

TECHNICAL DATA SHEET

Egyptian IQF Frozen Strawberries

IQF strawberries for export

Version 1.0 Issued 30 September 2026



Origin Egypt	Process IQF	Product forms Whole, halves, slices and dices	Production season Winter to spring; crop timing confirmed each season
Availability Frozen stock can support year-round offers; confirm current lots	Storage temperature -18 °C (≈ 0 °F) or colder	Shelf life Up to 24 months at -18 °C (≈ 0 °F); confirm the approved label and remaining life at dispatch	Minimum order One reefer container
Loading ports Alexandria, Damietta; route confirmed with offer	Incoterms® 2020 · HS FOB · CFR · CIF · 0811.10		

Destination compliance

EU rules currently require increased pesticide-residue checks for Egyptian strawberries, including frozen product (Regulation (EU) 2026/194). We agree destination and buyer residue requirements against each lot before shipment.

01 Varieties

Festival is a leading Egyptian processing variety. The other documented IQF varieties are listed below. We confirm the available variety and lot with each offer.

■ Festival

■ Fortuna

■ Florida Beauty

■ Florida Brilliance

■ Florida Felicity

■ Sweet Sensation / Florida127

02 Season & availability

Fresh harvest begins in the Egyptian winter. IQF processing follows the crop into spring; frozen lots may be offered throughout the year while stock and remaining shelf life permit.

03 Quality specification

The figures describe recurring Egyptian export options; final values are agreed with the buyer specification and confirmed against the offered lot.

Parameter	Requirement
Process	IQF Individually quick frozen strawberries; whole or cut as specified.
Calibration	15–25 · 25–35 mm 15–25 mm and 25–35 mm are common whole-fruit bands; larger or uncalibrated fruit by programme.
Sugar content	7–10 °Brix Published Egyptian export specifications differ by variety and cut. A common planning range is 7–10 °Brix; the contractual minimum is confirmed with the lot specification.
Quality grade	Grade A / first class, calibrated whole, and industrial formats are commercially offered; grade definitions and defect limits are agreed in writing.
Defect tolerances	Agree limits for damaged, underripe or overripe fruit, clumps, calyx or stem pieces and foreign matter.
Microbiology	Test panel and numerical limits are agreed for the intended use and destination market.
Storage temperature	≤ -18 °C (≈ 0 °F) Maintain product at -18 °C (≈ 0 °F) or colder through storage and transport.
Shelf life	Up to 24 months at -18 °C (≈ 0 °F); confirm the approved label and remaining life at dispatch

04 Product forms

Product form	Commercial specification
Whole, calibrated	Common whole-fruit bands: 15–25 mm and 25–35 mm; larger 35–45 mm subject to programme.
Whole, uncalibrated	Mixed whole-fruit sizes to an agreed quality grade.
Halves	Cut format and tolerances agreed with the buyer.
Slices	Typical 5–10 mm cuts; final thickness agreed with the buyer.
Dices	10 × 10 mm is commercially offered; final dimensions agreed with the buyer.

05 IQF processing

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| <p>01 Receiving and lot coding
Record crop origin, harvest date and incoming lot.</p> <hr/> <p>02 Inspection and sorting
Remove unsuitable fruit and foreign material.</p> <hr/> <p>03 Washing and preparation
Wash, remove calyx and grade; cut fruit when specified.</p> <hr/> | <p>04 IQF freezing
Freeze individual pieces rapidly and reach a product temperature of -18°C ($\approx 0^{\circ}\text{F}$) or colder.</p> <hr/> <p>05 Inspection and packing
Check the agreed grade and pack by batch and lot.</p> <hr/> <p>06 Frozen storage
Hold packed product at -18°C ($\approx 0^{\circ}\text{F}$) or colder before dispatch.</p> <hr/> |
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06 Food safety and residues

Control	Requirement
Microbiological testing	Typical buyer panels consider total count, yeasts and moulds, coliforms, E. coli, Salmonella and Listeria; limits and sampling depend on intended use.
Pesticide residues	Assess the lot against destination-market MRLs and any stricter buyer limits; EU processed-product rules may require a processing factor.
Foreign-material control	Sorting, inspection and metal detection are specified in the agreed control plan.
Lot verification	Certificate of analysis and laboratory reports are supplied as agreed for the shipment.

07 Packing

Packing format	Requirement
Bulk	10 kg cartons with food-grade PE liners are a common export format.
Food service	1 kg and 2.5 kg bags in cartons are commercially available.
Retail and private label	400 g and 1 kg consumer bags, printed bags and cartons may be specified by programme.

Indicative 40 ft reefer net load: approximately 20–25 MT. Packing weight, palletization, container payload and route determine the approved load plan.

08 Cold chain

Keep product at -18°C ($\approx 0^{\circ}\text{F}$) or colder. Pre-cooled reefers, loading records and temperature monitoring support an unbroken frozen chain.



09 Traceability

Crop origin, processing batch, finished lot, pallet and container references connect the frozen product to its shipment.



10 Certificates

Nile Agri Source holds its applicable certifications. Copies are sent on request, showing the certificate holder, scope and validity.

11 Export documents

Standard shipment documents

- Commercial invoice
- Packing list

- Certificate of origin
- Bill of lading

When applicable or requested

- EUR.1 where preferential-origin rules apply
- Certificate of analysis, residue and microbiological reports as agreed

- Health or food-safety documents required by the destination
- Phytosanitary documentation only where the destination requires it for the frozen product

12 Export process

01 Agree the specification

Confirm variety, form, calibration, grade, tests, pack and destination.

03 Verify the lot

Review the agreed quality and laboratory records before loading.

02 Confirm the programme

Current stock, shipment period, Incoterm and load plan are confirmed in the offer.

04 Load and document

Load under a continuous frozen chain and issue shipment documents.

Contact us

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Values are agreed per programme in a written specification. This sheet is for information and is not an offer.