



نبري للصناعات الغذائية
Nabri For Foods Industries

NabriFood

For Foods Industries



About Us



Nabri for Foods Industries (NFI)

is a leading Egyptian company specializing in the production and export of high-quality dehydrated food products. With a commitment to excellence, we cater to both local and international markets, providing natural and healthy solutions for the food industry.

Nabri represented fertile land and the life-giving aspects of agriculture. She was deeply connected to the harvest season and the Nile's floods, which enriched the soil with nutrients. The goddess symbolized wealth, renewal, and the cyclical nature of life through the lens of agricultural productivity. The name reflects a commitment to innovation and sustainable agricultural practices. It draws inspiration from the rich heritage of ancient Egypt, emphasizing growth, prosperity, and nurturing the land. "Nabri... Reviving the legacy of ancient Egyptian agriculture, inspired by the spirit of the goddess of fertility and prosperity. We deliver innovative solutions for sustainable agricultural development, rooted in the timeless wisdom of our ancestors to ensure a flourishing future."

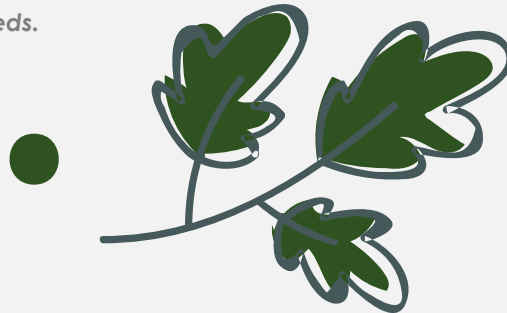
Exporting to Global Markets

At NFI, we combine advanced processing technologies with rigorous quality standards to deliver a wide range of dehydrated products, including:

Dehydrated onions (powder, granules, cubes).

Dehydrated garlic (powder, flakes, cubes).

Custom dehydrated vegetables tailored to client needs.





Quality

Quality Control

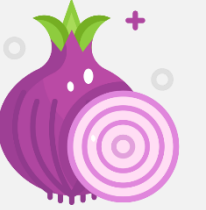
Quality is paramount to our success. Our standards are among the highest in the industry, and we have a team of skilled and dedicated employees who ensure that our reputation never wavers. We emphasize the following considerations throughout production:

Hygiene: We strive to supply safe, clean food. To do so, we maintain the highest levels of sanitation and personal hygiene requirements, which comply with applicable statutory and regulatory standards.

Product: After being washed, each batch of dried produce is tested for particle size, bulk density, moisture, metallic debris, and pesticide residues—all followed by a microbiological analysis.

Packaging: Our packaging is designed to preserve the quality and taste of our products and ensure they are safely transported.





Onions

Dehydrated Onions

Dehydrated Onion is a product made by removing moisture from fresh onions using modern dehydration techniques.

This product offers convenience and retains the fresh onion flavor while having a long shelf life. Dehydrated onions are widely used in the food industry, including canned foods, ready meals, sauces, and in restaurants and bakeries. It is an ideal choice for consumers who prefer to avoid the hassle of peeling and chopping fresh onions.



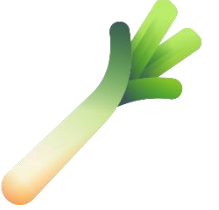
Dehydrated Garlic

Dehydrated Garlic is a product made by removing moisture from fresh garlic using advanced dehydration techniques. The dehydrated garlic retains its strong, fresh flavor and has a longer shelf life compared to fresh garlic. It is widely used in various food industries, including spices, sauces, ready meals, and canned products. It is an excellent choice for consumers seeking a quick-prep and easy-to-use product.



Garlic





Leek

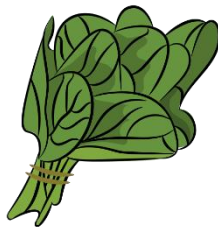
Dehydrated Leek

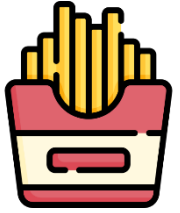
Dehydrated Onion is a product made by removing moisture from fresh onions using modern dehydration techniques. This product offers convenience and retains the fresh onion flavor while having a long shelf life. Dehydrated onions are widely used in the food industry, including canned foods, ready meals, sauces, and in restaurants and bakeries. It is an ideal choice for consumers who prefer to avoid the hassle of peeling and chopping fresh onions.



Dehydrated Spinach

Dehydrated Spinach is a product made by drying fresh spinach leaves using modern dehydration techniques to preserve its nutritional value and natural taste. Dehydrated spinach retains essential vitamins and minerals such as vitamin A, C, iron, and calcium, and has a longer shelf life than fresh spinach. It is widely used in the food industry, including in ready meals, soups, sauces, and green juices.





Potatoes

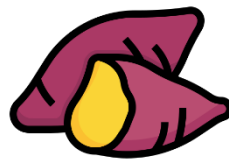
Dehydrated potatoes

Dehydrated Potatoes is a product made by drying fresh potatoes using advanced dehydration techniques, helping to preserve their natural flavor and nutritional value. Dehydrated potatoes are an ideal choice for those seeking easy-to-prepare and quick-to-use food ingredients. They can be used in a wide variety of dishes, such as soups, mashed potatoes, and ready meals. Dehydrated potatoes have a longer shelf life compared to fresh potatoes.



Dehydrated Sweet Potatoes

Dehydrated Sweet Potatoes is a product made by drying fresh sweet potatoes using modern dehydration techniques. This product retains its natural sweet and rich flavor, along with its high nutritional value. Dehydrated sweet potatoes are rich in fiber, vitamins such as vitamin A, C, and minerals like potassium. They are used in many food applications like ready meals, soups, side dishes, and baked goods.



Sweet
Potatoes



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