytical Data	Dry Glucose 35
MOISTURE	5% max
Density (gm/L)	(+/-) 650
Maltose content	(+/-) 11%
DE	43 - 36
PH	5 - 6
S02 (ppm)	10 max
Ash content %	0.5 (max)

Corn Crude Oil

- Corn Crude oil is extracted by pressing corn germs after the milling process.
- Crude corn oil is not suitable for direct use in foods, but it is the raw material for making corn oil.
- Corn Crude Oil has a strong, slightly sweet corn aroma and flavor.

زيت الذرة الخام



Specification For Crude Corn Oil

Criteria	Specification
Taste and Smell	Character Of Corn Oil Flavor
Color	Slightly Turbid
Impurities	0.25 : 0.5
Moisture and Volatile Matter	0.2 % Max
Iodine Value	103 - 135
FFA (as Oleic acid)%	2 % Max
Refractive Index at 40°C	1.465 - 1.468
Saponification Value (mgKOH/g OIL)	187 - 195

Shelf life: 24 months from production date

Feed Products

Application

- Fish feed
- Poultry feed
- Livestock feed



Gluten Feed 16%

01



Gluten Meal 60%

02



Germ Cake

03

Feed Types



FOR EXPORT



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