



company presentation
2020





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ABOUT US

- AIBA company was founded in 1993.

The company operates in egg production with more than 100 million eggs produced per year as well as animal feed and organic fertilizer. AIBA is the largest egg production company in Albania and holds a significant production capacity for the region.

- In 2018, AIBA made a strategic move to diversify its product base by investing in an egg breaking and pasteurizing facility.

- The investment is the first and only one of its kind in Albania and was projected with the mission of offering an European standard product to the region.



Facts & Figures



- 500.000 layer hens maximum holding capacity
- 100 million egg produced/year
- 150.000 chicks maximum holding capacity
- 1.5 mln € liquid egg investment

Why Aiba?!

AIBA COMPANY HAS THE ADVANTAGE OF A 20 YEAR EXPERIENCE IN THE PRODUCTION AND PACKAGING OF EGGS.

The company tries to be involved in every step of the production process in order to ensure maximum quality of it's end product:

- it imports its own raw materials from organic suppliers, certified for quality
- it produces it's own animal feed in it's own feed mill
- it rears it's own chicks from it's 2 rearing house with a max capacity of 150 thousand chicks.
- it produces and package it's own eggs from 7 layer houses with a max holding capacity of 500 thousand hens.
- accredited in-house laboratory which serves as a self-control instrument of the whole production cycle.



Process overview



FEED MILL



REARING HOUSES



LAYER HOUSES
AND PACKAGING FACILITIES



LIQUID EGG FACTORY



LABORATORY



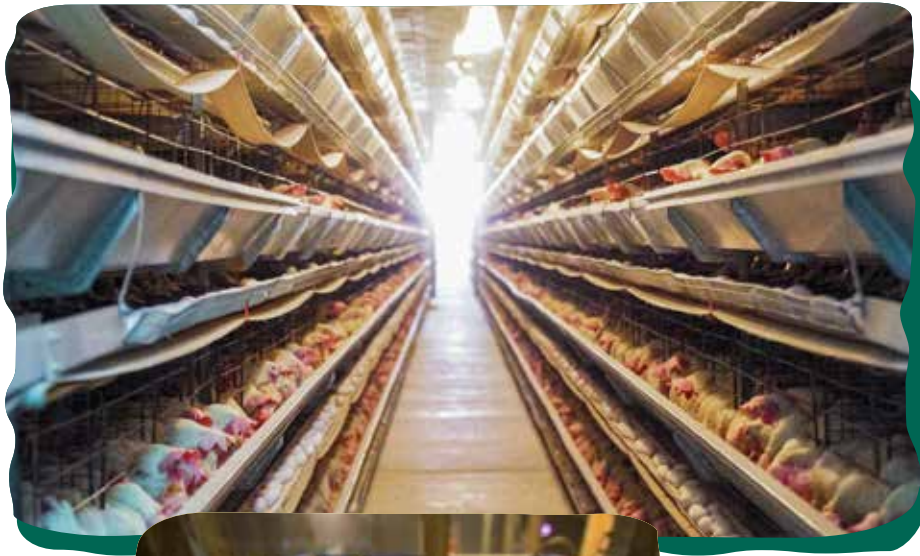
- BLEGTORAL FOOD FACTORY
- THE FEED MILL

constructed from the company MulMix produces 2000 tons of animal feed/ month. It is ISO AND HACCP certified.

Every raw material used in the process is first tested from our laboratory for protein level, bacterial level and toxins.



Why Aiba?! Rearing Houses



OUR REARING HOUSES

have a maximum holding capacity of 150 thousand chicks. The houses have automated feeding and managing systems.

The birds are vaccinated for every aspect that influences the quality of the eggs and health of the birds: vaccines that include protection of the respiratory, digestive and skeletal systems.

Why Aiba?! Egg Production



AIBA HAS 2 PRODUCTION SITES

where the birds having passed the 25 weeks rearing period are transferred:

- one located in Durres city with 5 houses of a maximum holding capacity of 350 thousand layers and one located in Vlore city with 2 houses of maximum holding capacity of 150 thousand layers.
- The collection and grading egg systems here are completely automated from the Italian company Simetek, guaranteeing safety and quality in the production process.



As well as providing the local market with fresh and tasty eggs, AIBA has been exporting shell eggs in Europe since 2005.

*Aiba facility in Durrës • production house



Veza e artë



OMEGA 3



veza
MAGJIKE



LIQUID EGG PLANT

Technology our recent liquid egg investment

STAYING TRUE TO IT'S "QUALITY OVER EVERYTHING" MENTALITY

AIBA chose to entrust the liquid egg project to the best company in the world that produces automated egg grading, breaking and pasteurizing systems: Pelbo

OUR PELBO LIQUID EGG PLANT IS MADE OF FOOD SAFETY STAINLESS STEEL AND PRESENTS THE LATEST INNOVATIONS IN:

- a. Breaking and separation of the albumin from the yolk.
- b. A self cleaning filtration system
- c. 1300 ltr/hour capacity Ovolution 1300 pasteurizing system.
- d. Homogenization through cavitation instead of conventional pressure methods, which helps in preserving biochemical properties of the product and in better homogenization.





DESCRIPTION & ADVANTAGES

The breaking process



THE BREAKING PROCESS

The eggs are loaded to a conveyor where they are cracked open.

After the successful separation from the shell, the yolk can be separated from the albumen.



The Pasteurization process



THE LIQUID IS THEN FILTERED

with a special self cleaning filtering system that gets rid of any solid material left in the liquid, before it is then transferred into a cooling tank that cools it down to 2-4 Celsius, eliminating the possibility of bacterial development.



The storage



**THE PRODUCT IS
AGAIN TRANSFERRED**
through tubes to the
pasteurizer where it is
pasteurized and homogenized
through cavitation.





THE PRODUCT IS THEN PLACED IN A COOLING TANK

again where it can begin the filling
process into sterile polyether bags of
5kg, 10kg, 20kg, 1000kg or any other
format.





COST-EFFECTIVE SOLUTION WHILE MAINTAINING ALL THE FUNCTIONAL AND TASTE PROPERTIES OF AN EGG

- **Functional:** Egg products supply foods with more than 20 functional properties including aeration, binding, coagulation, emulsification, foaming and whipping, to name a few.
- **Ease of use:** Egg products are ready to use immediately
- **Convenience:** Ready-to-use egg products just need to be measured for use – many egg products even come pre-measured. Equipment needs are minimal, clean-up is simplified, and, except for packaging materials, there is no waste for disposal.

- **Economy:** Reduced handling, minimal shipping cost and elimination of breakage result in reduced-cost formulations. They are one of the most economical complete protein sources available.
- **Safety:** Egg products are pasteurized to destroy Salmonella and other bacteria.
- **Minimal Storage Space**
- **Uniformity:** Egg products can be produced to definite specifications to assure consistent performance in formulations.
- **Stability:** When properly stored according to their type, egg products will keep their quality for a long time.



PACKAGING & DESIGN

Packaging



20 kg

10 kg

5 kg

1000 kg packaging





Thank You!



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