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Delight your senses





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Who we are

Trofina Food (ME) FZC LLC was established to develop and manufacture quality food products that promote and support a healthy lifestyle. This focus is reflected in the Company's Vision.

Trofina food had a successful track record of achievements during seven years of operations. Under the present corporate vision, our company is thoroughly engaged in developing food suited to a healthy lifestyle, as well as adding value to customers by offering outstanding quality and customer service.

Product diversification and development according to market trends and improvement of existing products are considered a major aspect of the business. The R&D teams are working to develop healthy products that meet the exceptional taste of our clients. Trofina factory is situated in Sharjah - Hamriyah Free Zone , one of the most advanced and environmentally friendly Trade Zones in the Middle East.

The built up area of the plant covers a total of 4150M2 built up area along with storage facility with a capacity of around 250 containers. The factory is fully equipped with the latest in production technology and machinery.

Trofina team are committed to make a difference by reaching high level of efficiency and effectiveness.

The premises are designed and built according to European Standards for Food Plants and according to "Codex Alimentaire" General Principles of Food Hygiene. The Company has acquired ISO - 22000:2005 (inclusive of HACCP) certification and maintains the best standards in the industry.



Instant Full Cream Milk Powder

Powdered milk or dried milk is a manufactured dairy product made by evaporating milk to dryness. One purpose of drying milk is to preserve it; milk powder has a far longer shelf life than liquid milk and does not need to be refrigerated, due to its low moisture content. Another purpose is to reduce its bulk for economy of transportation. Powdered milk and dairy products include such items as dry whole milk, nonfat dry milk, dry buttermilk, dry whey products and dry dairy blends. Many dairy products exported conform to standards laid out in Codex Alimentarius.

Product Specification:

It is pasteurized, evaporated and spray dried cow's extra grade instant full cream milk powder with approx, 28% fat content.

Sano instant full cream cow milk powder is 100% instant, dissolves immediately in water and available in all consumer packs. It can be used for all milk application like milk drink, tea, coffee, yoghurt, sweets, and can be formulated in all milk products.

Packing

■ Aluminium foil pouches / sachets

125 X 4 X 25 g - 24 X 230 g - 24 X 400 g - 6 X 2.25 kg - 12 X 1 kg

60 X 4 X 25g - 60 X 4 X 50g - 12 X 800 g - 12 X 900 g - 6 X 2.5 kg

■ Cylindrical tins

24 X 400 g - 6 X 1.8 kg

12 X 900 g - 6 X 2.5 kg

■ Multi layer paper bag

1 X 25 kg - 1 X 10 kg - 1 X 5 kg

Shelf life & Storage

Shelf life 12-18 months depends on packing from the date of production.

To be stored in cool and dry place, at ambient temperature around 25°C, Keep away from direct sunlight.

Should be stored in cool, dry, well ventilated area. Should not be exposed to direct sunlight strong odours and open air for extended period of time.





Natural & Pure



Cream History

Cream is a dairy product that is composed of the higher-butterfat layer skimmed from the top of milk before homogenization. In un-homogenized milk, the fat, which is less dense, will eventually rise to the top. In the industrial production of cream, this process is accelerated by using centrifuges called "separators". In many countries, cream is sold in several grades depending on the total butterfat content. Cream can be dried to a powder for shipment to distant markets.

Cream skimmed from milk may be called "sweet cream" to distinguish it from whey cream skimmed from whey, a by-product of cheese-making. Whey cream has a lower fat content and tastes more salty, tangy and "cheesy".

Product Specification:

Milk product comparatively rich in fat, separated from milk which takes the form of an emulsion of fat in skimmed milk. And may be produced from dried cream or combined cream produced from dried milk products.

Ingredients:

- Full cream milk
- Vegetable fat
- Stabilizers

Packing:

The container is made of tinplate (48 x170gm).

Shelf-life & Storage:

Should be stored in cool, dry, well-ventilated area. Should not be exposed to direct sunlight strong odours and open air for extended period of time. Once opened keep refrigerated at 4 degree.

Shelf life: 18 months from the production date.





Premium Quality



Tomato Paste History

Tomato paste is a thick paste that is made by cooking tomatoes for several hours to reduce moisture, straining them to remove the seeds and skin, and cooking them again to reduce them to a thick, rich concentrate.

In contrast, tomato purée is a liquid with a consistency between crushed tomatoes and tomato paste, and consists of tomatoes that have been boiled briefly and strained,

It was traditionally made in parts of Sicily, southern Italy and Malta by spreading out a much-reduced tomato sauce on wooden boards.[3] The boards are set outdoors under the hot August sun to dry the paste until it is thick enough, when scraped up, to hold together in a richly colored, dark ball. Today, this artisan product is harder to find than the industrial (much thinner) version. Commercial production uses tomatoes with thick pericarp walls and lower overall moisture,[5] these are very different from the tomatoes you will find in a supermarket.



Product Specification:

Queen tomato paste made from fresh, ripened and sound tomatoes with skin and seeds removed, processed under good hygienic and good manufacturing practices to ensure the quality and food safety standards.

Brix 22 - 24%, 24 - 26% and 28 - 30% , Type: Cold Break , Salt 1% max.

Packing & Storage:

- Glass jars of 24 X 100 g
- Glass jars of 12 X 200 g
- Glass jars of 12 X 325 g
- Glass jars of 12 X 370 g
- Glass jars of 6 X 650 g
- Glass jars of 6 X 750 g
- Plastic buckets of 4 X 4.5 kg.
- Aluminium foil pouches 50gm, 70gm, 400 g, 800 g,
- Tin can 400gm, 800gm.
- Other packing also available on customer request,

Store in clean, dry, well-ventilated area, Should not be exposed to direct sunlight strong odours and open air for extended period of time.

Once the package is opened keep it refrigerated.

Shelf-life:

12-24 months depends on packing and country legislation from the date of manufacturing and under appropriate storage conditions.



ORGANA[®]

Pure Honey 100%

Honey History

According to Islam, there is an entire chapter (Surah) in the Qur'an called an-Nahl (the Bee). According to his teachings (hadith), Prophet Muhammad strongly recommended honey for healing purposes. The Qur'an promotes honey as a nutritious and healthy food. Below is the English translation of those specific verses.

"And thy Lord taught the Bee to build its cells in hills, on trees, and in (men's) habitations; Then to eat of all the produce (of the earth), and find with skill the spacious paths of its Lord: there issues from within their bodies a drink of varying colours, wherein is healing for men: verily in this is a Sign for those who give thought" [Al-Quran 16:68-69].



Product Specification:

Honey is a sweet and viscous fluid produced by honey bees and derived from the nectar of flowers, Natural without any chemical process, homogenized, filtered blossom (nectar) honey, Intended Use: Direct Consumption, as a Sweetener in Beverages and in Medicinal applications.

Packing:

- | | |
|----------------------------|----------------------------------|
| ■ Glass jars of 48 X 28 g | ■ Plastic buckets of 4 X 5 kg |
| ■ Glass jars of 24 X 125 g | ■ Plastic portions of 100 X 20 g |
| ■ Glass jars of 24 X 250 g | ■ Plastic portions of 100 X 30 g |
| ■ Glass jars of 12 X 400 g | ■ Plastic portions of 100 X 25 g |
| ■ Glass jars of 12 X 500 g | ■ Plastic portions of 416 X 25 g |
| ■ Glass jars of 12 X 900 g | ■ Plastic portions of 224 X 20 g |

Storage, Handling & Shelf-life:

Should be stored in cool, dry, well-ventilated area. Should not be exposed to direct sunlight strong odours and open air for extended period of time.

12-24 months according to the packing material from the date of manufacture when stored in a dry and cool place around 25°C and relative humidity <55%.



Custard History

Custard is a variety of culinary preparations based on a cooked mixture of milk or cream and egg yolk. Depending on how much egg or thickener is used, custard may vary in consistency from a thin pouring sauce to a thick pastry cream used to fill éclairs. Most common custards are used as desserts or dessert sauces and typically include sugar and vanilla. Custard bases may also be used for quiches and other savory foods. Sometimes flour, corn starch, or gelatin is added as in pastry cream.

Custard is usually cooked in a double boiler, or heated very gently in a saucepan on a stove, though custard can also be steamed, baked in the oven with or without a water bath, or even cooked in a pressure cooker.

Product Specification:

It's a delicious, flavoured pudding, ideal for traditional dessert for all season. Can be used to cover fresh or preserved fruits and is produced from the best ingredients.

Flavors available:

Vanilla.

Packing:

- 12 x 6 x 50 g
- 6 X 2 kg
- 1 X 25 kg

Storage:

Should be stored in cool, dry, well-ventilated area. Should not be exposed to direct sunlight strong, odours and open air for extended period of time.

Method of preparation:

1. Mix 1 sachet of custard powder mix with 1 tbsp of sugar and 2-4 tbsp of milk to make a fine paste.
2. Boil 1 liter of milk with 3 tbsp of sugar (approx. 40 g) stir to dissolved sugar.
3. Add the prepared custard paste to the boiling sweetened milk while stirring continuously, cook for 2 minutes or until boil for creamy rich custard.
4. Allow the custard to cool and serve with fruits or nuts as required.





Jams History

Fruit preserves are preparations of fruits, vegetables and sugar, often canned or sealed for long-term storage. The preparation of fruit preserves today often involves adding commercial or natural pectin as a gelling agent, although sugar or honey may be used as well. Before World War II, fruit preserve recipes did not include pectin, and many artisan jams today are made without pectin. The ingredients used and how they are prepared determine the type of preserves; jams, jellies, and marmalades are all examples of different styles of fruit preserves that vary based upon the fruit used.

Many varieties of fruit preserves are made globally, including sweet fruit preserves, such as strawberry, as well as savoury preserves of vegetables, such as tomatoes or squash. In American English, the plural form "preserves" is used to describe all types of jams and jellies.



Product Specification:

Sano regular jams prepared from unsweetened frozen fruits and fruit pulps. Blended with thick syrup and jelled to spread easily, processed under good hygienic and good manufacturing practices to ensure the quality and to meet the food safety standards. It is the second brand with positioning in the popular segment from the house of Trofina Foods and is competitively priced with outstanding quality, Total Soluble Solids: 65 – 67% according to packing material.

Packing:

- Glass jars of 12 X 370 g.
- Glass jars of 12 X 450 g.
- Plastic buckets of 4 X 5 kg, 1 X 5 kg.
- Plastic portions 416 X 25 g.
- Plastic portions of 100 X 20 g.
- Plastic portions of 100 X 25 g.
- Plastic portions of 100 X 30 g.
- Plastic portions 224 X 20g/25m.

Storage Conditions:

Should be stored in cool, dry, well-ventilated area. Should not be exposed to direct sunlight strong odours and open air for extended period of time.

Shelf-life:

- 2 years for the glass jars
- 1 year for the plastic buckets and portion packs from the date of manufacturing.

Available in 9 lavish flavors:

- Strawberry
- Pineapple
- Orange
- Mixed Fruit
- Raspberry
- Apricot
- Fig
- Cherry
- Blueberry
- Peach



Premium Quality



Bake Stable Jams

A tart is a baked dish consisting of a filling over a pastry base with an open top not covered with pastry. The pastry is usually shortcrust pastry; the filling may be sweet or savoury, though modern tarts are usually fruit-based, sometimes with custard. Tartlet refers to a miniature tart; an example would be egg tarts. Examples of tarts include jam tarts, which may be different colours depending on the flavour of the jam used to fill them, and the Bakewell tart.

The categories of 'tart', 'flan', 'quiche' and 'pie' overlap, with no sharp distinctions, though 'pie' is the more common term in the United States. The French word tarte can be translated to mean either pie or tart, as both are mainly the same with the exception of a pie usually covering the filling in pastry, while flans and tarts leave it open. The Italian crostata, dating to at least the mid-1400s, has been described as a "rustic free-form version of an open fruit tart".



Product Specification:

ORGANA High Content Fruit preserve bake-stable is directed to the art of Fillings, Topping, Spreading/Glazing and Stuffing for all your baked products, such as Crackers, Pretzels, Cookies, Pastries, Danish recipes, Croissants, Puff pastry, Tarts and Cakes. Bakes easily even at high temperature (200 °C) up to 30 minutes without any effect on product quality.

Oven Test:

6 cm in diameter and 1 cm high jam circle heated @ 200 °C for 20 min.

Results: No change in volume, taste, color and appearance.

Packing & Storage:

■ 5 kg plastic buckets, other packing available upon request - terms and conditions apply.

Store in clean, dry, well-ventilated area, keep away from direct sun light.

After opening store in refrigerator and consume within 1 week.

Should be stored in cool, dry, well-ventilated area. Should not be exposed to direct sunlight strong odours and open air for extended period of time.

Shelf-life:

1 year from the date of manufacturing if stored in dry place, at ambient temperature of around 25 °C.

Available in 3 striking flavors:

Strawberry, Raspberry, Apricot.



Strawberry History

The first garden strawberry was grown in France during the late 18th century.[2] Prior to this, wild strawberries and cultivated selections from wild strawberry species were the common source of the fruit. The strawberry fruit was mentioned in ancient Roman literature in reference to its medicinal use. The French began taking the strawberry from the forest to their gardens for harvest in the 1300s. Charles V, France's king from 1364 to 1380, had 1,200 strawberry plants in his royal garden. In the early 1400s western European monks were using the wild strawberry in their illuminated manuscripts. The strawberry is found in Italian, Flemish, German art, and English miniatures.

Product Specification:

Organa Premium Quality Jams with high fruit content are made from frozen fruits, fruit pulps and blended with thick syrup and jelled to spread easily, processed under good hygienic and good manufacturing practices to ensure the quality and to meet the food safety standards.

Taste & Flavor: Taste of fruit preserves, Natural (No flavors added).

Texture: Semi jellied texture, spreadable.

Color: Natural color (No colors added).

Packing:

- Glass jars of 48 X 28 g
- Glass jars of 12 X 450g, 12 X 370 g
- Plastic buckets of 1 X 5 kg, 4 X 5 kg
- Plastic portions of 100 X 20 g
- Plastic portions of 100 X 30 g
- Plastic portions of 224 X 20 g

Storage:

Should be stored in cool, dry, well-ventilated area. Should not be exposed to direct sunlight strong odours and open air for extended period of time. After opening the jar and bucket store in refrigerator and consume within 1 month.

Shelf Life:

2 years for the glass jars.

1 year for the portion pack and plastic buckets from the date of manufacturing.

Available in 8 exotic flavors:

- Peach
- Blackberry
- Raspberry
- Cherry
- Mixed Fruit
- Strawberry
- Blueberry
- Apricot
- Orange Marmalade





TROFINA

Natural



Coffee History

According to legend, ancestors of today's Oromo people were believed to have been the first to recognize the energizing effect of the coffee plant though no direct evidence has been found indicating where in Africa coffee grew or who among the native populations might have used it as a stimulant or even known about it, earlier than the 17th century. The story of Kaldi, the 9th-century Ethiopian goatherd who discovered coffee when noticed how excited his goats became after eating the beans from a coffee plant, did not appear in writing until 1671 and is probably apocryphal. The original domesticated coffee plant is said to have been from Harar in Ethiopia.

Product Specification:

Trofina instant coffee is a blend of the world's finest coffee beans from Brazil, It is a high quality product and spray dried soluble coffee.

Method of preparation:

- Empty one sachet into a cup.
- Add hot milk or hot water (120 ml) to the cup.
- Add sugar according to taste.
- Stir and enjoy it.

Packing & Storage:

- 600 x 2 g sachets per box.
1 year shelf-life from the date of production.
The shelf-life is guaranteed if the product, in its original packing, is stored in a dry and ventilated place.

Should be stored in cool, dry, well-ventilated area. Should not be exposed to direct sunlight strong odours and open air for extended period of time.



TROFINA

Premium Quality



3 in 1 Instant Coffee History

Instant or soluble coffee was invented and patented in 1890, by David Strang of Invercargill, New Zealand, under patent number 3518.[2] It was sold under the trading name Strang's Coffee[3] citing the patented "Dry Hot-Air" process. The invention was previously attributed to Satori Kato, a Japanese scientist working in Chicago in 1901. Kato introduced the powdered substance in Buffalo, New York, at the Pan-American Exposition.[4] George Constant Louis Washington developed his own instant coffee process shortly thereafter, and first marketed it commercially (1910).

Product Specification:

Special 3-in1 blended coffee designed and developed for the satisfaction of discerning coffee lovers providing the ultimate drinking experience anytime.

Method of preparation:

- Empty one sachet into a cup.
- Fill the cup with 150 of hot but not boiling water.
- Stir and enjoy it.

Packing & Storage:

- 24 x 20gm sachets per outer (12 outer per carton).
- Store in cool, dry and ambient location away from direct sunlight.
- 1 year shelf life from the date of production.

Should be stored in cool, dry, well-ventilated area. Should not be exposed to direct sunlight, strong odours and open air for extended period of time.



TROFINA

Premium Quality



Cappuccino History

A cappuccino Italian is an Italian coffee drink which is with espresso, hot milk, and steamed-milk foam. The name comes from the Capuchin friars, referring to the colour of their habits and in this context referring to the colour of the beverage when milk (originally: cream) is added in small portion to dark, brewed coffee (today mostly espresso). The physical appearance of a modern cappuccino with espresso crema and steamed milk is a result of a long evolution of the drink.

The Viennese bestowed the name "Kapuziner" possibly in the 18th century on a version that included whipped cream and spices of unknown origin. The Italian cappuccino was unknown until the 1930s, and seems to be born out of Viennese-style cafés in Trieste and other cities in the former Austria in the first decades of the 20th Century.

Product Specification:

Special Italian style blend of cappuccino, blended for your drinking pleasure based on unique formulation developed in our R&D facilities.

Method of preparation:

- Empty one sachet into a cup.
 - Fill the cup with 150 of hot but not boiling water.
 - Stir and enjoy it.
- * Add sugar to taste if required.

Packing & Storage:

12 x 10 x 12 g.

1 year shelf life from the date of production.

Should be stored in cool, dry, well-ventilated area. Should not be exposed to direct sunlight strong odours and open air for extended period of time.





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Premium Quality



Coffee Creamer History

Non-dairy creamers or coffee whiteners are liquid or granular substances intended to substitute for milk or cream as an additive to coffee or other beverages. They do not contain lactose and therefore are commonly described as not being dairy products, although many contain casein, a milk-derived protein.

Product Specification:

A spray dried non dairy creamer, made for use in food applications such as coffee, hot cocoa, tea, etc.

Method of Preparation:

- Empty one or two sachet into a cup of coffee or a cup of tea according to your desired taste for smooth and creaminess.
- Stir and enjoy it.

Packing & Storage:

- 1000 sachets x 3gm per carton
- Storage in cool, dry and ambient location away from direct sunlight.
- 1 year shelf life from the date of production.

Should be stored in cool, dry, well-ventilated area. Should not be exposed to direct sunlight strong odours and open air for extended period of time.





Sweetened & Condensed Milk History

Nicolas Appert condensed milk in France in 1820,[1] and Gail Borden, Jr., in the United States in 1853, in reaction to difficulties in storing milk for more than a few hours. Before this development, milk could only be kept fresh for a short while and was only available in the immediate vicinity of a cow. While returning from a trip to England in 1851, Borden was devastated by the death of several children, apparently from poor milk obtained from shipboard cows. With less than a year of schooling and following in a wake of failures, both of his own and of others, Borden was inspired by the vacuum pan he had seen being used by Shakers to condense fruit juice and managed to reduce milk without scorching or curdling it.[2] Even then his first two factories failed[3] and only the third, built with his new partner, Jeremiah Milbank[4] in Wassaic, New York, produced a usable milk derivative that was long-lasting and needed no refrigeration.



Product Specification:

Sweetened Condensed Milk is milk product which can be obtained by the partial removal of water from milk with the addition of sugar, or by any other process which leads to a product of the same composition and characteristics.

Ingredients:

Partly skimmed milk and sugar.

Packing:

The container is made of tinplate (45 x380gm) designed in compliances of health standard.

Storage and Shelf Life:

Keep in cool dry place. Once opened keep refrigerated at 4 degree & consume in 3 days, Shelf life is 12 months from the production date.



Evaporated Milk History

Evaporated milk, also known as dehydrated milk, is a shelf-stable canned milk product with about 60% of the water removed from fresh milk. It differs from sweetened condensed milk, which contains added sugar. Sweetened condensed milk requires less processing since the added sugar inhibits bacterial growth.

The product takes up half the space of its nutritional equivalent in fresh milk. When the liquid product is mixed with a proportionate amount of water, evaporated milk becomes the rough equivalent of fresh milk. This makes evaporated milk attractive for shipping purposes as it can have a shelf life of months or even years, depending upon the fat and sugar content. This made evaporated milk very popular before refrigeration as a safe and reliable substitute for perishable fresh milk.

Product Specification:

Evaporated milk is a product which can be obtained by the partial removal of water from milk by heat, or any other process which leads to a product of the same composition and characteristics.

Ingredients:

Whole milk and skimmed milk.

Packing:

45 x300gm.

Shelf-life & Storage:

Should be stored in cool, dry, well-ventilated area. Should not be exposed to direct sunlight strong odours and open air for extended period of time.

Shelf life: 12 months from the production date.

