



Tanbo Food Ingredients



We Begin Where Others End



About Us



Tanbo Food Ingredients is professional in producing dehydrated onion with extra low bacteria and free from any additives. With our new modern facility, we became also competitive with our specialized production not only in Egypt but also in all the world's market. Our products are distributed globally, and our clients are mainly the first-class sector in the food industry.

We treasure our customers dearly and we ensure that our products are up to high standards and that our customers' needs are met. Our consumer market is diversified through 6 continents which include Europe, USA, Asia, Canada, South America, Middle East, and Africa.

Our machines are eco-friendly since sustainability and preserving the environment is one of our core values. We care to reduce waste as part of our sustainability efforts and therefore we make sure to recycle onions' byproducts.

" Tanbo Food Ingredients along with their agriculture partners is specialized in growing and manufacturing Dehydrated Onion with highest quality from Egypt controlled from seeds to finished goods. "

What Do You Expect After More Than 30 Years' Experience?

With more than 30 years of experience in the processed food industry, our founder Hesham El-Tanbouly is known worldwide for the quality of our products (Dehydrated Onion) and his customer care. Since we have sold our old facilities and this is the newest and third facility we are building from scratch in Egypt, Mr. Hesham Eltanbouly along with second generation have partnered with one of the largest agriculture companies in Egypt called Agrofood in order to achieve a fully traceable and sustainable conventional and organic product controlled from seeds to finished goods for our satisfied customers worldwide.

Our Approach

Our dynamic product development team aims to deliver taste, color, and quality that delight our customers around the globe. Many products were created in close cooperation with our current customers globally. We have been working with expertise from Germany and Japan through our R&D program in order to overcome all the obstacles we faced in dehydration in the past to meet our customers' need especially in the Japanese market since it is the strictest food regulations market worldwide. With Tanbo Food Ingredients exceptional use of agriculture partnership and controlling a product from seed to finished goods, highest quality products were achieved.

Our Social Responsibility

We feel responsible to give back to our local communities. Therefore, Tanbo Food Ingredients, along with its agricultural partners are working to raise awareness of local farmers and to educate them on improved agricultural and harvesting techniques.



Quality



“Our commitment to Quality comes as a core business value in the production and delivery of high quality, low bacteria and compliant products that are free from any foreign material or any added chemicals”.

Our products are controlled from seeds to finished goods. Our quality control starts straight from the farms along with our agricultural partner who has more than 25 years' experience exporting to EU and the UK by using the following steps:

- 🌱 Samples of soil and water is taken and analyzed before planting.
- 🌱 Specified list of acceptable fertilizers and pesticides is given to each farm and this the only products that they can use.
- 🌱 Clear and timely records are kept for all farms.
- 🌱 Analysis are conducted at random during growing season and just before harvest.
- 🌱 Random check are conducted again by our certifiers to double check for everything.
- 🌱 Checks are conducted randomly by the certifiers to assure the quality.

Due to our exceptional newest technology and eco-friendly machinery which are closed stainless steel, we are able to meet all our customers' requirements in terms of size and homogeneous color. The company has also customized a substantial part of the machinery automating all processes to ensure the products are untouched by hands to avoid human error or contamination. The modern new line and 30 years experience has enabled us to achieve dehydrated onion with extra low bacteria during summer season.

Each batch and lot number are carefully tested in our well-equipped laboratory according to international standards. Our lab follows with the analysis of the raw material starting from the field to the finished products: pesticides (heavy metals), flavor, bacteriological test according to ISO methods. We analyze, we document, and we assure that our clients receive the product they require according to the specifications they ask for, and when they need it.





From Seeds To Finished Goods



Our Success Story

With more than 35 years-experience in the dehydration sector, our founder Mr. Hesham El Tanbouly along with second generation established TFI with an exceptional partnership with one of the largest agricultural partners who has more than 25 years-experience in producing high quality harvest from Egypt.

Through our efforts, we were able to achieve the best quality of dehydrated onion with extra low bacteria anyone would receive from Egypt.

We treasure our customers dearly and we ensure that our products are up to high standards and that our customers' needs are met. Our consumer market is diversified through 6 continents which include Europe, USA, Asia, Canada, South America, Middle East, and Africa.



Seed Breeding



Land Selection



Soil and Water Analysis



Farming and Harvesting



Manufacturing



Quality Control



Packaging and Delivery



Customers' Satisfaction



Products

Organic and Conventional Products Available



KIBBLED



CHOPPED



MINCED



GRANULES



POWDER

- Capacity: 9.000 MT annually
 - Packaging: 20- 25 kg polyethylene inside paper bags or cartons
 - Special Packaging available at extra cost
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All Our Products Can Be Manufactured in Toasted



KIBBLED TOASTED



POWDER TOASTED



TFA Core Values



Sustainability



Responsibility





Excellence and Passion



Customer Focus

Contact Us

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