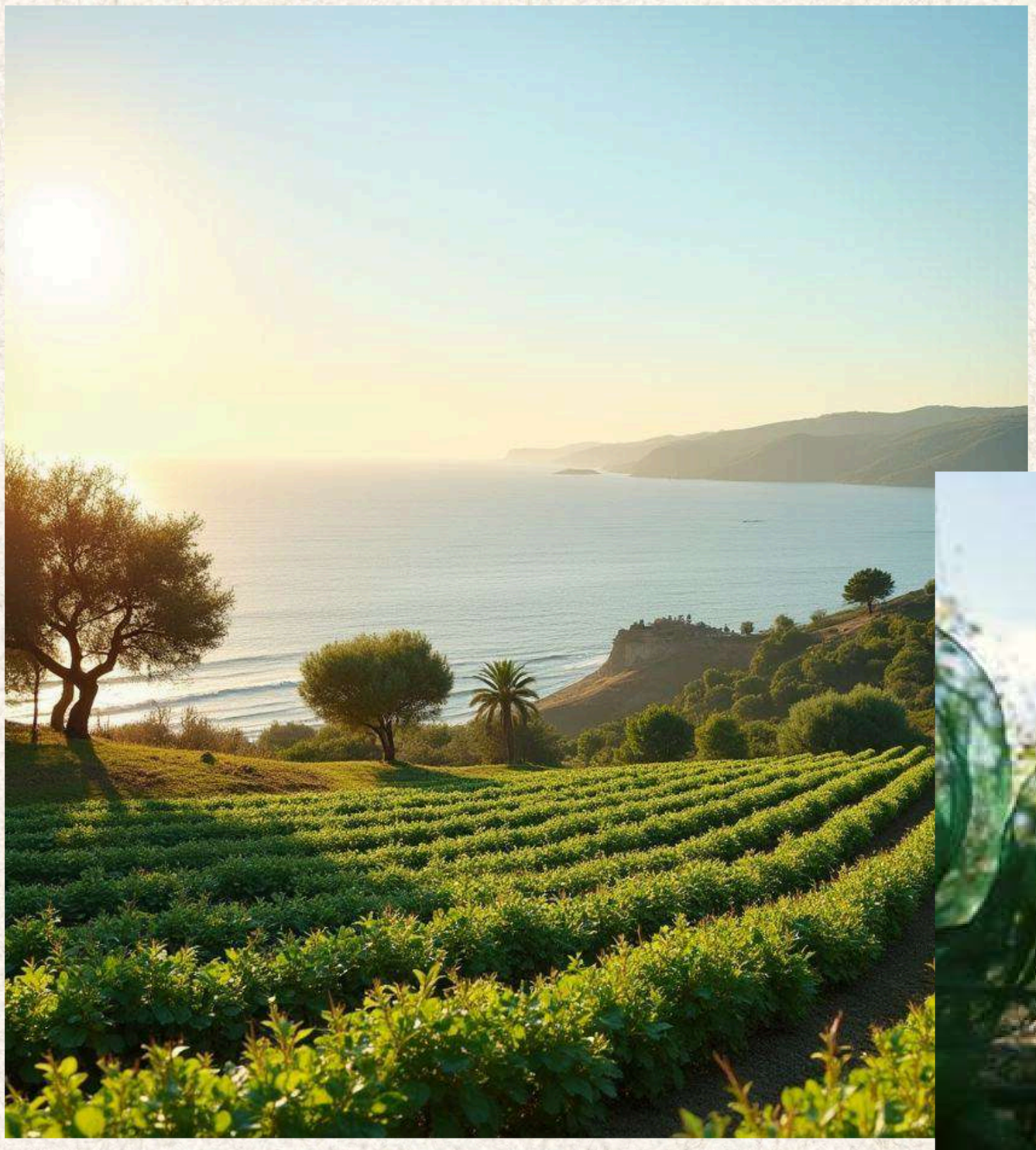
MONTALIS

Authentic
Mediterranean Foods

Frozen Vegetables

Brought to you by Emkay Foods



Authentic Mediterranean Foods

In the heart of the sun-drenched Mediterranean, where stories are passed down over long meals and fields glow under golden light, lies the essence of Montalis.

We are not just in the business of food—we are in the business of meaningful nourishment.

Montalis was born from a desire to share the honest, unpretentious ingredients that have graced Mediterranean tables for generations. Ingredients that hold memory. That bring people together.

Our mission is simple

- To deliver authentic Mediterranean flavors, from trusted hands to discerning ones.
- To uphold the value of time-honored practices in a fast-moving world.
- To make great food accessible—without compromising on quality, integrity, or origin.

We've built lasting relationships with local farmers and growers in Egypt, people who work with their hands and their hearts. Together, we curate ingredients that are not only rich in taste but rich in story. Because at Montalis, every product is a quiet celebration—of land, of labor, and of life itself.

Harvested Where It Thrives

Egypt's landscape is not one uniform plain—it's a tapestry of distinct microclimates and soil types, each offering unique gifts to agriculture. From the arid Western Desert to the fertile Nile Valley, each region plays a vital role in the Montalis story.

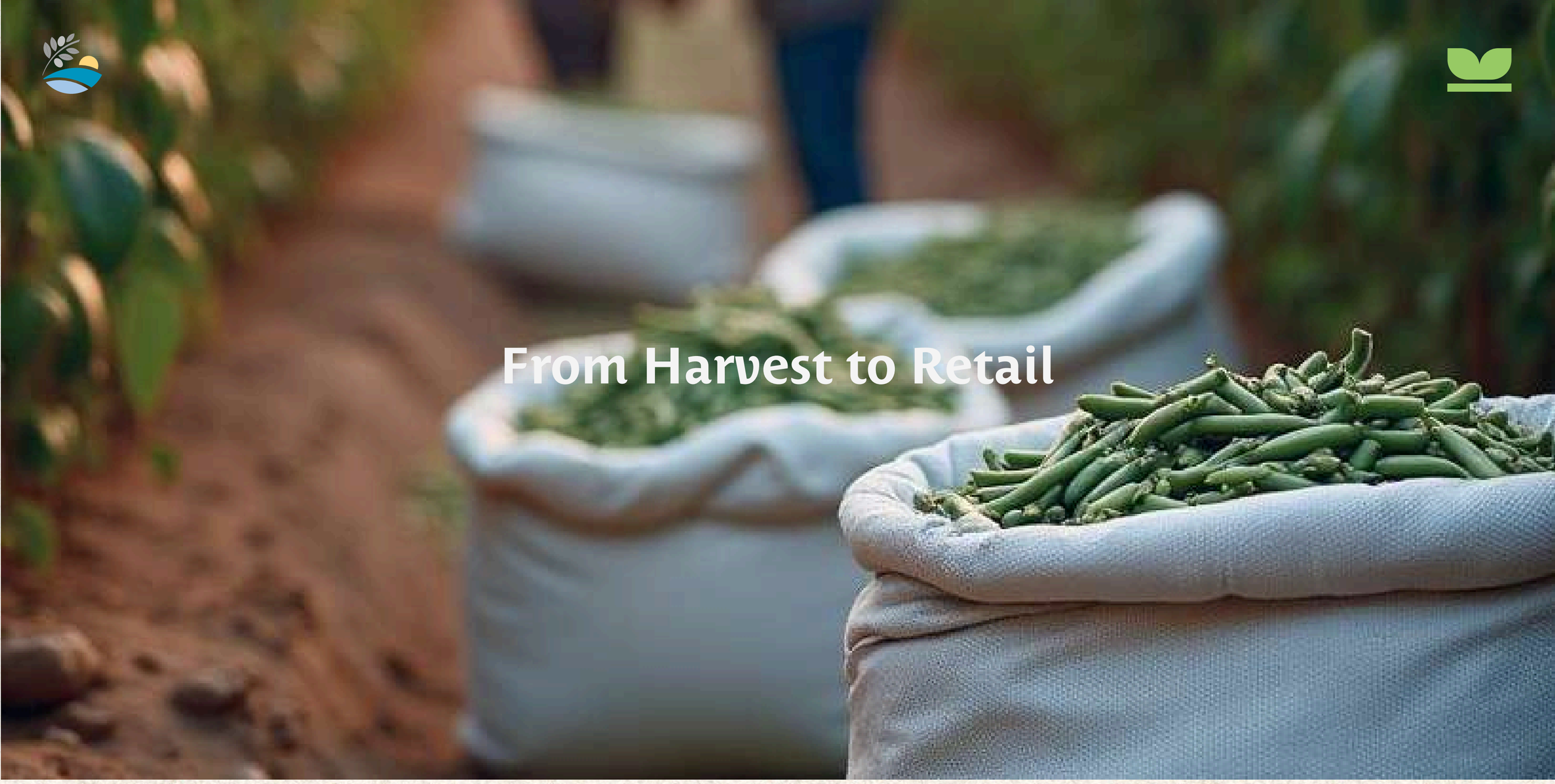
Frozen Vegetable Range

Primary Regions: Nile Delta, Greater Cairo
Climate: Mild Mediterranean
Soil: Deep clay-loam, naturally rich in nitrogen

The Nile Delta and Greater Cairo region form the backbone of Egypt's vegetable production — a mosaic of fertile fields, advanced irrigation, and generations of agricultural expertise.

With a consistent climate, nutrient-rich soil, and an extended growing season, this region is ideal for cultivating a diverse range of crops. From tender okra and vibrant green peas to sweet carrots and clean-cut cauliflower, each vegetable is grown where it naturally thrives.

Thanks to the proximity to logistics and processing hubs, we're able to harvest and freeze each crop at peak freshness — preserving its flavor, texture, and nutritional integrity from field to freezer.



From Harvest to Retail

At Montalis, we don't rush nature—but we move fast when it matters most. That's why our vegetables are frozen using the Individually Quick Frozen (IQF) method —a process that captures freshness at its peak, locking in nutrients, color, texture, and taste just hours after harvest.

Unlike conventional freezing, which can clump and damage produce, IQF freezes each piece individually and rapidly at sub-zero temperatures. This means:

- ✓ **No clumping – vegetables remain separate and easy to portion**
- ✓ **Preserved texture – no soggy vegetables, just the natural crunch**
- ✓ **Color and nutrients stay intact**
- ✓ **Minimized food waste – use only what you need, when you need it**

Locked-in Freshness

Our vegetables are harvested at peak ripeness, washed, sorted, blanched (where needed), and frozen within hours. This short time window ensures the product reaches your freezer in the same condition it left the field.

Every batch is:

- **Individually inspected for defects and foreign materials**
- **Temperature-controlled through processing and storage**
- **Traceable down to the source farm and production lot**

Produce enters the stainless-steel washing machine to remove field dirt and debris.

Manual pre-sorting removes any visible foreign material or damaged produce.

Vegetables pass through industrial blanching drums to lock in color, texture, and nutrients.

Cleaned produce is hand-sorted once again to ensure size and quality consistency.

Sorted green beans are portioned and packed into branded Montalis consumer bags.

Each bag is sealed and labeled with batch number, expiry date, and full traceability data.

Consumer packs are grouped and boxed into export-ready cartons.

Finished cartons are stacked and prepared for cold chain distribution.

Temperature-controlled facility where cartons are stored to preserve freshness, texture, and nutritional value.

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QUALITY MANAGEMENT SYSYTEM 9001 : 2015

الهيئة القومية لسلامة الغذاء
National Food Safety Authority


MONTALIS
Authentic Mediterranean Foods
Gombo Zéro
Okra Zero
بامية زيرو
Freshly packed
400g
14OZ


MONTALIS
Authentic Mediterranean Foods
Haricots Verts
Green Beans
فاصوليا خضراء
Freshly packed
400g
14OZ


MONTALIS
Authentic Mediterranean Foods
Petits Pois
Green Peas
بسلة خضراء
Freshly packed
400g
14OZ


MONTALIS
Authentic Mediterranean Foods
Petits Pois & Carottes
Green Peas and Carrots
بسلة بالجزر
Freshly packed
400g
14OZ


MONTALIS
Authentic Mediterranean Foods
Brocoli
Broccoli
بروكلي
Freshly packed
400 g
14 oz


MONTALIS
Authentic Mediterranean Foods
Chou-fleur
Cauliflower
قرنبيط
Freshly packed
400 g
14 oz


MONTALIS
Authentic Mediterranean Foods
Épinard
Spinach
سبانخ
Freshly packed
400 g
14 oz
FROZEN مجمد


MONTALIS
Authentic Mediterranean Foods
Molokhia Purée
Minced Molokhia
ملوخية مخروطة
Freshly packed
FROZEN مجمد

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