



Manufactured & Marketed By

Our Regional Office :

Farmico Cold Chain & Logistics Ltd.
1006, 10th Floor, Hubtown Solaris,
NS Phadke Marg, Andheri (E),
Mumbai - 400069.

Corporate office :

APMC Market Yard, Kalamna Market,
Nagpur, Maharastra, India- 440008.

Plant address :

Khasra no 20/1/A, 20/2/A,
Outer Ring Road, Lihigaon, Nagpur,
India-441104.

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IQF FROZEN FRUITS & Vegetables





We would like introduce our self as the leading Manufacturer of frozen fruits & vegetables with best cold & supply chain management from Nagpur, Maharashtra, India.

We follow all International standard practice whether it is HACCP, ISO 22000:5000, BSI, APEDA, KOSHER, USDA & various International certifications.

Our state of art manufacturing plant Imported from Italy, Europe is located in Lihigaon, Nagpur, which is 10 Km from Nagpur Airport.

Highlights Of Farmico Cold Chain & Logistics Ltd.

- State of Art Manufacturing Plant Located 10 Km from Nagpur ,Maharashtra, India.
- Capacity of producing 20 MT Per day of IQF fruits & Vegetable.
- Covering all the range of IQF fruits & Vegetable.
- World class certified plant..
- In house capacity of 1000 MT.
- Total capacity of 20000 MT of storage for dry & cold stores in India & abroad.
- Strategically located in central India.
- Expert in Cold chain Management system.
- Italian Imported PIGO IQF plant.
- Own Reefer vans for transportation.

Farmico Mission:

We want to benefit our stakeholder , business partners, Importers by providing them the world class product & facility by keeping consistency in our product ,quality & services.

Farmico Vision:

To be a market leader in the word of frozen food business by giving world class products & defining the new levels in cold chain management globally.



DELIVERING COMMITMENT SINCE 1960



Manufacturing

World class Manufacturing facility



Electricity

24 hours electricity in addition to generator back up



Inventory

Specially developed computerized inventory system handling inward/outward of stocks



Machinery

Imported Italian PIGO IQF Machinery.



Temperature Control

Temperature Range can be controlled from 0 to -25 degree Celsius



Office Staff

Experienced and well qualified staff having friendly attitude

- 52 chambers including the existing 23 chambers ranging from 8000 cubic ft to 23000 cubic ft, with the total storage area of approx. 8,00,000 Cubic ft maintaining temperatures up to -23°C.
- 30 Containers can be managed at a given point of time.
- Multi chambers, Multi temperatures and Multi Product Cold Storage.
- Specially developed computerized inventory system handling inward/outward of stocks.
- An SMS/and E-Mail facility which is sent to all clients giving all required details as soon as any consignment arrives or is dispatched from the premises.
- Online login facility provided for our clients by which they can view their stocks online from anywhere in the world protected by an individual password for each client.

INTRODUCING OUR RANGE OF IQF FRUITS & VEGETABLES

Mr Chandra Prakash Wadhwani & Prakash Wadhwani are the director of Wadhwani Cold Store Pvt. Ltd. It is a unit of WADHWANI GROUP.

Under their dynamic leadership the company been achieving all the level of benchmark in India as well as globally. Wadhwani Group has his set of value & Integration which has kept the Wadhwani Group in top most prestigious group in India to work with.

Farmico Cold Storage & Logistics Ltd. Is an ISO 22000:2005 company certified whose office is located within the APMC market at Kalamna, Nagpur, Mumbai & various parts of Globe measuring more than 20000 MT. Cold and dry stores after 2000MT.

Our frozen food products

We have our state of art IQF (Individual quick freezer) plant strategically located 10 km from Nagpur city Maharashtra, with machinery Imported from Italy & other companies in European Union to bring out the best quality of Frozen IQF Vegetables & Fruits by following all International standard of HACCP, BSI, APEDA, KOSHER, USDA & various other International certification.

Our cold-stores, Chain management & Logistics network :

We have self owned world class structure of our cold Store ,Cold chains & logistics network throughout India & abroad.

1. We own Cold Stores Capacity of 6000 MT in strategically located in MIDC area ,Turbhe,Navi Mumbai, Maharashtra.
2. We own Cold stores facility of 20000 MT in Nagpur.
3. Other than this we have cold stores facility in various parts of India & GCC region.
4. We own our fleet of Reefer van with recently added a dozen of new reefer van to make our supply chain network more flexible & strong.
5. Best supply chain network to handle the perishable items globally.
6. Mumbai cold store is strategically located at the best part of India to Export or store item to export globally.
7. Nagpur Cold store is also one of best strategically placed cold store in central India , gives you an advantage to store your material from any part of India.



Quality Procedures & HACCP Implementation at Farmico

- Plant production and operations are done according to HACCP standards.
- The food safety and quality is made sure through Critical Control Points (CCP).
- Quality starts right from the farm. Regular surveys are done to check the plantations and the fruit from time to time.
- A robust traceability system that involves forward traceability and backward traceability has been kept in place for fruits coming to factory and the processed products.
- On the day of production fully ripened, matured and blemish free pulp is used for production.
- Fruits pass through a 3 stage washing cycle to ensure it is free from any microbiological and physical impurities.
- A meticulous quality is ensured through triple check mechanism.
- Fruit ripening through government approved Ethylene system as against commonly used Carbide ripening.
- Every 48 hours, CIP record is taken to ensure the sterility of the manufacturing plants, working stations and the machinery.
- Hygiene, jewellery and glass policies are stringently adhered to.
- Separate hygiene stations and appropriate working gears are provided to the team involved in production.
- The manufacturing facility is cleaned every day, while a written record of the same is duly maintained.
- Samples from finished products and the fruits selected randomly from the farms are sent to external labs for testing heavy metals and pesticides.
- Warehouses are located at most strategic locations for quick transportation through air, water and land.
- The finished goods are packed in best packaging material to guarantee quality that remains same as it was during production.
- Temper evident seals with full traceability and superior quality MS drums with high gauge are used for packaging.
- The finished product is hygienically stored at warehouse at ambient temperature and transported using proper transportation management from the farms till its final destination.

CHAMBER

- We have eight Independent Chambers.
- Temperature Range is 0 to -25 degree Celsius, According to type of product temp. is varied.
- Capacity = Exact Capacity cannot be determined, because it depends on product characteristics So a range can be given 4000 to 8000 nos.
- Humidity range is 50-85%, According to product it is varied.

FREEZER ROOMS

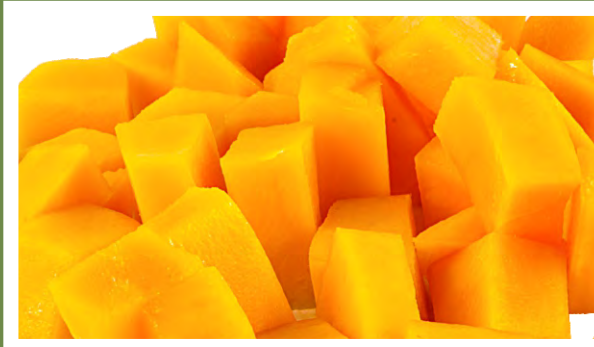
- Three rooms total.
- Temperature Range 0 to -25.
- First and Second Room Area = 8903 sq. ft.
- Third room Area = 7024 sq. ft.

SPECIALITY

- R.O. Water treatment plant, R.O water utilized in whole plant operation , Banana ripening by ethylene gas system, Fogger System (Humidifier), Ethylene Scrapper.

MANGO SLICES

As India is one the major producer & exporter of Mangoes, so we come up with the idea that why not to make our amazing verities of mangoes available through out the year, so we specially develop a line for IQF Mangoes Slices by processing the best variety of mangoes from India & providing it taste year around.

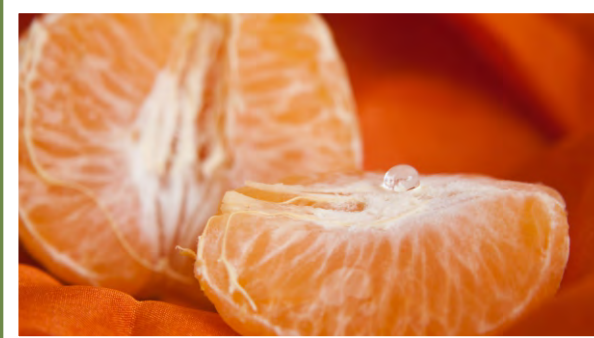


STRAWBERRIES WHOLE

We are producing those quality of strawberry which are perfect for various kind of finished products such as Ice creams, Flavoured milk, Shakes, smoothies. We make sure that our product is available throughout the year with persistent quality.

ORANGES SLICES

Last but not least , this is one of our best & renowned product from Nagpur, as Nagpur is known as the Orange city in India & no wonder why its been called so. It is one of the top most producer of best quality of oranges around the world. We promise you that Nagpur oranges can give your product an edge, whether its Juice, Pulpy orange juice or another finished product. We can say that we are proud of our Nagpur Oranges.



POMEGRANATE PERILS

As Maharashtra is one of the top pomegranate producing state in India & also in the world , so we take the wonderful advantage of our plant strategically placed in the Pomegranate producing area, we have all hand selected variety & contract farming to bring out the best pomegranate perils for our customers in India & around the globe.

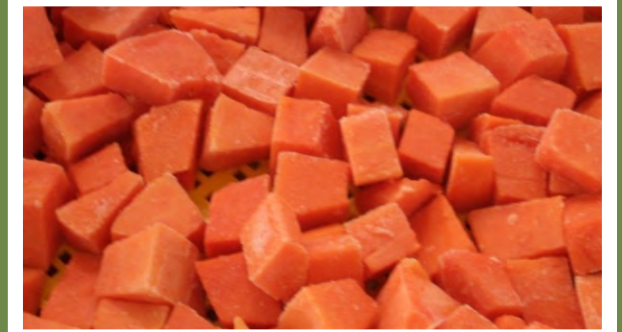


GUAVA SLICES

We produce one of the best Guava Slices & cuts favourable for the processors of other finished products.

IQF PAPAYA DICE

Papaya is one of the healthiest fruits known to mankind. The delicious fruit offers diverse health benefits due to the high content of nutrients it carries. Farmico offers the finest quality IQF papaya dices and slices prepared by following the best processing practices. We offer both red & yellow varieties of delicious papaya fruit in frozen form.



IQF PINEAPPLE DICE

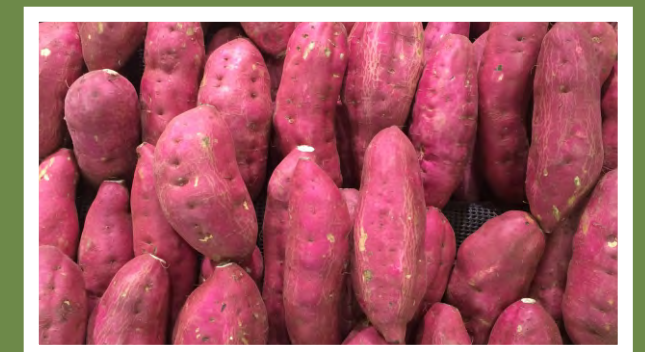
A popular tropical fruit, pineapple not only tastes awesome but also has diverse health benefits associated with it. The nutritional benefits of pineapple are as amazing as their anatomy. At Farmico we offers farm fresh IQF pineapple product in the form of slices, dices and chunks. We bring to you the delicious pineapple fruit quick frozen at -18° C.

.IQF FROZEN SWEET POTATOES DICE

IQF sweet potato is cut or diced to size, then frozen at very low temperatures to prevent the formation of ice crystals. This helps ensure a free-flowing product, with every piece of sweet potato allowed to retain its natural characteristics.

It's therefore ideal when you need identifiable pieces of sweet potato in your final product.

At Farmico, we supply diced IQF sweet potatoes at 10x10mm or 20x20mm, and can also offer a pre-roasted IQF sweet potato for extra convenience.



FRUITS





VEGETABLE

OUR IQF FROZEN FOOD PRODUCTS

We have our state of art IQF (Individual quick freezer) plant strategically located 10 km from Nagpur city Maharashtra, with machinery Imported from Italy & other companies in European Union to bring out the best quality of Frozen IQF Vegetables & Fruits by following all International standard of HACCP, BSI, APEDA, KOSHER, USDA & various other International certification.

IQF FROZEN GREEN PEAS

We are one of the leading manufacturer, Processor and exporter of IQF Frozen Green Peas with the packing in 250gm,400gm,1kg,5kg & bulk 30kg with customised packing as per customer requirement, so as to retain their freshness & original sweet taste of green peas which are procured from Maharashtra ,Madhya Pradesh & processed in out plant in Nagpur with all international standard.



IQF FROZEN MIX VEGETABLE

We have our own mastery in blending various kind of mix vegetable in a perfect ratio to give out the perfect taste or we can also make various blend as per customer requirement. In our blends we usually use Green peas, Cauliflower, Beans , Sweetcorn & various other kind of blends as per as the customer requirement. We are really appreciated by our customers for our perfect blend of mix vegetables.

The varieties include: • Mixed vegetables
4 vegetable mix; 4 way mix
5 vegetable mix; 5 way mix.
This variety contains 28% each cut corn and diced carrots. 17% each peas and green beans, 10% Lima beans. Carrots, corn, peas, green beans, Lima beans.



IQF FROZEN BROCCOLI

These are stalks with buds attached and are harvested before maturing. Firm thick stalks having tight green buds are desired the most. As Broccoli matures, the heads loosen and separate thereby allowing the buds to bloom into a full yellow flower. The color changes to a bright green with a yellow tinge, when the head matures. When immature Broccoli is cooked, it turns into an even, bright green. Mature Broccoli shows some shades of yellow green, sometimes, when cooked. The stalks become more fibrous as the plant matures. Harvesting is generally done by hand.



IQF FROZEN OKRA

The fleshy green pods of this vegetable consist of fully formed but immature seeds and a mucilaginous, which is a thick and sticky substance used for thickening soups and stews. The product is trimmed, washed, blanched and drained before freezing. Grades depend on similarity of varietal characteristics, good flavour and odour, colour , character including tenderness and absence of fibre when cooked, absence of defects and blemishes. The grades include US Grade A, US Grade B and Substandard. It comes in the Whole form in the IQF style and in the Cut form in the IQF style.



IQF FROZEN CARROTS

It is a root vegetable noted for its bright orange colour and is harvested when it is fully formed and tender. It is washed, sorted, trimmed and peeled, cut, blanched and drained before freezing. Multi-blanch process may be used on some cuts of carrots. This process is similar to regular processing. Only difference is that the vegetable is heated for a longer time at a slightly higher temperature. Thus, the product will need a shorter cooking time when it is prepared for service. Grades depend on similar varietal characteristics, normal flavor and odor, color, uniformity of size and shape, texture, and absence of defects. Grades include US Grade A, US Grade B and Substandard. Forms include Baby whole, Petite tips, Whole in buttery sauce style, Diced, Shoestring 5/32 X 1 1/2 inches, Sliced in plain or straight cut and crinkle cut slices styles, and Crisscross slices.

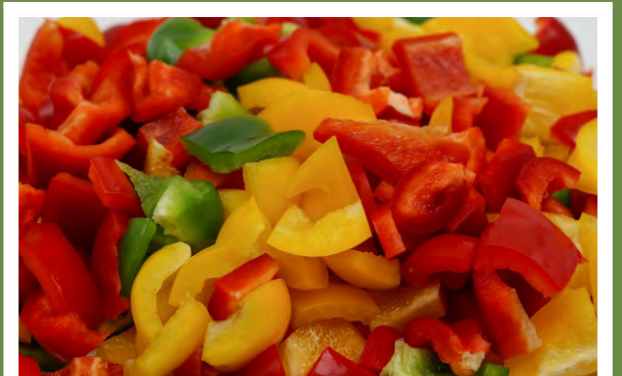


IQF FROZEN PEPPERS

This refers to the succulent fruit or seed pod of the pepper plant. There are several frozen kinds of this vegetable namely yellow, red and green sweet bell peppers; green chili peppers; and hot green jalapeno peppers. Varieties include:

Sweet green bell peppers; mixed sweet green and red bell peppers in diced, sliced and 3/8-inch strips forms.

Green chili peppers in whole with stem.
Hot green chili peppers; mild green chili peppers in the chopped form.



.IQF GREEN CHILLI

Our vegetables and fruits are frozen close to the time of harvest to ensure they retain a higher level of vitamins and nutrients. Absolutely no water is added during the IQF (Individual Quick Freezing) process, providing you with nature's best.

IQF FROZEN SWEET CORN

The ears of sweet corn have immature but fully formed seeds on the cob, which is surrounded with silk, and husk. The colour of corn kernels ranges from white to cream or yellow to golden, depending on the variety of corn. Sweetness of the corn also depends on the variety as well as maturity at harvest. Silk and husk are removed from the ears of corn, then they are sorted, trimmed, washed and blanched. For the whole kernel corn, the kernels are usually cut



from the cob. In case if corn-on-the-cob, the ears are forted by size or trimmed to size. The portion, where the cob was attached to the stalk of the plant may be either trimmed or sliced off. Sometimes, harmless vegetable material, bits of silk or cob, are mixed with whole kernel corn. Grades depend on similar varietal characteristics, good flavour and odour, colour, uniformity of size, absence of defects, kernel development, tenderness and maturity. Grade designations differ for whole kernel and corn-on-the-cob. US Grade A, US Grade B, US Grade C and Substandard are the grades established for whole kernel corn. US Grade A, US Grade B and Substandard are the grades for Corn on-the-cob or cob corn. Varieties include: • Whole kernel; Cut. The colour is White shoe peg; Yellow; golden. • Whole kernel; cut in buttery sauce. • Corn-on-the-cob; Cob corn in no salt and regular styles.

IQF FROZEN GREEN BEANS

The stems of the beans are removed and the beans are then washed, blanched, sorted and drained. Many kinds of pack are used which includes regular process, multi-blanch process and special pack. Cut green beans may possess a straight-across cut or a slant cut. The regular cut length is 3/4 inch to 2 3/4 inch. Short cut green beans have a length of less than 3/4 inch. Lengthwise sliced green beans are known by various names such as French cut, French sliced, French style, Julienne and shoestring. Mixed .



green beans consist of a mixture of two or more styles, which include cut, short cut and whole beans. Grades depend on similarity of varietal characteristics, good flavour and odour, piece size for cut product, when cooked pods are tender and seeds are not mealy, bright colour, freedom from blemishes and defects. Grades include US Grade A, US Grade B, US Grade C and Substandard. The vegetable comes in whole, cut, cut in buttery sauce, mixed cut, French cut, French style, and julienne forms

IQF FROZEN WHITE/RED ONION DICED

We have specialized machinery for dicing the onion in a perfect shape, so it can exactly meet the end user needs. At present Maharashtra is one of to Onion producing state in India, whether its traditional red Onion or white onion. We have the best sourcing of onion from the farms & further they are diced at our state of art plant in Nagpur, Maharashtra. The Onion produced here are best in taste in whole world & specially used in Middle Eastern cuisines.



The onion we dice have very unique freshness, proper hygiene and their rich flavours as fresh as farm Onions.

The bulb of the onion plant is formed of leaves growing up from a basal plate. The roots descend from the basal plate. This vegetable comes in chopped; diced; 3/8-inch dice forms and in the whole form in the small style

IQF FROZEN CAULIFLOWER

Immature flower heads and minimal amount of stalk from the cauliflower plant are creamy white in colour. They are sometimes tinged with light green or purple colour. These shades are typical of a cauliflower and disappear during cooking. A popular variety of this vegetable is snowball, which is noted for its pleasing white colour . As the vegetable matures, the heads become less compact and the tiny individual stalks develop a rice-like appearance. Harvested heads of cauliflower are at first trimmed, washed, and blanched. The wet pack product is



packed in cartons and then it is frozen. IQF product is frozen first, and then it is packed in cartons or poly bags. Large amounts of the vegetable are bulk packed in poly lined cartons. Grades depend on similar varietal characteristics, normal flavour and odour, colour, absence of defects, and character including firm compact clusters of buds. Grades include US Grade A, US Grade B and Substandard. This vegetable comes in the form of florets 1 to 2 1/2 inch; and 1 1/2 x 1 1/2 inch.

IQF FROZEN POTATOES DICE

With high quality and exceptional taste, DFF's Norsun- branded IQF potatoes will help you satisfy your customer's needs and provide you with a consistent, reliable source.

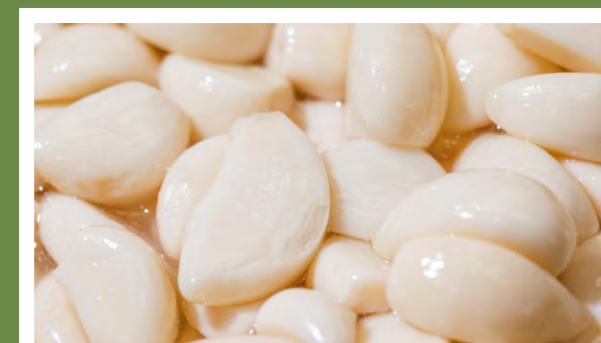
The benefits of using Pigo IQF potatoes include with longer Shelf Life gives you flexibility on when you want to use.



IQF GARLIC

A staple of the commercial kitchen, IQF garlic is an ideal ingredient for sauces, dips and dressings, Italian classics like garlic bread and bruschetta, or a wide range of Asian dishes.

Used just like the fresh product once defrosted, it's made by quick-freezing the garlic at extremely low temperature, ensuring a free-flowing product that retains individual piece identity.



IQF FRENCH FRIES

French fries are served hot, either soft or crispy, and are generally eaten as part of lunch or dinner or by themselves as a snack, and they commonly appear on the menus of diners, fast food restaurants, pubs, and bars. They are usually salted and, depending on the country, may be served with ketchup, vinegar, mayonnaise, tomato sauce, or other local specialties