



# Our company



# alibós

**Alibós Galicia S.L.** is a company with **more than 50 years of history, located in Monterroso**, a rural area in the center of the Autonomous Community of Galicia, in the northwest of Spain. We are one of the main industries in the area, with a great impact on the local economy and a **strong sense of social responsibility towards our environment**. The combination of tradition and innovation has made us one of the **leading chestnut processing companies in Europe**.

## We bet on ecological production.

We have over **300 hectares of modern chestnut (Castanea sativa Mill.) plantations** in rural areas near our factory. All of them are **ecologically produced and from Galician chestnut**. We have created a subsidiary company, **Soutos Sativa S.L.**, exclusively dedicated to **providing all necessary agricultural services for chestnut production**, from training and advice to the commercialization of the plant or the care and harvesting of the fruit.



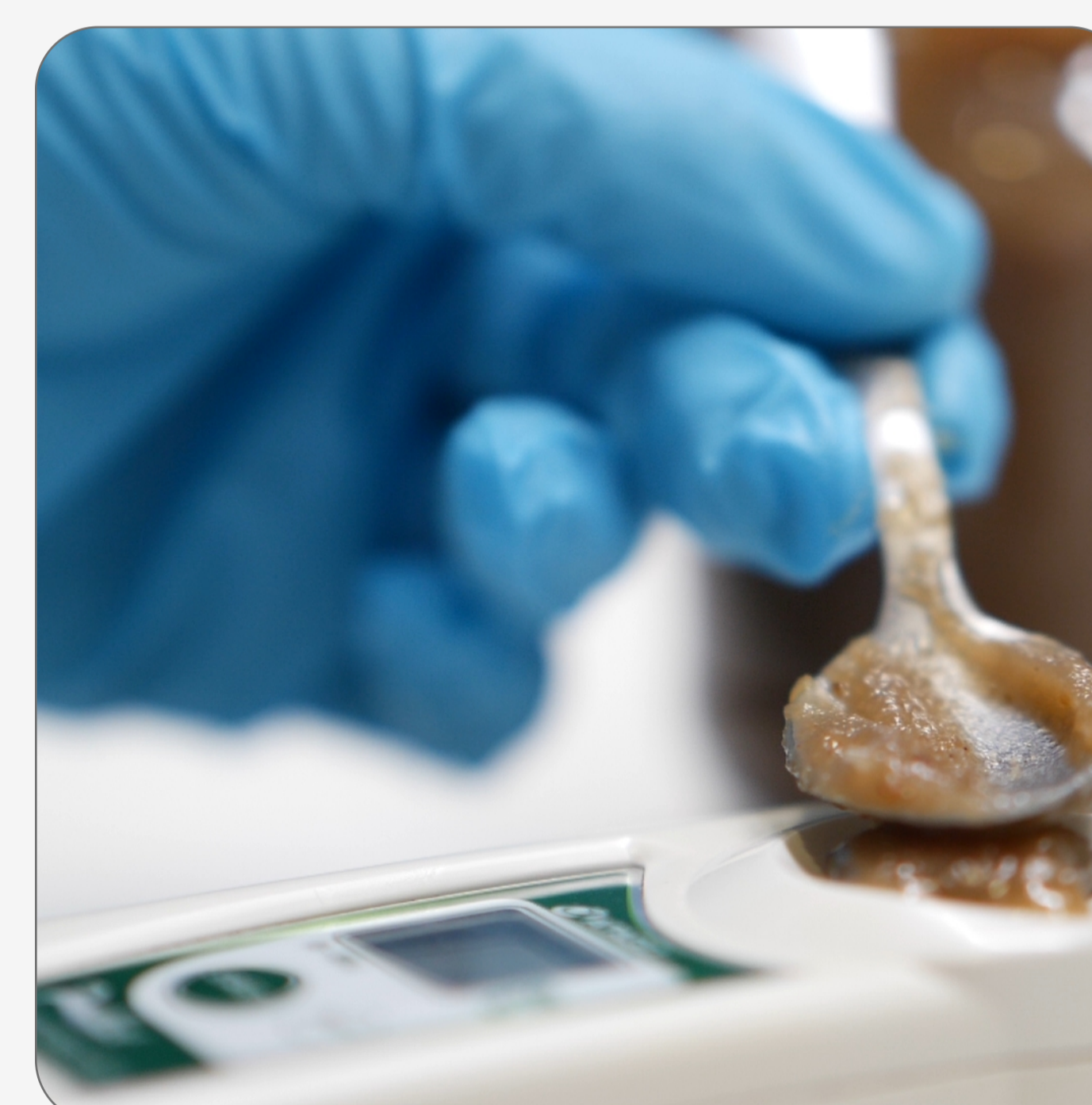
## Committed to sustainability and innovation



# Facilities and Processes

The highest quality chestnuts are received daily, from October to December, at our facilities, subjecting them to the most advanced technological process of peeling, selection, and deep-freezing, thus obtaining a peeled and ultra-frozen chestnut that maintains all its flavor, texture, and color.

We process more than 80 tons daily and store up to 4000 tons in over 10,000 square meters of surface area.





# Chestnut

"The chestnut tree in Galicia is a fundamental species in rural economy, landscape, popular culture, and the environment."



Due to our privileged location and our **commitment to native and natural products**, we are **one of the world's largest producers of peeled and frozen chestnuts**.

We export our production to the **most important international markets**, where chestnut-derived products such as flour, puree, marron glacé, preserved in syrup, and preserved naturally are made. Traditional delicacies reinvented today as gourmet products present in the best kitchens around the world.

## Nutritional Value

Cardioprotective effect

Improves intestinal transit

Healthy teeth and bones

Satiating food

Recommended for athletes and the elderly

Suitable for diabetics

Suitable for hypertensive people

Prevents anemia and fatigue

Prevents neurological diseases

Suitable for celiacs



- Low fat content
- Low saturated fat content
- Contains naturally occurring sugars
- High fiber content
- Source of vitamin C
- Source of potassium
- High magnesium content
- Source of copper



# Products



## Peeled and ultra-frozen chestnut

**Bag**



300g - 2500g

**Carton**



5kg / 10kg / 20kg

### Caliber

**Fruits per kilogram:**

- 90/100
- 100/120
- 130/150
- 150/180
- 180/200
- +200



**Sack**



20kg

**Octobine**



300kg / 400kg

**Broken**



# Certifications

## Organic



The chestnuts we care for are certified in organic production, ensuring that we do not use synthetic chemical products and that we carry out a harvest and post-treatment that is respectful of the ecosystem and without depleting resources. We also buy organic chestnuts, currently representing 15% of our processed product.

## Protected Geographical Indication



Galician chestnuts come from the selection made over centuries by farmers to improve their quality and productivity, and stand out for their unique qualities compared to chestnuts from other regions. That is why they are protected by the Protected Geographical Indication, Chestnut of Galicia, under whose protection we produce the chestnuts from our soutos.

## Quality and Food Safety



Our certifications according to the IFS Food and BRCGS Food Safety standards demonstrate our firm commitment to the highest level of Quality and Food Safety, as well as a clear focus on the manufacture of safe and quality products, continuous improvement, and customer satisfaction.

## Recognitions

- 2022: **Galicia Alimentación Award for Business Project 2022.** Galician Food Cluster.
- 2021: **SME of the Year Award in Lugo.** Chamber of Commerce.
- 2019: **ARDAN Indicators:** Well-managed Company, Global Company, Innovative Company, Wealth-generating Company, Company with High Productivity.
- 2020: **Ranked 7th out of 1,200 participating Galician companies in the ARDAN RANKING AS AN INTELLIGENT COMPANY OF GALICIA,** assessing its current capacity to create value with a business model capable of generating sustainable and inclusive economic growth. With outstanding results in the Galician context.
- **SME INNOVATIVE SEAL since 2018.**
- 2014: **XIV Aresa Rural Development Award**
- 2010: **Cross-Border Business Excellence Awards - Internationalization Category.** Galician Business Confederation.
- 2010: **Business Activity Awards - Quality, Industrial Safety and Environmental Protection Category.** Lugo Business Confederation.
- 2007: **Award for Best Ecological Industry.** CRAEGA.



More information



# Committed to...



## Zero Organic Waste

- We use chestnut shells as fuel in our biomass boiler, reducing emissions by -760,000 tons of CO<sub>2</sub> compared to the use of LPG, with an equivalent of 3 M kWh per year.
- We compost combustion ashes and wet shells, applying them as natural fertilizer in our own plantations. We collaborate with local companies to produce organic fertilizers.
- Damaged fruits are sold frozen for animal feed.
- The solid fraction obtained from the water purification process is dried and used as chestnut flour for the production of animal feed.

## Recycling and Circular Economy

### • REDUCTION OF PACKAGING WASTE

We have acquired 2,000 reusable plastic containers to store the semi-processed product, which has resulted in an annual saving of 80,000 kg of cardboard.

### • WATER RECYCLING IN THE PROCESS

The water used in the processing of chestnuts and cleaning of facilities, free of any chemical compounds, is purified, disinfected, and recirculated.

### • ENERGY EFFICIENCY - LED Lighting

We have replaced more than 300 conventional luminaires with LED technology, resulting in a saving of 84 MWh per year, with a reduction of emissions by -28 tons of CO<sub>2</sub> per year.

### • RENEWABLE ENERGY: We have installed photovoltaic solar panels to self-supply 87,000 kWp/h, reducing emissions by 31 tons of CO<sub>2</sub> per year.



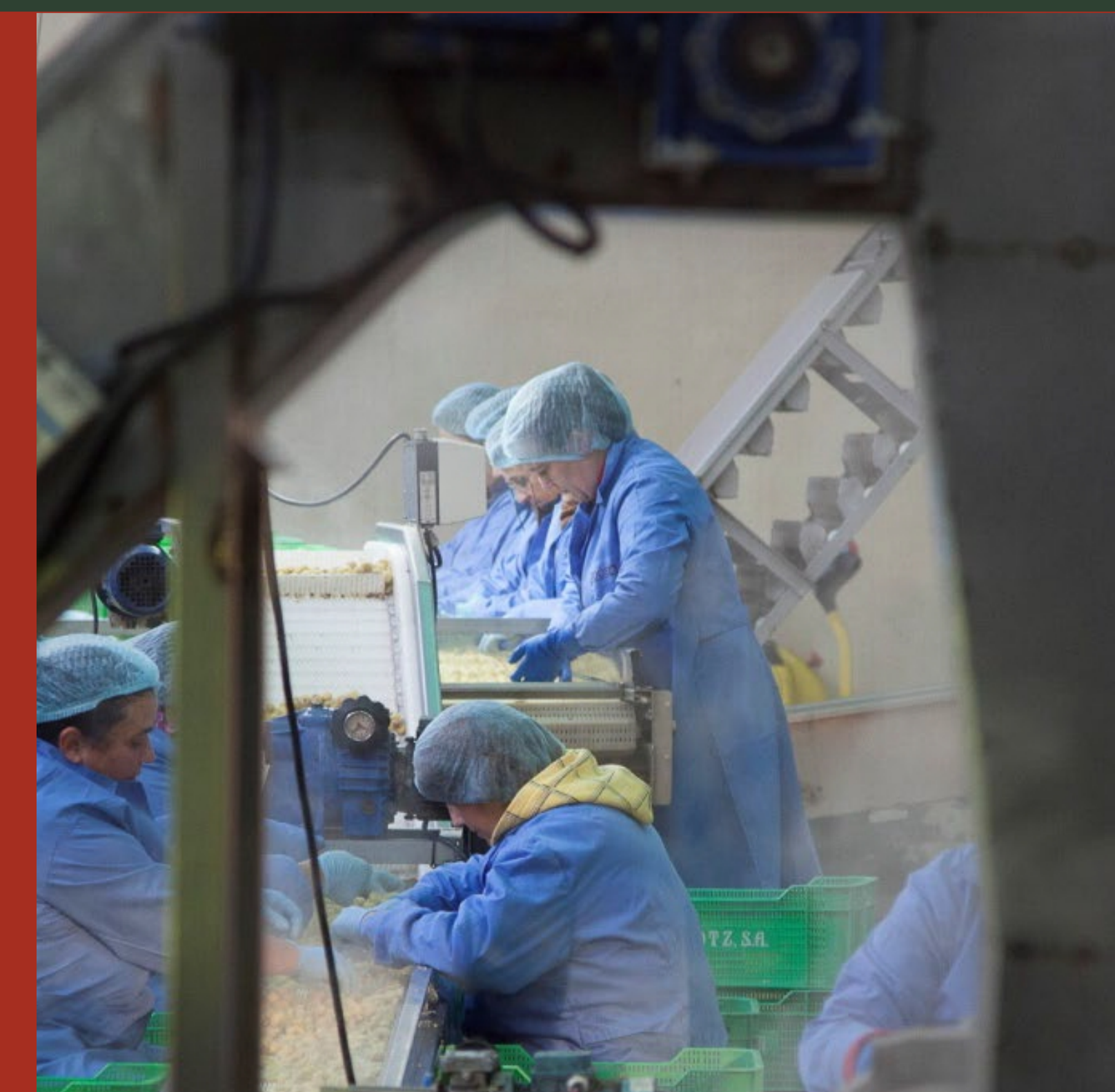
## Innovation

- We invest 5% of our profits in innovative projects, both in production processes and products and organizational aspects. This allows us to optimize the use of natural resources and raw materials, reduce the use of plastic packaging, implement software for traceability management, or incorporate the most advanced artificial vision technology adapted to chestnuts.
- 8 R + D + i Projects in the last 10 years in different fields such as the valorization of waste and by-products of the process, new functional ingredients and products, without allergens and for sensitive populations, variety characterization, and prevention of chestnut diseases.

## Social Responsibility, Primary Sector, and Local Economy

We provide employment for more than 100 people in the region, with a high percentage of indefinite contracts and more than 70% female employment, which represents a significant contribution to local development and the economy of the area.

We are committed to the primary sector with the aim of promoting the recovery of chestnut cultivation in Galicia and professionalizing the sector, contributing to the conservation of local productions and biodiversity.





## We export worldwide

We process chestnuts with care, safely and completely naturally, obtaining a completely peeled, raw, and ultra-frozen chestnut that we export to the most important international markets. In these markets, derivative products from chestnuts such as flour, puree, marron glacé, or preserves are made.

### Contact



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Contact us

