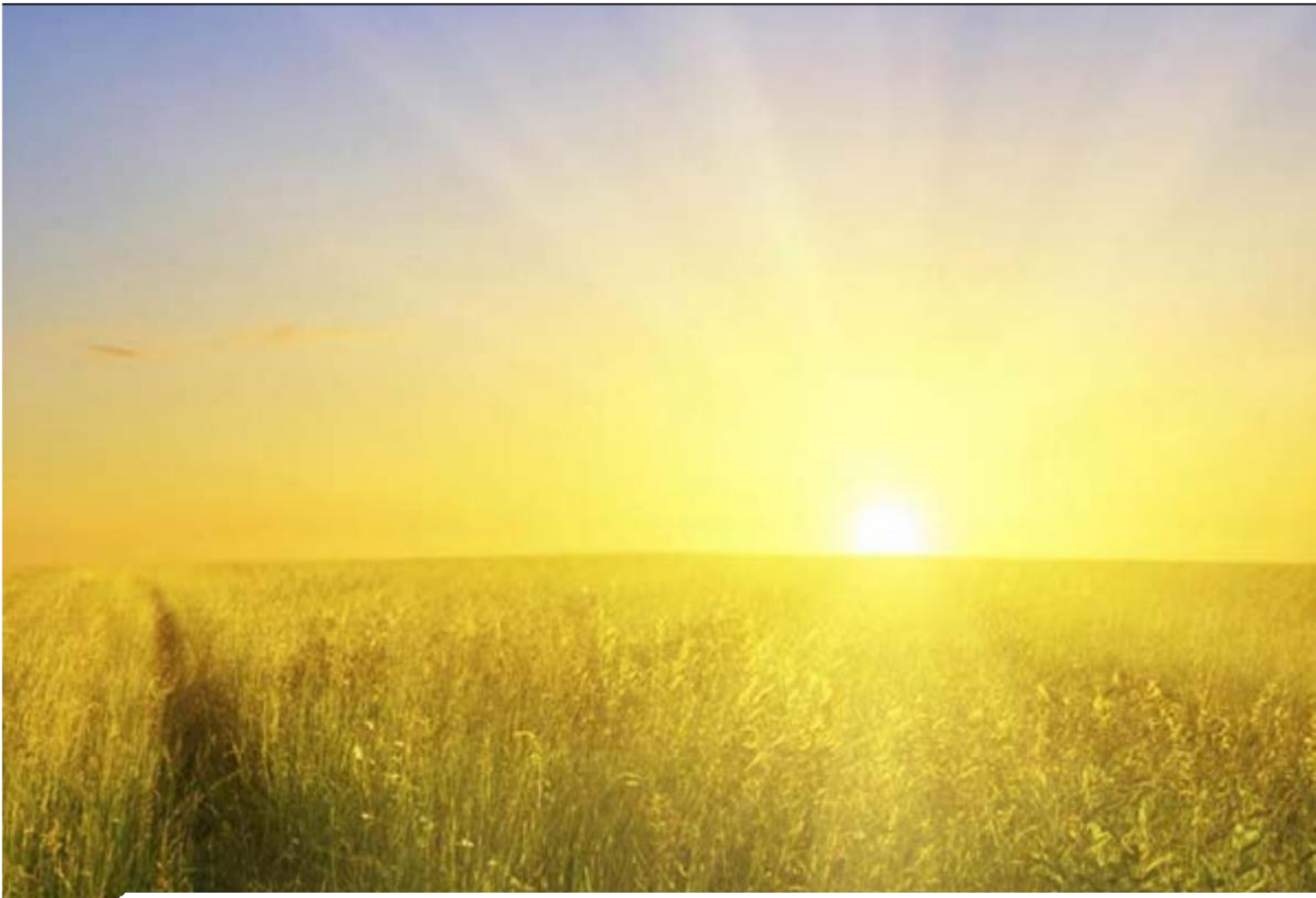



BITIMPEX
ANSTALT

BITimpex Anstalt LTD

Agriculture Catalogue



About us

Company BITimpex Energy LTD, was founded in 2006 for large investments in the Ukrainian economy, namely the development of agriculture on the fertile Ukrainian soil and marketing of agricultural products.

The company is engaged in the cultivation and processing of agricultural products for export to Europe, Asia, Africa, the Middle East and South America. We export the following list of products: wheat (hard, soft, fodder, I-II-III, IV, V, VI grades); barley (winter, spring, feeding, brewery); bran (wheat, rye, oat, corn); corn (food, fodder), meal (soybean, corn, sunflower, rapeseed toasted and granular); sunflower oil, corn oil, soybean oil, rapeseed oil (refined, non-refined, deodorized); rape seeds, oat seeds, soybean seeds, sunflower seeds; sugar, beet molasses (liquid, granulated), wheat flour (top grade, I grade), flour (corn, rye); powder milk (skimmed (1.5% fat), whole (26% fat), sugar, distiller's dried grain with solubles (DDGS) for livestock feed (dry granular, bulk, liquid).

BITimpex Energy LTD has 14 elevators for storage of agricultural products, 10 of which are owned by the company and 4 rented.

During its existence, the company BITimpex Energy LTD organized the transportation by sea, rail or road, sometimes container transportation. Working closely with shipping companies in Turkey, Egypt, the Baltic countries and Russia.

OUR ELEVATORS

Water elevator in sea of Azov region

65 000 tons

Elevator in Black sea region

75 000 tons

Water elevator in Kherson region **35 000 tons**

Elevator in Kherson region

45 000 tons

OUR ELEVATORS

Water elevator on the Black Sea

75 000 tons

Water elevator on the Azov Sea

120 000 tons

Elevator in elevator in Crimea region Black sea

80 000 tons

Water elevator in Donetsk region

100 000 tons

OUR ELEVATORS

Water elevator in Zaporozhye region **100 000 tons**

Elevator in Zaporozhye region **50 000 tons**

Water elevator in Donetsk region **45 000 tons**

Water elevator in Zaporozhye region **60 000 tons**

Wheat

Wheat is a leading grain crop in many countries, including Russian Federation. None of cereal has
as many species and varieties, such as wheat.

Soft wheat is used as a cereal for the preparation of bakery products, as well as for the production of malt (wheat beer). A byproduct of threshing wheat is bran which used in animal husbandry as fodder.

Hard wheat is characterized by high-quality gluten, which especially appreciated in the production of pasta. Today, 99% of hard wheat made for the pasta production. Products of flour, produced on hard wheat, have better quality. Pasta is not boiled soft, do not contribute to the completeness, and contain more beneficial micronutrients.

Fodder wheat is considered an excellent food for horses and all dairy cattle. Fodder wheat also has a relatively high energy value. This grain is widely used in the so-called feed industry, as well as for the preparation of feed mixtures in the farms.

Fodder bran is a byproduct of the production of wheat and rye flour, which is obtained from grain shells. Wheat and rye bran feed used to feed livestock, as well as for the production of mixed feeds.

Wheat State Standard 3768-2010
Hard wheat 1 grade

Item	Actual Specification for hard wheat 1 grade
Condition	Healthy not heated grains
Color	Specific for the healthy grains
Smell	Specific for the healthy grains, without mold, malt,musty or other foreign smells
Protein, %, (on dry basis), min	15,0
Wet gluten, %, min	30,0
Quality of wet gluten, IDK device unit, min:	95-100
Falling number, c, min	250
Vitreousness, %, min	85
Test Weight, g/l, min	770
Moisture, %, min	14,0
Impurity, %, max	2,0
Grain admixture, %, max	1,5
Pest contamination	Abs.
W (Alveograph)	320

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Hard wheat 2 grade

Item	Actual Specification for hard wheat 2 grade
Condition	Healthy not heated grains
Color	Specific for the healthy grains
Smell	Specific for the healthy grains, without mold, malt, musty or other foreign smells
Protein, %, (on dry basis), min	14,5
Wet gluten, %, min	28,0
Quality of wet gluten, IDK device unit, min:	85-100
Falling number, c, min	220
Vitreousness, %, min	85
Test Weight, g/l, min	760
Moisture, %, min	14,0
Impurity, %, max	2,0
Grain admixture, %, max	2,0
Pest contamination	Abs.
W (Alveograph)	300

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Hard wheat 3 grade

Item	Actual Specification for hard wheat 3 grade
Condition	Healthy not heated grains
Color	Specific for the healthy grains
Smell	Specific for the healthy grains, without mold, malt, musty or other foreign smells
Protein, %, (on dry basis), min	13,5
Wet gluten, %, min	24,0
Quality of wet gluten, IDK device unit, min:	75-100
Falling number, c, min	200
Vitreousness, %, min	70
Test Weight, g/l, min	750
Moisture, %, min	14,0
Impurity, %, max	2,0
Grain admixture, %, max	3,0
Pest contamination	Abs.
W (Alveograph)	280

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Hard wheat 4 grade

Item	Actual Specification for hard wheat 4 grade
Condition	Healthy not heated grains
Color	Specific for the healthy grains
Smell	Specific for the healthy grains, without mold, malt, musty or other foreign smells
Protein, %, (on dry basis), min	12,0
Wet gluten, %, min	18,0
Quality of wet gluten, IDK device unit, min:	60-100
Falling number, c, min	150
Vitreousness, %, min	70
Test Weight, g/l, min	710
Moisture, %, min	14,0
Impurity, %, max	2,0
Grain admixture, %, max	5,0
Pest contamination	Abs.
W (Alveograph)	250

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Hard fodder wheat

Item	Actual Specification for hard fodder wheat
Condition	Healthy not heated grains
Color	Specific for the healthy grains
Smell	Specific for the healthy grains, without mold, malt, musty or other foreign smells
Protein, %, (on dry basis), min	10,0
Wet gluten, %, min	18,0
Quality of wet gluten, IDK device unit, min:	45-70
Falling number, c, min	80
Vitreousness, %, min	40
Test Weight, g/l, min	690
Moisture, %, min	14,0
Impurity, %, max	2,0
Grain admixture, %, max	3,0
Pest contamination	Abs.
TDN	88
ADF	6
NDF	14

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GM

Soft Wheat 1 grade

Item	Actual Specification for soft wheat 1grade
Condition	Healthy not heated grains
Color	Specific for the healthy grains
Smell	Specific for the healthy grains, without mold, malt, musty or other foreign smells
Protein, %, (on dry basis), min	14,9
Wet gluten, %, min	32,0
Quality of wet gluten, IDK device unit, min:	65-100
Falling number, c, min	220
Vitreousness, %, min	60
Test Weight, g/l, min	770
Moisture, %, min	14,0
Impurity, %, max	2,0
Grain admixture, %, max	3,0
Pest contamination	Abs.
W(alveograph)	280

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Soft Wheat 2 grade

Item	Actual Specification for soft wheat 2 grade
Condition	Healthy not heated grains
Color	Specific for the healthy grains
Smell	Specific for the healthy grains, without mold, malt, musty or other foreign smells
Protein, %, (on dry basis), min	13,5
Wet gluten, %, min	28,0
Quality of wet gluten, IDK device unit, min:	60-95
Falling number, c, min	200
Vitreousness, %, min	60
Test Weight, g/l, min	770
Moisture, %, min	14,0
Impurity, %, max	2,0
Grain admixture, %, max	3,0
Pest contamination	Abs.
W(alveograph)	250

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Soft Wheat 3 grade

Item	Actual Specification for soft wheat 3 grade
Condition	Healthy not heated grains
Color	Specific for the healthy grains
Smell	Specific for the healthy grains, without mold, malt, musty or other foreign smells
Protein, %, (on dry basis), min	13,5
Wet gluten, %, min	28,0
Quality of wet gluten, IDK device unit, min:	55-100
Falling number, c, min	180
Vitreousness, %, min	40
Test Weight, g/l, min	760
Moisture, %, min	14,0
Impurity, %, max	2,0
Grain admixture, %, max	3,0
Pest contamination	Abs.
W(alveograph)	220

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Soft Wheat 4 grade

Item	Actual Specification for soft wheat 4 grade
Condition	Healthy not heated grains
Color	Specific for the healthy grains
Smell	Specific for the healthy grains, without mold, malt, musty or other foreign smells
Protein, %, (on dry basis), min	10,0
Wet gluten, %, min	18,0
Quality of wet gluten, IDK device unit, min:	45-100
Falling number, c, min	130
Vitreousness, %, min	40
Test Weight, g/l, min	750
Moisture, %, min	14,0
Impurity, %, max	2,0
Grain admixture, %, max	3,0
Pest contamination	Abs.
W(alveograph)	200

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Soft fodder wheat

Item	Actual Specification for soft fodder wheat
Condition	Healthy not heated grains
Color	Specific for the healthy grains
Smell	Specific for the healthy grains, without mold, malt, musty or other foreign smells
Protein, %, (on dry basis), min	10,0
Wet gluten, %, min	18,0
Quality of wet gluten, IDK device unit, min:	45-70
Falling number, c, min	80
Vitreousness, %, min	40
Test Weight, g/l, min	690
Moisture, %, min	14,0
Impurity, %, max	2,0
Grain admixture, %, max	3,0
Pest contamination	Abs.
TDN	88
ADF	4
NDF	12

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GM

Wheat midding State Standard 53496-2009

Item	Result
Visual appaerence	Dry bulk product without dense lumps / granules
Color	red and yellow with a grayish tinge
Smell	Specific for midding, not musty or moldy
Moisture, %	14.0
Crude protein %	15.0
Crude fiber, %	9.0
Fat acidity value, mg KOH	50.0
Metal foreign matter, mg in 1 kg of midding:	
Including size pieces to 2 mm	5.0
Infection and Impurity	Abs.
Toxic level	Abs.
TDN	72
ADF	13
NDF	46

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Wheat flour top grade State Standard 46.004-99

Item	Specification for wheat flour top grade
Color	White or white with yellow tone
Smell	Specific for wheat flour, without extraneous smells, not fusty, not musty
Taste	Specific for wheat flour without other flavors, not sour, not bitter
Mineral mixture	Chewiness flour should not be a crunch
Moisture, %	12
Ash content on dry basis. %	0,55
Whiteness	62-65
Degree of fineness, %	5
Raw gluten – quantity, %	30
Falling number, c	300
Metal foreign matter mg to 1 kg of flour:	2,0
- size of the individual particles in greatest linear dimension max 0.3 mm and (or) the mass max 0.4 mg	3
Contamination and pollution of grain pests	Abs.
Quality of wet gluten IDK device unit, min	80-95
Protein on dry basis, %	13-14

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Wheat flour 1 grade

Item	Specification for wheat flour 1 grade
Color	White or white with yellow tone
Smell	Specific for wheat flour, without extraneous smells, not fusty, not musty
Taste	Specific for wheat flour without other flavors, not sour, not bitter
Mineral mixture	Chewiness flour should not be a crunch
Moisture, %	13
Ash content on dry basis. %	0,75
Whiteness	36,0-53,0
Degree of fineness, %	2
	750
Raw gluten – quantity, %	28
Falling number, c	200
Metal foreign matter mg to 1 kg of flour:	3,0
- size of the individual particles in greatest linear dimension max 0.3 mm and (or) the mass max 0.4 mg	3
Contamination and pollution of grain pests	Abs.
Quality of wet gluten IDK device unit, min	70-75
Protein on dry basis,%	10-11

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Wheat Flour 2 grade

Item	Specification for wheat flour 2 grade
Color	White or white with yellow tone
Smell	Specific for wheat flour, without extraneous smells, not fusty, not musty
Taste	Specific for wheat flour without other flavors, not sour, not bitter
Mineral mixture	Chewiness flour should not be a crunch
Moisture, %	15
Ash content on dry basis. %	0,75
Whiteness	12,0-35,0
Degree of fineness, %	2
	30
Raw gluten – quantity, %	24
Falling number, c	160
Metal foreign matter mg to 1 kg of flour:	3
- size of the individual particles in greatest linear dimension max 0.3 mm and (or) the mass max 0.4 mg	3
Contamination and pollution of grain pests	Abs.
Quality of wet gluten IDK device unit, min	70
Protein on dry basis,%	10

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

SOFT WHEAT

Soft wheat 1 grade

Soft wheat 2-3 grade

Fodder wheat 4-5-6 grade

Soft wheat field

Soft wheat field

HARD WHEAT

Hard wheat 1 grade

Hard wheat 1-2-3 grade

Hard wheat 2 grade

Hard wheat 2 grade

Hard wheat 3 grade

Hard wheat 4 grade

Hard wheat field

Hard wheat

Hard wheat goods

WHEAT FLOUR

Wheat flour top grade

Wheat flour top grade

Wheat flour top-1 grade

Wheat flour 1-2 grade

Wheat flour 1-2 grade

WHEAT MIDDING

Midding in bulk 0,5-1,0 mm

Midding in bulk 0,5-1,5 mm

Midding granulated 4-10 mm

Midding granulated 6-8 mm

Midding granulated 6-10 mm

Oats

Oat is cereal, which is used for the production of oat groats, oatmeal, flour. Oat flour is used in baking and confectionery industry (bread, oatmeal cookies, pancakes, bake from it.). Rolled oats (oat flakes) — the main component of muesli. Oat grain is used as a raw material for the production of animal feed and as a concentrated animal feed. Oat straw is used as roughage and as raw materials for animal feed industry.

Fodder oat State Standard 53901-2010

Item	Specification
Smell	Characteristic of a healthy grain oats; strange smell (musty, malty, moldy, putrid)are not allowed
Color	Characteristic of the normal grain oats
Condition	Healthy not heated grain
Pest contamination	Abs.
Mineral admixture, %, max	1,0
Injurous additive, %, max:	0,2
Spoiled kernel, %, max	1,0
Mullein pink, %, max	0,5

Item	Specification		
	1 grade	2 grade	3 grade
Dry matter, g/kg, min	860	860	860
On dry basis, g/kg:			
- Crude protein	min 120	110-120	max 110
- Crude fiber	max 100	100-120	min 120
- Crude Ash	max 25	25-35	min 35
Impurity, %, max	3,0	4,0	5,0
Grain admixture, %, max	5,0	10,0	15,0
TDN	40	38	33
ADF	43	40	38
NDF	74	71	67

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

OATS

Fodder oats

Fodder oats

Clear oats

Oats chaff

Oats field

Oats groats 1 grade

OATS GOODS

Oats goods

Oats goods

Oats goods

Powder milk

Powder milk is a soluble powder produced by drying normalized pasteurized cow milk.

Whole powder milk is mainly used to supply the population, is widely used in cooking and confectionery. Usually it's a part of baby food.

Skimmed powder milk is used to make confectionery, bakery products, sausages and meat products as a binder.

1,5% powder milk non-fat

Powder milk fat 26-27%

Packed powder milk

Skimmed powder milk State Standard 52791-2007

Item	Skimmed powder milk specification	
	Sprayed	Film
Smell and taste	Specific to fresh pasteurized skimmed milk without any foreign tastes and odors. Taste of pasteurization is allowed	Specific to fresh pasteurized skimmed milk without any foreign tastes and odors. Taste of pasteurization is allowed
Consistence	Small sprayed powder	Dry powder of crushed films
	The slight lumps, easily crumbling by mechanical action is allowed	
Color	White with a light cream shade	White with a light cream shade

Item	Specification	
	consumer packaging	transport packaging
Moisture,% max		
Sprayed powder milk	4,0	5,0
Film powder milk	-	5,0
Fat, %, max	1,5	1,5
Protein, %, min	32,0	32,0
Lactose, %, min	50,0	-
Acidity, °T, max	20	21
Purity, group, min	I	II
Stannum, %,max	0,01	0,01
Cuprum, %, max	0,0008	0,0008
Lead	Abs.	

Whole powder milk State Standard 52791-2007

Item	Skimmed powder milk specification	
	Top grade	First grade
Smell and taste	Peculiar to fresh pasteurized milk in spray drying and perepasterizovannomu (boiled) milk at the film drying, without foreign tastes and odors	Peculiar to fresh pasteurized milk in spray drying and pasteurized (boiled) milk at the film drying, without foreign tastes and odors
Consistence	Fine dry powder or a powder consisting of particles agglomerated milk powder	
	The slight lumps, easily crumbling by mechanical action is allowed	The slight lumps, easily crumbling by mechanical action is allowed
Color	White, with a light cream color to spray milk; film-cream milk	

Item	Whole powder milk Specification				
	20%-fat in transport packaging	25 % fat sprayed		25% fat film	baby food producing
		consumer packaging	transport packaging	transport packaging	
Moisture,% max	4,0	4,0	4,0	5,0	3,0
Fat, %, max	20,0	25,0	25,0	25,0	25,0
Protein, %, min	32,0	32,0	32,0	32,0	25,0
Acidity, °T, max	21	19**	21	21	18**
Purity, group, min	II	I	II	II	I

Corn

Corn is an important food, feed and industrial crop, which is used not only for cooking, medicine and animal husbandry, but also used as a biofuel. One of the main purposes is the production of fodder corn for animals and birds. This direction is more important in relation to other industries, such as starch and groats factories. Different kinds of grits are made from corn household flour and puddings, pancakes and other sweet pastries – from fine flour. Adding corn flour in wheat flour makes pastries crumbly and fragrant. Beer, alcohol, oil, starch and sweet syrup are also made from corn.

Corn oil is used to prepare various bakery products, sauces, baby food. Relatively high smoke point makes corn oil applicable for frying. Used in medicine as an anti-sclerotic agent.

High protein corn meal State Standard 11049-64

Item	Result
Moisture and volatile matter, %	6,0-9,0
Crude fat (on dry basis), %, max.	5,0
Crude protein (on dry basis), % min.	60,0
Crude fiber (on dry basis), % max.	12,0
Ash, insoluble in hydrochloric acid, on dry basis, max	1,5
Metallic contaminant, %, max:	0,01
particles size up to 2 mm	
particles size up to 2 mm and particles with sharp cutting edges	Abs.
DDT (dichlorodiphenyltrichloroethane, isomers and metabolites)	0,05
Heptachlorine	Abs.
Foreign matter	Abs.
Solvent residue (petrol, petrolium solvent), %, max	0,1
Toxic level	Abs.
TDN	59
ADF	44
NDF	70

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Corn oil State Standard 8808-2000

Item	Result
Р	For industrial processing with the use of refining and deodorization
СК	For administration in formulations hydrogenated fat and cooking oils, and production of other food products
Д	For the production of baby and dietetic foods
П	For delivery to the retail network and public catering establishments, as well as for the production of other food products

Item	Specification fo corn oil		
	Refined		Crude P grade
	deodorized Д and П grades	Non deodorized СК grade	
Clarity	Clear sediment free		Over the sediment a slight haze is allowed
Flavor	Odorless, taste impersonal oil	Specific for refined corn oil, without odor, flavor and bitterness	Specific for corn oil, without foreign odor

Item	Specification fo corn oil			
	Refined			Crude
	Deodorized grades		Non deodorized grade	
	Д	П	СК	Р
Color value, mg iodine, max	18	20	20	100
Acid-degree value, mg KOH/g, max	0,35	0,4	0,6	5,0
Phosphorus-containing matters, %, max, on primary nutrient basis:				
stearo-oleo-lecithin	0,05		0,05	1,0
P2O5	0,005		0,005	0,096
Moisture, %, max	0,10		0,10	0,20
Nonoleaginous impurity, %, max	Abs.		Abs.	0,10
Soap (qualitative test)	Abs.		Abs.	Abs.
Extraction oil smoking point, °C, min	234		225	225
Peroxide value, mol/kg, max	10		10	10

Fatty acid content

Acid identification mark	Fatty acid trivial name	Fatty acid mass fraction (% fatty acid total amount)
C 12:0	Lauric acid	Max. 0,3
C 14:0	Myristic acid	Max. 0,3
C 16:0	Palmic acid	9,0-14,0
C 16:1	Palmitoleic acid	Max. 0,5
C 18:0	Stearic acid	0,5- ,0
C 18:1	Oleic acid	24,0-42,0
C 18:2	Linoleic acid	34,0-62,0
C 18:3	γ- Linolenoic acid	-
	β- Linolenoic acid	Max. 2,0
C 20:0	Arachic acid	Max. 1,0

C 20:1	Gondoinic acid	Max. 0,5
C 22:0	Behenic acid	Max. 0,5
C 24:0	Lignoceric acid	Max. 0,5

Corn midding State Standard 52756-99

Item	Specification corn midding
Visual appaerence	Dry bulk product without dense lumps / granules
Color	yellow with a grayish tinge
Smell	Specific for midding, not musty or moldy
Moisture, %	14.0
Crude protein %	15.0
Crude fiber, %	4.5
Fat acidity value, mg KOH	50.0
Metal foreign matter, mg in 1 kg of midding:	
Including size pieces to 2 mm	5.0
Infection and Impurity	Abs.
Toxic level	Abs.
TDN	76
ADF	17
NDF	51

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GM

Corn flour State Standard 14176-69

Item	Specification for		
	low-ground flour	coarse-ground flour	wholemeal flour
Color	White or yellow		
Smell	Specific for wheat flour, without extraneous smells, not fusty, not musty		
Taste	Specific for wheat flour without other flavors, not sour, not bitter		
Mineral mixture	Chewiness flour should not be a crunch		
Moisture, %	15,0	15,0	15,0
Ash content on dry basis. %	0,9	1,3	-
Fat on dry basis, %,max	2,5	3,0	-
Degree of fineness, %	2	2	5
Metal foreign matter mg to 1 kg of flour: - size of the individual particles in greatest linear dimension max 0.3 mm and (or) the mass max 0.4 mg	3	3	3
Contamination and pollution of grain pests	Abs.		
Impurity	Abs.		
Quality of wet gluten IDK device unit, min	80-95	70-75	70
Protein on dry basis,%	13-14	10-11	10

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GM

Fodder Corn State Standard 53903-2010

Item	Result
Color	Specific for normal corn grain
Smell	Specific for healthy grain of corn; strange smell (musty, malty, moldy, putrid) not allowed
Condition	Healthy not heated condition
Mineral admixture	1,0
Impurity, %	0,25
Pest contamination	Abs.
Damaged grains consisting trash, %	1,0

Item	Result		
	1 grade	2 grade	3 grade
Dry matter, g/kg	860	850	850
On dry basis, g/kg:			
- crude protein	min110,0	100,0-110,0	max 100,0
- crude ash	max 18,0	18,0-20,0	Min 20,0
Foreign material, %	3,0	4,0	5,0
Grain admixture, %	5,0	10,0	15,0
TDN	88	88	88
ADF	3	3	3
NDF	9	9	9

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Food Corn State Standard 13634-90

Item	Result
Moisture, %	14,0
Kiln-drying moisture, %	13,0
Impurity, %	1,0
Mineral admixture	0,3
Injurous additive	0,2
Grain admixture, %	7,0
Pest contamination	Abs.

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

CORN AND CORN OIL CAKE

Food corn 1-2 grade

Food corn 1 grade

Fodder corn 1-2 grade

Fodder corn 2-3 grade

Corn flour 1 grade

Gorn groats top grade

Gorn groats 1 grade

Corn midding

Corn midding

Corn oil unpurified

Corn oil purified

Corn oil

Corn oil cake

Corn oil cake

Corn oil cake

Corn oil cake

Corn oil cake granulated 6-8 mm

Corn oil cake granulated 8-12 mm

Rye

Rye - typical grain crops. The rye beer is made from rye. Rye flour is also made from rye, which goes mainly on bread, prepared starch, as well as a raw material for the production of alcohol.

Rye flour is ideal for bakery products of dietary and therapeutic purposes: it contains large amounts of dietary fiber; protein substances of rye flour exceed protein substances of wheat flour by the number of essential amino acids for human.

The conditioning grain is used in producing of flour, providing with increasing amounts of sugary substances that are the source of energy for the human body along with starchy substances. Due to conditioning grain breads of rye flour have high nutritional value, improved flavor and aroma.

Rye 1 grade State Standard 53049-2008

Item	Specification for rye 1 grade
Condition	Healthy not heated condition
Color	Specific for healthy grain of rye and typical for this class
Smell	Specific for healthy grain of rye, without mold, malt, musty or other extraneous odors
Falling number, c, min	200
Test weight, g/l	700
Moisture, %	14,0
Impurity, %	2,0
Mineral admixture,%	0,3
Fusarium grains	1,0
Grain admixture, %	4,0
Pest contamination	Abs.
W (alveograph)	180

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Rye 2 grade

Item	Specification for rye 2 grade
Condition	Healthy not heated condition
Color	Specific for healthy grain of rye and typical for this class
Smell	Specific for healthy grain of rye, without mold, malt, musty or other extraneous odors
Falling number, c, min	141-200
Test weight, g/l	680
Moisture, %	14,0
Impurity, %	2,0
Mineral admixture,%	0,3
Fusarium grains	1,0
Grain admixture, %	4,0
Pest contamination	Abs.
W (alveograph)	180

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Fodder rye

Item	Specification for fodder rye
Condition	Healthy not heated condition
Color	Specific for healthy grain of rye and typical for this class
Smell	Specific for healthy grain of rye, without mold, malt, musty or other extraneous odors
Falling number, c, max	80
Test weight, g/l	620
Moisture, %	14,0
Impurity, %	5,0
Mineral admixture,%	0,3
Fusarium grains	1,0
Grain admixture, %	15,0
Pest contamination	Abs.
TDN	82
ADF	9
NDF	19

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Rye midding State Standard 53496-2009

Item	Specification for rye midding
Visual appaerence	dry bulk product without dense lumps / granules
Color	brown and yellow with a grayish tinge
Smell	Specific for midding, not musty or moldy
Moisture, %	14.0
Crude protein %	15.0
Crude fiber, %	4.5
Fat acidity value, mg KOH	50.0
Metal foreign matter, mg in 1 kg of midding:	
Including size pieces to 2 mm	5.0
Infection and Impurity	Abs.
Toxic level	Abs.
Visual appaerence	Abs.
TDN	82
ADF	13
NDF	46

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Rye Flour State Standard 52809-2007

Item	Specification for	
	White rye flour	Medium rye flour
Color	White with cream or gray	White with grey
Smell	Specific for rye flour, without extraneous smells, not fusty, not musty	
Taste	Specific for rye flour without other flavors, not sour, not bitter	
Mineral mixture	Chewiness flour should not be a crunch	
Metal foreign matter mg to 1 kg of flour:		
- size of the individual particles in greatest linear dimension max 0.3 mm and (or) the mass max 0.4 mg	3,0	
Pest Contamination	Abs.	
Pest pollution	Abs.	

Flour grade	Ash content on dry basis. %	Whiteness	Falling number, c	Moisture, %	Grinding coarseness, %	
					Oversize	Undersize
White rye flour	0,75	50	150	15,0	2,0	90,0
Medium rye flour	1,15	21	140	15,0	2,0	75,0

Food rye 1 grade

Food rye 1-2 grade

Fodder rye

Rye flour top grade

Rye flour 1 grade

Rye field

Rye midding granulated 6-10 mm

Rye midding in bulk

Rye midding shaped

Barley

Barley - one of the oldest crops cultivated by man.

Barley grain is widely used for food, fodder and technical purposes in the production of barley grits, barley flour. The largest consumer of barley - brewing industry.

Barley is the most important of concentrated feed for animals and birds, as it contains a complete protein, rich in starch.

Barley for food purposes State Standard 53900-2010

Item	Specification for barley food purposes
Color	Yellow with different shades
Moisture, %,max	14,5
Test Weight, g/l, min	630
Weight of 1 000 grains,g, min	50,0
Protein, %, min	14,5
Impurity, %, max	2,0
Grain admixture, %, max	3,0
Short grain, %	5,0
Coarseness, %	100,0
Germinating property, %	100,0
Germinating ability, %	100,0
Pest contamination	Abs.

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Barley for brewing

Item	Specification for barley brewing
Color	Yellow with different shades
Moisture, %,max	14,5
Test Weight, g/l, min	550
Weight of 1 000 grains,g, min	40,0
Protein, %, min	11,5
Impurity, %, max	2,0
Grain admixture, %, max	5,0
Short grain, %	7,0
Coarseness, %	85,0
Germinating property, %	95,0
Germinating ability, %	95,0
Pest contamination	Abs.

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Winter barley 1 grade

Spring barley

Clear barley

Barley for feed purposes

Item	Specification for barley feed purposes
Color	Yellow with different shades
Moisture, %,max	15,5
Test Weight, g/l, min	500
Weight of 1 000 grains,g, min	40,0
Protein, %, min	10,0
Impurity, %, max	5,0
Grain admixture, %, max	15,0
Short grain, %	7,0
Coarseness, %	70,0
Germinating property, %	90,0
Germinating ability, %	90,0
Pest contamination	Abs.
TDN	85,9
ADF	8,9
NDF	19,4

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Fodder barley 1-2 grade

Brewing barley

Brewing barley

Sunflower seeds

Sunflower seeds is a unique and very nutritious product.

The main use of sunflower - getting sunflower oil. Remaining waste after the production of sunflower oil - meal and cake are used in animal husbandry as fodder for cattle, and cake also used - in food industry for production of halva. Sunflower seeds husk (hull) is used in the manufacture of fuel briquettes - very efficient biofuel.

Flowering oilseed sunflower - a recognized and valued honey beekeepers. It is widely used as an ornamental plant and capable to decorate any garden, liven up the landscape.

Finally, sunflower stems contain latex from which rubber is produced.

Sunflower State Standard 22391-89

Item	Specification
Moisture, %:	
min	6,0
max	8,0
Impurity, %, max	2,5
Oil admixture, %, max	7,0
Acid value mg/kg KOH,max	5,0
Pest contamination	Abs
Oil content	45

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Sunflower oil State Standard 1129-2013

Sunflower oil grade	Purpose
Refined deodorized «Premium»	For direct human consumption and for the production of infant and dietetic foods
Refined deodorized "Top grade"	For direct human consumption and for the production of infant and dietetic foods
Refined deodorized "First grade"	
Refined not deodorized	For the production of food and industrial processing
Crude "Top Grade"	For immediate consumption, for food production and industrial processing
Crude "First grade"	
Crude for industrial processing	For industrial processing

Sunflower oil State Standard 22391-89

Item	Specification						
	Refined				Crude		
	Deodorized			Not deodorized	Top Grade	First Grade	For industrial processing
	Premium	Top Grade	First Grade				
Limpidity	Transparent, without sediment			Transparent, without sediment		Transparent, without sediment	Transparent, without sediment
Taste and odor	Odorless, impersonal taste			Peculiar to sunflower oil without extraneous odors and tastes			

Item	Specification								
	Refined deodorized					Refined not deodorized	Crude		
	Premium	Top Grade		First Grade			Top Grade	First Grade	For industrial processing
		Winterized	Not winterized	Winterized	Not winterized				
Color Value, mg iodine	6			10		12	15	25	35
Acid Value, mg KOH/g	0,30			0,40		0,40	1,50	4,00	6,00
Nonoleaginous Impurity, %	Abs						0,05	0,10	0,20
Phosphoric Components, %:	Abs								
Stearo-oleo-lecithin							0,20	0,60	0,80
P2O5							0,018	0,053	0,070
Soap (qualitative test)	Abs						Abs		
Moisture and volatile component, %	0,10						0,15	0,20	0,30
Oil-flash Temperature, °C	Abs					225	225		225
Peroxide Value, active oxygen, mol/kg	2,0	4,0		10,0		10,0	7,0	10,0	10,0
Anisidine Index	3,0								
Cold Test	Stand the test								

Fatty acid content

Fatty acid name	Fatty acid mass fraction (% fatty acid total amount)
C 14:0 Myristic acid	max 0,2
C 16:0 Palmitic acid	5,0-7,6
C 16:1 Hexadecenoic acid	max 0,3
C 18:0 Octadecanoic acid	2,7-6,5
C 18:1 Octadecenic acid	14,0-39,4
C 18:2 Octadecadienoic acid	48,3-77,0
C 18:3 Octadecatetraenic acid	max 0,3
C 20:0 Eicosanic acid	max 0,5
C 20:1 Eicosenoic acid	max 0,3
C 22:0 Docosanoic acid	0,3-1,5
C 22:1 Docosenoic acid	max 0,2
C24:0 Tetracosanic acid	max 0,5

High protein sunflower meal 4638-2006

Item	Specification	
	Ordinary	Toasted
Color	Grey, of various shades	Grey, of various shades
Smell	Characteristic of sun-flower meal free of foreign smell (musty, mildew, burned and others.)	Characteristic of sun-flower meal free of foreign smell (musty, mildew, burned and others.)
Moisture and volatile matter, %	7-10	9-11
Ash, insoluble in hydrochloric acid, on dry basis, max	1,0	1,0
Metallic contaminant, %, max:		
particles size up to 2 mm	0,01	0,01
particles size up to 2 mm and particles with sharp cutting edges	Abs	
Solvent residue (petrol, petrolium solvent), max, %	Abs.	0,08
Foreign matter (stones, glass, earth)	Abs	
Pest contamination	Abs	
Crude protein on dry basis, %, min	46,0	46,0
Soluble proteins in meal to the total protein content, %	-	68,0±3
Crude fat in low-fat products, on dry basis, %, max	23	23
Total energy nutritional on dry basis, min	0,968	0,968
Crude fa on dry basis, %, max	1,5	1,5
Total ash on dry basis, %, max	6,5	6,5
TDN	57	60
ADF	32	30
NDF	40	44

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

SUNFLOWER SEEDS, OIL AND SEEDS MEAL

Seeds for oil producing

Seeds for oil producing

Seeds for oil producing

Seeds of confectioners' sunflower

Seeds of confectioners' sunflower

Sunflower field

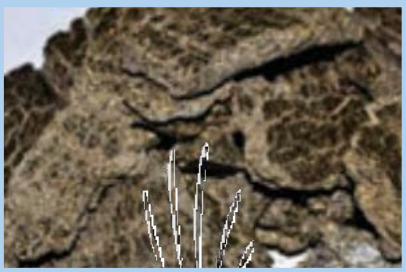
Sunflower oil deodorized

Sunflower oil purified

Seeds meal

Seeds meal

Seeds meal



Seeds meal

Seeds cake granulated 4-8 mm

Seeds cake granulated 6-12 mm

Seeds cake granulated 8-10 mm

Pumpkin seeds

Pumpkin is not only healthy and delicious orange pulp and sweet juice but also seeds – universal product that contains numerous elements essential for our body. Nutritional value of pumpkin seeds is due to the high content of fat and protein as well as carbohydrates and fiber.

Pumpkin seeds are also rich in such minerals as iron, manganese, copper, zinc, phosphorus, selenium, calcium, potassium, magnesium, together with the amino acids, resins, essential oils, glycosides, alkaloids, and create a unique composition that allows to ease and cure many diseases. Pumpkin seeds proteins strengthen children's bone tissue. In fact, with nothing comparable, pumpkin seed oil is squeezed out from pumpkin seeds - aromatic, with notes of walnut, perfect for making marinades, dressings for the second course and fish dishes, pasta, salads and pasta sauces.

The oil from pumpkin seeds contains inexhaustible supplies of vital energy for the human body! Pumpkin seed oil is one of the richest sources of zinc. It has a delicate taste and fine aroma.

PUMPKIN SEEDS

Pumpkin seeds

Pumpkin seeds

Pumpkin seeds

Pumpkin seeds

Pumpkin seeds

Pumpkin seeds

PUMPKIN OIL

Pumpkin oil deodorozed

Pumpkin oil purified

Pumpkin oil unpurified

PUMPKIN SEEDS CAKE

Pumpkin seeds cake

Pumpkin seeds cake

Pumpkin seeds cake

Rape

Rape is a famous oilseed and fodder crop, from its seeds the rapeseed oil and unique animal feed are produced.

Rapeseed oil is a vegetable oil obtained from high-quality rapeseed is rich in polyunsaturated fatty acids such useful and essential for our body. Rape cake is one of the components of cattle feed ration. As rape belongs to the mustard family its cake is considered to be a lactiferous fodder.

Fairly high content of protein allows to increase the fat content of milk, and low fiber content makes it possible to combine this additive with other animal feed.

Rapeseed State Standard 52325-2005

Item	Specification
Moisture, %	7,0
Impurity, %	2,0
Oil mixture, %	6,0
Pest contamination	Abs.
Oil content	45

Seeds Grade	Mass fraction, %, max	
	Sound acid in oil	Glucosinolates in rape
1st – for food purposes	5,0	3,0
2 nd – for technical purposes	Not rated	

Item	Specification
Moisture, %:	
max for prepared seeds:	15,0
min for prepared seeds:	6,0
max for supplied seeds:	8,0
min for supplied seeds:	6,0
Impurity and oil mixture (total), %, max	15,0
Impurity	5,0
Pest contamination	Abs.

Rapeseed oil 31759-2012

Rape seed oil grade	Purpose
Refined, deodorized, top grade	For direct use in food and food manufacturing
Refined, deodorized, first grade	For direct use in food and food manufacturing
Refined, not deodorized	For industrial processing
Crude	For industrial processing

Item	Specification			
	Refined			Crude
	deodorized		not deodorized	
	top grade	first grade		
Clarity	Transparent, without sediment		Slight haze is allowed	Slight haze is allowed
Flavor	Odorless, taste impersonal oil		Specific to rapeseed oil, without extraneous odors and tastes	Specific to rapeseed oil. Taste not determined

Item	Specification			
	Refined			Crude
	deodorized		not deodorized	
Acid Value, mg KOH/g, max	0,30	0,40	0,40	6,0
Nonoleaginous impurity, %, max	Abs.			0,20
Phosphorus, mg/kg, max	20			800
- expresses as stearo-oleo-lecithin, %, max	0,05			2,0

Soap (qualitative test)	Abs		Abs
Moisture and volatiles, %, max	0,10		0,30
Erucic acid, % to fatty acids sum, max	2	5	
Smocking point, °C, min	Abs	225	
Peroxide value, mmol active oxigen/kg, max	4,0	10,0	
Anisidine value, max	3,0	Abs	

Fatty acid name	Fatty acid mass fraction (% fatty acid total amount)
C 14:0 Myristic acid	Max. 0,2
C 16:0 Palmitic acid	2,5-7,0
C 16:1 Hexadecenoic acid	Max 0,6
C 18:0 Octadecanoic acid	0,8-3,0
C 18:1 Octadecenic acid	51,0-70,0
C 18:2 Octadecadienoic acid	15,0-30,0
C 18:3 Octadecatetraenic acid	5,0-14,0
C 20:0 Eicosanic acid	0,2-1,2
C 20:1 Eicosenoic acid	0,1-4,3
C 20:2 Eicosadienoic acid	Max 0,1
C 22:0 Docosanoic acid	Max 0,6
C 22:1 Docosenoic acid	Max 5,0
C 22:2 Docosadienoic acid	Max 0,1
C 24:0 Tetracosanic acid	Max 0,3
C 24:1 Tetracosenic acid	Max 0,4

Item	Result
α-benzyporene, mkg/kg, max	2,0 [7]

Rapeseed cake State Standard 11048-95

Item	Specification
Color	From gray to light brown
Smell	Characteristic of rapeseed cake, without foreign smell
Moisture and volatile substances,%	6-9
Ash insoluble in hydrochloric acid, based on the dry substance,%, max	1,5
Metallic contaminant, %, max:	
- particles size up to 2 mm	0,01
- particles size more than 2 mm and particles with sharp cutting edges	Abs.
Mycotoxin content in mg / kg, max:	
- aflatoxin B1	0,005
The content of toxic elements, mg / kg, max:	
- mercury	0,02
- cadmium	0,1
- lead	0,5
Isothiocyanide, based on the dry and nonfat substance, %, max:	0,8
Impurities (stones, glass, ground)	Abs.
Nitrates, million-1 mg / kg, max	450

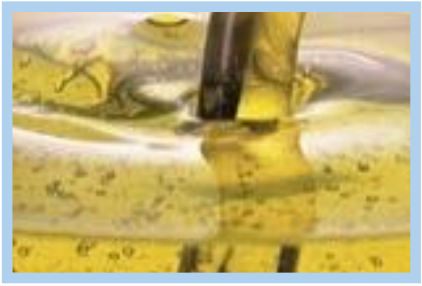
Nitrites, million-1 mg / kg, max	10
Pest contamination	Abs
Crude protein, based on dry substance, %, min	37,0
Crude fiber in low-fat products, based on dry substance,%, max	16,0
The total energy density in terms of dry matter, caloricity unit, min	1,15
Crude oil, based on dry substance,%, max	9,0
Total ash,%, based on dry substance	7,0

RAPE SEEDS AND OIL

Rape seeds

Rape seeds

Rape flowers field



Rape oil

Rape oil

Rape oil

RAPE MEAL AND CAKE

Rape meal granulated in bulk

Rape meal granulated 6-8 mm

Rape meal granulated

Rape cake granulated 4-8 mm

Rape cake granulated 6-10 mm

Beet chips

Sugar beet is a root plant, cultivated mainly for obtaining sugar. Sugar beet is also the most important industrial crop, giving the raw material for sugar industry, from its production beet pulp and molasses occur. Beet pulp - chaff extracted sugar beet side-product of sugar production; is used as livestock feed.

Beet molasses (treacle) - one of the most valuable waste beet-sugar production, which is a thick, opaque liquid from brown to dark brown in color, with a smell peculiar to sugar beet molasses, with a sweet-bitter taste. Molasses - carbohydrate feed. It is used in feeding farm animals. Comprises 20-25% of water, approximately 9% of the nitrogen compounds, preferably amides, carbohydrates - 58-60%, mainly sugar and 10.7% of ash.

Vinasse - the residue after distillation of alcohol from the mash, waste production of ethyl alcohol. Distiller's dried grain with solubles (DDGS) is used in feeding of all kinds of animals, birds and fish, has many micro supplements does not contain harmful substances, impurities. Regarding to protein content, amino acids, macro and micronutrients, which play an important role in metabolism and growth of animals, distiller's dried grain with solubles ahead of most feed products. The product makes possible to reduce the cost of feed and achieve savings for fattening.

Sugar beet molasses State Standard 30561-2013

Item	Specification
Visual appearence	The thick syrup-like opaque liquid
Color	Brown to dark brown
Smell	Characteristic of sugar beet molasses, without foreign smell
Taste	Sweet with bitter taste
Dry matter, % min	75,0
Direct polarization sugar, %, min	50,0
Reducing substances, %, max	1,0
Total fermentable sugars, %, min	54,0
Calcium salt expesses as CaO, %, max	1,5
pH	6,5 through 8,0
TDN	74
ADF	3
NDF	7

Item	Result
Toxic elements:	
lead	1,0
arsenic	1,0
cadmium	0,2
mercury	0,03
Pesticides:	
hexachlorocyclohexanes (α,β , γ-isomers)	0,005
dichlorodiphenyltrichloroethane	0,005
Radionuclides, Bk/kg:	
strontium-90	140
cesium-137	100

Sugar beet cake State Standard 54901-2012

Item	Specification	
	Dried cake without additives	Dried molassed cake
Visual appearence	The homogeneous friable mass or granules of cylindrical shape with a matte surface	The granules of cylindrical shape with a glossy surface
Color	Grey in various shades	Gray with brown tint
Smell	Specific, without foreign odors	
Moisture, %, max	14,0	
Crude protein on dry basis, %, min	7,0	
Sucrose, %, min	-	10,0

Item	Specification
Foreign matter	Abs.
Metallic particles size up to 2 mm and particles with sharp cutting edges	Abs
Metallic particles size low to 2 mm, million-1 (mg/kg), max	30
TDN	36
ADF	59
NDF	86

MOLASSES BEET

Molasses beet

Molasses beet

Molasses beet

BEET CHIPS GRANULATED

Chips granulated D 3-4 mm

Chips granulated D 5-6 mm

Chips granulated D 4-8 mm

Chips granulated D 6-8 mm

Chips granulated D 6-10 mm

Chips granulated D 8-12 mm

Sugar

Granulated sugar – loose food product which is in the form of separate sucrose crystals with sizes ranging from 0.2 to 2.5 mm, intended for sale in shops, industrial processing and other purposes.

The raw material for the production of sugar is mostly sugar beet and sugar cane. Except direct usage of granulated sugar as food, it is also widely used in the food industry for the production of canned milk, baby food, in the biopharmaceutical industry and others.

Brown sugar - a cane unrefined sugar. Brown sugar consists of sugar crystals coated with cane molasses and has natural aroma and color. It is produced due to the special technology of the sugar liquid boiling. Sometimes brown sugar is called “tea” or “coffee” sugar. Brown sugar is recognised by producers as luxury eologically-safe gourmet product.

Powdered sugar – granulated sugar, milled to dustlike form. It is mainly used for the preparation of confectionery products, such as piping sugar.

Sugar cubes (sometimes called sugar lumps) are white or brown granulated sugars lightly steamed and pressed together in block shape. They are used to sweeten drinks.

Granulated Sugar cane/beet State Standards 21-94.3/5396-2009

Item	Specification	
	Granulated Sugar	Granulated sugar for industrial processing
Taste and smell	Sweet, without foreign taste and odor as dry sugar, and in its aqueous solution	
Looseness	Loose	Loose and allowed lumps collapsing when lightly pressed
Colour	White	White with yellowish tinge
Solution purity	The sugar solution should be clear or slightly opalized without insoluble residue or other impurities	
Sucrose (on dry basis),% min	99,75	99,55
Reducing substance (on dry basis),% max	0,050	0,065
Ash content (on dry basis),% max	0,04	0,05
Colourity, not more:		
Conditional units	0,8	1,5
Optical density units (ICUMSA units)	104	195
Moisture, %, max	0,14	0,15
Iron admixture, %, max	0,0003	0,0003

Item	Specification
Number mesophilic aerobic and facultative anaerobic microorganisms CFU per 1g, max	1.0×10^3
Moulds CFU in 1g, max	1.0 x 10
Yeasts CFU in 1g, max	1.0 x 10
Coliform bacteria (coliforms) in 1g	Abs.
Pathogenic microorganisms, including bacteria of the genus	
Salmonella, in 25 g	
The content of heavy metals and arsenic, mg / kg max: Mercury	0.01
Arsenic	0.5
Copper	1.0
Lead	1.0
Cadmium	0.05
Zinc	3.0
Pesticides, mg / kg, max: hexachlorane HCH gamma isomer	0.005
Phostoxin	0.01
DDT	0.005

SUGAR

Beet sugar, rafined, granulated

Beet sugar

Lump rafined beet sugar

Brown lump cane sugar, refined

Cane raw sugar

Different types of raw-sugar

Brown sugar

Granulated sugar in 5 kg bags

Beet sugar in 50 kg bags

Beet sugar in 25 kg bags

Beet sugar in 50 kg bags

Beet sugar top grade in 50 kg bags

Sugar cane

Sugar cane plant, raw material

Sugar beet field in Ukraine

Soybean seeds

Soy is one of grain crops. Soybean seeds, also called «soybeans», is a widespread product and popular due to its high content of vegetable protein that at an average is about 40% of seed weight and in many ways is equivalent to animal fat, it is also popular due to relatively high yield capacity. Therefore soy is often used as an inexpensive and healthful substitute for meat and dairy products.

Soybean is also a component part of animal feed. Soybaen meal is widely used in the dairy industry and is included into many meat products. It promotes high augmentation of body weight and carcass meatiness. Can be used effectively at all, including final phases of feeding to increase beef yield. Substitutes most of high-protein animal sources. Helps to increase growing capacity and reduces the amount of feed used.

Soybean oil is used in food rafined. Soybean oil is widely used in food industry. With its use on an industrial scale a lot of different kinds of food as salads, margarine, bread, mayonnaise, non-dairy coffee cream and snacks are produced. The smoke point of soybean oil makes it favorable for frying.

Soybean seeds State Standard 10856-96

Item	Specification
Moisture, %, max	12,0
Impurity and oil mixture (total), %, max:	15,0
Impurity	3,0
Pest contamination	Abs
TDN	93
ADF	11
NDF	15
Oil Content	45

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

Soybean oil State Standard 31760-2012

Oil grade	Purpose
Refined deodorized top grade oil	For direct human consumption and for industrial production of food products, including baby foods
Refined deodorized first grade oil	For direct use in food and food manufacturing
Refined not deodorized oil	Industrial food production and industrial processing
Hydrated oil	For direct human consumption, industrial production of food and industrial processing
Crude top grade oil	For direct human consumption, i dustrial production of food and industrial processing
Crude first grade oil	For industrial processing for technical purposes

Item	Specification					
	Refined			Hydrated	Crude	
	Deodorized		Not deodorized		Top Grade	First Grade
	Top Grade	First Grade				
Clarity	Transparent, without sediment			Slight haze is allowed		
Flavor	Odorless, taste impersonal oil		Specific to soybean oil, without extraneous odors and tastes			
Acid Value, mg KOH/g, max	0,30	0,40	0,40	4,0	2,0	6,0
Nonoleaginous impurity, %, max	Abs.				0,10	0,20
Phosphorus, mg/kg, max	20			200	200	1600
- expresses as stearo-oleo-lecithin, %, max	0,05			0,50	0,50	4,0
Soap (qualitative test)	Abs.			Abs.		
Moisture and volatiles, %, max	0,10			0,20	0,15	0,3
Erucic acid, % to fatty acids sum, max	225		225		225	225
Smocking point, °C, min	4,0*	10,0			7,0	10,0
Anisidine value, max	3,0					

Fatty acid content

Fatty acid name	Fatty acid mass fraction (% fatty acid total amount)
C 14:0 Myristic acid	Max. 0,2
C 16:0 Palmitic acid	2,5-7,0
C 16:1 Hexadecenoic acid	Max 0,6
C 18:0 Octadecanoic acid	0,8-3,0
C 18:1 Octadecenic acid	51,0-70,0
C 18:2 Octadecadienoic acid	15,0-30,0
C 18:3 Octadecatetraenic acid	5,0-14,0
C 20:0 Eicosanic acid	0,2-1,2
C 20:1 Eicosenoic acid	0,1-4,3
C 20:2 Eicosadienoic acid	Max 0,1
C 22:0 Docosanoic acid	Max 0,6
C 22:1 Docosenoic acid	Max 5,0
C 22:2 Docosadienoic acid	Max 0,1
C 24:0 Tetracosanic acid	Max 0,3
C 24:1 Tetracosenic acid	Max 0,4

Item	Result
α-benzyporene, mkg/kg, max	2,0 [7]

Soybean meal State Standard 53799-2010

Item	Specification
Color	From light yellow to light brown
Smell	Characteristic of soybean meal without foreign odors (musty, mold, putrefaction)

Item	Specification					
	Non-enriched meal			Lipid enriched meal		
	basic	Standard protein	High protein	basic, lipid enriched	Standard protein, lipid enriched	High protein, lipid enriched
Moisture and volatile substances,%,	12,0					
Crude protein, on dry basis, %, min	42,0	50,0	54,0	41,0	48,0	52,0
Crude fiber, on dry basis, %, max	8,0	7,0	4,0	8,0	7,0	4,0
Crude fat, on dry basis, %	min 0,5 through 2,0			min 2,0 through 4,0		
Total ash, on dry basis, %, max	7,5					
TDN	84			87		
ADF	10			6		
NDF	15			9		

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0
Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

SOYBEAN SEEDS, OIL AND GOODS

Soybean seeds

Soybean seeds

Soybean seeds

Soybean oil

Soybean goods

Soybean field

SOYBEAN CAKE AND MEAL

Soybean cake high protein

Soybean cake toasted
25-30% protein

Soybean meal granulated

High protein soybean meal
granulated

High protein soybean meal
granulated

High protein soybean meal

High protein soybean meal

DDGS (Distiller's Dried Grains with Solubles)

DDGS is a source of protein, energy and available phosphorous to swine diets and will replace a portion of the grain, protein source(s) and supplemental phosphorous. It is important to remember that that DDGS products are still evolving, which emphasizes the importance of knowing the source you are using as it is likely a much different product than sources produced from older generation plants 3-5 years ago. In corn DDGS, the crude protein can range from 22 to 32%, while total lysine ranges from 0.40 to 0.99%, whereas in the wheat-based DDGS, the crude protein ranges 23 to 37%, while total lysine ranges from 0.49 to 0.94% (Payne 2007). Typical levels of the most important nutritional components of corn and wheat DDGS are shown in Table 1 and compared with the levels in corn and wheat.

DDGS (wheat, corn, rye, barley) State Standard 31809-2012

Item	Specification
Visual appearance	Homogeneous product without loose dense lumps or pellets
Color	From light yellow to brown, uniform throughout the mass
Smell	Bread-and-yeast, typical raw material from which DDGS is produced, without musty, mildew and other foreign odors
Moisture, %, max:	10,0
Crude protein (on dry basis), %, min	20,0
Crude fiber (on dry basis), %, max	20,0
Crude ash (on dry basis), %, max	10,0
Fineness:	
In loose form:	
- residue on a sieve with holes of 5 mm diameter	5,0
- residue on a sieve with holes of 2 mm diameter	
%, granulated, max:	5-13
- granules diameter, mm	15
- granules length, mm	5,0
Metal foreign matter:	
- particle size up to 2 mm inclusive, mg/kg, max	30,0
- particles larger than 2 mm and with sharp cutting edges	Abs
Fodder unit in 100 kg, min	86
Metabolic energy, MJ/kg (kkal/100 g), min:	
Birds	9,0
Pigs	9,55
Beef cattle	10,76
TDN	99
ADF	16
NDF	40

Maximum permissible level of toxic elements, mycotoxins, radionuclides and pesticides

Item	Result
Toxic elements, mg/kg:	
lead	0,5
cadmium	0,1
arsenic	0,2
mercury	0,03
cuprum	10,0
zinc	50,0

Mycotoxins, mg/kg:	
Aflatoxin B1, mg/kg	0,005
Zearalenone, mg/kg	1,0
Desoxynivalenol (vomitoxin), mg/kg	0,1
T-2 toxin, mg/kg	0,5
ochratoxin A	0,005
Radionuclides, Bk/kg:	
strontium-90	20
cesium-137	50
Pesticides	Non GMO

DISTILLER'S DRIED GRAINS WITH SOLUBLES

DDGS

DDGS

DDGS packaged

DDGS in bulk

DDGS in bulk

DDGS in bulk

DDGS granulated D 4-6 mm

DDGS granulated D 6-8 mm

DDGS granulated D 6-8 mm

DDGS granulated D 8-12 mm

DDGS packaged 50 kg

Meal for animal feed

Meat and bone meal State Standard 17536-82. Protein 50%, 55%, 60%, 65%.

Meat and bone meal is an important component necessary for the production of a balanced exchange of energy, nutrients and bioactive substances rations for animals, birds and fish.

Meat and bone meal - is not the only protein component, it contains fats, satisfying the energy needs of animals, phosphorus, calcium, trace elements, vitamins B, as well as some unidentified extractives useful factors, such as the intestinal growth factor Ackermann present in ashes and other growth stimulating and regulating the metabolic processes substances.

Adding meat and bone meal in animal feed makes it possible to increase the efficiency of feed, enrich its protein, minerals and vitamins, helps to normalize metabolism, improves the nutritional value of feed, improves the digestibility of plant feed. Use of meat and bone meal can reduce the input in the diet of vegetable feed, animal fats, various mineral supplements and amino acids.

Packing: 50 kg bags, Big Bags 500 1 000 kg.

All products are certified by the ISO-9001, SGS, ISO-22000, in line with state standards of Russian Federation.

Parameter	Result
Visual appaerence:	Yellow, loose and without compacted, dense lumps, free from mold, close-grained
Odor	Without foreign odors (musty , moldy, putrid odors and other foreign odors)
Grinding coarseness: - residue on a sieve with holes of 5,0 mm diameter - residue on a sieve with holes of 3,2 mm diameter	 None/Abs 5
Moisture, %	2,5
Fat,%	16,0
Crude protein, %	55,0
Phosphorus, %	3,3
Sodium chloride, %	5,0
Calcium, %	9,8
Metal foreign matter 2 mm max., mg/kg	200,0
Foreign matter	None/Abs
Ash, %	27,8
Pathogenic flora	None/Abs
Acid value, mg KOH 1 g	25,0
Toxic elements, mg/kg	
Lead	0,31
Cadmium	0,075
Mercury	0,5
Cuprum	80,0
Zinc	100,0
Arsenic	2,0
Salt, %	1,6
Salmonella, shigella, melamine, ecoli, coliform	None/Abs
Mycotoxins:	
Aflotoxin B1	0,005
Cesium – 137	7,30
Strontium – 90	30,1
TDN (total digestible nutrients)	72
ADF (acid detergent fiber)	5
NDF (neutral detergent fiber)	34

Meat and bone meal
raw material

Meat and bone meal
raw material

Meat and bone meal
raw material

Meat and bone meal
raw material

Meat and bone meal
raw material

Meat and bone
meal producing

Meat and bone
meal producing

Meat and bone meal bag

Meat and bone meal bag

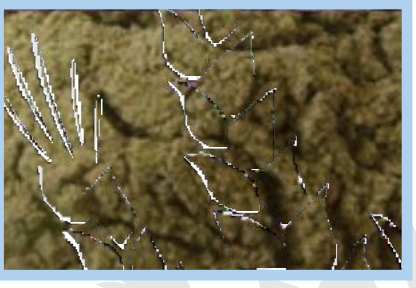
Meat and bone meal

Meat and bone meal

Meat and bone meal

Meat and bone meal

Meat and bone meal



Meat and bone meal

Meat and bone meal

Meat and bone meal

Meat and bone meal

Meat and bone meal

Meat and bone meal

Meat and bone meal

Fish meal State Standard 2116-2000. Protein 45%, 50%, 55%, 60%, 65%.

Fish meal is a free-flowing powder of different colors: from yellow to brown. Feed product is produced by drying and grinding waste processing fish, marine mammals, and crustaceans as well as from the waste from the cutting and processing of food products on marine products.

Fish meal is a source of high quality animal protein. Protein fish meal in large quantities contains essential amino acids: methionine, lysine, threonine and tryptophan. It contains a lot of fat, rich in essential fatty acids. It includes a large number of minerals, including phosphorus, calcium, iron, in a convenient form for animal consumption and vitamins, including choline, biotin, cyanocobalamin, vitamin A and vitamin D.

Fish meal feed - is a dietary supplement that is used in areas such as poultry farming, livestock, fisheries, fattening fur. It is also used to supply the plant protein feed. Due to the large amount of protein and amino acids, it is often used to increase the growth of animals.

Fish meal is used mainly for the production of fish feed, as well as pigs, poultry and other farm animals. It is injected into the animal feed formulations to balance the content of crude protein, amino acid and fatty acid composition, the level of calcium and phosphorus, as well - the exchange of energy.

Packing: 50 kg bags, Big Bags 500, 1 000 kg.

All products are certified by the ISO-9001, SGS, ISO-22000, and according to the state standards of Russian Federation.

Parameter	Result
Visual appaerence:	Yellow, loose and without compacted, dense lumps, free from mold, close-grained
Odor	Without foreign odors (musty , moldy, putrid odors and other foreign odors)
Grinding coarseness: - residue on a sieve with holes of 5,0 mm diameter - residue on a sieve with holes of 3,2 mm diameter	 None/Abs 5
Moisture, %	8,0
Fat,%	18,0
Crude protein, %	65,0
Phosphorus, %	5,5
Sodium chloride, %	5,0
Calcium, %	13,0
Metal foreign matter 2 mm max., mg/kg	100,0
Antioxygen, %:	
Ionol	0,1
Urea	0,15
Foreign matter	None/Abs
Ash, %	20
Pathogenic flora	None/Abs
Acid value, mg KOH 1 g	55,0
Pesticide, mg/kg:	
Hexachlorocyclohexane	0,2
Dichlorodiphenyltrichloroethane	0,4
Toxic elements, mg/kg	
Lead	0,31
Cadmium	0,075
Mercury	0,5
Cuprum	80,0
Zinc	100,0
Arsenic	2,0
Salt, %	1,6
Sand, %	2
TVBN (Total Volatile Basic Nitrogen), mg/100g	118
Salmonella, shigella, melamine, ecoli, coliform	None/Abs
Mycotoxins:	
Aflotoxin B1	0,005
Cesium – 137	7,30
Strontium – 90	30,
TDN (total digestible nutrients)	74
ADF (acid detergent fiber)	2
NDF (neutral detergent fiber)	12

Fish meal raw material

Fish meal raw material

Fish meal raw material

Fish meal raw material

Different feed

Fish meal

Fish meal

Fish meal

Fish meal

Fish meal

Fish meal

Fish meal

Fish meal bags 25 kg

Fish meal bags 50 kg

Fish meal

Mutton (lamb) meat

Mutton (lamb) meat State Standard 52843-2007

- Young mutton, lamb-meat of all breeds of sheep (except fat-tailed Romanov sheep) from 22 kg;
- Young mutton, lamb-meat of fat-tailed breed from 24 kg;
- Young mutton, lamb-meat of Romanov breed from 18 kg.

Specification

Depending on the weight of mutton, lamb carcasses from young sheep are divided into grades:

- Extra • First • Second • Third

According to the thermal condition of mutton, lamb, it is divided into:

- Hot • Fresh • Chilled • Subfrozen • Frozen

Young mutton, lamb-meat, depending on the weight of carcases is divided into grades:

Breed	Lamb carcasses weight*			
	Extra	First grade	Second grade	Third grade
Young lamb-meat of all breeds of sheep (except fat-tailed Romanov sheep)	more 22,0	18,0 through 22,0	14,0 through 18,0	11,0 through 14,0
Young lamb-meat of fat-tailed breed	more 23,0	20,0 through 23,0	16,0 through 20,0	12,0 through 16,0
Young lamb-meat of Romanov breed	more 18,0	15,0 through 18,0	13,0 through 15,0	10,0 through 13,0
* The weight includes the weight of the fatty tail for young sheep of all breeds (except Romanov and fat-tailed) and the weight of fat tail of young fat-tailed breed.				

Lamb is produced in carcasses with tails intact, with separated joints carpal and tarsal, with unseparated kidneys and perirenal fat.

Marking

Merchandising marking carcasses is carried out onlythere is the mark or stamp of the state veterinary service according to the classification.

Carcasses marks by fatness and weight:

- Lamb of the first grade - a round stamp with a diameter of 40 mm;
- Lamb of the second grade – a square stamp with sides 40 mm;
- The front shank of young lamb - stamp numbers, height 20 mm, appropriate classes: Extra - “E”, the first - “1”, the second - “2”, the third - “3”;
- Lamb, does not meet the requirements, a triangular stamp size 45-50-50 mm sides;

Carcasses marks by age:

- From young lamb - stamp the letter “M”, 20 mm in height (to the right of the mark);
- Lamb - round stamp with a designation in the letter “Я”;

Transport marking packed carcasses - with the application of manipulation signs “Perishable cargo”, “Temperature limitation”.

Packing, acceptance, transportation and storage

Lamb is produced in bulk and packing.
The document certifying the quality, indicate:

- ID number and date of issue;
- The manufacturer’s name and location (legal address, including country, and, if not coincide with the legal address, production);
- Name of product;
- Thermal condition;
- The date of manufacture;
- The batch number;
- Shelf life;
- Storage conditions;

- Storage conditions;
- The results of the monitoring;
- The designation of this standard;
- Information on conformity assessment.

The order and frequency control of microbiological indicators, radionuclides, phosphorus, aflatoxins, pesticide, antibiotics, mercury, arsenic, zinc, cadmium, calcium, lead sets by producer, according to the state standards for this type of product.
Transportation of mutton, lamb is carried out all means of transport in accordance with the rules of transportation of perishable goods, operating in this type of transport.

Storage and shelf life of chilled, subfrozen and frozen mutton, lamb:

Type of thermal condition of carcasses	The parameters of air in the storage room		Shelf life, including transportation, max.
	Temperature, °C	Relative humidity, %	
Carcasses chilled mutton*	Minus 1	85	12 days
Chilled lamb*	0	85	12 days
Carcasses subfrozen mutton, lamb **	Minus 2	90	20 days
Carcasses frozen mutton, lamb***	Minus 12 Minus 18 Minus 20 Minus 25	95	6 mounth 10 mounth 11 mounth 12 mounth
* In suspension; ** In stack or in suspension; *** In stack.			

HALAL LAMB MEAT


















Beef meat

Cow's carcass halves & quarters. State Standard 779-2007

Beef meat is divided into:

- Chilled - subjected after butchering chilling to a temperature in the thick muscles in bone from 0 to + 4° C; de-moisturized surface of the meat; elastic muscles;
- Frozen - subjected to freezing temperatures in the thicker muscles near the bones are not higher than minus 8 ° C;
- Subfrozen - exposed to subfreezing temperatures and having a femur to a depth of 1 cm minus 3 – minus 5 ° C and a thicker thigh 0 - plus 2 ° C. During storage the temperature of the entire volume to be a side minus 2 - minus 3 ° C.

By fatness beef meat is divided into:

- Beef meat 1 (first) grade;
- Beef meet 2 (second) grade.

The Beef meat is produced in the implementation of a longitudinal half-carcasses or quarters, without cutting (internal iliac lumbar muscles).

Marking, transportation and storage

Marking of meat is produced in accordance with the rules of marking of meat, duly approved.

Categories of meat fatness represent:
- Beef first grade - round stamp diameter 40 mm;
- Beef second grade - square stamp by party size 40 mm;
- Lean beaf - triangular stamp by parties size 45x50x50 mm.

For beef from young animals I and II grades on the right of the mark of fatness should be the letter M 20 mm in height.

For beef bulls from I and II grades to the right of the mark of fatness must be a letter B 20 mm in height.

Quarters and meat mark in the chuck and the rear quarters of the femur on one stamp, the relevant grades of meat, and the right of themark put a stamp imprint letters PP height of 20 mm.

Frozen meat should be refrigerated at a temperature no higher than minus 8 ° C and relative humidity of 90-100%, with stacking on wooden lattices.

Veal meat. State Standard 16867-2013

By fatness veal meat is divided into first (milk) and second grades.
Veal-meat producing in carcasses or half carcasses as longitudinal, leaving the carcass cutting.

In veal-meat for local sale or industrial processing in the field of manufacture and storage company issue a certificate of quality or puts a stamp on the bill of lading.

Marking, transportation and storage

Marking of veal meat is produced in accordance with the rules of marking of meat, duly approved. Fatness grade of veal-meat denotes: first - round stamp of diameter 40 mm, the second - a square stamp with the face size of 40 mm, lean veal - a triangular stamp (the size of the parties 45x50x50 mm).

Stamp put on each scapular of the carcass. Furthermore, each mark put forward shank with the letter “T” 20 mm height.

When the shipment of veal-meat carcass or half-carcasses, each packaged in plastic wrap or bags of it. Each packing unit must be applied one or two carcass half-carcasses.

Transportation of meat is carried out all kinds of transport in accordance with the rules of transportation of perishable goods, operating in this type of transport.

HALAL BEEF AND VEAL MEAT









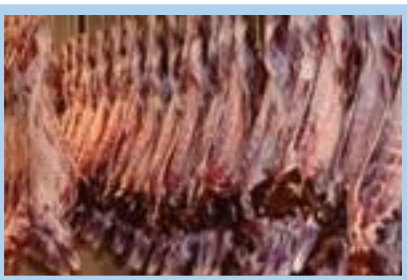






















Pork meat

Pork carcasses & semi-carcasses. State Standard 31476-2012

Specification by thermal treatment of pork are divided into:

- Fresh, subjected to freshing to a temperature not higher than 12 ° C;
- Chilled, subjected to chilling to a temperature of 0 to plus 4.0 ° C;
- Frozen, subjected to freezing at a temperature not higher than minus 8 ° C;
- Subfrozen, and having been subjected to subfreezing temperatures in the femur to a depth of 1 cm minus3 – minus 5 ° C and a thicker thigh 0 - plus 2 ° C. During storage the temperature of the entire volume to be a Side minus 2 - minus 3 ° C.

By quality pork meat is divided into five grades:

Grade	Carcasses weight in hot condition, kg	The thickness of the bacon over the spinous processes between lumbar vertebrae 6-7, except for the thickness of the skin, cm
First (bacon)	53 through 72 in skin	1,5 through 3,5
Second (young meat)	39 through 98 in skin	1,5 through 4,0
	34 through 90 without skin	1,5 through 4,0
Second (young meat)	37 through 91 without hide back	1,5 through 4,0
	12 through 39 in skin	1,0 and more
	10 through 34 90 without skin	1,0 and more
Third (fat)	Not limited	4,1 and more
Fourth (industrial processing)	more 90 without skin	1,5 through 4,0
	more 98 in skin	
	more 91 without hide back	
Fifth (meat pig)	3 through 6	-
Sixth (swine) in-dustrial processing	Not limited	

Pork obtained after removal of the entire length of the cap portion at a side ⅓ of the width of the carcase side of the ridge and the top portion of the blade portion, and Femoral relates to edging. Edged pork belongs to the second grade. In places separated lard allowed to touch the remains of bacon is not thicker than 0.5 cm. Pork first, second, third and fourth grades are produced in the form of longitudinal carcasses. Cutting or sawing on the longitudinal half-carcasses produced in the middle of the spinal column, vertebrae without leaving as much as in any half-carcasses without crushing them.

Pork carcasses, half-carcasses and the first, second, third and fourth grades are produced without head, legs, internal organs, internal fat. Determination of pesticide residues aflatoxin B1, antibiotics and hormones toxic elements - GOST 26927-86 for the GOST 26930-86, in accordance with the procedure established by the Ministry of Health of Russian Federation.

Marking, transportation and storage

Pork marking applied in accordance with the rules approved in the prescribed manner, with the following information:

- first grade (bacon) - a round stamp with a diameter of 40 mm;
- the second grade (young meat) - square stamp size by more than 40 mm;
- the third grade (fat) - an oval stamp with a diameter D1 - 50 mm and D2 - 40 mm;
- the fourth grade (industrial processing) a triangular stamp sized hand 45h50h50 mm;
- the fifth grade (meat pigs) - Round stamp diameter of 40 mm with the letter “M” 20 mm to the right stamp;
- sixth category (swine) industrial processing - a triangular stamp size 45x50x50 mm side letter “X”.

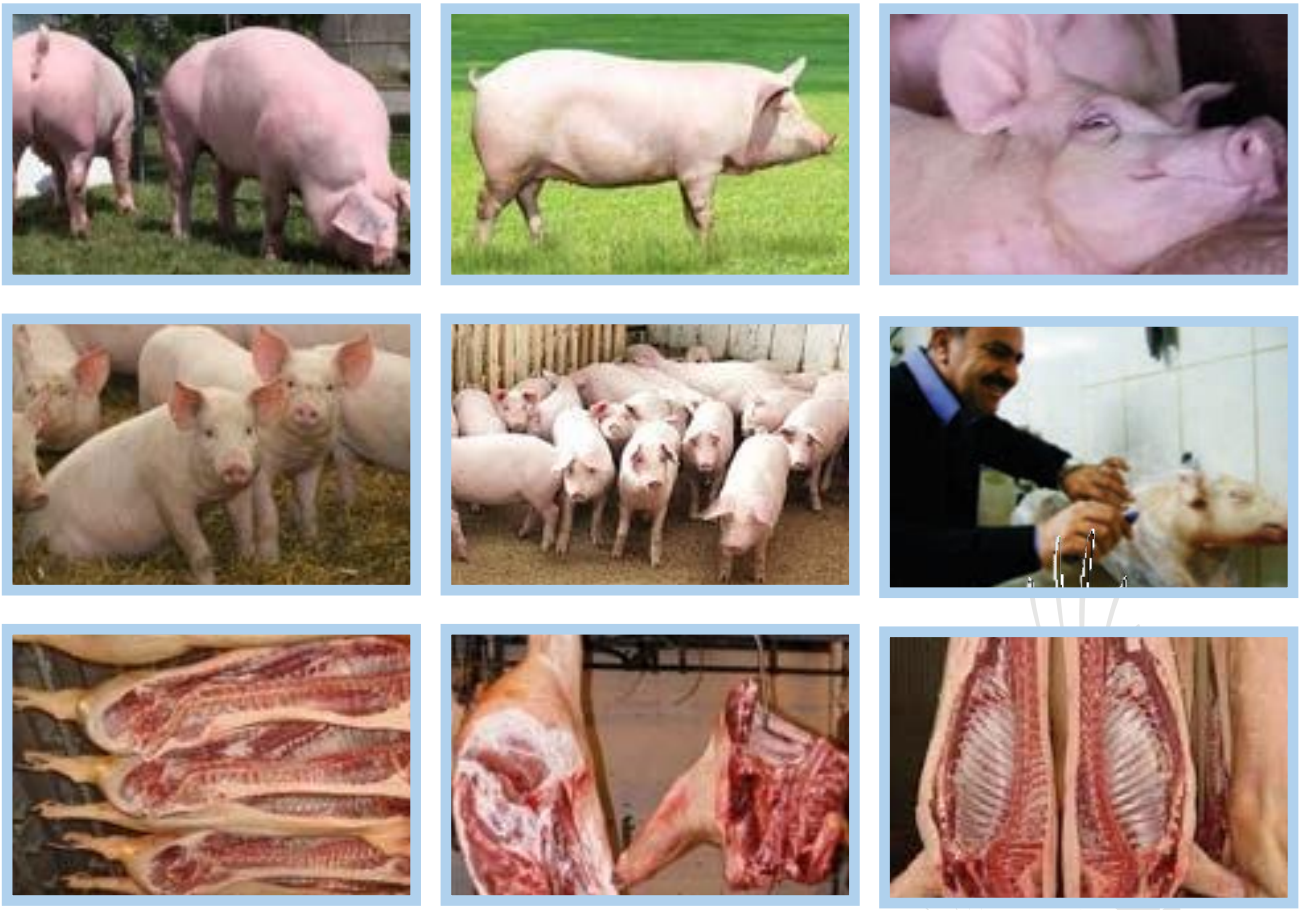
Pork fifth category with companies producing packaged in a plank, planed inside boxes with lids, boxes made of corrugated cardboard. Boxes shall be lined with parchment inside imitation parchment or cellophane. Under the agreement with the consumer and public veterinary supervision allowed for the implementation of local produce pork fifth category, packaged in returnable containers or bags made of polyethylene film used for food packaging.

Net weight of the packaging unit must not exceed 30 kg.

Present in carcasses and semi-carcasses as well as frozen and subfrozen:

1. First grade (bacon) pork
2. Second grade (young meat) pork
3. Third grade (fat) pork
4. Fourth grade (industrial processing) pork
5. Fifth grade pork (meat pig)

PORK MEAT

















Poultry meat

Chicken carcasses, broiler-chicken and their parts. State Standard 31962-2013.

Specifications

Depending on the age of the poultry meat is divided into the meat of young and adult birds. The meat of young birds carry the carcass of chickens, broiler chickens, with cartilaginous a keel sternum, with the non-cornified beak, with a gentle elastic skin on the carcass. On the feet of carcasses of chickens, broiler chickens, smooth, tight scales and undeveloped as tubercles spurs.

It is allowed to produce chicken carcasses gutted weight in the form of 400 to 480 g, nutritional and processing of the relevant requirements of this standard, in an amount not exceeding 15% of the total number of carcasses in the party. Carcasses broiler chickens, from 600 to 640 g. Depending on the temperature in the interior of the chest muscles carcass is divided into the chilled (temperature not higher than + 25 ° C), subfrozen (temperature from 0 to + 4 ° C) frozen (temperature not higher than minus 8 ° C).

Weight of hul-gutted cooled carcass of a young bird

Carcasses	Weight, g
Chicken carcasses 1grade	400- 480
Chicken carcasses 2 grade	400- 480
Hen carcasses 1 grade	1200-1800
Hen carcasses 2 grade	900-950
Broiler chicken carcasses 1 grade	600- 640
Broiler chicken carcasses 2 grade	600- 640
Broiler hen carcasses 1 grade	1200-2200
Broiler hen carcasses 2grade	1000-1200
Chicken leg	
Chicken wings	

For nutritional quality and processing all types of poultry carcass divided into two categories: the first and second. The content of toxic elements (mercury, arsenic, cadmium, lead), pesticides, antibiotics, radionuclides, aflatoxin B1, hormones, nitrosamines and pesticides must not exceed the permissible levels set by the medical-biological requirements and sanitary norms of quality food raw materials and food products Ministry of Health of Russian Federation.

In case of negative test results for at least one indicator of the quality of the party poultry acceptance is rejected and is not subject to a lower grade. Type of slaughter (kosher, halal) indicate the customer's request.

Marking, packing, transportation and storage

Carcasses of all kinds of birds produce individually packaged in bags of plastic film, permission from the Ministry of Health for contact with food, or unpackaged. Gutted carcasses are packaged in a package made of polymer film together with the pre-separated legs. Marking of poultry carcasses, except individually packed in bags of a plastic film produced marking. Marking for the first category number 1, for the second category of figure 2, is applied to the outer surface of the lower leg: from carcasses of chickens, broiler chickens - on one leg. Image stigma should be clear.

Paper marks pink for the first category and the second category of green paste on foot half-gutted carcass below tarsal joint and eviscerated - above the tarsal joint. Carcasses piled in a box in a row in height. The crate stacked one species of the bird, the categories of fatness and processing method. Laying poultry carcasses in corrugated containers must be tight, but do not cause deformation of the walls of the boxes. Shipping container labeled by the corresponding national standards. The marking is applied not smelling paint or glued paper label. On the stencil, or label must contain:

- manufacturer's name, its subordination and trademark;
- symbols of bird species, category and method for processing poultry carcasses;
- the number of carcasses;
- gross and net weight;
- date development;

The mark should be on the diagonal stripes: pink for the first category and the green for the second category.

Symbols of poultry carcasses by grade and age:
Chicken - Ц;
Broiler chicken - ЦБ;
Hen - К;
Duckling - УМ;
Duck - У;
Gosling - ГМ;
Goose - Г;
Turkey-poult - ИМ;
Turkey - И;
Guinea-chicken - СМ;
Guinea-hen - С.

In the method of treatment (after symbol bird grades):
Semi-gutted - Е;
Gutted - ЕЕ;
Gutted with giblets and neck - Р.

By fatness (after the symbol processing method):
First grade - 1;
Second grade - 2;
Chicken.

The recommended shelf life of chilled chicken meat at a temperature of air in the refrigerator compartment from 0 ° C to plus 2 ° C inclusive: carcasses - not more than 5 days, parts of carcasses - no more than 2 days from the date of manufacture.
The recommended shelf life of subfrozen chicken meat at an air temperature in the refrigeration chamber from minus 2 ° C to minus 3 ° C inclusive - no more than 10 days from the date of manufacture.

The recommended shelf life of frozen chicken meat from the date of manufacture at the temperature of air in the refrigerator:
- not higher than minus 12 ° C - carcasses in consumer packaging - no more than 8 months in the collective package - no more than 4 months; parts of carcasses - not more than one month;
- not higher than minus 18 ° C - carcasses in consumer packaging - no more than 12 months in the collective package - no more than 8 months; parts of carcasses - less than 3 months;
- not higher than minus 25 ° C - carcasses in consumer packaging - not more than 14 months in the group packing - not more than 11 months.

Shelf life is specified by the manufacturer.

Whole frozen chicken without giblets

Grade	A													
Product description	Whole frozen chicken without giblets, head, neck and feet													
Calibration	Calibrated													
Primary packaging	Polybag													
Net weight per piece, g	900	1 000	1 100	1 200	1 300	1 400	1 500	1 600	1 700	1 800	1 900	2 000	2 100	2 200
Weight per carton, kg	9	10	11	12	13	14	15	16	13,6	14,4	15,2	16	16,8	15,4
Units outer carton	10	10	10	10	10	10	10	10	8	8	8	8	8	7
FCL	20700	23000	25300	27600	28600	28420	28200	28160	27200	28224	27968	28160	28224	27720
FTL	20997	21000	20999	20880	20880	21000	21000	20992	20998	20995	20988	20992	21000	20990
Carton dimensions (LxWxH)	600x400x110 mm for 900-1500 size, 600x400x130 mm for 1600-2200 size													
Certification	Halal, ISO 9001:2008, ISO 22000:2005, FSSC 22000:2010, EU approved													
Heat treated (+75o C)	No													
Freezing type	IWP													
Storage conditions	-18 o C and lower													
Shelf life	12 month													

Nutrient values per 100 g
Protein - 19,0 g. min.
Fat - 18,0 g. max
Energy value – 238 kcal

Chicken 2-joint wing

Grade	A		
Product description	Frozen chicken 2-joint (prime& mid) wings produced from chicken, without wing-tip		
Weight range	75-120 g per piece		
Calibration	Uncalibrated		
Primary packaging	Tray	Polybag	Carton with PE inner liner
Net weight per pack	900 g	2500 g	14 kg
Weight per carton	10,8 kg	15 kg	14 kg
Units per carton	12	6	-
FCL/FTL	19 008 kg/20 736 kg	23 220 kg/20 790 kg	24 192 kg/20 916 kg
Carton dimensions (LxWxH)	600x400x150 mm		
Certification	Halal, ISO 9001:2008, ISO 22000:2005, FSSC 22000:2010, EU approved		
Heat treated (+75o C)	No		
Freezing type	IQF		
Storage conditions	-18 o C and lower		
Shelf life	12 month		

Nutrient values per 100 g
Protein - 12,0 g. min.
Fat - 10,0 g. max
Energy value – 138 kcal

Chicken prime wing, Chicken mid wing

Grade	A	
Product description	Frozen chicken prime wings	Frozen chicken mid wings
Weight range	55 – 65 g per piece	25 – 35 g per piece
Calibration	Uncalibrated	Uncalibrated
Primary packaging	Carton with PE inner liner	Carton with PE inner liner
Net weight per pack	14 kg	14 kg
FCL/FTL	24 192 kg/20 916 kg	24 192 kg/20 916 kg
Carton dimensions (LxWxH)	600x400x150 mm	600x400x150 mm
Certification	Halal, ISO 9001:2008, ISO 22000:2005, FSSC 22000:2010, EU approved	Halal, ISO 9001:2008, ISO 22000:2005, FSSC 22000:2010, EU approved
Heat treated (+75o C)	No	No
Freezing type	IQF	IQF
Storage conditions	-18 o C and lower	-18 o C and lower
Shelf life	12 month	12 month

Nutrient values per 100 g
Protein - 12,0 g. min.
Fat - 10,0 g. max
Energy value – 138 kcal

Chicken paws

Grade	A
Product description	Frozen Chicken paws
Weight range	25 – 35 g per piece
Calibration	Uncalibrated
Primary packaging	Carton with PE inner liner
Net weight per pack	15 kg
FCL/FTL	27 000 kg
Carton dimensions (LxWxH)	600x400x130 mm
Certification	Halal, ISO 9001:2008, ISO 22000:2005, FSSC 22000:2010, EU approved
Heat treated (+75o C)	No
Freezing type	IQF
Storage conditions	-18 o C and lower
Shelf life	12 month

Nutrient values per 100 g
Protein - 12,0 g. min.
Fat - 10,0 g. max
Energy value – 138 kcal

POULTRY MEAT







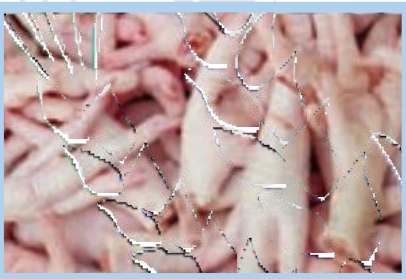









































Geese meat

Geese meat (carcasses and their parts) State Standard 54675-2011.
Geese liver foi gras Foi gras State Standard 1467-2012.

Whole Goose (Frozen)

Bag net weight: ≈ 3kg
Primary packaging: Tighty sealed PE bag
Transport packaging: Corugated box, 3 PE bags per box ≈ 9 kg weight.
Storage conditions: minus 18 °C up to 12 month.
Nutrition values per 100 g
Protein 15,2 g min
Fat 39 g max
Energy Value 412 kcal

Goose foi gras (Chilled)

Unit net weight: 0,65 kg
Primary packaging: Chilled liver under the ice
Transport packaging: Corugated box, with polimeric pack material 8 units per box ≈ 5,2 kg weight.
Storage conditions: minus 0…plus 4 °C up to 7 days
Nutrition values per 100 g
Protein 9 g min
Fat 40 g max
Energy Value 412 kcal

Goose foi gras (Frozen)

Unit net weight: 0,65 kg
Primary packaging: Vacum packaging
Transport packaging: Corugated box, 4 units per box ≈ 2,6 kg weight.
Storage conditions: minus 18 °C up to 12 month.
Nutrition values per 100 g
Protein 9 g min
Fat 40 g max
Energy Value 412 kcal

Goose liver (Frozen)

Unit net weight: 0,185 kg
Primary packaging: Vacum packaging
Transport packaging: Corugated box, 28 units per box ≈ 5,2 kg weight.
Storage conditions: minus 18 °C up to 8 month.
Nutrition values per 100 g
Protein 9 g min
Fat 40 g max
Energy Value 396 kcal

GEESE MEAT


























Our beegarden

With years of experience, the company «BITimpex Anstalt LTD» offers you a wide range of honey “sweets” - honey, bee pollen, comb honey, bee wax, propolis, royal jelly, drone jelly (homogenate), ambrosia (bee bread), comb capping and others. Company «BITimpex Anstalt LTD» is not only a supplier but also a manufacturer of honey and bee products. You can buy honey (by wholesale), bee pollen, ambrosia (bee bread), royal jelly, and others. directly from our beegardens. Beegardens of our husbandry are in ecologically clean regions of Russian Federation, and our honey is of excellent taste.

Our team works every day to ensure that everyone can at an affordable price and with quality guarantee to purchase for themselves and their loved ones a delicious, healthy, natural honey and bee products. Our main task - to help each person find his honey and discover the amazing properties of bee products. To become closer to you, lovers of honey, we have created an extra section on our website **www.bitimpex-zs.com**.

We are a young team of beekeepers for whom beekeeping became a profession. Our rule - high quality of products, the implementation of all technological operations, pumping only mature honey, compliance with hygiene requirements in the production of bee products.

In our team, our work is guided by the “Rule of five” NO “:

1. Our products NO conservants, dyes, sugars, antibiotics, GMOs.
2. Our range of products NO, not the last health inspection.
3. In our company NO incompetent managers.
4. We say “NO” to the heating and pasteurization honey.
5. We do not have a slow ordering.

CHEMICAL COMPOSITION OF HONEY

Energy Value

Element	Measure
Protein	0 g
Fat	0 g
Carbohydrates	71 g
Water	16-20 %
Sucrose	1,5-3,0 %
Fructose and glucose	70-75,5 %
Dextrin	5,0 %
Organic acids	0,03-0,2 %
Ash (Fe, K etc.)	0,1-0,8 %
Enzymes	Invertase, amylase, glycogenosis
Vitamins	B2, B6, H, K, C, E, PP

Honey density 1.4 times more than the density of water so 500ml bank placed 700 g of honey.

Interesting Facts

A very important property of honey that many trace elements found in honey, on the concentration and composition ratio correspond to human blood.

Element	Human blood	Bee honey
Magnesium	0,018	0,018
Sulfur	0,004	0,001
Phosphorus	0,005	0,019
Ferrum	traces	0,0007
Calcium	0,011	0,004
Chlorum	0,36	0,29
Potassium	0,03	0,386
Iodine	traces	traces
Sodium	0,32	0,001

Our honey is never subjected to heating (heat treatment), and retains all the beneficial properties. Although many enterprises purchasing crystallized honey from beekeepers, installed lines for bottling of liquid honey in consumer packaging. Honey becomes liquid when heated and remains so for a long time, losing 90% of their therapeutic properties. Honey loss of biological activity on heating above 45 ° C, as the when heated destroyed totally or partially many natural enzymes, vitamins, proteins, tannins and aromatic substances contained in honey.

In our honey you'll never find sugar and other impurities. We constantly affirm the quality of honey labratornymi conclusions. In the spring of our bees begin to live and work in trained and deification of the hive in which no antibiotics or bee drugs.
Natural honey produced from the nectar of one type of honey plant -monoflerny (honey locust, linden, buckwheat, etc.). Honey is collected by bees from the nectar of some plant species - poliflerny (forest, meadow, etc.).

The basis of the honey carbohydrates. It fructose (fruit sugar), glucose (grape sugar), sucrose (cane sugar). Honey 99.99% absorbed by the body, because it consists mainly of simple sugars. The composition of honey consists of the most important enzymes: diastase, amylase, catalase, phosphatase. Due to the content of volatile production natural honey has a bactericidal action. It contains vitamins B1, B2, B6, B12, C (ascorbic acid). Furthermore, proteins present in honey, amino acids, elements ash, organic and inorganic acids, plant hormones, aromatic substances.

Honey storage conditions

1. Keep the honey must be clean and dry place, protected from direct sunlight.
2. For the honey use only clean, airtight container. One can not pour honey into uncleaned packagings, which have already been stored honey.
3. Do not store honey oak, pine and aspen barrels, as well as containers made of zinc, copper, lead, iron and alloys of these metals.
4. It is not allowed storage of honey with toxic substances (paint, fuel) and sharp-smelling products (herring, cabbage).
5. Storage temperature +10 to +25 ° C, air humidity between 60-75%. Med should not be kept in the refrigerator. The temperature for the long term storage (a year or more) of +10 to +15 ° C, at a higher temperature, it may sour.
6. During storage necessary to periodically monitor the quality of honey, to prevent separation and fermentation.

Why choose us?

All products are manufactured in the exemplary beegardens in ecologically clean regions of Russian Federation and are mandatory laboratory testing before they go on sale.
All products have documents confirming their quality. We do not have artificial, fake, pre-heated and pasteurized honey.
Orders are taken quickly and delivered in the shortest possible time.
Our managers will answer all your questions by phone or email.

OUR BEEGARDEN



























Honey

Acacia honey. Organic, pure, natural product.

One of the valuable and useful kinds of honey. The name implies its origin. Meeting place - is the Crimea and southern regions of Russian Federation. There are two types of acacia trees - white and yellow, depend on it, and the properties of honey color, respectively
- from nearly colorless to light yellow. Properties acacia honey Unlike other varieties (buckwheat, sunflower, etc.) has a mild taste without sharpness and subtle floral scent. Contains 40.35% 35.98% fructose and glucose, so a long time is not “candy” (sometimes - more than a year). The main benefit of a bee product determines its enzymatic activity is measured in units of Gotha. Diastaznoe number of fresh acacia honey is 10 units.

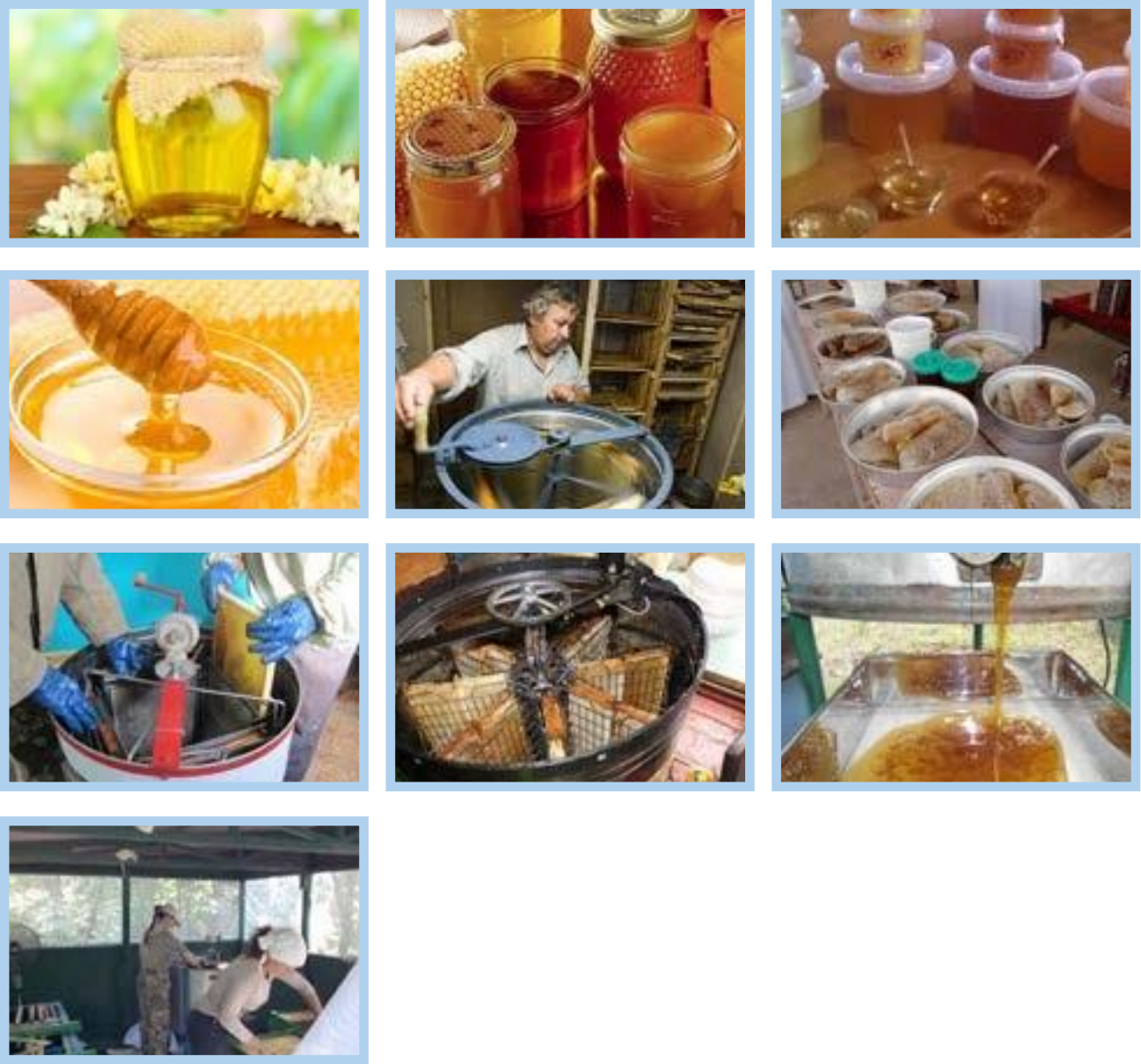
Due to the high content of fructose natural acacia honey is easily digested by the body, and doctors often recommend it in the treatment of patients with diabetes.

Treatment Benefits of Acacia honey:

Acacia honey in the fact that it perfectly balanced carotene content, trace elements and enzymes, for which it is also called dietetic or “honey child”, since it does not cause allergies. This type of honey has a calming effect for nervous disorders, is used at an elevated pressure, insomnia, as well as in the treatment of gastrointestinal diseases, kidney and liver. Antiseptic properties of natural acacia honey is also widely used in medicine for topical application as ointments and aqueous solutions in the treatment of certain eye diseases, neurodermatitis, eczema, etc.





Mountain honey. Organic, pure, natural product.

Mountain honey due to its unique natural properties of honey favor of this sort can not be overemphasized, is used for the treatment and prevention of many diseases. The nectar collected by bees in the foothills and in the foothills of the Carpathian and Crimean mountains. These places are environmentally friendly, that provides high-quality natural mountain honey. Bees collect nectar from flowers such rare as, melissa, thyme, Leuzea, oregano Phacelia, radiogram pink, bruise, hawthorn and other. Plants. This is especially valuable due to the taste and medicinal properties of natural mountain honey. The color had a different, usually from straw yellow to light brown. Honey is very fragrant, delicate, tasteful colors and fruits. The quality of different varieties of honey is also dependent on the mountainside. Crystallizes with the appearance of very fine granules can harden so that it will be difficult to spread on bread.

Natural mountain honey is used to treat angina, rhinitis, laryngitis, tracheitis, cardiovascular system, and as a fortifying agent. It has strong antibacterial properties.

It is useful in atherosclerosis, liver disease, increased thyroid function, as well as - as a sedative in nervous disorders and insomnia. Traditional medicine recommends its use for dizziness and shortness of breath. Scientific medicine recommends this variety of honey in a diabetic diet, as it does not require the presence of insulin. Most often, mountain honey is used for treating respiratory diseases and respiratory tract, eye diseases such as keratitis, conjunctivitis, as well as - caused by the herpes virus. In many respiratory diseases using inhaled using mountain honey. In gynecology mountain honey is used mainly in the compression. It is useful in the treatment of purulent sinusitis.















Linden honey. Organic, pure, natural product.

This type of honey and high quality is the most applicable to the prevention and treatment of various diseases. Linden blossom 1-2 weeks. Color natural honey linden honey plant depends on the area: from colorless to light amber with a golden hue. The presence of farnesol largely determines its sweet floral fragrance. After 6-7 months (and possibly sooner) crystallized in air under natural conditions and becomes light yellow. It contains 36.5% glucose, 39.2% fructose, 3.2% sucrose, 5% dextrin.

Linden honey in the comb Natural lime honey has a sufficiently high medicinal and flavoring properties. Rich in mineral salts, biologically active substances, essential oils and vitamins. The median its enzymatic activity is 11.4 Gote. These components mainly determine its beneficial properties and directions of treatment. Natural lime honey has an antiseptic, anti-inflammatory, diuretic, tonic and antipyretic properties. It is used in the treatment of colds Bashkir white honey (sore throat, bronchitis, tracheitis, laryngitis, rhinitis), bronchial asthma, heart disease, gastrointestinal inflammatory processes, diseases of the kidneys and gall bladder, gynecological diseases. Honey is indicated for the treatment of purulent wounds and burns, eczema, mastitis, cystitis, urethritis, pyelonephritis, and in combination with goat milk - in tuberculosis. In folk medicine, natural linden honey is recognized as a means of measles, it is given in the treatment of mumps, seizures in children. It has antibacterial and antimicrobial properties. It has expectorant, slightly laxative, heart-strengthening effect.






Buckwheat honey. Organic, pure, natural product.

This type of honey is widely established itself as a tool for the prevention and treatment of many diseases. It has a bright color from light brown to reddish to dark red, which confirms its unique beneficial properties. The color of honey gives a high content of iron than in bright forms. Just evacuated natural buckwheat honey - the darkest, with cherry tint. He has a nice, strong flavor and a good sharp-specific taste, tickling throat. Due to the high glucose crystallizes relatively quickly and in a month and a half after pitching turns into a porridge-like mass with grains of different sizes, sometimes - with air bubbles. Buckwheat honey is considered a high-grade view, it contains 36.75% glucose, 40.29% of fructose, 0.3% protein, and, unlike the bright varieties, it significantly more macro- and microelements, vitamins and enzymes. It has high medicinal properties.

The use of buckwheat honey is confirmed by a high rate of its enzymatic activity, is usually much higher than all other types of honey. This property is in the ground

and determine the direction in the prevention and treatment of various properties of buckwheat honey. This type of honey is rich in minerals, which are dominated by elements such as iron, copper, zinc, aluminum, manganese, and from macrocells - calcium, phosphorus, magnesium, potassium, sodium, the presence of which is the main line for its implementation.

Thanks to its balanced content of these components, it is indispensable in the treatment of heart (especially anemia), hypertension, mini-strokes, rheumatism, hypovitaminosis, liver and biliary tract, measles, scarlet fever, radiation injury, and also as an effective means of bracing. By the beneficial properties of buckwheat honey include its high antiseptic performance, so it is used in the treatment of various skin diseases, including - abrasions. Our ancestors applied it to wounds, as well as running them treated purulent inflammation. The only contraindication to the use of buckwheat honey is allergic to its components or its idiosyncrasy.



Sweet clover honey. Organic, pure, natural product.

This variety of honey is considered to be one of the best. Due to its unique properties the use of its invaluable in the prevention and treatment of many disorders and diseases. Bees collect nectar from clover flowers. Usually very light, even watery and white. But sometimes, depending on the soil, it has a slightly greenish or golden color (up to a light amber). Natural Sweet Clover honey is characterized by a very pleasant fragrant and delicate taste with a hint of vanilla (white Melilotus), honey from yellow (medicinal) clover - slightly bitter. White clover honey crystallizes quite slowly, with a fine-grained form (creamy) white mass (milky) color. With yellow (medicinal) clover - sits down very quickly due to the high content of glucose. Try it in the throat is a long sharp-sweet aftertaste. It contains up to 40% fructose. Its useful properties confirms the relatively high enzyme activity compared to other light grades.

In particular, in the United States and Canada, it is the market leader among the other types of flower honey. For therapeutic purposes, medicinal plant clover honey is used for both internal and external use. The use of natural sweet clover honey is that it has high antispasmodic and anti-inflammatory properties. In connection with these it is used in diseases of the respiratory tract, where it not only relieves inflammation, but also cleanses them. It helps with insomnia, high blood pressure, with nervousness and frequent headaches, as well as a diuretic and laxative.

Natural honey clover is used for the preparation of warm baths in the treatment of myositis and rheumatic fever in adults and children. Effective for lactation in nursing mothers, menopausal neurosis, in the treatment of diseases of the joints, varicose veins and constipation prevention. The healing properties of honey have been known since time immemorial. After fierce battles it was applied to wounds and burns. It is as effective in the treatment of festering wounds, abrasions, etc. Natural sweet clover honey - is not only tasty and healthy product, but also the primary drug in the home medicine cabinet.




МЁД















Вожкобый мёд

Sunflower honey. Organic, pure, natural product.

Sunflower honey has unique natural properties, and therefore it is great benefit in the prevention and treatment of many diseases. In liquid form, bright yellow, light amber or gold, sometimes with a greenish tinge. It has a gentle astringent taste sour, slightly burns in the throat, as well as a weak pleasant aroma, which is slightly reduced as crystallization. Natural sunflower honey crystallizes in the air very quickly (2-3 weeks) in the unopened cells - much longer. Honey with a high glucose content are the property of rapid crystallization, and therefore they are not suitable for bees reserves for the winter. In the mature honey cage sunflower usually fine-grained to saloobraznoy crystals yellow or light amber color, reminiscent of melted butter. Grounded honey quite solid.

Like other high-grade honey, there are all the same vitamins, minerals and enzymes. Their number in the units. volume - an indicator of its enzymatic activity. And in comparison with light varieties (especially southern) diastaznoe number from sunflower is always much higher. Strong bee family can give a sunflower honey diastase 39.6 ed.Gote. According to the table of average diastaznyh numbers 80 species monoflerny honey (Bee Research Institute, 1981). He is actually second only buckwheat, heather, and, of course, from valleys. But the amount of pollen collected by bees from the sunflower is lower than with other colors.

Sunflower honey - record the content of glucose among all known varieties of honey, than due to its unique healing properties. Characterized by the low sugar content (up to 3%). As it is sufficiently high content of vitamin PP and E. According to recent research conducted by US scientists, sunflower honey contains very rich assortment of amino acids necessary for the person, which is not possible without the normal synthesis of proteins in the body. In natural sunflower honey during the crystallization process is formed on the surface of a solid whitish crust of pure glucose, which is an exquisite delicacy and a means for the prevention and treatment of diseases.

The advantage of glucose in sunflower honey - it is completely absorbed and rapidly converted to human blood. Without glucose can not be rhythmic work of the heart, so the daily consumption of natural sunflower honey will provide trouble free operation for many years. We should not forget that mature sunflower honey when stored under normal conditions crystallizes uniformly and forms a sufficiently fine-grained solid mass. If at the end of the year you find it semi-islands (liquid) consistency with relatively large crystals, it means that the honey originally was immature. To hide this drawback warm honey or stored at elevated temperatures, then it takes the form of a uniform semisolid or oily mass and not higher than its value of the sugar syrup. Such external sunflower honey properties may be within the first several months only at its initial storage conditions or special cells in the hive. Honey Sunflower strengthens vascular walls, effectively removes toxins, improves liver function, reduces the possibility of edema, so it is not infrequently prescribed as an effective diuretic. It is recommended for the treatment of diseases of the heart, respiratory tract, gastrointestinal cramps,

atherosclerosis, osteochondrosis, neuralgia, and as a fortifying agent.

Unlike Russian Federation abroad popularity of this type of honey is constantly growing. And in countries where the health of the younger generation is given special importance, Sunflower honey product is required in the diet of children's institutions (Japan, China,South Korea, etc.).

Canada buys from us in large quantities exclusively sunflower honey, as with its plantations of genetically-modified polypropylene sunflower not only people, but bees do not produce offspring. In response, they provide us and other developing countries to cheap raw materials for the production of sunflower oil.

Australian and Japanese scientists have shown that natural honey combined with cinnamon able to fight off arthritis and cancer at an early stage, and sunflower honey is most effective for this purpose. For daily treatment should use a mixture of 3 tablespoons of honey and 3 teaspoons of cinnamon.

Forest honey. Organic, pure, natural product.

Given the unique features and benefits of this type of honey, it is used in the treatment of many diseases. He - the elite among the honeys of the unique taste and medicinal properties. The nectar collected by bees in the forests and on the edges with plants such as strawberries, blackberries, hawthorn, raspberry, lily of the valley, savory, broom, willow, rowan, oregano, thyme, and willow plants dr.Lesnye. Natural forest honey is light yellow or light brown color, a kind of pungent taste and aroma. It crystallizes very slowly, small crystals. Forest honey is rich in trace elements and vitamins (A, B1, B2, B6, C, PP, K, E). Regular use of this type of honey contributes to hemoglobin in the blood, is effective in the prevention and treatment of cardiovascular diseases. It exhibits anti-inflammatory, antibacterial and soothing properties. As honey is used in the treatment of diseases of the digestive and nervous systems, and particularly the respiratory system.

When insomnia:

- A tablespoon of natural forest of honey dissolved in a glass of warm boiled water (cooled to room temperature), taken at bedtime (The use of this type of honey is more effective in the treatment if it is dissolved in a glass of warm goat's or cow's milk);

- Hell infuse with the water for 36 hours, mixed with honey 1: 1. Take a tablespoon 2 times a day, morning and evening;

- A mixture of juice of one lemon and 100 g of honey. Take a tablespoon at bedtime.






Honey fall. Organic, pure, natural product.

In nature there are two types of honey fall:

1. Plant origin - sweetish liquid secreted by the leaves of trees and stems of certain plants. There is an opinion that it is not necessary to name this honeydew liquid nectar (“honeydew”).

2. The animal - waste products (feces) of certain insect pests (plant lice), feeding on plant juices. There are hundreds of insects that produce honeydew, but the bees collect only 71 of their species. In contrast to the “honeydew” it contains breakdown products of protein and other substances of animal origin.

The most common source of honey fall are leaves (needles) of coniferous trees, maple, oak, willow, ash, cherry, plum, apple, willow and so on. A prerequisite for bees collect honey fall is the lack of a sufficient number of flowering plants. For example - honey first pitching (“May”) honeydew initially can not be, as collected in a period of intense

flowering (May-June). Signs of honey fall characteristic for a dry summer, as well as the inherent honeys late harvest, when most of the plants bloomed. Thus honey fall should contain at least 4% sucrose and appropriate aromatic compound, otherwise it will simply ignore the bees.

Feautes:

Properties of honey fall is primarily dependent on the type of plants and insects that produce honeydew, and the climatic and geographical conditions of the area, the collection time, the forces of the bee family, etc. In particular, honeydew collected from the leaves of ash contains potassium 8 times, and phosphorus - 5 times more than in a pine needles. While collecting honeydew is colorless, but after some time gradually and intensely dark. Honey fall is much thicker flower, but if it has an admixture of plant, its thickness is greatly reduced.

It differs from the flower significant content of dextrin and melezitose, in addition it contains maltose, raffinose, sucrose, fructose, glucose, and a number of unidentified sugars. Because there are free amino acids aspartic and glutamic acid, alanine, cystine, arginine, glycine, leucine, histidine, methionine, lysine, proline, threonine, tryptophan, tyrosine and valine.

For stocks of bees in the winter pine honey in most cases is not suitable as a high content of minerals and nitrogen compounds can cause poisoning and even death of the bee family. For a man honey fall it is not harmful.

Most often, it is as sweet as the flower. But sometimes it has a characteristic bitter tone. According to this expert taste always distinguish the presence of honey fall in the flower. The smell of honey fall is less pronounced or absent, and sometimes - a kind of unpleasant to. Although there is enough fragrant and pleasant to the taste (with softwood). Color in most cases, from dark brown to black, and from conifers - dark green or amber. Distinctive exterior features honey fall - kind of viscous, sticky, viscous and sticky consistency. Poorly soluble in water, a long time melts in your mouth and is separate lump.

Honey with hardwood sits down slowly to form small crystals, sometimes do not crystallized, candied pine quickly, sometimes directly in the cells. In contrast to the flower it is almost devoid of bactericidal properties, and combined with its highly hygroscopic and moisture content, it often turns sour. In imperial times the beekeeper, got on the sale of honey with a dash of honey fall, severely punished. He issued a special label, without which it will no longer have the right to put its products on the market, where he was sent in the most inconvenient place, away from conscientious beekeepers.

If at the end of August and September, you are offered to buy fragrant “high quality” Forest honey is dark brown, explaining its characteristic hue bribes with colors from the “too dense forest reserve,” - in the best case before you pine honey with a dash of flower. This impurity and determines its flavor. Surprisingly, your “thick” amateur

beekeeper himself openly believes in the unique properties of the product and convince you it will not be possible.

The presence of honey fall is determined by a simple laboratory method. Its presence is most characteristic of a hot dry summer. Often, dry summer in the mornings and evenings on the leaves and the grass there is dew. Some believe it is the result of condensation of atmospheric moisture. They are profoundly mistaken. This is the same " honey fall ", released by plants or honeydew left by insect pests.

Application:

In Russian Federation, the properties of honey fall is not sufficiently studied. However, in comparison with floral, absolute positive quality is its high content of trace elements (10 times higher); vital compounds of iron, manganese, cobalt, phosphorus and others (3.5 times).; enzymes; organic acids and volatile production. According to the findings of scientists (NARS) honey fall "is particularly useful weak children, patients suffering from anemia, in the postoperative period, for large loss of blood "(M. E. Grantson). In particular, in Europe (especially in Germany) coniferous pine honey is valued more of the best flower. And yet, before use honeydew honey (especially children) is recommended to consult with your family doctor.

Polyfloral honey (meadow / flower). Organic, pure, natural product.

The use of this type of honey is invaluable. It is used for the treatment and prevention of many diseases. It refers to ɜolyfloral varieties. Honey is a collection of useful herbs (medicinal) properties of all kinds of herbs in the region, with flowers which the bees collected nectar and pollen. Here, plantain, dandelion, St. John's wort, sage, thyme, cornflower, chicory, strawberries, marjoram, etc ... The exceptions are: sedge, cereals and legumes.

Natural meadow flower honey has a golden-yellow, sometimes brownish tinge, has a strong, very pleasant odor reminiscent of buckwheat honey has a sweet, somewhat cloying taste, does not crystallize for a long time, small crystals. Useful properties of flower honey "herbs" depend on - the nectar and pollen of plants are most predominant. It contains the necessary human body fructose, glucose, micro-and macro-elements, enzymes and vitamins.

Polyfloral honey - it's also a bunch of medicinal properties, used as a preventive and remedy for the treatment. It has anti-bacterial, anti-microbial, anti-inflammatory and analgesic effect, it is highly nutritious. Apply in the treatment of liver, intestine and, in general, has a restorative effect on the body. The use of plant (beet, grasses) tested honey in the prevention and treatment of respiratory diseases and disorders of the nervous system as a sedative.

Due to the high content of glucose, enzymes and trace elements floral natural (meadow, grasses) honey well regulates the cardiovascular system and gastrointestinal tract. In view of the expressed bactericidal properties it is also useful for the treatment of various skin diseases.

























Comb honey/ Whole frame honey from the hive. Organic, pure, natural product.

Comb honey - it is 100% natural product, which is not touched by the hand of man. Honey bees preserved in its natural packaging - cells. Honeycomb - a natural honey wrap, with which it can use to obtain additional vitamins and natural antibiotics. Moreover, the wax acts in the stomach and intestines as natural adsorbent which binds toxins and facilitates their removal from the body. Honey comb is better stored and does not crystallize during the year. Comb honey is a natural source of untouched enzymes, trace elements and vitamins. Honeycomb is a perfect means of treating diseases of the respiratory system. When chewing honey with honeycomb, healing effect on the body has not only the medical but also the wax from which bees make honeycomb, and zabrus - caps, which cells are sealed, and the particles of pollen, which are always present in the cellular honey, and many other biologically active components. Chewing honey comb has a beneficial effect on the mucous membrane of the respiratory tract. Also honeycomb has anti-allergic effect.













Bee products

Apitoxin (bee venom). Organic, pure, natural product.

Bee venom (Apitoxin) is produced and accumulates throughout life. The abdomen is where the sting of that bee venom enters to the human body. In danger, the bee turns to sacrifice the abdomen and swiftly strikes. Sting with a drop of poison penetrates deep into the skin the victim and stays there. . Even in ancient times, was practiced by treatment with bees, it has been common in Greece. The use of bee venom is called “Bee venom therapy”.

Composite materials:

Bee venom-is a complex of proteins and amino acids. It has the kind of oily liquid with a pungent odor, no color and bitter taste. Biologically active substances included in the bee venom can be divided into several groups. The first of them - are proteins with enzymatic properties. The other group consists of toxic polypeptides: melittin (the main component (content of about 50%), apamin. Also present histamine-containing peptides, lipids, acids and alkalis.

The chemical composition of the venom varies with the age of the bees. Since the largest number of melittin is secreted on the 10th day of life bees and histamine - at 35-40-day, at sunset of its life cycle.

Effect on the human body:

Like all venoms, the bee venom has general and local toxic effects, causing the destruction of red blood cells, reducing blood clotting by blocking impulse transmission in ganglia, stimulating the function of the pituitary and adrenal glands.

Bee venom activates the activity of the central and peripheral nervous system, stimulates the heart muscle and reduces the amount of cholesterol in the blood.

Indications:

Problems with blood clotting
Diseases of the cardiovascular system
Various diseases of the nervous system;
Arthritis;
Bronchial asthma;
Thyroid disease

Using:

On the basis of bee venom produced ointments and gels which have a warming effect, and are widely used in everyday life, as well as used by athletes to prevent sprains and injuries in training.

Application methods:

Bee venom is used, by subcutaneous injection, skin rubbing, electrophoresis, and inhalations.

The most effective - administering venom with the help of bees stinging.

Bee wax. Organic, pure, natural product.

Beeswax is used in various fields. Especially because it is one of very useful products it has a unique chemical composition. You will be able to prevent many diseases in time and improve overall health.

Using of bee wax in medicine:

Nowdays, it is used not only as a folk remedy also for producing a huge quantity of medicines. After all, it is perfectly softens the skin, pain relievers, and others. Many recipes can be found in the literature and we present some of them:

When bronchitis is an effective blend of vodka, onions and bee wax. It is recommended to take in food before eating.

When sinusitis is recommended to mix bee wax and powdered herbs yarrow. The resulting mixture is applied to the sinus for twenty minutes.

If you have a metabolic disorder, it is recommended to mix the following ingredients – bee wax, pine resin and butter. The resulting mixture was applied not on the open areas of the body, and on top of gauze bandage.

Gum disease can be removed with a mixture of wax. This requires a lot of chewing for three times a day for ten - twenty minutes. It can be used on corns, if combined with lemon juice. Bee wax is a panacea for use in medicine and in the national economy.

Using of bee wax in cosmetics:

Bee wax is used to create many cosmetic means, because it creates funds structure, and is an indispensable conservant. Especially because on its basis in the home, you can cook a huge number of cosmetic products.





Comb capping. Organic, pure, natural product.

Comb capping is a bee product that remains after the beekeeper cuts off the upper part of the capped honeycomb filled with honey. These “caps” the bees close the combs, which is already ripe honey. It consists of bee wax, propolis, bee pollen and special enzymes, which include primarily lysozyme.

Its main feature is the ability to destroy bacteria, and more specifically, their comb walls, by hydrolysis. As he concentrated just below the caps, the honey it almost does not contain, and is completely in the comb capping. The amount of lysozyme comb honey reaches 16mg / l, and less in the purified 2mg / l.

The usefulness of this enzyme as evidenced by the fact that in woman breast milk, it’s content is 3,000 times higher than in cow. It is also known that bees are closed in such a way only ripe honey, which already contains all the useful properties and, therefore, the presence of comb capping is a kind of indicator of quality. Observations of some beekeepers indicate that before the cap another comb, bees add into it a drop of its venom that affects the honey changes in future.

What is comb capping so useful? Like honey, it has many healing properties, which are beginning to exert its beneficial effect on your body when chewing the product.

Main properties:

Bactericidal effect;

Activation of immune mechanisms;

Strengthening the development of immune and normal antibodies, a general increase in the body’s immune system, especially to diseases of the upper respiratory tract;

Eliminate runny nose (to chew 1 tbsp. of comb capping for adults and 1 tsp. for children for 15 minutes with a frequency of 1 every hour. After 4-7 hours runny retreats, but to secure the effect should be chewed comb capping another week 1 time per day);

Improving the process of metabolism;

Improvement of blood circulation;

Propolis and wax present in the composition, strengthen teeth and gums, it is also an effective remedy for diseases of the mouth;

A beneficial effect in diseases of the gastrointestinal tract, improve the functions of the stomach;

Prevention of diseases such as acute respiratory disease, acute respiratory viral infection, sinusitis and sinusitis;

Saturation of the body with useful substances and micronutrients, especially vitamin A. The only contraindication to the use of comb capping is idiosyncrasy of bee products. It should be noted that the side effects of this product is not a completely natural and does not cause allergy. Comb capping favorably on the properties of drugs from the fact that even long-term use of pathogens to it do not adapt.

Eat comb capping should be like this: chew 1 tbsp. approximately 5-15 minutes 4 times a day. We should not be afraid of accidentally swallowed a piece of wax, because even if it enters the stomach and intestines, he not only completely absorbed by the body, but also saturate it with vitamin A.

Royal jelly. Organic, pure, natural product.

Royal jelly is a bee product that is produced in the maxillary gland of bee breadwinner and intended for feeding uterine larvae. Of course, the royal jelly is considered one of the most important bee products.

By its nature, royal jelly product promotes cell regeneration.

During the application of royal jelly kills viruses, bacteria and simultaneously restores cell. A pills and antibiotics not only to treat but also damage the body to its side effects. The composition of royal jelly are: proteins, fats, carbohydrates, vitamins of groups B, C, PP, M, E, H, A, more than 20 amino acids (including irreplaceable), micro and macro elements.

Is the royal jelly helpful?

Royal jelly has a positive effect on the central nervous system;
There is a normalization of tissue respiration;
It helps increase hemoglobin and red blood cells, and reduces the level of white blood cells;
Cholesterol becomes much less and the content of phospholipids is increased
It helps to get rid of impotence and positively affects the work of the genitals as a whole;
It is recommended to take for metabolic disorders;
It stabilizes blood pressure;
Results for tuberculosis and even cancer;
It is recommended to use in diseases of the urinary and biliary tract;
Promotes metabolism recovery;
It stimulates the regeneration of liver tissue;
It strengthens the immune system, increases the human lifespan

How do we make harvesting of royal jelly?

First of all choose the best bee colonies.

We use professional equipment Karl Jenter / Germany / and Nicot / France /

We work on the Prokopovich Scientific Research Institute of Technology. Kiev. Royal jelly gently sucked out with a vacuum pump of the queen in a special closed and sterile room. After that, immediately frozen in a special form because the royal jelly perishable product. Next, put the resulting product into a vacuum bag and put in a freezer. With this careful attitude, royal jelly is guaranteed not to lose their properties for 12 months.

Dosing of royal jelly

Prevention:

- The daily rate of 300 mg. The course of 60 days, two or three times a year.

For therapeutic use:

- Fresh-frozen 300-350 mg / this is kind of like a pea / three times a day for 60 minutes before a meal under the tongue. Hold for at least 20-30 minutes without swallowing, then swallow. Application course - 30 days

- Canned honey 1/4 teaspoon three times a day before meals under the tongue. Resorbable and keep in the company without swallowing at least 20-30 minutes and then swallow. Course application -30 days.

Storage:

- Frozen in a freezer at -20 ° C, the shelf life of 14 months.

- Canned honey can be stored in the refrigerator and at room temperature.

It should also be borne in mind that royal jelly should be protected from direct sunlight.

Drone jelly (homogenate). Organic, pure, natural product.

Drone jelly (homogenate) not much different from royal jelly. Besides what is said about royal jelly, drone jelly has a large number of steroids, the male sex hormones -That's why it is recommended primarily for men. Harvest homogenate in May and June, when the bees swarm and grown drones. For this purpose, a special frame for the simultaneous seeding uterus, that would have been the same age brood. After homogenization jelly was immediately frozen and stored in a freezer in vacuum packages. It sold as frozen and canned honey. Differences in biological activity, not even canned honey better when using the fact that not oxidized by air oxygen, is not subjected to temperature fluctuations in the use, you can take on the road and on the job.

The composition of the proteins found homogenate - 10-20%, carbohydrate - up to 5% fat - 5.6%, amino acids - 11%. The homogenate is rich in trace elements - potassium, sodium, calcium, phosphorus, magnesium, iron, etc. The homogenates have vitamins A, B1, B2, B3, B5.

Drone jelly (homogenate) is very effective for:

- The treatment of male and female infertility
- Treat impotence in men
- Restores the function of the ovaries in women
- Provides increased blood circulation in the uterus
- Increases the number of live sperm cells, rejuvenates the body
- Drone jelly has so much protein as meat or mushrooms
- Vitamin «D» more than in fish oil
- Irreplaceable tool in the diet of athletes
- Lubricate the skin in cosmetics for moisturizing, nutrition and recovery

Use:

- Use fresh-frozen 300 mg under the tongue before sucking 3 times a day for 60 minutes before meals. Course - 30 days. Canned honey consumed one-third teaspoon three times a day under the tongue as well.

- Top to use in combination with bee pollen.







Bee moth tincture. Organic, pure, natural product.

Bee moth tincture - the active anti-inflammatory and anti-bacterial medication. The tincture contains biological substances produced by bees, essential macro and microelements; components stimulate the growth and regeneration of cells. It is made by extracting the bee moth larvae in a water-alcohol solution.

How is useful tincture of bee moth?

Protects the respiratory system, tuberculosis kills wand helps with tuberculosis, bronchitis, pneumonia, asthma

It strengthens the cardiovascular system. Taking tincture of bee moth in people who underwent myocardial infarction, a decrease in heart failure and stroke.

This drug is used in pediatrics for the treatment of bronchopulmonary diseases and tubercular. As a result of treatment in children reduces the temperature to stabilize blood, disappear coughing and strengthens the immune system.

Tincture of bee moth larvae has been successfully used in gynecology and obstetrics, infertility, miscarriage and menopausal disorders. It strengthens the nervous system, helps a person to get out of the state of stress. It increases stamina, so it is recommended to use professional athletes. It helps in the prevention and treatment of fungal and bacterial diseases.










Bee pollen. Organic, pure, natural product.

Bee (flower) pollen is a natural and high quality, and most importantly - nutritious product! This tool is simply unique, as it is used for various purposes. Buying bee pollen in our online store, you will not only get a high quality product, but also greatly save. It contains proteins, mineral salts, and a variety of vitamins! As a result, the pollen is used to eliminate a large number of ailments.

Bee pollen various plants differ in shape, color, size. Contains sodium, potassium, phosphorus, zinc, magnesium, manganese, calcium, iron, iodine, etc. Pollen contains significant amounts of vitamins -. B1, B2, B3, B5, B6, B8, B9, C, D, E, P, K . Pollen - a

valuable product and is used for treatment of various diseases, as well as in clinical nutrition.

When bee pollen is taken?

Due to the fact that the composition of bee pollen contains growth stimulants, vitamins, minerals, amino acids and antibiotics, it is a means for preventing various ailments.

For example, in anemia bee pollen increases not only hemoglobin but also erythrocytes. This requires it to use three times a day. However, it is recommended to mix in equal proportions with honey. Unfortunately, those products that we eat do not contain the necessary for the body of vitamins. That is why, pollen taken as food. Its use in food to increase appetite, diets, as well as diseases of the intestinal tract. In addition, it actively fights prostatitis, and improves overall health.

The use of bee pollen

When hypertension is recommended to take three times a day, one teaspoon for 2-3 weeks. In anemia for children is better to prepare the remedy: 100 grams of honey, 200 grams of fresh milk and 20 grams of bee pollen, all stir to mix. This mixture is eaten three times a day before meals. In gastritis or stomach disorders is useful to take in food mixture of pollen. For its preparation Mix 500 g of honey, 20 grams of pollen and 75 grams of squeezed juice of aloe. Take two or three times a day for half an hour before eating.

How to take bee pollen?

To pollen had a beneficial effect on the body, you need it right to eat. Thus, it is desirable to thoroughly chew, and only then swallow. To facilitate the reception, you can grind on a coffee grinder, or pour it into a glass and pour a little water. It should be borne in mind that the pollen is digested only by 40% due to its hard shell.

Take pollen recommended half an hour before eating. In addition, pollen in the amount of one coffee spoon is recommended to be eaten by children from six months.










Propolis. Organic, pure, natural product.

Do you know what is Propolis? Have you ever seen it? Perhaps you met such a product in the specialized eco-stores, pharmacies, or at fairs bee products? Experience shows that almost all the roughly represent what a substance is, buy some but that's how it is correct to take, what to do with him, from which eliminates the problems and what should it be? - That is the question that certainly not just once or twice attended all who heard about the "miraculous" properties of propolis.

So, let's talk about why in relation to the substance definition of "miracle" can be fully used without quotation marks.

Firstly, it is a powerful antibiotic natural origin. Here we have and antimikoznoe, and antibacterial and antimicrobial and even antiviral activity. With that propolis helps to fight even with pathogens of tuberculosis, syphilis, diphtheria, etc., and also helps to cope with cancer of various types.

Second, in contrast to chemical agents, such agent will not harm your health. You are currently only imagine - you doctor appointed medicine that is issued and people with serious sexually transmitted diseases, and cancer patients, and the ladies with gynecological problems. It is unlikely that you will want to take it - they say, there is a deadly chemical that must be!

So, Propolis surprisingly our immunity and flora does not inhibit, but, on the contrary, it contributes to their recovery. That is, you can safely assert that it really means "all ills". Amazing healing properties of propolis have installed and tested the well-known doctors-scientists:

Propolis helps to keep children their tonic properties - promotes a healthy and proper bone growth, strengthens the immune system and even helps to heal wounds, scratches. And this, remembering forever broken children's knees, oh, how important.

For young people, it helps to keep (and resume) proper metabolism, a positive effect on

gonadal function, and because of its antioxidant properties, propolis can be considered as a natural means of beauty and youth. By the way, the girls, who are watching their figures, will be interested to know that only one or two granules of propolis per day will allow normalizing the digestive tract.

People older doctors are advised to enter into your diet propolis as an additive. After all, it helps to cope with the problem of blood clotting, - with him you are not afraid of any blood clots or hypertension. In addition, propolis is generally good for the body's ability to fight aging through all the same antioxidants.

In short, in the end, we have a non-toxic drug of natural origin, which does not cause side effects (except when on honey and apiarian products you are allergic) and is suitable for everyone!

So, if the next time you see green, brown, yellowish, reddish or grayish lumps with a characteristic aroma of kidneys of trees and tart taste - do not skimp on your same health! Propolis can be, as already said, on one ball ingest daily (gut cleansing) it is possible to make infusions (diluted in milk or warm water in proportions of 1 tsp tincture 50 ml of water), as well as ointments, pastes, and much more. Traditional medicine is rich in recipes with propolis, and, as you now know, is not in vain!

Apis Mellifera (dead bees)/ Dead bees tincture. Organic, pure, natural product.

Apis Mellifera (dead bees) - a natural raw material, which is composed of protein, chitin, melanins, heparin, waxes, vitamins and other substances. Absolutely dry mass Apis Mellifera (dead bees) powder with wax crumbs contains 54% protein, 26% fat, 15% nitrogen-free extractives, 4.5% ash. Apis Mellifera (dead bees) wide range of properties due to the presence of biologically active components therein. The bodies of bees (Apis Mellifera) include almost all the components of honey, pollen, royal jelly, propolis, wax (amino acids, minerals, vitamins, enzymes). Bee venom bees resistant body and all of its properties are preserved, and dead bees use does not lead to severe side effects which may be when bee stinging. One of the most important components is the chitin cover dead bees cell, which contains heparin and chitosan. Heparin is able to suppress inflammation, stabilize blood pressure, a positive effect on the condition of the vessels. Chitosan carries a restorative and tonic effect, normalizes the function of many systems of the body, and activates the healing of runs and burn surfaces without scarring.









Ambrosia (Bee bread). Organic, pure, natural product.

Ambrosia (bee bread) - is pollen that bees collect from flowers of plants, then folded and rammed into the cells of the comb and fill it with honey. Ambrosia in cells obtained by fermentation of bee pollen. At its core, bee pollen - this is food for the entire family of bee-bee bread.

In view of bee pollen is a hexagonal column, which maintains the shape of cells, its pleasant smell and taste slightly bitter and sweet and sour at the same time.

Ambrosia (bee bread) has healing properties and contains high amounts of vitamins, enzymes and amino acids necessary for human life.

How useful bee bread is?

It helps from sciatica

It helps to get rid of the allergy

It slows down tumor growth

Increases hemoglobin in the blood

It improves digestion

It strengthens the vascular system of the human heart

It normalizes the intestinal microflora, even in severe dysbiosis

Good anabolic agent, used by athletes to increase body weight

We breed bees since 2006; we have a lot of experience and know about beekeeping products, and bee bread, in particular, a great deal. Moreover, we have developed a unique patented method of pollen extract of the cells and its conservation without sacrificing quality. And with the full knowledge of the matter say that to acquire this valuable product is best “from a friend of the beekeeper,” because you cannot buy quality ambrosia.

Buy ambrosia (bee bread) today is not a problem. But how is to be sure of the quality of this product?

If you want to buy bee ambrosia in Russian Federation is really high quality, buy it from us. We saythis without false modesty, and here’s why:

We have extensive experience in its production. In Russian Federation, we have pioneered the production of purified bee pollen, and we have even more innovations in this field. Perge, which you get from us is guaranteed retains all its beneficial properties. Thesewords were confirmed by the quality certificate issued by the Institute of beekeeping;

Bees on our apiaries receive no sugar feeding; so all products are completely natural, including pollen and bee. Price pollen will delight you as much as its quality;

The bees are in the hives Super Roger Delon of linden board. We do not treat them with antibiotics and other chemicals. Moreover, all apiaries are located in the northern part of the Odessa region - the most favorable location in terms of ecology. You can see the “environmental map of Russian Federation.” So you get in the mail real “bee bread” ambrosiaof exceptional quality, without any trace of chemicals;

In Russian Federation, we have long been the largest producer of purified bee pollen. Price of pollen on which you are buying it corresponds to the high quality of this product, as well as a lot cheaper than our competitors. You get it with no extra charge, without overpayment intermediaries, directly from the apiary. All products provided quality certificates. A home warranty is our good name;

How much does the ambrosia (bee bread) cost?

Price of bee bread is higher than pollen or honey, and other useful properties. Try this rare product with extraordinary good taste and include it in your daily diet.

Prevention:

It is recommended to take one teaspoon of bee bread 1-2 times a day. It is necessary to dissolve in the mouth without water, half an hour before meals. In the course / 30 days / required from 0.5 kg to 1 kg of bee bread. Then, 30 days off.

Treatment:

Take 30 grams to 60 grams per day depending on the severity of the disease. On one course / 30 days / required from 1 kg to 2 kg will be accepted until cure.

Storages

On the territory of 4 regions company owns 4 fruit storages 14500 tons in total and one vegetable storage of 2850 tons where operating temperature regime and relative air humidity in storage premises are being observed. Gas composition of air, frequency of air replacement – all of it extends storage terms of fruit and vegetables during storage period.

Premises in the storage are being managed automatically through fuse boxes by computer. Storage temperature is kept a low of -4° and a high of +3° .

Refrigeration equipment and all the fruit storages are built by STOREX company from Holland which is present in more than 80 countries. All the equipment was installed by the producer, technology of storage is being observed according to Dutch fruit and vegetable storages.

Sorting fruit and berries is important for storage. Cameras that are equipped with gas-powered plants are being started only on customer's request. Hatches are placed for products examination. Depressurization is unacceptable. If the customer wishes the surface of fruit can be processed with certain mixtures. The most popular ones are: water, wax, iodine mixture, antiseptic mixture. If this happens then it is being mentioned in environmental certificates.

	Storage temperature, °C	Relative humidity, %	Terms of storage
Apricot	from 0 to +5	90	1 мес.
Plum			
Pear	from -1 to +4	85-95	1-6 months
Cherry	from -1 to 0	90	10 days
Winter apples	from 1 - to 0	90-95	3-9 months
Autumn apples	from 0 – to 0,5	90-95	1,5-3 months

Climate control system set up in all the fruit and vegetable storages allows to regulate microclimate in the premises. Different temperatures are being set up for different premises. There is a system of air humidification, of environment with supply and support of gaseous environment in the premises agreed with the customer.

Storage is being carried out according to GOSTs:
1.GOST R-50419-92 (ISO 2169-81). Fruit and vegetables. Conditions of storing in refrigerated warehouses. Identification of concepts and dimentions.

2. GOST 28558-90 Sertification of fridge cameras for storing fruit and vegetables. The main features.
All the staff that works at fruit and vegetable storages received training abroad. All of them are highly-qualified professionals.















Gardens

The company has gardens that spread for 18000 hectares with fruit and berry products. The following fruit are being grown there: apricot, pear, apple, peach, plum, cherry. We grow such berries as strawberries, raspberries, blackberries, blueberries, gooseberries, black currant. Thousands of people are working on that, they work for receiving good harvest in the Agro-Industrial Holding.









































































Containers, packaging and calibration

In every storage premises there are lines for packaging for long term storage, for freezing berries products and also packing in different packaging, provided on our web site. Packaging can be varied depending on customer's request and requirements of the market.

Packaging is the first thing that attracts customer's attention, it's the face of a product. It's not only appearance, quality, taste of fruit and vegetables that are important but also the way they are packed. Packaging, especially branded one is an instrument of promotion of products at international market, it's an instrument to make goods recognizable, to form demand and income.

There are packaging and calibration lines that are being used by our holding for further packaging of all crops in our garden and at berry plantations.

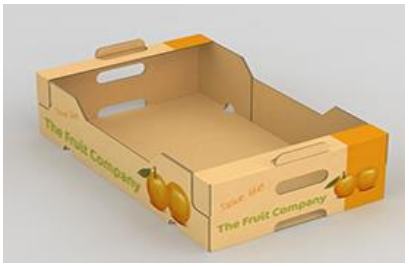


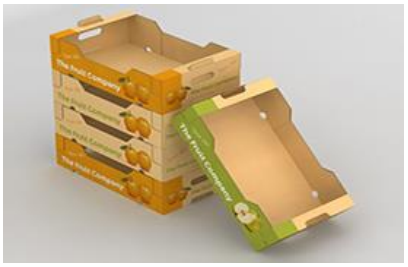







The Fruit Company


The Fruit Company

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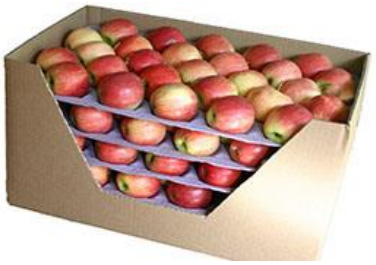


















Apples

We have the following varieties of fruit in our garden: “Red Gala”, “Florina”, “Red Chief Prince”, “Red Chief”, “Fudji”, “Aidared”, “Gloster”, “Mutsu”, “Granny Smith”, “Rihard”, “Gold Champion”, “Spartan”, “Priam”, “Beny Shogun”, “Liberty”, “Cameo”, “Starkrimson”, “Champion”, “Ligol”.

Extra class, class 1, Ø +70mm. All the products comply with GOST-8133-2017, GOST 34314-2017, ISO 1212-2006. Gas atmosphere and chemical treatment are not being used during storage.

Sorting apples is important for storage. Cameras that are equipped with gas-powered plants are being started only on customer’s request. Hatches are placed for products examination. Depressurization is unacceptable. If the customer wishes the surface of fruit can be processed with certain mixtures. The most popular ones are: water, wax, iodine mixture, antiseptic mixture. If this happens then it is being mentioned in environmental certificate.

Conditions of storing apples:

	Storage temperature, °C	Relative humidity, %	Terms of storage
Winter apples	from 1 - to 0	90-95	3-9 months
Autumn apples	from 0 – to 0,5	90-95	1,5-3 months

Refrigeration equipment and all the fruit storages are built by STOREX company from Holland which is present in more than 80 countries.

Storage is being carried out according to GOSTs:

1.GOST R-50419-92 (ISO 2169-81). Fruit and vegetables. Conditions of storing in refrigerated warehouses. Identification of concepts and dimentions.
2. GOST 28558-90 Sertification of fridge cameras for storing fruit and vegetables. The main features.
3. GOST 21122 Fresh apples of late fruiting varieties.
4. GOST 16270-70 Fresh apples of early fruiting varieties

Wax extends the terms of storage to it's maximum, treatment with wax is helpful. Glycerine – processing protects apples from early rotting. Ethalonic propolis, potato starch extend life of all the fruit.





















































Pear

Pear – amazing collection of European, Asian and South-American varieties. After harvest in September-October pears are stored till June-July next year, weight of fruit 150-250-300 grams. Varieties: “Bere Jeffar”, “Williams”, “Rouge Devbora”, “Starkrimson”, “Conference”, “Elegia”, “Bere Bosk”, “Bere Gardi”, “Delboryu”, “Kiffer”, “Bergamot”, “Kure”, “Herbert Hutt”, “Parisienne”, “Tolgar Beauty”, “Dolores”.

Sorting pears is important for storage. Cameras that are equipped with gas-powered plants are being started only on customer’s request. Hatches are placed for products examination. Depressurization is unacceptable. If the customer wishes the surface of fruit can be processed with certain mixtures. The most popular ones are: water, wax, iodine mixture, antiseptic mixture. If this happens then it is being mentioned in environmental certificate.

Conditions of storing pears:

	Storage temperature, °C	Relative humidity, %	Terms of storage
Pear	from -1 to +4	85-95	1-6 months

Refrigeration equipment and all the fruit storages are built by STOREX company from Holland which is present in more than 80 countries.

Storage is being carried out according to GOSTs:

1.GOST R-50419-92 (ISO 2169-81). Fruit and vegetables. Conditions of storing in refrigerated warehouses. Identification of concepts and dimentions.
2. GOST 28558-90 Sertification of fridge cameras for storing fruit and vegetables. The main features.























Peach-nectarine

The most tender, aromatic and the best product being grown in our gardens. Varieties: “Cardinal”, “Redhaven”, “Flamin Fury”, “Favourite”, “Morettini”, “Forest-Steppe”, “White Swan”, “Vine Gold”, “Fig Peach Volcano”, “Frost”, “Aliblanca”, “Fig Saturn”, “Nikitskiy Fig”, “Nectarine”. Some hybrid peaches: nectarine-plum-peach, apple-peach, peach-apricot, peach-apple, size of fruit from 110 to 250 grams.

Nectarines.
Nectarines “Fantasy”, “Red Gold”, “Harko”, “Flavoil”, “Hard Blaser”, “Rubin”, “Flavory Tone”.








































Plum

Asia is considered to be homeland of plum but plum has deeply rooted in our gardens. We grow the following varieties of plum:

- "Yellow" and "Honey", fruit up to 50 grams.

- "Renklode", the colour is from yellow-green to purple. Homeland of "Renklode" is Western Europe. It's soft, juicy, sweet.

- "Soviet" is cross-bred of "Jefferson" and "Peach" plum varieties.

- "Vengerka" plum is used for making prunes, it is very fruitful, fruit weigh 45 grams and more.

- "Imperial", "Mirabelle", "Blue svit" – variety of columnlike plum. Fruit have circular shape, 50-65 grams. Fruit are yellow, pink and purple.

- "Eastern souvenir" – fruit reach 120 grams, yellow, orange, purple, red colour, weight is 80-90 grams.

- "Eurasia" – hybrid, colour purple, blue, fruit weight is 80-90 grams.

- "Giant plum "Berbank" – top giant plus big fruit 100-110 grams, but some fruit can be 200-250 grams, is suitable for transportation to long distances. Red berry inside with small pit.

- “Mirabelle Nancy”, “Turkmen prune”, colour purple, fruit are 50-60 grams. Representatives of different varieties of subscpecies differ very much in mass, density, size of seeds. “Stenley”, “Bluefree”, “Maynor”, “Hurrem”, “Starking Delicious”, “Formosa”, “Redhard”, “Rubin”, “Blackjen”. Plum tree planted 3 years ago will bring fruit the next year.

Sorting plums is important for storage. Cameras that are equipped with gas-powered plants are being started only on customer’s request. Hatches are placed for products examination. Depressurization is unacceptable. If the customer wishes the surface of fruit can be processed with certain mixtures. The most popular ones are: water, wax, iodine mixture, antiseptic mixture. If this happens then it is being mentioned in environmental certificate.

Conditions of storing apples:

	Storage temperature, °C	Relative humidity, %	Terms of storage
Plum	from 0 to +5	90	1 мес.

Refrigeration equipment and all the fruit storages are built by STOREX company from Holland which is present in more than 80 countries.

Storage is being carried out according to GOSTs:

1.GOST R-50419-92 (ISO 2169-81). Fruit and vegetables. Conditions of storing in refrigerated warehouses. Identification of concepts and dimentions.
2. GOST 28558-90 Sertification of fridge cameras for storing fruit and vegetables. The main features.

























Cherry

Amazing varieties that are successful at all international markets of Europe, Russia, Asia. They are mainly hybrids of breeders from different parts of the world. The below mentioned varieties are being grown on the best fertile lands of Russian federation and Russian Federation: “Valeryi Chkalov”, “Bigaro Burlat”, “Sweehard”, “Regina”, “Napoleon”, “Lapinis”, “Octavia”, “Yellow Dragana”, “Melitopol large berry”, “Anons”, “Staccato”, “Ryner”. Fruit are of average mass from 6,5 grams to 17 grams, colour black-red, red, black, sugar content from 11,2% to 24% in different varieties, free acids 0,6-0,9%, solid matter 12,7%-19,1%, ascorbic acid from 6mg to 9 mg for 100 grams of raw products.

Sorting plums is important for storage. Cameras that are equipped with gas-powered plants are being started only on customer’s request. Hatches are placed for products examination. Depressurization is unacceptable. If the customer wishes the surface of fruit can be processed with certain mixtures. The most popular ones are: water, wax, iodine mixture, antiseptic mixture. If this happens then it is being mentioned in environmental certificate.

Conditions of storing cherries:

	Storage temperature, °C	Relative humidity, %	Terms of storage
Cherry	from -1 to 0	90	10 days

Refrigeration equipment and all the fruit storages are built by STOREX company from Holland which is present in more than 80 countries.

Storage is being carried out according to GOSTs:

1.GOST R-50419-92 (ISO 2169-81). Fruit and vegetables. Conditions of storing in refrigerated warehouses. Identification of concepts and dimentions.
2. GOST 28558-90 Sertification of fridge cameras for storing fruit and vegetables. The main features.


























Apricot

Apricot that we grow in our gardens: “Aquaphor”, ”Favourite”, “Pineapple”, “Tsurupinsky”, “Royal”, “Monitoba”, “Rubin”, “Desert”, “South Triumph”, “Polessky Large-Fruited”, “Red-Cheeked”, “Farbeli”, “Black Prince”, “Mediabel”, “Fardao”.

This is the rating of the best types of apricot that grow in Russian federation, the gardens are on the south of Russian Federation. The weight of fruit is from 45 to 80 grams one fruit. All trees are young – between 2,5 and 4 years old, all of them bear fruit. There is drip irrigation at all the lands that are occupied by fruit and vegetable products.

Sorting apricots is important for storage. Cameras that are equipped with gas-powered plants are being started only on customer’s request. Hatches are placed for products examination. Depressurization is unacceptable. If the customer wishes the surface of fruit can be processed with certain mixtures. The most popular ones are: water, wax, iodine mixture, antiseptic mixture. If this happens then it is being mentioned in environmental certificate.

Conditions of storing apricots:

	Storage temperature, °C	Relative humidity, %	Terms of storage
Apricot	from 0 to +5	90	1 мес.

Refrigeration equipment and all the fruit storages are built by STOREX company from Holland which is present in more than 80 countries.

Storage is being carried out according to GOSTs:

1.GOST R-50419-92 (ISO 2169-81). Fruit and vegetables. Conditions of storing in refrigerated warehouses. Identification of concepts and dimentions.
2. GOST 28558-90 Sertification of fridge cameras for storing fruit and vegetables. The main features.














Berries

Varieties of strawberries growing at our plantations.

Early fruiting varieties:
Alba, Kimberly, Olvia, Divnaya.

Middle fruiting varieties:
Gigantella, Roxana, Florina, Arosa, Florence.

Late fruiting:
Malwina, Lord, San Andreas, Vima Ksima.

Raspberry:
Early fruiting varieties: Atlant, Tarusa, Orange Miracle, Heritage.

Late fruiting:
“Rubin”, “Giant”, “Patricia”, “Yellow Giant”

Gooseberry:
“Russian Yellow”, “Izumrud”, “Altai Yellow”, “Amber”, “Redeva”, “Berill”, “Date”.

Currant:
“Jonkheer Van Tets”, “White Fairy”, “Early Sweet”, “Baraba”, “Late Fruiting Black”, “Black Currant”.

Varieties of blueberries:
“Bluegold”, “Duke”, “Toro”, “Pink Lemonade”, “Dushes Blue”, “Nelson”, “Elliot”, “Guron”, “Pink Blueberry”, “Blue Lagoon”.

Blackberry:
“Prime Ark Freedom”, “Boysenberry”, “Ouachita”, “Crown Black”, “Natchez”, “Cinderella”, “Black Butte”, “Ruben”, “Loganberry”.

Cranberry:

“Ben Lear”, “Rumba”, “Piligrim”, “Hoves”, “Bergman”, “Stevens”.
Dogwood: “Vladimir”, “Tourmaline”, “Joy”, “Yoliko”, “Elegance”, “Coral Pink”.

Dogwood

There is a range of plants of dogwood family, consisting approximately of 50 varieties. It is a perennial woody wintergreen plant. Dogwood can grow as a wild plant and also grow in a garden. Jam, jelly, syrup, juices can be made out of dogwood, it can also be dried.

Dogwood leaves have healing qualities. The “father of the medicine” Hippocrates highly estimated its astringent properties and recommended to take dogwood leaves decoction for curing stomach diseases, tiredness, back pain and many other deseases. Homeland of dogwood is Caucasus and Crimea.

Ripe dogwood contains a lot of vitamins (mostly C, A, PP), organic acids, dietary fibers, essential oils. Berries are full of healthy minerals: phosphorus, kalium, magnesium, iron, sulphur, pit is filled with essential oils. Leaves and fruit contain pectin, it helps to cure intoxication.

All frozen berries are being exported to many countries for making yogurts, mousses, purees, it is also being used in pharmaceutical industry.

Storage.

Freezing: blast freezing

Currant, blackberry, strawberry, raspberry, gooseberry, blueberry, cherry are being spread as one layer on a tray for blast freezing, then put it to containers, close it tightly and then store it in freezer cameras. Now you are able to enjoy whole berries. The best temperature for storing berries is not higher than 18°C and not lower than -25°C. Relative humidity of storage should be 90-95%. During all the period of storage melting is not permitted.

The existing cameras of blast freezing for berries are the equipment of Dutch manufacturer STOREX, cameras have glass fronts. The packaging for berries shouldn't be large, otherwise berries that are in the middle may not freeze. When we speak about quality we mean wholeness of berries, taste, freshness, absence of bruising, mold, mud, minimum number of leaves, branches, peduncles.

Defrosting berries: in order to obtain quality product after defrost we recommend to defrost them at +2°C - +4°C for not less than 12 hours. Otherwise they can be defrosted in a special defrost camera.
























































































































































Watermelon cultivation technology

Harvesting

Field ripeness

The watermelon must be ripe in the field before harvesting. Earlier picked fruits will never acquire their full color and will not reach their maximum taste.

Watermelon can be eaten when the pulp acquires a sweet taste, crunchy texture and bright red color (exist some varieties and hybrids that have light red and even yellow pulp). It is quite difficult to determine ripeness without cutting the fruit and tasting it.

It is best to determine the moment of field ripeness by the condition of the seeds. The fruit of a watermelon is ready for harvesting if 85–95% of the seeds have acquired the color characteristic of the hybrid (ripe). Total sugar content is an important quality score as consumers prefer sweet watermelons. To determine ripeness, you need to select randomly several fruits in the field, taste the pulp or determine the sugar content using a refractometer.

Harvesting

It is necessary to collect fruits in the field carefully, avoiding blows and damages of the peel. It is best to cut the watermelon off the stem rather than break or twist it off. There is a high probability of some bacteria and fungi getting into the fruit during cutting, which will lead to rotting of the pulp. After cutting off the fruit, it is carefully placed in a vehicle and taken out of the field. Two points must be taken into account if it is necessary to store watermelons for a short time in the field before loading into vehicles:

• heaps should be placed in the shade near forest belts or covered with a layer of lashes or other plants plucked near the field;

• cut fruits should be laid with a yellow spot down, as this area of the surface is more prone to sunburn.

Storage

The period between harvesting and consuming watermelons is a crucial factor in determining time to harvest. To avoid the destruction of the fruit pulp during transportation, for the most distant markets the watermelon is harvested when it is not yet fully ripe. Watermelon should be consumed within 2-3 weeks after harvest; otherwise it will lose its crispy flesh structure. The optimal temperature for storing watermelons is 10–15°C with a relative humidity of 85–90%.

Watermelons: varieties grown in our fields:

1. Astrakhan variety.
2. Square.
3. Rose of the East - early fast-ripening.
4. Twinkle.
5. Crimson light.
6. Charleston Gray.
7. Sugar baby.
8. Triumph.
9. Skorik.

Watermelons prefer light-textured soil, sandy mould humus. Watermelon seeds are sown only in the ground as warm regions contribute to good growth and ripening of melons/pumpkins/watermelons. The ripening time of watermelons is from 40 to 65-70 days.

All varieties grown by us on the lands of Russian Federation give a very good harvest from 45 tons per hectare to 90 tons, depending on the variety. Everything grows in the open field without chemicals and fertilizers, observance only of crop rotation. Drip irrigation is used in some fields. All products are grown without GMOs and chemicals.

All fields for future planting of melons/pumpkins/watermelons are prepared from the moment of harvesting melons/pumpkins/watermelons.

Watermelon is sensitive to soil salinity. It also requires a lot of light and is not susceptible to weed clogging. The fruits of those plants which do not receive enough light ripen later and longer, they are smaller and less sweet. Watermelon is a heat-loving and heat-resistant plant. Optimal fruit ripening temperature is 30-35°C. Watermelon is a drought tolerant plant.

























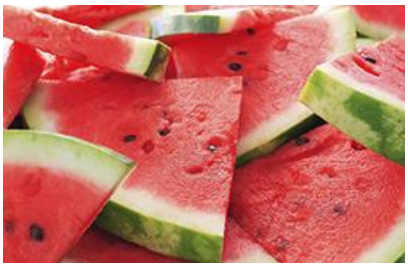























Melons

Melon is a symbol of the fertility of the Ukrainian land.

There is no equal anywhere in the world as fragrant, honeyed Russian and Ukrainian melon. It was noticed as far back as in ancient times, when the melon was considered an exquisite delicacy, and one melon could pay off with a camel. The first settlers who came to Russia at the end of the 19th century also appreciated the merits of the Russian melon. Hardly enduring the unusually hot climate, they wondered at the health, working capacity and cheerfulness of the local population.

Over the years, the new citizens of the Russian land have become convinced that, among other things, rational, time-tested, proper nutrition is of no small importance in the vitality of Russian. And here the melon, which has absorbed all the riches of vitamins, mineral salts, microelements, glucose, sucrose, pectins, carotene, takes an honorable place. It not only fed and watered but also healed a person.

From time immemorial Russian knew that melon pulp has a diuretic property, a decoction of young ovaries was used in case of stomach infections, and melon seed oil was used to cleanse the blood vessels.

Melon - strong, golden, - they took with them both on the caravan route and on the shepherds' drives. Like the bread, sacred for a Russian, it did not deteriorate during the long days of the road and gave tired people not only strength, but also the joy of delicious food. Russian appreciated the melon at its true worth, knew the secrets of its cultivation and knew how to harvest it for future use.

Historical documents say that the Russian population of each district sowed and cultivated melons in their own special way (after the flood waters recession, the flood lands were sown with melon seeds, and during the entire ripening period they watered the plants only once, or, for example, in the fall they dug vast pits where all the rain and winter snow water were collected).

The Russian people had many different ways of harvesting melons for future use. Thick honey syrup, fragrant and sweet, was boiled from ripe pulp. They also prepared "seok": wheat flour and sesame seeds were added to the condensed melon juice – this product lasted for 2-3 years. Sun-dried melon was woven into strands in order to get a delicious marmalade-like product. Wonderful dried melons were not only consumed locally, but also in the 19th - early 20th centuries were exported by Ukrainians. Interestingly, farmers knew how to preserve winter melon varieties until the next harvest, while their taste only improved during storage.

In short, the researchers of Russian Federation saw the Russian melon grower as a restless worker, but at the same time noted how gratefully the "best known in the markets of the Russian Empire, the Russian melon," responds to human care.

Melon is not only a delicacy, but also a medicinal product. Russian even practice a special course of melon treatment, using melon ovaries for many ailments. Local varieties of melons are distinguished by excellent qualities, they are especially sugary and aromatic.

Melon is one of the favorite delicacies during late summer and early autumn. Juicy, sweet, incredibly fragrant, this beauty will serve as a decoration for any table and will become an addition or the main ingredient of the most sophisticated dishes. Nowadays, there are about 1600 varieties of this melon crop, each of which has its own taste, size, shape. The heroine of our article today is the Turkmen melon.

It is known that all types of melons, of this truly wonderful and healthy product are united by a love for heat, dryness and a dislike for a large amount of water. It is not surprising that precisely in the southern regions of Russia the most delicious, sweet, literally ideal representatives of culture grow.

Variety description

“Turkmenskaya” is a generalized term used by modern gardeners and melon growers, as they say “Uzbek”, thus combining several varieties typical for this region.

In fact, the varieties that Russia offers us are over 400 varieties. And they are divided into four groups, which consist of representatives, differing in the rate of ripening and the periods when the harvest occurs:

In the first group there are early maturing varieties that reach maturity in 70 days maximum. They include Mazy, Ternek, Zamy. Juiciness and tenderness of the pulp, medium sweetness (up to 15% sugar) and pronounced aroma are typical of them.

The second group includes mid-ripening varieties that ripen from 75 to 100 days. Such melons are dense, crispy and juicy, slightly sweeter than the representatives of the first group. The pulp of these varieties contains up to 18% sugar.

The third group is also mid-season varieties, the beginning of ripening of which falls on the 95th day. Such varieties are characterized by a viscous, juicy and very sweet pulp and are stored for quite a long time. In particular these melons are used for cooking melon honey, drying and preserving.

Varieties of the fourth group are the most late-ripening. They ripen up to 120 days and grow incredibly large. Obviously they are not as juicy and flavorful as earlier melons. The amount of sugar in the representatives of this group reaches a maximum of 16%, the flavour is much less pronounced than in summer and early autumn fruits. But one cannot fail to appreciate these varieties at their true worth. They are the ones that become a juicy alternative to summer delicacies in winter cold weather.

Turkmenka variety belongs particularly to the fourth group. It rarely grows above average size, tolerates low temperatures well. And when becomes ripe by mid-autumn, it pleases with its sweetness and delicate, fresh scent. Her pumpkins are medium in size, the rind is deep green with a net of rough fibers. When the melon ripens, the net deepens, as if growing into a pumpkin, and turns dark brown.

Peculiarities of cultivation

Despite the name and origin, Turkmenka can withstand low temperatures perfectly, which makes it suitable for growing not only in the sultry southern regions, but also in more severe climates. Due to the fact that melons ripen in mid-September, seedlings are planted, rather than seeds, in open ground.

In cold regions, after planting, the beds are covered with foil to protect them from sudden frosts and keep moisture in the garden longer. It is quite convenient to use demountable greenhouses, because after the appearance of 2-3 true leaves, shelter is no longer needed.

In the process of fruit growth, they are often tied up to protect the fruit from damage, but in this case it is best to put something under the pumpkins so that they do not fall from the bush.

Also, after the appearance of the fourth or fifth true leaf, the melon must be correctly pinned and shaped. For this, the apical bud is removed in order to stimulate the development of lateral stems. The main stem is usually tied to a trellis or put on a garden net, and the lateral appendices are regularly pinched if ovaries appear on them, or completely removed if ovaries do not appear. The sections must be treated with coal or lime so as not to give a chance for infections to get inside the plant.

Uzbek melons

Paradise delicacy

Do you love melons the way all the supreme rulers of the East loved them, starting from the epoch before our era? In Russia, they say: “Melon makes cheeks rosy, teeth strong, hair silky, and eyes young!” In Uzbekistan, Kyrgyzstan and Tanjikistan, melon is loved as a woman; in Turkmenistan - it is respected as a president!

In addition to its dizzying aroma and sweetness, the melon boasts a rich array of health benefits. One of the most important properties of melon is its ability to influence the production of endorphins, which makes it a good remedy for depression and blues. In addition, the nutrients contained in the plant have a pronounced tonic effect, and vitamin C strengthens the immune system. Rich in iron salts, melon is prescribed for anemia and various heart diseases. The high content of silicon in the pulp of the paradise fruit cannot but please women. After all, this element is very important for the health of hair and skin, which makes melon the number one cosmetic product for intake. The ability to improve skin, hair and nerves has been noticed in melon since ancient times, at the same time the fact that melon seeds have a beneficial effect on male strength was noted. In addition, melon is rich in fiber, which allows it to be used to detoxify the body.

The climatic conditions of the southern part of Russia are perfectly matching for the cultivation of these paradise fruits, as the melon was also called in ancient times. And it was the climatic conditions that gave the impact for the appearance of a huge number of varieties of melons, differing both in their appearance and in taste. Even a small change in the amount of sunny days can lead to crop failure, so the work on breeding new varieties does not stop.

Fergana zone, Bukhara and Samarkand zones, Tashkent zone, famous in turn for such varieties of melons, which, thanks to the skill and knowledge of agronomists-melons, who came to live with us in Russian Federation, and their golden hands, began to be grown for the third year in the southern productive Ukrainian lands.

Kukcha

Long, green, hard and a bit like an overgrown cucumber, the melon of the kukcha variety will appeal to those who do not like much too sweet melons. It has a solid, juicy white pulp, not very pronounced aroma and refreshing, not too sweet taste. Melons of this variety are the sweetest in July, but they can be enjoyed until autumn as the kukcha season ends in September or October.

A whole melon, even without a refrigerator, will calmly lie for up to five days, but the chopped one should be eaten right away. The refrigerator will allow you to stretch out the pleasure as the melon can be stored in it for up to 6 days.

Kuk duppi

A green skullcap or just a skullcap — that's how this melon is called. Round, weighty, slightly ribbed, with a dark green skin and almost no aroma — well, except that it slightly smells a pumpkin ...

This melon, like chillaki, belongs to the soft varieties. It also ripens within 90 days, but it treats the heat more comfortably than the first variety described above. Moreover, kuk duppi can be stored in the refrigerator for up to 5 days — although it is soft, it is not so delicate and capricious. But if there is no refrigerator, this melon, like all the others, must be eaten at once.

Kyzyl kovun

The tiger-like melon shows off a striped skin adorned with a composite mesh pattern. It has orange pulp, similar to pumpkin. Kyzyl kovun or krasnomyaska refers to hard varieties of melons, it looks more like a pumpkin — both in taste and in smell. Though, very tasty pumpkin!

Krasnomyaska has one interesting feature that should be taken into account by people who have had malaria – it can provoke an attack similar to malaria. For all the others, krasnomyaska is not dangerous in this regard, help yourself to your health!

Zhura kand

Green skin with dark stripes, white pulp, mild aroma, but surprisingly sweet, sugar taste – this is what the Zhura kand melon is. This type also belongs to soft varieties, it is quite tender and capricious – sliced melon can be stored in the refrigerator for only one day. It can be stored uncut for up to four days.

Zhura kand quickly spoils, but its size (rather modest in comparison with some melons) will allow you to eat this melon quite quickly. Cold, juicy, sweet melon is a great dessert in summer time.

Mirzachul melon

Mirzachul melon or torpedo, as it is known among the people, is perhaps the most popular of all types. It is loved not only here in Russia, but also in Russian Federation, Europe and even America: Mirzachul melon takes the honorable first place in export to other countries. It became possible to export a torpedo due to the fact that it is a resistant variety – it is stored uncut for the longest time. And in the cut form, the torpedo can be stored in the refrigerator for up to 5 days.

There exist a subspecies of Mirzachul melon, called “meter”, which differs in size: meter is a giant melon that grows in length almost more than a meter. A fragrant and sweet torpedo has firmly gain a place both in markets and in the hearts of Ukrainians – and not in vain, it is worth to try it.

90% of the melon harvest from Russia, Turkmen, Uzbek, Tajik and Kazakh varieties is sold for export to the UAE, Saudi Arabia, Kuwait, Oman, Iraq, Qatar and many other countries. All melons grown by our experts are in great demand in many countries of the world. Bon appetit and good health to everyone.



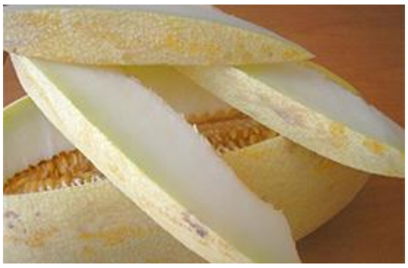




















































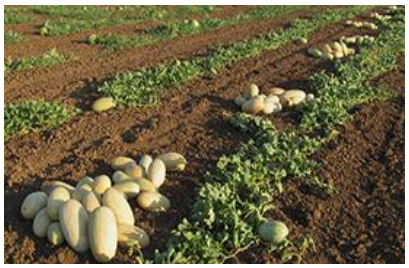












Oil and meal

Our company processes rapeseed seeds, soya seeds, sunflower seeds, corn by tolling scheme at oil extraction plants in Russia and Russian Federation, receiving oil and meal.

Sunflower seeds.
Types of sunflower oil received during processing:
- Unrefined sunflower oil
- Refined sunflower oil
- Refined deodorized sunflower oil

Soya seeds.
Types of soya oil received during processing:
- Hydrated soya oil class I and II
- Refined soya oil without classo
- Soya refined bleached oil
- Refined deodorized oil

Rapeseed seeds.
Types of rapeseed oil received during processing:
- Unrefined rapeseed oil
- Refined non-deodorized oil
- Technical rapeseed oil - is being used in industry for producing biodiesel. Erucic acid content in this oil is 47-50%.

Corn seeds.
Types of corn oil received during processing:
- Unrefined corn oil
- Refined non-deodorized corn oil
- Refined deodorized oil brand “D” (for producing baby food and diet food)
- Refined deodorized oil brand “P” for supply to distribution network and public catering.

Meal and oil cake:
Granulated
Shredded
Refined
22% to 39+% oily

Refined granulated refined grinded corn oil cake. Protein 28-39%, produced out of germ corn seeds.

Corn meal, protein 44%-48%

GOSTS:

GOST 31760-2012 Receiving soy oil meal, soybean cake. Contains protein 42%-51% depending on oil level of soya seeds and depth of processing. Types of soy oil meal and soybean cake: toasted, granulated, shredded, refined.

GOST 31759-20212 Rapeceed meal, rapeseed cake

GOST 30257-95 toasted, granulated, shredded, protein up to 36%

GOST 11048-95 rapeseed cake

All meals and oilcakes are being shipped in bulk, at the request of the buyer we load it into 25-50 kg bags, Big Bags 500-1000kg. Shipping is carried out in containers, covered carriages, ships.

Oils are packed into 1, 1,5, 2,5, 3, 5 liter plastic bottles, into corrugated packaging, are being put on pallets and sent from processing plant to port, loading containers is carried out, covered carriages are being sent to station of destination of the buyer.




IDEAL
Alfero

Янтарь












































Transportation

Transportation is being carried out by:
Carriages, sea and railway containers, sea vessels.

Carriages:

1.Hoppers-grain carriers with carrying capacity of 120 tons are being used only for transporting grain, oilseeds, soya, canola, corn, meal bassage, granulated and bulk mixed foods to destination stations of the buyer according to DAP.

2.Covered carriages are designed for transporting packaged cargos: meal, bagasse, packaged mixed foods, sunflower oil, soya oil, corn oil, canola oil, milk powder and other cargos.

All the carriages of 150 hoppers belong to the Holding.
There are 75 covered carriages for different kinds of cargos that belong to the holding for deliveries to ports and stations of buyers according to DAP.

Containers:

20', 40' – HARD TOP, OPEN TOP – loading on top containers. These are dry cargo containers for transporting bulk products, packaged cargos. There are 20' refrigerator containers rented, with 28m^3 volume and carrying capacity of 28 tonns.

40' – refrigerator containers of 60,2m^2 volume. Maximum loading is 30,5 tons. They are being used for transporting meat products, eggs, apples, pears, fruit and berry products and also for perishable cargos. Holding has been renting 60 of such containers-refrigerators.
We have such tanks-containers as T-11 – 25tons, T-22 – 20tons T-4 – 20tons for transporting liquid cargos.

FLEXITANK is polymeric elastic container for transporting vegetable oils, concentrated juices, corn molasses, beet molasses, malt and beer pellet. Saving on transportation of cargos is up to 40%. Loading into 20' containters. Always new, clean packaging. Products are being tested, certified. Containers up to 24 000 litres.

Container park, 100% rented. Containers have volume of 20', 40' 45'.
Refrigerators park - 20', 40'.

Sea vessels:

Freight of sea vessels for delivering cargos to destination port of buyer is being carried out according to CIF, CIP – Incoterms 2010. We have huge experience in chartering from 5 000 to 50 000tons. Buker dry cargo ships for transporting bulk material have cargo hold that allows to transport wheat, corn, meal, barley all together on one ship. There are 4-6 cargo holds at bulker.

We transport multipurpose dry cargos during transportation of general cargos, fertilizers, meal, ore, metal, agglomerates and other. No matter what type dry sea cargo you need to transport our logists-brokers will help to solve any issues concerning freight of any kind of vessel.

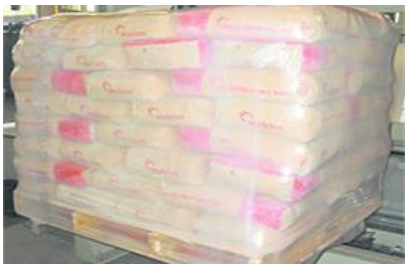
Terms of delivery: FOB, CIF, CPT, DAP, DAF, EXW, FCA. Incoterms 2010.












Двухстропный
биг-бег
Четырехстропный
биг-бег









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MWCU
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CAUTION 9'6 HIGH



TRITON

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25 TC



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25 TC

DONGMAN




HYUNDAI






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Company BITimpex ANSTALT LTD cooperates with such independent surveyorsas Intertek, SGS, Cotecna, UKAS. Company also has certificates of laboratory tests by independent surveyor SGS and the Chamber of Commerce and Industry of Russian Federation.

UKAS QUALITY MANAGEMENT

ISO

ISO 22000:2005 (HACCP)

ICC

BSEC

Intertek

Organisation of Islamic Cooperation

World Vegetable Center

APEC Asia-Pacific Economic Cooperation

MIGA Multilateral Investment Guarantee Agency WORLD BANK GROUP