



EIGHTBROTHERS
Corporation Ltd.

The way to do business



ABOUT US

WHO WE ARE: Eight Brothers is a leading UK importer and distributor of speciality foods for the retail, wholesale and foodservice sectors. We are passionate about distributing specialist food products with authenticity and provenance from around the world.

Based in England, with a presence in South America (Chile, Argentina, Brazil, Colombia), Eight Brothers is different to other import companies, as we leverage a solid supply chain and years of experience to offer an all-in-one solution to your production and importing needs.

We also carefully select the products that we present our clients, trusting in reliable partners, leaders in their area, in possession of certifications to guarantee the product's high quality.

WHAT WE DO

Our goal is simple – to bring you the very best from around the world and get your business simpler offering and integrate solution.

Through close partnerships with suppliers around the world we deliver, high quality products to our customers across the UK and Europe. To maintain a high standard of quality service and freshness of the products across the supply chain we came up with some key partnerships in Warehouse and Logistics to offer you the best integrate solution available in the market.

We work hard at sourcing great value to all our service lines, mixing innovation and quality service with competitive prices to meet our customer's needs.



Products



Logistic



Warehouse

PRODUCTS

8BROTHERS specializes primarily in the Production and Marketing of



Peanuts

Raw peanuts

HS Code: 1202.42

Specifications: Raw Peanut Confectionery, Type Runner. Consists of clean, dry, healthy grains, excellent flavor and very low level of chemical contamination and mycotoxins.

Size: 38/42 - 40/50 - 50/60 - 60/70 - 70/80 - 80/100 and Split peanut.

Shelf life: Under optimum conditions of packaging and storage, the aptitude for consumption is very long, limited only by alterations of the sapid-aromatic properties after 270 days of processing.

Packing: 50 kg & 25 kg polypropylene bags. 1250 kg big bags

Certifications: B.R.C. (British Retail Consortium) - H.A.C.C.P. (Hazard Analysis Critical Control Points)



Blanched peanuts

HS Code: 2008.11

Specifications: Raw Peanut Confectionery, Runner Type, without its skin. Consists of clean, dry, healthy grains, excellent flavor and very low level of chemical contamination and mycotoxins.

Size: 38/42 - 40/50 - 50/60 and Split peanut.

Moisture: 6.5% - 8.5%

Shelf life: Under optimum conditions of packaging and storage, the aptitude for consumption is very long, limited only by alterations of the sapid-aromatic properties after 270 days of processing.

Packing: 50 kg & 25 kg polypropylene bags. 1250 kg big bags

Certifications: B.R.C. (British Retail Consortium) - H.A.C.C.P. (Hazard Analysis Critical Control Points)



Pistachio

Pistachios in shell

HS Code: 0802.51

Size: 21/25

Moisture: at 100 - 105°C g/100g: < 7 %

Shelf life: 2 years

Packing: 10 kg carton box with 2 bags with 5 kgs. Packed in controlled atmosphere (CO2/N2).



Pistachio

Pistachios unshelled

HS Code: 0802.52

Moisture: at 100 - 105°C g/100g: < 4 %

Shelf life: 2 years

Packing: 12 kg carton box with 2 bags with 6 kgs. Packed in controlled atmosphere (CO2/N2), - 25 kgs. Bags



Pistachio

Pistachio in shell roasted and salted

HS Code: 2008.19

Size: 21/25

Moisture: at 100 - 105°C g/100g: < 6 %

Shelf life: 2 years

Packing: 10 kg carton box with 2 bags with 5 kgs. Packed in controlled atmosphere (CO2/N2).



Dried Prunes

HS Code: 0813.20

Variety: D'agen Type, Pitted or Unpitted.

Sizes: 30-40; 40-50; 50-60; 60-70; 70-80; 80-90.

Specifications: Natural condition prunes (varying moisture between 18 % - 20 %).

Pitted and unpitted tenderized prunes (varying moisture between 28 % - 34 %).

Moisture: 32% max.

Packaging: Carton box of 10 kgs.



Pop Corn

HS Code: 1005.90.10 110

Variety: Butterfly

Sizes: human consumption, kernels in 10 grams): 65-70 or 70-75, and expansion of 40-42 and 38-40 (MWVT).

Color: Bright yellow

Specifications: Top Quality (damaged grains: 1.5%, foreign matter: 0.5%).

Standard Quality (damaged grains): 3%, foreign matter: 0.5%

Moisture: 14% maximum **Shelf life:** 2 years

Packing: Multiwall kraft paper bags of 10 kg / 20 kg / 50 pounds and 25 kg.

Polypropylene bags of 50 kg. Big bags of 1,000 kg.

*Other packaging presentations can be made if required (250g., 500g., and 1Kg.).



Legumes

Chickpeas

HS Code: 0713.20.90 110

Sizes: 7 to 9 mm. **Color:** Buff colored

Specifications: Packing quality (damaged grains: 2.5%, foreign matters: 0.25%)

Canning Quality (damaged grains): 5%, foreign matter: 0.5%

Other uses (damaged grains): 10%, foreign matter: 0.5%

Moisture: 14% maximum **Shelf life:** 2 years

Packing Polypropylene: bags of 25/50kg. or big bags of 1000 kg.

*Other packaging presentations can be made if required.



Lentils

HS Code: 0713.40

Size: 4 to 6 mm.

Specifications: Max. 1% Split or broken grains. Max. 2 % other defects.

Moisture: 14% maximum

Shelf life: 2 years

Packing: Polypropylene bags of 25/50kg. or big bags of 1000 kg.

*Other packaging presentations can be made if required.



Green peas

HS Code: 0713.10.90 910

Size: 4 to 7 mm.

Specifications: Top Quality (blanching: 3%, damaged grains: 2%, foreign matter: 0.25%)

Standard Quality (blanching: 5%, damaged grains: 2%, foreign matter: 0.25%)

Moisture: 14% maximum

Shelf life: 2 years

Packing: Polypropylene bags of 25/50kg. or big bags of 1000 kg.

*Other packaging presentations can be made if required.



Beans

White alubia beans

HS Code: 0713.33.29

Size per 100g: 300 / 400

Specifications: Foreign matter: 1%, stained grains: 1%, slightly stained grains: 3%

Moisture: 15% maximum

Shelf life: 2 years

Packing: Polypropylene bags of 25/50kg. or big bags of 1000 kg.

*Other packaging presentations can be made if required.



Black beans

HS Code: 0713.33.1

Size per 100g: 300 / 400

Specifications: Max. 0,25 % foreign matters and/or inedible,
max 1% Split or broken grains, max 3% other defects.

Moisture: 15% maximum

Shelf life: 2 years

Packing: Polypropylene bags of 25/50kg. or big bags of 1000 kg.

*Other packaging presentations can be made if required



Red light and red dark kidney beans

HS Code: 0713.33.99

Size per 100g: 190 - 190/210 - 220/240 - 240/260 - 260/280.

Specifications: Max. 0,25% foreign matters and/or inedible,
max. 1% stained grains, max. 3% slightly stained grains.

Moisture: 15% maximum

Shelf life: 2 years

Packing: Polypropylene bags of 25/50kg. or big bags of 1000 kg.

*Other packaging presentations can be made if required.



Organic sugar HP

HS Code: 1701.99

Specifications: Nutritional grade for the human consumption produced of organic cultures of the sugar cane. It does not come from genetically modified material.

Color (ICUMSA): Max 550.

Packing: 25kg and 1000 kg. bigbags. Kraft paper bags and polypropylene.

Shelf life: 4 years

Certification: The organic origin has been certified by the OIA,

Organización Internacional Agropecuaria, program IFOAM, OIA NOP, JAS, NOP – CANADA.

BIO-SUISSE (upon request) Doalnara (upon request) - NATURLAND (upon request) - KOSHER - HALAL



Dairy

Butter oil – AMF

HS Code: 0405.90.10

Specifications: Product obtained from pasteurized milk cream by mean of almost total elimination of water and non-fatty solids, following the proper technological processes in order to achieve the purity grade required.

Packing: 16 kgs. Boxes / 190 kg. drums.

Storage: The product should be stored at a temperature ambient (aprox. 20°C), avoiding direct sun light. The conservation conditions are improved at refrigeration temperatures between 4° Shelf life: 12 (twelve) months from manufacturing date.



Milk Powder

HS Code: 0402.21.10 (whole) / 0402.10.10 (skim)

Specifications: Whole milk powder 26% (enriched with Vitamins A+D). Skim milk powder.

Shelf life: 8 months

Packing: 25 kgs. Net weight in kraft paper bags.

Storage: 10°C to 20°C (dry place)

Shipping temp: 10°C



Desmineralized Whey powder

HS Code: 0404.10

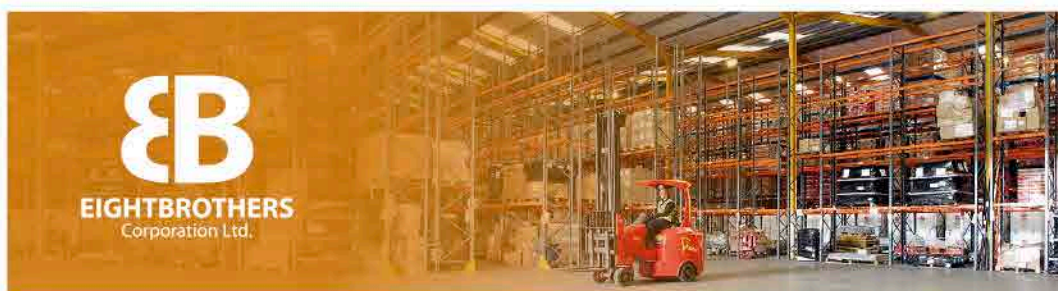
Specifications: Partially desmineralized whey powder (40%)

Shelf life: 8 months

Packing: 25 kgs. Net weight in kraft paper bags.

Storage: 10°C to 20°C (dry place)

Shipping temp: 10°C





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