

*The healthy taste!*





# INDEX

**ABOUT US**

**LOCATION**

**PRODUCTS**

**DIRECTLY HANDLING IN CROPS**

**MARKET**

**ENVIRONMENT**

**CLIENT+ ZOI = WIN – WIN**

**CONTACT**





# ABOUT US

## ABOUT US

ZOI IS A COMPANY OF VEGETABLES' PRODUCERS, WHO COMMERCIALIZES AND DISTRIBUTES ITS OWN PRODUCTS, RIGHT FROM ITS FARMS TO ITS CLIENTS. With no intermediaries and with large production surface.

## LOCATION

LOCATED IN THE PROVINCE OF ALMERÍA - SOUTHEAST SPAIN.

We enjoy a subtropical microclimate that allows us grow our crops all year round, with an annual average of 3,200 hours of sunlight.

ZOI has crops along the province, locating its main headquarters in the Bajo Andarax Region.

## TEAM

ZOI COUNT ON A MULTIDISCIPLINARY AND INTERNATIONAL TEAM WHO DEVELOPS A PROFESSIONAL ENTREPRENEUR ACTIVITY, TO OBTAIN HIGH QUALITY CROPS AND OFFER OUR CLIENTS AN EXCELLENT SERVICE AND TRUST.

The team is composed of farmers, engineers, integrated crop management's specialists, designers, sales reps., HR's, accountants and economists. It is essential for ZOI to maintain a solid tracing and support process toward our clients.

## ZOI'S CORE VALUES

GREAT COMMITMENT WITH OUR PRODUCTS' QUALITY AND FRESHNESS, MINIMIZING THE TIME BETWEEN CUTTING AND DELIVERING THEM, WHILE MAINTAINING PROFESSIONAL AND TRUSTING RELATIONSHIPS WITH OUR CLIENTS, WITH THE MINIMUM ENVIRONMENTAL IMPACT AND WITHIN A HEALTHY AND HYGIENIC WORKING ATMOSPHERE.





# FACILITIES

**INNOVATIVE DESIGN**

**CAREFULL PRODUCTION PROCESS**

**PRODUCTS' QUALITY, CARE & CLEALINESS**

**TEAM'S WELFARE**

**HIGH QUALITY TECHNOLOGY**

**ENVIRONMENTAL RESPECT**

## **EFFECTIVENESS ➔ FRESHNESS**

ZOI's crops are designed with wide aisles that go through the entire greenhouse and where products are directly manipulated, improving effectiveness and so freshness. Moreover, all these aisles are internally connected with the warehouse and loading dock, to prevent our products from going out in the open, for them not to lose properties due to environmental inclemency that may occur.

## **PROFESSIONAL CARE ➔ HEALTHY TASTE**

In addition , ZOI's facilities are provided with the most advanced computerized management systems that control agricultural labors, as well as climate and fertigation systems. Our technical staff thoroughly monitors all the information, to ensure the best quality in our products.

## **HEALTHY AND HYGIENIC WORKING ATMOSPHERE ➔ EXCELENT QUALITY**

ZOI's facilities are equipped with spaces for our workers' comfort and hygiene, such as locker rooms, dining room and offices. Through specific paths to access the inside of the greenhouses, and the use of exclusive clothing to contact with crops - and other measures on the same line - we ensure high quality, safety and cleanliness standards at the facilities, and the welfare of the entire ZOI's team.



# PRODUCTS

AT ZOI WE ARE SPECIALIZED IN GROWING PEPPER AND TOMATO. MOREOVER, WE GROW CUCUMBER, COURGETTE, WATERMELON AND MELON.

AT ZOI WE HAVE AVAILABLE PRODUCTION SURFACE FLEXIBLE TO MEET OUR CLIENTS' NEEDS, OFFERING THE POSSIBILITY OF PLANNING A CAMPAIGN TO OUR CUSTOMERS LIKING.





# PRODUCTS

## PEPPER CALIFORNIA

**Product:** PEPPER (Capsicum Annuum L.)

**Type:** CALIFORNIA

**Variety:** MELCHOR, PROMETEO. (GREEN, RED, YELLOW)

**Quality:** 1<sup>st</sup> CATEGORY

**Size:** G (70-90mm); GG (90-110mm).

**Directly handling in field:** Ready-made boxes and complete pallets.

**Traceability:** Each box is identified with its sector of origin.

### ZOI WARRANTIES:

Consistent quality

Freshness & Robustness

Tasty & Juicy

Bright surface

Uniform shape

Homogeneous fruits

Free of stains, cracks and burns

Long shelf life



# PRODUCTS

## VINE TOMATO

**Product:** TOMATE (Solano Lycopersicum)

**Type:** VINE

**Variety:** RAMYLE

**Quality:** 1<sup>st</sup> CATEGORY

**Size:** MM (+47mm); M (+57mm).

**Directly handling in field:** Ready-made boxes and complete pallets.

**Traceability:** Each box is identified with its sector of origin.

**Number of tomatoes per vine:** between 4 and 8

### ZOI WARRANTEES:

Consistent quality

Freshness & Robustness

Tasty & Juicy

Bright surface, intense red

Well attached to the branch, fresh stem

Homogeneous fruits

Free of stains, cracks and burns

Long shelf life





# DIRECTLY HANDLING IN FIELD

## **WE COLLECT THE PRODUCTS THE SAME DAY WE DELIVER THEM TO OUR CLIENT**

Thanks to ZOI's business model and its facilities' design, the time between cutting and delivering our products, extremely decreases, and so does price.

## **FROM THE PLANT DIRECTLY TO THE BOX – READY TO SELL**

When the products are cut, they are cleaned one by one and placed in the box. When a box is completed, it's weighted, checked and directly placed in the pallet. This working method avoids transportation to warehouses, storage for days, cracks, changes of temperature, etc.

## **COLD STORAGE WITH CAPACITY FOR MORE THAN 56 PALLETS**

ZOI has cold storage to avoid products' changes of temperature from its collection to its delivery on the same day.

## **FOOD QUALITY, SAFETY & HYGIENIC CERTIFICATIONS**

GLOBAL G.A.P.

INTEGRATED CROP MANAGEMENT

# GLOBALG.A.P.





### **WE EXPORT OUR OWN PRODUCTS**

AT ZOI WE MARKET OUR OWN PRODUCTS FROM OUR FARMS, directly to the client worldwide.

### **DIRECT CONTACT**

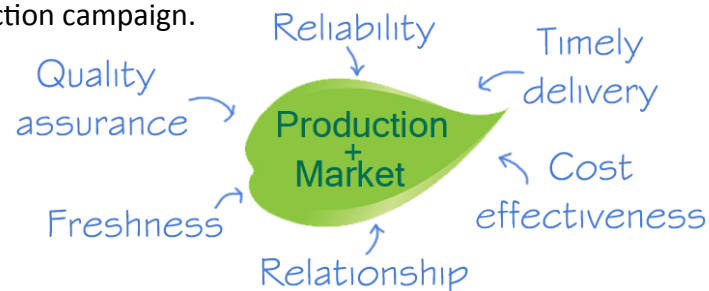
THIS DIRECT CONTACT, that provides us the fact of marketing our own crops, ENABLES US TO ENSURE THE HIGHEST QUALITY AND FRESHNESS IN OUR PRODUCTS, WHILE MINIMIZING THE TIME BETWEEN CUTTING AND DELIVERING THEM, AS WELL AS SIGNIFICANTLY REDUCING COSTS.

### **DISTRIBUTION**

EACH CLIENT DECIDES THE TRANSPORTATION SYSTEM THAT BETTER SUITS THEM. We can provide transportation, or we can work with our client's transport if it was the case.

### **PLANNING THE CAMPAIGN TO OUR CUSTOMERS LIKING**

The close professional relationship we have with our clients and the trust gained in time, makes it feasible to suit their needs planning together each production campaign.





# ENVIRONMENT

AT ZOI WE ENJOY DIRECT CONTACT WITH NATURE WITHIN OUR PROFESSIONAL ACTIVITY. OUR COMMITMENT TO NATURE AND TO SUSTAINABLE DEVELOPMENT IS ESSENTIAL FOR OUR PERFORMANCE AND WORK PLANNING.

## INTEGRATED CROP MANAGEMENT

FOR THE GOOD DEVELOPMENT OF OUR CROPS AND IN ORDER TO REACH THE HIGHEST QUALITY STANDARDS IN OUR PRODUCTS, WE RELY ON NATURE TO AVOID THE USE OF INSECTICIDES AND THE RESULTING APPEARANCE OF CHEMICAL WASTE. ZOI counts on a professional team of experts on integrated production, who identifies plagues and the correspondent regulating mechanisms to eradicate them.

## WATER MANAGEMENT

ZOI PLACES EXTREME IMPORTANCE ON WATER MANAGEMENT THROUGH THE DESIGN OF THE FARM'S WATER SYSTEMS. Through appropriate rainwater harvesting, storage and distribution systems, zoi makes it possible to minimize water consumption in big amounts. we have a 50 million litre pool that harvests the entire farm's rainwater by means of carefully designed irrigation canals that cover the whole area. this pool means having the 50% of the whole campaign's water needs of the farm available.

## USE OF NATURAL RESOURCES

AT ZOI WE MAXIMIZE THE USE OF NATURAL RESOURCES IN OUR FACILITIES AS WELL AS IN THE CROPS. Through ecologically sustainable crops and responding to passive design models that start from analysis and knowledge of the site's climatic conditions, we get our plantation growing within the correct temperature, humidity and nutrition parameters - among others - without the need of genetically nor chemically manipulating any plant, in order to maintain their naturally inherited qualities.


In ZOI's facilities' design we optimize and put into value the use of natural resources and durable, reused, reusable and recycled materials, reaching maximum energy efficiency, reducing fossil fuels and polluting gases emissions, and considerably reducing maintenance cost.





# CLIENT+ZOI=WIN-WIN

## FACTORS THAT MAKE ZOI YOUR BEST CHOICE:

-  **DIRECT AND CLOSE PROFESSIONAL RELATIONSHIP.**
-  **ASSURANCE TO RECEIVE THE PRODUCT AS YOU WISH:** in terms of quality, time and cost.
-  **QUALITY ASSURANCE:** as producers, we warrantee maximum quality standards in our crops and the products you are to receive; ZOI has certifications to credit this, and is willing to request as many as our client might need.
-  **FRESHNESS:** ZOI's crops are directly manipulated in field, on the concrete aisles within the greenhouse. The product is never trucked nor stored in warehouses before delivering them to our clients.
-  **DISTRIBUTION TERM:** ZOI delivers its products within the same day they are cut. Directly from the plant to the client.
-  **MINIMUM COST:** As producers who market their own products, there are no intermediaries.
-  **LARGE PRODUCTION SURFACE:** ZOI counts on large production surface, so the client might be able to get as much product as he might need.
-  **REGULARLY ALONG THE ENTIRE CAMPAIGN**
-  **AT ZOI WE OFFER THE POSSIBILITY OF PLANNING THE CAMPAIGN TOGETHER,** so it can be adapted, as much as possible, to our client's needs.
-  **SOLID SALES AND CLIENTS' TRACKING PROCESS.**
-  **HEALTHY AND HYGIENIC WORKING ATMOSPHERE.**
-  **ZOI OFFERS THE POSSIBILITY OF VISITING ITS FACILITIES ANYTIME THE CLIENT WISHES.**



# CONTACT

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