



Nature's Bounty,
Perfectly Preserved

FROZEN & DRIED
FRUITS



Monicom

FROM ORCHARD TO PERFECTION





ABOUT US

Monicom AD, a joint stock company, headquartered in Nis, has been operating and developing successfully since 1991 and today is one of the most successful private companies in Serbia and a leader in the fields it operates in.

During nearly 30 years of existence, Monicom has grown from a small enterprise to a successful business group with over 700 employees across multiple industries.

The business portfolio first expanded from the energy and trade sectors to the construction material industry and later to the agriculture and fruit processing sector. With several manufacturing facilities, group has business operations around the south of the country.

The latest venture has been in the fruit freezing and drying industry. After acquiring the formerly stateowned PIK Aleksinac plant in 2015, Monicom renovated the entire facility and installed state of the art technology for freezing and drying fruits and vegetables.

700

employees in
business group

30

years of
experience



6.17^{ha}
industrial
complex area



Industrial complex

Located in the immediate vicinity of the international highway E-75, the industrial complex boasts an exceptional strategic and infrastructural position. Situated on the road between Belgrade and Nis, it benefits from excellent connectivity. The complex covers a land area of 6.17 hectares and consists of 12 facilities for production, processing, storage, packaging, maintenance, and administration.

ONE OF THE LARGEST, MOST MODERN, AND TECHNOLOGICALLY ADVANCED FRUIT FREEZING AND DRYING FACILITIES IN EUROPE

Since 2015, the company has operated one of the largest, most modern and technologically advanced factories for freezing and drying fruit in Europe, and since the beginning of 2018, Monicom has owned about 420 ha of agricultural land, leased for 30 years, on which raised their own plantations of Oblacinska sour cherries and Stanley plums.

As of today, Monicom employs a team of 150 staff members, with 100 dedicated to our agribusiness sector, encompassing fruit processing facilities in Aleksinac and our plantations. During the seasonal procurement and processing period, our workforce in Aleksinac expands to accommodate the increased workload, reaching between 150 and 200 employees.

Monicom prioritizes investment in its workforce. We understand the value of a balanced team, combining the experience of seasoned experts with the fresh perspectives of talented young professionals. This powerful combination forms the foundation of our success, enabling us to manage a complete closed production cycle.

420^{ha}
agricultural
land

12
production
facilities



Ideal agricultural conditions

The wider region of Southeast Serbia, home to our industrial complex, boasts the perfect environment for cultivating exceptional fruits. With its proven positive characteristics like high Brix levels, natural aromas, and ideal growing conditions, the region is particularly well-suited for sour cherries and plums.

BUILDING A FOUNDATION FOR PERFECTION:
HUMAN RESOURCES AND CLOSED
PRODUCTION CYCLE



FROM FRESH TO LASTING:
FREEZING AND
DRYING OF FRUITS

Fruit preservation comes in many forms, but freezing and drying are two popular methods. Freezing captures peak freshness, perfect for enjoying later, while drying concentrates flavors and creates shelf-stable snacks.

Freezing technology

Monicom boasts a state-of-the-art freezing plant with a total processing capacity of 10,000 tons of fruit per season. This impressive volume is supported by 6,000 tons of on-site storage, currently undergoing expansion to meet growing demands. Our commitment to efficiency extends to the production process itself. PIGO-R, a leading international manufacturer, designed our optimally automated system, ensuring consistent quality and maximum output.

01
PROCESSING

Receiving, washing, sorting, calibrating and pitting the fruit

02
FREEZING

quick freezing process through flow freezing tunnels FRIGOSCANDIA Flo-Freeze®

03
INSPECTION

laser inspection using TOMRA Heilustm C1200 laser sorters that guarantees product quality

04
PACKAGING

automated equipment for packing of finished products, each box passes metal detector

05
STORING

the current storage capacity is 6.000 tons two classic tunnels for freezing

Our state-of-the-art FRIGOSCANDIA Flo-Freeze® A tunnels utilize the LSV refrigeration system for individual quick freezing (IQF). This advanced technology ensures maximum hygiene and efficiency while preserving the product's nutritional value. The result? Frozen fruit that meets the strictest health and safety standards.



6.000t
of storage capacity that is to be expanded

10.000t
total processing capacity of fruit per season

Following the IQF process, two TOMRA Heliustm C1200 laser sorters ensure a flawless product. These advanced systems guarantee consistent color and eliminate any foreign matter.

Our commitment to quality continues with automated packaging equipment and comprehensive metal detection for every box. This ensures the safety and integrity of our products for both direct consumption and further processing.

Drying technology

Our advanced fruit drying facility boasts a daily capacity of 150 tons of fresh plums. This state-of-the-art plant utilizes a cutting-edge closed drying system, ensuring the highest quality dried fruit production.

01 RECEPTION

reception, inspection, washing, calibration of fresh plums

02 DRYING

the most modern closed drying system that ensures the dried product of the highest quality

03 CALIBRATION

after drying the plum is calibrated, followed by inspection and washing

04 HYDRATION & PITTING OUT

the plum is being rehydrated and pitted on the production line

05 STORING

fruit is packed in cardboard boxes or bags, followed by palletizing and labeling



While prunes and dried sour cherries are our current focus, the state-of-the-art technology in our plant is highly versatile. We can dry almost any type of fruit to meet specific customer requirements.

150t

total processing capacity of plums per 24h

Our drying process uses natural gas and low temperatures (up to 74 degrees Celsius) to create a healthy and delicious product that will tantalize your taste buds. We carefully monitor every step with computer-controlled systems.

Fresh fruit spends 18 to 22 hours drying in our 16 stainless steel chamber tunnels. Finally, we rehydrate the fruit to the specific moisture level requested by our customers.

Quality and certificates

Located in the heart of Serbia's finest fruit-growing regions, we source premium produce from trusted partners. Collaboration is key – we prioritize long-term relationships with our suppliers.

Through co-financing fresh fruit production and ongoing education, we work together to optimize product quality. This commitment includes workshops and seminars led by our experts, where we share best practices with our suppliers. Ultimately, our shared goal is to satisfy the discerning final consumer.



Private label production



From concept to shelf, we empower you to build your own brand identity with expert support for private label products.

We go beyond fruit processing to offer comprehensive private label packaging services. Our team of experts and co-operants can design, manage, and produce custom packaging that perfectly reflects your brand identity.

From concept creation to final production, we handle the entire process, ensuring a seamless experience and exceptional results.



Frozen Sour Cherry

VARIETY: OBLACINSKA

**SOUR CHERRY
WITHOUT STONE**
1x10kg cartons

**SOUR CHERRY
WITH STONE**
1x10kg cartons

**SOUR CHERRY WITH STONE
FOR PUREE/PRESSING**
20kg or 25kg paper bags

Annually, over 3,000 tons of deep-frozen first-class sour cherries find their way to our customers. We ensure minimal waste – even sour cherry and plum pits are utilized after the freezing process, finding markets as high-calorie energy sources or in the pharmaceutical industry.

Sour cherries are a delicious and nutritious fruit packed with vitamins and antioxidants. They are a natural source of vitamins A and C, containing around 50 calories per 100 grams. These ruby-red gems are known for their health benefits, including promoting overall well-being.

3.000t
our annual sour cherry
production


different retail and
bulk packaging

OBLACINSKA SOUR CHERRY IS A
VARIETY CONSIDERED THE BEST
SERBIAN SOUR CHERRY AND ONE OF
THE FINEST IN THE WORLD.

No.1
premium
quality product





Frozen Plums

VARIETY: STANLEY

- PLUM MACHINE CUT HALVES

1x10kg cartons
- PLUMS WITH STONE

20kg or 25kg paper bags
- PLUMS WITH STONE FOR PUREE/PRESSING

20kg or 25kg paper bags

*CAPABILITY OF PRODUCING RETAIL PACKAGING UNDER A PRIVATE BRAND.

Plums are said to be one of the first fruits domesticated by humans. This diverse group of species boasts over 40 varieties, but only two are commercially cultivated today. A single raw plum is 87% water, making a 100-gram serving a low-calorie (46 calories) and vitamin C-rich snack.

Our commitment to sustainable practices extends to plum cultivation. We work carefully to implement environmentally friendly methods that minimize waste and promote biodiversity. This dedication to responsible agriculture ensures a healthy harvest and contributes to the preservation of Serbia's rich fruit-growing heritage.

1.000t

our annual frozen plums production



different retail and bulk packaging

HIGH-QUALITY FRUITS FOR FRESH CONSUMPTION, PROCESSING, AND DRYING

60t

total processing capacity of per 24h





Dried Plums / prunes

VARIETY: STANLEY

**DRIED PLUMS
PITTED**
1x10kg cartons

**DRIED PLUMS
WITH STONE**
1x10kg cartons

**DRIED PLUMS FOR
PRESSING**
20kg or 25kg paper bags

***CAPABILITY OF PRODUCING RETAIL PACKAGING
UNDER A PRIVATE BRAND.**

We annually sell over 1000 tons of top-quality, first-class dried plums, while all drying process by-products are also sold to our customers. Ninety-eight percent of sales are realized in foreign markets (key markets: Germany, Russia, Italy, France, Switzerland, Belgium, England, Bulgaria, Turkey, Cyprus) to reputable customers who recognize the quality of our products.

Dried plums, otherwise known as prunes, are very rich in dietary fiber, about 7 grams per 100 grams, which contributes to their laxative effects. Additionally, the European Food Safety Authority (EFSA) concluded in 2012 that prunes effectively contribute to the restoration of normal bowel function in the general population if consumed in quantities of at least 100 grams per day.

Depending on the product, prunes are usually between 32-36% water and 64% carbohydrates. They are a very rich source of vitamin K, responsible for maintaining a good cardiovascular system, and vitamin B complex, which is very important in cell metabolism.

1.000t
our annual first class
dried plums export

10
international
key markets

ONE OF THE FINEST
FIRST CLASS TOP
QUALITY IN THE
WORLD

150t
total processing
capacity of per 24h





Monicom

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