

I.N.C.A. NORD FISH Sh.p.k produces and sells high-quality processed intestines & animal by products under the trade mark "INCA: Natural Casings"





#### **MISSION**

We aim to satisfy our clients' demands in natural and high quality natural casings. We achieve this via a combination of traditional technology. modern equipment and high standards of production, professionalism of our employees and tailor made approach to every client.

#### We are a company which successfully combines **European experience and Albanian diligence!**



Technology and high quality processing



Approved as Non-EU Country food establishment

I.N.C.A. NORD FISH Sh.p.k is the modern company which performs full cycle of works related to processing, packaging and logistics of animal intestines & by products under trade mark "INCA: Natural Casings".

Manufacturing process is carried out in compliance with all veterinary and sanitary standards. Professionalism of our technologists, modern equipment and high manufacturing standards guarantee safety and quality of our products.



Bosnia).

I.N.C.A. NORDFISH Sh.p.k is the only company with such a range of processing in the western Balkan (Albania, Macedonia, Montenegro, Kosovo,

The I.N.C.A. NORDFISH Sh.p.k company is allowed to export to EU based on export license № 25 AL PP (List of Approved Non-EU Country food establishments), and exports products and services regularly to Austria, Italy, Ireland, France, Romania and other EU countries.



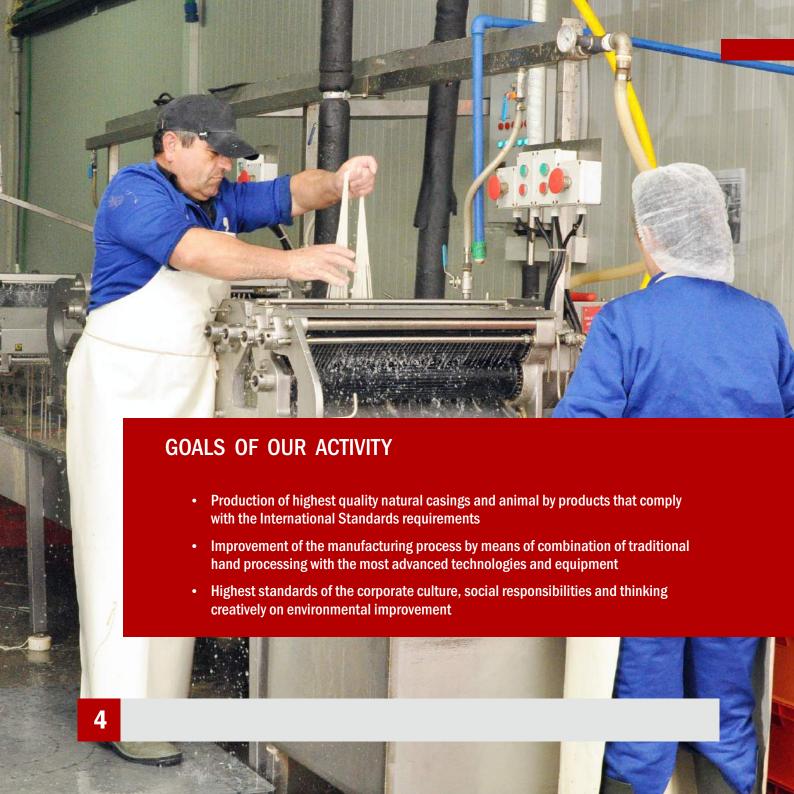
Social and environmental responsibility

I.N.C.A. NORD FISH Sh.p.k believes in having direct impact on people by providing them healthy food. We also care about the environment through suitably processing animal intestine, thus contributing in a cleaner environment, not only for the surrounding area but for the entire Albania community.



**Development and** modernization initiatives

I.N.C.A. NORD FISH Sh.p.k has been taking up intense development and modernization initiatives since 2007. A significant amount of our profit is regularly reinvested in the purchasing of modern and technological equipment. As a result, the company increases volume of products yearly.



#### **COMPANY PRINCIPLES**

The success of our company is achieved due to the diligence of our specialists. For now, the company is characterized by a closed-loop production cycle: from collecting intestine products from slaughterhouses, cleaning, selecting, processing, packaging - till delivery to our clients.

We perform every stage of the production process by ourselves, using the best EU practices, modern equipment and hand-processing technologies. We do our best in order to provide our customers with products of the highest quality, whose health properties are flawless.





"INCA - ART of QUALITY



Foundation of the company



Complete launch of the first production line (selecting of animal intestines) with 10 employees

Company certification under the system of quality management ISO 9001:2008 and HACCP

Company was approved as Non-EU Country food establishment, and started export of products and services regularly to EU countries









Reconstruction of the first production line



Entering into optimal production of wider range of products with 50 employees





### **FACTS & FIGURES**

Company operates at full capacity with the number of employees 110 with the expansion plan to double current capacity



Launch of new equipment - hard and soft tubing machines - in order to satisfy the increased clients' needs



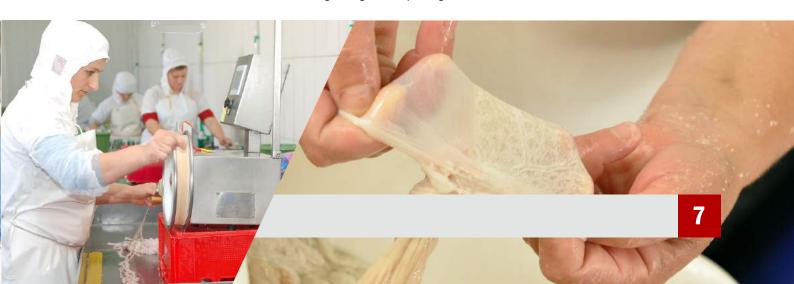


Launch of the two production lines, using modern machinery methods of intestine cleaning for hog and sheep casings



2017

I.N.C.A. NORD FISH Sh.p.k became a regular member of The International Natural Sausage Casing Association



### **PRODUCTS**

Intestine products, which are produced under the trademark "INCA: Natural Casing", comply with quality system requirements of ISO 9001:2008 Standards and HACCP.



#### 01 STOMACHS

Salted: original, bottom cutting, top cutting



#### **02 HOG CAPS**

Selected by length (cm): 25/30,30/35, 35/40, 40/45 Selected by caliber (mm): 100/-, 100/110, 110/120, 120/130





#### **03 BLADDERS**

Dried, selected by length (cm): 15/20, 20/25 Salted, selected by length (cm): 6-8, 10-12, 12/+



#### **04 CHITTERLINGS**

Original salted: 10m bundles (1m/+), 10kg in nets (1m/-) Pilled and selected by caliber (mm): 55/60, 60/65, 65/70, 70/75

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Intestine products, which are produced under the trademark "INCA: Natural Casing", comply with quality system requirements of ISO 9001:2008 Standards and HACCP.



#### **05 FAT-ENDS**

Selected by length (m): 1/-, 1-1.5, 1.5-2, 2/+ Selected by caliber (mm): 55/60, 60/65, 65/70



#### **06 AFTER-ENDS**

Salted (unselected): 30m in nets Selected by caliber (mm): 50/-, 50/55, 55/60

# **SERVICES**



**CLEANING OF HOG AND SHEEP CASINGS** 





**WATER & AIR SELECTION** 



HARD AND SOFT TUBING

