



GROWTHCHEM

FOR AGRICULTURAL CROPS

ABOUT US

Growth Chem is an Egyptian company specializing in exporting high-quality fresh and frozen Egyptian fruits and vegetables, completely free of any infections or pesticide residues. We are committed to providing the highest quality crops to customers all over the world and we are proud of our ability to provide a wide range of agricultural crops that meet European international standards; thus our specialized team works closely with farmers and suppliers to ensure that the planting, harvesting, and packaging processes are carried out with the utmost care and precision to reach you fresh, healthy and delicious. Therefore, we are the perfect choice for companies who looking for import high-quality agricultural crops from Egypt



GROWTHCHEM



902 Pharmacists' Towers next to the 14th of May Bridge, above the Orange Center, building 2 ninth floor- Smouha – Alexandria, Alexandria, Egypt



Exporting Egyptian fruits and vegetables all over the world in a way that ensures that the fruits arrive fresh, at the highest quality, and completely free of pesticide residues..

We seek to support the country's strategies for the sustainability and development of the agricultural sector to provide the best carefully and meticulously chosen fruits delivered to you fresh all over the world with the assurance of our full care for the plant from the beginning of planting through its nutrition and its protection until packaging and export to guarantee a clean environment and better health for all consumers of our fruits.





Goals

- Maximizing the value of cooperation among work members
- Commitment to providing the best and highest quality fruits and vegetables free of pesticide residues
- Providing products with worldwide export standards
- Continuous development and research to find radical solutions to any problem
- Quickly solve problems and respond to it

- Cooperation and teamwork
- Credibility
- respecting others
- Responsibility
- integrity
- Accept others
- Transparency
- Belonging



values





FRUIT

pomegranate

strawberry

POMEGRANATE

Our pomegranates are meticulously chosen from our well-maintained farms to deliver a fresh and unique flavor. We harvest them only when fully ripe during peak season to guarantee superior quality. Each fruit undergoes precise handling, including size assessment, washing, sorting, and packaging, ensuring it reaches you in a manner befitting our esteemed customers.

Nutritional requirements:

For successful pomegranate cultivation, it is essential to conduct regular and precise soil analysis to determine the nutritional composition.

Also, a suitable fertilization and pest control program should be developed to meet the requirements of pomegranate trees.

Additionally, it is crucial to ensure that it is free of any pesticide residues to ensure the production of the best fruits according to the required standards of the European Union.

HARVEST PERIOD :

Our skilled and carefully trained farmers harvest our crops to ensure that only high-quality and fully matured fruits are collected.

We also take care to minimize any potential damage to the fruit during the harvesting process.

Post-harvest care:













Taking care of pomegranate fruits after harvest is essential to minimize any damage or diseases that may affect their appearance and quality.

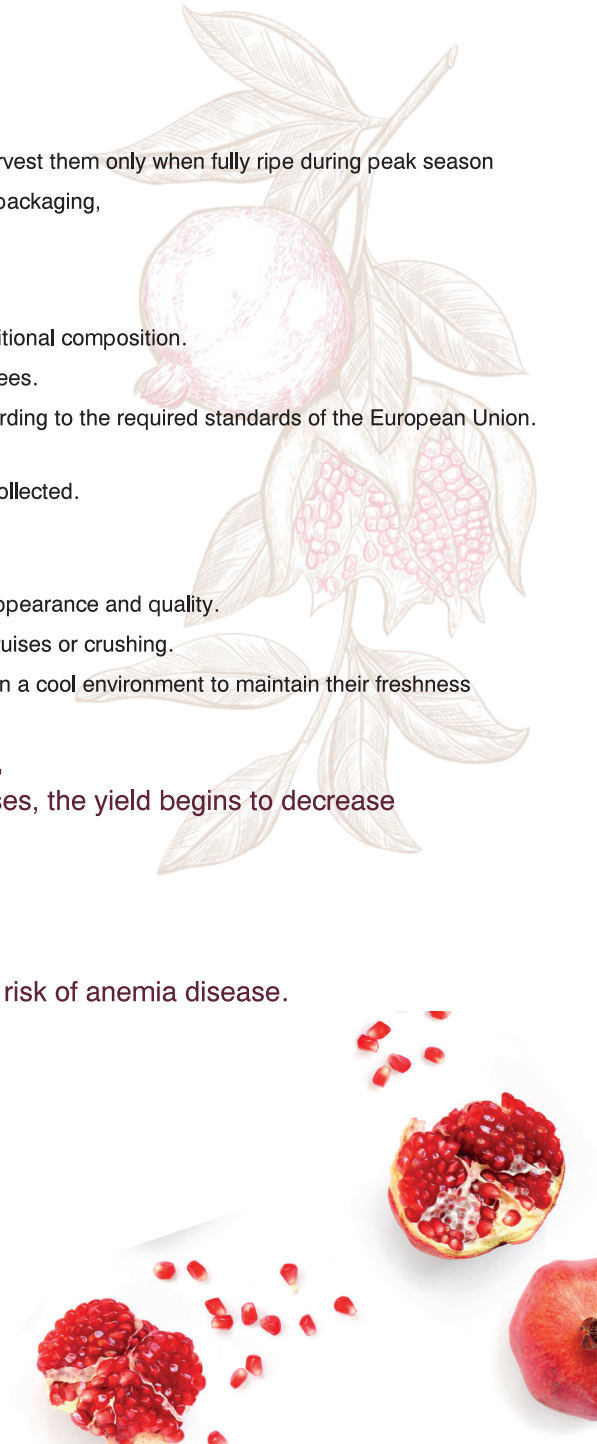
The fruits must be handled with extreme care, sorted, washed, and then packed in protective containers to avoid any bruises or crushing.

All necessary tests must be conducted to ensure the product's safety for the consumer. After that, the fruits are stored in a cool environment to maintain their freshness and taste until they're delivered to our customers with the usual high-quality standard from Growthchem

- In Egypt, pomegranate varieties are typically produced from late summer to early autumn, during this period the pomegranate harvest reaches its peak. and as the season progresses, the yield begins to decrease
- Pomegranate is one of the most delicious fruits that is used in many food industries. in addition to containing 3% vitamin A, 2% calcium, 10% vitamin C, and 9% iron. Also, its seeds are completely edible and have a sweet and sour taste.
- Also, from its multiple benefits, it's rich in antioxidants and can help fight cancer cells, improve heart health, and reduce cholesterol levels. In addition, it's so helpful against the risk of anemia disease.

availability :

VARIETY	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
wonderful pomegranate												
baladi pomegranate												
manphaloty pomegranate												



POMEGRANATE

BOURD STORY:



A scene drawn from the tomb of Ipy (at Thebes, Eighteenth Dynasty – 1,295-1,550 BC) shows a worker lifting water out of a channel with the help of a shaduf. The long wooden pole is placed over a central beam. The weight on the other hand helps with lifting water onto the lush garden

Between your hands, the Egyptian pomegranate comes from Egypt where the ancient Egyptians used pomegranate fruits to approach their gods, eat its fruits, drink its seeds, and medicate with its roots. So from the black land of Egypt, we present to you the best of Kumet farms, the Egyptian pomegranate.

STRAWBERRY

The best and finest types of strawberries are collected from our farms especially for you, to ensure they reach you fresh, with a distinctive and delicious taste.

All the red gold fruits (strawberries) have been carefully selected with a dark red color, fully ripe at the peak of the season.

All the strawberries have been hand-picked and each fruit has been treated individually, including size testing, washing, sorting, and packaging to ensure the fruit reaches our customers in a way that preserves its delicious taste and vibrant color.

Nutritional requirements:

Strawberry cultivation in Egypt requires regular soil analysis to determine the nutritional composition, followed by determining a fertilization and precise pest control program that aligns with the specific requirements for strawberry cultivation, to avoid any type of rot or diseases, ensuring healthy growth, vibrant color, and distinctive taste.

HARVEST PERIOD :

The harvest in our farms is collected carefully to ensure only high-quality and fully ripe fruits are collected.

Our Strawberries are hand-picked with extreme precision and delicate handling to minimize the potential damage that may occur to the fruit to ensure perfect taste and quality.

Strawberries are typically produced in Egypt from November to March, during this time the strawberry yield increases until it reaches its peak, and as the season progresses, the yield starts to decline.

Post-harvest care:






Caring for strawberry fruits after harvest is essential to reduce the damage caused by any diseases or injuries that may affect their external appearance and quality.

it is handled with great care, sorted, washed, and then packed in protective containers to avoid any bruising or crushing of the fruits after conducting all the tests that ensure the delivery of a safe product to the consumer.

it is stored in a cool environment to maintain its freshness and flavor until they are delivered to the consumer in its final form with the expected quality from Growthchem.

- Strawberries are among the most delicious fruits, widely used in various food industries. Loved by both adults and children, people from near and far seek out Egyptian strawberries for their high quality.
- Strawberries contain 2% calcium, rich in Vitamin C at 69%, and have 4% iron.
Also, these fruits are deep red with a unique flavor that combines the taste of berries, the sweetness of honey, and a tartness, along with a distinct and pleasant aroma.
- Strawberries are rich in antioxidants, vitamins, and plant compounds that promote heart health and help regulate blood sugar levels.

availability :

VARIETY	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
strawberry												



STRAWBERRY

BOURD STORY:

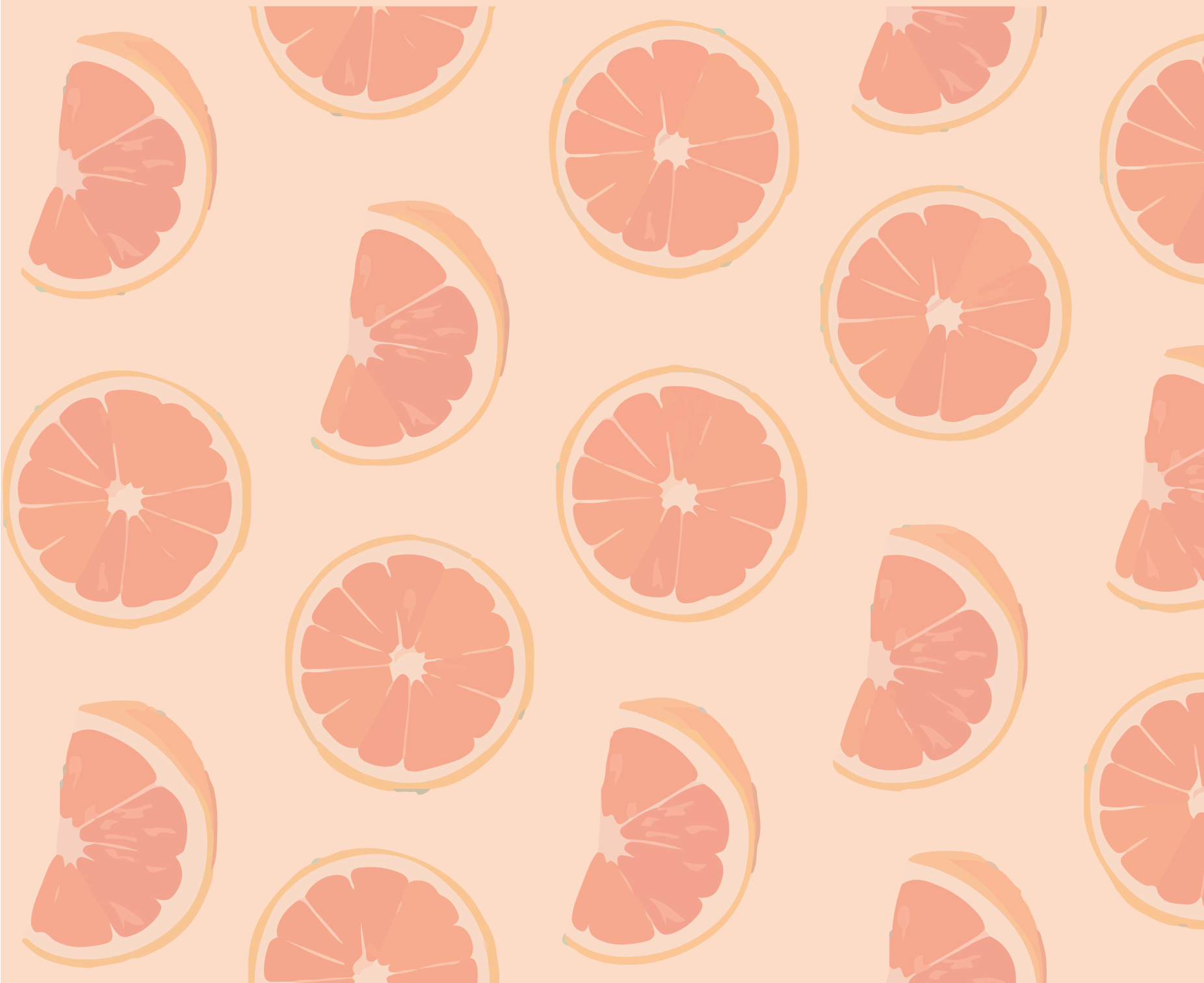


19th dynasty ,Wall painting from the tomb of Userhat

In your hands from Egypt, the land of the Pharaohs, you hold the red gold, the food of kings.

This small red fruit, once rare and brought to ancient Egypt (Kemet) through foreign trade, was reserved for royalty alone.

Just like the kings of old, we present to you the best of Egyptian strawberries from the black soil of Kemet's finest farms.





CITRUS

Lemon

Orange

LEMON

The best and finest lemons are gathered from our farms specifically for you, ensuring they reach you fresh with a distinctive and delicious taste.

Every lemon we offer is carefully selected at peak ripeness during the height of the season to ensure quality.

Each lemon is individually treated, undergoing size tests, washing, sorting, and packaging to ensure it arrives in perfect condition for our customers, retaining its delicious tart flavor, vibrant color, and suitable amount of juice.

Nutritional requirements:

Lemon cultivation in Egypt requires soil analysis before planting to determine its nutrient composition.

This analysis helps in developing a precise fertilization and pest control program tailored to the specific needs of lemon cultivation.

HARVEST PERIOD :

Harvesting in our farms is done by carefully trained farmers to ensure that only high-quality, fully ripe lemons are picked. Also by hand-picked with exceptional precision and gentleness to minimize potential damage, ensuring perfect taste and quality.

Lemon production in Egypt typically occurs year-round, with two main harvest seasons. The first harvest occurs in winter, from December to spring, and the second in summer, from June to August. During these periods, lemon yields increase, reaching their peak in both seasons.

Post-harvest care:

The care of lemon fruits after harvesting is essential to minimize the damage to the lemon from any diseases or injuries that may affect its external appearance, fruit quality, and shelf life, so it is sorted, washed, and then packed in protective containers with ventilation holes to avoid any bruising or crushing of the fruits and prevent condensation after conducting all tests that ensure the arrival of a safe product to our valuable consumer preserving the freshness and taste of the fruits until it is delivered to our esteemed consumer in its final form with the usual Growthchem quality.

- Lemons are considered one of the fruits that enter into a large number of food industries and also into many household uses.
- the quality of Egyptian lemons is known worldwide, as Egypt is one of the most important producers of lemons in the world, also it is rich in vitamin C 88% and iron 5% and vitamin B 3%, the fruits of the lemons have a distinctive sour taste and smart smell, as enhance the absorption of iron and eliminate colds and are useful for digestive system diseases and indigestion.

availability :

VARIETY	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Adalia												
Banzaheir												



LEMON

BOURD STORY:



From Egypt, the country of the pharaohs comes what kings and common people are treated with, and Pharaonic women are adorned with its scent, from the black land and the best farms (Kemet) and royal gardens (Egyptian lemons).

ORANGE

By our hands gather the finest oranges from our private orchards just for you, ensuring they reach you fresh and with a distinctive taste.

Each fruit is carefully selected at the peak of its season to guarantee the highest quality.

Every orange undergoes precise processing, including size testing, washing, sorting, and packaging, to ensure they arrive in excellent condition, meeting our customer's standards while preserving their unique flavor, nutritional components, and natural juices.

Nutritional requirements:

the cultivation of oranges begins with soil analysis to determine the appropriate nutritional composition. Following this, a precise fertilization program is established to meet the specific needs of orange cultivation, aiming for healthy growth and increasing the number and size of the fruits.

The program also includes precise disease and pest control strategies to ensure plant health and quality production.

HARVEST PERIOD :

at Growthchem farms, Harvesting is done meticulously to limit any potential damage to the fruits, ensuring the highest levels of quality.

The orange production season in Egypt usually begins in November and continues until March or April, according to the type of oranges grown, as the fruits gradually ripen during this period.

Post-harvest care:

Post-harvest care of oranges is crucial to maintain their quality and prevent any diseases or damage that could affect their appearance and quality.













After harvesting, the fruits are carefully sorted and washed, then packed in refrigerated containers to avoid bruising, damage, and crushing.

All necessary tests are conducted to ensure the product reaches the consumer safely, maintaining its freshness, taste, and texture.

The fruits are delivered with the renowned Growthchem quality, ensuring customer satisfaction and enjoyment of the best quality.

- The quality of Egyptian oranges is known worldwide, and it is considered one of the best types of oranges in the world.
- Egyptian oranges contain a high percentage of vitamin C, reaching 92%, in addition to 5% calcium and 9% folic acid.
- The taste of oranges is sour and tends to be sweet.
- Also, It is beneficial for the immune system and heart. In addition, contributes to the prevention of colds and anemia because of enhancing iron absorption.

availability :

VARIETY	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Navel												
Valencia												
Balaady												



ORANGE
BOURD STORY:



From Egypt, the land of the Pharaohs we present you what both kings and common people use for healing,
and what every esteemed guest drinks.

From the black soil and the finest farms of Kemet and the royal gardens: Egyptian oranges.



DATES

DATES

The best and finest quality dates are collected from all our farms specially for our worthed clients, to ensure that reach you fresh and with a distinctive and delicious taste, all our dates are fully ripe at the peak of the season to ensure their quality.

Each date fruit has been treated separately, in terms of size tests, washing, sorting and packaging to ensure that the fruit arrives in a way that suits our customers, retaining its delicious and sweet taste.

Nutritional requirements:

The cultivation of Barhi and Majdol dates in Egypt requires soil analysis from the time the seedlings are planted in the ground to determine the nutritional composition and then determine the exact fertilization and control program that suits the special requirements of the Barhi or Majdol date palm cultivation.

HARVEST PERIOD :

On our farms, harvesting is collected by meticulously trained farmers to ensure only high-quality, fully ripe fruits are selected, aligning with consumer expectations.

The fruits are hand-picked with utmost care and gentleness to minimize potential damage, guaranteeing optimal taste and quality.

Dates are typically harvested from September to December, with various varieties and degrees of maturity.

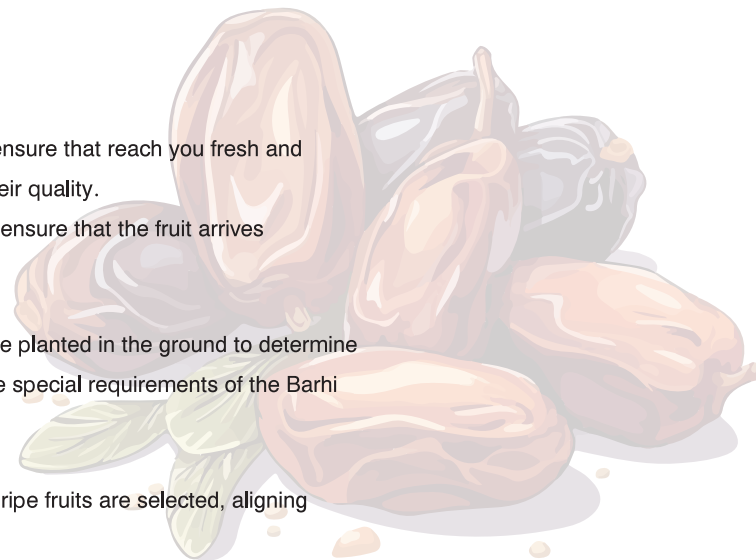
Post-harvest care:

Ensuring the post-harvest care of dates is crucial to reduce the likelihood of diseases or damage that may impact their appearance, and quality.

Following sorting and washing, the dates are carefully packed in ventilated containers to prevent bruising, crushing, and condensation.

Alternatively, for certain moist varieties, they are packed in refrigerated containers. Once they pass all safety tests, the dates maintain their freshness and flavor until they are delivered to consumers with the recognized quality of GrowthChem.

- Egyptian dates are characterized by their globally recognized high quality, as Egypt is one of the leading producers of dates in the Arab world.
- Dates are rich in potassium (19%), iron (6%), vitamin B (6%), and magnesium (11%). The flavors of dates vary depending on the varieties, varying in sweetness and the strength of the sugar taste, but our dates have an unforgettable and incomparable taste.
- Dates are good for blood pressure and diabetes patients, give the body energy, help keep the body slim, and are rich in antioxidants



VARIETY Siwian	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Saudi												
Libian												



DATES

BOURD STORY:



Here is From Egypt, the food of the pharaohs, the safety valve in times of food scarcity, and the guarantee of health, vitality, and longevity for the ancient Egyptians, it is the food of the pyramid builders and the companion of life after death.



VEGETABLES

potato

Garlic

Onions



POTATOES

We carefully collect the finest potatoes from our farms to ensure they arrive fresh and flavorful.

Potatoes are selected at the peak of their ripeness to ensure the best quality.

Each potato goes through a meticulous process that includes sizing, washing, sorting, and packaging, ensuring your potatoes arrive to you at their best, retaining their rich flavor and nutritional value.

Nutritional requirements:

Growing potatoes in Egypt begins with analyzing the soil's nutrient composition.

Through this process, a precise fertilization and control program is designed to meet the needs of potato cultivation, contributing to increasing the number and size of tubers and ensuring their healthy growth.

HARVEST PERIOD :

At our farms, Harvesting is done manually with extreme precision, to minimize any potential damage that could affect the quality of the product.

In Egypt, potatoes are produced in three cycles starting in December and ending in June, and the best fruits are collected during the peak of each cycle.





















Post-harvest care:

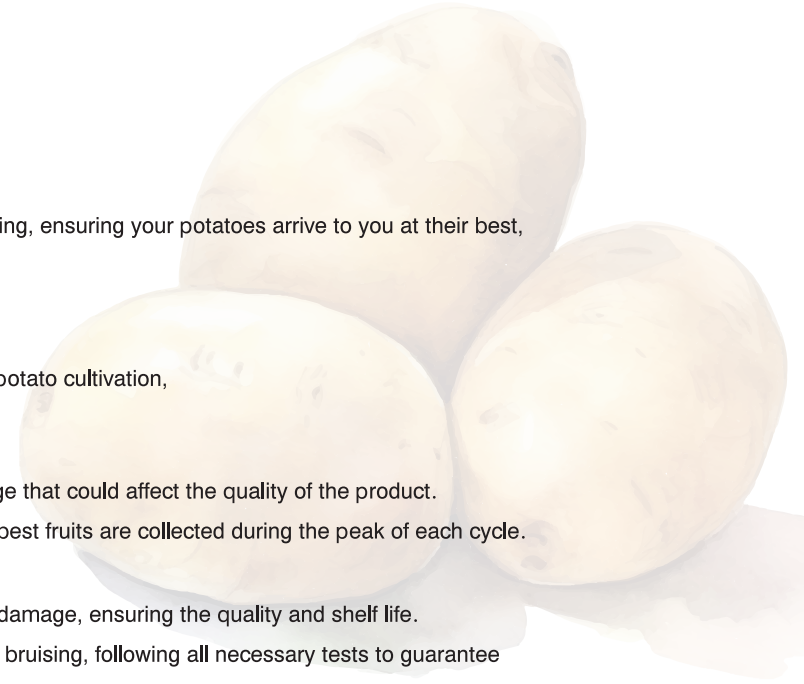
After harvesting potatoes, caring for the fruits is crucial to reduce the risk of diseases and external damage, ensuring the quality and shelf life.

The fruits are sorted and washed, then packed into refrigerated containers to prevent spoilage and bruising, following all necessary tests to guarantee product safety and maintain freshness and taste until delivery to the consumer with our high quality.

- Potatoes are considered among the vegetables that are widely used in various food industries and household applications.
- The quality of Egyptian potatoes is globally recognized. They are rich in potassium, vitamin B, and vitamin C.
- Potatoes have a neutral taste that varies depending on how they are cooked.
- They are beneficial for heart health, bone protection, and regulating blood pressure. Moreover, they are included in healthy diet plans for weight loss because they help induce a feeling of fullness due to the high dietary fiber content.

availability :

VARIETY	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Spunta												
Cara Lady												
Rosetta												
Nicola												
Diamante												



POTATOES

BOURD STORY:



From Egypt, the land of the Pharaohs comes the food and medicine they used to combat inflammation and swelling. Presenting the bounty of the fertile black soil of Kemet: Egyptian potatoes.

GARLIC

In Growthchem we carefully select and gather the finest varieties of garlic, especially for our valuable clients. Each garlic bulb we offer is meticulously chosen, and perfectly matured at the peak of the season to guarantee its high quality. Every garlic bulb undergoes individual processing, including size testing, washing, sorting, and packaging, to ensure it reaches you in perfect condition that meets our customers' expectations, preserving its unique taste, and nutritional elements.

Nutritional requirements:

In Egypt, growing garlic requires soil analysis from the beginning of its cultivation, to determine the necessary nutritional composition. Based on these analyses, an appropriate fertilization program is developed, in addition to implementing a precise control program that matches the requirements of garlic cultivation, to achieve healthy growth and increase the number and size of cloves.

HARVEST PERIOD :

in our farms, harvesting is done carefully by hand-collected with extreme precision to limit any potential damage that could affect its quality, ensuring that only high-quality, fully ripe garlic is collected.

Garlic is usually produced in Egypt from March to June.

Post-harvest care:

After harvesting, caring for garlic bulbs is essential to minimize any damage from diseases or injuries that could affect their external appearance, quality, and storage life.









the bulbs are sorted and washed, then packed in mesh bags to prevent bruising, damage, or crushing.

Before this, all necessary tests are conducted to ensure a safe product for our consumers, maintaining the freshness, taste, and texture of the bulbs.

To deliver to our consumers with high quality as promised by Growthchem.

- Egyptian garlic enjoys a global reputation due to its well-known quality.
- Also contains high levels of nutrients, including 15% vitamin C, 17% vitamin B, and 23% manganese.
- It is characterized by its strong flavor and distinctive aroma and its benefit in reducing cholesterol levels, and blood pressure, boosting immunity, and promoting heart health.

availability :

VARIETY	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Red Garlic												
Golden Garlic												



GARLIC

BOURD STORY:



Here comes Egyptian garlic from the land of the pyramids and the fertile black soil of Kemet, regarded as the vitamin of strength for the builders of the pyramids and the miraculous medicine that treats all diseases. It is the protective crown against evil among the priests.

ONION

At Growthchem, we gather the finest onions from all our farms specifically for you, ensuring they arrive fresh and flavorful.

Each onion is meticulously chosen at its peak ripeness during the season to guarantee top quality.

Every onion undergoes individual handling, including size assessment, washing, sorting, and packaging tests,

to ensure they reach our valuable customers in impeccable condition, preserving their flavor and nutrients.

Nutritional requirements:

Growing onions in Egypt also requires a soil analysis at the beginning to determine their nutrient composition.

Based on this, a precise fertilization and control program that corresponds to the specific requirements of onion cultivation is developed, contributing to healthy growth and increased yield.

HARVEST PERIOD :

Harvesting is done on our farms by carefully trained farmers, ensuring that only high-quality, fully-ripened fruits are harvested.

our onions are collected by hand with precision and gentleness to minimize any potential damage, ensuring optimal quality.

Onions are usually produced in winter, and the harvest period varies depending on the onion variety and planting time.

Generally, onion harvesting begins in late spring and extends until the end of the year to ensure that the crop is fully matured.

Post-harvest care:

After harvesting, proper care of onion fruits is essential to preserve their quality and shelf life and to prevent diseases and injuries that may affect their appearance.

The fruits are carefully sorted and washed before being to avoid bruising and damage, after performing all the necessary tests to ensure the safety of the final product.

These processes ensure that the freshness and flavor of the onions are preserved until they are delivered to the consumer with the quality known by Growth Chem.

- Egyptian onions have a global reputation for their high quality, as Egypt is one of the world's leading producers of onions.
- Onions are rich in B vitamins and folic acid, and contain large amounts of potassium and vitamin C. Onion fruits are characterized by a strong, slightly spicy taste and a pungent odor.
- Onions are good for supporting immunity, and promoting tissue repair, and have antioxidant properties that help reduce the risk of heart disease and lower cholesterol.

availability :

VARIETY	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Golden Garlic												
Red Garlic												



ONION

BOURD STORY:



Welcome to Egypt, where the Egyptian onion is considered the elixir of life by the pharaohs, a medicine for strong immunity, and a symbol of their willpower and ability to overcome illness.



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FOR AGRICULTURAL CROPS