# pязаночка MYKA

#### RYAZANOCHKA FLOUR NEW PRODUCT LINE REBRANDING | REPOSITIONING









# MILL NO. 1 IN RUSSIA in terms of production capacity

CAPACITY OF **1700** Tons OF GRAIN PER DAY

- built-up supply chain owner of grain elevators and car fleet
- advanced Buhler Swiss equipment
- Bosch packaging line

### QUALITY CONFORMITY CERTIFICATES

CONTROL FROM THE FIELD TO THE SHELF



Russian Quality Diploma

Declarations of Conformity

International Quality Management Certificate FSSC22000

# **OUR BRANDS**

### РЯЗАНОЧКА



Едир Дора

#### **OUR PARTNERS**



#### GRAIN HOLDING GROUP OF COMPANIES leadership opportunities

introduction of innovative products and technologies into the market

## CREATING INNOVATIVE PRODUCTS

- advanced equipment
- the most powerful production laboratory
- the best process engineers create and implement new commercially successful types of flour in Russia

#### SUSTAINED QUALITY Guarantee

 fully automated production control and streamlined supply chains allow keeping consistent batch-tobatch flour quality

#### **ENSURING VOLUMES**

 the most powerful mill in Russia allows us to produce large volumes of products, ensuring uninterrupted supplies even under the largest orders

#### **SUPPORTING OUR BRANDS**

- we provide full marketing support - in stores, online, on TV
- arrange regularly various events and special campaigns aimed at demand stimulation

### **NEW «RYAZANOCHKA»**

SELLING PACKAGING UNIQUE PRODUCT BENEFITS

7 SKU





### RYAZANOCHKA PREMIUM

Ryazanochka TM premium wheat flour is a multi-purpose flour for favorite pastry from yeasted, biscuit and flaky dough.

- 100% Russian grain
- does not require additional sieving
- 7 stages of grain cleaning

Innovative technologies and Swiss mill complex equipment provide stable flour quality and guarantee excellent result!





### RYAZANOCHKA FOR BATTER

Ryazanochka TM batter wheat flour for pancakes, fritters, waffles and sauces. A unique product!

- no lumps guaranteed
- 100% Russian grain
- does not require additional sieving

A unique grinding technology ensures perfect batter consistency with no flour lumps! It is also suitable for gravy and sauces.

NO ANALOGUES IN RUSSIA! UNIQUE GRINDING TECHNOLOGY from Grain Holding Group



### RYAZANOCHKA WHOLE-GRAIN

Due to its unique grinding technology, Ryazanochka TM whole-grain wheat flour has retained 100% useful parts of shell, germ and wheat berry. Homemade bread and whole-grain wheat flour pastry will help to diversify and enrich family menu.

- 100% Russian grain
- fine-ground parts of shell, germ and wheat berry.



### RYAZANOCHKA SELF-RAISING

Ryazanochka TM self-raising wheat flour is a well-balanced proportion of flour and baking powder.

By using this product, you will save much cooking time and will make your precious ones happy with delicious fluffy pastry!

#### fluffy pastry guaranteed

- does not require additional sieving
- 7 stages of grain cleaning.



### RYAZANOCHKA **BAKING** PREMIUM

Ryazanochka TM Premium Wheat Flour. For homemade bread, baguettes and cakes.

- 100% Russian grain
- does not require additional sieving
- 7 stages of grain cleaning

It is a multi-purpose product for baking of different kinds of bread using recipes from around the world. The innovative Swiss technologies and 100% selected Russian raw materials guarantee the outstanding quality of flour, easy dough kneading and incomparable pleasure from making homemade bread.



### RYAZANOCHKA BUCKWHEAT

Ryazanochka TM buckwheat flour for healthy pastry, pancakes and homemade bread.

100% Russian buckwheat

#### retains healthy properties of buckwheat

This product retains healthy properties of buckwheat and has a unique taste. It is suitable for those who adhere to a balanced and healthy diet. Pastry from Ryazanochka TM buckwheat flour will enrich your menu and become a heart-warming family tradition.



### RYAZANOCHKA **RYE**

Ryazanochka TM rye bread flour for pies, homemade bread and kvass.

#### 100% Russian rye

traditional product for the Russian cuisine

It is a traditional product of the Russian cuisine. It is recommended for people who care about their health and prefer healthy food.

### **«RYAZANOCHKA»** ON THE SHELF IN STRIKING VISUAL CONTRAST TO COMPETITORS



### WHY IS «RYAZANOCHKA» BETTER THAN ITS COMPETITORS?



#### MAIN COMPETITORS:

- traditional portfolio arrangement extra, premium, first class, wholemeal, etc. (the format of use is not clear for most consumers)
- outdated package design
- lack of innovations in the portfolio, traditional meal without any unique sales proposals





#### «RYAZANOCHKA»:

- the portfolio is based on the housekeepers' needs – multi-purpose, for batter pastry, for quick pastry, bread, healthy nutrition
- modern design that meets consumers' expectations of high-quality international products
- unique products for the Russian market flour for batter

#### **«RYAZANOCHKA»** benefits for partners

#### INTERESTING PROPOSAL ON The shelf

the portfolio, which covers all basic needs in the flour segment: traditional pastry, crepes and pancakes, healthy nutrition, homemade bread and quick pastry

#### INNOVATIVE PRODUCT, Unique for the market

 flour for batter pastry with no lumps guarantee is a unique offer for the most common type of pastry (pancakes and fritters)

#### **COMPETITIVE PRICE**

 premium package design in the midprice segment, high attractiveness to the mass buyer at affordable prices

#### TRADE MARKETING

 opportunities to attract attention to the product and shelf turnover support