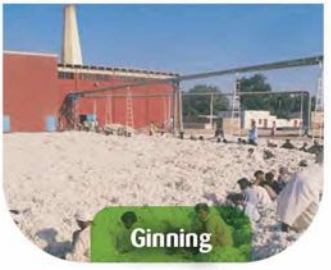
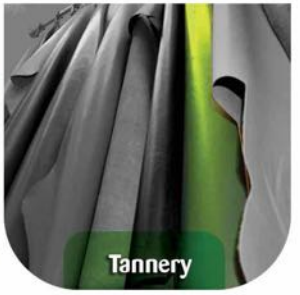

Produce of Pakistan
EXPORT QUALITY
Roomi Foods
(Pvt) Ltd.
Fruits &
Vegetables
PACK HOUSE
fresh
FOOD

INTRODUCTION

Mahmood Group was formed in the year 1935. The Group extends its wings to the sector of textile, leather, ginning, power generation, poultry, food and agriculture farming with the employee base of 11,000 personnel.

In the sector of textile, the Group exhibits one of the largest production capacity in the country with complete integration from farm to fabric; cotton fields, cotton ginning, spinning, weaving and apparels. Furthermore, the Group owns state of the art integrated poultry layer project, leather tannery along with shoe unit, power generation and food franchises.





OUR CERTIFICATIONS

MEMBER COMPANIES

- **Mahmood Textile Mills Ltd.** (Spinning & Weaving) • **Masood Spinning Mills Ltd.**
- **Masood Fabrics Ltd.** (Spinning & Weaving) • **Roomi Fabrics Ltd.** (Spinning & Weaving)
- **Khawaja Tanneries (Pvt.) Ltd.** • **Multan Fabrics (Pvt.) Ltd.** • **Roomi Enterprises (Pvt.) Ltd.**
- **Roomi Foods (Pvt.) Ltd.** • **KMMM Cotton Ginning, Pressing and Oil Mills**
- **Ghausia Agriculture and Fruit Farms**

ROOMI FOODS (Pvt.) Ltd.

Roomi Foods (Pvt.) Ltd. has supported a broad spectrum of national and international clients. Its commercial production started in 2017 and with our prime product of Mangoes and Poultry, the Company has progressively expanded its product range including Citrus, potato & Green Vegetables.

Roomi Foods is providing its customers with international standards of hygienic eggs which are washed, polished and graded. Subway lives up to its international standards as food for the health conscious and is maintained that way in all our franchises.

CORPORATE MESSAGE

Mahmood Group always welcomes opportunities for strategic alliances and looks forward to creating long-term and harmonious relationships.

We, at Mahmood group, believe in achieving the benefits at a lower cost however, there is no compromise over the premium quality of our services.

Even with our multifaceted experiences and diverse expertise, Mahmood group continues to be the experts in Textile Industry. We have also established several industrial setups in order to cater the needs of our wide range of clients and, to boost the country's economy.

Our goal is to be recognized as the best service providers while simultaneously leading the market.

We pledge to fulfil our corporate responsibility to the best of our abilities, utilising the experience and vision of our highly dedicated management team. It is our earnest desire to build on the remarkable foundation we have laid.

We shall continue to make every effort to embrace innovation and further enhance our services in our pursuit for excellence. We realise our great responsibility towards the society and the environment. Hence, at Mahmood group, we adhere to a balance between the need for a socially acceptable change and environmentally sustainable production.

Chairman and Management
Mahmood Group

TECHINICAL ADVISORS

Dr. Aman Ullah Malik (PROFESSOR POSTHARVEST/HORTICULTURE)

Currently working as Director, Institute of Horticultural Sciences, University of Agriculture, Faisalabad, and as Manager USAID/UC Davis Agriculture Innovation Program. Having 25 years of experience in teaching, research and extension, my overall aim is to help improve the industry performance/ profitability and making it globally competitive. I have previously completed several international and nationally funded projects.

Dr. Ishtiaq Ahmad Rajwana (PROFESSOR HORTICULTURE)

Currently working as Dean Faculty of Agriculture and Environmental Sciences at MNS University of Agriculture, Multan. His main R&D focus is on developing fruit production technology, quality improvement, postharvest biology and technology, germplasm conservation and varietal development in horticultural commodities.

Dr. Muhammad Amin (ASSISTANT PROFESSOR HORTICULTURE)

An agro-industry oriented young horticulturist have about ten years of hands on experience in field and packhouse operations. Previously, he worked in Australian Aid/ACIAR funded projects on managing/improving mango value chains; Worked as Horticulture Researcher at University of Queensland and Department of Agriculture and Fisheries during 2015-2016; collaborated with various national and international agriculture sector focused organizations including USAID, UNIDO/TRTA-II, Star Farm Pakistan, METRO Cash n Carry, Fauji Fresh n Freeze Pakistan, etc

MANGO PROJECT OVERVIEW

The Company commands one of the worlds most advanced and sophisticated processing technology for mangoes, Vapor Heat Treatment. The leading Japanese manufacturers renowned for their extremely modern and accurate processing machines have provided the control of fruit fly and its maggots.

The plant has a minimum capacity of 3ton/day into 110 days approx in mango season and a Maximum capacity 6ton/day for VHT, for hot water 10ton/hour. Qualified and experienced managers are employed to run the plant. The Company maintains a most modern research and test laboratory to ensure the highest international standards in quality of the product. The quality of raw materials, untiring efforts, and optimized efficiency enables the company to provide best of the fresh produce in Pakistan.

OUR PROCESS

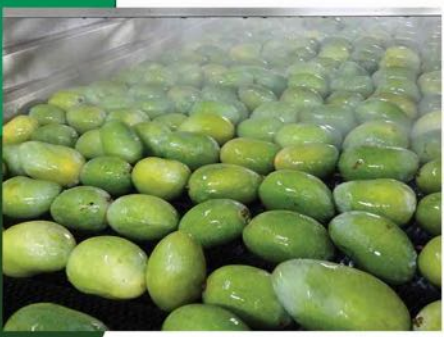
SORTING
After the arrival of fruit at packhouse, the export quality fruit is separated from B grade fruit so that only A- grade fruit is sent for processing.

WASHING
Washing is carried out in two steps, first is manual washing. By this the extra dust from fruit skin is removed and after that mango is shifted to the washing machine, where bubble washing is carried out so that remaining dust shall be removed from mango skin.

DRYING
Drying is carried out after washing of fruit so that extra moisture from fruit skin is dried prior to sending fruit in grading area.

GRADING
Grading is done on the basis of fruit weight on a grading machine and according to that weight, different count boxes are prepared on the basis of buyer need / demand.

VAPOR HEAT TREATMENT SYSTEM (VHT)
VHT is a technology which helps us to control the fruit fly problem in different fruits and vegetables. This is the quarantine requirement for Japan and south Korea for the time being. In case of Mangoes fruit fly management. Export of Pakistani mangoes to Japan market requires Vapor heat treatment in which mangoes will be subjected to above 90% RH along with the internal pulp temperature of 47°C. This process takes three to four hours, during the process first humidity will be maintained at a set level after that fruit internal pulp temperature starts increasing and when it reaches 47°C, holding time starts which is 25 minutes. For these 25 minutes the fruit is kept at 47 °C. After that cooling is done for 5 minutes in which air circulation of the whole unit will be carried out. This is followed by drying of 1 minute after which fruit is unloaded from VHT machine.



MANGO HOT WATER PROCESS
In this process mango fruit will be treated with hot water at 48 °C for 60 minutes. In this process mango remains dip in water tank for 60 minutes. It helps to treat mango against fruit fly infestation. By this treatment fruit fly infected fruit will be free from infestation.

POTATO PROJECT OVERVIEW

Potatoes are harvested from field and sorted according to our buyers demand and dispatched to processing facilty. Where in first step it is washed in drum to remove dust particles. Potatoes are washed in barrel washers which offer ideal washing solutions, ensuring crop is gently yet efficiently washed with throughout ranging from 5 tons per hour.

After that produce is graded manually to avoid unwanted and diseased potatoes on a conveyer belt. After that it is packed in mesh bags as per the demand of customers. After packing it is stitched and placed in container when loading complete anti sprouting spray is done to avoid sprouting in potatoes. For pre cooling to attain 4 degree Celsius along with ventilation 25 cubic meter per hour, the reefer container is pluged with electric connetion.

POTATO PROCESS FLOW

STEP	
1	POTATO FEEDING
2	POTATO MOVING TOWARDS WASHING DRUM
3	POTATO WASHING DRUM
4	SORTING
5	DRYING
6	SORTING
7	PACKING
8	WEIGHING
9	TAGGING / STITCHING
10	CONTAINER LOADING
11	SPRAY OF ANTI SPROUT
12	SEALING
13	PLUG IN
14	WEIGHING BEFORE DISPATCH

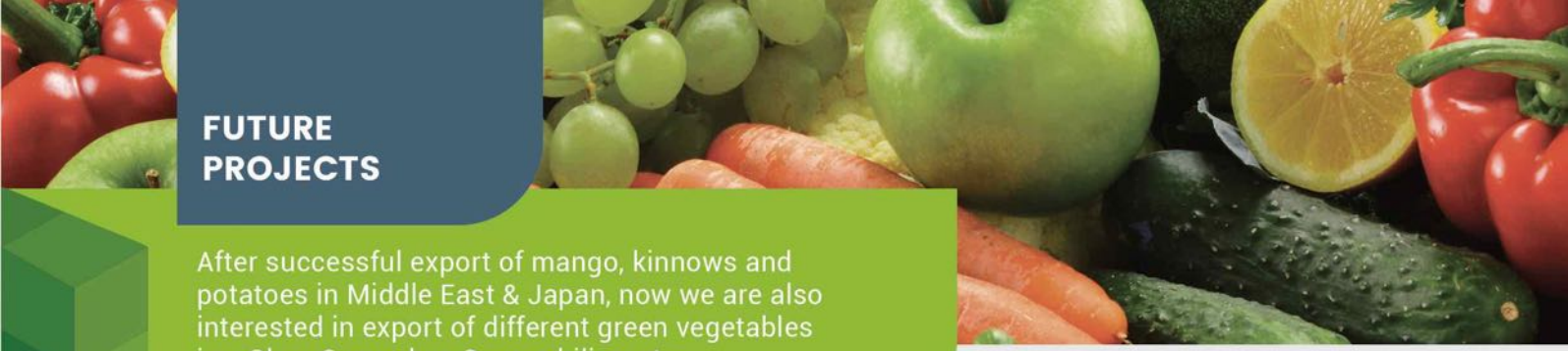
ORANGE PROJECT OVERVIEW

Kinnow mandarin is harvested during the early time and send it to processing facility where it is initially sorted on conveyer belt to remove diseased and de shape produce and washed to remove dust. After that it is dryed with dryer and wax it for increasing its shelf life and cosmetic look. Wax is the combination of bee wax, thiabendazole and imazalil. Thiabendazole and Imazalil is the fungicide to control fungal diseases. After that it is again dryed through hot air dryer.

When fruit is properly waxed and dryed then it is graded in different sizes on grader and packed as per the need of customers. After packing it is sent to cold storage where it is pre cooled on 4 degree Celsius and then shift to containers for dispatch to concern country.

ORANGE PROCESS FLOW

STEP	
1	FEEDING TO PROCESSING UNIT
2	SORTING BEFORE WASHING
3	WASHING
4	DRYING (45 - 60 ˚C)
5	WAXING (@ 1L/TONE OF FRUIT)
6	DRYING (45 - 60 ˚C)
7	GRADING (ON THE BASIS OF MM)
8	DIFFERENT COUNT READY FOR PACKING
9	PACKING
10	STRAPPING AND PALLET FORMATION
11	SHIFTING IN COLD STORE (4 ˚C)
12	LOADING IN REEFER CONTAINER
13	SEALING
14	CONTAINER SET POINT (4 ˚C TEMP & AIR CIRCULATION 25 m^3/h)



FUTURE PROJECTS

After successful export of mango, kinnows and potatoes in Middle East & Japan, now we are also interested in export of different green vegetables i.e., Okra, Cucumber, Green chilies, etc.

FOOD SAFETY

The company's milestones are linked to the food safety and hence every effort is made to practice the best biosecurity management systems. Food safety starts from the project layout and equipment procurement; complete automated equipment enables minimum human interaction and a robust layout halt any bacteria carrying medium.

A proper quarantine is practiced according to the recommended standards. In-house Standard Operations (SOPs) is an effort to keep freshness of produce and product safety. The company has been certified for ISO 22000, ISO 9001, ISO 14001, GMP & HACCP to endorse food safety, quality management and environment protection systems.

HUMAN RESOURCE

At Mahmood Group we believe in strategic human resource management. We take pride in maintaining excellent and cordial relationship with employees. The main focus is to hire, retain, develop and motivate employees in way to build their capacity to perform their tasks in the best way possible. Training and skills development is considered necessary at every level and is carried by poultry and food safety experts.

A strong focus remains to keep the employees satisfied through career planning and employee friendly work practices. Provision of residential and recreational facilities ensures better lifestyles of employees and their families. All the employees have free access to medical facility at site. Quality education for employees' children is available at doorstep

Roomi Foods (Pvt) Ltd.

Roomi Foods (Pvt.) Ltd

P.O. Box Number 28, Multan.
UAN: +92-61-111-181-181
Email: info@mahmoodgroup.com
sales@roomifoods.pk
Website: www.mahmoodgroup.com
+92 34 777 49 111