



# A LEGACY OF QUALITY AND EXPERIENCE

For over three decades, France AJ Alimentaire has been a trusted leader in the import and export of essential food products. Our unwavering commitment to excellence has positioned us as a premier partner for businesses worldwide.









### **JASMINE RICE**

### 茉莉香米 أرز الياسمين

### **SPECIFICATION**

- Weight: (1Kg, 5Kg, 10kg, 25kg, 50kg) Per bag
- Grain Size: Long grain, typically 6-7 mm
- **Milling Degree:** Well milled, silky texture, typically single polished
- Broken Grains: 5% max. (< 2/3 of total grain length)
- Moisture: 12-14% max.
- Aroma: Fragrant, floral, and nutty
  Color: Glossy, white to off-white

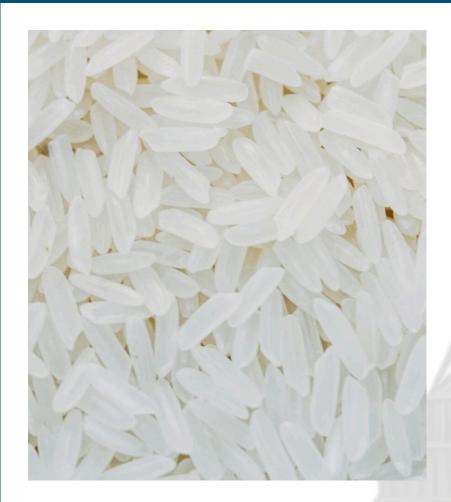


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### **ARBORIO RICE**

阿博里奥稻米 أرز أربوربو

### **SPECIFICATION**

- Weight: (1Kg, 5Kg, 10kg, 25kg, 50kg) Per bag
- **Grain Size:** 6 6.6 mm on average
- Milling Degree: Well milled, silky touch, double polished
- Broken Grains: 25% max. (< 2/3 of total grain length)
- Moisture: 13% max.



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### **BLACK RICE**

黑米 الأرز الأسود

### **SPECIFICATION**

- Weight: (1Kg, 5Kg, 10kg, 25kg, 50kg) Per bag
- Grain Size: Medium to long grain, typically 5-6 mm
- Milling Degree: Unmilled (whole grain) or partially milled, retaining bran layer
- **Broken Grains:** 10% max. (< 2/3 of total grain length)
- Moisture: 12-14% max.
- Aroma: Nutty, earthy fragrance
- Color: Deep purple to black, uniform color
- Nutritional Content: High in antioxidants, fiber, and essential minerals



### **BLACK RICE**

الأرز الأسود **SPECIFICATION** 

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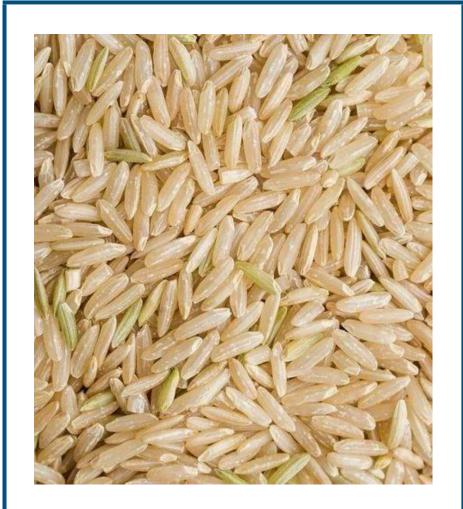












### **BROWN RICE**

# 糙米

أرزبني

### **SPECIFICATION**

- Weight: (1Kg, 5Kg, 10kg, 25kg, 50kg) Per bag
- Grain Size: Medium to long grain, typically 6-7 mm
- **Milling Degree:** Partially milled, retaining the bran layer for higher nutritional value
- Broken Grains: 5% max. (< 2/3 of total grain length)
- Moisture: 12-14% max.
- Aroma: Mild, nutty fragrance
- Color: Light brown, uniform color
- **Nutritional Content:** High in fiber, vitamins, and minerals



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### 糙米

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### **PARBOILED RICE**

蒸谷米 أرز مسلوق

### **SPECIFICATION**

- Weight: (1Kg, 5Kg, 10kg, 25kg, 50kg) Per bag
- Grain Size: Medium to long grain, typically 6-7 mm
- Milling Degree: Well milled, partially polished with a golden or brownish color due to the parboiling process
- **Broken Grains:** 5% max. (< 2/3 of total grain length)
- Moisture: 12-14% max.
- Aroma: Mild, nutty aroma due to the parboiling process
- Color: Golden to light brown



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- Moisture: 12-14% max.
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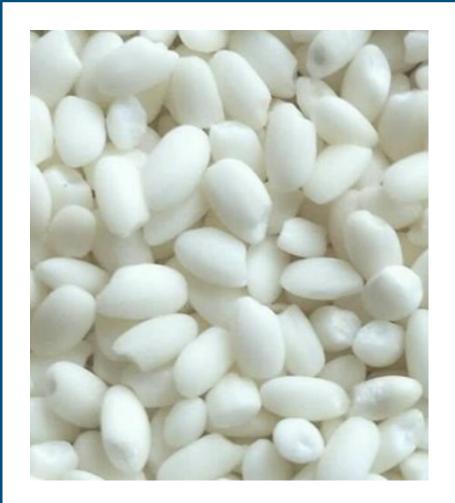
### **STICKY RICE**

### 糯米

# أرزلزج

### **SPECIFICATION**

- Weight: (1Kg, 5Kg, 10kg, 25kg, 50kg) Per bag
- Grain Size: Short to medium grain, typically 5-6 mm
- Milling Degree: Well milled, with a slightly translucent appearance
- **Broken Grains:** 5% max. (< 2/3 of total grain length)
- Moisture: 12-14% max.
- Aroma: Mild, neutral fragrance
- Color: White or slightly opaque



### STICKY RICE

# 糯米

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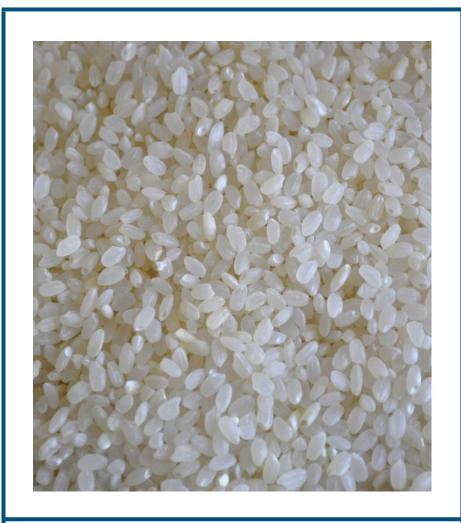












### **SUSHI RICE**

### 寿司饭

أرز السوشي

### **SPECIFICATION**

- Weight: (1Kg, 5Kg, 10kg, 25kg, 50kg) Per bag
- Grain Size: Short grain, typically 4-5 mm
- Milling Degree: Well milled, polished with a glossy finish
- Broken Grains: 4% max. (< 2/3 of total grain length)
- Moisture: 14-15% max.
- Aroma: Mild, slightly sweet fragrance
- Color: Bright white, uniform color
- Stickiness: High stickiness, ideal for sushi preparation



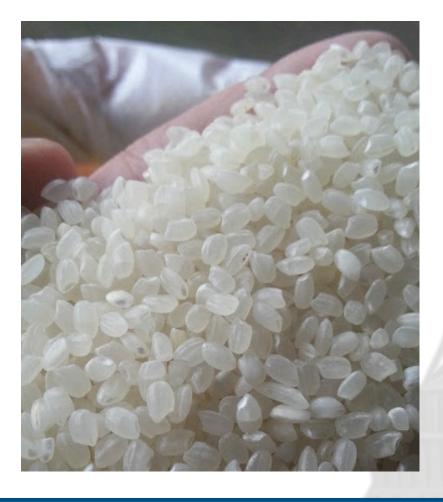
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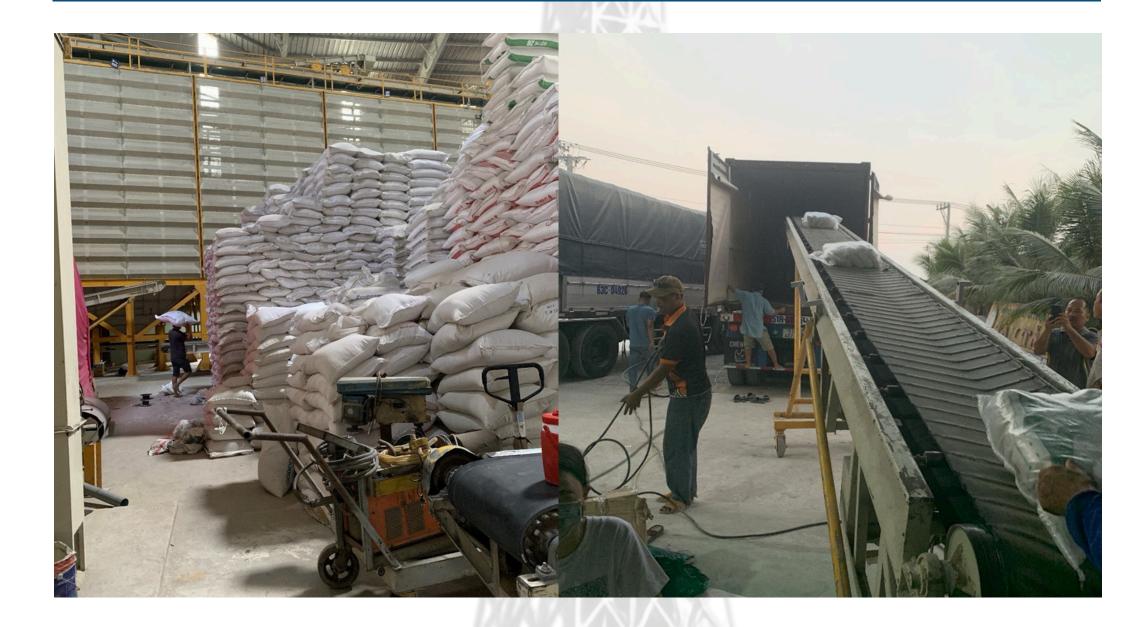












# Key Considerations for Shipping Rice:

### Packaging:

- Bags: Woven jute or polypropylene bags are commonly used for bulk shipments. The bags should be sturdy, moisture-resistant, and well-sealed.
- Cartons: Smaller quantities can be packaged in cardboard cartons lined with plastic bags to protect against moisture and damage.
- Moisture Content: Rice should have a moisture content of around 13-14% to prevent spoilage and mold growth during transit. Excess moisture can lead to clumping, discoloration, and other quality issues.
- Temperature Control: Rice is susceptible to temperature fluctuations. Ideally, it should be shipped in a temperature-controlled environment to prevent spoilage. Avoid extreme temperatures, especially heat, as it can accelerate aging and reduce shelf life.

























### REFINED SUNFLOWER OIL

### 葵花籽油

زيت عباد الشمس

### **SPECIFICATION**

- Weight: 1L, 2L, 5L, 10L, 20L, or as per customer requirement
- Processing Type: Refined, cold-pressed, or unrefined
- Color: Light yellow to golden
- Flavor: Mild, neutral taste
- Free Fatty Acids: 0.1-0.2% max.
- Peroxide Value: 5 meq/kg max.
- Moisture Content: 0.1% max.
- Smoke Point: 225-230°C (refined)
- **Shelf Life:** 12-18 months (depending on packaging and storage conditions)
- **Packaging:** PET bottles, tin cans, or glass bottles; available in various sizes



### **CRUDE SUNFLOWER OIL**

### 粗制葵花籽油

زيت عباد الشمس الخام

### **SPECIFICATION**

- Weight: 200L to 1,000L IBC tanks, or as per customer requirement
- Processing Type: Unrefined, mechanically extracted
- Color: Golden to amber
- Flavor: Mild, neutral taste
- Free Fatty Acids: 2% max.
- Peroxide Value: 10 meq/kg max.
- Moisture Content: 0.15% max.
- Impurities: 0.2% max.
- Shelf Life: 6-12 months (depending on storage conditions)
- **Packaging:** Bulk containers like drums, IBC tanks, or flexitanks for large volumes



### **REFINED SOYBEANS OIL**

### 精制大豆油

زبت فول الصويا المكرر

- Weight: 1L, 2L, 5L, 10L, 20L, or as per customer requirement
- Color: Light yellow, clear
- Odor and Taste: Neutral, free from off-flavors and odors
- Color: Light yellow to golden
- Free Fatty Acids (FFA): 0.1% max.
- Peroxide Value: 5 meq/kg max.
- Moisture & Impurities: 0.1% max.
- **Iodine Value:** 0.1% max.
- **Smoke Point:** 230°C (446°F)
- **Shelf Life:** 12-18 months (when stored in a cool, dry place away from direct sunlight)
- Packaging: PET bottles, HDPE drums, steel drums, or bulk tankers
- Certifications: HACCP, ISO, Kosher, Halal, or as required



























### **CRUDE SOYBEAN OIL**

### 毛大豆油

زيت فول الصويا الخام

### **SPECIFICATION**

- Weight: 200L drums, 1,000L IBC totes, or bulk tankers
- Color: Yellow to dark yellow
- Odor and Taste: Characteristic odor, slightly beany taste
- Color: Light yellow to golden
- Free Fatty Acids (FFA): 0.1% max.
- Peroxide Value: 5 meq/kg max.
- Moisture & Impurities: 0.1% max.
- Iodine Value: 0.1% max.
- **Smoke Point:** 230°C (446°F)
- **Shelf Life:** 12-18 months (when stored in a cool, dry place away from direct sunlight)
- Packaging: PET bottles, HDPE drums, steel drums, or bulk tankers
- Certifications: HACCP, ISO, Kosher, Halal, or as required



### PALM OIL CP8

棕榈油CP8

زبت النخيل CP8

### **SPECIFICATION**

- **Weight:** 190 kg drums, 1,000L IBC tanks, or as per customer requirement
- Processing Type: Refined, bleached, and deodorized
- Color: Light yellow to golden
- Free Fatty Acids: 0.1% max.
- **Iodine Value:** 58-62 g I2/100g
- Moisture & Impurities: 0.1% max.
- **Melting Point:** 18°C 24°C
- **Shelf Life:** 12 months (depending on storage conditions)
- **Packaging:** Bulk containers like drums, IBC tanks, or flexitanks for large-scale distribution



### PALM OIL CP 10

棕榈油CP10

زيت النخيل CP10

- **Weight:** 190 kg drums, 1,000L IBC tanks, or as per customer requirement
- Processing Type: Refined, bleached, and deodorized
- Color: Light yellow to golden
- Free Fatty Acids: 0.1% max.
- **Peroxide Value:** 56-60 g I2/100g
- Moisture & Impurities: 0.1% max.
- Melting Point: 24°C 27°C
- Shelf Life: 12 months (depending on storage conditions)
- **Packaging:** Bulk containers like drums, IBC tanks, or flexitanks for large-scale distribution



























### **CANOLA OIL**

### 菜籽油

زيت الكانول

### **SPECIFICATION**

- Weight: 1L, 2L, 5L, 10L, 20L, or as per customer requirement
- Processing Type: Refined, bleached, and deodorized
- Color: Light yellow to golden
- Flavor: Mild, neutral taste
- Free Fatty Acids: 0.1-0.2% max.
- **Peroxide Value:** 5 meq/kg max
- Moisture Content: 0.1% max.
- Smoke Point: 200-230°C
- Shelf Life: 12-18 months (depending on packaging and storage conditions)
- Packaging: PET bottles, tin cans, or glass bottles; available in various sizes



### **COCONUT OIL**

### 菜籽油

زيت الكانولا

### **SPECIFICATION**

- Weight: 500mL, 1L, 2L, 5L, 10L, 20L, or as per customer requirement
- Processing Type: Cold-pressed (for virgin), refined, bleached, and deodorized (RBD)
- Color: Clear to light yellow (refined), white (virgin)
- Flavor: Mild coconut aroma (virgin), neutral taste (refined)
- Free Fatty Acids: 0.1-0.3% max. (refined); up to 0.5% (virgin)
- Peroxide Value: 5 meq/kg max.
- Moisture Content: 0.1% max.
- Smoke Point: 177°C (virgin), 204°C (refined)
- **Shelf Life:** 18-24 months (depending on packaging and storage conditions)
- Packaging: Glass jars, PET bottles, tin cans, or pouches; available in various sizes



### **CORNOIL**

### 玉米油

زيت الذرة

- Weight: 1L, 2L, 5L, 10L, 20L, or as per customer requirement
- Processing Type: Refined, bleached, and deodorized
- Color: Light yellow to golden
- Flavor: Mild, neutral taste
- Free Fatty Acids: 0.1-0.2% max.
- Peroxide Value: 5 meq/kg max.
- Moisture Content: 0.1% max.
- Smoke Point: 232°C
- Shelf Life: 12-18 months (depending on packaging and storage conditions)
- Packaging: PET bottles, tin cans, or glass bottles; available in various sizes



























### **OLIVE OIL**

### 橄榄油

### زيت الزيتون

- 100% Pure & Natural, Organic, Extra Virgin Olive Oil
- Specs : Acidity profile Acidity (%): ≤ 0.4
- Peroxide (mEqO2/kg): ≤ 20
- $K270: \le 0.22 K232: \le 2.5$
- Wax (mg/kg): ≤ 250
- ΔK: ≤ 0.01
- Nutrition facts (per 100ml)
- Energy 824kcal/3389kJ
- Protein 0g
- Carbohydrate 0g Sugar 0g
- Total fat 91,6g
- of which
- Saturated 13.8gr
- Monounsaturated 71.3gr
- Polyunsaturated 6.5gr
- **Cholesterol 0mg**
- Fibres 0mg
- Sodium 0mg















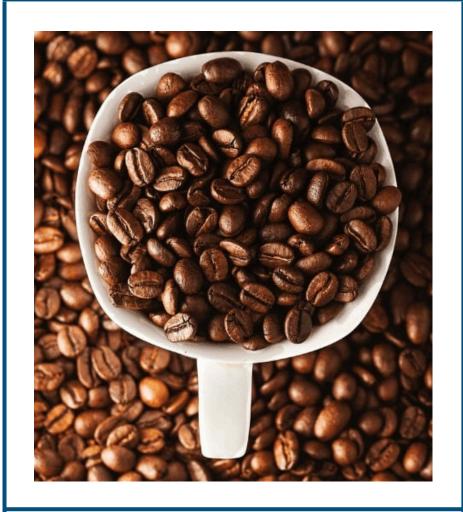












### **COFFEE BEAN VIETNAMESE**

### 越南咖啡豆

حبوب البن الفيتنامية

### **SPECIFICATION**

- Weight: 250g, 500g, 1kg, or as per customer requirement
- Origin: Vietnam (regions like Dak Lak, Lam Dong, or Gia Lai)
- **Grade:** Export Grade 1, Specialty Grade
- Processing Method: Washed, Natural, or Honey-processed
- Bean Size: Screen size 16-18 for Robusta, 15-17 for Arabica
- Moisture Content: 10-12.5% max.
- Flavor Profile: Strong, bold flavor with notes of chocolate, nuts, and a hint of bitterness (Robusta); fruity and floral notes for Arabica
- Aroma: Rich, earthy, with deep chocolate undertones (Robusta); floral and fruity (Arabica)
- Roast Level: Available as Green beans or roasted (light, medium, or
- Packaging: Airtight bags with one-way valve, available in various sizes



### **COFFEE BEAN BRAZILIAN**

### 巴西咖啡豆

حبوب البن البرازبلية

### **SPECIFICATION**

- Weight: 250g, 500g, 1kg, or as per customer requirement
- Origin: Brazil (regions like Minas Gerais, São Paulo, or Bahia)
- Grade: Specialty Grade, Export Grade 1
- Processing Method: Natural (dry), Washed, or Pulped Natural
- **Bean Size:** Screen size 17-18 for Arabica, 16-18 for Robusta
- Moisture Content: 10-12% max.
- Flavor Profile: Balanced, smooth with notes of chocolate, nuts, caramel, and mild fruitiness
- **Aroma:** Rich, with sweet, nutty, and chocolatey undertones
- Roast Level: Available as Green beans or roasted (light, medium, or
- Packaging: Airtight bags with one-way valve, available in various sizes



### **COFFEE BEAN MONDULKIRI, CAMBODIA**

### 柬埔寨蒙多基里省咖啡豆

حبوب البن من موندولكيري، كمبوديا

- Weight: 250g, 500g, 1kg, or as per customer requirement
- Origin: Mondulkiri, Cambodia
- Grade: Specialty Grade, depending on processing
- Processing Method: Washed, Natural, or Honey-processed
- **Bean Size:** Screen size 15-18 (depending on variety)
- Moisture Content: 10-12% max.
- Flavor Profile: Notes of chocolate, caramel, nuts, and tropical fruits
- Aroma: Rich, earthy aroma with floral undertones
- Roast Level: Available as Green beans or roasted (light, medium, or dark)
- Packaging: Airtight bags with one-way valve, available in various sizes



























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- Origin: Vietnam (regions like Dak Lak, Lam Dong, or Gia Lai)
- **Grade:** Export Grade 1, Specialty Grade
- Processing Method: Washed, Natural, or Honey-processed
- Bean Size: Screen size 16-18 for Robusta, 15-17 for Arabica
- Moisture Content: 10-12.5% max.
- Flavor Profile: Strong, bold flavor with notes of chocolate, nuts, and a hint of bitterness (Robusta); fruity and floral notes for Arabica
- Aroma: Rich, earthy, with deep chocolate undertones (Robusta); floral and fruity (Arabica)
- Roast Level: Available as Green beans or roasted (light, medium, or
- Packaging: Airtight bags with one-way valve, available in various sizes



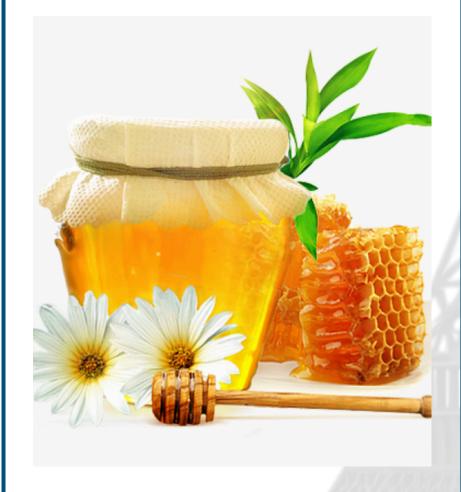
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- Grade: Specialty Grade, Export Grade 1
- Processing Method: Natural (dry), Washed, or Pulped Natural
- **Bean Size:** Screen size 17-18 for Arabica, 16-18 for Robusta
- Moisture Content: 10-12% max.
- Flavor Profile: Balanced, smooth with notes of chocolate, nuts, caramel, and mild fruitiness
- **Aroma:** Rich, with sweet, nutty, and chocolatey undertones
- Roast Level: Available as Green beans or roasted (light, medium, or
- Packaging: Airtight bags with one-way valve, available in various sizes



### **HONEY** 蜂蜜

عسل

- Weight: 250g, 500g, 1kg, or as per customer requirement
- Color: Light amber, amber, or dark amber, depending on the floral source
- Flavor Profile: Sweet, with floral, fruity, or earthy notes depending on the type
- Consistency: Smooth, viscous liquid; may crystallize naturally over time
- Moisture Content: 18% max.
- HMF (Hydroxymethylfurfural): 40 mg/kg max.
- **Purity:** 100% pure, free from additives or artificial ingredients
- **Aroma:** Rich, earthy aroma with floral undertones
- Packaging: Glass jars, plastic bottles, or bulk containers; available in various
- Shelf Life: 24 months (when stored in a cool, dry place)



























### Packaging:

- Bags: Use high-quality, airtight bags that are specifically designed for coffee. Look for bags made of materials like kraft paper or polypropylene.
- Vacuum Sealing: Consider vacuum sealing the coffee to prevent exposure to air and moisture.
- Inner Liners: Use inner liners within the bags to provide additional protection against moisture and odors.

### **Temperature Control:**

- Avoid Extreme Temperatures: Coffee should be kept away from extreme heat and cold. Avoid storing it in direct sunlight or near heat sources.
- Ideal Temperature Range: The ideal temperature range for storing coffee is between 50°F (10°C) and 65°F (18°C).

### **Humidity Control:**

- Prevent Moisture Absorption: Coffee is highly absorbent and can easily become stale if exposed to excessive humidity.
- Use Desiccants: Place silica gel packets or other desiccants within the packaging to absorb moisture.

### **Transportation:**

- Choose a Reliable Carrier: Select a shipping carrier that has experience handling perishable goods and can ensure proper temperature control.
- Consider Expedited Shipping: For long distances or in hot climates, consider using expedited shipping to minimize transit time.

### Documentation:

- **Provide Necessary Documents:** Ensure that all required documents, such as customs declarations, certificates of origin, and health certificates, are in order.
- Comply with Regulations: Be aware of any specific regulations or restrictions related to the import or export of coffee in the countries involved.



























### **CANNED KETCHUP**

罐装番茄酱

الكاتشب المعلب

### **SPECIFICATION**

- Weight: 250g, 500g, 1kg, 3kg, or as per customer requirement
- **Tomato Content:** 28-30% tomato paste (or as specified)
- Consistency: Smooth, thick texture
- Color: Bright red
- Acidity (pH): 3.8 4.2
- Brix Level: 28-30° Brix
- Flavor Profile: Sweet and tangy with a balanced blend of spices
- Additives: Free from artificial colors and preservatives
- Shelf Life: 12-24 months (depending on storage conditions)
- Packaging: Canned in tin or aluminum cans, available in various sizes



### **CANNED KETCHUP**

罐装番茄酱

الكاتشب المعلب

### **SPECIFICATION**

- Weight: 250g, 500g, 1kg, 3kg, or as per customer requirement
- Tomato Content: 28-30% tomato paste (or as specified)
- Consistency: Smooth, thick texture
- Color: Bright red
- Acidity (pH): 3.8 4.2
- Brix Level: 28-30° Brix
- Flavor Profile: Sweet and tangy with a balanced blend of spices
- Additives: Free from artificial colors and preservatives
- **Shelf Life:** 12-24 months (depending on storage conditions)
- Packaging: Canned in tin or aluminum cans, available in various sizes



### CANNED KETCHUP

罐装番茄酱

الكاتشب المعلب

- Weight: 250g, 500g, 1kg, 3kg, or as per customer requirement
- Tomato Content: 28-30% tomato paste (or as specified)
- Consistency: Smooth, thick texture
- Color: Bright red
- Acidity (pH): 3.8 4.2
- Brix Level: 28-30° Brix
- Flavor Profile: Sweet and tangy with a balanced blend of spices
- Additives: Free from artificial colors and preservatives
- **Shelf Life:** 12-24 months (depending on storage conditions)
- Packaging: Canned in tin or aluminum cans, available in various sizes



























### **CANNED SARDINES TOMATO SAUCE**

沙丁鱼罐头番茄酱

سردين معلب بصلصة الطماطم

### **SPECIFICATION**

- Weight: 125g, 155g, 425g, or as per customer requirement
- **Fish Content:** 60-70% fish content
- Tomato Sauce Content: 30-40%
- Color: Bright red sauce
- Flavor Profile: Savory, with a mild, tangy tomato flavor
- Texture: Firm, whole sardines with smooth sauce
- Additives: Salt, sugar, spices (no artificial preservatives)
- Shelf Life: 2-3 years (when stored in a cool, dry place)
  Packaging: Tin cans with easy-open lids, labeled with production and
- expiration dates
- Certifications: HACCP, ISO, or as required



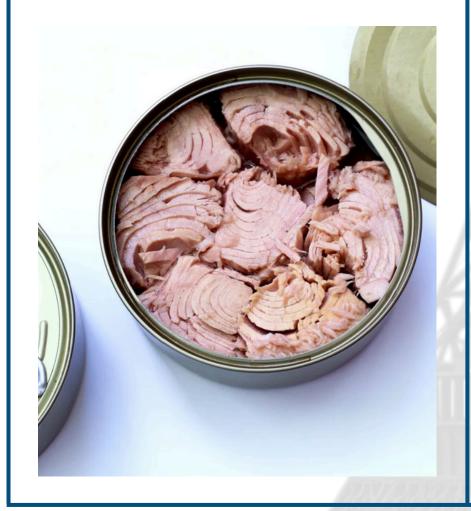
### **CANNED SARDINES OIL**

沙丁鱼罐头油

زيت السردين المعلب

### **SPECIFICATION**

- Weight: 125g, 155g, 425g, or as per customer requirement
- **Fish Content:** 60-70% fish content
- **Oil Content:** 30-40%
- Color: Clear to golden, depending on the type of oil used
- Flavor Profile: Rich, with a mild, natural flavor from the sardines and oil
- **Texture:** Firm, whole sardines in smooth oil
- Additives: Salt (optional), no artificial preservatives
- **Shelf Life:** 2-3 years (when stored in a cool, dry place)
- **Packaging:** Tin cans with easy-open lids, labeled with production and expiration dates
- Certifications: HACCP, ISO, or as required



### **CANNED TUNA**

金枪鱼罐头

التونة المعلبة

- Weight: 100g, 185g, 200g, 500g, 1kg, or as per customer requirement
- Fish Content: 60-75% fish content
- Liquid Content: 25-40% (oil or brine, depending on type)
- **Color:** Light to dark pink (depending on species)
- Flavor Profile: Mild and savory, with the natural taste of tuna
- **Texture:** Chunk, solid, or flaked
- Additives: Salt (optional), no artificial preservatives
- **Shelf Life:** 3-5 years (when stored in a cool, dry place)
- **Packaging:** Tin cans with easy-open lids, labeled with production and expiration dates
- **Certifications:** HACCP, ISO, Dolphin-Safe, MSC (Marine Stewardship Council) certification or as required



























### **Packaging:**

- Outer Packaging: Use sturdy cardboard boxes or crates to protect the cans from damage during transit.
- Inner Packaging: Consider using dividers or cushioning materials to prevent cans from shifting and colliding.

### **Temperature Control:**

- Avoid Extremes: While ketchup can withstand a wide range of temperatures, extreme heat or cold can affect its consistency.
- Moderate Temperatures: Aim for moderate temperatures during shipping to maintain the product's quality.

### Labeling:

- Clear Labeling: Ensure that each can is clearly labeled with the product name, net weight, and any necessary ingredients or allergen information.
- Outer Packaging Labels: Include appropriate labels on the outer packaging with the shipment details, recipient information, and any required certifications.

### **Transportation:**

- Choose a Reliable Carrier: Select a shipping carrier that has experience handling food products and can provide appropriate handling and temperature control.
- Consider Insurance: Purchase insurance to protect against potential losses or damage during transportation.

### **Documentation:**

• Required Documents: Ensure that all necessary documents, such as customs declarations, certificates of origin, and health certificates, are in order.



























### COAL

煤炭

الفحم

### **SPECIFICATION**

- Weight: 1 ton, 5 tons, 10 tons, 25 tons, or as per customer requirement
- Calorific Value: 5,000 7,500 kcal/kg (depending on type)
- **Moisture Content:** 5-15% (depending on type and grade)
- Ash Content: 5-20% max. (depending on type)
- **Sulfur Content:** 0.5-3% max. (depending on type)
- Volatile Matter: 20-35%
- Fixed Carbon: 50-85%
- Size: 0-50mm, 20-80mm, or as required
- Packaging: Bulk shipment, 25-50kg bags, or jumbo bags
- **Usage:** Suitable for power generation, heating, metallurgical processes, or industrial use



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الفحم

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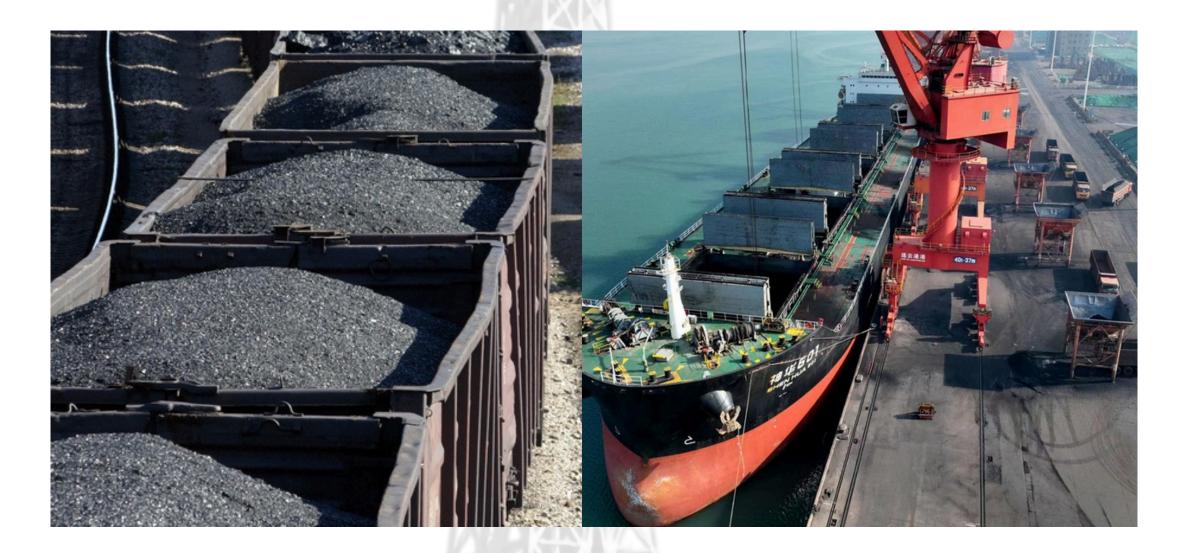












### Packaging:

- Bulk Shipments: Coal is typically shipped in bulk, using hopper cars, barges, or ships.
- Containerized Shipments: For smaller quantities, coal can be packaged in sacks or containers.

### **Transportation:**

- Rail: Railroads are a common method for transporting coal, especially over long distances.
- Water: Barges and ships are used for transporting coal to and from coastal areas or inland waterways.
- Trucks: Trucks are used for shorter distances, particularly for delivering coal to local power plants or industries.

### **Handling:**

- Loading and Unloading: Specialized equipment, such as loaders and conveyors, is used to efficiently load and unload coal.
- Dust Control: Measures should be taken to minimize dust emissions during handling and transportation.



























### **WOOD PELLETS**

木质颗粒

حبيبات الخشب

### **SPECIFICATION**

- Weight: 15kg bags, 1-ton pallets, or bulk as per customer requirement
- **Diameter:** 6mm or 8mm (standard sizes)
- Length: 3.15 40mm
- Calorific Value: 4,500 5,000 kcal/kg
- Moisture Content: 10% max.
- Ash Content: 0.5 1.5% max. (depending on wood type
- **Density:** 600 700 kg/m<sup>3</sup>
- Additives: None (100% natural wood, free from binders or additives)
- Packaging: 15kg bags, 1-ton jumbo bags, or bulk shipment
- **Usage:** Suitable for residential heating, industrial boilers, and power generation



### **CORN PELLETS**

玉米颗粒

حبيبات الذرة

### **SPECIFICATION**

- Weight: 15kg bags, 1-ton pallets, or bulk as per customer requirement
- **Diameter:** 6mm or 8mm (standard sizes)
- **Length:** 3.15 40mm
- **Calorific Value:** 4,500 5,000 kcal/kg
- Moisture Content: 10-12% max.
- **Ash Content:** 1.5 2.5% max.
- **Density:** 600 700 kg/m<sup>3</sup>
- Additives: None (100% natural wood, free from binders or additives)
- Packaging: 15kg bags, 1-ton jumbo bags, or bulk shipment
- Usage: Suitable for residential heating, animal feed, and industrial boilers



### **PELLETS CATTLE**

颗粒牛

حبيبات الماشية

- Weight: 25kg bags, 50kg bags, or bulk as per customer requirement
- **Diameter:** 4mm, 6mm, or 8mm (standard sizes)
- **Length:** 5 20mm
- **Protein Content:** 12-20% (depending on formulation)
- Fiber Content: 8-15%
- Moisture Content: 10-12% max.
- Ash Content: 8-10% max.
- Additives: Vitamins, minerals, and trace elements (as required)
- Packaging: 25kg or 50kg woven bags, bulk shipment available
- **Usage:** Suitable for dairy and beef cattle, designed to support growth, milk production, and overall health



























### Packaging:

- Bulk Shipments: Wood pellets are typically shipped in bulk, using hopper cars, barges, or ships.
  Containerized Shipments: For smaller quantities, wood pellets can be packaged in sacks or
- containers.

### **Transportation:**

- Rail: Railroads are a common method for transporting wood pellets, especially over long distances.
  Water: Barges and ships are used for transporting wood pellets to and from coastal areas or inland
- waterways.
- Trucks: Trucks are used for shorter distances, particularly for delivering wood pellets to local power plants or industries.

### **Handling:**

- Loading and Unloading: Specialized equipment, such as loaders and conveyors, is used to efficiently load and unload wood pellets.
- Dust Control: Measures should be taken to minimize dust emissions during handling and transportation.

### **Moisture Control:**

- Prevent Moisture Absorption: Wood pellets can absorb moisture, which can affect their energy content and combustion properties.

  • Proper Storage: Store wood pellets in a dry environment to prevent moisture absorption.





















# الستشارات المالية و الإدارية والإدارية والإدارية والإدارية والإدارية الوسط المالية والإدارية المالية المالية

Business



- Stringent Sourcing Standards:
   We meticulously select our
   suppliers, prioritizing those who
   share our dedication to quality
   and ethical practices.
- Rigorous Quality Control: Our team of experts implements strict qualitycontrol measures at every stage of the supply chain, guaranteeing the freshness and integrity of our products.

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