



Sahanny
BUSINESS CENTER

STRATEGIC
INSTITUTIONAL
PRESENTATION



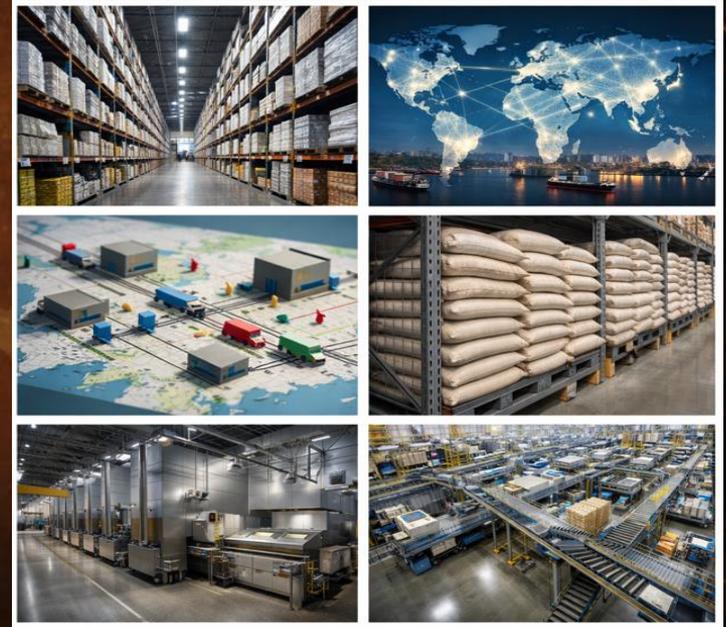
GLOBAL FOOD SECURITY

In an increasingly challenging international environment, ensuring continuous access to safe, nutritious, and rapidly distributed food is an essential government priority.

Efficient, sustainable, and long-lasting food solutions strengthen countries' response capacity to emergencies, humanitarian crises, and strategic demands, ensuring social protection, economic stability, and food security.

Aligned with government priorities, our solutions support strategies for:

- Emergency preparedness;
- Cost efficiency;
- Logistical autonomy;
- Long-term planning;
- Strategic reserves.



* Merely illustrative images

We offer a diversified portfolio designed for different operational scenarios.

COMPANY

The company's administrative headquarters are located in Lisbon, Portugal, supplying dehydrated foods of high technical and nutritional standards, developed to meet governmental, institutional, and humanitarian demands, with a focus on food safety, logistical efficiency, and operational sustainability. Our products are intended for regular human consumption in main daily meals and are widely applicable in public food programs, emergency operations, institutional supply, and humanitarian actions, both nationally and internationally.



* Merely illustrative images



PRODUCT PORTFOLIO

Our portfolio includes nutritional porridges, soft drinks, milk drinks, soups, and rice enriched with protein and vegetables. All products are dehydrated and developed to offer high yield, ease of preparation, and stability, catering to different population and operational profiles.



* Merely illustrative images



QUALITY, SAFETY, AND NUTRITIONAL COMPLIANCE



* Merely illustrative images



The foods are produced from rigorously selected raw materials, complying with technical criteria for quality, safety, and traceability. The formulations are nutritionally balanced and enriched with vitamins, minerals, and iron, in accordance with the Recommended Daily Allowances (RDAs), ensuring adequate energy and nutritional intake for children, adolescents, and adults. The products have consistent quality, excellent sensory acceptance, and a shelf life of up to 24 months, allowing for medium- and long-term planning for government programs.

DEHYDRATION PROCESS

Dehydration consists of the controlled removal of water from food through artificial heat applied under carefully controlled conditions of temperature, humidity, and air circulation, at levels below the boiling point. This method eliminates the use of chemical preservatives, inhibits the growth of bacteria and fungi, preserves the physical structure of food, and maintains much of its nutritional value. In the case of vegetables and legumes used in powdered soups, the process preserves almost all vitamins and minerals, including vitamin A, selenium, potassium, and magnesium.

* Merely illustrative images



LOGISTICAL AND OPERATIONAL ADVANTAGES



* Merely illustrative images



Up to 90% reduction in weight and volume, Transportation and storage without the need for refrigeration, Simplified logistics and lower operating costs, Quick preparation, just add water and, when necessary, simple cooking, Products already used in several countries, with a proven track record of performance, Excellent cost-benefit ratio, combined with premium quality standards.

APPLICATIONS AND TARGET AUDIENCE

Armed Forces and Ministries of Defense, Public Security Agencies, Prison Systems, Hospitals and Health Units, Schools and Educational Institutions, Government Food Programs, Humanitarian Organizations and NGOs, Refugee Camps, Institutional Cafeterias, Emergency Food Plans, and Religious Charitable Organizations.



* Merely illustrative images



TERMS AND CONDITIONS

Prices are provided upon request, according to the volume requested, technical specifications, logistics destination, and contract type. Below are some nutritional fact sheets.

| | | |
|--|------------------------------------------------------------|------------------|
| | TECHNICAL ESPECIFICATION | Code: ETE - 452 |
| | | Review: 00 |
| | MIXTURE FOR PREPARING RICE WITH MEAT AND VEGETABLES | Date: 30/01/2025 |
| | | Code: 7105 |
| | | Page 1 de 2 |

1. PRODUCT DESCRIPTION

The product **mix for preparing rice with meat and vegetables** is manufactured with carefully selected raw materials in order to meet the requirements of flavor and adequate nutritional composition, thus meeting the individual's energy and nutritional needs.

2. LEGAL NAME

Mix for preparing rice with meat and vegetables.

3. INGREDIENTS

Parboiled rice, textured soy protein, bean flour, dry meat, isolate soy protein, cornstarch, dehydrated diced carrots, salt, meat broth, dehydrated parsley, saffron, dehydrated onion, black pepper, meat flavoring, anti-caking agent: calcium phosphate, flavor enhancer: disodium inosinate.

ALLERGIC: MAY CONTAIN MILK DERIVATIVES. CONTAINS SOY DERIVATIVES. GLUTEN FREE.

4. SPECIFICATIONS

4.1. PHYSICAL-CHEMICAL CHARACTERISTICS

| Parameter | Specification |
|------------|----------------|
| Appearance | Characteristic |
| Odor | Characteristic |
| Color | Characteristic |

2. MICROBIOLOGICAL CHARACTERISTICS

| Parameter | Specification |
|--------------------------|------------------------|
| Total Bacterias (CFU/g) | $\leq 1,0 \times 10^1$ |
| Molds and Yeasts (CFU/g) | $\leq 1,0 \times 10^1$ |

4.3. NUTRITIONAL INFORMATION

| NUTRITIONAL INFORMATION | | | |
|----------------------------|------|------|------|
| Servings per container: 20 | | | |
| Serving: 50g (1/2 cup) | | | |
| | 100g | 50g | %VD* |
| Energy value (kcal) | 160 | 80 | 4 |
| Total carbohydrates (g) | 2,8 | 1,4 | 0 |
| Total sugars (g) | 0,1 | 0,0 | |
| Added sugars (g) | 0,0 | 0,0 | 0 |
| Protein (g) | 10,9 | 5,4 | 11 |
| Total fat (g) | 0,1 | 0,0 | 0 |
| Saturated fats (g) | 0,0 | 0,0 | 0 |
| Trans fats (g) | 0,0 | 0,0 | 0 |
| Dietary Fiber (g) | 0,7 | 0,3 | 1 |
| Sodium (mg) | 812 | 406 | 20 |
| Calcium (mg) | 102 | 51 | 5 |
| Phosphorus (mg) | 75,0 | 37,5 | 5 |
| Potassium (mg) | 37,5 | 18,8 | 1 |
| Folic acid B9 (mg) | 0,0 | 0,0 | 0 |
| Magnesium (mg) | 13,5 | 6,8 | 2 |
| Manganese (mg) | 7,5 | 3,8 | 1 |
| Potassium (mg) | 0,2 | 0,1 | 3 |
| Zinc (mg) | 0,2 | 0,1 | 1 |

*Percentage of Daily Values provided per serving.

5. APPLICATION

Heat 4 liters of water in a covered pan over high heat until it boils, add 1 kg of the product and mix well until completely diluted. After boiling again, cook over low heat for 20 minutes, keeping the pan covered. Serve.

| | | |
|--|---------------------------------------------------------------|------------------|
| | TECHNICAL ESPECIFICATION | Code: ETE - 458 |
| | | Review: 00 |
| | MIXTURE FOR PREPARING RICE WITH CHICKEN AND VEGETABLES | Date: 30/01/2025 |
| | | Code: 7106 |
| | | Page 1 de 2 |

1. PRODUCT DESCRIPTION

The product **mix for preparing rice with chicken and vegetables** is manufactured with carefully selected raw materials in order to meet the requirements of flavor and adequate nutritional composition, thus meeting the individual's energy and nutritional needs.

2. LEGAL NAME

Mix for preparing rice with chicken and vegetables.

3. INGREDIENTS

Parboiled rice, textured soy protein, bean flour, dry chicken, isolate soy protein, cornstarch, dehydrated diced carrots, salt, chicken broth, dehydrated parsley, saffron, dehydrated onion, black pepper, chicken flavoring, anti-caking agent: calcium phosphate, flavor enhancer: disodium inosinate.

ALLERGIC: MAY CONTAIN MILK DERIVATIVES. CONTAINS SOY DERIVATIVES. GLUTEN FREE.

4. SPECIFICATIONS

4.1. PHYSICAL-CHEMICAL CHARACTERISTICS

| Parameter | Specification |
|------------|----------------|
| Appearance | Characteristic |
| Odor | Characteristic |
| Color | Characteristic |

2. MICROBIOLOGICAL CHARACTERISTICS

| Parameter | Specification |
|--------------------------|------------------------|
| Total Bacterias (CFU/g) | $\leq 1,0 \times 10^1$ |
| Molds and Yeasts (CFU/g) | $\leq 1,0 \times 10^1$ |

4.3. NUTRITIONAL INFORMATION

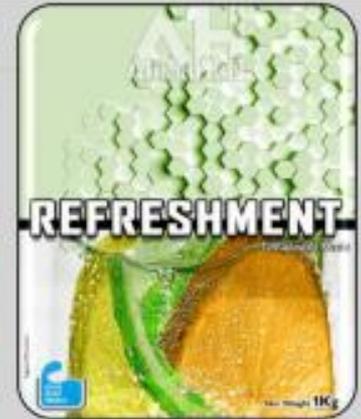
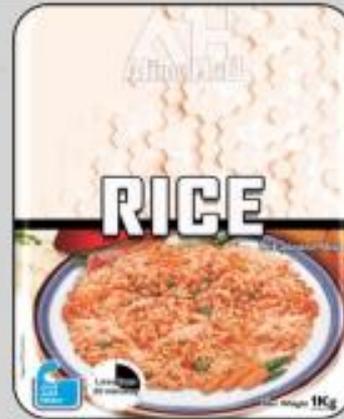
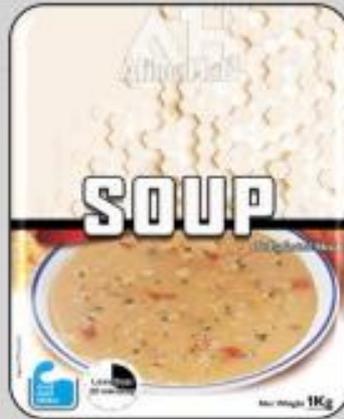
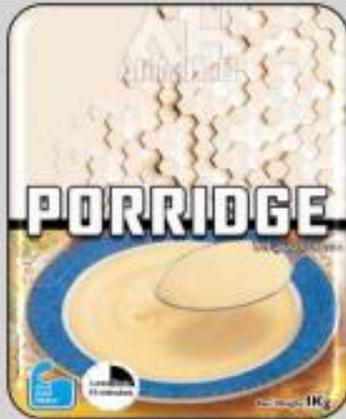
| NUTRITIONAL INFORMATION | | | |
|----------------------------|------|------|------|
| Servings per container: 20 | | | |
| Serving: 50g (1/2 cup) | | | |
| | 100g | 50g | %VD* |
| Energy value (kcal) | 160 | 80 | 4 |
| Total carbohydrates (g) | 2,8 | 1,4 | 0 |
| Total sugars (g) | 0,1 | 0,0 | |
| Added sugars (g) | 0,0 | 0,0 | 0 |
| Protein (g) | 10,9 | 5,4 | 11 |
| Total fat (g) | 0,1 | 0,0 | 0 |
| Saturated fats (g) | 0,0 | 0,0 | 0 |
| Trans fats (g) | 0,0 | 0,0 | 0 |
| Dietary Fiber (g) | 0,7 | 0,3 | 1 |
| Sodium (mg) | 812 | 406 | 20 |
| Calcium (mg) | 102 | 51 | 5 |
| Phosphorus (mg) | 75,0 | 37,5 | 5 |
| Potassium (mg) | 37,5 | 18,8 | 1 |
| Folic acid B9 (mg) | 0,0 | 0,0 | 0 |
| Magnesium (mg) | 13,5 | 6,8 | 2 |
| Manganese (mg) | 7,5 | 3,8 | 1 |
| Potassium (mg) | 0,2 | 0,1 | 3 |
| Zinc (mg) | 0,2 | 0,1 | 1 |

*Percentage of Daily Values provided per serving.

5. APPLICATION

Heat 4 liters of water in a covered pan over high heat until it boils, add 1 kg of the product and mix well until completely diluted. After boiling again, cook over low heat for 20 minutes, keeping the pan covered. Serve.

CALCULATION OF QUANTITIES PER PERSON BEFORE AND AFTER PREPARATION



Before
Preparation

50 gr

After
Preparation

250 gr

Before
Preparation

60 gr

After
Preparation

290 gr

Before
Preparation

60 gr

After
Preparation

540 gr

Before
Preparation

75 gr

After
Preparation

355 gr

Before
Preparation

30 gr

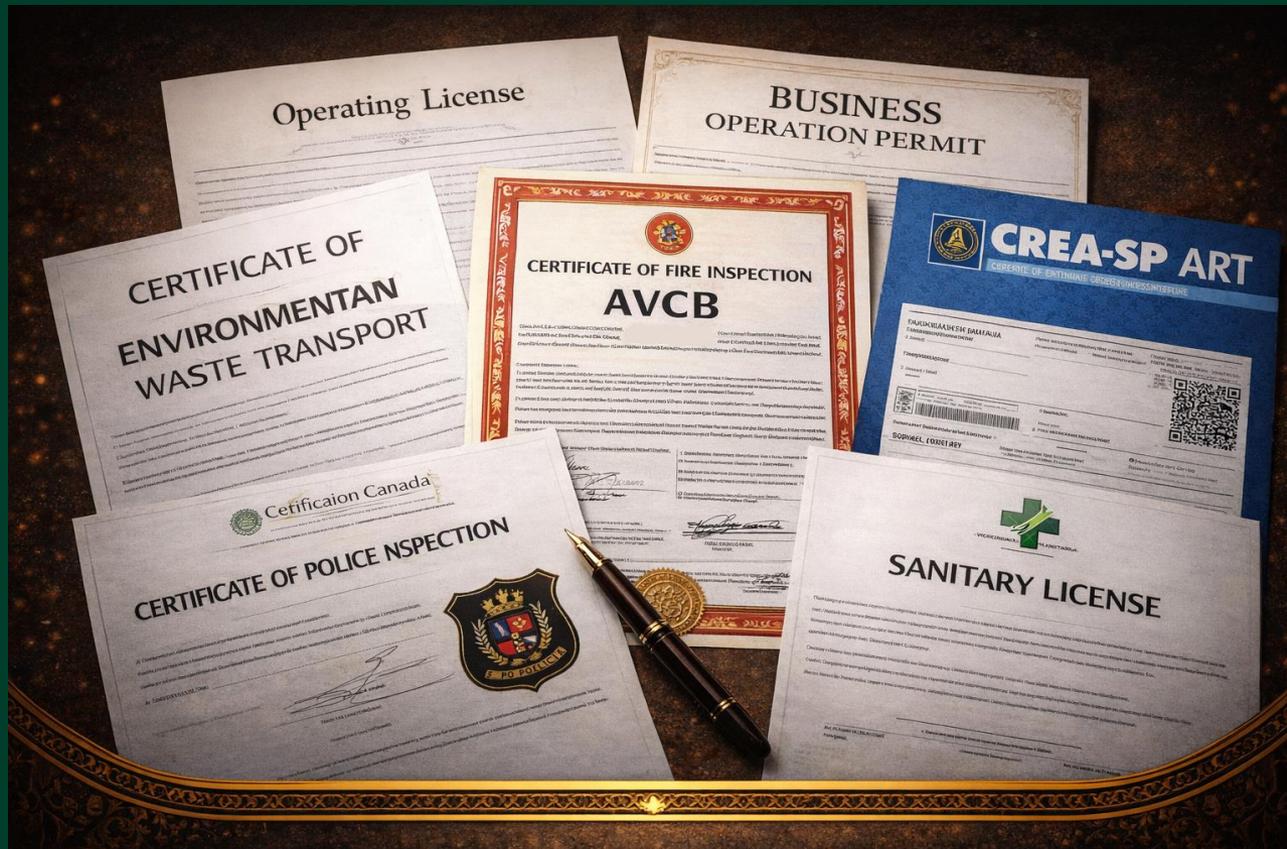
After
Preparation

300 gr

* Merely illustrative images

INDUSTRY: AUTHORIZATIONS AND LICENSES

Operating License, Operating Permit, AVCB (Fire Safety Certificate), Environmental Certificate, Police Inspection Certificate, Health License from the Government Health Surveillance Agency, and ART from CREA-SP.



* Merely illustrative images

ADDITIONAL INFORMATION

ADMINISTRATIVE HEADQUARTERS IN LISBON - PORTUGAL



INDUSTRY IN THE STATE OF SÃO PAULO - BRAZIL



AUTHORIZED OFFICIAL REPRESENTATIVE



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CERTAINTY OF GOOD
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