

A fusion of taste, nutrition, and innovation.

That's what our snack pellets represent.

Under the Attayebat factory roof, a team of chemical engineers, nutritionists, and production engineers collaborate to perfect what is considered the foundational building blocks for a diverse range of crunchy snacks.

Our flexibility allows us to launch new products that cater to various preferences and customers, always prioritizing health. We are committed to meeting the growing demand for nutritious snack options.

[Suggestion: Add a photo of your staff working in the factory together]

[Suggestion: Add a photo of a colorful product range]

What we cherish most at Attayebat is our Quality!

We absolutely believe that Quality is intrinsically linked to sustainability. By prioritizing quality, Attayebat minimizes waste, optimizes resource use, and extends product life cycles, reducing environmental impact. Additionally, our commitment to quality involves sourcing materials from ethical and sustainable suppliers.

[Suggestion: Add a photo of a quality certificate, and maybe link to the certificates webpage on your website]

Quality and Certifications

- **Quality Assurance:**
 - Our dedicated quality department, led by women, ensures the highest food safety and quality standards.
 - Key achievements include waste reduction and bottleneck resolution.

- **Quality as a Cornerstone of Sustainability:**
 - **Resource Efficiency:** A focus on quality often involves minimizing waste and maximizing resource utilization, key principles of sustainability.
 - **Product Longevity:** High-quality products tend to have longer lifespans, reducing the need for frequent replacements and associated environmental impacts.
 - **Ethical Sourcing:** Quality often implies sourcing from reliable suppliers who adhere to ethical and sustainable practices.
- **Certifications:**
 - FSSC 22000 (highest food safety standard)
 - ISO 22000, ISO 14001, ISO 9001, HACCP
 - Pursuing ISO 50001

Snack Pellets

Our snack pellets are made from natural ingredients, primarily potato and corn powders sourced from Europe. We've expanded our product line to include legumes like lentils and chickpeas, which are sourced locally and processed in our facility.

Sourcing and Sustainability

- **Raw Materials:**
 - Potato and corn powders are imported from Europe due to the unique variety required.
 - Legumes (lentils, chickpeas, etc.) are sourced as grains from local farms and processed in-house.
 - All raw materials are non-GMO and certified.
 - We prioritize sustainable farming practices and partner with farms that adhere to EMSLD, KMC, and NDF standards.

- **Eco-Friendly Operations:**

- We've transitioned to primarily renewable energy sources, with 90% of our electricity covered by our PV system.
- Machinery fuel has been converted from diesel to LPG, with natural gas as the next step.
- Water consumption is minimal, used only in dough shaping.
- Carbon emissions are low, primarily from LPG used for water heating.
- Waste reduction initiatives have decreased waste by 99%.

Packaging and Recycling

- **Packaging:**

- Food-grade plastic bag within a recycled carton box.
- Sustainable packaging options available upon request.

- **Recycling:**

- Raw materials are received in paper bags.
- Carton box recycling is outsourced to the supplier.

Nutritional Benefits and Innovation

- **Product Features:**

- All products will be gluten-free by the end of 2024.
- New product ranges offer lower fat and higher protein content.
- 100% natural with no additives, colors, or preservatives.

- **Innovation:**

- Constant refinement in production processes to minimize waste.
- Our commitment to continuous improvement drives us to seek the best in our industry. This pursuit fuels innovation, which is essential for developing sustainable solutions and technologies.

Community and Workforce

- **Community Involvement:**
 - 80% local workforce.
 - Commitment to women's empowerment through UN agreement.
 - Support for schools and university students.
- **Workforce:**
 - Low turnover rate (average employee tenure: 8 years).
 - Incentive programs for employees.

Now you know that by choosing Attayebat, you're experiencing a unique blend of taste, nutrition, and sustainability! Contact us [here](#).