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PURÉE WITHOUT

E*!



Natural products with
Karelian wild berries



* "E" meaning E number, artificial food additives



We have been harvesting wild berries in northern boreal forests since 1999. We offer frozen wild berries, natural berry and fruit purées, concentrated fruit drinks, and fresh-squeezed juices



**ZAGOTPROM IS ONE OF THE
LARGEST PLAYERS IN THE
RUSSIAN FROZEN BERRY MARKET
TODAY**

Zagotprom is a Russian food company specializing in the harvesting, electronic cleaning and processing of the wild berries gathered in Karelia lands.

Over the years, our professional team has optimized the company's technological processes, maximized the quality of our products and gained confidence in Karelian berries among the most demanding Russian, European and Asian customers.

The excellent quality of our berry products means that most of essential vitamins and nutrients were preserved. This is a source of our pride and our outstanding feature that differentiates us in the market.



Our compliance with international quality standards is the result of many years of experience and continuous investment in the modernization of our production lines and business processes:



1999

2004

2013

2014

2019

The company begins to export wild berries hand-picked in Karelia forests.

BEST optical laser sorter (Belgium) is installed, improving and speeding up the berry processing.

Voran Maschinen modern automated line (Austria) is launched, enabling the company to manufacture berry purées and concentrates, and go global.

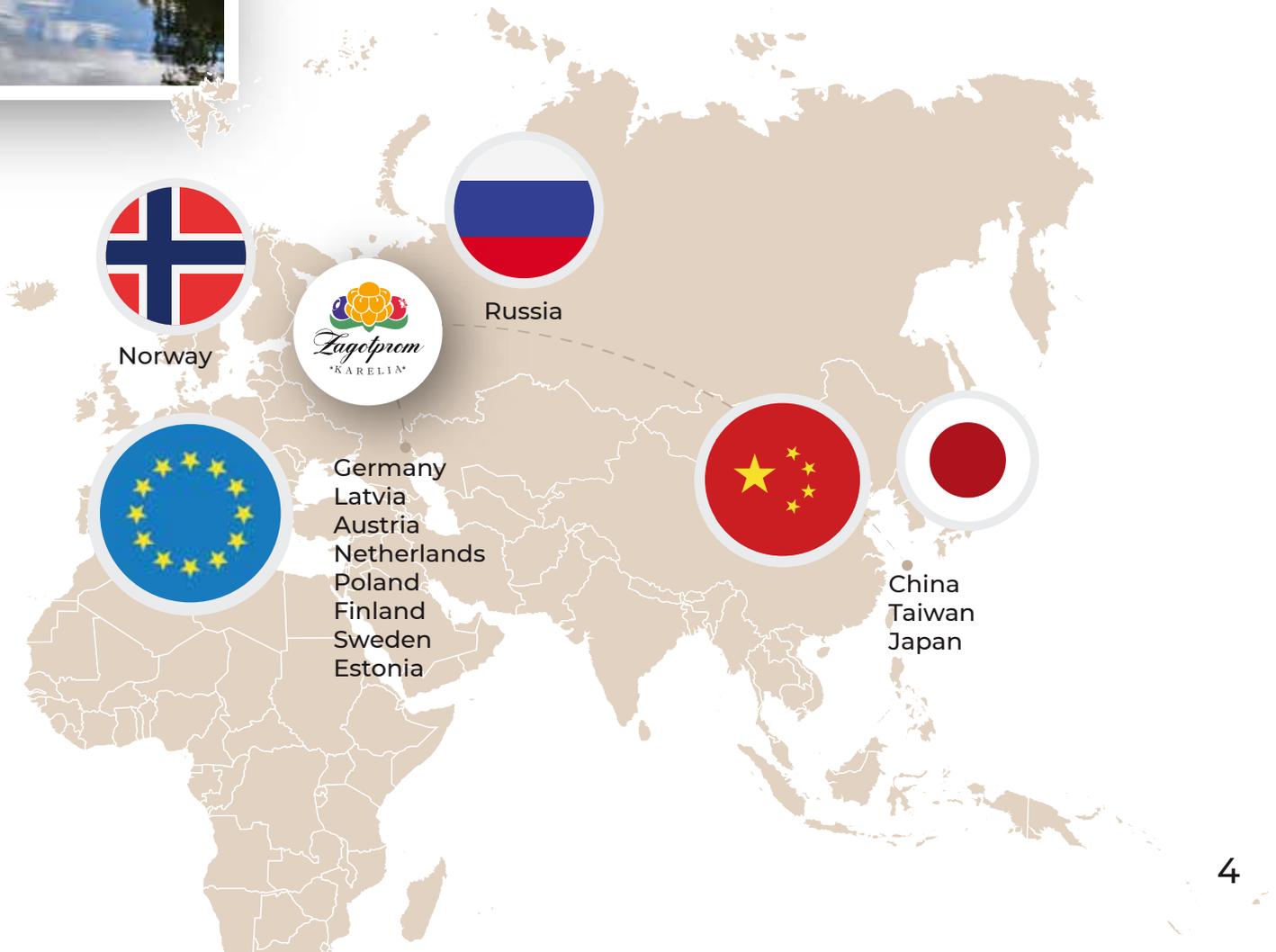
The first automatic berry processing line is launched, improving the quality and increasing exports due to the automatic calibration and shock freezing.

New Unimash berry processing equipment (Poland) helps to prove compliance with the international FSSC 22000 standard.



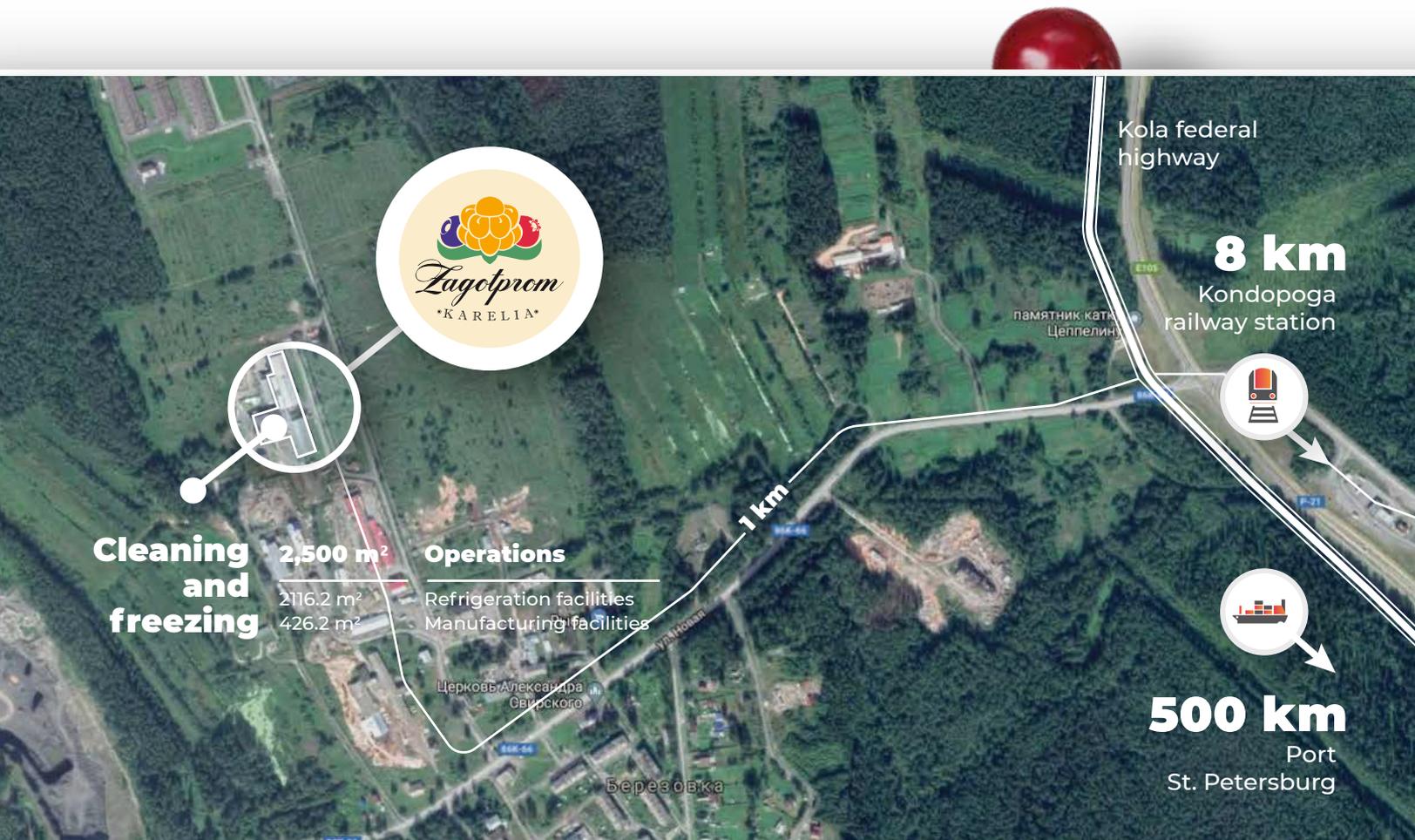
Zagotprom is a modern food processing company recognized in Russia and abroad.

We export wild berries to more than a dozen countries in Europe and Asia.



Our manufacturing processes are certified according to the international standard FSSC 22000

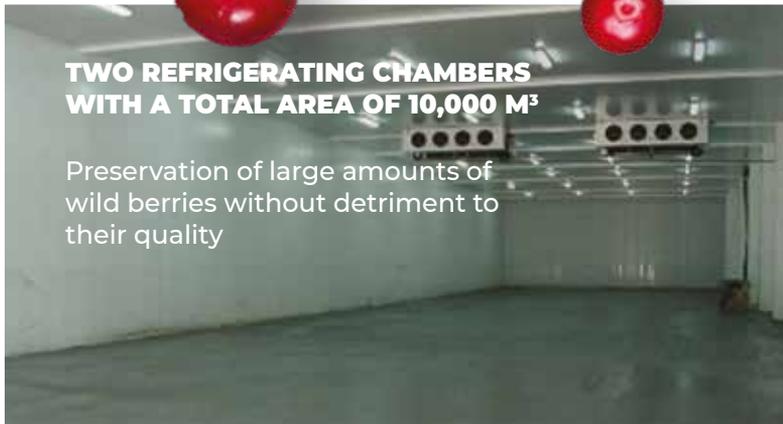
Our operations are located only 1 km away from the Kola federal highway between St. Petersburg and Murmansk.





EXTENSIVE SUPPLY CHAIN AND SEAMLESS LOGISTICS

The shortest time from harvesting to production



TWO REFRIGERATING CHAMBERS WITH A TOTAL AREA OF 10,000 M³

Preservation of large amounts of wild berries without detriment to their quality



MODERN ELECTRONIC CLEANING LINES

High processing speed and automatic high precision quality control



ADVANCED VIDEO SURVEILLANCE SYSTEM INCLUDING REMOTE BROADCASTING OF THE PRODUCTION PROCESS

Prevention of process violations and quick intervention in case of any disruptions



The best that the pristine Karelian nature can give

Karelia's boreal forests (taiga) are an exceptionally pure ecosystem. Wild berries that grow here are a treasure-trove of vitamins and trace minerals, with a high degree Brix and no radiation.

In Karelia, berry picking is a traditional family craft the secrets of which are passed down from one generation to another. Many years of experience in food processing, advanced cleaning and freezing equipment and an extensive supply chain combined with responsible harvesting have created an unrivaled technology that preserves the original benefits and taste of the wild berries.

OUR PRODUCTS*

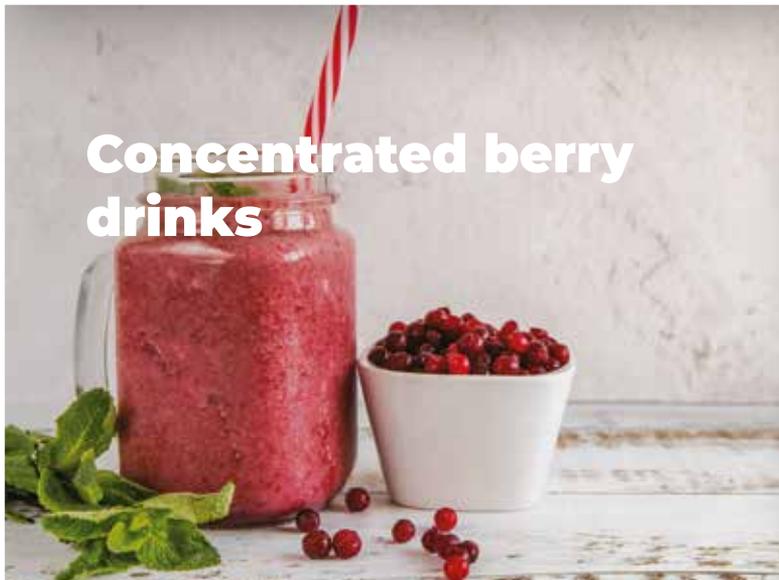
*** rich in antioxidants**



Frozen Wild Berries



Natural berry and fruit purées



Concentrated berry drinks



Fresh-squeezed juices*

*** Outsourced**

FROZEN BERRIES

High-precision electronic cleaning and shock freezing completely preserve all essential vitamins, macro- and microelements (potassium, calcium, phosphorus, magnesium, etc.)

Ingredients

Whole wild berries

Berries

Blueberry, cranberry, lingonberry, sea buckthorn, cloudberry

Storage

- 18 °C

Shelf life

12 months

Weight

10 kg, 20 kg, 25 kg
* Unit packaging

Packing:



25 kg

three-layer paper bag
with a polyethylene
layer



10 kg

corrugated cardboard
boxes with
polyethylene liner

TARGET SEGMENTS

Catering/ HoReCa

preserves
jams
fruit and
berry fillings
fruit drinks
sauces
cocktails

soft drinks
smoothies
desserts
fruit teas
ice cream
toppings

B2B

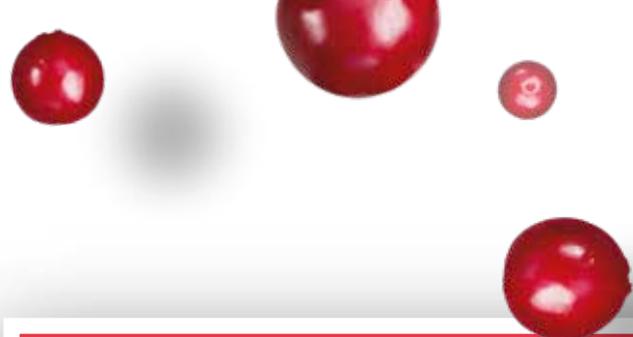
preserves
jams
fruit and berry fillings
fruit drinks
sauces
desserts
fruit teas

Retail

home use

Pharma

extracts
berry compositions
medicinal syrups



BERRY PURÉE

Purée is a multi-use product which is made by crushing and pressing berries, without separating juice or excess pulp.

Purées are made according to Russian food standards, using a cold or a hot extraction method. Our berry purées preserve 100% of berry juice.

Due to the high-precision cleaning from any allergenic components, our purées are safe for children.

Sugar-free



With 10% sugar



TARGET SEGMENTS

Catering

Catering
preserves
jams
fruit and berry fillings
fruit drinks
sauces
cocktails
soft drinks
smoothies
desserts
fruit teas
ice cream toppings

B2B

pastry
jams
fruit and berry fillings
fruit drinks
sauces
desserts
fruit teas

Retail

home use

HoReCa

jams
fruit drinks
sauces
cocktails
soft drinks
smoothies
desserts
teas
ice cream toppings

BERRY PURÉE



Sugar-free

Quick frozen berry purées are manufactured by cold extraction (berries are heated between 20 °C and 40 °C)



Ingredients

Berries

Berries 100%

Bilberry, wild/cultivated cranberry, lingonberry, sea buckthorn, cloudberry, blueberry, raspberry, strawberry, cherry, black currant, exotic berries and fruits

Storage

Below -18 °C

Shelf life

12 months

Weight

1 kg, 2 kg, 20 kg

* Custom packaging



Packing:



**20 kg
blocks**



With sugar



In aseptic pack

Ingredients

Berries 90%, sugar 10%

Berries

Bilberry, cranberry, lingonberry, sea buckthorn, cloudberry, blueberry, raspberry, strawberry, cherry, black currant, exotic berries and fruits

Storage

-18 °C

Shelf life

12 months

Weight

1 kg, 2 kg
* Custom packaging

Ingredients

Berries 100%

Berries

Bilberry, wild/cultivated cranberry, lingonberry, sea buckthorn, cloudberry, blueberry, raspberry, strawberry, cherry, black currant, exotic berries and fruits

Storage

0 to +20 °C / 0 to +10 °C

Shelf life

6 months / 12 months

Weight

2, 3, 5, 10, 20, 200 kg
* Custom packaging



1 kg / 2 kg
plastic
container



aseptic pack



BERRY DRINK CONCENTRATES

A single product and a whole variety of menu applications. Simply add water to your berry concentrate!

Ingredients

Berries, sugar
(or glucose-fructose syrup)

Berries

Bilberry, wild cranberry, lingonberry, sea buckthorn, cloudberry, cherry, black currant, raspberry

Storage

0 to 20 °C

Shelf life

6 months

Weight

2, 3, 5 kg
* Custom packaging

Ingredients

Berries, sugar
(or glucose-fructose syrup)

Berries

Bilberry, wild cranberry, lingonberry, sea buckthorn, cloudberry, cherry, black currant, raspberry

Storage

-18 °C

Shelf life

12 months

Weight

1 kg, 2 kg
* Custom packaging

Packing:



aseptic pack



plastic container

TARGET SEGMENTS

A single, easily stored berry product reveals a variety of menu applications: smoothies, drinks, sorbets, toppings, jelly desserts, etc.

Premium restaurants, small cafés and other catering establishments will appreciate the opportunity to get drinks with different concentration from the same berry base:



1 kg

+



**5-6 L
4-4,5 L**

=



**STANDARD
PREMIUM**

berry concentrate

drinking water*

ready berry drink

* Boil for 3-4 minutes if used in hospital or school meals

FRESH-SQUEEZED JUICES

/ Sugar-free
/ With sugar
/ With stevia

berries 100%
berries 90%, sugar 10%
berries 100%



Ingredients

Berries 100%, sugar (or glucose-fructose syrup), stevia

Berries

Bilberry, cranberry, lingonberry, sea buckthorn, cloudberry, blueberry, raspberry, strawberry, cherry, black currant

Storage

0 to 20 °C

Shelf life

12 months

Weight

0.2 L, 0.33 L

* Custom packaging

Packing:

Glass bottles 0.2 litre
and 0.33 litre

CartoCan
0.15 litre and 0.25 litre

We use only fresh berries to make our fresh-squeezed juices.

A special pasteurization technology guarantees the microbiological purity of the juice and its long-term storage without detriment to the outstanding benefits that wild berries are appreciated for.



TARGET SEGMENTS

Retail



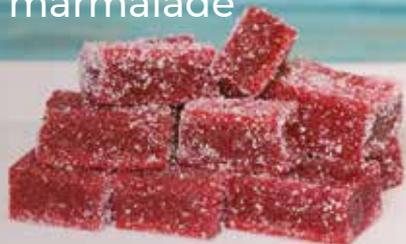
HoReCa



Here are just a few delicious recipes with our berry purées

EASY

Homemade marmalade



500 g of Karelian Summer cranberry purée, 300 g of sugar

Heat the purée to a temperature of 40-50 degrees, add sugar, mix thoroughly. Bring to a boil while constantly stirring, cook for 5-10 minutes. Pour hot marmalade into a rectangular or square container, allow to cool to room temperature. During cooling, marmalade can be sprinkled with grated nut or any other confectionery powder. For full gelling, put the cooled marmalade in the refrigerator for 2-3 hours.

Beetroot and sea buckthorn jelly



2 liters of water, 200 g of Karelian Summer sea buckthorn purée with 10% sugar, 1 medium beet, 2 tablespoons of starch

Pour the sea buckthorn purée with water, bring to a boil. Grate beets on a fine grater, add 0.5 cups of water, squeeze through a cheesecloth. Add the resulting juice to the boiled sea buckthorn and boil again. Dilute the starch in a small amount of cold water, add to the boiling mix and stir constantly. The jelly drink is ready.

Swedish lingonberry sauce



500 g of Karelian Summer lingonberry purée, 150 g of sugar, 2 teaspoons of ground cinnamon, 100 ml of dry white wine, 15 g of starch.

Heat the lingonberry purée over medium heat, add sugar, cinnamon and wine, bring to a boil, cook for 5 minutes with constant stirring. Stop the boiling process, add a thin stream of starch diluted in cold water and stir constantly. The sauce is good, hot or cold, with meat, fish and vegetable salads.



GOURMET RECIPES



Cottage cheese
with blueberries



Malibu Gold
Cup



Cranberry cruch

200 ml of fat cream, 200 g of cottage cheese, 150 g of Karelian Summer blueberry purée, 1 teaspoon of sugar, 1 teaspoon of vanilla sugar.

Whip the cream and add cottage cheese, stirring constantly. Add blueberry purée and both sugars. You can also add peppermint, lime or other similar ingredients. This product can also be used as a delicious cake filling, with or without gelatin.

40 g of Karelian Summer raspberry purée, 10 g of raspberry syrup, 240 g of sparkling wine, food gold.

Pour the raspberry purée, syrup and sparkling wine into a suitable container, mix gently. Pour the drink into glasses, adding several flakes of edible gold to each.

50 g of Karelian Summer cranberry purée, 30 ml of vodka, 20 ml of orange liquor. A few slices of orange with zest for decoration.

Fill the shaker with ice 1/3, add the ingredients and shake well. Pour the drink into a cocktail glass filled with ice cubes, decorate the glass with slices of orange on a skewer.





BENEFITS FOR OUR PARTNERS:

Consistent quality

Zagotprom is trusted by the largest companies from Russia and many European and Asian countries.



*Pharmaceutical
companies from
China and Japan*

Supply consistency

Due to our differentiated supply chain we are able to ensure deliveries even in case of poor harvest of some berry.

Optimal prices

Due to the price flexibility, we are able to make an attractive offer for a small company, a wholesale buyer or a large manufacturer.

Wide product portfolio

A small café or a large restaurant alike will find the right product type and volume in our wide portfolio.

We also offer private label custom orders and product selection consulting for our B2B clients.



**The best of Karelia
for you**