



NURTURED TO PERFECTION



AEGAN

AEGAN INTERNATIONAL DMCC

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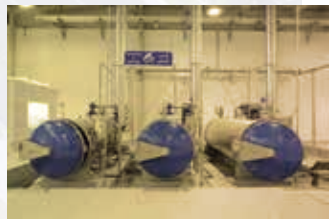


ABOUT US

Aegan, a humble beginning to the new era of commodity business representing the traditional values with modern outlook into supply chain management. With eons of thorough market and technical know-how coupled with modernized techniques, Aegan stands uniquely in the commodity market as a reliable long term business partner. Understanding the global trends and needs of clients help us to accelerate our business. Today Aegan has a remarkable footprint in the world of food processing through traditional methods and technological advancements in production. Having a comprehensive range of high volumes of nutritious Indian Basmati Rice and Non-Basmati Rice, Wheat, Vegetable Oil, Special Crops, Maize and Tuna, all finished products are available for exporting globally. We aim to attain all worthy success and stability in the domain by being consistent, committed, meticulous, observant, customer-oriented, professional and beneficial to every associated member treating every milestone as a steppingstone to mark our identity in the future.

OUR TEAM

Aegan is a team of young and driven professionals who bring energy, ideas and thrive to add value to the ever-expanding food supply chain industry. Our team comprises of expert commercials and dedicated technical professionals, who thoroughly monitor the operations of our sourcing, trading and marketing to provide you with a reliable assurance of quality products. As leaders of the commodity product suppliers, we recognize the healthy competition in the international market that drives to keep developing our product and services. We humbly say that customer experience is the center of our operations and product quality is the center of our business. And through our excellent various Research and Development Teams, we are always ahead of the competition. We can proudly boast of ourselves as one of the very few companies that can produce basmati rice and various other commodity products conforming to the highest international standards. Our growth is continuous and consistent with a long sighted vision to take Aegan to new heights.



TUNA AT AEGAN

Tuna Canning and Packing Factory (Spanish Origin from the International Company Hermasa)

The tuna canning and packing factory has an estimated production capacity of 100 tons per day or about 300,000 cans of yellowfin 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 Specifications)

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.

6th



7th



8th



9th



10th



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.

We are keen on introducing smart systems that ensure the safety of the product, environment and the facility as well, so Smart Organization was introduced in order to keep pace with the developments and ensure continuous high-quality development throughout production periods.

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



FACTORY PRODUCT AND PACKING TYPES

- The factory primary's product is Canned Tuna, packaged in three different weight classifications in an easy open ends tin cans of 100 grams, 160 grams and 185 grams.
- By products in canning process are utilized to produce Fish Oil stored and transported in 200 Litre drum or flexible storage tank .
- Fish Meal packed in 40kg or 50kg polypropylene bag, used as an animal feed, agricultural fertilizer and animal farms.



100 g

160 g

185 g

PRODUCT AND BRAND

Kasia the purity and the name of the yellowfin tuna, or Thunnus albacares, comes from its identifying yellowfin. This tuna is one of the most demanded oily fish species in gastronomy, especially in the canned foods sector because of its (1.) pleasant texture; meat is bright red when raw and turns brown to grayish tan when cooked and is firm and moist with large flakes; (2.) its exquisite mild meaty flavor; and (3.) its health benefits; has less fat than common tuna and it contains omega 3 fatty acids, vitamins and minerals that improve the health of our cardiovascular system.



CANNED TUNA SPECIFICATIONS

1. Presentation: Types of Products

| | | | |
|---------------------|------------------|------------------|--------|
| Can Size | 185g | 160g | 100g |
| Type of Packing | Solid | Solid | Solid |
| Normal Net Weight | 185g | 160g | 100g |
| Drained Weight | 125-130g | 112-115g | 65-70g |
| Capacity of Cartons | 48cans 24cans | 48cans 24cans | 48cans |

2. Ingredients:

Raw Material: all products of canned tuna are manufacturing from fresh & frozen top quality of 70% Yellowfin Tuna Meat

Packing Media: sunflower oil 30% high refined oil with good quality.

Salt: (Table Salt) 0, 800 %

3. Quality Factors:

Moisture: 60-65%
Salt: 1%
PH:5.6
Color of Meat: White

4. Defect Tolerance:

No Foreign Matter: e.g. stone wood, glass, metal
No spongy meat
No green meat pieces

5. Finished Products:

Shelf life – 2 years
Tin Type – easy open lid



eBrochure

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OUR REACH & GLOBAL COVERAGE



- GCC, Europe, East Africa and Middle East Countries

COMMERCIAL COMPANY



NATIONAL FISH
CANNING & PACKING FACTORY
Shiher-Hadhramout-Yemen