

**Ukraine is the place where company have been engaged in dairy husbandry and dairy farming for several decades. Experience is built from the legacy of hundreds of farmers who have transformed Ukraine into a country with a strong and mature dairy products industry. Network of farming enterprises and milk collection points enables manufacturer to monitor the quality of raw milk at all stages of production, starting from the gathering of raw materials.**

**The credo is : "Always fresh from our farm to your table".**

The high quality standards and delicious taste of dairy products from Company are confirmed by numerous awards from Ukrainian and international contests. Our products are certified by the international quality standards ISO 9001: 2008, ISO 22000: 2005, HACCP, Halal, Kosher, and are free from preservatives and GMO.



## BUTTER

Company is one of the top five largest producers of butter in Ukraine. Our butter is manufactured with natural cream from whole cow milk only. company achieve consistent high quality butter thanks to our new, technologically equipped, modern manufacturing lines, as companyll as the knowledge and skillful hands of highly trained process engineers provide consistently high quality butter of our trademarks.

### **Commercial benefits:**

- Our technologies enable us to produce butter with different fat content and packing formats, depending on our customers' requirements, including private labeling.
- The combination of consistent high quality and traditional methods provides in a delicate creamy taste, with an aroma of scompanyet cream, so highly appreciated by our customers.



## BLENDED BUTTER

Blended butter (spreads) produced by the Company are a special blend of milk and vegetable fat that combine the benefits of milk fats and vegetable oils, and have a homogeneous, silky texture and a delicate, creamy flavor.

### **Consumer benefits:**

- A more affordable price due to partial replacement of expensive milk fat by vegetable fat.
- A longer shelf life (up to 24 months) and higher storage temperature (+ 5 C°) than those of butter make the product easier to distribute, reduce the cost of storage and the risk of product spoilage.



## CHEESE AND CHEESE PRODUCTS

Cheese and cheese products from carry on cheese-making traditions, and are made from natural, environmentally friendly materials. To taste the pasteurized “Kniazhyy” cheese made from the milk of cows that eat green grass, buttercups and daisies in their daily diet, is a taste of a piece of paradise. It’s a taste of childhood, with the aroma of fresh baked milk.

Depending on age and cheese-making technology, the cheese color can vary from white and pale yellow to deeper yellow to orange shades. Cheese and cheese products can always be found “in the house where love lives”.

## CONDENSED MILK

To produce condensed milk, company use only natural milk and sugar. Over the years products have consistently received an “excellent” mark during the external quality expertise and have been the leader with highest quality standards on the Ukrainian market. Condensed milk is the BEST not only thanks to its wonderful taste, but also thanks to the absence of preservatives and other unwholesome additives.

### Commercial benefits:

- Upon customer request, company can manufacture and distribute the product either under the existing trademarks or under a different private label.
- Different unit weight formats are available (can, stand-up pouch, PET bottle, stick, and tablet) to match the product packaging best suited for your business.



## PRODUCTS OF SHOCK FREEZING

The dairy products are traditional, high quality products with the rich milk flavor from the best farms in Ukraine. The advantage of the shock-frozen dairy products lies in the application of an innovative technology, based on the use of lactic-acid living bacteria, vitamins and natural additives.

Frozen products shelf life expiry period – 6 months. Range of products includes: “Vanilla” dairy dessert, “Curd pudding”, «Sonata», and cheese bars

## FSMP AND SMP POWDER

Powder is manufactured by spray-drying fresh pasteurised milk. It has excellent solubility, a low fat content and a clean flavour.

FSMP and SMP powder are a reliable source of milk solids, available in a range of specifications with consistent composition and quality. This enables our customers to achieve improved processing and final product quality control.

SMP provides a clean mild dairy flavour that enables flexibility in product formulation.



## DEMINERALISED WHEY POWDER

is made from fresh, pasteurised whey, which comes from cheese production. The whey is concentrated, demineralized, and then spray-dried. Additional specifications are available upon request.

In the food industry, demineralised whey powder is a commonly used ingredient for applications in the following segments: bakery, chocolate, ice cream & desserts, confectionery and dairy drinks.

Demineralised whey powder is available in 25kg bags.



# BUTTER



## SWEET CREAM BUTTER (SALTED OR UNSALTED)

Milk fat (total): 73,0%, 82,5%

**Packing:** brick in ecolean 100 g, 200 g, in foil 200 g, tube 400 g, 500 g; brick in corrugated box 5 kg, 10 kg, 25 kg

## Storage conditions and shelf life:

-18-(-11)°C /-10-(-5)°C

365/180 days in hermetic packaging



200g



400g



500g



25 kg

# BUTTER



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# BUTTER

## Creamy paradise

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# BUTTER



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365/180 days in hermetic packaging



200g



400g



500g



25 kg

# BLENDED BUTTER



## FOR BLENDED BUTTER (SALTED OR UNSALTED)

**Milk fat (total):** 82,5%, 72,5%, 62,5%

**Packing:** brick in corrugated box 5 kg, 10 kg, 25 kg  
brick in ecolean 100 g, 200 g, in foil 200 g, tube 400 g, 500 g;

**Tare:** 18-20 bricks in corrugated box, 4 kg/10 kg,

**Packing:** brick in folio.

## Storage conditions and shelf life:

-18-(-11)°C / -10-(-5)°C / -5-0°C - 120/90/60 days

**Packing:** brick in corrugated box, 5 kg, 10 kg, 25 kg

Shelf life: not above -25°C / -18-(-11)°C / -10-(-5)°C - 24 months / 12 months / 9 months



200g

400g

500g



25 kg

# BLENDED BUTTER



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**Milk fat (total):** 82,5%, 72,5%, 62,5%

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Shelf life: not above -25°C / -18-(-11)°C / -10-(-5)°C - 24 months / 12 months / 9 months



200g



400g



500g



25 kg

# CHEESE



## FOR HARD CHEESE:

**Milk fat: 50%, 45%**

**Packing:** head 8.0 kg, half a head 4.0 kg, block 5.0 kg,  
half a block 2.5 kg; blocks in flow-pack film 210 g

**Shelf life for head and block:**

**Storage conditions:** 0+4°C - 180 days in hermetic packaging

Shelf life for blocks in flow-pack film:

0+4°C - 180 days in hermetic packaging

## FOR PROCESSED CHEESE:

**Fat: 55%**

**Tastes:** with mushrooms, green vegetables, ham, cream and traditional

**Packing:** brick in foil 90 g Tare: 30 pcs in a corrugated box

**Shelf life:** 0+4°C — 180 days in a hermetic packaging



90 g



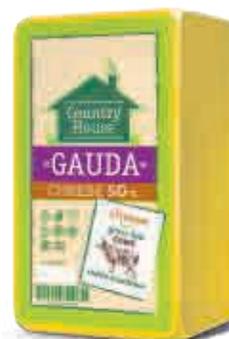
90 g



90 g



90 g



5 kg



5 kg



8 kg



8 kg

# CHEESE



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**Milk fat: 50%, 45%**

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Shelf life for blocks in flow-pack film:

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90 g



90 g



90 g



5 kg



5 kg



800 g



8 kg



8 kg

# CHEESE PRODUCT



## FOR CHEESE PRODUCTS:

**Milk fat: 50%, 45%**

**Packing:** head 8.0 kg, half a head 4.0 kg, block 5.0 kg,  
half a block 2.5 kg; blocks in flow-pack film 210 g

**Shelf life for head and block:**

**Storage conditions:** 0+4°C - 180 days in hermetic packaging

Shelf life for blocks in flow-pack film:

0+4°C - 180 days in hermetic packaging



2.5 kg



4 kg



8 kg

# CONDENSED MILK



## FOR SWEETENED CONDENSED MILK

**Flavors:** Condensed milk with sugar, coffee, cocoa, condensed cream, boiled condensed milk “Iriska” (“Toffee”)

### Types of sweetened condensed milk:

Full cream sweetened condensed milk, Sweetened condensed milk with vegetable fats, Low fat sweetened condensed milk, Boiled sweetened condensed milk (Cream pudding)

**Package:** package, can, glass, jar, Industrial packaging (sleeve, flask), aseptic bag

**Storage conditions:** 12 months 0+30°C; 6 months +10°C+30°C



15 g



30 g



200 g



290 g



440 g



1000 g



390 g



390 g



390 g



950 g

# CONDENSED MILK



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370 g

290 g

440 g

1000 g



15 g



30 pcs \*-15 g

# SHOCK-FROZEN DAIRY PRODUCTS



## FOR SHOCK-FROZEN DAIRY PRODUCTS

### Range of products includes:

«Vanilla» dairy dessert, «Curd pudding», «Sonata», and glazed cheese bars, cottage cheese, curd

**Storage conditions:** 6 months -18 °C

All the vitamins and microelements of the fresh product remain.



36 g



165 g

300 g