



**COMPANY PROFILE 2022 - 2025**



**Just Imagine**

**"Unlocking Infinite Possibilities"**

**YOUR SOURCE FOR QUALITY AGRO AND MINERAL PRODUCTS**



## COMPANY BRIEF

Just Imagine was born from a vision to transform the agro industry. Our journey began with a humble yet determined spirit, driven by a commitment to excellence and sustainability. From our modest beginnings, we have grown into a global powerhouse, renowned for our unwavering dedication to sourcing the finest ingredients and delivering products of unparalleled quality.

Our strength lies not only in our products but also in the values that underpin our operations. With a firm belief in ethical sourcing and responsible practices, we have forged lasting partnerships with farmers and suppliers who share our vision. Through meticulous sourcing strategies and stringent quality control measures, we ensure that every product bearing the Just Imagine name meets the highest standards of excellence.

Our commitment to sustainability extends beyond our operations to our impact on the world around us. We believe in giving back to the communities that have supported us, whether through initiatives to promote education and healthcare or by investing in environmental conservation efforts.

With a diverse clientele spanning continents, we are proud to serve esteemed partners across Europe, Asia, Africa, and the Middle East. From multinational corporations to local businesses, our clients trust us to deliver products of exceptional quality and reliability.

Just Imagine has a strong tie-up with world-renowned banks to execute any business transaction and utilize banking instruments like SBLC or LC in a much better form. Similarly, our logistic partner ensures seamless transportation of goods from buyer to supplier, chartering the most efficient routes to streamline our supply chain. These value-added partnerships play a crucial role in supporting our operations, ensuring efficiency and reliability in delivering our products to customers around the world.

At Just Imagine, every product is more than just food—it's a testament to our commitment to quality, sustainability, and the art of storytelling through agriculture. Join us on this journey as we cultivate connections, nourish communities, and inspire culinary adventures around the world.

# VISION & MISSION

[WWW.COMMODITIESJUSTIMAGINE.COM](http://WWW.COMMODITIESJUSTIMAGINE.COM)



## OUR VISION

Our vision at Just Imagine is to revolutionize the agro industry by setting new standards of quality, sustainability, and innovation. We aspire to be recognized globally for our commitment to excellence and our dedication to fostering a brighter, more sustainable future for generations to come.

## OUR MISSION

Our mission is simple—to inspire, nourish, and delight. We strive to achieve this by offering a diverse range of high-quality agro products that meet the needs of our customers while promoting ethical sourcing, environmental stewardship, and community development.





# **OUR OFFERING**

# SUGAR

IC 45 / IC150/IC600-1200



## IC 45 Refined White

**Origin:** Brazil

**Packaging:** Bulk in 50 Kg. bags or 1,000 kg.

**Specifications:**

- **Icumsa:** 45 RBU
- **Humidity:** 0,04% Max.
- **Ash content:** 0.04% Max.
- **Polarization:** 99.80% Min.
- **Solubility:** 100% Free Flow.
- **Radiation:** Normal Certificate.
- **Color:** Sparkling White.
- **Granulation:** Fine.



## IC 150 Crystal

**Origin:** Brazil

**Packaging:** Bulk in 50 Kg. bags or 1,000 kg.

**Specifications:**

- **Icumsa:** 150 RBU.
- **Humidity:** 0,10% Max.
- **Ash content:** 0.10% Max.
- **Polarization:** 99.50% Min.
- **Solubility:** 100% Free Flow.
- **Radiation:** Normal Certificate.
- **Color:** Sparkling White.
- **Granulation:** Fine.



## IC 600-1200 VHP

**Origin:** Brazil

**Packaging:** Bulk in 50 Kg. bags or 1,000 kg.

**Specifications:**

- **Icumsa:** 600-1200 RBU.
- **Humidity:** 0.15% Max.
- **Ash content:** 0,15% Max.
- **Polarization:** 99,20% Min.
- **Solubility:** 95% Free Flow.
- **Radiation:** Normal Certificate.
- **Color:** Brown.
- **Granulation:** Fine.



# SOYBEAN

GMO / NON-GMO



## **GMO** Transgenic

**Origin:** Brazil

**Packaging:** Bulk in 60 Kg.

**Specifications:**

- **Grade:** #2 GMO
- **Type:** suitable for human consumption
- **Quality:** standard export quality
- **Test Weight:** 54 pounds per bushel min
- **Minimum Protein:** 34%
- **Moisture Content:** max. 13.5%
- **Foreign Material:** max. 2.00%
- **Oil Content:** min. 18.5%
- **Total Damage:** 4%
- **Kernels:** 3% max.
- **Free Fatty Acids:** 1% max.
- **Discolored Seeds:** 2% maximum.



## **NON-GMO** Non-Transgenic

**Origin:** Brazil

**Packaging:** Bulk in 60 Kg.

**Specifications:**

- **Grade:** #2 NON-GMO
- **Type:** suitable for human consumption.
- **Humidity:** 13.5% maximum.
- **Max Splits:** 20%
- **Protein:** 35% base, 34% minimum.
- **Max Color:** 2%
- **Oil Content:** 18.5% base, 18.0% min.
- **Test Weight:** 54 pounds/ minute/ bushel.
- **Totally Damaged Grains:** 3% max.
- **Foreign Matter:** 2% maximum.
- **Radiation:** normal.
- **Heat Damaged Grains:** 0.50% max.





# SOYBEAN MEAL

NON-GMO



# NON-GMO Glycine max

**Origin:** Brazil

**Packaging:** 25kg or 50kg PP bags

## Specifications:

- **Processing Method:** Solvent Extraction
- **Protein Content:** 46% - 48%
- **Moisture Content:**  $\leq 12\%$
- **Fiber Content:**  $\leq 7\%$
- **Fat Content:**  $\leq 2\%$
- **Ash Content:**  $\leq 7\%$
- **Urease Activity:**  $\leq 0.1$  units on EEC method
- **Particle Size:** 90% passing through 4.75mm sieve
- **Appearance:** Fine powder, light yellow to beige in color



## Quality Control:

- Soybeans are sourced from reputable farms known for their high-quality produce.
- Advanced solvent extraction process is employed to extract maximum protein content.
- Finished product undergoes rigorous testing for protein, moisture, and other parameters to ensure quality and consistency.

## Storage Instructions:

- Store in a cool, dry place away from direct sunlight.
- Keep soybean meal in airtight containers to prevent moisture absorption and insect infestation.
- Recommended storage temperature: 10–25°C (50–77°F) with humidity below 60%.

## Usage:

- Widely used as a protein source in animal feed formulations, including poultry, swine, and aquaculture diets.
- Provides essential amino acids necessary for animal growth and development.
- Can also be used in food processing as a protein supplement in human foods.

# CORN

GMO / NON-GMO



## **GMO** Transgenic

**Origin:** Brazil

**Packaging:** Bulk in 60 Kg.

### **Specifications:**

- **Grade:** #2 GMO
- **Test weight:** min. 70
- **Humidity:** max. 14%
- **Important Matters:** max. 1.5%.
- **Broken Core:** max. 3%
- **Total Damage:** max. 3%
- **Aflatoxin:** max. 20 ppb
- **Protein:** min. 8%
- **Fat:** min. 3%
- **Fiber:** max. 2.7%
- **Total Ash:** max. 1.5%
- **T.V.N.:** max. 50
- **Toxic Grains:** max. 2 - 3 (seeds out of 100)
- **E. COLI:** max. 0
- **Mold:** max. 5 x 10<sup>5</sup>
- **Salmonella:** max. 0



## **NON-GMO** Non-Transgenic

**Origin:** Brazil

**Packaging:** Bulk in 60 Kg.

### **Specifications:**

- NON-GMO
- **Humidity:** 14.5% max.
- **Foreign matter:** 3% max.
- **Broken kernels:** 4% max
- **Aflatoxin does not exceed:** 20PPM max.
- **Protein:** 8% Min.
- **Fat:** 3.5%
- **Fiber:** 2.7% max.
- **Bulk density:** 60-70 Hl. Min.
- **Weevil Damage Kernel:** 3% Max
- **Chemico Seed:** 2 seeds in 100gr. max.
- **Gray:** 1.5% max.
- **TVN:** 50 mg/100 max.
- **Toxic grains:** 2-3/100g max.



# CORN FLOUR



# CORN FLOUR

**Origin:** Brazil

**Packaging:** Multi-layered paper bags or PP bags of 25kg or 50kg

**Specifications:**

- **Raw Material:** Yellow Dent Corn (Zea mays)
- **Processing Method:** Dry Milling
- **Particle Size:** Fine powder
- **Color:** Yellow
- **Moisture Content:**  $\leq 14\%$
- **Fat Content:**  $\leq 2\%$
- **Protein Content:**  $\leq 10\%$
- **Ash Content:**  $\leq 1\%$
- **Granulation:** 100% passing through 60 mesh sieve
- **Viscosity:** 500 - 700 BU (Brabender Units)
- **pH:** 5.5 - 7.0



# WHITE CORN FLOUR

**Origin:** Brazil

**Packaging:** Multi-layered paper bags or PP bags of 25kg or 50kg

**Specifications:**

- **Raw Material:** White Corn (Zea mays)
- **Processing Method:** Dry Milling
- **Particle Size:** Fine powder
- **Color:** White
- **Moisture Content:**  $\leq 14\%$
- **Fat Content:**  $\leq 2\%$
- **Protein Content:**  $\leq 10\%$
- **Ash Content:**  $\leq 1\%$
- **Granulation:** 100% passing through 60 mesh sieve
- **Viscosity:** 500 - 700 BU (Brabender Units)
- **pH:** 5.5 - 7.0



# CORN BRAN

**Origin:** Brazil

**Packaging:** Multi-layered paper bags or PP bags of 25kg or 50kg

## Specifications:

- **Raw Material:** Yellow Dent Corn (Zea mays)
- **Processing Method:** Milling and Separation
- **Color:** Light golden brown
- **Particle Size:** Coarse granules
- **Moisture Content:**  $\leq 10\%$
- **Crude Fiber Content:**  $\geq 25\%$
- **Protein Content:**  $\leq 8\%$
- **Fat Content:**  $\leq 4\%$
- **Ash Content:**  $\leq 2\%$



## Quality Control:

- Corn bran is sourced from reputable mills known for their high-quality processing.
- Milling and separation processes ensure the removal of hulls and germ while retaining the bran's nutritional value.
- Finished product undergoes regular testing for moisture, fiber content, and other parameters to maintain quality standards.

## Storage Instructions:

- Store in a cool, dry place away from direct sunlight.
- Keep corn bran in airtight containers to prevent moisture absorption and insect infestation.
- Recommended storage temperature: 10–25°C (50–77°F) with humidity below 60%.

## Usage:

- Used as a dietary supplement for its high fiber content, aiding in digestion and promoting gut health.
- Can be added to baked goods, cereals, and smoothies for added nutritional value.
- Provides a source of insoluble fiber, helping to regulate bowel movements and prevent constipation.

# OTHER CORN

## PRODUCTS





# CORN – POPCORN

**Origin:** Brazil

**Packaging:** Bulk in 60 Kg.

**Specifications:**

- **Variety:** Popcorn Corn (Zea mays)
- **Harvest Period:** Typically harvested when the kernels reach full maturity.
- **Color:** Yellow or White
- **Size:** Medium to Large
- **Moisture Content:** ≤ 14%
- **Foreign Matter:** ≤ 2%
- **Broken Kernels:** ≤ 3%
- **Aflatoxin Content:** ≤ 20PPB (parts per billion)
- **Expansion Ratio:** ≥ 40:1
- **Hull Percentage:** ≤ 1%



# CORN STARCH

**Origin:** Brazil

**Packaging:** Bulk in 60 Kg.

**Specifications:**

- **Raw Material:** Yellow Dent Corn (Zea mays)
- **Processing Method:** Wet Milling
- **Appearance:** Fine, white powder
- **Odor:** Odorless or slightly sweet
- **Taste:** Neutral
- **Moisture Content:** ≤ 14%
- **pH:** 4.0 – 7.0
- **Viscosity:** 25 – 30 mPa.s (at 10% concentration, 75°C)
- **Ash Content:** ≤ 0.15%
- **Protein Content:** ≤ 0.5%
- **Fat Content:** ≤ 0.15%
- **Fiber Content:** ≤ 0.2%
- **Granulation:** 100% passing through 100 mesh sieve
- **Gelatinization Temperature:** 62 – 72°C
- **Bulk Density:** 0.5 – 0.7 g/cm<sup>3</sup>
- **Solubility:** Insoluble in cold water, dispersible in hot water
- **Microbiological Specifications:**
  - Total Plate Count: ≤ 10,000 CFU/g
  - Yeast and Mold: ≤ 100 CFU/g
  - Salmonella: Absent in 25g
  - E. coli: Absent in 25g



# CORN FORAGE ANIMAL

**Origin:** Brazil

**Packaging:** Bulk in 60 Kg.

**Specifications:**

- **Variety:** Forage Corn – Zea mays
- **Harvest Period:** Typically harvested at the appropriate stage of maturity for forage production.
- **Moisture Content:**  $\leq 15\%$
- **Foreign Matter:**  $\leq 2\%$
- **Impurities:**  $\leq 1\%$
- **Broken Kernels:**  $\leq 3\%$
- **Protein Content:**  $\geq 6\%$
- **Crude Fiber:**  $\geq 2\%$
- **Fat Content:**  $\leq 3\%$
- **Ash Content:**  $\leq 2\%$
- **Aflatoxin Content:**  $\leq 20\text{PPB}$  (parts per billion)
- **Mycotoxin Content:** Tested and compliant with local regulations and guidelines.
- **Particle Size:** Suitable for animal consumption, typically whole or cracked kernels.
- **Pesticide Residue:** Tested and compliant with local regulations and guidelines.
- **Heavy Metal Content:** Tested and compliant with local regulations and guidelines.
- **Packaging:** Bulk shipment in grain trucks or containers, or in sacks of 25kg, 50kg, or as per customer requirements.



# ALMOND



# ALMOND FORMS



## WHOLE

### NATURAL OR BLANCHED

#### COMMON SPECIFICATIONS

USDA grades for natural almonds; processor or customer specifications for blanched almonds

#### TYPICAL APPLICATIONS

- Natural, roasted or flavored snacks.
- Embedded or enrobed in chocolate ingredients for confectionery, energy bars, bakery.
- Inputs for processing.



## SLICED

### NATURAL OR BLANCHED

#### COMMON SPECIFICATIONS

THICKNESS  
Thick: 1.5–1.8 mm  
Regular: 1.1–1.4 mm  
Thin: 0.7–1.0 mm  
Extra Thin: 0.5–0.7 mm

#### TYPICAL APPLICATIONS

- Topping for salads.
- Ingredient for cereal.
- Coating for savory dishes.
- Garnishing for baked goods, desserts.



## SLIVERED

### BLANCHED

#### COMMON SPECIFICATIONS

THICKNESS  
Regular: 3.0–5.0 mm  
Medium: 4.0–6.0 mm

#### TYPICAL APPLICATIONS

- Roasted or flavored snacks.
- Ingredient for baked goods.
- cereal Texture for confectionery.
- Topping for prepared foods, salads.



## DICED

### NATURAL OR BLANCHED

#### COMMON SPECIFICATIONS

Large: 28/18 .....28/64" & 18/64" (11.1 & 7.1 mm)  
Medium: 22/8 .....22/64" & 8/64" (8.7 & 3.2 mm)  
Small: 12/8 .....12/64" & 8/64" (4.8 & 3.2 mm)  
Fine: 8/0 ..... 8/64" (3.2 mm)

#### TYPICAL APPLICATIONS

- Topping for dairy items, baked goods.
- Coating for ice cream bars.
- Filling for bakery or confectionery.
- Crust for meats, seafood.



## MEAL OR FLOUR

### NATURAL OR BLANCHED

#### COMMON SPECIFICATIONS

- Coarse ground
  - Fine ground
- Grinders and screens determine particle size

#### TYPICAL APPLICATIONS

- Sauce thickener
- Ingredient and filling for confectionery Flavor enhancer in bakery.
- Coating for fried foods



## BUTTER, PASTE

#### TYPICAL APPLICATIONS

### NATURAL OR BLANCHED

Alternative to other nut butters Filling for chocolate, cereal bars, confectionery, bakery



US Fancy



US Select Sheller Run



US Extra No. 1



US Standard Sheller Run



## OIL

#### COMMON SPECIFICATIONS

Cold-pressed, light and pale amber color

#### TYPICAL APPLICATIONS

- Cooking oil, non-food
- (e.g., cosmetics, moisturizer)



US No. 1 (Supreme)\*



US No. 1 Whole & Broken



US No. 1 Pieces

# ALMOND GRADES

18/20

20/22

23/25

25/27

27/30

30/32

32/34

## ALDRICH



**CLASSIFICATION**  
California Type, Carmel Type  
**SHELL**  
Soft shell, good shell integrity, fair suture opening.  
**NUT**  
Medium, narrow shape, slightly wrinkled surface



## BUTTE



**CLASSIFICATION**  
California Type, Mission type  
**SHELL**  
Semi-hard shell, light color, smooth surface, low suture opening.  
**NUT**  
Small, short plump shape, wrinkled surface.



## CARMEL



**CLASSIFICATION**  
California Type,  
**SHELL**  
Soft shell, good shell integrity, fair suture opening.  
**NUT**  
Medium, narrow shape, slightly wrinkled surface



## FRITZ



**CLASSIFICATION**  
California Type, Mission type  
**SHELL**  
Semi-hard shell, good shell, low suture opening.  
**NUT**  
Small, short plump shape, fairly wrinkled surface.



## INDEPENDENCE



**CLASSIFICATION**  
Nonpareil Type, California Type  
**SHELL**  
Soft shell, light color, high suture opening.  
**NUT**  
Medium, flat Shape, smooth Surface



## MARCONA



**CLASSIFICATION**  
Mission Type, Other Type  
**SHELL**  
Hard shell, very thick, dark color, no suture opening.  
**NUT**  
Medium, short and plump shape, smooth surface



## MONTEREY



**CLASSIFICATION**  
California Type  
**SHELL**  
Hard shell, smooth surface, low suture opening.  
**NUT**  
Large, long narrow shape, deep wrinkled surface



## NONPAREIL



**CLASSIFICATION**  
Nonpareil Type  
**SHELL**  
Soft shell, light color, high suture opening.  
**NUT**  
Medium, flat shape, smooth surface



## PADRE



**CLASSIFICATION**  
California Type, Mission type  
**SHELL**  
Hard shell, good shell integrity, no suture opening.  
**NUT**  
Small, short wide shape, wrinkled surface



## PRICE



**CLASSIFICATION**  
California Type  
**SHELL**  
Soft shell, dark brown color, rough surface, high suture opening.  
**NUT**  
Small, short narrow shape, fairly wrinkled surface



## SONORA



**CLASSIFICATION**  
California Type  
**SHELL**  
Soft shell, dark brown color, rough surface, high suture opening.  
**NUT**  
Small, long narrow shape, light color, smooth surface



## WOOD COLONY



**CLASSIFICATION**  
California Type, Carmel Type  
**SHELL**  
Soft shell, good shell integrity, fair suture opening.  
**NUT**  
Long & Flat Medium, Narrow shape, Slightly Wrinkled Surface



\*Size, color and/or shape varies by year.

# COFFEE

## BEANS



## Arabica Coffee Beans

**Origin:** Brazil  
**Variety:** Bourbon  
**Altitude:** 800 - 1,200 meters above sea level  
**Harvest Period:** October - December  
**Processing Method:** Washed  
**Bean Size:** Medium to Large  
**Screen Size:** 16/18  
**Moisture Content:** 10% - 12%  
**Density:** 680 - 720 g/L  
**Color:** Medium to Dark Brown  
**Flavor Profile:** Smooth and Balanced  
**Aroma:** Notes of Caramel, Chocolate, and Nuts  
**Acidity:** Medium to High  
**Body:** Full  
**Cupping Score:** 85+  
**Packaging:** Vacuum-sealed bags of 60 kg

**Origin:** Brazil  
**Variety:** Yellow Bourbon  
**Altitude:** 1,200 - 1,600 meters above sea level  
**Harvest Period:** May - August  
**Processing Method:** Pulped Natural (Semi-Washed)  
**Bean Size:** Medium  
**Screen Size:** 16/18  
**Moisture Content:** 10% - 12%  
**Density:** 660 - 700 g/L  
**Color:** Medium to Dark Brown  
**Flavor Profile:** Rich and Sweet  
**Aroma:** Notes of Caramel, Citrus, and Brown Sugar  
**Acidity:** Medium to Low  
**Body:** Creamy and Full  
**Cupping Score:** 86+  
**Packaging:** Jute bags of 60 kg



**Origin:** Brazil  
**Variety:** Catuai  
**Altitude:** 900 - 1,200 meters above sea level  
**Harvest Period:** June - September  
**Processing Method:** Natural (Dry Process)  
**Bean Size:** Medium to Large  
**Screen Size:** 17/18  
**Moisture Content:** 11% - 13%  
**Density:** 680 - 720 g/L  
**Color:** Medium Brown  
**Flavor Profile:** Nutty and Fruity  
**Aroma:** Subtle hints of Hazelnut and Berry  
**Acidity:** Medium to Low  
**Body:** Smooth and Creamy  
**Cupping Score:** 87+  
**Packaging:** Vacuum-sealed bags of 60 kg



**Origin:** Brazil  
**Variety:** Catuai  
**Altitude:** 800 - 1,000 meters above sea level  
**Harvest Period:** July - September  
**Processing Method:** Fully Washed  
**Bean Size:** Medium  
**Screen Size:** 16/18  
**Moisture Content:** 10% - 12%  
**Density:** 700 - 750 g/L  
**Color:** Medium to Dark Brown  
**Flavor Profile:** Complex and Balanced  
**Aroma:** Notes of Cocoa, Caramel, and Citrus  
**Acidity:** Medium to High  
**Body:** Silky and Velvety  
**Cupping Score:** 88+  
**Packaging:** GrainPro bags of 60 kg



**Origin:** Brazil  
**Variety:** Mundo Novo  
**Altitude:** 800 - 1,200 meters above sea level  
**Harvest Period:** June - September  
**Processing Method:** Natural (Dry Process)  
**Bean Size:** Medium to Large  
**Screen Size:** 16/18  
**Moisture Content:** 10% - 12%  
**Density:** 680 - 720 g/L  
**Color:** Medium Brown  
**Flavor Profile:** Rich and Fruity  
**Aroma:** Notes of Berries and Chocolate  
**Acidity:** Medium to High  
**Body:** Full and Velvety  
**Cupping Score:** 87+  
**Packaging:** Vacuum-sealed bags of 60 kg

### Arabica Coffee Beans

**Origin:** Brazil  
**Variety:** Topazio  
**Altitude:** 1,200 - 1,400 meters above sea level  
**Harvest Period:** June - September  
**Processing Method:** Natural (Dry Process)  
**Bean Size:** Medium to Large  
**Screen Size:** 17/18  
**Moisture Content:** 11% - 13%  
**Density:** 700 - 750 g/L  
**Color:** Medium to Dark Brown  
**Flavor Profile:** Bold and Chocolatey  
**Aroma:** Rich with hints of Cocoa and Toasted Nuts  
**Acidity:** Low  
**Body:** Full and Velvety  
**Cupping Score:** 87+  
**Packaging:** GrainPro bags of 60 kg

**Origin:** Brazil  
**Variety:** Acaia  
**Altitude:** 1,000 - 1,200 meters above sea level  
**Harvest Period:** May - August  
**Processing Method:** Honey Process  
**Bean Size:** Medium to Large  
**Screen Size:** 17/18  
**Moisture Content:** 10% - 12%  
**Density:** 680 - 720 g/L  
**Color:** Medium Brown  
**Flavor Profile:** Complex and Fruity  
**Aroma:** Floral with hints of Tropical Fruits  
**Acidity:** Bright and Lively  
**Body:** Smooth and Creamy  
**Cupping Score:** 89+  
**Packaging:** Vacuum-sealed bags of 60 kg



**Origin:** Brazil  
**Variety:** Red Catuai  
**Altitude:** 900 - 1,200 meters above sea level  
**Harvest Period:** May - August  
**Processing Method:** Fully Washed  
**Bean Size:** Medium  
**Screen Size:** 16/18  
**Moisture Content:** 10% - 12%  
**Density:** 680 - 720 g/L  
**Color:** Medium Brown  
**Flavor Profile:** Nutty and Citrusy  
**Aroma:** Notes of Hazelnut and Orange  
**Acidity:** Medium to High  
**Body:** Smooth and Creamy  
**Cupping Score:** 88+  
**Packaging:** Vacuum-sealed bags of 60 kg





# OTHER OFFERINGS



## RICE

- Type 1 Rice (5% Broken):** Premium quality, minimal breakage, ideal for special occasions.
- Type 2 Rice:** Versatile medium grain, suits various culinary uses.
- Type 3 Rice:** Budget-friendly, shorter grains, for everyday cooking.
- Parboiled Rice (5% Broken):** Nutrient-rich, firmer grains, enhanced nutrition.
- IR 64 Long Grain Rice:** Slender grains, excellent for international cuisines.



## BARLEY – CEVADA

**Variety:** Hordeum vulgare  
**Color:** Light beige to golden brown  
**Moisture Content:** 12% - 14%  
**Foreign Matter:** ≤ 1%  
**Germination Rate:** ≥ 95%  
**Protein Content:** 10% - 12%  
**Screening:** 2.5mm to 5.0mm  
**Purity:** 99%



## BEANS – FEIJÃO

**Brown Beans**  
**Variety:** Pinto Beans  
**Size:** Medium  
**Color:** Light brown with darker speckles  
**Moisture Content:** 12% - 14%  
**Foreign Matter:** ≤ 1%  
**Broken Beans:** ≤ 3%  
**Impurities:** ≤ 0.1%

**Black Beans**  
**Variety:** Black Turtle Beans  
**Size:** Medium  
**Color:** Dark black with a glossy appearance  
**Moisture Content:** 13% - 15%  
**Foreign Matter:** ≤ 1%  
**Broken Beans:** ≤ 3%  
**Impurities:** ≤ 0.1%

**Red Beans**  
**Variety:** Red Kidney Beans  
**Size:** Medium to large  
**Color:** Deep red with a smooth texture  
**Moisture Content:** 12% - 14%  
**Foreign Matter:** ≤ 1%  
**Broken Beans:** ≤ 3%  
**Impurities:** ≤ 0.1%



## SORGHUM BICOLOR

- Harvest Period:** Typically harvested when grains reach full maturity.
- Color:** Yellow, Red, or White
- Size:** Typically, medium-sized grains
- Moisture Content:** ≤ 14%
- Foreign Matter:** ≤ 2%
- Broken Grains:** ≤ 3%
- Impurities:** ≤ 1%
- Aflatoxin Content:** ≤ 20PPB (parts per billion)
- Protein Content:** 10-12%
- Fat Content:** 2-4%
- Fiber Content:** 2-3%
- Bulk Density:** 50-60 HI
- Packaging:** 25/50kg bag, Bulk Shipment

# COCOA BEANS– CHOCOLATE

**Origin:** Brazil

**Packaging:** Jute bags of 60 kg

**Specifications:**

- **Variety:** Forastero
- **Altitude:** 0 – 500 meters above sea level
- **Harvest Period:** Year-round
- **Processing Method:** Fermented and Dried
- **Bean Size:** Medium to Large
- **Moisture Content:** 6% – 8%
- **Color:** Dark Brown
- **Flavor Profile:** Rich and Robust
- **Aroma:** Deep and Earthy
- **Acidity:** Low
- **Bitterness:** Medium



# MILK POWDER

**Origin:** Brazil

**Packaging:**

- Multi-layered paper bags or PP bags of 25kg or 50kg
- Bulk packaging options available for industrial use

**Specifications:**

- **Product Type:** Skimmed Milk Powder or Whole Milk Powder
- **Processing Method:** Spray Drying
- **Fat Content:**
  - Skimmed Milk Powder:  $\leq 1.5\%$
  - Whole Milk Powder: 26–28%
- **Moisture Content:**  $\leq 4\%$
- **Protein Content:**
  - Skimmed Milk Powder:  $\geq 34\%$
  - Whole Milk Powder:  $\geq 24\%$
- **Lactose Content:**  $\geq 35\%$
- **Ash Content:**  $\leq 8.5\%$
- **Acidity:**  $\leq 0.15\%$
- **Scorched Particles:**  $\leq 15.0$  mg
- **Insolubility Index:**  $\leq 1.0$  ml
- **Microbiological Specifications:**
  - Total Plate Count:  $\leq 10,000$  CFU/g
  - Coliforms:  $\leq 10$  CFU/g
  - Salmonella: Absent in 25g
  - E. coli: Absent in 25g
- **Shelf Life:** 12–24 months when stored under proper conditions.



# CORN OIL

**Origin:** Brazil

**Packaging:** PET bottles: 500ml, 1L, 2L, 5L, Bulk pack

## Specifications:

- **Processing Method:** Expeller-Pressed or Solvent Extraction
- **Color:** Pale Yellow
- **Odor:** Neutral
- **Taste:** Neutral
- **Free Fatty Acid (as Oleic Acid):**  $\leq 0.1\%$
- **Peroxide Value:**  $\leq 5$  meq O<sub>2</sub>/kg
- **Moisture and Impurities:**  $\leq 0.1\%$
- **Iodine Value:** 103 - 128 g I<sub>2</sub>/100g
- **Saponification Value:** 187 - 195 mg KOH/g
- **Unsaponifiable Matter:**  $\leq 1.5\%$
- **Insoluble Impurities:**  $\leq 0.05\%$
- **Refractive Index (at 40°C):** 1.4500 - 1.4600
- **Density (at 20°C):** 0.910 - 0.920 g/cm<sup>3</sup>
- **Smoke Point:**  $\geq 450^\circ\text{F}$  (232°C)
- **Flash Point:**  $\geq 600^\circ\text{F}$  (315°C)
- **Shelf Life:** 12-24 months (Proper conditions)



# CANOLA OIL

**Origin:** Brazil

**Packaging:** PET bottles: 500ml, 1L, 2L, 5L, Bulk pack

## Specifications:

- **Processing Method:** Expeller-Pressed or Solvent Extraction
- **Color:** Pale Yellow
- **Odor:** Neutral
- **Taste:** Neutral
- **Free Fatty Acid (as Oleic Acid):**  $\leq 0.05\%$
- **Peroxide Value:**  $\leq 2$  meq O<sub>2</sub>/kg
- **Moisture and Impurities:**  $\leq 0.1\%$
- **Iodine Value:** 100 - 125 g I<sub>2</sub>/100g
- **Saponification Value:** 188 - 195 mg KOH/g
- **Unsaponifiable Matter:**  $\leq 1.5\%$
- **Insoluble Impurities:**  $\leq 0.05\%$
- **Refractive Index (at 40°C):** 1.4600 - 1.4650
- **Density (at 20°C):** 0.910 - 0.920 g/cm<sup>3</sup>
- **Smoke Point:**  $\geq 400^\circ\text{F}$  (204°C)
- **Flash Point:**  $\geq 600^\circ\text{F}$  (315°C)
- **Shelf Life:** 12-24 months (Proper conditions)



# SOYBEANS OIL

**Origin:** Brazil

**Packaging:** PET bottles: 500ml, 1L, 2L, 5L, Bulk pack

## Specifications:

- **Processing Method:** Solvent Extraction or Mechanical Pressing
- **Color:** Pale Yellow
- **Odor:** Neutral
- **Taste:** Neutral
- **Free Fatty Acid (as Oleic Acid):**  $\leq 0.05\%$
- **Peroxide Value:**  $\leq 1$  meq O<sub>2</sub>/kg
- **Moisture and Impurities:**  $\leq 0.1\%$
- **Iodine Value:** 120 - 143 g I<sub>2</sub>/100g
- **Saponification Value:** 188 - 195 mg KOH/g
- **Unsaponifiable Matter:**  $\leq 1.5\%$
- **Insoluble Impurities:**  $\leq 0.05\%$
- **Refractive Index (at 40°C):** 1.4600 - 1.4650
- **Density (at 20°C):** 0.915 - 0.925 g/cm<sup>3</sup>
- **Smoke Point:**  $\geq 230^{\circ}\text{C}$  (446°F)
- **Flash Point:**  $\geq 300^{\circ}\text{C}$  (572°F)
- **Shelf Life:** 12-24 months (Proper conditions)



# SUNFLOWER OIL

**Origin:** Brazil

**Packaging:** PET bottles: 500ml, 1L, 2L, 5L, Bulk pack

## Specifications:

- **Processing Method:** Cold-pressed or Solvent Extraction
- **Color:** Pale Yellow
- **Odor:** Neutral
- **Taste:** Neutral
- **Free Fatty Acid (as Oleic Acid):**  $\leq 0.1\%$
- **Peroxide Value:**  $\leq 10$  meq O<sub>2</sub>/kg
- **Moisture and Impurities:**  $\leq 0.1\%$
- **Iodine Value:** 120 - 140 g I<sub>2</sub>/100g
- **Saponification Value:** 188 - 194 mg KOH/g
- **Unsaponifiable Matter:**  $\leq 1.5\%$
- **Insoluble Impurities:**  $\leq 0.05\%$
- **Refractive Index (at 40°C):** 1.4610 - 1.4710
- **Density (at 20°C):** 0.915 - 0.925 g/cm<sup>3</sup>
- **Smoke Point:**  $\geq 230^{\circ}\text{C}$  (446°F)
- **Flash Point:**  $\geq 300^{\circ}\text{C}$  (572°F)
- **Shelf Life:** 12-24 months (Proper conditions)



# IRON ORE

**Origin:** Brazil

**Packaging:** Bulk shipment

**Specifications:**

- **Grade:** Fe (Iron) content of 62% minimum
- **Physical Characteristics:**
  - **Appearance:** Fine to coarse granules or powder, varying in size
  - **Color:** Dark grey to reddish-brown, depending on the specific deposit
  - **Density:** Typically ranges between 3.2 to 5.6 g/cm<sup>3</sup>
  - **Particle Size:** Typically sized between 0.15 to 10 millimeters (mesh size can vary)
- **Chemical Composition (Typical):**
  - **Iron (Fe):** Minimum 62%
  - **Silica (SiO<sub>2</sub>):** Maximum 5%
  - **Alumina (Al<sub>2</sub>O<sub>3</sub>):** Maximum 4%
  - **Phosphorus (P):** Maximum 0.08%
  - **Sulfur (S):** Maximum 0.05%
  - **Moisture:** Maximum 8%
  - **Loss on Ignition (LOI):** Maximum 10%



# MANGANESE ORE

**Origin:** Brazil

**Packaging:** Bulk shipment

**Specifications:**

- **Physical Characteristics:**
  - **Appearance:** Typically, in the form of lumps, nodules, or fine powder
  - **Color:** Dark grey to black, with variations depending on mineral impurities
  - **Density:** Typically ranges between 4.5 to 5.5 g/cm<sup>3</sup>
  - **Particle Size:** Typically ranging from fine particles to larger chunks.
- **Chemical Composition (Typical):**
  - **Manganese (Mn):** 35% to 50%
  - **Iron (Fe):** Typically ranges from 5% to 20%
  - **Silica (SiO<sub>2</sub>):** Maximum 15%
  - **Alumina (Al<sub>2</sub>O<sub>3</sub>):** Maximum 10%
  - **Phosphorus (P):** Maximum 0.1%
  - **Sulfur (S):** Maximum 0.1%
  - **Moisture:** Maximum 10%
  - **Loss on Ignition (LOI):** Maximum 10%



# CHARCOAL

**Origin:** Brazil

**Packaging:** Bulk packaging in sacks, bags, or containers

**Specifications:**

- **Physical Characteristics:**
  - **Form:** Typically, irregularly shaped lumps or briquettes
  - **Color:** Black, with variations in shades depending on the type of wood used
  - **Size:** Variable, with typical dimensions ranging from small granules to large chunks
  - **Density:** Typically ranges between 0.2 to 0.6 g/cm<sup>3</sup>
- **Chemical Composition (Typical):**
  - **Fixed Carbon Content:** Minimum 75%
  - **Volatile Matter:** Maximum 20%
  - **Moisture Content:** Maximum 5%
  - **Ash Content:** Maximum 5%
  - **Sulfur Content:** Maximum 0.3%



# PINUS WOOD PELLETS – ENPLUS A1

**Origin:** Brazil

**Packaging:** 15kg, 20kg, 25kg bags & Bulk pack

**Specifications:**

- **Product:** Pinus Wood Pellets
- **Certification:** ENplus A1
- **Raw Material:**
  - Sustainably sourced Pinus (pine) wood
  - Made from pure sawdust or wood shavings without additives or binders
- **Physical Characteristics:**
  - **Form:** Cylindrical pellets with uniform shape and size
  - **Diameter:** 6mm
  - **Length:** Typically 10mm to 30mm
  - **Color:** Light to medium brown
  - **Density:** Typically ranges between 600 to 750 kg/m<sup>3</sup>
- **Chemical Composition (Typical):**
  - **Moisture Content:** ≤ 10%
  - **Ash Content:** ≤ 0.7%
  - **Volatile Matter:** ≤ 75%
  - **Fixed Carbon Content:** ≥ 17%



# WOOD CHIP

**Origin:** Brazil

**Packaging:** Bulk packaging in sacks, bags, or containers

**Specifications:**

- **Product:** Wood Chips (Cavaco de Madeira)
- **Raw Material:**
  - Sustainably sourced wood from various tree species, including eucalyptus, pine, acacia, and others
  - Typically derived from timber processing, forestry residues, or dedicated woodchip plantations
- **Physical Characteristics:**
  - **Form:** Small to medium-sized wood pieces or chips
  - **Shape:** Irregular shapes, with some variation in size and thickness
  - **Color:** Varies depending on the wood species, ranging from light to dark brown
  - **Moisture Content:** 30% to 50%, depending on the processing method and storage conditions
- **Chemical Composition (Typical):**
  - **Cellulose Content:** Varies depending on the wood species, typically ranging from 40% to 50%
  - **Hemicellulose Content:** 20% to 35%
  - **Lignin Content:** 20% to 30%
  - **Ash Content: Maximum** 3% to 5%
  - **Volatile Matter:** Varies depending on moisture content and wood species



**PELLETS PINUS:**

**CALORIFIC POWER:**  
4700 KCAL

**INFORMATION:**

- Humidity: Below 9%
- Ash Content: Approximately 0.75
- Bulk Density: >= 730K G/M3

**BRIQUETTE:**

**CALORIFIC POWER:**  
4,100 KCAL

**INFORMATION:**

- High and varied humidity
- Higher volume of ash
- Non-uniform density

**FIREWOOD:**

**CALORIFIC POWER:**  
2,600 KCAL

**INFORMATION:**

- High humidity
- Storage requires a lot of space

**NATURAL GAS:**

**CALORIFIC POWER:**  
8,500 KCAL

**INFORMATION:**

- Can be stored
- Monthly consumption rate
- Price varies widely

**FUEL OIL:**

**CALORIFIC POWER:**  
9,000 KCAL

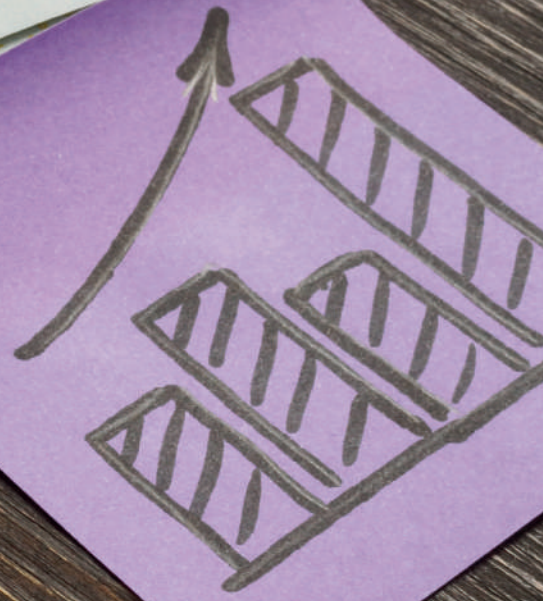
**INFORMATION:**

- Boilers with constant maintenance



# EXECUTION PROCESS

Procurement  
Plans





# Payment Methods

## Formas De Pagamento

### 01

**SBLC or LC** MT760 - Irrevocable, Transferable, Divisible, Confirmed by a Top bank 50, and valid or LC for 366 days.

**MT799 ou MT760 - Irrevogável, Transferível, Divisível, Confirmado por um banco Top 50, e válido por 366 dias.**

### 02

**DLC** DLC MT700-Irrevocable, Transferable, Divisible, Confirmed by a Top bank 50, and valid for 366 days.

**MT700 - Irrevogável, Transferível, Divisível, Confirmado por um banco Top 50, e válido por 366 dias.**

### 03

**TT** MT103 - Payment Against Shipping Documents (BL).

**MT103 Pagamento Contra Documentos de Embarque (BL).**

# Procedures Procedimentos

## 01:

The buyer send the ICPO.  
O Comprador envia a ICPO

## 03:

The seller sends the Draft of the SPA (Purchase and Sale Agreement) within 3 (five) business days.

O Vendedor envia a Minuta do SPA (Contrato de Compra e Venda) em até 3 (cinco) dias úteis

## 05:

After signing the SPA, the buyer issues the financial instrument, confirmed by a worldwide Top Bank 25/50. The seller deposits PB (Performance Bond) of 2% in an escrow account, as agreed in the SPA. This item is not applicable for SPOT offers.

Após a assinatura do SPA, o comprador emite o instrumento financeiro, confirmado por um Top Bank mundial 25/50. O vendedor deposita PB (Performance Bond) de 2% em conta vinculada, conforme acordado no SPA. Este item não é aplicável para ofertas SPOT

## 08:

At the time of determining the contract for charter, Seller shall provide delivery details to Buyer. Seller will also provide vessel arrival and all other pertinent matters, if applicable. The buyer is invited to be present at the loading of the vessel, at the port of origin.

No momento da determinação do contrato de afretamento, o Vendedor fornecerá detalhes de entrega ao Comprador. O Vendedor também fornecerá a chegada da embarcação e todos os outros assuntos pertinentes, se aplicável. O comprador é convidado a estar presente no carregamento da embarcação, no porto de origem.

## 02:

The seller responds within 3 days with the FCO, and the buyer returns it signed.

O vendedor responde em até 3 dias com a FCO, e o comprador devolve assinada

## 04:

Buyer reviews and makes necessary corrections to the draft SPA, then signs and stamps it and returns it to the seller. The Seller reviews and ships the finished SPA.

O comprador revisa e faz as correções necessárias no rascunho do SPA e, em seguida, o assina e carimba, devolvendo ao vendedor. O Vendedor analisa e envia o SPÁ finalizado

## 06:

All parties involved (commissioned), sign the already formalized NCNDA ICC, so that the seller, also being in agreement, can also sign.

Todas as partes envolvidas (comissionados), assinam o NCNDA ICC já formalizado, para que o vendedor também estando de acordo, também possa assinar

## 07:

Shipment begins as agreed in the SPA generally within (30-45 days) depending on Port and quantity, and after confirmation of the Operative Instrument by the Seller's Bank.

O embarque começa conforme acordado no SPA geralmente dentro de (30-45 dias) dependendo do Porto e quantidade, e após a confirmação do Instrumento Operativo pelo Banco do Vendedor

## 09:

All subsequent shipments will follow the same procedure, if applicable.

Todas as remessas subsequentes seguirão o mesmo procedimento, se aplicável

## 10:

Seller will provide scanned copies of all shipping documentation to Buyer. All parties must deliver the documents to their respective banks. The seller will receive payment from the bank via MT103 as per the bank's schedule

O vendedor fornecerá cópias digitalizadas de toda a documentação de remessa ao comprador. Todas as partes devem entregar os documentos aos seus respectivos bancos. O vendedor receberá o pagamento do banco via MT103 de acordo com o cronograma do banco

# DOCUMENTS TO BE SEND

## DOCUMENTOS A SEREM ENVIADOS AO COMPRADOR

**A:** Bill of Lading, three (3/3) copies.  
**A:** Conhecimento de Embarque, três (3/3) cópias

**B:** Commercial Invoice, three (3/3) copies.  
**B:** Fatura Comercial, três (3/3) vias.

**C:** Certificate of Origin, three (3/3) copies  
**C:** Certificado de Origem, três (3/3) vias.

**D:** Certificate of Quality and Quantity Issued by SGS or CCIC, three (3/3) copies.  
**D:** Certificado de Qualidade e Quantidade Emitido pela SGS ou CCIC, três (3/3) cópias

**E:** Phytosanitary Certificate, three (3/3) copies.  
**E:** Certificado Fitossanitário, três (3/3) cópias.

**F:** Insurance Original, three (3/3) copies.  
**F:** Original do seguro, três (3/3) cópias.

## INSPECTION:

SGS, CCIC or similar Certificate of Quality, Quantity and Weight at Port of Loading at Seller's Cost.  
INSPEÇÃO: Certificado SGS, CCIC ou similar de Qualidade, Quantidade e Peso no Porto de Carregamento por conta do vendedor.

Certificado SGS, CCIC ou similar de Qualidade, Quantidade e Peso no Porto de Carregamento por conta do vendedor.

## PRICES:

Prices are subject to vary accordingly to market fluctuations. The price will be blocked after signing the FCO + SPA by the parties involved, the Seller and the Buyer.

Os preços estão sujeitos a variações de acordo com as flutuações do mercado. O preço será bloqueado após a assinatura do FCO + SPA pelas partes envolvidas, o Vendedor e o Comprador.

# WHO WE SERVE



**FOOD AND BEVERAGE  
Industry**



**LIVESTOCK AND POULTRY  
Farming**



**GOVERNMENT FOOD  
AID PROGRAMS**



**ANIMAL FEED  
MANUFACTURERS**



**EXPORTERS AND  
TRADERS**



**HEALTH FOOD AND NUTRITIONAL  
SUPPLEMENT COMPANIES**



**FOOD PROCESSING  
COMPANIES**



**COSMETIC AND PERSONAL  
CARE INDUSTRY**

## ■ What We Do?

- Global distribution to 50+ countries.
- Strategic transportation partnerships for seamless logistics.
- Collaborations with top 100 global banks.
- Filling gaps in the global agro and mineral supply network.
- Competitive pricing structures.
- Exceptional customer service and support.
- Partnerships with insurance companies for risk mitigation.
- Collaboration with third-party inspection firms for quality assurance.
- Active involvement in sustainability initiatives.



## ■ Why Just Imagine ?

01

Quality Assurance

04

Innovation and Sustainability

02

Reliable Supply Chain

05

Customer-Centric Approach

03

Global Reach


06

Industry Expertise



**TRUSTED BY  
MORE THAN  
500+  
BUSINESS  
GLOBALLY**

Just Imagine is trusted by over 500 businesses worldwide, especially from Asia, Africa, the Middle East, and Europe, for the supply of a diverse array of agro and mineral products. Our broad clientele encompasses companies from a spectrum of industries, spanning multinational corporations to local distributors and retailers. Our dedication to upholding quality, reliability, and sustainability has positioned us as the preferred partner for global sourcing of agro products.





## Just Imagine Holding

"Unlocking Infinite Possibilities"

Welcome to "Just Imagine Holdings", a dynamic conglomerate where innovation and imagination intersect to forge a realm of boundless possibilities. As the parent organization of eleven distinctive entities, each specializing in its own unique sphere, we are committed to kindling creativity, instigating change, and pushing the boundaries of what's achievable. From "Events at Just Imagine" orchestrating unforgettable experiences to "Career at Just Imagine" pioneering solutions for individuals, businesses, and households through verified and skilled manpower supply, and "Media at Just Imagine" captivating audiences with compelling content, our subsidiaries exemplify our dedication to excellence, innovation, and imagination.

At "Just Imagine Holdings", we fervently believe in the transformative power of creativity to enrich lives and propel progress. Whether it's "Design at Just Imagine" providing inspiration with cutting-edge interior designs, "Shop at Just Imagine" offering innovative products through our online marketplace, or "Commodities at Just Imagine" supplying industries with essential goods such as food and fuel, our diverse portfolio underscores our vision of a world where imagination knows no bounds. With "Edu at Just Imagine" fostering lifelong learning, "It at Just Imagine" spearheading technological innovation, "Finance at Just Imagine" offering financial consultation, and "Connect at Just Imagine" facilitating meaningful business connections, we endeavor to inspire, innovate, and envision a future where aspirations morph into reality.


Welcome to Just Imagine Holdings, where the possibilities are infinite, and the journey is just commencing.

## TALK TO US

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