**Company information**

**Today the legislation, restrictions and transparency required from anyone manufacturing, processing or marketing foods, cosmetics and dietary supplements has become onerous - and extremely expensive. Product destructions and returns have become daily occurrences and the steps required to prevent them are increasingly difficult.**

**Can anyone in a responsible position be sure they have ever done enough?**

**Imagine a world in a world in which an expert team with over 200 years of multi-disciplinary, holistic experience focuses all of that aggregated experience and knowledge in identifying and providing a quick, efficient and economical solution to your problem – without the need for a long term relationship or diverting your permanent technical team from fulfilling their day to day responsibilities.**

**This is the innovative and new service which Prosolv offers as a solution to your challenges.**

**Our vision - A select group of multidisciplinary food experts, each with over 20 years experience, putting all of that combined knowledge at your disposal to focus on one thing only – solve your specific, immediate problem, quickly and economically**

**The Services Prosolv offers –**

**• Solutions to recurring technological, production, quality, preparation processes problems and challenges as well as professional training**

* **Proactive improvement to production lines and processes, distribution and marketing channels**
* **Planning, coordinating and implementing the setup of production lines and factories**
* **Support the ideation, development and launch of new products and product lines**
* **Ideating and creating market viable concepts for new products their positioning and supporting the product launch**
* **Creating business cases and models, feasibility studies**
* **Providing expert opinions, representation before professional and regulatory bodies as well as crisis and media management**
* **Solutions to most microbiological issues, food infestations and spoilage of agricultural produce**

**Our Team -**

**Arturo Geifman, CEO- Expert food technologist, over 25 years NPD and raw materials**

**Nira Geifman, Project Director – Food engineer with over 20 years’ experience in food and agricultural product processing, expertise in processed meat products**

**Benny Striem, Ph.D. – Food technologist, world renown expert in developing and producing soya products, food R&D and product development for over 25 years for all aspects of the food industry**

**Sam Bernhardt, Ph.D., M.B.A. – Food technologist, expert in baking and beverages, food R&D and product development for over 25 years as well as international business development and marketing of food ingredients, products and processing equipment**

**Hadas Yariv, MSc. – Food technologist and Dietician, expert in quality systems, public relations and marketing for food companies as well as media and crisis management**

**Yohai Ben Zikri, M.Sc. – Food technologist with over 25 years expertise planning and setting up production sites for production and processing of meat, fish and salads**

**Gilad Dolev, Executive R&D Chef – over 25 years experience industrial NPD, concept development and bringing products to market - over 200 products in the last years**

**Israel Vizel, Mechanical Engineer, MA (Industrial Management), Business consultant to multiple enterprises - over 25 years’ experience as manager, general manager and CEO in the private and public sector**