

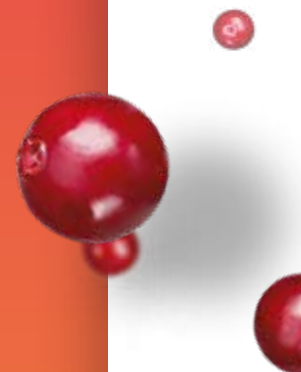
# **Zagotprom LLC**

8B Novaya St., Berezovka village,  
Kondopozhsky district, Republic  
of Karelia, 186210 Russia

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# PURÉE WITHOUT


# E!



Natural products with  
Karelian wild berries

\* "E" meaning E number, artificial food additives



Three red berries are positioned in the top right corner of the slide. One berry is at the top right, another is slightly below and to the left of it, and a third is further down and to the left. They are all bright red with a slight shadow beneath them.

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**

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

**2004**

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

**2013**

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

**2014**

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

**2019**

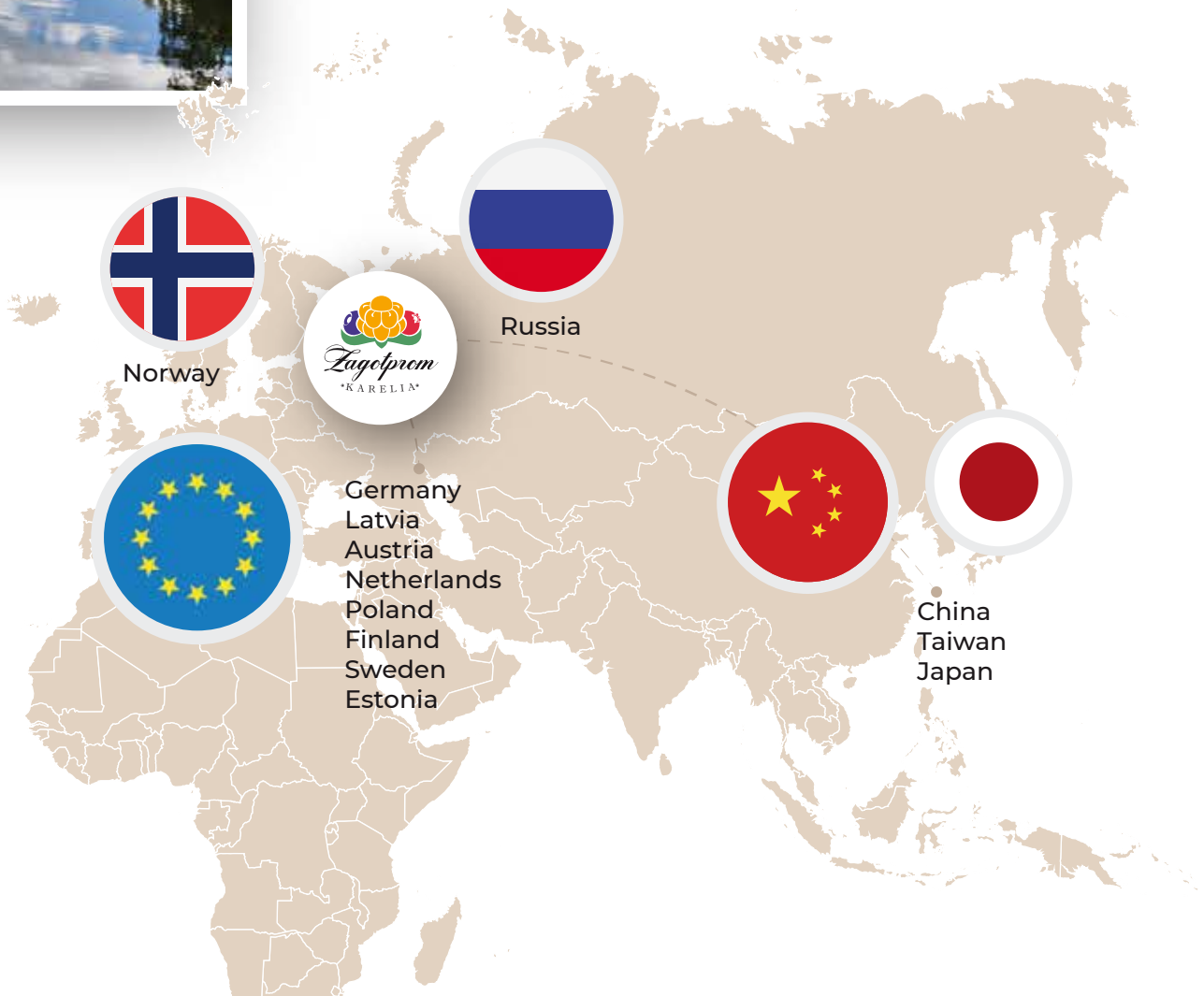
Voran Maschinen modern automated line (Austria) is launched, enabling the company to manufacture berry purées and concentrates, and go global.





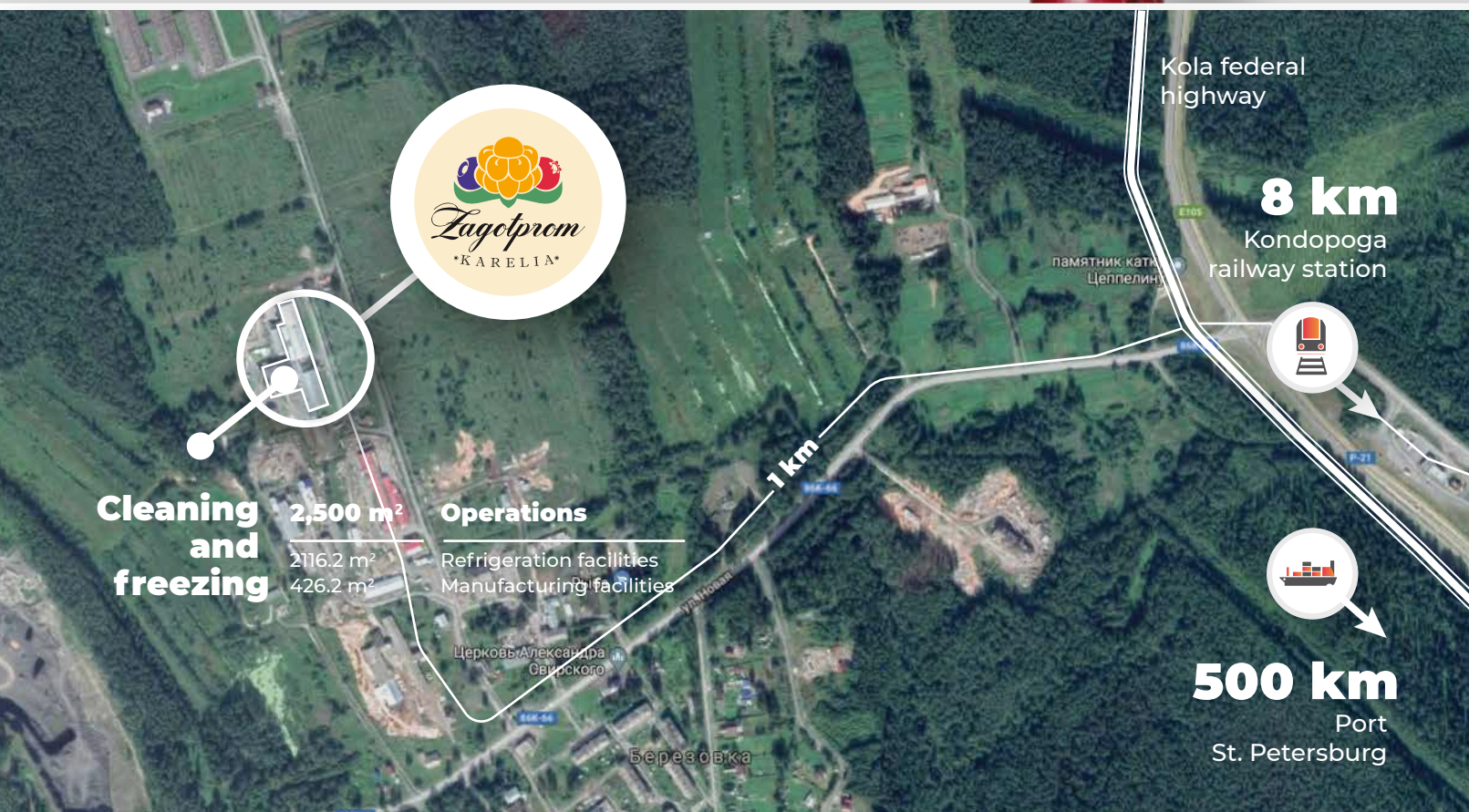
# **Zagotprom is a modern food processing company recognized in Russia and abroad.**

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 M<sup>3</sup>**

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





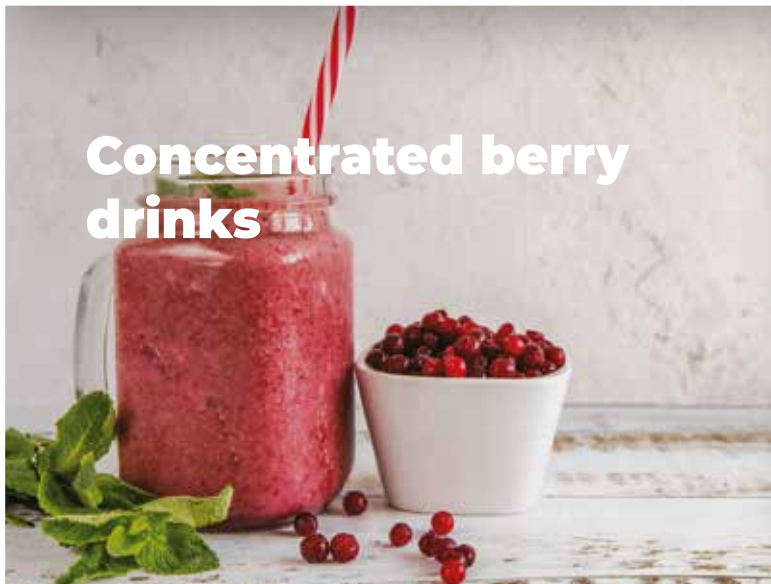
## The best that the pristine Karelian nature can give

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 BERRIES

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

<b>Ingredients</b>	Whole wild berries
<b>Berries</b>	Blueberry, cranberry, lingonberry, sea buckthorn, cloudberry
<b>Storage</b>	- 18 °C
<b>Shelf life</b>	12 months
<b>Weight</b>	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

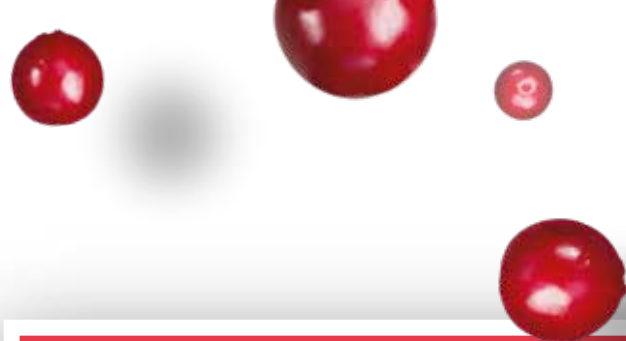
## Retail

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

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



	
<b>Ingredients</b>	Berries 100%
<b>Berries</b>	Bilberry, wild/cultivated cranberry, lingonberry, sea buckthorn, cloudberry, blueberry, raspberry, strawberry, cherry, black currant, exotic berries and fruits
<b>Storage</b>	Below -18 °C
<b>Shelf life</b>	12 months
<b>Weight</b>	1 kg, 2 kg, 20 kg * Custom packaging
	

## Packing:



**20 kg**  
blocks





## With sugar



### Ingredients

#### Berries

Berries 90%, sugar 10%

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



## In aseptic pack

### Ingredients

#### Berries

Berries 100%

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.



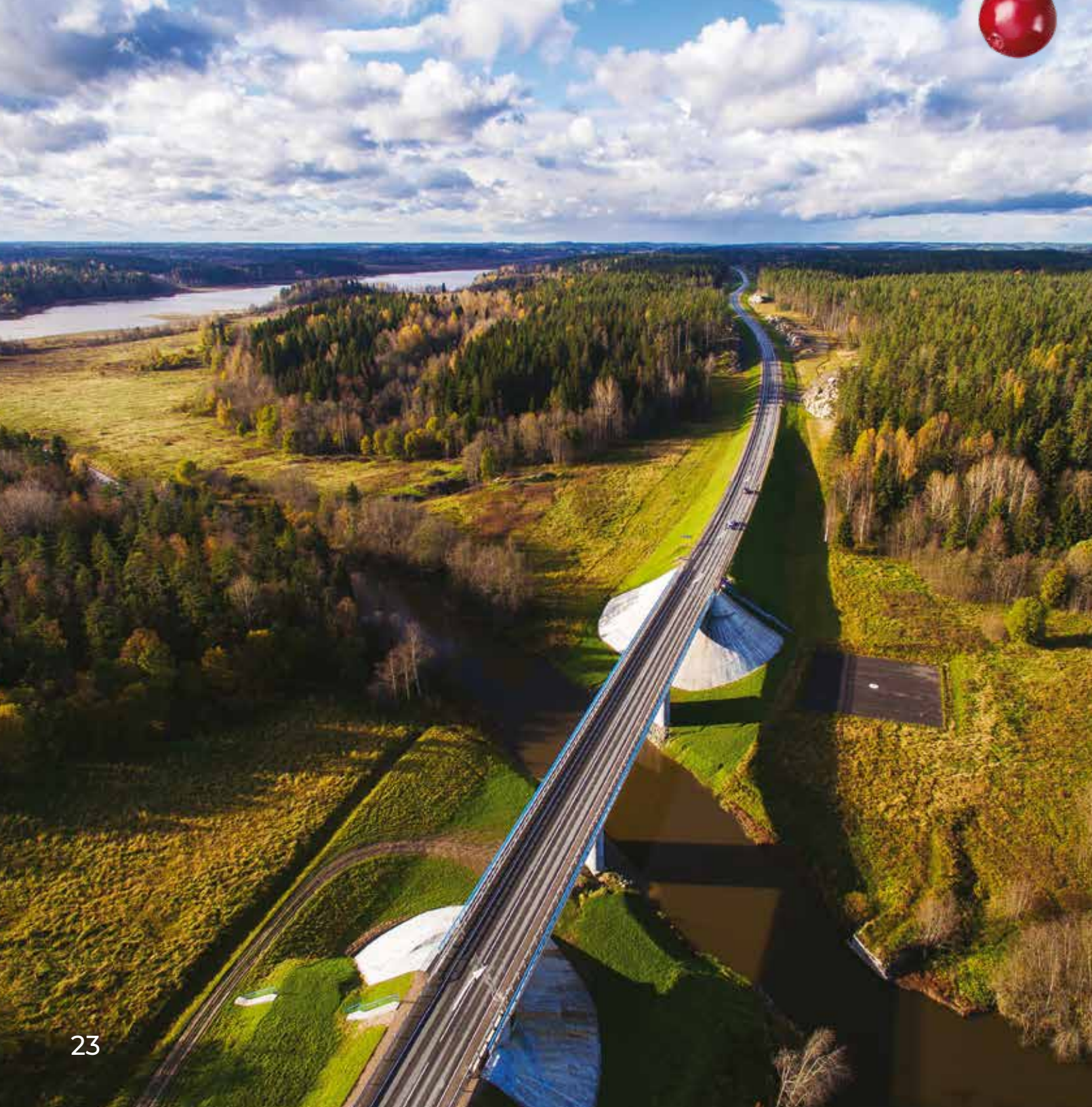




# CERTIFICATE OF CONFORMITY FOR OUR BERRY PURÉE

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# CERTIFICATES OF CONFORMITY FOR THE BERRY DRINK

# FSSC 22000 CERTIFICATES

**ЕАЭС** **ЕВРАЗИЙСКИЙ ЭКОНОМИЧЕСКИЙ СОЮЗ**  
**ДЕКЛАРАЦИЯ О СООТВЕТСТВИИ**

Изготовитель, Обладатель и уполномоченный представитель ПК "Заготпром"

Место нахождения (адрес производства) товар: 186210, РОССИЯ, Республика Карелия, Кондопожский район, пос. Березовка, ул. Новая, д. 86, адрес (адрес места учета) места деятельности: 186210, РОССИЯ, Республика Карелия, Кондопожский район, пос. Березовка, ул. Новая, д. 86, Основной государственный регистрационный номер: 1111001000318, телефон: 8142764105, адрес электронной почты: [Zagotprom1@yandex.ru](mailto:Zagotprom1@yandex.ru)

в лице директора Рауана Ахметовича Номматова

предмет, для которого выдана декларация: ягоды, черника, малина, смородина, облепиха, черешня

**ПОДТВЕРЖДЕНИЕ** Общество с ограниченной ответственностью ПК "Заготпром", место нахождения (адрес производства) товар: 186210, РОССИЯ, Республика Карелия, Кондопожский район, пос. Березовка, ул. Новая, д. 86, адрес (адрес места учета) места деятельности по изготовлению продукции: 186210, РОССИЯ, Республика Карелия, Кондопожский район, пос. Березовка, ул. Новая, д. 86, ГОСТ 33623-2016 Фрукты быстрозамороженные

Код ТН ВЭД ЕАЭС: 0810, Свойственный кодам, классифицирует требования

ТР ТС 021/2011 "О безопасности пищевой продукции"; ТР ТС 022/2011 "Техника продукции в части ее маркировки"

**Декларация о соответствии выдана на основании:**

Протокол испытаний № 0025-76/14-19, 002-6-36-04-19 от 26.04.2019 года, выданный испытательной лабораторией аккредитованной организации "Система" ООО "Веста" согласно аккредитации РОСС RU.11578.0003.0011.0017, заключение комитета по безопасности пищевой продукции при ее использовании в соответствии с законодательством и принятым мер по обеспечению безопасности пищевой продукции требованиям ТР ТС 021/2011 "О безопасности пищевой продукции"; ТР ТС 022/2011 "Техника продукции в части ее маркировки"

срок декларирования: 12

**Дополнительная информация**

Условия и срок действия (действия) знака и информации о продукции (маркировке) деклараций и их условиях

Декларация о соответствии № 0025-76/14-19, 002-6-36-04-19 от 26.04.2019 года  
выдана

Регистратор Андрей Иванович  
(И.И.И. signature)

Регистрационный номер декларации о соответствии: ЕАЭС N ВЛ-Д.В.Е. АНОБ В.0006/19

Дата регистрации декларации о соответствии: 26.04.2019 года

**CERTIFICATE** **IL-C**

No. 70623

This is to certify that the Food Safety Management System of

**LLC PK "Zagotprom"**

Russia 507, BL  
186210 Russia, Republic of Karelia, Kondopoga district, pos.  
Berezovka  
Russia

has been assessed and found to be in conformity with the standard

**Food Safety System Certification (FSSC) 22000**

certificate number: 73CAR923-006, valid until: 15 March 2022

Approved for  
**Production and supply of quick-frozen berries**

Category: C01

The certificate has been issued under no. **70623** for the registration period from 15<sup>th</sup> March 2019 to 14<sup>th</sup> March 2022, based on the decision on certification from 15<sup>th</sup> March 2019. The first certificate date of issue is 15<sup>th</sup> March 2019.

Assessed by:

Approved by:

**FSSC 22000**

certificate number: 73CAR923-006

valid until: 15 March 2022

15-4, Kondopoga City, Republic of Karelia, 186210, Russia

**СЕРТИФИКАТ** **IL-C**

№ 70623

Настоящий сертификат удостоверяет, что система менеджмента безопасности пищевой продукции

**ООО ПК «Заготпром»**

ул. Новая, д. 86  
186210 Россия, Республика Карелия, Кондопожский район,  
пос. Березовка  
Россия

была проверена и признана соответствующей требованиям стандарта

**Food Safety System Certification (FSSC) 22000**

сертификат номер: 73CAR923-006, действителен до: 15 марта 2022 г.

Для утверждения объекта сертификации:

**производство и поставка ягод  
быстрозамороженных**

Категория: C01

Данный сертификат был выдан под номером **70623** и действует с 15 марта 2019 г. по 14 марта 2022 г. на основании решения о сертификации от 15 марта 2019 г. Дата выдачи первого сертификата 15 марта 2019 г.

Оценено:

Утверждено:

**FSSC 22000**

номер сертификата: 73CAR923-006

действителен до: 15 марта 2022 г.

15-4, Кондопожский Городской округ, Республика Карелия, 186210, Россия

# 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**