

We strive to provide our partners with an exceptionally high-quality and complete range of services and goods, therefore, we work and develop in all areas of the industry.





TECHNOLOGICAL SOLUTIONS, RAW MATERIALS AND INGREDIENTS FOR FOOD INDUSTRY | 2022

# OWN PRODUCTION





#### **FILLINGS**

HEAT-STABLE, NOT HEAT-STABLE

- poppy
- confectionery
- nut paste
- fruit and berries:
   with fruit pieces
   gel
   purée
   jelly



#### DRY MIXES

- for confectionery products
- for bakery

#### **IMPROVERS**

- for confectionery products
- for bakery



#### **CRAFT BEER**



CONFECTIONERY GLAZE

CONFECTIONERY MASS



### PRIVATE LABEL

#### **COMPRESSED YEAST**



Харківскі® Дріжджі

# pekar-konditer

- Retail
- HoReCa
- e-Trading

## **Products description and packaging**



Yeast	Packaging	Description	Carton, Pallet
	1 kg «Extra»	Highly active strain of yeast.	12 kg, 816 kg
	0,5 kg «Extra»	"Extra" yeast is specially designed for straight (fast) dough production processes. It is tailored to deep freeze technology and pre-baked products.	10 kg, 800 kg
Xaphibghi Annahi	15 kg «Extra»	Bagged Extra yeast has the same qualities as yeast, packed in 1kg or 0.5kg; however it has lower humidity and crumbled structure. Specially produced for industrial bakeries.	15 kg (bag), 540 kg
1500 ) OPT AL OPTIMA unisquapel sofip!	1 kg «Optima»	Special osmosis-tolerant strain of bakery yeast.  Used for rich flavored baked goods with high dosage of sugar and fat (Panettone, buns, puff pastry etc.)  Fits excellently for frozen semi-finished products (yeast dough, yeast puff pastry etc).	12 kg, 816 kg
		Designed specially for B2C market.	
	0.042 kg	Highly active strain of yeast. "Extra" yeast is specially designed for straight (fast) dough production processes. It is tailored to deep freeze technology and pre-baked products.	1.008 kg, 432.36 kg
		Designed specially for B2C market.	
	0.01 kg	Highly active strain of yeast. "Extra" yeast is specially designed for straight (fast) dough production processes. It is tailored to deep freeze technology and pre-baked products.	2.7 kg, 513 kg





#### **Standard terms and conditions:**

- FCA Kharkiv, Ukraine
- Full truck 20 ton net weight
- 100 % advance payment
- Storage temperature from 0°C to +7°C, optimum storage temperature from 0°C to +4°C.
- Shelf-life: 35 days from production date.
- We have all the necessary documents for export to the EU, as well as inscriptions in Polish, Hungarian, Bulgarian, Czech, Romanian, Turkish, Georgian on the box and paper, with information about the importer



## Private label



We take care of production process and as a result you receive quality goods under your brand.



Example of a product on the EU market A private label in Poland.





# TECHNOLOGICAL SOLUTIONS AND INNOVATION

BALEX
COMPANY

DEVELOPMENT AND TESTING OF RECIPES FOR MANUFACTURERS

PRODUCTS UNDER PRIVATE LABEL ASSISTANCE
IN THE SELECTION
OF RAW
MATERIALS FOR
PRODUCTION

OPTIMIZATION
OF THE COST
OF THE FINAL
PRODUCT

CONDUCTING SEMINARS AND TRAININGS

### **DRY MIXES**



WORLD BEST SELLERS **HEALTHY EATING** 

**THICKENERS** 

**CREAMS** 

ACCELERATION OF TECHNOLOGICAL PROCESS

DECORATION AND FINISHING

SOURDOUGHS











TECHNOLOGICAL SOLUTIONS, RAW MATERIALS AND INGREDIENTS FOR FOOD INDUSTRY | 2022

### **FILLINGS**





#### FEATURES OF PRODUCTION

- ✓ constant improvement of recipes
- √ diversification
- ✓ individual approach to customer requirements
- technological support for customers
- √ regular capacity improvement
- ✓ European equipment

#### **USUAGE**

- √ shortbread
- ✓ puffs
- √ strudels
- ✓ gingerbread
- √ croissants
- √ buns
- ✓ waffles
- ✓ muffins
- ✓ cupcakes
- ✓ pies and pies
- √ various dairy products

#### **ADVANTAGES**

- perfect texture, rich taste and aroma;
- not straightened during baking and storage of finished products;
- do not lose their properties during heat treatment / freezing;
- not exposed for caramelization;
- resistant to oxidation processes.







# CONFECTIONERY GLAZE AND COCOA PASTE





#### **Great for:**

- ✓ coating of sugar and flour confectionery
- √ glazing of ice cream

- decorating dried fruits
- ✓ creating three-dimensional decorative elements
- √ fixing the shape of products and prolonging their

freshness

### Advantages:

- rich assortment of tastes, aromas, colors, forms
- individual recipes and developments for Private Label
- convenient in industrial and domestic application
- does not require tempering
- has a fusible structure
- retains a glossy surface
- created on the basis of quality raw materials our own import







# RAW MATERIALS AND INGREDIENTS

# BALEX

#### FATS AND MARGARINES

- confectionery fat
- frying fat
- cocoa butter substitute (CBS, CBR)
- margarine
- coconut oil
- palm oil
- sunflower oil

#### **NUTS AND SEEDS**

peanuts
caraway
coriander
sesame
linen
poppy
sunflower kernel

#### **COCOA PRODUCTS**

- · cocoa powder
- · cocoa liquor

#### **DRIED FRUITS**

- dried apricots
- raisins
- prunes

#### MONOCOMPONENTS

- antioxidants
- emulsifiers
- enzymes

#### OTHER RAW MATERIALS

- vanillin
- glucose-fructose syrup
- citric acid
- gluten
- · potato starch
- corn starch
- semolina
- lecithin
- maltodextrin
- milk powder
- molasses
- · dry whey
- salt
- baking soda
- · dry egg powder
- · desiccated coconut





Telephone +38 (099) 435-98-77



E-mail export@yeast.com.ua



Address for correspondence / Plant address Moskovskyi av. 135-A, Kharkiv, 61001 Ukraine



