



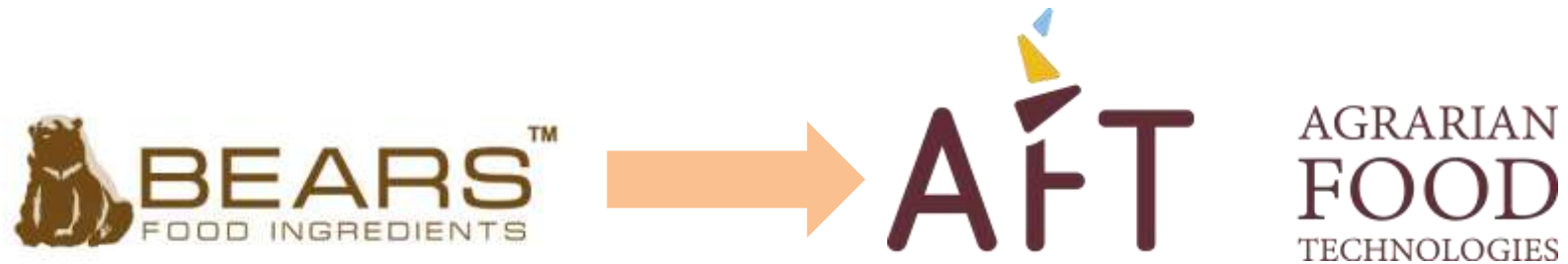
# AFT

AGRARIAN  
FOOD  
TECHNOLOGIES

A reliable mechanism for your success!



The group of companies «**Agrarian Food Technologies**» carries out activity in the market of ingredients. The holding is the theassignee heir of the Concern «Bears Food Ingredients», which started its activity in 1993.



# HOLDING STRUCTURE



## HOLDING «AGRARIAN FOOD TECHNOLOGIES»

### «Agrarian Food Technologies Production» PRODUCTION CAPACITIES

### «Agrarian Food Technologies Trade» TRADING HOUSE

### «Innovation Center» (R&D laboratory)

Production: dry functional mixes for bakery, confectionery and food concentrates industry; dry flavor-aromatic blends.

Sale: dry functional mixes for bakery, confectionery and food concentrates industry; dry flavor-aromatic blends.

Development of new products in the R & D laboratory management of innovative projects

Production: confectionary glazes and chocolate.

Sale: confectionary glazes (black, milk, white, color) and chocolate (black, milk)

Production: margarines and fats for bakery, confectionery and dairy industries.

Sale: margarines and fats for bakery, confectionery and dairy industry

## 1

## PRODUCTION OF CONFECTIONARY GLAZES AND CHOCOLATE

- Confectionery glaze (black, milk, white, color)

- Chocolate Drops

- Chocolate

All products are produced under the Trademark



1

## PRODUCTION OF CONFECTIONARY GLAZES AND CHOCOLATE UNDER TRADEMARK “BMB COMPOUND”

The factory was established in 1999 and has equipment from British companies Macintyre Chocolate System and LADCO, and Netherlands Company – Wiener.

Production capacity: 4 000 tons per annum.

Manufacturer's address: 6, Staromiska St., Brovary, Kiev region, Ukraine



**2**

**PRODUCTION OF MARGARINES AND FATS.**

Margarines

Fats

Whipping paste

All products are produced under the Trademark



## 2

### PRODUCTION OF MARGARINES AND FATS UNDER TRADEMARK “MARGARIN”

- The factory was established in 2003 and has equipment from British and Italy companies – CHEMTECH.

- Production capacity: 9 600 tons per annum.

- Manufacturer's address: 173/1, Smilyanska St., Cherkassy, Ukraine



# 3

## PRODUCTION OF DRY FUNCTIONAL MIXES

- Functional mixes for traditional and non-traditional kinds of bread and bakery

- Various improvers (for volume, for structure, for extension of freshness, for crust, for bleaching of crumb, for weakening of gluten and others)

- Functional mixes for muffins, cakes, biscuits, cookies, creams)

- Flavour aromatic blends

- Heat resistant fillings

- Dry mixes for sauces, marinades

- Breadcrumbs



All products are produced under the Trademark





3

## PRODUCTION OF DRY FUNCTIONAL MIXES UNDER TRADEMARK “BMB BLEND”

**BMB Blend**®

- The factory was established in 2003 and has equipment from British companies – KEMUTEK.

- Production capacity: 6 000 tons per annum.

- Manufacturer's address: 2, Poliova St., Shevchenkovo village, Brovarsky district, Kiev region, Ukraine



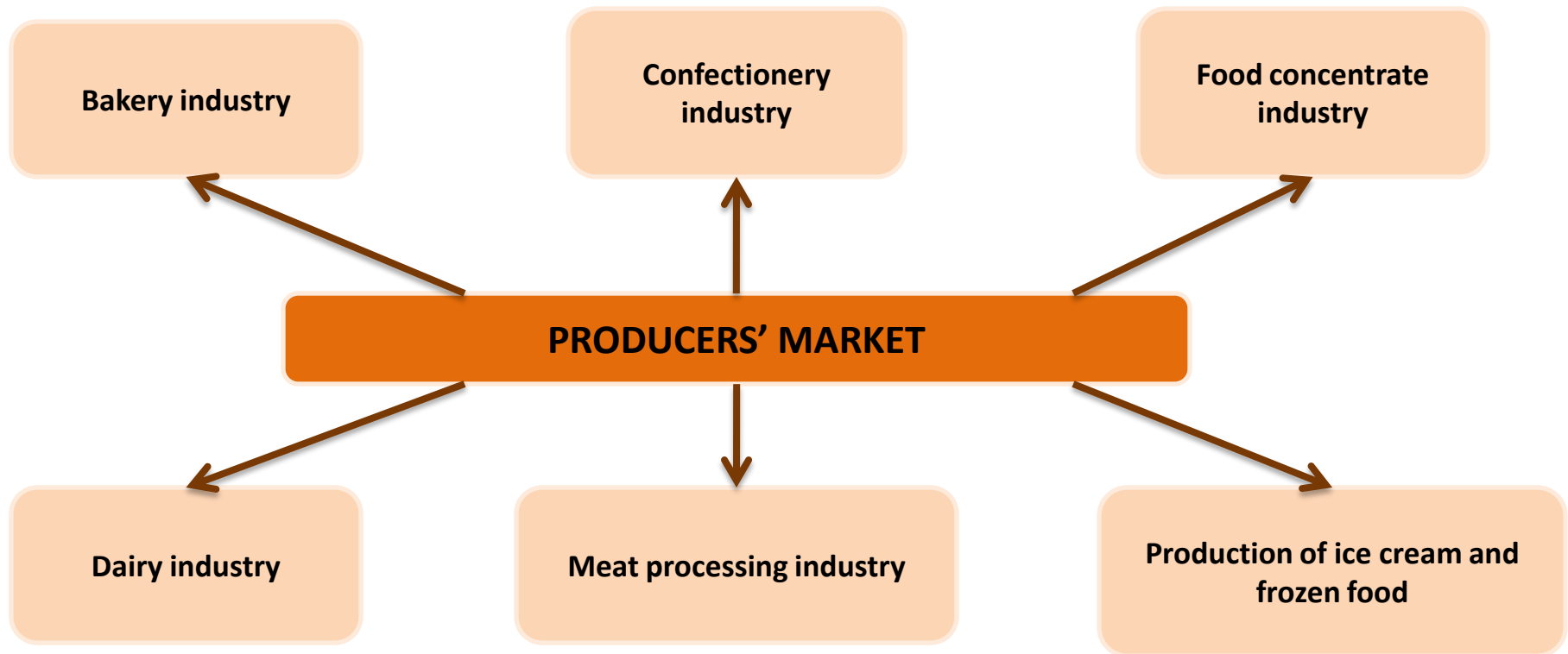
**4**

**INNOVATION CENTER**

● Development of new products

● Technological support of customers





## ADDITIONAL OPPORTUNITIES OF THE HOLDING "AGRARIAN FOOD TECHNOLOGIES"

- Development of new products according to customer requirements
- Technological support of the client
- All production is certified by ISO 9001: 2000
- Production expects to receive an ISO 22000 (HACCP) certificate
- Cooperation in the direction of STM (Private Label)



## Dry mixes for **BAKERY INDUSTRY**

- Functional mixes for traditional and non-traditional kinds of bread and bakery
- Various improvers (for volume, for structure, for extension of freshness, for crust, for bleaching of crumb, for weakening of gluten and others)



# BAKERY INDUSTRY

## BAKERY MIXES

Complex mixes for the production of mass and non-traditional kind of bread and bakery.

**KORNEX** line for bread mix has been designed to fulfill the taste preferences of domestic consumers. Over 14 years of existence in The Ukrainian market, these products are well proven due to the optimal combination of price and quality.

### **Advantages of using**

Complex KORNEX mixes will allow the manufacturers to:

- shorten and simplify the manufacturing process
- receive products of consistently high quality, as the quality of finished product will be less dependent on raw materials and the human factor

# BAKERY INDUSTRY

## BLEND S FOR BREAD KORNEK

### PRODUCT RANGE:

- Vegetable (with pieces of vegetables: green and red paprika, tomato, carrot, onion)
- Potato (potato taste and flavor added up with onion, garlic and greens)
- Cheese (cheese taste and flavor )
- Mediterranean (distinctive pungent “italian” taste)
- Grain (wheat bread, enriched with flax, sunflower and sesame seeds)
- Spicy-grain (rye wheat bread, enriched with grain and oil plants, spidery)
- Cereal (rye wheat bread, contains wheat, rye, oats, buckwheat, sunflower, soy, flax, corn)
- With siftings



## BAKERY INDUSTRY

### FUNCTIONAL AND APPLICATION ADVANTAGES:

- ✓ Possibility to expand the assortment of bakery products
- ✓ Reduction of the production process
- ✓ Increase nutritional value with simultaneous decrease in energy value (caloric value)
- ✓ Reducing the dependence of the quality of finished products on the quality of raw materials used
- ✓ Reducing the risk of the "human factor" during production





## BAKERY INDUSTRY

### BAKERY IMPROVERS FINEX

**FINEX** line of conditioners has been developed with a glance of all peculiarities of domestic production technologies and local raw materials that is used in baking industry. Over 14 years of existence in the Ukrainian market, these products are well proven due to the optimal combination of price and quality.

#### PRODUCT RANGE:

- ✓ for correction of extremely strong and short-tearing gluten flour
- ✓ to prolong the freshness of the cakes
- ✓ for dumplings, pasta
- ✓ for products from rye-wheat flour
- ✓ for bakeries, pastry, puff pastry products and a high degree of readiness
- ✓ for bakeries, pastry, puff pastry, puff pastry. Accelerated technology intensive batch for freezing

# BAKERY INDUSTRY

## BAKERY IMPROVERS FINEX

### APPLICATION ADVANTAGES :

- ✓ Enhance fermentation processes as well as dough maturation, give the possibility to reduce the technological process
- ✓ Improve dough rheological behavior
- ✓ Improve shape stability of the dough products
- ✓ Ensure volume increase, even, thin-wall, well-developed pore structure
- ✓ Prolong shelf life of the finished products
- ✓ Provide attractive goldish color as well as plane crust surface



## Dry mixes for CONFECTIONERY INDUSTRY

- Functional mixes for muffins, cakes, biscuits, cookies
- Dry mixtures for preparation of custard
- Dry perfume



## CONFECTIONERY INDUSTRY

Dry powder for preparation of custard by cold and hot procedure.

Thermostable custard **KREMIKS**

### ADVANTAGES OF USING:

- ✓ stable during baking, it gives a clean cut while cutting
- ✓ resistant to the processes of freezing and defrosting
- ✓ mechanic stability both in baked and usual way
- ✓ finished cream can be mixed with whipped cream, butter etc
- ✓ resistance to mechanical influence in the process of dosing on the combined production systems
- ✓ maximum simplicity during the usage
- ✓ distinct taste and aroma



## CONFECTIONERY

Blends for floury confectionery production.

**BEYKMIX** mix line has been developed for fast and easy preparing of high quality cakes, muffins, sponge cakes, doughnuts, pancakes, part baked cakes, pastry, Swiss rolls, pies.

BEYKMIX mix for cakes and sponge cakes.



# CONFECTIONERY

## ADVANTAGES OF USING

**BEYKMIX** mix will allow the manufacturers to:

- ✓ Reduce and simplify the production process (kneading is performed in a single step)
- ✓ Eliminate the possibility of errors in weighing of separate ingredients, particularly functional ingredients, the lowest dosage of which requires a great precision
- ✓ Improve and stabilize the quality of the finished product – consistently high quality blends will minimize the dependence of the quality of the finished product on the raw material and the quality of the human factor, as well as provide an increase in size, even, thin, well-developed structure of porosity
- ✓ Lengthen the time of fresh baked goods, compared with products made according to traditional recipes.



## CONFECTIONERY

### DRY PERFUME

Traditional aromatic composition for producing spice cakes.

Designation: dry mixture composition for producing spice cakes, spicy aromatic mixture of oriental spices with unique flavour bouquet that adds wonderful taste and flavour to finished products.

Composition: ground cinnamon, star-anise milled, ground ginger, ground nutmeg, ground cardamom, allspice tree milled, ground cloves, black pepper milled.



# CONFECTIONERY

## Assortment of **FAT**:

Product	Mass fraction of fat, %	Melting point, °C	Solid Fat Content at 20 °C, %	Scope and features
For fillings				
Bifiling 01	99,7	32-34	20-24	Lauric fat is used for the production of creams, fillings and whipped flour confectionery products
Bifiling 14	99,7	37-39	28-34	It is used for all kinds of fillings (waffles, candies, cookies, straws)
Bifiling 10	99,7	36-38	32-36	
Bifiling 06	99,7	23-26	8 - 12	
Bifiling 15 BR (barrier)	99,7	43-45	68-73	Used for making fillings in sweets. Prevents the migration of fusible oils (walnut, peanut) on the surface of the candy
For confectionery products of general purpose				
Bifiling 11	99,7	34-38	20-24	Used for making confectionery glazes, chocolate pastes, candy and fillings
Bifiling 20	99,7	36-40	50-60	
Bifiling 24	99,7	32-36	28-34	Lauric fats are used to make confectionery glazes, chocolate pastes, candy shells, fillings
Bifiling 26	99,7	34-38	40-46	
Bifiling 19	99,7	34-38	50-60	
Bakefed 02	99,7	34-36	18-24	
Bakefed 04	99,7	34-36	26-30	For the production of confectionery
Bakefed 05	99,7	20-26	22-26	For the production of confectionery for baby food, fat does not contain palm oil
Shortening	99,7	34-38	20-26	For the production of confectionery



# CONFECTIONERY

## Assortment of **MARGARINES**:

Product	Mass fraction of fat, %	Melting point, °C	Solid Fat Content at 20 °C, %	Scope and features
<b>For dough and cream</b>				
Bificream (white)	80	34-36	18-24	For the production of cakes, rolls, cakes, as cream fillers and ornaments. A 100% replacement of butter is possible without changes in the recipe.
Bificream (painted) can be painted in any color	80	34-36	18-24	Can be painted in any color at the request of the client.
<b>For puff pastry</b>				
Slomar Plus	80	40-44	46-54	For the production of yeast and puff products. Suitable for the production of frozen puff semi-finished products. Provides a clear separation of the layers of the dough and high lifting of products.
Slomar Elite	80	40-44	46-50	
Slomar Standart	72	40-44	48-54	For the production of yeast and puff products. Very suitable for the production of cookies made from puff pastry, tubes, etc. Provides a clear separation of the test layers.
<b>For baking</b>				
MB 30-40	82	34-36	18-24	For the production of confectionery
MB 30-38	80	34-36	18-24	For the production of confectionery
MB 32-38	72	34-36	18-24	For the production of confectionery

# CONFECTIONERY

Pasta for whipping **BEYK GEL** - used in the production of biscuits, muffins, cookies, gingerbread.

## ADVANTAGES OF USING:

- ✓ The possibility of introducing and whipping simultaneously all components, without pre-whipping melange with sugar;
- ✓ Reduction of the time for whipping biscuit dough from 20-30 min. Up to 5-7 minutes;
- ✓ Reduction of the consumption of melange to 30% (in the production of biscuits for cakes and rolls), which reduces the cost of production;
- ✓ The ability to replace some eggs and fat in the dough with water or other dry substances (such as starch) without compromising the quality of the final product;
- ✓ Increasing the volume and obtaining a uniform fine-pored structure in biscuit products;
- ✓ Obtaining a fine texture in rolls, which facilitates easier folding;
- ✓ Obtaining a soft texture in cupcakes and muffins;
- ✓ Slowing the process of hardening in finished products.

## CONFECTIONERY

**CONFECTIONERY GLAZE** and **CHOCOLATE** are produced under the trademark **COMPOUND**

The line of confectionery glazes and chocolates is applied:

- ✓ For glazing cakes, pastries, sweets, pastilles and marmalade products, wafers;
- ✓ For dragee in drums;
- ✓ As paste-like fillings in confectionery;
- ✓ For decorating confectionery;
- ✓ As additives for breakfast cereals;
- ✓ As supplements in creams;
- ✓ As additives in the dough before baking.



## CONFECTIONERY

**Glazes and chocolate are presented in the form:**

- ✓ Paste
- ✓ Buttons
- ✓ Drops
- ✓ Monolith

**Colors of glazes:**

- ✓ Dark brown
- ✓ Brown
- ✓ Light brown
- ✓ White
- ✓ Colored



# FOOD CONCENTRATES INDUSTRY

The modern food industry is a memorable taste, an attractive aroma, an attractive color of the product. These tasks are performed by **flavor-aromatic mixes**.

We will help to give your products a unique taste and aroma, to create for you a wide range of products. Restore taste and aroma, partially lost during processing. To strengthen the natural taste and aroma present in the products and to save the products from the unpleasant aftertaste arising from the introduction of vitamins, mineral salts, etc.



## FOOD CONCENTRATES INDUSTRY

**Snacks** are special foods that are designed to temporarily quench hunger, replenish energy and, of course, to enjoy the taste of the product.

### Types of snacks:

- ✓ Potato chips
- ✓ Flour snacks (crackers, flour snacks with filling)
- ✓ Nuts and seeds
- ✓ Extruded snacks (from various types of cereals)

To give certain flavor and aromatic qualities, use flavor-aromatic mixes.



## FOOD CONCENTRATES INDUSTRY

**Mixtures are divided in the following directions:**

- ✓ Dairy
- ✓ Meat
- ✓ Vegetable
- ✓ Fish
- ✓ Sweet

**The most popular are:**

- ✓ Cheese, cheese with onions, Emmental cheese, sour cream with herbs;
- ✓ Barbeque, baked ham, salami, lard with mustard, chicken, pizza, jelly with horseradish;
- ✓ Mushrooms, adjika, vegetable, paprika, greens with garlic;
- ✓ Seafood, boiled crawfish, salmon, crab, caviar;
- ✓ Caramel, cherry, strawberry, orange, chocolate.

**We also develop flavor-aromatic mixes for specific customer requests.**



# FOOD CONCENTRATES INDUSTRY

## GASTRONOMY - MIXES FOR PREPARATION OF FILLINGS

For the production of rolls and puff products, pies, donuts, pizza, frozen semi-finished products (pancakes, dumplings).

The growing popularity of hot baked goods and the variety of frozen semi-finished products significantly increases the requirements for the assortment and quality of the fillings used in the types of products. The use of stable fillings **BLEND FILLINGS** is easy to expand the range and give the products a special unique taste.

### Advantages of using thermostable fillings:

- ✓ Natural taste
- ✓ Resistance to baking and freezing processes
- ✓ Resistance to mechanical influences during work on combined production systems
- ✓ Can be the basis for your own unique filling
- ✓ Maximum simplicity in preparation





# DAIRY INDUSTRY

The product is intended for the production of fermented milk products, including sour cream, yoghurt, desserts.

## The use of the stabilizer **MILKISTAB** provides:

- ✓ Homogeneous, creamy, without clumps of milk protein and grain, a thick, moderately dense consistency of the final product;
- ✓ Presence of gloss on the surface of the finished product;
- ✓ Ease of adjusting the consistency of the finished product;
- ✓ Prevents syneresis during transport and storage;
- ✓ Possibility to produce products with extended shelf life

## Features of the use of **MILKISTAB**:

- ✓ Easily dissolves in warm (at a temperature of 35-40 ° C) milk (cream)
- ✓ Before application the product is mixed with sugar, dried milk
- ✓ Before the pasteurization process
- ✓ Product resistant to high temperatures and the action of lactic acid bacteria
- ✓ Dosage when applying 0.3-1.2% (depending on the type of product)

# DAIRY INDUSTRY

## Fats for the production of milk products and ice cream

Product	Mass fraction of fat, %	Melting point, °C	Solid Fat Content at 20 °C, %	Scope and features
Bifiling 50	99,7	32-36	18-24	Lauric fats are used in the production of milk products as substitutes for milk fat.
Bifiling 51 A	99,7	32-36	18-24	
Bifiling 53	99,7	35-38	20-24	Used in the production of milk-containing products as a substitute for milk fat.
Bifiling 54 A	99,7	35-38	20- 24	



## DAIRY INDUSTRY

### Glazes and chocolate for the production of curd desserts and ice cream

**Glazes and chocolate are presented in the form:**

- ✓ Paste
- ✓ Buttons
- ✓ Drops
- ✓ Monolith

**Colors of glazes:**

- ✓ Dark brown
- ✓ Brown
- ✓ Light brown
- ✓ Caramel
- ✓ White
- ✓ Colored



## CONTACTS

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