

Pamin
Food Industries



Pasteurized and Homogenized Liquid Egg



Produced by Pamin Food Industries

www.parsailinmehr.com



Product	Packaging	Quantity per Package	Consumptions
Whole pasteurized and homogenized liquid egg	Tetra Pack	1 kg	Households
	3-layered plastic bag	5, 10, 15, 17, & 30 kg	Industry, unions
	PET container	5 kg	Industry, unions
	Plastic barrel	1000 kg	Industry
Pasteurized and homogenized liquid albumen	Tetra Pack	1 kg	Households
	3-layered plastic bag	5, 10, 15, 17, & 30 kg	Industry, unions
	PET container	1.5 and 5 kg	Industry, unions Households, athletes
	Plastic barrel	1000 kg	Industry
Pasteurized and homogenized liquid egg yolk	Tetra Pack	1 kg	Households
	3-layered plastic bag	5, 10, 15, 17, & 30 kg	Industry, unions
	PET container	5 kg	Industry, unions
	Plastic barrel	1000 kg	Industry

Pasteurized and Homogenized Liquid Egg

The product is processed using the advanced fully automatic machinery and equipment. The process involves breaking the eggs within the hygienic conditions, segregating homogenization, pasteurization cooling, packing and cold storage of their ingredients.

Then, the products are supplied in a cold condition for the consumer.

These liquid egg products could be easily replaced with the common egg, and used in all cases as an alternative for it, including omelettes, pancakes, desserts, cakes, sweets biscuits, bread, dough, salads, pasta sauces, pre-prepared desserts, ice creams, meat products like sausages, and dishes prepared with raw eggs like some salads.

Benefits:

1. Healthy, and produced in complete hygienic conditions
2. Cost-effective
3. Time saving
4. Segregated egg ingredients
5. Ease of use
6. Reliability
7. It could be frozen and stored for 6 months
8. Kosher

Consumers:

1. **Industry:** Industrial production of cakes, sweets, biscuits chocolate, bread, pasta, sauces, pre-prepared desserts, ice cream meat products like sausages, other egg-related industries
2. **Unions:** Candy shops, bakeries, hotels and restaurants
3. **Households:** Provided for ease of cooking in the house, and used as rich source of protein, minerals and vitamins for the children and others
4. **Athletes:** Rich source of protein, minerals and vitamins for body building as an alternative for eating raw albumen which might cause skin and intestinal disorders.

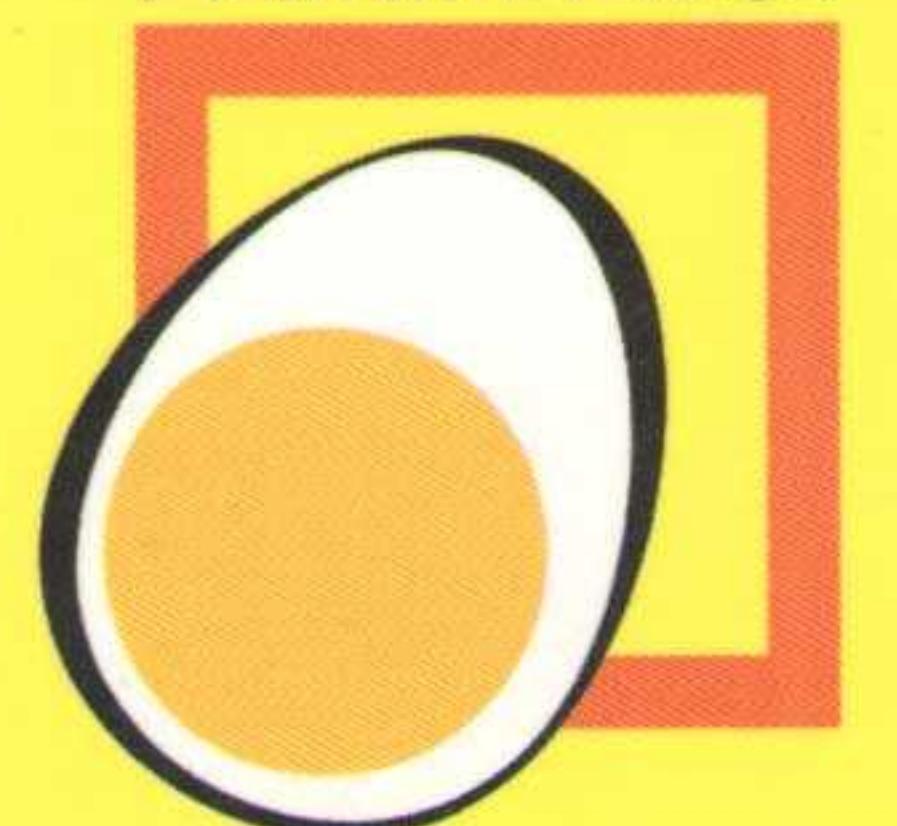
Nutritional Value (in 100g) Liquid Egg

	yolk	Albumen	Whole egg	Unit
Energy	322	52	143	KCal
Protein	15/86	10/90	12/56	g
Total fat	26/54	0/17	9/51	g
Carbohydrate	3/59	0/73	0/72	g
Vitamin B	4/21	0/75	0/79	mg
Vitamin A	1442	0	540	IU
Vitamin D	218	0	82	IU
Vitamin E	2/580	0	1/050	mg
Lutein & Zeaxanthin	1094	0	503	mcg
Calcium	129	7	56	mg
Iron	2/73	0/08	1/75	mg
Magnesium	5	11	12	mg
Phosphorous	390	15	198	mg
Potassium	109	163	136	mg
Sodium	48	166	142	mg
zinc	2/30	0/03	1/29	mg

Plant Address: Aali Nasab Industrial Town, Tehran-Tabriz Road, Tabriz city, Iran
 Tel: +98(411) 630 92 32-5 Fax: +98(411) 630 92 31 Zip Code: 5495155365
 Central Office: No. 403, 3rd Floor, Sadaf Building, Keshavarz BLVD., Tehran city, Iran
 Tel: +98(21) 88979731-2 Fax: +98(21) 88979733
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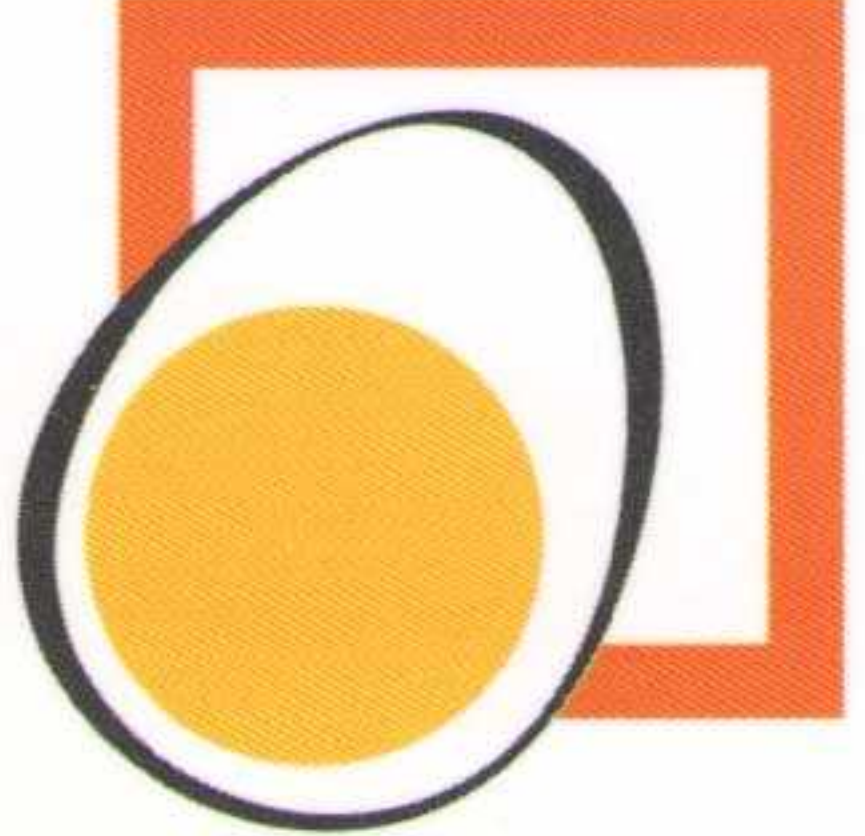
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Eggshell Powder

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Egg Shell Powder

The egg shell which is normally disposed is a highly valuable rich source of calcium and a few other minerals! It might meet the nutrient requirements of layer hens, and also livestock and poultry farms. However, calcium as main nutrient effective in producing high-quality shell eggs is nutritionally of great importance for the poultry breeders. Additionally, the layer hens need to be supplied with high calcium feeds during the egg production stage, such that a hen which produces on average 250 eggs annually needs about 56 kg calcium. Note that this amount is twice of its bone calcium content, and as the result, the ration of layer hen contains usually 3-4% calcium to meet its requirements.

Product	Packaging	Quantity per Package	Consumptions
Egg shell powder	PVC bag	50 kg	nutritional supplement for livestock and poultry

Benefits:

1. High calcium and minerals content
2. Healthy
3. Cost-effective, and preventing the loss of a high quality calcium source
4. Ease of use
5. Reducing environmental pollution due to the egg shell waste

Consumers:

1. **Industry:** Nutritional supplement in livestock and poultry farms.

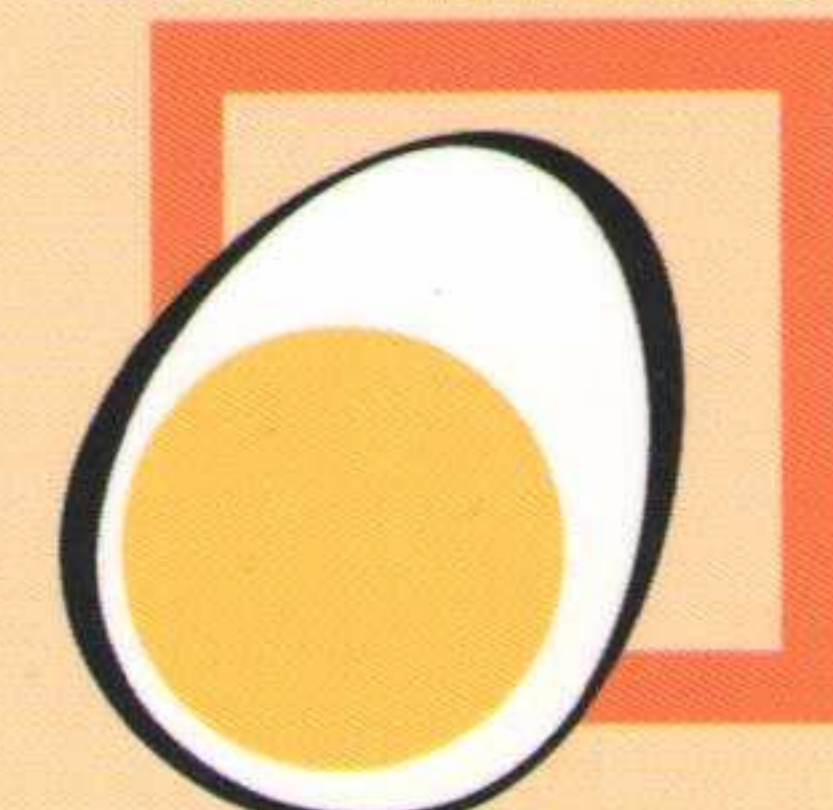
Nutritional Value (per 100g) of egg shell powder

Protein	7
Total fat	1
Calcium	40
Magnesium	2/5
Phosphorous	0/7
Potassium	0/03
Sodium	0/03



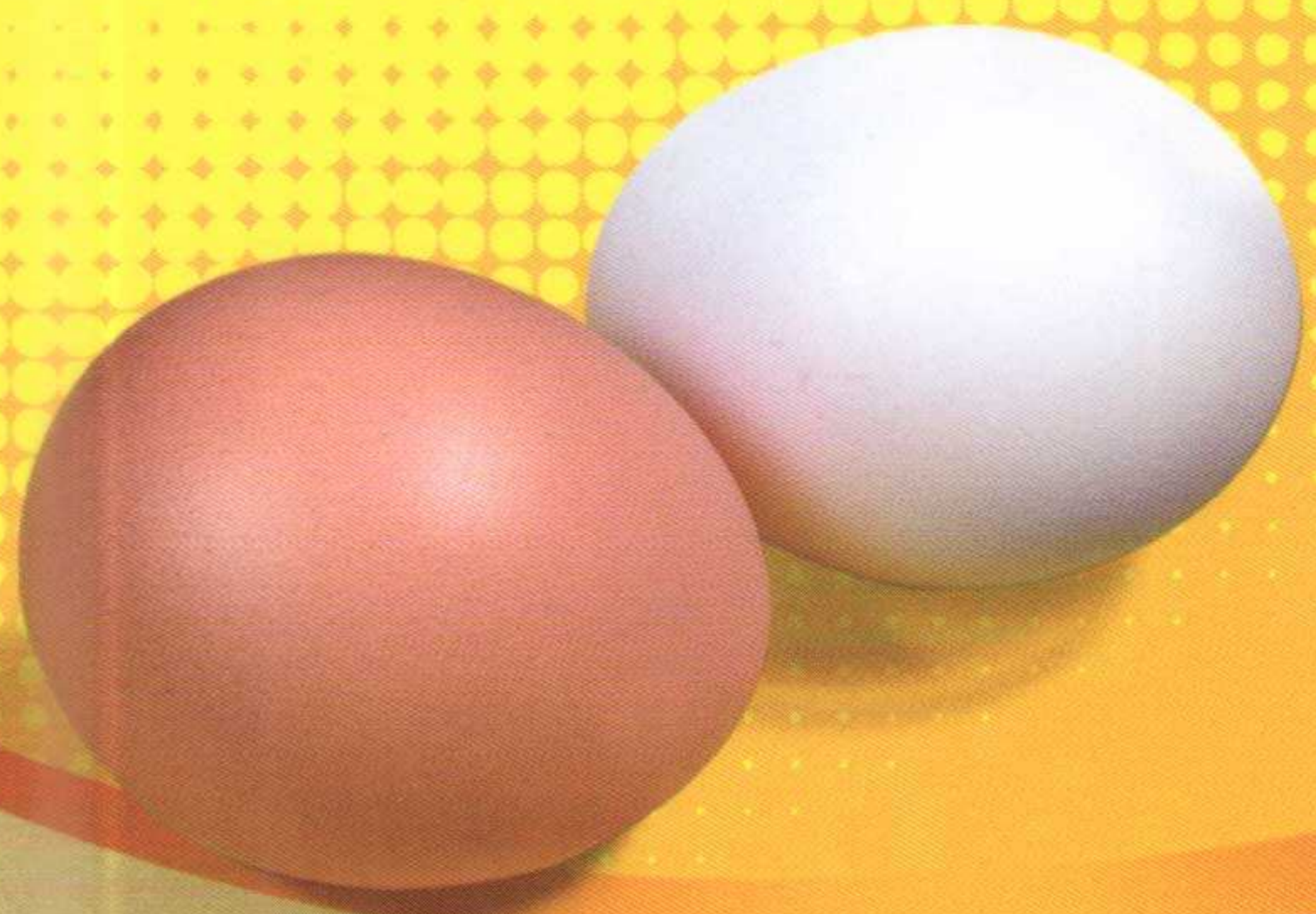
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Certificated & Packaged Fresh Egg



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Product	Packaging	Quantity per Package	Consumptions
Certified packaged Golden Yolk egg	Plastic Glassy	6 eggs	households
		9 eggs	households
		15 eggs	households
		30 eggs	households
	Carton	6 eggs	households
		9 eggs	households
		15 eggs	households
		Shrink pack, 30 eggs	households
Certified packaged Normal Yolk egg	Plastic Glassy	6 eggs	households
		9 eggs	households
		15 eggs	households
		30 eggs	households
	Carton	6 eggs	households
		9 eggs	households
		15 eggs	households
		Shrink pack, 30 eggs	households
		Bulk, 30 eggs	households

Certified and packaged Fresh Egg

Yet it is conventional to consider the packaged eggs as a luxury good. However, it should be socially promoted what is certified egg and how it benefits the food industry. Every consumer has the right to consume healthy food. In contrast, we are faced with non-certified bulk egg products, which its date of production, origin, and microbial load couldn't be identified. However, it has been recently widespread to use certified packaged egg which could be tracked and monitored with their on-package specifications by the related authorities, including Iran Veterinary Organization (IVO) which administers the quality of poultry and livestock raw products, and issues the necessary permissions for poultry farms and plants, especially packaged egg. Therefore, the certified packaged egg is of high advantage over the non-certified egg, as it provides the exact information of production including date, origin, etc, which are needed for properly egg storage and use.

Benefits:

1. Certification
2. On-package exact information, including the physical and chemical properties
3. Healthy
4. On-package exact information of production, including date and origin
5. Time saving
6. Proper and optimized storage and use based on the production date and expiration date
7. Exportable

Consumers:

1. **Households:** It is a valuable rich source of protein, minerals, and a few other nutrients for a whole family, especially children and adolescents who need to meet their high nutritional requirements in the developing stage and also pregnant women.

Egg is rich of protein, Omega-3, vitamins, and minerals, particularly vitamin D which is rare!

Recent studies indicate that an egg per day might meet a great share of a healthy individual's daily requirements of vitamins and minerals; as obvious from the slogan of the International Egg Commission (IEC): "One Egg a Day is Ok".

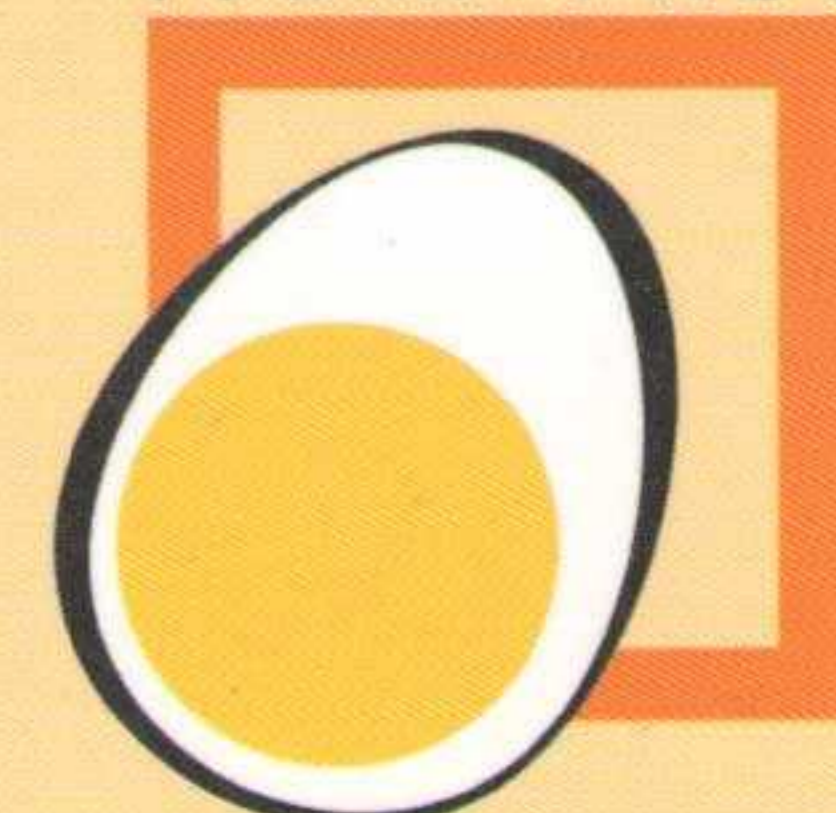
Nutritional Value (per 100g) of egg

	Unit	Egg
Energy	kCal	143
Protein	g	12/56
Total fat	g	9/51
Carbohydrate	g	0/72
B group vitamins	mg	0/79
Vitamin A	IU	540
Vitamin D	IU	82
Vitamin E	mg	1/050
Lutein+Zagzantyn (Antioxidants)	mcg	503
Calcium	mg	56
Iron	mg	1/75
Magnesium	mg	12
Phosphorous	mg	198
Potassium	mg	136
Sodium	mg	142
zinc	mg	1/29
Copper	mg	0/072
Manganese	mg	0/028
Selenium	mcg	30/70

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Whole Egg Powder



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Egg Yolk Powder

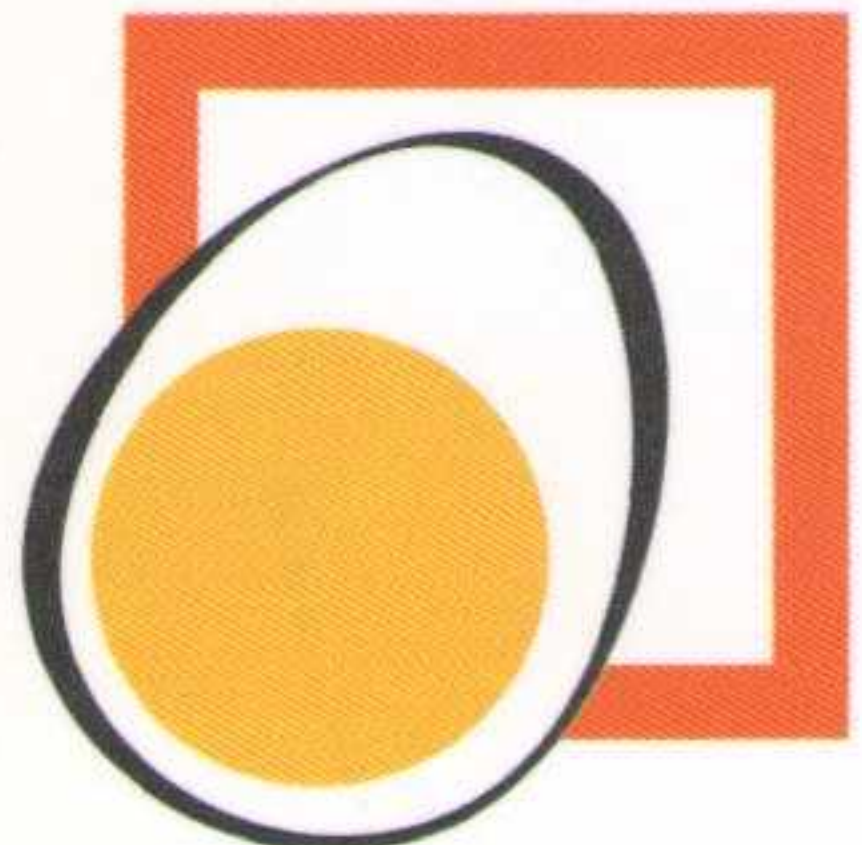


Albumen Powder



Egg Powder

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Egg Powder

The pre-production of egg powder involves egg pasteurization and homogenization. It should be noted that the egg powder lines are established in series with the pasteurized and homogenized liquid egg lines which could be addressed as an advantage. The process includes the spray drying of egg ingredients from the previous stages, like whole liquid egg, egg yolk, and albumen which are finally processed into whole egg powder, egg yolk powder, and albumen powder. It increases the life span of egg by reducing its moisture content. The various egg powders are of equivalent nutritional value with other egg liquid ones, and might be replaced with them.

Product	Packaging	Quantity per Package	Consumptions
Whole Egg Powder	Plastic bag + 5-layered carton	2 10-kg bags per carton (totally 20 kg)	Industry - Unions
Egg Yolk Powder	Plastic bag + 5-layered carton	2 10-kg bags per carton (totally 20 kg)	Industry - Unions
Albumen Powder	Plastic bag + 5-layered carton	2 10-kg bags per carton (totally 20 kg)	Industry - unions, athletes

Benefits:

1. Long life
2. Healthy
3. Cost-effective
4. Time saving
5. Segregated egg ingredients
6. Ease of use
7. Exportable

Consumer:

1. **Industry:** Industrial production of cakes, sweets biscuits chocolate, bread, pasta, sauces, pre-prepared desserts, ice cream meat products like sausages other egg-related industries
2. **Unions:** Candy shops, bakeries, hotels and restaurants
3. **Households:** Provided for ease of cooking in the house, and used as rich source of protein, minerals and vitamins for the children and others
4. **Athletes:** Rich source of protein, minerals and vitamins for body building as an alternative for eating raw albumen which might cause skin and intestinal disorders.

How to use:

Whole Egg Powder: 100g of powder dissolved in 300 ml of water correspond to approx. 400g fresh whole eggs (approx. 8 eggs)
 Egg yolk powder: 100g of dissolved in 125 ml of water correspond to approx. 225g fresh liquid yolks.
 Egg Albumen Powder: 100g of powder dissolved in 700 - 800 ml of water correspond to approx. 800-900g fresh liquid albumen

Analysis (in 100g) - Egg powder

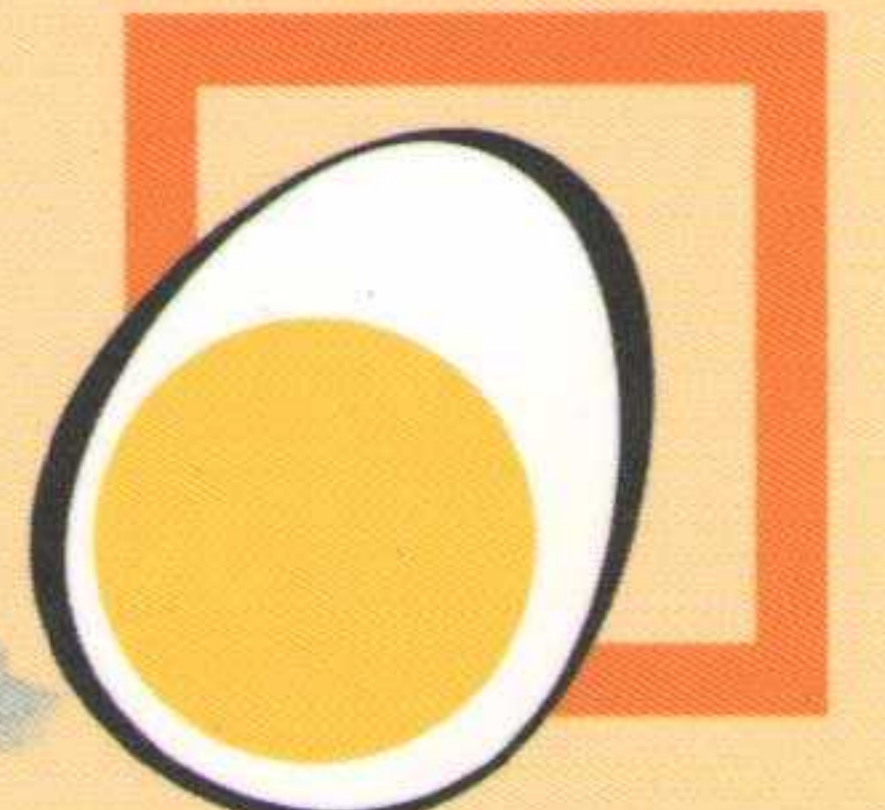
Chemical	Whole egg	Albumen	yolk	Unit
Energy	594	376	666	kCal
Moisture (Max)	5	8	5	g
Dry Matter (Min)	95	92	95	g
Protein	44-54	79Min	30Min	g
Total Fat	40Min	0.2	56Min	g
Carbohydrate	4 Max	0	4 Max	g
Ash	4-5	6 Max	4-5	g
Microbial / Test	Limit Per g			
Total Count	10000			
Coliforms	10			
E.Coli	Neg			
Staphylococcus aureus	100			
Salmonella	Neg per 25 g			
Mold	50			
Yeast	50			

Based on ISIRI standard and International Egg Commission (IEC) Standard

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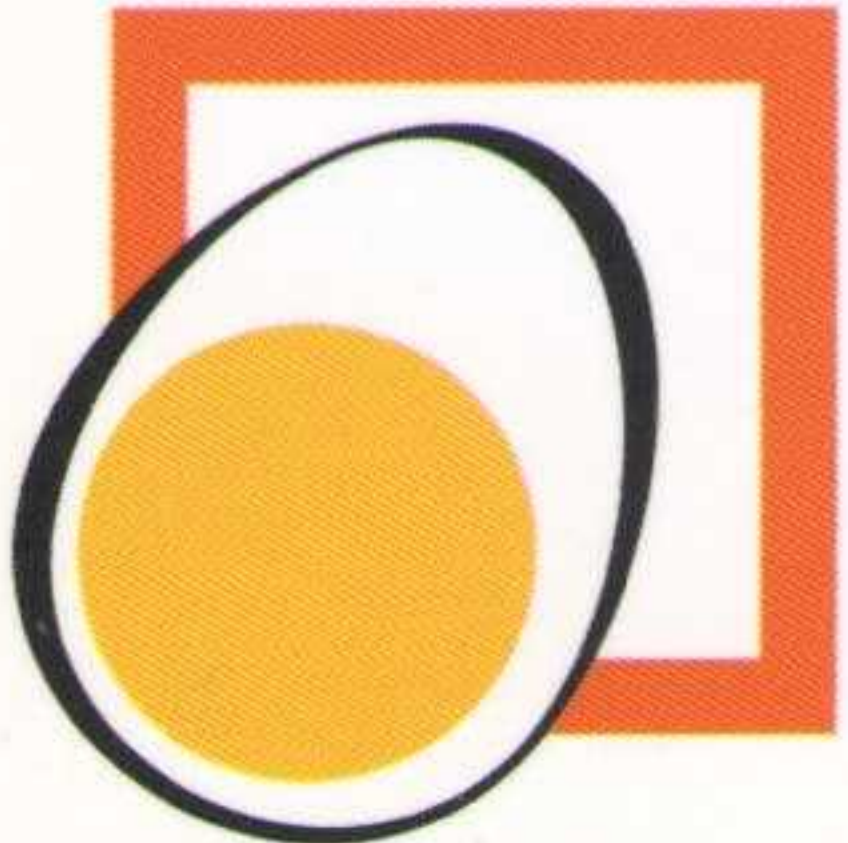
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Confectionery Cream
Pasteurized & Homogenized
Sweetened Cream

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Pasteurized and Homogenized Sweetened Cream

The products are produced of the highest quality, freshest and best ingredients using fully automatic machines, and after pasteurization and homogenization are packed into hygienic packages. They are used in both industrial and non-industrial sweetened cream-related consumptions (known also as "Confectionery Cream") to produce cakes, sweets, etc.

Additionally, 100% non-dairy (plant) cream is recently launched by the company for those consumers who have problems associated with use of dairy products, or those who are vegetarian and prefer to consume non-dairy products with low cholesterol and saturated fat acids. It has an equivalent taste and texture with a dairy cream.

Product	Packaging	Quantity per Package	Consumptions
Pasteurized & homogenized sweetened whipping dairy cream	Tetra pack	1 kg	Households, hotels, restaurants, café shops, retailers
	3-layered plastic bag	5 kg and 30 kg bulk	Industry, unions
Pasteurized & homogenized sweetened whipped dairy cream	Tetra pack	1 kg	Households, hotels, restaurants, café shops, retailers
	3-layered plastic bag	5 kg and 30 kg bulk	Industry, unions
Pasteurized & homogenized sweetened whipping non-dairy(plant)cream	Tetra pack	1 kg	Households, Vegetarians, hotels, restaurants, café shops, retailers
	3-layered plastic bag	5 kg and 30 kg bulk	Industry, unions
Pasteurized & homogenized sweetened whipped non-dairy(plant)cream	Tetra pack	1 kg	Households, Vegetarians, hotels, restaurants, café shops, retailers
	3-layered plastic bag	5 kg and 30 kg bulk	Industry, unions

Benefits:

1. Healthy
2. Cost-effective
3. Time saving
4. Ease of use
5. Availability, especially for house wives to cook various cakes desserts, sweets, etc

Consumers:

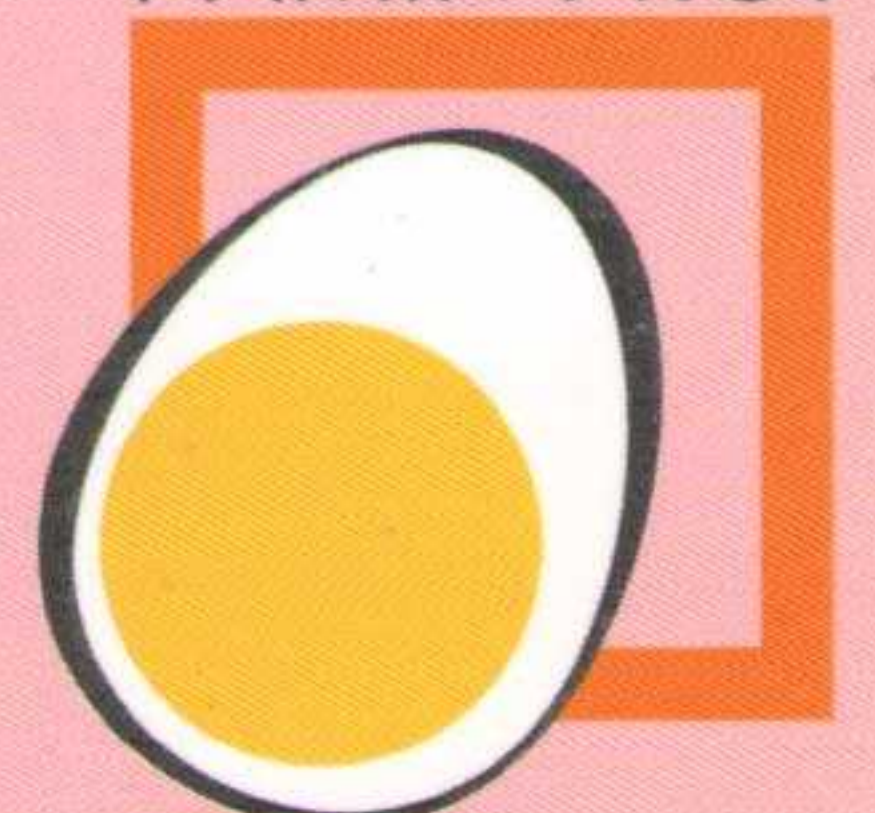
1. **Industry:** Industrial production of cakes, sweets, biscuits, chocolate bread, pasta, sauces, pre-prepared desserts, and other egg-related industries
2. **Unions:** Candy shops, bakeries, hotels, café shops, and restaurants
3. **Households:** Provided for ease of cooking in the house
4. **Vegetarians:** Those who prefer not to consume dairy products.

Nutritional Value (per 100g) of pasteurized and homogenized sweetened cream

	Unit	Quantity
Calorie	KCal	372
Protein	g	2/5
Total fat	g	23-28
Carbohydrate	g	25-28
Calcium	mg	80
Phosphorous	mg	70

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Paper Pulp Molds



قالبهای مقوایی از خمیر کاغذ

Paper Pulp Molds



محصولی از آیلین کاغذ آذر

Produced by Aylin Kag haz Azar

www.parsailinmehr.com



Paper Pulp Molds

Manufacturing different Kinds of Paper Pulp Molds such as Egg Trays & other pulp paper containers needs to be equipped with molding machine as well as availability to scrap paper & hygienic water so that one of the advantages of manufacturing the said product in Pamin Group is to put production line of paper molds near pasteurized & homogenized Liquid Egg Production line. The above-mentioned procedure is possible to be executed utilizing advanced technology as well as scrap paper including carton, egg tray & also hygienic treated water which is available from operation of Pasteurized & Homogenized Liquid Egg. This is performed to decrease pollution of the plant for manufacturing pasteurized liquid egg as well as near food factories & also to deal with waste disposal problem, to the extent possible the ecological problems would be prevented.

The manufacturing of Paper Pulp Molds has been commenced from 2009 up to the termination of study phase of the project in 2011. After being installed imported apparatuses, supervised by consultants as well as local & foreign experts the project is launched. The present operation as well as trial production processes has been continued up to the end of 2012. It is worth noting that on 17/02/2013, the production of this product in the current brand of "HANA" is inaugurated in "Pars Ailin Mehr" factory in the name of "Ailin Kaghaz Azar" during the next phase.

Types of Molds mentioned in following table as well as any other kinds of Paper Pulp Molds are currently being produced here. At the request made by the esteemed customers, having made the Molds in question, the pertinent cellulosic utensils would be produced.

Advantages:

- 1- Environmentally friendly
- 2- Second chance recycling of cellulosic products prevent deforestation
- 3- To be hygienic
- 4- Economic frugality
- 5- To prepare high quality paper utensil rather waste of the original paper
- 6- Exportability

Consumer groups:

- 1- Industries: Dairy & Egg manufacturers

Product name	Types of Packaging	Quantity in different packages	Usage
Egg Tray (17 inches)	3 ply plastic bag	100	Industrial
Egg Tray (22 inches)	3 ply plastic bag	100	Industrial
Egg Tray (24 inches)	3 ply plastic bag	100	Industrial
Egg Tray (26 inches)	3 ply plastic bag	100	Industrial
Dairy products tray(4 pieces)	3 ply plastic bag	50	Industrial
Dairy products tray(6 pieces)	3 ply plastic bag	50	Industrial
Dairy products tray (12 pieces)	3 ply plastic bag	50	Industrial
Small dairy products tray (20 pieces)	3 ply plastic bag	50	Industrial
Large dairy products tray (20 pieces)	3 ply plastic bag	50	Industrial
Types of paper pulp molds by customer's order

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