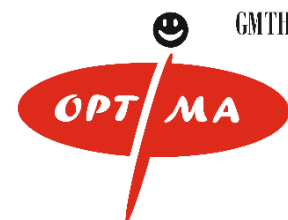


DRY MIXES

Products: 🍪 -confectionery 🍞 -bread 🥞 -bakery ❄️ -fast-frozen products

Usage areas: 🥄 thickeners 🍷 sourdough ✅ healthy eating 🌱 world bestsellers

🕒 technological process fastener 🥛 cream 🎨 decorating



8 grains



Well-balanced complex for production of non-traditional and dietary grain types of bread with increased food value, enriched with grains and oilseeds.

Advantages

excellent taste and aroma qualities of ready products

enriches ready products with vitamins, mineral complexes, and food fibers

substantial volume of ready products

easy to use

improved plasticity and elasticity of dough

product range enlargement

eased/fastened technological process

stable high-quality products

The mixture includes:

- wheat
- rye
- buckwheat
- flax seed
- sesame seed
- extruded corn
- oat flakes
- sunflower seed

Dosage: 10-35% to flour weight



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

MORE RAW MATERIALS AND INGREDIENTS FOR FOOD INDUSTRY:

Technological support:

+38 (050) 400-48-61

Sales department:

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DRY MIXES

Products:  -confectionery  -bread  -bakery  -fast-frozen products
Usage areas:  thickeners  sourdough  healthy eating  world bestsellers
 technological process fastener  cream  decorating



11 grains

A unique balanced complex for the production of non-traditional and dietary products with high nutritional value, enriched with cereals and oilseeds: grain breads, puff pastry and bakery products, including those that undergo shock freezing technology.

Advantages

- ✓ excellent taste and aroma qualities of ready products
- ✓ enriches ready products with vitamins, mineral complexes, and food fibers
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ -improved plasticity and elasticity of dough
- ✓ product range enlargement
- ✓ -eased/fastened technological process
- ✓ -stable high-quality products

The mixture includes:

- sesame seeds
- millet seeds
- oatmeal
- barley flakes
- kernel of sunflower seeds
- wheat
- spelta
- rye
- corn
- soybean meal
- flax seeds

Dosage: 10-20% to flour weight

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Products: 🍪 -confectionery 🍞 -bread 🍰 -bakery ❄️ -fast-frozen products

Usage areas: 🥄 thickeners 🍷 sourdough 🌱 healthy eating 🌍 world bestsellers
⌚ technological process fastener 🍦 cream 🎨 decorating



Americaner

Concentrate for making original Americana crispy cookies with a soft, slightly viscous middle of the product

Advantages

- ✓ excellent taste and aroma qualities of ready products
- ✓ economic effect (reduction of raw material costs)
- ✓ easy to use
- ✓ product range enlargement
- ✓ eased/fastened technological process
- ✓ -stable high-quality products

Dosage: 10-15% to flour weight



Americaner chocolate

15% concentrate for making original Americana crispy cookies with a soft, slightly viscous middle of the product and a unique taste and aroma of chocolate.

Advantages

- ✓ excellent taste and aroma qualities of ready products
- ✓ economic effect (reduction of raw material costs)
- ✓ easy to use
- ✓ product range enlargement
- ✓ eased/fastened technological process
- ✓ stable high-quality products

Dosage 15% to flour weight



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Biscuit classic 20%

20% concentrate for biscuit dough is an excellent basis for a wide range of products (including semi-finished products for cakes, pastries) with a delicate and light biscuit structure. Requires the addition of sugar, flour, eggs and water.

Advantages

- ✓ excellent taste and aroma qualities of ready products
- ✓ economic effect (reduction of raw material costs)
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ the possibility of applying the method All-in-one
- ✓ improved uniform fine-porous pulp structure
- ✓ expanding the product range
- ✓ eased/fastened technological process
- ✓ stable high-quality products
- ✓ the dough does not require immediate baking (does not change the structural and mechanical properties)

Dosage: 20% by weight of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20° C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Products:  confectionery  bread  bakery  fast-frozen products
Usage areas:  thickeners  sourdough  healthy eating  world bestsellers
 technological process fastener  cream  decorating



Nut biscuit 20%

20% concentrate for biscuit dough is an excellent basis for a wide range of products (including semi-finished products for cakes, pastries) with a delicate, light biscuit structure, original taste and rich aroma of hazelnuts. Requires the addition of sugar, flour, eggs and water.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ economic effect (reduction of raw material costs)
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ the possibility of applying the method All-in-one
- ✓ improved uniform fine-porous pulp structure
- ✓ expanding the product range
- ✓ eased/fastened technological process
- ✓ stable high-quality products
- ✓ the dough does not require immediate baking (does not change the structural and mechanical properties)

Dosage: 20% by weight of flour.



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Chocolate biscuit 20%

20% concentrate for biscuit dough is an excellent basis for a wide range of products (including semi-finished products for cakes, pastries) with a delicate, light biscuit structure and rich chocolate flavor. Requires the addition of sugar, flour, eggs and water.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ economic effect (reduction of raw material costs)
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ the possibility of applying the method All-in-one
- ✓ improved uniform fine-porous pulp structure
- ✓ expanding the product range
- ✓ eased/fastened technological process
- ✓ stable high-quality products
- ✓ the dough does not require immediate baking (does not change the structural and mechanical properties)

Dosage: 20% by weight of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20° C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Products: 🍪 -confectionery 🍞 -bread 🍰 -bakery ❄️ -fast-frozen products

Usage areas: 🥄 thickeners 🍷 sourdough ✅ healthy eating 🌍 world bestsellers

🕒 technological process fastener 🍦 cream 🌿 decorating



Borodinsky

The mixture for making rye-wheat bread "Borodinsky" contains natural rye sourdough and coriander, which gives the bread a traditional taste and aroma.

Advantages

- ✓unpaired method of dough preparation
- ✓excellent taste and aromatic properties of finished products
- ✓substantial volume of ready products
- ✓easy to use
- ✓extended shelf life (softness) of finished products
- ✓improved adhesion properties of the dough (reduction of its stickiness)
- ✓improved plasticity and elasticity of dough
- ✓improved characteristic pulp structure
- ✓expanding the product range
- ✓eased/fastened technological process
- ✓stable high-quality products

Dosage: 10-15% by weight of flour.



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Easter

The dry mixture is used for making buttery bakery and flour confectionery products.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ delicate thin-walled pulp structure
- ✓ extended shelf life (softness) of finished products: up to 20 days for Easter products and up to 5 days for buttery products
- ✓ improved adhesion properties of the dough (reduction of its stickiness)
- ✓ improved plasticity and elasticity of dough
- ✓ accelerating the activation of fermentation processes
- ✓ expanding the product range
- ✓ eased/fastened technological process
- ✓ stable high-quality products

Dosage: 10% by weight of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Graham

A unique balanced complex for the production of non-traditional and dietary grain breads, bakery and puff yeast products with high nutritional value, enriched with cereals and oilseeds.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ improved plasticity and elasticity of dough
- ✓ improved characteristic pulp structure with well-developed porosity
- ✓ expanding the product range
- ✓ eased/fastened technological process
- ✓ stable high-quality products
- ✓ universal usage: both for traditional pair and for accelerated unpaired method of dough preparation

The mixture includes:

- wheat
- rye
- flax seeds
- chopped soybeans
- chopped peas
- kernel of sunflower seeds

Dosage: 10% by weight of flour.



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Buckwheat (concentrate)

Complex balanced additive for the production of non-traditional and dietary wheat bread and bakery products with high nutritional value, dietary fiber content and excellent buckwheat flavor.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ enriches ready products with vitamins, mineral complexes, and food fibers
- ✓ substantial volume of ready products
- ✓ improved plasticity and elasticity of dough
- ✓ improved characteristic pulp structure with well-developed porosity
- ✓ expanding the product range
- ✓ eased/fastened technological process
- ✓ stable high-quality products
- ✓ wide range of usage

Dosage: 20-35% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Products: 🍪 -confectionery 🍞 -bread 🍰 -bakery ❄️ -fast-frozen products
 Usage areas: 🥄 thickeners 🍷 sourdough 🍏 healthy eating 🌱 world bestsellers
 ⌚ technological process fastener 🍦 cream 🎨 decorating



Buckwheat mix

A complex additive for the production of non-traditional and dietary bakery products with high nutritional value, dietary fiber content and excellent buckwheat flavor

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ enriches ready products with vitamins, mineral complexes, and food fibers
- ✓ substantial volume of ready products
- ✓ improved plasticity and elasticity of dough
- ✓ improved characteristic pulp structure with well-developed porosity
- ✓ expanding the product range
- ✓ eased/fastened technological process
- ✓ stable high-quality products
- ✓ wide range of usage

Dosage: 20% by weight of flour



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

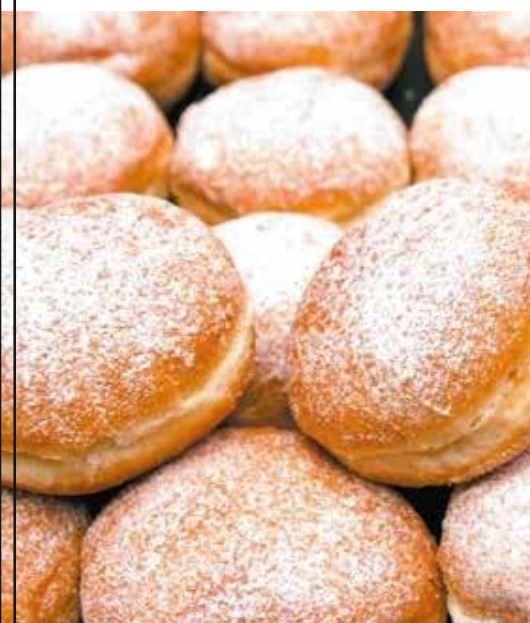
Quality management system meets the requirements of DSTU ISO 22000.

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Donuts 15%

Concentrate for making donuts, berliners, donuts - easy to use, balanced in the content of the main components (contains sugar and salt).

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ good content of the filling of the finished product
- ✓ economic effect (reduction of raw material costs)
- ✓ easy to use
- ✓ extended shelf life (softness) of finished products:
- ✓ the right form of the finished product
- ✓ expanding the product range
- ✓ eased/fastened technological process
- ✓ stable high-quality products

Dosage: 15% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20° C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Nanofix thickener

The mixture is used to bind moisture in any filling (fruit, cheese, meat and others), in the preparation of streaks and cream semi-finished products for cakes, desserts,, etc. Component with neutral taste and smell.

Advantages

- ✓ excellent moisture binding when added to frozen berries, fruits, etc.
- ✓ excellent taste and aromatic properties of finished products
- ✓ high stabilizing properties of the mixture
- ✓ good thermal stability of ready fillings
- ✓ economic dosage
- ✓ easy to use
- ✓ the possibility of preparing a mixture using cold water
- ✓ giving a denser consistency of cheese
- ✓ does not affect the taste and aromatic properties of finished products
- ✓ attractive glossy shine after heat treatment
- ✓ suitability for shock freezing technology
- ✓ simplification / acceleration of technological process
- ✓ expanding the product range
- ✓ stable high-quality products
- ✓ resistance to mechanical impact
- ✓ a wide range of raw materials for the preparation of fillings: fruits and berries (fresh, frozen, canned); jam; fruits rubbed with sugar; vegetables; cheese; meat; fish

Dosage: depending on the type of filling, the amount of moisture in it and the purpose - from 5 to 15% by weight of raw materials



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

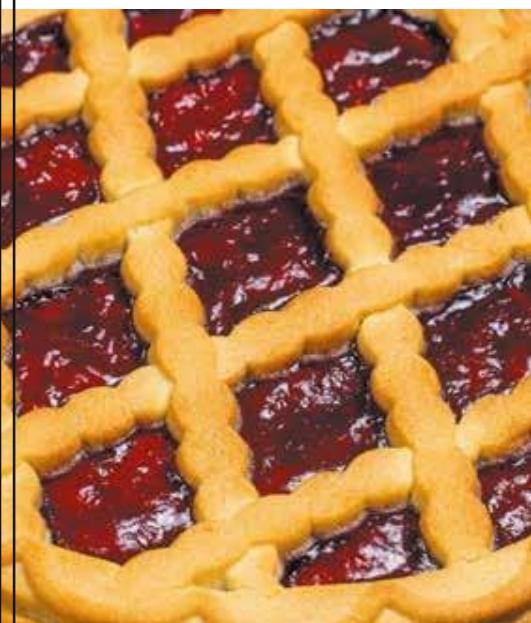
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Thickener "Optimfix"



The mixture is used to bind moisture in any fruit fillings, in the preparation of streaks and cream semi-finished products for cakes, desserts, cakes, etc. Component with neutral taste and smell.

Advantages

- ✓ excellent moisture binding when added to frozen berries, fruits, etc.
- ✓ excellent taste and aromatic properties of finished products
- ✓ high stabilizing properties of the mixture
- ✓ good thermal stability of ready fillings
- ✓ economic dosage
- ✓ easy to use
- ✓ the possibility of preparing a mixture using cold water
- ✓ does not affect the taste and aromatic properties of finished products
- ✓ attractive glossy shine after heat treatment
- ✓ suitability for shock freezing technology
- ✓ simplification / acceleration of technological process
- ✓ expanding the product range
- ✓ stable high-quality products
- ✓ resistance to mechanical impact
- ✓ a wide range of raw materials for the preparation of fillings: fruits and berries (fresh, frozen, canned); jam; fruits rubbed with sugar;

Dosage: depending on the type of filling, the amount of moisture in it and the purpose - from 5 to 15% by weight of raw materials

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20° C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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DRY MIXES

Products:  confectionery  bread  bakery  fast-frozen products
Usage areas:  thickeners  sourdough  healthy eating  world bestsellers
 technological process fastener  cream  decorating



Superfix thickener



The mixture is used to bind moisture in any fruit fillings, in the preparation of streaks and cream semi-finished products for cakes, desserts, cakes, etc. Component with neutral taste and smell

Advantages

- ✓ excellent moisture binding when added to frozen berries, fruits, etc.
- ✓ excellent taste and aromatic properties of finished products
- ✓ high stabilizing properties of the mixture
- ✓ good thermal stability of ready fillings
- ✓ economic dosage
- ✓ easy to use
- ✓ the possibility of preparing a mixture using cold water
- ✓ does not affect the taste and aromatic properties of finished products
- ✓ attractive glossy shine after heat treatment
- ✓ suitability for shock freezing technology
- ✓ simplification / acceleration of technological process
- ✓ expanding the product range
- ✓ stable high-quality products
- ✓ resistance to mechanical impact
- ✓ a wide range of raw materials for the preparation of fillings: fruits and berries (fresh, frozen, canned); jam; fruits rubbed with sugar;

Dosage: depending on the type of filling, the amount of moisture in it and the purpose - from 5 to 15% by weight of raw materials

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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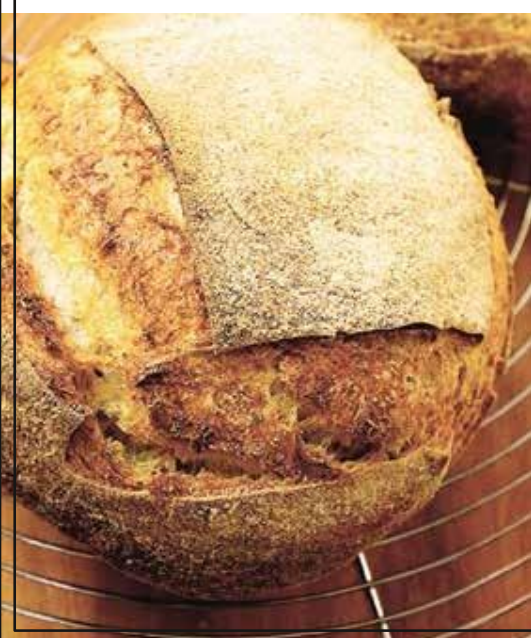
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Durum Attivo sourdough

Unique active baking mixture based on dry wheat sourdough, which is produced by fermentation of pure cultures of lactic acid bacteria and yeast.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ possibility to get the necessary structure of crumb - from uniform fine-porous to uneven large-porous (depending on conducting technological process)
- ✓ the ability not to use yeast in the recipe
- ✓ extended shelf life (softness) of finished products:
- ✓ expanding the product range
- ✓ stable high-quality products
- ✓ simplification / acceleration of technological process
- ✓ thin crispy crust of finished products

Dosage: 1-4% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Products:  confectionery  bread  bakery  fast-frozen products
Usage areas:  thickeners  sourdough  healthy eating  world bestsellers
 technological process fastener  cream  decorating



Vanilla custard

The dry mixture is used to prepare creams for streaks cakes, filling cakes and other baked goods, as well as part of other creams and fillings.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ the finished cream retains a stable structure throughout the shelf life of the finished product
- ✓ good thermal stability of the cream
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage: 300 gr. per 1 liter of water.



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Chantilly cream

The dry mix is used to make Chantilly cream (whipped cream), whipped dessert toppings and sauces, mousses and desserts, frozen desserts, creams for decorating and streaks cakes, creams for filling cakes and more.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ the finished cream retains a stable structure throughout the shelf life of the finished product
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage: 300 gr. per 1 liter of water.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20° C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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+38 (067) 573-22-80

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Products:  confectionery  bread  bakery  fast-frozen products
Usage areas:  thickeners  sourdough  healthy eating  world bestsellers
 technological process fastener  cream  decorating



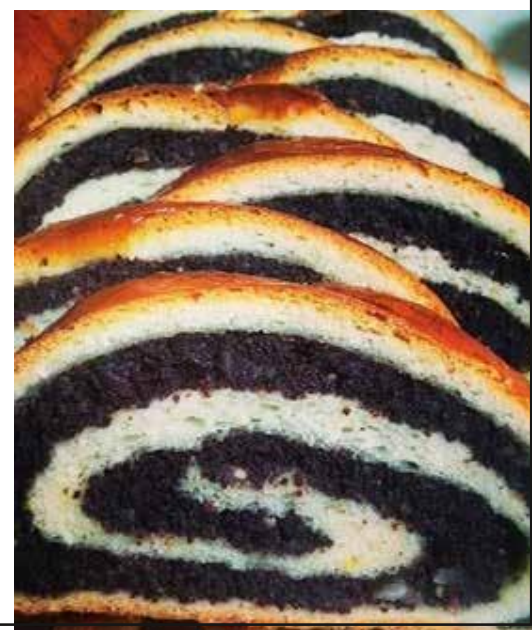
Dry poppy seed filling

It is used for preparation of poppy filling in a cold way. The technological process of production involves measures to prevent / slow down the rancidity of poppies. The finished filling has a light aroma of vanilla and cinnamon and does not differ from the traditional filling, made in the classic way.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ the finished filling has a plastic structure, well applied to the dough
- ✓ economic effect (reduction of raw material costs)
- ✓ easy to use
- ✓ the possibility of preparing a mixture using cold water
- ✓ does not require special storage conditions (refrigerator)
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage: per 1 kg of dry filling 0.5 liters of water.



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

MORE RAW MATERIALS AND INGREDIENTS FOR FOOD INDUSTRY

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Matnakash

Mixture for the preparation of Armenian national bread from wheat flour of different varieties in the form of a thick oval or round cake

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ substantial volume of ready products
- ✓ reduction of pulp crumb
- ✓ easy to use
- ✓ extended shelf life (softness) of finished products:
- ✓ improved coarse-grained elastic structure of the pulp
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ thin crispy crust of finished products

Dosage: 8-10% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Products: 🍪 -confectionery 🍞 -bread 🍰 -bakery ❄️ -fast-frozen products

Usage areas: 🥄 thickeners 🍷 sourdough ✅ healthy eating 🌱

🕒 technological process fastener 🍦 cream 🌿 decorating

world bestsellers



Vanilla muffin



20% concentrate for the preparation of a wide range of products with a pleasant vanilla taste and aroma, an excellent base for muffins, cakes, pies and more. Making products with using it requires the addition of sugar, flour, eggs, vegetable oil and water.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ economic effect (reduction of raw material costs)
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ easy filling of the semi-finished product by cold injection molding
- ✓ the possibility of applying the method All-in-one
- ✓ the dough does not require immediate baking (does not change the structural and mechanical properties)
- ✓ extended shelf life (softness) of finished products:
- ✓ improved elastic uniformly porous pulp structure
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage: 20% by weight of flour



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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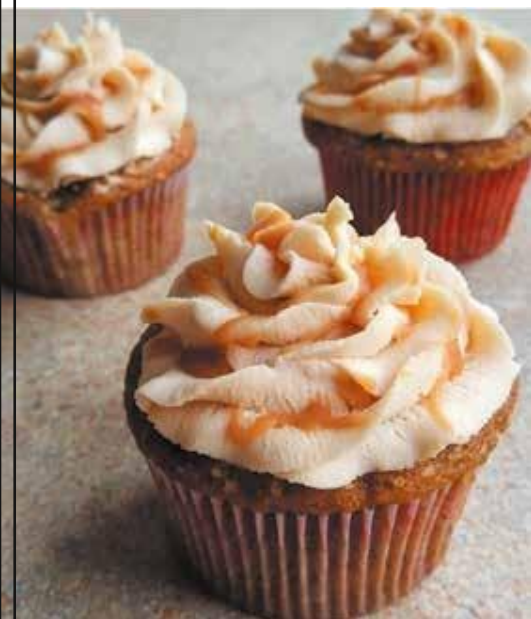
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Caramel muffin



20% concentrate for the preparation of a wide range of products with a pleasant taste and aroma of caramel, an excellent base for muffins, cakes, pies and more. Making products using it requires the addition of sugar, flour, eggs, vegetable oil and water

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ economic effect (reduction of raw material costs)
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ easy filling of the semi-finished product by cold injection molding
- ✓ the possibility of applying the method All-in-one
- ✓ extended shelf life (softness) of finished products:
- ✓ improved elastic uniformly porous pulp structure
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ the dough does not require immediate baking (does not change the structural and mechanical properties)

Dosage: 20% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 ° C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Products: 🍪 confectionery 🍞 bread 🍰 bakery ❄️ fast-frozen products
 Usage areas: 🥣 thickeners 🍷 sourdough 🍏 healthy eating 🌐 world bestsellers
 ⌚ technological process fastener 🍦 cream 🎨 decorating



The classic muffin

20% concentrate for a wide range of products: an excellent base for muffins, cakes, pies, etc. Making products with using it requires the addition of sugar, flour, eggs, vegetable oil and water

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ economic effect (reduction of raw material costs)
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ easy filling of the semi-finished product by cold injection molding
- ✓ the possibility of applying the method All-in-one
- ✓ extended shelf life (softness) of finished products:
- ✓ improved elastic uniformly porous pulp structure
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ the dough does not require immediate baking (does not change the structural and mechanical properties)

Dosage: 20% by weight of flour



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

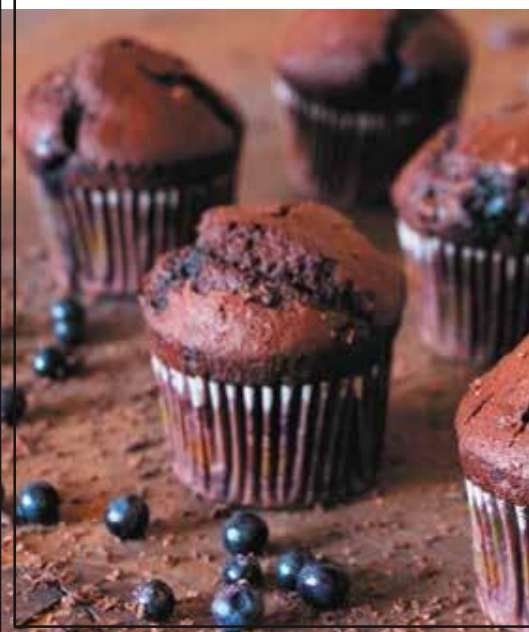
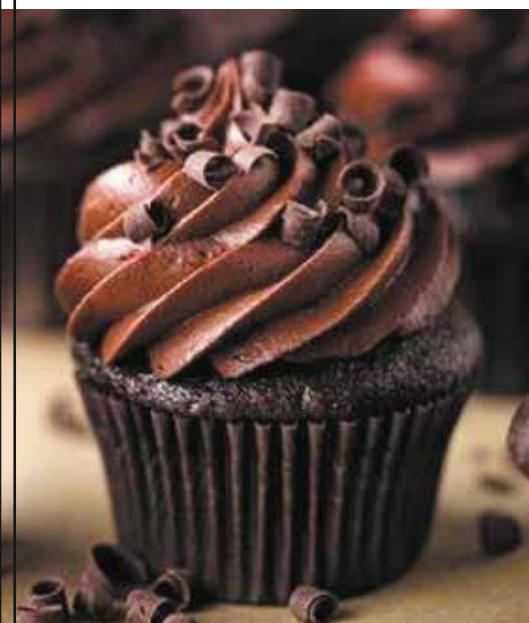
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Chocolate muffin

20% concentrate for the preparation of a wide range of products with a pleasant chocolate taste and aroma, an excellent base for muffins, cakes, pies and more. Making products using it requires the addition of sugar, flour, eggs, vegetable oil and water.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ economic effect (reduction of raw material costs)
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ easy filling of the semi-finished product by cold injection molding
- ✓ the possibility of applying the method All-in-one
- ✓ extended shelf life (softness) of finished products:
- ✓ improved elastic uniformly porous pulp structure
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ the dough does not require immediate baking (does not change the structural and mechanical properties)

Dosage: 20% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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DRY MIXES

Products:  -confectionery  -bread  -bakery  -fast-frozen products

Usage areas:

 technological process fastener

 thickeners

 sourdough

 cream



healthy eating

 decorating

 world bestsellers



Olvit

It is used for the production of butter cookies with a unique taste and aroma. During the production of cookies, add: oilseeds and / or dried fruits, and / or chopped nuts.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ easy to use
- ✓ extended shelf life (softness) of finished products:
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage : 20-40% prescription amount of ingredients.



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Panettone

The dry mix is used to make Italian cupcakes.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ delicate thin-walled pulp structure
- ✓ extended shelf life (softness) of finished products:
- ✓ improved plasticity and elasticity of the dough
- ✓ improved adhesion properties of the dough (reduction of its stickiness)
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage: 15-25% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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DRY MIXES

Products: 🍪 -confectionery 🍞 -bread 🍰 -bakery ❄️ -fast-frozen products

Usage areas:

🕒 technological process fastener

🥄 thickeners

🍷 sourdough

🍦 cream

✅ healthy eating

🌿 decorating

world bestsellers



Sugar fondant Amadora

The mixture is used to prepare dark chocolate fondant with a rich chocolate-orange taste and aroma.

Used for glazing and decorating

surfaces of confectionery and bakery products: cakes, cakes such as "Roma Baba", bakery products, various donuts, etc.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ long freshness of the finished product without cracks and deformation

Preparation:

Method №1 (as a finishing semi-finished product):

- 1000 g of dry mix
- 200-250 ml of water (temperature 65-85 °C)

Method №2 (as a semi-finished product for decoration):

- 1000 g of dry mix
- 100-125 ml of water (temperature 65-85 °C)



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Sugar fondant white



The mixture is used to prepare fondant. It is used for glazing and decorating the surface of confectionery and bakery products: Easter cakes, cakes such as "Roma Baba", bakery products, various donuts and more.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ long freshness of the finished product without cracks and deformation

Preparation:

Method №1 (as a finishing semi-finished product):

- 1000 g of dry mix
- 200-250 ml of water (temperature 65-85 °C)

Method №2 (as a semi-finished product for decoration):

- 1000 g of dry mix
- 100-125 ml of water (temperature 65-85 °C)

Method №3 (as a stabilizer of the classical protein finish):

- 5-8% to prescription components

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Products: 🍪 -confectionery 🍞 -bread 🍰 -bakery ❄️ -fast-frozen products

Usage areas: 🥄 thickeners 🍷 sourdough 🌱 healthy eating 🌿 world bestsellers
⌚ technological process fastener 🍦 cream 🌿 decorating



Sugar fondant "Banana"

The mixture is used to prepare a natural yellow fondant with banana flavor and aroma. It is used for glazing and decorating the surface of confectionery and bakery products: Easter cakes, cakes such as "Roma Baba", bakery products, various donuts and more.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ long freshness of the finished product without cracks and deformation

Preparation:

Method №1 (as a finishing semi-finished product):

- 1000 g of dry mix
- 200-250 ml of water (temperature 65-85 °C)

Method №2 (as a semi-finished product for decoration):

- 1000 g of dry mix
- 100-125 ml of water (temperature 65-85 °C)



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Sugar fondant "Strawberry"

The mixture is used to prepare a natural pink fondant with strawberry flavor and aroma. It is used for glazing and decorating the surface of confectionery and bakery products: Easter cakes, cakes such as "Roma Baba", bakery products, various donuts and more.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ long freshness of the finished product without cracks and deformation

Preparation:

Method №1 (as a finishing semi-finished product):

- 1000 g of dry mix
- 200-250 ml of water (temperature 65-85 °C)

Method №2 (as a semi-finished product for decoration):

- 1000 g of dry mix
- 100-125 ml of water (temperature 65-85 °C)

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Products: confectionery bread bakery fast-frozen products
Usage areas: thickeners sourdough healthy eating world bestsellers
 technological process fastener cream decorating



Sugar fondant "Citrus Italian"

The mixture is used to prepare a natural light yellow fondant with a fresh citrus-almond flavor and aroma. It is used for glazing and decorating the surface of confectionery and bakery products: Easter cakes, cakes such as "Roma Baba", bakery products, various donuts and more.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ long freshness of the finished product without cracks and deformation

Preparation:

Method №1 (as a finishing semi-finished product):

- 1000 g of dry mix
- 200-250 ml of water (temperature 65-85 °C)

Method №2 (as a semi-finished product for decoration):

- 1000 g of dry mix
- 100-125 ml of water (temperature 65-85 °C)



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Sugar fondant "Chocolate"

The mixture is used to prepare a fondant the color of milk chocolate with a light chocolate flavor and aroma. It is used for glazing and decorating the surface of confectionery and bakery products: Easter cakes, cakes such as "Roma Baba", bakery products, various donuts and more.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ long freshness of the finished product without cracks and deformation

Preparation

Method №1 (as a finishing semi-finished product):

- 1000 g of dry mix
- 200-250 ml of water (temperature 65-85 °C)

Method №2 (as a semi-finished product for decoration):

- 1000 g of dry mix
- 100-125 ml of water (temperature 65-85 °C)

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Products: 🍪 -confectionery 🍞 -bread 🍰 -bakery ❄️ -fast-frozen products

Usage areas: 🥄 thickeners 🍷 sourdough ✅ healthy eating 🌱

🕒 technological process fastener 🍦 cream 🎨 decorating

world bestsellers



Thermostable powdered sugar

Ready to use and resistant to temperature and moisture mixture. Used to decorate cupcakes, Belgian waffles, donuts, cakes, puff pastry and more. It is not recommended to use this mixture instead of regular powdered sugar for dough and fillings. Contains ascorbic acid.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ long-term preservation of color, taste and shape
- ✓ easy to use
- ✓ possibility of decorating hot surfaces (40-90 °C)
- ✓ possibility of decorating through a stencil
- ✓ does not crumble, does not melt
- ✓ suitability for shock freezing technology
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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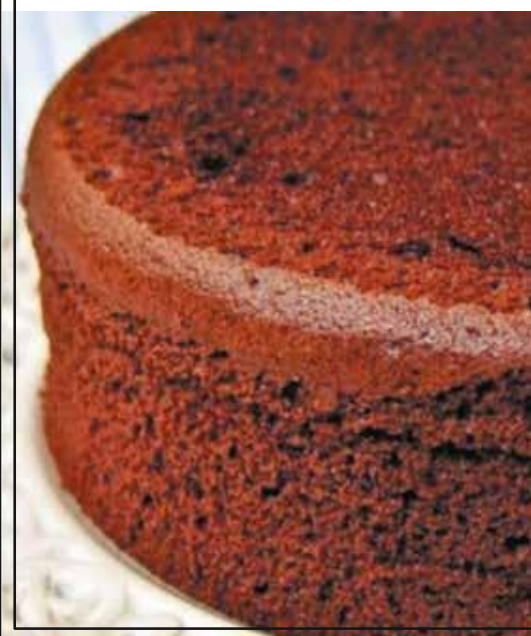
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Baking powder "Universal"



Complex of loosening substances and emulsifiers with aerating effect.

Advantages

- ✓ excellent loosening of the crumb of finished products
- ✓ excellent taste and aromatic properties of finished products
- ✓ economic dosage
- ✓ improved crumb structure with well-developed porosity
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage:

- for butter cookies and products with low humidity (butter crackers, straws, etc.) - 0.7-1.2%;
- for gingerbread products, cakes 1.5-2.0%;
- for sugar cookies, low-recipe cakes with low fat content - 3.0-3.5%;
- for biscuits - 0.4 - 0.6% of the mixture from the amount of flour.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20° C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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 Usage areas: 🥄 thickeners 🍷 sourdough 🌱 healthy eating 🌿
 🕒 technological process fastener 🍦 cream 🎨 decorating

world bestsellers



Season blend

Grain mixture for the production of non-traditional and dietary products with high nutritional value, designed for sprinkling, decorating and enriching bakery and confectionery products.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ enriches ready products with vitamins, mineral complexes, and food fibers
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

The mixture includes:

- white poppy
- flax seeds
- sesame seeds
- millet



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

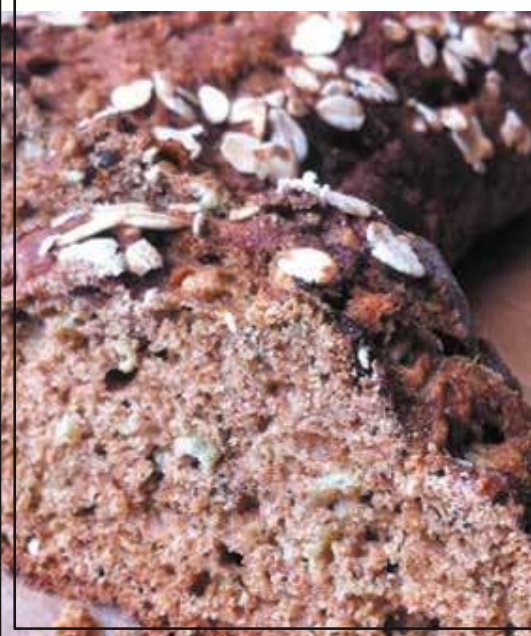
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MORE RAW MATERIALS AND INGREDIENTS FOR FOOD INDUSTRY

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 Sales department:
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 +38 (067) 573-22-80

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Sidmix

Complex additive for the production of non-traditional and dietary products with high nutritional value, enriched with cereals and oilseeds, designed for sprinkling, decorating and enriching bakery and confectionery products. Can be used in the preparation of dough for wheat and rye-wheat varieties of bread and bakery products.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ enriches ready products with vitamins, mineral complexes, and food fibers
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

The mixture includes:

- sesame seeds
- flax seeds
- oatmeal
- kernel of sunflower seeds

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20° C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

MORE RAW MATERIALS AND INGREDIENTS FOR FOOD INDUSTRY

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DRY MIXES

Products:  confectionery  bread  bakery  fast-frozen products

Usage areas:  thickeners  sourdough  healthy eating  world bestsellers

 technological process fastener  cream  decorating



Sidmix Carrot

Complex additive for the production of non-traditional and dietary products with high nutritional value, enriched with cereals and oilseeds, designed for sprinkling, decorating and enriching bakery and confectionery products. Can be used in the preparation of dough for wheat and rye-wheat varieties of bread and bakery products.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ enriches ready products with vitamins, mineral complexes, and food fibers
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

The mixture includes:

- oatmeal
- sesame seeds
- flax seeds
- chopped dried carrots
- kernel of sunflower seeds



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Super decor

A mixture of oilseeds and spices to decorate the surface of bakery products. It is a complex additive for the production of non-traditional and dietary products with high nutritional value, enriched with oilseeds.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ enriches ready products with vitamins, mineral complexes, and food fibers
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

The mixture includes:

- sesame seeds
- flax seeds
- Provencal herbs
- garlic

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Products: 🍪 -confectionery 🍞 -bread 🥞 -bakery ❄️ -fast-frozen products

Usage areas:

🕒 technological process fastener

🌿 thickeners

🍷 sourdough

🍦 cream

🌱 healthy eating

🎨 decorating

🌍 world bestsellers



Supergrain

Complex additive for the production of non-traditional and dietary products with high nutritional value, designed for sprinkling, decorating and enriching bakery and confectionery products.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ enriches ready products with vitamins, mineral complexes, and food fibers
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

The mixture includes:

- flax seeds
- pumpkin seed kernel
- millet
- kernel of sunflower seeds

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Tobago

A mixture of oilseeds and spices to decorate the surface of bread and bakery products. It is a complex additive for the production of non-traditional and dietary products with high nutritional value, enriched with oilseeds.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ enriches ready products with vitamins, mineral complexes, and food fibers
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

The mixture includes:

- flax seeds
- sesame seeds
- paprika
- garlic
- extra salt

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Products: 🍪 -confectionery 🍞 -bread 🍰 -bakery ❄️ -fast-frozen products

Usage areas: 🥄 thickeners 🍷 sourdough ✅ healthy eating 🌐 world bestsellers
⌚ technological process fastener 🍦 cream 🌿 decorating



Tuscany

A balanced complex for the production of non-traditional malt (rye-wheat) Tuscan bread with coarse-grained elastic crumb structure and incredible taste, which opens due to delicately fried sourdoughs and malt flour.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ substantial volume of ready products
- ✓ enriches ready products with vitamins, mineral complexes, and food fibers
- ✓ easy to use
- ✓ improved plasticity and elasticity of the dough
- ✓ improved coarse-grained elastic structure of the pulp
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage: 5-10% by weight of flour



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Florenta

Used for the production of confectionery: cookies, kozinaki, baskets, candied roasted nuts, streaks for cakes and pastries, decor.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ wide range of usage

Dosage: the ratio of mixture to cereals varies between 1: 1, 1: 2 or 2: 1.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 ° C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Usage areas: 🥄 thickeners 🍷 sourdough 🌱 healthy eating 🌐 world bestsellers
⌚ technological process fastener 🍦 cream 🌿 decorating



Focaccia with vegetables

It is used for the production of bread and bakery products with a rich aroma: focaccia, toast, bread sandwiches, hamburger and hot dog buns, pizza base. The dry mix includes dried vegetables and greens: red and green paprika, carrots, onions, dill.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ substantial volume of ready products
- ✓ reduction of pulp crumb
- ✓ easy to use
- ✓ extended shelf life (softness) of finished products up to 72 hours
- ✓ improved inhomogeneous fine-porous pulp structure
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ thin soft crust of finished products

Dosage: 8-10% by weight of flour



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Focaccia with Provencal herbs

It is used for the production of bread and bakery products with a rich aroma of Mediterranean spices: focaccia, toast, bread sandwiches, hamburger and hot dog buns, pizza base. The dry mix includes dried herbs: basil, thyme, rosemary, oregano.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ substantial volume of ready products
- ✓ reduction of pulp crumb
- ✓ easy to use
- ✓ extended shelf life (softness) of finished products up to 72 hours
- ✓ improved inhomogeneous fine-porous pulp structure
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ thin soft crust of finished products

Dosage: 8-10% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Products:  confectionery  bread  bakery  fast-frozen products
Usage areas:  chickeners  sourdough  healthy eating  world bestsellers
 technological process fastener  cream  decorating



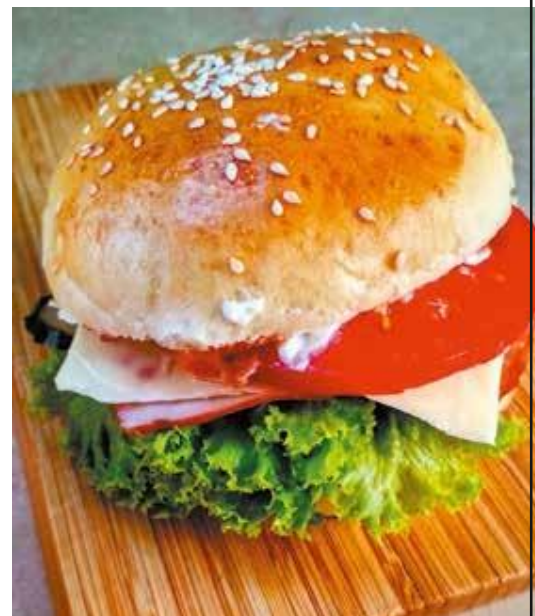
Focaccia with cheese

It is used for the production of bread and bakery products with a rich cheese flavor: focaccia, toast, bread sandwiches, hamburger and hot dog buns, pizza base. The dry mix includes natural sublimated cheese powder and corn balls.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ substantial volume of ready products
- ✓ reduction of pulp crumb
- ✓ easy to use
- ✓ extended shelf life (softness) of finished products up to 72 hours
- ✓ improved inhomogeneous fine-porous pulp structure
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ thin soft crust of finished products

Dosage: 8-10% by weight of flour



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Focaccia with tomatoes and onions

It is used for the production of bread and bakery products with a rich aroma: focaccia, toast, bread sandwiches, hamburger and hot dog buns, pizza base. The dry mix includes dried tomatoes and onions.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ substantial volume of ready products
- ✓ reduction of pulp crumb
- ✓ easy to use
- ✓ extended shelf life (softness) of finished products up to 72 hours
- ✓ improved inhomogeneous fine-porous pulp structure
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ thin soft crust of finished products

Dosage: 8-10% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Products: 🍪 -confectionery 🍞 -bread 🥞 -bakery ❄️ -fast-frozen products

Usage areas:

🕒 technological process fastener 🥣 thickeners 🍷 sourdough 🍃 healthy eating 🌍 world bestsellers
🍦 cream 🎨 decorating



Oniony

It is used for the production of high-quality wheat breads and bakery products: sandwich breads, hamburger buns and hot dogs, pizza base, etc. The dry mix includes dried onions.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ substantial volume of ready products
- ✓ reduction of pulp crumb
- ✓ easy to use
- ✓ extended shelf life (softness) of finished products up to 72 hours
- ✓ improved inhomogeneous fine-porous pulp structure
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products
- ✓ thin soft crust of finished products

Dosage: 8-10% by weight of flour



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Stollen

Used to make traditional baked desserts with a long shelf life.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ extended shelf life (softness) of finished products
- ✓ improved plasticity and elasticity of the dough
- ✓ improved structure of pulp
- ✓ improved adhesion properties of the dough (reduction of its stickiness)
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage: 8-10% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Products: 🍪 -confectionery 🍞 -bread 🥞 -bakery ❄️ -fast-frozen products

Usage areas: 🌱 thickeners 🍷 sourdough ✅ healthy eating 🌐 world bestsellers

🕒 technological process fastener 🥛 cream 🎨 decorating

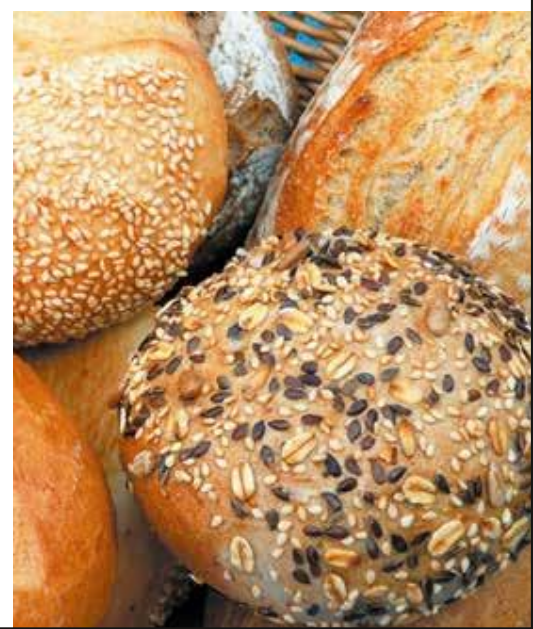


SuperSide

The mixture is designed to improve and simplify the process of decorating bread and bakery products. The use of this mixture will keep cereals and oilseeds on the surface of the products during the entire period of implementation.

Advantages

- ✓ easy to use
- ✓ simplification of decorating bread and bakery products
- ✓ improving the adhesive properties of the dough
- ✓ presentable appearance of finished products during sale
- ✓ stable high-quality products



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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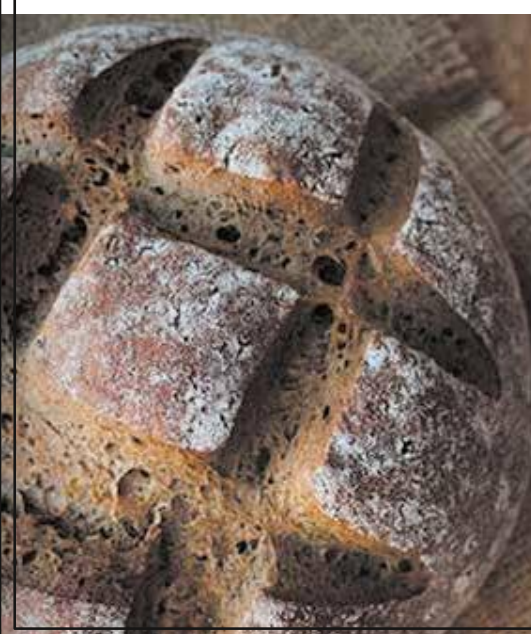
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ExtraMalt

A mixture based on malt products to give bakery products a rich dark color, unique taste and rich aroma. The use of the mixture will allow you to create an original range of bread and bakery products that will meet the requirements of modern consumers

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage: 1-3% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.
Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Products: 🍪 -confectionery 🍞 -bread 🍰 -bakery ❄️ -fast-frozen products

Usage areas: 🥄 thickeners 🍷 sourdough ✅ healthy eating 🌱 world bestsellers

🕒 technological process fastener 🍦 cream 🌿 decorating

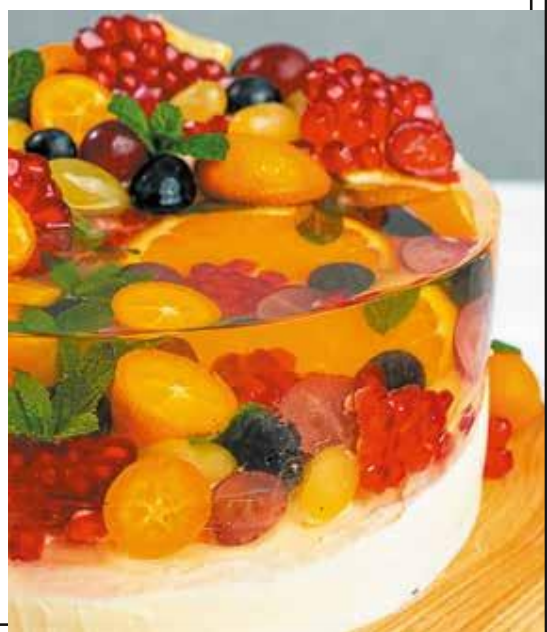


Optigel

A mixture of gelling substances for the preparation of jelly with a light fruity taste and aroma. Used for jelling fruit and other types of cakes, fruit tartlets, fruit covering, which decorates cakes, desserts and more.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ easy to use
- ✓ hardens quickly
- ✓ forms a transparent jelly with a characteristic luster
- ✓ prevents oxidation of fruits
- ✓ stable high-quality products



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Alpen

A mixture for the preparation of non-traditional, dietary varieties of bread and bakery products of high nutritional value.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ enriches ready products with vitamins, mineral complexes, and food fibers
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage: 10-20% by weight of flour

The mixture includes:

- flax seeds
- pumpkin seed kernel
- kernel of sunflower seeds

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20° C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Usage areas: 🥄 thickeners 🍷 sourdough ✅ healthy eating 🌱 world bestsellers

🕒 technological process fastener 🍦 cream 🎨 decorating



Pumpkin mix

A mixture for the preparation of non-traditional, dietary varieties of bread and bakery products with pumpkin and sunflower seeds.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ enriches ready products with vitamins, mineral complexes, and food fibers
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage: 10-20% by weight of flour

The mixture includes:

- pumpkin seed kernel
- kernel of sunflower seeds



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Pone AromaSoft

Mixture for the production of butter and Easter products, rum and yeast cakes. The balanced content of the mixture allows you to get products with an extremely pleasant taste and aroma.

Advantages

- ✓ excellent taste and aroma properties and color of finished products
- ✓ substantial volume of ready products
- ✓ extended shelf life (softness) of finished products
- ✓ improved plasticity and elasticity of the dough
- ✓ improved thin-walled pulp structure
- ✓ accelerating the activation of fermentation processes
- ✓ stable high-quality products

Dosage: 2-10% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Products:  -confectionery  -bread  -bakery  -fast-frozen products

Usage areas:  thickeners  sourdough  healthy eating 

world bestsellers

 technological process fastener  cream  decorating



Grain Mix

The mixture of cereals and oilseeds is for decoration and / or enrichment of bread, bakery and confectionery products. It is used in the manufacture of wheat, rye-wheat, non-traditional and dietary varieties of bread and bakery products.

Advantages

- ✓ excellent taste and aroma properties and color of finished products
- ✓ enriches ready products with vitamins, mineral complexes, and food fibers
- ✓ easy to use
- ✓ expanding the product range
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

The mixture includes:

- oatmeal
- wheat flakes
- rye flakes
- flax seeds
- sesame seeds
- kernel of sunflower seeds



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

MORE RAW MATERIALS AND INGREDIENTS FOR FOOD INDUSTRY

Technological support:

+38 (050) 400-48-61

Sales department:

+38 (057) 771-47-55

+38 (067) 573-22-80

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Moskovskiy Ave, 135-A,

Kharkiv, Ukraine, 61001





Maize mix

A balanced mix of corn products. It is used for making non-traditional varieties of bread and bakery products with a golden hue of crumbs, delicate taste and aroma, and enriched with vitamins B1, B2, PP and minerals: potassium, calcium, magnesium, ferum, phosphorus and zinc.

Advantages

- ✓ excellent taste and aroma properties and color of finished products
- ✓ substantial volume of ready products
- ✓ delicate thin-walled pulp structure
- ✓ extended shelf life (softness) of finished products
- ✓ improved plasticity and elasticity of the dough
- ✓ accelerating the activation of fermentation processes
- ✓ stable high-quality products

Dosage: 10-25% by weight of flour

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

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Products: 🍪 -confectionery 🍞 -bread 🍰 -bakery ❄️ -fast-frozen products

Usage areas: 🥄 thickeners 🍷 sourdough ✅ healthy eating 🌱

🕒 technological process fastener 🍦 cream 🌿 decorating

world bestsellers



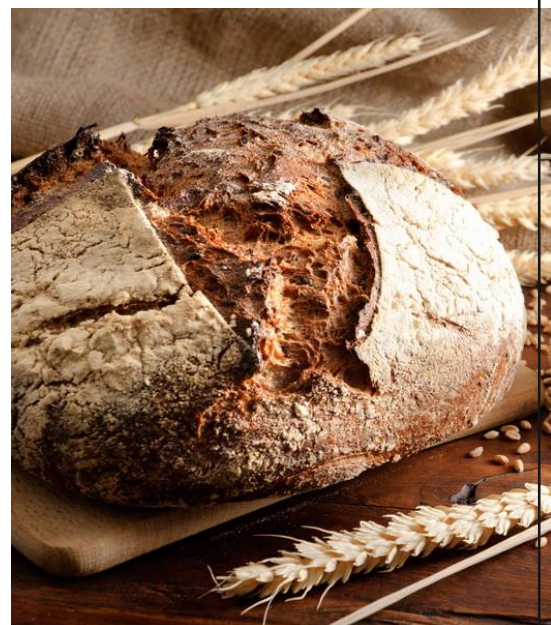
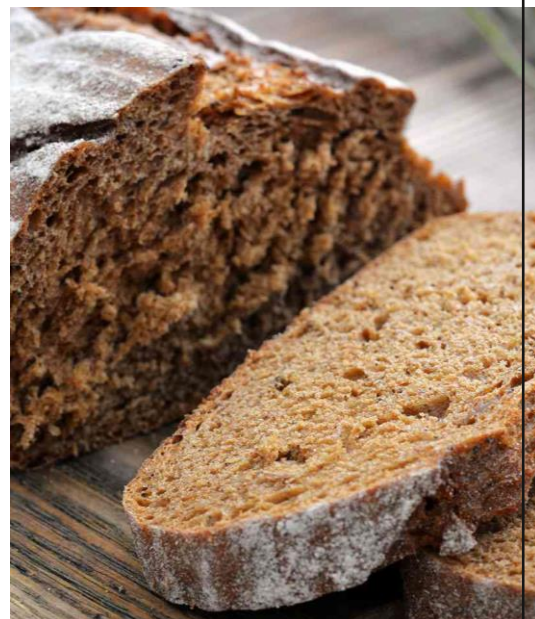
Sourdough Rye Bread Attivo

Unique active baking mixture based on a complex of dry wheat and rye sourdoughs, made using the fermentation process of pure cultures of lactic acid bacteria and yeast. The use of this mixture in the production of bakery products will allow you to get products with an aroma, crispy crust (baguettes, French bread, etc.). The addition of the mixture during the production of rye-wheat varieties of bread provides a unique taste and aroma of finished products.

Advantages

- ✓ excellent taste and aroma properties and color of finished products
- ✓ substantial volume of ready products
- ✓ delicate thin-walled pulp structure
- ✓ improved crumb structure with well-developed porosity
- ✓ improved plasticity and elasticity of the dough
- ✓ accelerating the activation of fermentation processes
- ✓ extended shelf life (softness) of finished products
- ✓ stable high-quality products

Dosage: 1-4% by weight of flour



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Custard Classic

Semi-finished product for making custard in a cold way. The finished cream has a light structure and a unique vanilla aroma, it can be used for filling and finishing bakery and confectionery products before and after baking.

Advantages

- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Preparation :

- 350-400 g of dry mix (depending on the desired consistency)
- 1000 ml of water (18-20°C)

Method of cooking :

add water and dry mixture to the mixer bowl, beat at low speed for 3-5 minutes. to get a homogeneous mass.

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 ° C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Products:  confectionery  bread  bakery  fast-frozen products
Usage areas:  thickeners  sourdough  healthy eating  world bestsellers
 technological process fastener  cream  decorating



Muffin Lite

A mixture for making delicate muffins and cupcakes with a light vanilla aroma.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ economic effect (reduction of raw material costs)
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ easy filling of the semi-finished product by cold injection molding
- ✓ the possibility of applying the method All-in-one
- ✓ the dough does not require immediate baking (does not change the structural and mechanical properties)
- ✓ extended shelf life (softness) of finished products:
- ✓ improved elastic uniformly porous pulp structure
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage: 10-15% of the total amount of raw materials



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

Packaging: paper bag of 10 kg. Airtight zip-lock plated bag of 1 kg.

Quality management system meets the requirements of DSTU ISO 22000.

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Muffin Yummy-yummy

A mixture for making delicate muffins and cupcakes with a unique vanilla-creamy aroma.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ economic effect (reduction of raw material costs)
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ easy filling of the semi-finished product by cold injection molding
- ✓ the possibility of applying the method All-in-one
- ✓ the dough does not require immediate baking (does not change the structural and mechanical properties)
- ✓ extended shelf life (softness) of finished products:
- ✓ improved elastic uniformly porous pulp structure
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage: 10-15% of the total amount of raw materials

Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20 °C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

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Usage areas: 🥄 thickeners 🍷 sourdough 🌱 healthy eating 🌐 world bestsellers
🕒 technological process fastener 🍦 cream 🌿 decorating



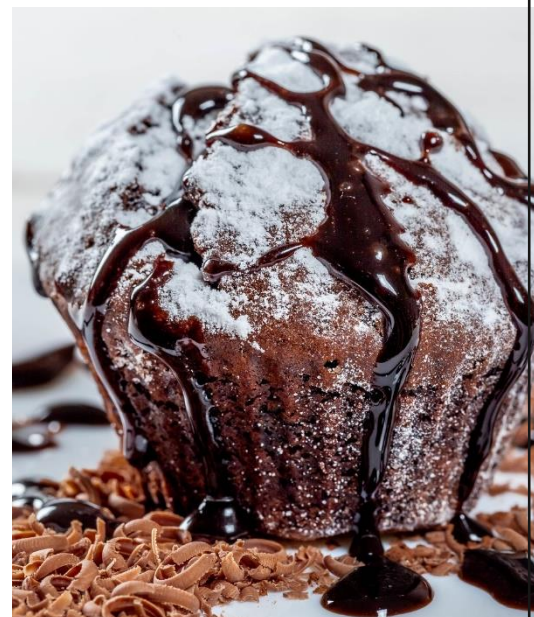
Muffin Chunga-Changa

A mixture for making delicate chocolate muffins and cupcakes.

Advantages

- ✓ excellent taste and aromatic properties of finished products
- ✓ economic effect (reduction of raw material costs)
- ✓ substantial volume of ready products
- ✓ easy to use
- ✓ easy filling of the semi-finished product by cold injection molding
- ✓ the possibility of applying the method All-in-one
- ✓ the dough does not require immediate baking (does not change the structural and mechanical properties)
- ✓ extended shelf life (softness) of finished products:
- ✓ improved elastic uniformly porous pulp structure
- ✓ simplification / acceleration of technological process
- ✓ stable high-quality products

Dosage: 10-15% of the total amount of raw materials



Storage: not more than 12 months from manufacture date in dry closed storage facilities at the temperature 5-20°C and relative humidity not more than 75% in non-damaged packaging. Is not to be stored when opened.

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