



Food Philosophy





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ИСТОРИЯ Histori

The **History**Histoire التاريخ

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4 The History

The family runs the company started the business of growing fruits and vegetables in their hometown in north Egypt since 1930.

Now

In 2006 the new generation of the family decided to add value of the experience that inherent from their grand fathers and start with **Green Hope LTD.**

In 2011 and after 5 years of serious and continuous work **Green Hope LTD.**

manage its business from its new Factory, where the present structure covers 4.000 square meters.

Which consist of one line that process vegetables in bulk packing, one frigo Scandia for producing high quality IQF products and one complete Italian automatic line for canning products (different sizes of Cans and Jars).

The company also manages other **production** facilities where the raw material is harvested and selected. The Green Hope's brands are synonymous with quality products and a constantly evolving product line.





Production and distribution of All- Natural in brine and frozen speciality foods for Industrial users, Retails, Food service and Private label production.

Production

Specialized in harvest, production and sales of vegetables and fruits from the best cultivated in Egypt, All materials are carefully selected and processed just a few hours after harvest to best preserve quality and freshness.

All production and packing cycles are carried out according to current food safety standards using the most advanced technology available in the food industry.

Quality

Customer satisfaction is our priority.

Company policy for quality control has been in constant evaluation in order to achieve our goal of guaranteeing our customers the most reliable supply of premium vegetables and fruits in the industry. CERTIFIED ISO 22000:2005.

CERTIFIED OHSAS 18001:2007. CERTIFIED BRC. CERTIFIED FDA.

Mission

Our mission here in Green Hope is to process vegetables and fruits in conformity with our customer preference, so we match what we do by what you need.















Green Hope, LTD First Company in Middle East and North Africa has a complete Automatic line to process Artichoke through all stages from calibrating, peeling, cutting and converting Artichoke to:

Quartered Artichoke

Artichoke slice

Artichoke whole heart

Artichoke for cream

Artichoke whole heart with stem

Artichoke Bottom cubs

3 different sizes of Artichoke Bottom

We do different packing for Artichoke

- We do Artichoke Products on 225 liter Plastic Barrels for Food industrial user.
- We do Artichoke products on 3 kg. Can for Food services.
- We do Artichoke products on 425 MI tins & different sizes of Jar for retail sector.
- We do IQF Frozen Artichoke products on IQF packed on 800 gram, 2, 5 kg, 10 kg &20 kg, Bags to satisfy different frozen users.











Quality philosophy:

The first and main aspect on our production premises is Food safety and quality assurance of every single unit produce under the roof of Green Hope, Our deep feeling by our responsibility about human health pushes us to follow Day after day the safest procedures & the most modern protection machines in food industry.

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Free contaminations	All our frozen products that produce under our roof have to be passed safely from the metal detector. & we must be sure that its raw materials are received in adjustable Atmosphere (+2) waiting the Freezing time.
Safety Storage	All our frozen products should be storage at -18 on new racking system that Enhance FIF0 system and assure proper segregation between different products.
 Suitable Heat penetrations 	All our canning products must be assured by the most modern Data Logger that The heat penetration was enough for food stability.
• International food standards (Codex Alimentarius) Aspects	All our products must be assured by our modern equipped Laboratory that is all chemicals value are on Codex Limits and according to international regulations.
 Documents Management 	All our products must be assured by complete set of documents to ensure full traceability.

And Complete history for products during all its life cycle from time of cultivating till supermarket shelf.











