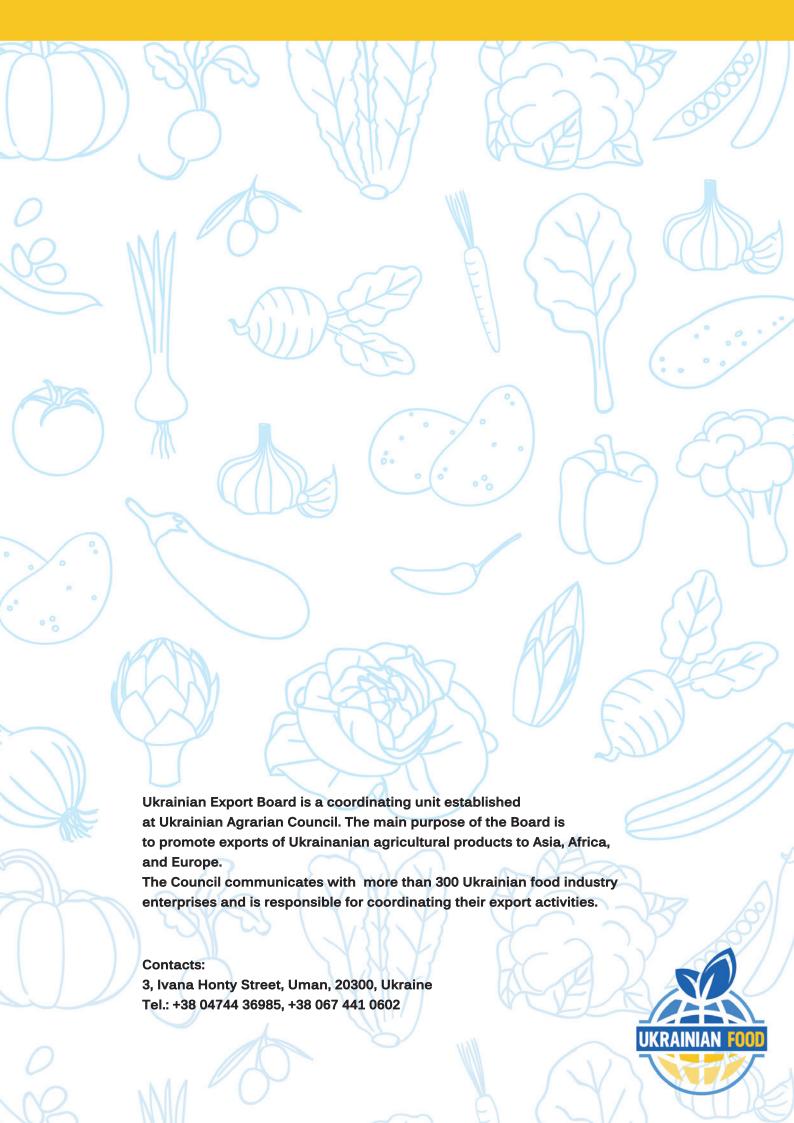


# UKRAINIAN FOOD Catalog 2015







# DE Milkiland-Ukraine

TM "Dobryana"
TM "Milkiland"



#### **Products**

- Semi-hard cheese "King Arthur" TM "Dobryana"
- Butter TM "Dobryana"
- Whole milk powder TM "Milkiland"
- Skimmed milk powder TM "Milkiland"
- Sweet whey powder TM "Milkiland"
- Demineralized Permeate Whey Powder TM "Milkiland"

DE Milkiland-Ukraine is a member of the Milkiland N.V. international group, one of the leading dairy producers and exporters in Ukraine.

The Company runs 10 dairy processing plants. Raw milk for processing is supplied by own and partner dairy farms, as well as by individual households. DE Milkiland-Ukraine produces almost the entire range of dairy products, including whole milk products, cheese (hard, soft and cheese with mold), butter and various types of milk and whey powder.

Now, all processing plants of DE Milkiland-Ukraine are certified under ISO and HACCP standards for quality management and safety of food products, therefore creating a rigid system of quality control at all stages of the production process, from



#### Advantages:

- High quality and production safety (ISO 9001, ISO 22000, HACCP)
- Strong brands that have won recognition and trust of consumers in more than 30 countries TM "Dobryana" and "Milkiland"
- Wide range of products for consumers (cheese, butter) and business (milk&whey powders)
- Modern technologies and product innovations.



# Semi-hard cheese "King Arthur",

TM "Dobryana", Fat 50 %, Weight 7-8 kg Storage conditions 0°C - +6°C Shelf life 180 days



# Skimmed milk powder,

TM "Milkiland", Fat max. 1.25%, Weight 25 kg Storage conditions 0°C - +10°C Shelf life 365 days





#### Butter,

TM "Dobryana", Fat 73%, 82.5%, Weight 20 kg Storage conditions -12°C -18°C Shelf life 365 days



#### Contacts:

9, Boryspilska Str., Kyiv city, Ukraine, 02099 Tel./fax: +38 044 369 5200, +38 044 369 32 73 e-mail: export@milkiland.com

www.milkiland.ua

18°C +/-2°C Shelf life 365 days





"TERRA FOOD" IN UKRAINE BSOLUTE LEADER IN:

- BUTTER AND SPREADS CHEESE AND CHEESE PRODUCTS
- PORT IN MORE THEN

"TERRA FOOD" INTERNATIONALLY

SPREADS MANUFACTURER IN RUSSIA



SPREADS MANUFACTURER INTERNATIONALLY

Tel.: + 380 44 594 70 33 export@terrafood.com.ua www.terrafood-export.com













#### TERRA FOOD GROUP OF COMPANIES

TERRA FOOD is a leading Ukrainian production holding operating in the market of dairy, meat, and agricultural products.

Today TERRA FOOD is the absolute leader in the key categories of the domestic dairy market in Ukraine.

№ 1 in dairy products manufacturing

№ 1 in butter and spread manufacturing

№ 1 in cheese sales

№ 1 in premium dairy products segment

TERRA FOOD belongs to the biggest world manufacturers of blended butter products.

№ 2 - spreads manufacturer in Russia

Nº 4 - spreads manufacturer in Europe

№ 14 - spreads manufacturer in the world

#### PRODUCTION FACILITIES

The production facilities of TERRA FOOD include 19 plants and enterprises which have been certified to meet the requirements of the quality management international standards ISO 9001:2008, ISO 22000:2005, ISO 14001:2004, HACCP, HALAL.

These are some figures illustrating production capacities of TERRA FOOD:

- milk processing 553,000 tonnes/year;
- butter and blended butter production 113,600 tonnes/year;
- cheese production 54,000 tonnes/year;
- whole-milk products manufacturing -120,000 tonnes/year;
- soft cheese production 2,900 tonnes/year;

The Company exports its goods to more than 30 countries of the world and it is one of the biggest Ukrainian exporters of blended butter, milk products and cheese. For over 15 years TERRA FOOD GROUP delivers its high-quality products abroad: to Russia, Azerbaijan, Georgia, Armenia, Moldova,

Kazakhstan, Turkmenistan, as well as sends them to the markets of Middle East, Balkan Region, Russia. Asia and Northern Africa countries.

The key export brands of the Company are:

- TM FERMA and TM PREMIALLE high quality butter, cheeses, UHT milk and creams.
- TM Gold Valley and TM 100 COWS spread and ghee.
- TM MAXI FRUIT UHT yogurts.

#### BUTTER AND SPREAD

One of TERRA FOOD main activities is butter and spreads manufacturing. The tradition of making butter at our plants dates back more than 100 years. We work hard to maintain our traditional manufacturing values, yet we have also become an industry leader in applying innovative technologies and advanced equipment that allow us to constantly improve the quality of our products.

#### CHEESE AND CHEESE PRODUCTS

At eight of our production facilities (Kryzhopil, Vapnyarka, Rozhische Cheese Factories, Korninsyr Factory, Druzhba Dairy Company, Chechelnyk Processed Cheese Factory, Tulchin and Reshetilov Creameries) we manufacture hard cheese, processed cheese and cheese products.

#### DAIRY PRODUCTS

Bila Tserkva Dairy Plant, the most modern dairy plant in Eastern Europe, manufactures a comprehensive range of high-quality premium and classic dairy products. Built in accordance with International Dairy Federation standards and European Union directives, the plant is capable of producing over 60 kt of whole-milk products (pasteurized milk, UHT milk, fermented baked milk, kefir and biokefir, yogurt, cream and sour cream) and 2.9 kt of soft cheese per year. TERRA FOOD GROUP is the sole supplier of milk mixtures for milkshakes and soft ice cream for McDonald's which confirms our excellence and high performance standards.



# Group of enterprises MILK ALLIANCE

Brands: Slavia, Pyriatyn, Zlatokrai



#### Products for export:

- Slavia® cheeses: Parmental, Gratzia, Gauda, Masdamer and others
- Slavia® UHT milk
- Milk alliance® whole and skimmed milk powder
- Milk alliance® whey powder 40% and 90%
- · Sweet cream butter 20kg monolith, unsalted
- Slavia® salted cream butter 200 g 82.5 %

Milk alliance is a group of companies that unites large-scale enterprises producing and selling dairy products. It is one of the leaders of dairy industry of Ukraine.

The history of Milk alliance started in 2000 with the acquisition of several manufacturing companies, which merged into a group of companies in 2006.

The successful development of the company over the years is caused by strict compliance with the priorities set at the beginning of the activity of the company:

- · Concern about the health of our consumers.
- Production of natural high-quality milk products without use of unhealthy substances.
- Regular updating of processes and equipment.



#### **UHT** milk

Slavia®

Fat: 2.6% and 3.2%

Packaging: Tetra Brik Aseptic

Weight: 0.950 kg

**Store**: 360 days at +1...20 °C





#### Hard cheese Parmental

Slavia®

Fat: 40%

Weight: 4-6 kg

Store: 8 months at -4...0°C 6 months at 0...+6°C



# Whole and skimmed milk powder

Milk alliance®

Packaging: 4-ply paper bag

Weight: 25 kg

Store: 18 months at 0...+10°C (skimmed milk powder) 12 months at 0...+10°C (whole milk powder)



## Whey powder D 40% and D 90%

Milk alliance®

Packaging: 4-ply paper bag

Weight: 25 kg

Store: 12 months at 0...+20°C



#### Sweet cream butter, unsalted

Fat: 82.5%

Packaging: 4-ply carton box

Weight: 20 kg

Store: 12 months at -18...-12°C 9 months at -11...-6°C 3 months at -5...0°C



#### Cream butter, salted

Slavia®

Fat: 82.5 % Packaging: foil Weight: 0.200 kg

Store: 12 months at -5...+2°C 9 months at +2...+6°C



#### Russian Classical cheese

Slavia®

Fat: 50%

Weight: 7.4-7.4kg (cylinder)

2.5-2.7 kg (block) Store: 180 days at -4...+6°C



#### **King Gourmet** cheese with baked milk flavor

Slavia®

Fat: 50%

Weight: 7.0-8.0 kg (cylinder)

2.5-2.7 kg (block) Store: 240 days at -4...0°C

180 days at 0...+6 °C



#### Slivochny (Creamy) cheese

Slavia®

Fat: 50%

Weight: 7.0-8.0 kg

Store: 180 days at -4...+6°C



#### Smetankovy cheese

Slavia®

Fat: 50%

Weight: 7.5-7.8 kg

Store: 180 days at -4...+6°C



#### Gollandsky barshaped cheese

Slavia®

Fat: 45%

Weight: 4.9-5.6 kg

Store: 240 days at -4...0°C 180 days at 0...+6°C



#### Gauda cheese

Slavia®

Fat: 45%

Weight: 4.9-5.6 kg

Store: 180 days at -4...+6°C



#### Russian Classical cheese

Slavia®

Fat: 50%

Weight: 220 g Store: 6 months at -4...+6°C



#### Slivochny (Creamy) cheese

Slavia®

Fat: 50%

Weight: 220g

Store: 180 days at -4...+6°C



#### Smetankovy cheese

Slavia®

Fat: 50% Weight: 220 g

Store: 180 days at -4...+6°C



#### King Gourmet cheese with baked milk flavor

Slavia®

Fat: 50%

Weight: 220 g

Store: 6 months at -4...+6°C



#### Gauda cheese

Slavia®

Fat: 50%

Weight: 220 g

Store: 180 days at -4...+6°C

#### Contacts:

9, Leskova Str., Kyiv city, Ukraine, 01011 Tel.: +380 44 284 58 51 / 284 58 52 info@milkalliance.com.ua www.milkalliance.com.ua/en/

# **Ukrproduct Group**

Nash Molochnyk; Vash Molochnyk; Molendam



#### **Produce**

- Sweet butter
- Spreads and bulk spreads
- Processed cheese
- · Hard cheese
- Smoked processed cheese
- Skimmed milk powder







Ukrproduct Group Company is a leading producer of high-quality dairy products and kvass that has been operating for 17 years already. Products of the company are divided into two main groups:

**1.Consumer goods:** packaged butter and spreads, processed cheese and cheese-containing products, hard cheese.

2. Dairy products for industrial usage: whole milk powder and skimmed milk powder, whey powder, cheese, industrial casein, butter and bulk spreads.

The company is the leader on the market of processed cheese and belongs to the top five producers of butter and spreads.

Also company comprises four dairy processing plants.

The Company's shares have been listed on the AIM of London Stock Exchange for 10 years already. In 2005, Ukrproduct Group became the first Ukrainian company do IPO.

In the framework of the EBRD initiative in the field of sustainable energy and improvement of energy efficiency in agriculture, the company modernized its main plant in Starokonstantynov.



#### Hard cheese Edam/ Molendam

Weight of a pack: 4,5 - 5,5 kg, 50% of fats; wrapping: latex and paraffin coating, 2 packs in one box



# Processed pasty cheese Gauda/ Molendam

Weight of a tube: 160 g, 45% of fats; wrapping: polymer tube, 16 tubes in one box



#### Selyanskoe butter Nash Molochnyk,

Weight of a pack: 200 g, 72.6% of fats; wrapping: foil, 20 packs in one box



15th Floor, 39-41 Shota Rustaveli St., Kyiv 01033, Ukraine Tel. +380 44 232-96-02(03),

fax: 289-16-30





# AGRO-INDUSTRIAL ALLIANCE



#### **Export products:**

- Traditional butter 82% milk fat.
- Over 20 kinds of butter blend in bulk and retail packaging.
- Blended butter ghee and vegetable ghee in 18kg tins and plastic buckets 1kg, 2kg, 5kg, 10kg.
- Hard Gouda Cheese, Edam Cheese.
- Demineralized and sweet whey powder in 25 kg bags.

ALLIANCE Group of Companies is the leading dairy and meat processing company in Ukraine.

For more than 30 years Andrushivskyi Dairy of Alliance Group has been known as one of the largest producers of high quality cheese, cheese products, and traditional Ukrainian butter, butter blends and mixes, dry milk products worldwide.

Andrushivskyi Dairy's butter production capacity is 3,000 MT of dairy products per month. New production facilities furnished with modern equipment serve to achieve the best quality of products.

ALLIANCE Group of Companies incorporates the

following business units:

Andrushivskyi Dairy plant. The plant produces a big variety of dairy products: butter, butter blends and mixes, cheese and cheese products, dry dairy products, etc.

Zhytomyrskyi Meat plant. Meat plant was established in 1920. The plant produces more than 200 different meat products.

In 2014 we continue to strengthen our leading position on our traditional export markets of CIS countries as well as to expand our presence to the new markets, with particular focus on Middle East and Africa.



# PJSC "Dubnomoloko"

тм "комо



PJSC "Dubnomoloko" is a leading milk-processing company of Ukraine, where the latest technologies of making cheese and dried milk products are utilized.

#### **Export products**

HARD CHEESE in assortment (11 types) in blocks of 3.4 kg netto

- Rosiyskiy 50%
- Hollandskiy 50%
- Gouda 45%
- Edam 45%
- Smetankoviy 45%
- Kantri 45%
- Familia 45%
- Tenero 45%
- Grande 45%
- Yogurtoviy 45%
- Vershkoviy 45%

#### PROCESSED CHEESE in assortment (7 types)

- Druzhba 55%
- Rosiyskiy 45%
- Hollandskiy 45%
- Vershkoviy 55%
- With backon 55%
- With herbs and garlick 45%
- With mashrooms 55%

**SWEET WHEY POWDER** (D-40%), pouch of 25 kg netto

**SKIMMED MILK POWDER** (1.5% fat), pouch of 25 kg netto

UNSALTED SWEET CREAM BUTTER "SELIANS-KOYE" (72.5% fat) in box 20 kg netto



# Globino

#### TM Globino



Hlobyne milk-prosessing and cheese-producing factory, LLC is an exemplary Ukrainian company producing natural dairy products.

Products of Hlobyne milk-prosessing and cheese-producing factory, LLC are made only from choicest natural milk, because dairy farms of Globinsky meat and dairy complex are located in Poltava region that is one of the ecologically clean regions of Ukraine. Hlobyne milk-prosessing and cheese-producing factory, LLC is a part of a group of companies Globino. These are six independent companies that work in unison: Globinsky Meat Plant, LLC

(production of meat and sausages), Research and Production Enterprise Globinsky Pig Complex, LLC (growing pigs), Construction Association Dnipro, LLC (construction of residential and industrial premises), Research and Production Enterprise Globinsky meat and dairy complex, LLC (keeping and breeding of cows of dairy breeds), Globino Agro, LLC (crop producing department of Globino Group of Companies).

Globino is a powerful company with a wide assortment of products that will satisfy the tastes of consumers all over the world!



#### Rossiyskiy Cheese Globino.

Fat 50% Storage period (-2° – 0°C) up to 6 months Bricks of 0.22 kg are packed in film and stored in inert gases

#### **Export products**

- Smetankoviy Cheese Globino, 50 %
- Rossiyskiy Cheese Globino, 50 %
- Zvenigorodskiy Cheese Globino, 50%
- Gouda Cheese Globino, 45%
- Butter extra Globino, 82%

#### Smetankoviy Cheese Globino

Fat 50 %
Storage period (-4° – 0°C) up to 5 months
Packaging with 8, 4 or 2 kg of weight, under



#### Gouda Cheese Globino,

Fat 45%
Storage period (0° – +6°C) up to
180 months
Bricks of 0.22 kg are packed in film and stored in inert gases





#### Zvenigorodskiy Cheese Globino

Fat 50% Storage period (-2° – 0°C) up to 6 months Packaging with 8, 4 or 2 kg of weight, under vacuum



#### Butter extra Globino,

Fat 82% Storage period (-12° – -18°C) up to 12 months. Packed in corrugated cardboard boxes with 20, 10, 5 kg of weight or wrapped in foil with 0,18 kg

#### Contacts:

228, K. Marks Str., Globyne, Poltava region, Ukraine Marketing department +38 (05365) 2 45 04, +38 (050) 32 73 936 pressa@globino.ua, melnichuk.t@td.globino.ua



# PJSC "Kupyansk Milk Canning Factory"

TM "Zarechye"



#### Our advantages:

- 90% of milk is supplied to the Integrated Plant by dairy farm
- The most wide range of condensed milk in Ukraine
- The tin can has a protection against counterfeit: stamp on can lid.
- · Different kinds of packaging according to customer's wish
- Majority of the milk products are manufactured according to the State Standards of Ukraine.

PJSC "Kupyansk Milk Canning Factory" comprises a unique complex including three technological shops situated on one production site: shop of canned sweetened condensed milk, shop of whole-milk products with sectors for manufacturing of sweet cream butter, ultra high-temperature treated milk and curd products, shop for manufacturing of dry milk products.

PJSC "Kupyansk Milk Canning Factory" (in 1975, Kypyansk Milk Plant) was put into operation in October of 1957 as a plant for manufacturing of canned milk with designed capacity of 20 million conventional cans per year. During half a century, the Enterprise launched new milk lines, but manufacturing of canned sweetened condensed milk always was and remains the main production line. The shop for manufacturing of canned milk with addition of sugar has increased its capacity by three times. While the first retrofitting carried out in 1974-1977 was aimed at technical re-equipment and increase in production capacity, the second retrofitting made it possible to reduce energy consumption with retention of the main principle – the classic technology of condensed milk manufacture.



"Krestyanskoye" sweet cream butter "Zarechye", Weight: 20kg



Ultra high-temperature treated milk with 0.5%; 1.5%; 2.5%; 3.5% fat content "Zarechye" Weight: 1000gm

Condensed sweetened milk "Zarechye", Weight: 370gm



Skimmed milk powder "Zarechye", Weight: 25kg



#### **Export products:**

- · Whole and skimmed milk powder
- "Krestyanskoye" and extra sweet cream butter
- Ultra high-temperature treated milk
- · Condensed sweetened milk

#### Contacts:

Head of foreign activity department — Andriy Masnyi, t/fax: +38 (05742) 53047/ 53126 andrey.masniy@kmk.kharkov.ua

# ALMIRA

#### Group of companies















Group of companies Almira is a vertically integrated dairy holding. Though we are on the market not that long, our development trends over the past few years allow us to state that at the moment Almira is the major Ukrainian dairy producer. Almira includes 7 milk processing plants, 6 trading companies and I agricultural enterprise. Thus, we have a closed-cycle production which gives us a complete control over the quality of our products and allows us to instantly respond to any trends and changes in the dairy market.

Our enterprises are located in environmentally favorable regions of Ukraine and specialize in production of cheese, cheese product, condensed milk, whole milk powder, skimmed milk powder and demineralized cheese whey. All our enterprises are certified in compliance with national and international standards of quality: ISO 9001-2009 HALAL, HACCP, EAC, ISO 22000: 2005.

Almira takes an undisputed lead among Ukrainian exporters to the neighboring countries and beyond. Broad geography of our trade relations: Poland, Moldova, Georgia, Armenia, Kazakhstan, Azerbaijan, Uzbekistan, Turkmenistan, Tajikistan, Kyrgyzstan, Iran, Mongolia, Syria, Israel, Tunisia, Libya, Afghanistan, Algeria, UAE, Vietnam, Japan, USA, Mexico, Egypt, etc.

Third year in a row our enterprises have been honored with the gold Exporter of the Year Award.

#### **OUR PRODUCTS**

#### Sweetened Condensed Milk

#### Fat-free Sweetened Condensed Milk

#### Whole Milk Powder







Fat: 0 %
Packaging: tin can and doy-pack
Weight: 320 g, 370 g, 950 g, 1000 g
Storage conditions: 18 months at 1°C – 10°C



Weight fraction of fat: above 25 %
Packaging: paper bag
Weight: 25 kg
Storage conditions: at 1°C - 10°C and with a
relative humidity below 85%

### Sweet Cream Spreads (Blended Butter)

#### Sweet Cream Butter Extra

#### Cheese and Cheese Product



Fat: 82.5 %
Packaging: foil
Weight: 200 g, 400 g, 500 g
Storage conditions: To store with a relative humidity below 75+/-5 %.



Fat: 82.5 %
Packaging: foil
Weight: 200 g
Storage conditions: To store with a
relative humidity of 80 %.



Tilsiter Type Cheese Gouda Type Cheese Shape and Weight: Cylinder: 8.5 kg Block: 4.5 kg Square: 2.5 kg

# LLC Dairy Company "Voloshkove pole"

TM "Voloshkove pole", TM "Vershkovyi Rai", TM "Formula Smaku"

Director of export department Natalia Vovk,

tel.: +38 093 271 55 55, e-mail: nataliya.vovk@gmail.com, www.voloshkovepole.com.ua

"Voloshkove pole" Dairy Company comprises Ukrainian enterprises producing and selling a wide range and large volumes of dairy products at domestic and foreign markets.

"Voloshkove pole" Dairy Company includes:

- PJSC "Yuria", Cherkasy City, TM "Voloshkove pole" - producing of dairy products, butter, cottage cheese pudding, chocolate-glazed curd cheese bars and desserts, and technical casein;
- PJSC "Khmelnytska maslosyrbaza", Khmelnytskyi City, TM "Vershkovyi Rai" - producing of dairy products, sweet butter and spreads, processed, brine, rennet and hard cheese, cheese products, dry whey and skimmed milk;
- PJSC "Pervomaiskyi MKK", Pervomaisk Town, TM "Formula smaku" - producing of dairy products, sweet butter, hard cheese, wide range of condensed milk and cream. Each enterprise of the company has many years' experience of working in their sphere. Dairy products of "Voloshkove pole" Company are of high quality and with long-standing traditions, they are made of milk of the best Ukrainian dairy farms. The main components of the Company's success are the use of new, modern equipment and the introduction of advanced technologies into

production. We never stand still. Today, the com-

pany's manufacturing plants are the well-known TM not only in Ukraine, but also abroad. Implementing innovations were rather successful for "Voloshkove pole" and brought the Company to transnational sales. We were the first in Ukraine to offer condensed milk of exclusively high quality, which is confirmed by numerous reports of the leading state laboratories. We were the first in Ukraine to restore the forgotten traditional thermostatic manufacturing of dairy products in environmentally safe packaging, in glass bottles and jars. We have many years of experience and, besides all state awards the highest rating for us is consumers' confidence.

#### Currently, the key factors of "Voloshkove pole" Company success are:

- Production technologies based on the use of live lactic acid bacteria, vitamins and natural supplements.
- · High and stable quality of products.
- · Availability of products and flexibility in pricing policies.
- · Wide range of choice.
- Implementing and keeping up to ISO 9001:2009.
- Products Kashruthing (availability of kosher certification).



PJSC "Yuria" 108, Verbovetskyi Street, Cherkasy City, Ukraine, 18030 www.voloshkovepole.com.ua



PJSC "Khmelnytska maslosyrbaza" kobuú 3, Kooperatyvna Street, Khmelnytskyi City, Ukraine, 29025 www.msb.km.ua





JSC "Pervomaiskij IWC" 12, Pratsi Boulevard, Pervomaisk Town, Mykolaiv region, 55204, Ukraine www.pmkkmilk.com.ua









# PJSC «Novgorod-Siverskyi Cheese Plant»

PJSC «Novgorod-Siverskyi Cheese Plant» is a high capacity manufacturer of dairy products in Ukraine.

Enterprise was designed with the use of Swedish manufacturer equipment «AlfaLaval» and began to work in 1972.

Our factory is situated in the ecologically clean region of Ukraine that allows us to manufacture solely NATURAL products: 21 type of cheese (semi-hard large-pore cheese, semi-hard bulk and bedded cheese, smoked cheese), butter, brined cheese and sausage processed cheese.

PJSC «Novgorod-Siverskyi Cheese Plant» constantly improves technologies of manufacturing, produces new types of products, but leaves unchanged its principles:

- All our products are made only from natural MILK and with the best ferments.
- The company does not use any vegetable oils, restored milk, milk protein substitutes and other harmful ingredients.
- THE MAIN GOAL OF OUR WORK IS TO PRO-VIDE PEOPLE WITH NATURAL, SAFE AND TASTY DAIRY PRODUCTS.

#### **EXPORT PRODUCTS**

## Semi-hard large-pore cheese:

- «Radomer» 45%
- «Maasdam» 45%
- «Rafael» 45%

Weight: 5.0-5.3 kg

Shelf life: 6 months at 0...+6°C

#### Sweet Cream Butter

Fat: 74.5%, 82.5% Weight: 0.2 kg

Shelf life: 35 days at 0...-5°C

60 days at -6...-11°C 75 days at -12 ...-18°C

# Cheese with bifidobacterium

Animalis subsp. Lactis.:

- «Bifisyr» 45%
- «Bifidosyr» 45%

Weight: 5.0-5.3 kg («Bifisyr»)

6.7-8.5kg («Bifidosyr»)

Shelf life: 4 months at 0...+2°C

#### Brined cheese «Brynza» 30%

Weight: 0.25-0.35 kg (vacuum packed)

Shelf life: 45 days at 0...+6°C

60 days at -2...+4°C

#### Semi-hard cheese:

- «Holandskyi» (Dutch) 45%
- «Flamandskyi» (Flemish) 45%

Weight: 4.5-5.0 kg

Shelf life: 6 months at 0...+6 °C

#### Smoked semi-hard cheese:

- «Admiral» 45%
- «Knyazhyi» 45%
- «Sobornyi» 50%

Weight: 0.3 - 0.35 kg (vacuum packed)

(vacuum packed)

Shelf life: 45 days at 0...+6 °C 60 days at -4...0 °C

#### Contacts:

21a Zaliniyna str., Novgorod-Siverskyi, Chernihivska obl., 16000, Ukraine Tel.: +38(044) 581-65-16 e-mail: nssz.vip@gmail.com



# Public Joint-Stock Company "Zhytomyr Butter Plant"

Trademark "Rud"



Public Joint-Stock Company "Zhytomyr Butter Plant" — Trademark "Rud"— is known to be the leader among the Ukrainian producers of icecream. The "Ice-Cream No.1" is considered to be not only the publicity slogan, but is also the aim of the Company's activities. Just because the above, the products made by the factory do not only meet the demands, but also surpass the expectations of the customers. Even the most fastidious of them can select the favorite product within the Products Range.

The "Rud" Company is the Ukrainian producer of ice-cream applying the most up-to-date technolo-

gies, having the greatest sales volume and the highest efficiency of activities. Implementation of new technologies and approaches to work, strong partnership relations and adherence to traditions enables us to be always and anywhere one step ahead – we work for the benefit of the customers! Company "Rud" is an enterprise of European level; it is well recognized both in Ukraine and abroad. This is proved by the modern production facilities and private resource base of the Company, over 1,200 full-time employees, and dynamically increasing export distribution to Moldova, Israel, and Georgia.



Impreza Three Chocolates Fat: 12% Weight: 100 g Storage: 12 months at -26...-22°C 10 months at -20...-16°C



Eskimos
in chocolate
Fat: 12%
Weight: 80 g
Storage:
12 months
at -26...-22°C
10 months
at -20...-16°C





Kashtan Chocolate Fat: 10% Weight: 70 g Storage: 12 months at -26...-22°C 10 months at -20...-16°C





Zhar-Ptytsi
Fat: 10%
Weight: 70 g
Storage:
12 months
at -26...-22°C
10 months
at -20...-16°C

Ptasie mleczko



100% Ice-Cream
Fat: 12%
Weight: 90 g
Storage:
12 months
 at -26...-22°C
10 months
 at -20...-16°C



4 Ivan Gonta Street, 10002 Zhytomyr, Ukraine Web-site: www.rud.ua

Tel.: +38(0412) 42-29-02, +38(0412) 41-88-69







# LLC "LASUNKA"

62, Berezinskaya Street, Dnepropetrovsk, 49130, Ukraine Tel.: (0562) 36-98-48, 36-98-45 office@lasunka.com, trade@lasunka.com

THE COMPANY "LASUNKA LTD." is a leading Ukrainian producer of ice-cream that has been unchanged top-performer at Ukrainian market of ice-cream for 18 years.

Production of the TM "Lasunka ice-cream" is a combination of kept with care traditions with the front-rank technologies and modern tendencies in the world of production. The most modern imported and domestic equipment meeting all world requirements and standards is used for production of the ice-cream. The control of ice-cream quality is carried out in laboratories equipped up to the state of the art level. The activity "Lasunka" Company and high taste qualities of its products were repeatedly marked at international exhibitions and tasting competitions.



# Group of companies "Laska"



Group of companies "Laska" is one of the leaders of Ukrainian industry of ice-cream and frozen foods. Currently, its products are widely represented on the market in all regions of Ukraine and abroad. Desides Ukraine, "Laska" ice-cream is actively saled in Moldova, Azerbaijan, Georgia, Kazakhstan, Israel, the United States and others.

We are constantly working on improvement of the services provided. "Laska" is the only company in Ukraine, which renounced of non-natural components the use in the production. Your trust is the ultimate reward for our efforts.

"Laska" pays particular attention to purity and quality of its products. Today we perhaps are the only manufacturer that produces ice-cream exclusively from natural milk. A special laboratory, in its turn, carefully monitors the entire production process, from the analysis of raw materials to finished icecream. Since the Company uses only natural raw materials of animal origin in production, it is also controlled by veterinary service. Each consignment of goods is necessarily accompanied with a special certificate of quality. And before the goods reach the stores, they get additional health certificates.

#### Keniyska zebra,

70g — Tender white





and delicious chocolate ice-cream in a waffle cup



### Biloruskyi plombir,

wich ice-cream, simple and serene like Belorus



#### Radianskyi plom-

bir, 70g — A cone filled with the ice-cream from



#### Gretskyi Fakel,

145g – Tender yoghurt ice-cream in a large sugar cone with pieces of strawberries and strawberry jam.



#### Kytaiska kukuru-

dzia, 70g — First time in up with unusual taste it is a real surprise for



#### Contacts:

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email: office@laska.ua Web-page: http://laska.ua





### PJSC «Khorol Dairy Canning Plant for baby food»

TM «Malyutka premium», TM «Malyutka», TM «Malyshka», TM «Malysh», TM «Khorol»

Khorol Dairy Canning Plant for baby food was founded in 1972. It is the only producer of special and baby food at the territory of Ukraine. Hundreds of thousands of children grew up healthy thanks to the produce of the Plant. That's why most of Ukrainian pediatricians continue to recommend mothers to nurse their babies with Khorolsky infant formulas. Production facilities of Khorol Dairy Canning Plant for baby food are located in ecologically clean regions of Poltava oblast. Its technical, refrigeration and energy equipment is from leading manufacturers of milk processing equipment. The staff pays special attention to the quality supervision. The produce is thoroughly monitored at every stage of manufacturing, and complies with ISO 9001:2009 and HACCP international standards. All products are certified in accordance with Ukrainian law. The use of domestic raw materials and remoteness of the facilities from major cities allow Khorol Dairy

Canning Plant for baby food to offer quality produce at affordable price.

The Plant produces special and baby food only from natural milk enriched it with essential vitamins, micro- and macro elements, and biologically valuable components.

The peculiarity of the technology is the usage of fresh, not dry, specially selected milk that allows preserving the biological value of products and identifies wonderful taste of infant formulas and cereals. There are no food colorants, flavorings, preservatives, pesticides, heavy metals, radionuclides and other harmful substances in the produce. Infant formulas are developed together with leading experts in the field of nutrition and milk production. The products are approved by the Ukrainian Institute of Nutrition and the Institute of Pediatrics, Obstetrics and Gynecology Ukraine. The mixture meets the international standard of Codex Alimentarius.



# «Malyshka» milk porridges,

«Malyshka» milk porridges are made exclusively from organic raw materials, are rich in protein, calcium, phosphorus, iron and 12 vitamins.



#### Child water "Malysh"

is developed especially for small consumers! The water is extracted in an ecologically clean area of Poltava region from the well of 180 m in depth, using an innovative automatic line of bottling





#### «Malyutka pre-

mium» dry milk formula with prebiotics and nucleotides natural components: without GMO, without gluten, without conserving agents, without flavoring agents, without colorants





#### Full Cream Milk Powder

made from fresh high quality whole milk. Full cream milk powder is a good source of protein, calcium and vitamins

#### Production facilities address

17, Molodizhna Street, Khorol town, Poltava oblast, Ukraine, 37800 Tel.: +38 05362 31 1 72 Email: malysh@malysh.ua Web: www.malysh.ua



