

USDA Foreign Agricultural Service

# GAIN Report

Global Agricultural Information Network

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### **Nile Nuggets for April 2015**

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**Approved By:**

Ron Verdonk

**Prepared By:**

Mohamed Hamza & Ahmed Wally

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News on developments in agriculture and food in Egypt.

# Nile Nuggets

News on Developments in Agriculture and Food in Egypt  
April 2015

**IMPORTED SUGAR NOT LOOKIN' SO SWEET:** Egypt's Ministry of Industry, Trade and Small and Medium Enterprises (MITSME) imposed temporary anti-dumping tariffs of 20 percent on CIF (Cost, Insurance and Freight) price of white sugar imports. The tariff is set for a maximum of 200 days pending the results of the government investigation, with a minimum fee of LE700 (\$91.80) per ton. According to MITSME Minister, Mounir Fakhry, the move is part to curb an "unjustified" increase in imports of sugar, in order to protect the local industry from dumping. The significant rise of imports, as the government described, followed a drop in international sugar prices, affecting the Egyptian market in 2014 and the first quarter of 2015. Imported sugar is sold at prices that are lower than prices of local produced sugar. Locally produced sugar is offered at LE5.15/kilogram (\$0.70 cents) while imported sugar is offered at LE4.50/kilogram (\$0.60 cent) at government shops and groceries that are responsible for distributing certain products including sugar to food subsidy beneficiaries. Egypt consumes around 3.2 million tonnes of sugar annually but produces just over 2 million tonnes leaving a gap of slightly over a million tonnes a year for imports.

**THE TWINKIES ARE COMING!:** The Egyptian leading food maker Edita signed two contracts worth \$12 million with the U.S.-based Hostess Brands LLC to buy the manufacturing rights of 11 new products and expand distribution. The two contracts will be funded through a loan of 90 million Egyptian pounds (\$11.8 million) over seven years from the National Bank of Kuwait. The first contract will extend the intellectual property rights for three Hostess products, for sale to 12 Arab countries. The second contract is for the purchase of property rights to technical knowledge for many of the North American company's products. According to Edita's Chief Executive, Hani Berzi, his company is targeting sales of more than 2.5 billion (\$329 million) Egyptian pounds in 2015.

## EGYPTIAN STYLE STUFFED "MAHSHI":



Mahshi is delicious and can be seen in many different Arab cuisines, not just Egyptian. Each country has its own way of making this scrumptious meal. In Egypt, cabbage, zucchini, green peppers, eggplants and grape leaves are stuffed with rice, or sometimes minced meat or both together, and herbs to make one of the famous dishes in Egypt.

**HULLED WHEAT GRAINS KNOWN AS “FEREEK” IN UPPER EGYPT:** “I'm like fereek don't like Shireek ", a popular Egyptian saying meaning that one is good on his own and doesn't need a partner which we can interpret to mean eating fereek is a meal in and of itself. Fereek is green wheat grain, still not mature, referred to as "hulled grains" and used as a substitute for rice in many villages in Upper Egypt. The popular Egyptian dish, stuffed pigeon with fereek, is considered one the most popular dishes in local restaurants and festivals. Hulled grains are produced and processed in the village of Zahra meaning "flower" in Minya province in Upper Egypt and considered a major source of employment and income for the farmers in the village. Wheat kernels are harvested at the end of March while still green in color. The kernels are placed in linen bags and moved to specialized ovens where small amounts of green wheat are placed on a slab made of clay in the oven for 10 to 15 minutes than moved out to make way for other fereek on the same slab. This grain roasting goes on for several hours starting after dawn and stretching until midnight. Wheat quantities are than collected and placed on linen bags in the sun for 2-3 days and turned twice a day to produce a good dried product. The straw is than separated from the dried fereek which is packed in new one kilo bags and sold for \$ 1.8 to traders. In April of each year, the sky of the village is filled with a thick smoke and dust from furnaces burning green wheat for the production of fereek.



