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Віцебскае абласное кіраванне,
МДА 150801424 УНП 300061219



Open joint-stock company
“Verkhnedvinsk butter-cheese plant”
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Dear Sirs,

OJSC «Verkhnedvinsk butter-cheese plant» is one of the leading cheese producers in the Republic of Belarus. The company specializes in hard rennet cheese, butter, whey powder, and demineralized whey powder.

Since 2006 OJSC «Verkhnedvinsk butter-cheese plant» produces cheese and butter under trademarks «Yan Syrodel» (traditional semi-hard cheese), «Algerd» (elite cheese) and «Ulyanka» (butter, spread, whey powder).

These days cheese makers from Verkhnedvinsk produce annually about five thousand tons of cheese, over one thousand tons of butter, and three thousand tons of dry demineralised whey. The main product of the enterprise is cheese. Its production takes 80% of the total production.. Nearly 60% of it are intended for export. Our major trade partners are companies of the Customs Union (Russia and Kazakhstan) but we're willing to expand our markets and find reliable partners in CIS and EU countries (Latvia, Lithuania, Estonia).

Owing to new equipment we expanded the range of traditional cheeses (Rossiyski and Dutch cheese type) and exclusive ones considerably. The enterprise's recently developed manufacture of such elite cheeses as Emmentaler, Asiago, Maasdamer and Gouda. The cheese is made from the best components – special bacteria produced by leading Dutch, Danish and Italian companies. Today the assortment of semi-hard cheese includes nearly 30 names with various fat content and term of ripening.

Cheese is produced in euroblocks (500x300x100 mm 15 kg), in round heads (11-15xD24-36; 7,2-8 kg) and rectangular bars (25-30x12-15x8-13, 3,9 – 4,8 kg). The existing system of control allows producing ecologically clean products of high quality. The plant's implemented a quality management system based on Hazard Analysis and Critical Control Points (HACCP) and a quality management system compliant with ISO 9001-2008 and ISO 22000, quality management system LST EN ISO 9001:2008 and the food safety system LST EN ISO 22000:2005. At the moment the enterprise is entitled to deliver its products to any country in Europe.

The quality of the products produced at “Verkhnedvinsk Cheese and Butter Making Plant” has been estimated not only by customers but also by specialists at different exhibitions and contests of different levels. The products have been awarded with top prizes and received highest scores for sustainable high quality. The plant has gold medals and diplomas achieved at local, Russian and international exhibitions.

We invite you to the mutually profitable partnership. Our main purpose is to satisfy the demands of our customers.

We are ready for the new forms of cooperation and will consider commercial offers from potential investors.



Kindly acknowledge the pricelist and reply as soon as possible in case you're interested.

Best regards,



Director, Pyotr Lavrinov




PRICE-LIST

12.03.2015

List of items produced	Shelf life	Price per kilo, no VAT included, FCA delivery basis
<div style="text-align: center;">  </div> <p style="text-align: center;">Cheese “Gouda Grand” Fat content in dry solids 50% min.</p> <p>Cheese “Gouda Grand” is a yellow Dutch cheese, made from cow’s milk. Thanks to the modern equipment at Verkhnedvinsk butter-cheese plant, the cheesemakers could reproduce Dutch technology of its production. Colour is smooth gold yellow. The Cheese has small irregular eyes in section. It has elastic soft consistence and moderately slightly sour cheese taste.</p> <p>Cheese “Gouda Grand” is good for being grated and baked.</p> <p>Term of cheese ripening – 30 days. Product code 0406909909</p>	180 days at temperature 0-4 ⁰ C	4,3 USD
<div style="text-align: center;">  </div> <p style="text-align: center;">Cheese “Emmentaler”</p> <p>Fat content in dry solids 45%. It is made from normalized pasteurized cow's milk in a way of clotting milk-clotting enzyme.</p> <p>Emmentaler has a savoury but not very sharp, taste. Emmentaler cheese is used in a variety of dishes, including some types of pizza.</p> <p>Term of cheese ripening – 60 days. Product code 0406909909</p>	180 days at temperature 0-4 ⁰ C	4,1 USD

 <p data-bbox="687 152 1029 190">Cheese “Maasdamer”.</p> <p data-bbox="225 593 1133 750">Fat content in dry solids 45%. “Maasdamer” has internal holes from the ripening process, and a smooth yellow rind. The Cheese is nutty and sweet, but softer than Emmentaler due to a higher moisture content.</p> <p data-bbox="225 750 813 788">Term of cheese ripening – 60 days.</p> <p data-bbox="225 788 598 824">Product code 0406909909</p>	<p data-bbox="1157 152 1348 268">180 days at temperature 0-4⁰C</p>	<p data-bbox="1372 152 1508 190">4,1 USD</p>
 <p data-bbox="687 828 941 866">Cheese “Asiago”</p> <p data-bbox="225 1209 1133 1366">Fat content in dry solids 45%. Cheese “Asiago” is a traditional Italian cheese, made from cow’s milk. Taste and smell are slightly sour and spicy, with hazel aftertaste. The Cheese has round and oval eyes of different sizes in section.</p> <p data-bbox="225 1366 813 1404">Term of cheese ripening – 35 days.</p> <p data-bbox="225 1404 598 1442">Product code 0406909909</p>	<p data-bbox="1157 828 1348 945">180 days at temperature 0-4⁰C</p>	<p data-bbox="1372 828 1508 866">4,1 USD</p>
 <p data-bbox="766 1451 1093 1489">Cheese “Gollandsky”</p> <p data-bbox="225 1982 1133 2054">Fat content in dry solids 45% min. The Belarussian cheesemakers, have mastered the from Holland comed</p>	<p data-bbox="1157 1456 1348 1572">180 days at temperature 0-4⁰C</p>	<p data-bbox="1372 1456 1508 1494">4,1 USD</p>

<p>technology of Edam cheese, have proved it and have begun to produce new kind of cheese. The cheese is of Holland group. But «Gollandsky» differs from its congeners with less spicy taste, and more gentle consistence. Product is made in result of clotting of milk, separation and cheesy mass processing. The cheese has irregular round, oval and angular eyes in section. Nutritive value is determined by the high content of proteins, butterfat, minerals and vitamins. Term of cheese ripening – 30 days. Product code 0406909909</p>		
<p>Cheese “Gollandsky novyi molodoi”</p>  <p>Fat content in dry solids 45%. The cheese refers to the group of traditional semi-hard cheese with the low second heating temperature; It is made from normalized cow’s milk; has moderately expressed cheese smell, with slightly sour taste without strange smacks. Term of cheese ripening – 20 days.</p>	<p>180 days at temperature 0-4⁰C</p>	<p>4,1 USD</p>
<p style="text-align: center;">Cheese “Bukovinsky”</p>  <p>Fat content in dry solids 45% min. Traditional semi-hard rennet cheese. Taste and smell are slightly sour and spicy, without strange aftertaste and smells. This cheese is very popular and digestible. Term of cheese ripening – 30 days. Product code 0406909909</p>	<p>120 days at temperature 0-4⁰C</p>	<p>4,1 USD</p>

<p style="text-align: center;">Cheese “Raubichsky”</p>  <p>Fat content in dry solids 35%. Taste and smell are moderately cheesy, can be slightly spicy and bitterish. The cheese is white to light yellow in colour; lighter colour is quite possible at the borders of the cheese. It has irregular round, oval and angular eyes in section; no holes are acceptable.</p> <p>Term of cheese ripening – 30 days. Shelf life: 120 days at temperature 0-4⁰C Product code 0406909909</p>	<p>120 days at temperature 0-4⁰C</p>	<p>4,1 USD</p>
<p style="text-align: center;">Cheese “Rossiisky molodoi”</p>  <p>Fat content in dry solids 50%. It is traditional semi-hard t cheese of Russian group. The cheese has expressed cheesy, slightly sour taste. It has irregular, angular and slit-like eyes in section; the colour of the dough is light yellow to yellow.</p> <p>Term of cheese ripening – 40 days. Product code 0406909909</p>	<p>120 days at temperature 0-4⁰C</p>	<p>4,3 USD</p>
<p style="text-align: center;">Cheese “Verkhnedvinsky lyogky”</p>  <p>Fat content in dry solids 25% min. The Cheese has brisk cheesy</p>	<p>180 days at temperature 0-4⁰C</p>	<p>4,1 USD</p>

<p>taste and spicy, slightly sour smell. Colour is light yellow to yellow. Eyes are irregular angular and slit-like or round and oval. No holes and unevenness are possible in a separate cheese. Term of cheese ripening – 30 days. Product code 0406909909</p>		
<div data-bbox="244 353 699 801" data-label="Image"> </div> <p style="text-align: center;">Cheese “Verkhnedvinsky Bio”</p> <p>Fat content in dry solids 35%. It has brisk cheesy taste and spicy, slightly sour smell. The cheese is light yellow to yellow in colour. Eyes are irregular angular and slit-like or round and oval. No holes and unevenness are possible in a separate cheese Term of cheese ripening – 30 days. Product code 0406909909</p>	<p>180 days at temperature 0-4⁰C</p>	<p>4,1 USD</p>
<div data-bbox="228 1126 746 1641" data-label="Image"> </div> <p style="text-align: center;">Cheese “Slivochny”</p> <p>Fat content in dry solids 50%. We offer You sweet, soft, with gentle taste cheese from milk and cream, named after cream (in Russian “slivki”) “Slivochny”. It has intensive cheese, slightly sour flavor and taste, without strange smells and tinges. Term of cheese ripening – 25 days. Product code 0406909909</p>	<p>180 days at temperature 0-4⁰C</p>	<p>4,3 USD</p>



Cheese “Parmezan klassichesky”

180 days at temperature 0-4⁰C

4,3 USD

Fat content in dry solids 45%. Cheese has a taste of natural high concentrated Italian cheese Parmesan. It has a brisk smell, spicy and slightly sour taste. Eyes are irregular angular and slit-like or round and oval. No holes and unevenness are possible in a separate cheese.

The Cheese can be coated in latex.

Term of cheese ripening – 90 days.

Product code 0406909909



Cheese “Mramorny”




180 days at temperature 0-4⁰C



4,1 USD

Fat content in dry solids 45%. It refers to the group of traditional semi-hard cheese. Taste and smell are moderately cheesy, slightly sour. It has original marmoreal drawing, irregular angular, round and oval eyes. No holes and unevenness are possible.

Term of cheese ripening – 30 days.

Product code 0406909909

 <p>Cheese “Monarkh”</p> <p>Fat content in dry solids 45%. It differs from other cheeses not only in king’s name. It belongs to elite group of semi-hard-cheese thanks to unusually sweet-spicy taste with hazel aftertaste. It has regular round and oval eyes (5-15 mm) located over the whole mass of the cheese.</p> <p>Term of cheese ripening – 40 days.</p> <p>Product code 0406909909</p>	<p>180 days at temperature 0-4⁰C</p>	<p>4,1 USD</p>
 <p>Cheese “Starodvinsky”</p> <p>Fat content in dry solids 50% min. Cheese “Starodvinsky” has gentle consistence with piquant taste and slightly sweet aftertaste. It has round and oval eyes of different sizes in section.</p> <p>Term of cheese ripening – 40 days.</p> <p>Product code 0406909909</p>	<p>180 days at temperature 0-4⁰C</p>	<p>4,3 USD</p>
 <p>Cheese “Staryi monah”</p> <p>Fat content in dry solids 50% min.</p>	<p>180 days at the temperature 0-4⁰C</p>	<p>4,3 USD</p>

<p>Cheese refers to the elite group of semi-hard cheeses. Taste: It has moderately expressed cheese smell and slightly sour taste with baked milk aroma. Term of cheese maturing – 20 days. Product code 0406909909</p>		
<p>Cheese “Chernyi prints”</p>  <p>Fat content in dry solids 50% min. Colour is smooth gold yellow. Cheese has oval, round , slit like eyes in section. It is allowed irregular disposition and lack in a separate parts of cheese. It has elastic soft consistence and moderately slightly sour cheese taste with baked milk aroma. Term of cheese maturing – 20 days. Product code 0406909909</p>	<p>180 days at the temperature 0-4⁰C</p>	<p>4,3 USD</p>
<p>Cheese “Voskresensky”</p>  <p>Fat content in dry solids 45% min. Voskresenie (from Russian - Sunday) –is a symbol of renovation and new beginning, that is why let’s begin and end every week together with the cheese “Voskresensky”. It is traditional semi-hard cheese. The taste is moderately cheese, unspicy, slightly sour. Term of cheese maturing – 35 days. Product code 0406909909</p>	<p>180 days at the temperature 0-4⁰C</p>	<p>4,1 USD</p>
<p>Cheese “Armeisky”</p>	<p>180 days at the temperature</p>	<p>4,1 USD</p>



Fat content in dry solids 23% min.

It refers to the semi-hard rennet cheese. Taste and smell are moderately cheese, slightly sour. The cheese is white to light green in colour. It has original camouflage drawing, irregular angular, round and oval eyes. No holes and unevenness are possible. The presence of natural colouring agents allows to produce 100% healthy product, without chemical additives.

Term of cheese maturing – 30 days.

Product code 0406908700

0-4°C

Cheese "Verhnedvinsky pryanyi"

It is producing with the addition of different flavour additives and mixtures of spices and zests. Cheese has expressed piquant taste of added spices, zests, flavor, additives.





1) Cheese "Verkhnedvinsky pryanyi" with walnut

Fat content in dry solids 45% min.

2) Cheese "Verkhnedvinsky pryanyi" with the spice "spring greenery" (salt, parsley, basil, onion, spices, curry powder, lemon acid, zests (coriander, pepper, garlic))

180 days at the temperature 0-4°C

4,3 USD

<p>Fat content in dry solids 50% min. 3)with the spice “Tsar’s mixture”(salt, paprika, seeds of mustard, pepper, onion, coriander, caraway). Fat content in dry solids 35% min. 4)with the spice “onion-peppery”(salt, onion, curry powder, pepper, paprika, parsley, zests) Fat content in dry solids 40% min. 5) with the spice «the décor of the hunter» Fat content in dry solids 35% min. 6) with the garlic Fat content in dry solids 25% min. 7) with tomatoes Fat content in dry solids 45% min. Term of cheese maturing – 40 days. Product code 0406909909</p>		
<p>Cheese “Moldavsky osobyi”</p>  <p>The cheese refers to brined cheese, that's why it has such term of maturing. It is made from pasteurized normalized cow's milk. . Taste and smell are pure, sour milky, slightly spicy, and salty to a certain extent. The cheese is white to cream in colour. It has irregular flattened, oval, and slit-like eyes in section. Term of cheese maturing – 10 days. Product code 0406909909</p>	<p>180 days at the temperature 0-4⁰C</p>	<p>4,1 USD</p>
<p>Packaged cheese in modified atmosphere. Cheese blocks from 200 to 300 grams.</p>  <p>Product code 0406908700 Product code 0406909909</p>	<p>2-3 months</p>	<p>5,5 USD</p>

<p>Butter</p>  <p>Unsalted sweet-cream butter “Krestianskoe”. Real sweet-cream butter without vegetable fats and preservatives. It has gentle taste and aroma. Fat content 72,5%, 82,5 %. Product code 0405203000 Product code 0405101900</p>	<p>60 days at the temperature below +6 °C</p>	<p>3,5 USD</p>
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Besides we'd like to draw your attention to another our product – whey powder:

№	List of items produced	Price per kilo*, no VAT included, FCA delivery basis	Technological documents
1	Whey powder	1,0 USD	TU RB 100098867.219.2007
2	Demineralized cheese whey powder with degree of demineralization 50%	1,2 USD	TU RB 100098867.219.2007
3	Demineralized cheese whey powder with degree of demineralization 70%	1,3 USD	TU RB 100098867.219.2007
4	Demineralized cheese whey powder with degree of demineralization 90%	1,5 USD	TU RB 100098867.219.2007

*The price is approximate and is to be considered individually.

Specifications:

<i>Indicator name</i>	<i>Demineralized whey powder «SD-NF»</i>	<i>Whey powder</i>
Organoleptic characteristics		
Name of TNPA	TU RB 100098867.219-2007	TU RB 100098867.131-2001
Form Visual appearance	dry finely pulverized powder	homogeneous, small, dry powder
Colour	from white to creamy	from white to yellow
Taste and smell	wheyish, sweet, without foreign flavors	saltish-sweet, similar to milk whey powder
Physical and chemical characteristics		
Lactose, %, min.	70	65,0
Protein, %, min.	11,0	11,0
Moisture, %, max.	5,0	5,0
Ash, %, min.	6,0	-

Malic acid (titratable acidity)	25,0	25,0
Titrate acidity, sm ³ of primary sludge, max.	1,0	0,6
Microbiological properties		
KMAFAnM	1,0×10 ⁵	1,0×10 ⁵
BGKP in 1,0 g	not allowed	not allowed
Listeria monocytogenes in 25 g of product	not allowed	not allowed
S. aureus, in 1,0g	not allowed	not allowed
pathogenics, including salmonells, 25,0g	not allowed	not allowed
yeasts, KOE/g, max.	50	50
must, KOE/g, max.	100	100
Shelf life		
6 month from the date of producing		
Storage		
	store at temperature from 0 to 20 °C and by relative humidity 85% max.	store at temperature from 0 to 20 °C and by relative humidity 80% max.

The enterprise can give you samples for comparative analysis of yours utilizable materials.

Payment terms: 100% prepayment or irrevocable confirmed L/C

Besides direct contracts our products can be bought by auction held by OJSC “Belarusian universal commodity exchange” (<http://butb.by/engl/>).

Minimum consignment for shipment from the warehouse of the enterprise is 20 tons. Our company is interested in supplying goods of its products to the European Union, the Russian Federation, Kazakhstan

In case of any questions, feel free to contact us:

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