One language we don’t speak is time zones. Have a last-minute order? Need to change packaging? Want to get produce to a remote location? We can get your order to you as soon as you need it.

Do you want to look your best for your customers? With our ability to customize packages for your private label, every carton and crate we send out can carry your brand name and logo.

Our team’s priority is obtaining the best quality. Our business is built on the principles of cooperation and partnerships. Our integrated approach of farming, pre & post-harvest management, processing and marketing, helps us to harvest right, process delicious fruit, apart from delivering “consistency in supply” and “uniformity in quality”. We work with our employees, farmers, investors and customers to build a “Healthy, profitable, sustainable and socially impactful business”.

Ahmed El-Aguizy - CEO
FACILITIES

We always keep a watchful eye on new technologies to enhance our work. We have expanded our facilities year by year and we currently have one of the market’s most innovative pre-calibration units. It helps us select up to seven different fruit colors, as well as their size and quality.

FRESH FRUITS
- Grapes
- Oranges
- Pomegranates
- Peaches
- Mangos
- Strawberries

FRESH VEGETABLES
- Red & Gold Onions
- Spring Onions
- Artichokes
- Capsicums
- Green Beans

ROOT VEGETABLES
- Sweet Potatoes
- Carrots
- Potatoes
- Ground Nuts

IQF
- Mixed Vegetables
- Okra
- Strawberries
- Molokheya

FRESH PRODUCE, IDEAS, OPPORTUNITIES

LET’S FIND OUT WHAT WE CAN DO TO HELP EACH OTHER GROW

We speak your language: Fresh produce. From sweet potatoes to Citrus, Onions to Grapes, Mead Produce grows and delivers quality around the world.

PRODUCE, IDEAS, OPPORTUNITIES

QUALITY

Our highest standards are confirmed by valid BRC and ISO 2200/2005 Certificates. In order to maintain high quality of our products, we carefully monitor the whole production process. We follow various tests, both organoleptic (product quality control sheets) and laboratory examinations on different production stages. Constant control of each product is also thoroughly documented. • Our technological lines and products used in the treatment of the raw material and packaging have all necessary approvals regarding food industry. • Our employees are regularly trained in the field of health and safety. • Our raw material comes from the farms with the GLOBAL G.A.P. Certificate

FREEZING (IQF)

El Aguizy International owns and operates one of the most modern IQF facility in the Country, capable in achieving both the direct and indirect contact freezing systems.