



# Avine Alimentos

CATALOGUE



## About Avine

We are a genuine Brazilian company founded in 1992.

Our passion for our work and clients goes far beyond our goals. It gives us real purpose to bring more health and quality of life to the tables of thousands of families.

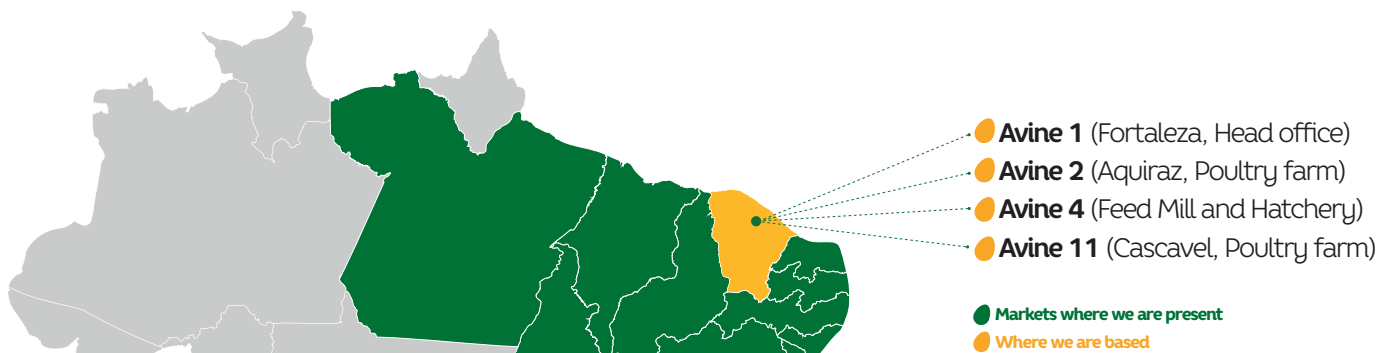
We are among the largest and best producers of chicken and quail eggs in the country, with a production that exceeds 2,000,000 eggs/day and employs more than 1000 workers. From grading to processing, from packaging to logistics, we have achieved the highest levels of automation by investing in the best technologies to simplify and streamline each process in the value chain in which we operate.

Social and environmental responsibility are also in our DNA. That's why we invest in advanced solutions for waste management at each of our units. We also maintain green and native forests, planting more than 25,000 saplings every year. All these efforts are made not only to ensure the biosafety essential to our operations but also to promote environmental preservation.

Each new milestone for Avine represents new achievements for all our employees. We have won dozens of awards and, most importantly, we've been one of the best companies to work for since 2016 according to the Great Place to Work (GPTW).

These principles make Avine a company where values, quality and technology go hand in hand.

It's more than eggs. It's a story we've been writing together for over 32 years.





### *Our mission*

To provide healthy food to families while promoting sustainability and building lasting relationships.

### *Our vision*

To be a quality-driven, sustainable food company, delivering excellence without boundaries.

### *Our core values*

Honesty, Cooperation, Quality, Humility, Commitment, Friendship.

## Our certifications attest to our excellence

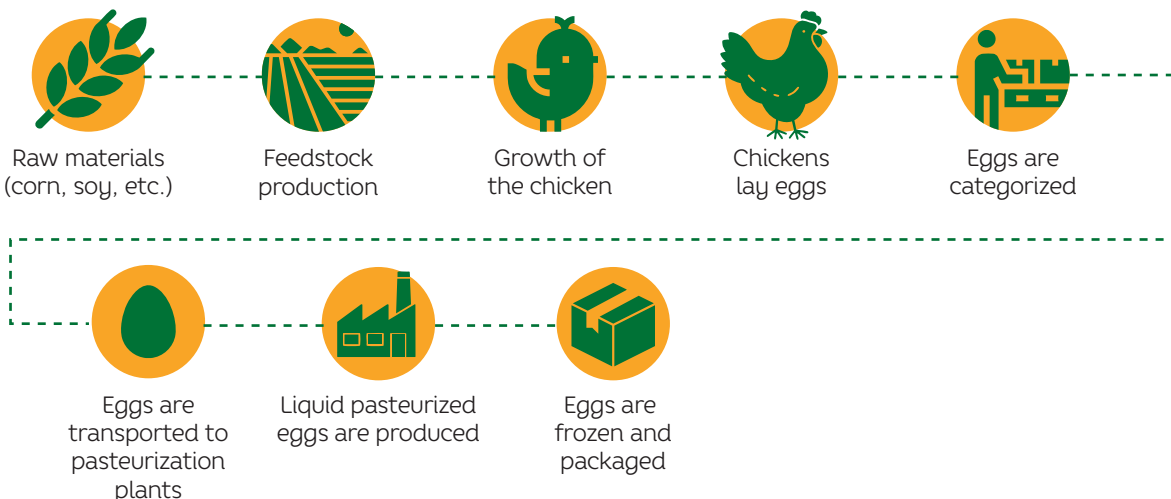
Animal welfare and food safety are at the main priorities of our agenda. We guarantee that our eggs come from farms that meet precise and objective animal welfare criteria.

Furthermore, the Halal certificate issued by the Federation of Muslim Associations in Brazil – FAMBRAS - certifies that Avine’s production process respects the principles of Islam, in addition to complying with the strict quality standard required by the rules of the Islamic Laws.



## Where advanced technology results in superior quality

Our rigorous production process, which includes several stages such as homogenization and pasteurization, ensures the high quality standards of our pasteurized eggs. The manufacturing process of our pasteurized eggs involves carefully breaking, filtering and heat-treating them at precise temperatures to eliminate harmful bacteria while preserving the product's nutritional and functional properties. No preservatives are added, resulting in a natural and high-quality product.





**Just Eggs**  
Frozen Pasteurized Whole Eggs  
5KG Plastic Bag



**Just Eggs**  
Frozen Pasteurized Whole Eggs  
5KG Plastic Gallon



**Just Eggs**  
Frozen Pasteurized Whole Eggs  
16KG Plastic Pail



**Just Egg Yolks**  
Frozen Pasteurized Egg Yolks  
5KG Plastic Bag



**Just Egg Yolks**  
Frozen Pasteurized Egg Yolks  
5KG Plastic Gallon



**Just Egg Yolks**  
Frozen Pasteurized Egg Yolks  
16KG Plastic Pail



**Just Egg Whites**  
Frozen Pasteurized Egg Whites  
5KG Plastic Bag



**Just Egg Whites**  
Frozen Pasteurized Egg Whites  
5KG Plastic Gallon



**Just Egg Whites**  
Frozen Pasteurized Egg Whites  
16KG Plastic Pail

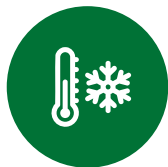
# Storage and Thawing Guidelines

To thaw, follow our institutional guidelines



## STORE THE PRODUCT FROZEN

Keep the product frozen at temperatures equal to or lower than  $-20^{\circ}\text{C}$ . Avoid actions that cause thermal shocks to the product.



## MOVE IT TO A COOLING CHAMBER FROM $0$ TO $5^{\circ}\text{C}$

Start the thawing process by moving the product to a cooling chamber with an operating temperature between  $0$  to  $5^{\circ}\text{C}$ .



## MONITOR THE DEFROSTING PROCESS

Check the thawing progress every 24 hours; keep the product in the cooling chamber until it has thawed completely or is in a condition that allows it to be used.



## OPEN THE PRODUCT AND DO NOT REFREEZE IT

Once thawed, the product must be separated for consumption and after opened, the product must be used within 24 hours and cannot be frozen again.

# Benefits



1 - **Improve food safety:** Pasteurized eggs ensure safer consumption by eliminating harmful pathogens like Salmonella.

2 - **Decrease work time on separating eggs:** Ready-to-use pasteurized eggs save time and labor by eliminating the need to crack and separate eggs manually.

3 - **Reduce food waste:** It helps to reduce waste by making it possible to use the part of the egg needed for the recipe.

4 - **Increase shelf life of the product:** The pasteurization process extends the shelf life of eggs, ensuring longer usability without compromising quality.

5 - **Enhance portion control:** Its use guarantees precise portioning, improving consistency in recipes and reducing overuse.

# Clients

Avine has built a strong and trusted presence in Brazil's North and Northeast regions through its deep understanding of local markets and a commitment to customer satisfaction. With more than 30 years of experience, the company has exceeded expectations, becoming a preferred partner for businesses in these regions and positioned itself as an industry leader.





## Omelette with Avine's Just Egg Whites

### INGREDIENTS:

- 1 and a half cups of Avine's Just Egg Whites
- 1 tablespoon of water.
- 1 cup of cooked vegetables
- ¼ cup of cottage cheese
- Salt and black pepper to taste

### DIRECTIONS:

In a bowl, mix Avine's Just Egg Whites, water and spices. Pour the mixture into a non-stick pan and cook for two minutes. After one minute, add the vegetable mixture, seasoned with salt and pepper to taste. Sprinkle with cottage cheese and adjust the salt. Transfer the omelette to a plate and serve.



## Easy Panetonne Recipe with Avine's Just Egg Yolks

### INGREDIENTS:

- 500g of wheat flour
- 150g of sugar
- 10g of dry yeast
- A pinch of salt
- 100g of melted butter
- 100ml of warm milk
- 150g of Avine's Just Egg Yolks
- 200g of candied fruits
- 100g of raisins (optional)
- 1 teaspoon of panettone essence or orange essence
- 1 tablespoon of rum or liqueur (optional)
- Zest of 1 orange
- 1 tablespoon of honey
- 1 egg (for brushing)

### DIRECTIONS:

In a large bowl, combine the wheat flour, sugar, yeast, and salt. Mix well.  
 Make a well in the center and add the Avine's Just Egg Yolks. Mix well until a homogeneous dough is formed.  
 Add the melted butter, warm milk, honey, and orange zest. Mix until everything is well incorporated.  
 Knead the dough for about 10 minutes or until it becomes smooth and elastic. If necessary, add a little more flour to prevent the dough from sticking to your hands.  
 Let the dough rest in a warm place for about 1 hour or until it doubles in size.  
 After resting, gently fold in the candied fruits, raisins (if using), and rum or liqueur. Mix delicately. Shape the dough into a panettone form, place it in a proper panettone mold (or a tall paper mold), and let it rest for another 30 minutes.  
 Preheat the oven to 180°C (356°F).  
 Brush the surface of the panettone with the beaten egg and bake for about 30 to 40 minutes, or until a skewer inserted in the center comes out clean.  
 Allow it to cool completely before unmolding and serving.



## Traditional Cake with Avine's Just Eggs

### INGREDIENTS:

- 200g of wheat flour
- 150g of sugar
- 1 tablespoon of baking powder
- 100g of butter at room temperature
- 150ml of milk
- 200g of Avine's Just Eggs (whole eggs)
- 1 teaspoon of vanilla essence
- A pinch of salt
- 100g of chopped dark chocolate (optional)

### DIRECTIONS:

Preheat the oven to 180°C (356°F) and grease a cake pan with butter and flour.  
 In a mixer, beat the butter and sugar until the mixture becomes light and fluffy.  
 Gradually add Avine's Just Eggs (whole eggs) beating well. Add the vanilla essence and mix until fully incorporated.  
 In a separate bowl, sift together the wheat flour, baking powder, and salt. Gradually add this mixture to the wet ingredients, alternating with the milk, beginning and ending with the dry ingredients.  
 If desired, fold in the chopped dark chocolate.  
 Pour the batter into the prepared pan and bake for about 30 to 40 minutes, or until the cake is golden and a toothpick inserted in the center comes out clean.  
 Let the cake cool slightly before removing it from the pan and serving.



IT'S MORE THAN EGGS,  
**IT'S AVINE!**

**Contact us:**

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