



ALTMANN
GROUP



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Executive Summary

Altmann Group was founded in 2013 and has been steadily developing its activities in the wholesale sector around its founder and central figure Johannes Altmann over the last decade.

Altmann Group has always been focusing on the distribution and wholesale of Fast-Moving-Consumer-Goods (FMCG), meaning all types of goods with a quick turn-over covering everyday-needs. This means for production, manufacturing and the supply chain, that large volumes need to be provided and kept in stock in short periods of time. FMCC include goods for everyday-use such as (basic) food, hygiene or cosmetic articles, pet supplies and tobacco products. FMCC are roughly divided into the food and non-food segments.

Meanwhile Altmann Group provides a wide range of goods tailor-made for the individual demands of its international customers: i.e. commodities (as flour, sugar or sunflower oil), operating goods (as AdBlue), but also medical equipment (medical protective equipment, medical POC tests, etc.), CBD and its derivatives and electronic cigarettes.



Business Concept and added Value

Altmann Group individually covers specific customer requirements in a targeted and precise manner. Thanks to its excellent global network in trading, Altmann Group is able to provide and supply even limited economic goods for its customers in time.

In addition to price and availability, product quality and sustainability play an important role in the FMCC market. Altmann Group meets these requirements in its own product audit center and is monitoring strictly each process. For every product distributed or sold by Altmann Group certifications according to international product standards and national regulations are mandatory. Additionally product specific documentations are carried out and provided in a consumer-friendly way.

If requested by its customers, Altmann Group is fully able to organize the entire logistics. Plus, it has the capacity to supply directly any local distribution centers or warehouses. Drop-shipping solutions can be provided as well. Through precision and punctual delivery within strict time-lines, market advantages are secured and expanded. With these additional logistic

options and the ability to create private-labellings for any type of products (individualized regarding the demands of the buyers), Altmann Group creates a coherent overall concept that goes beyond competition.



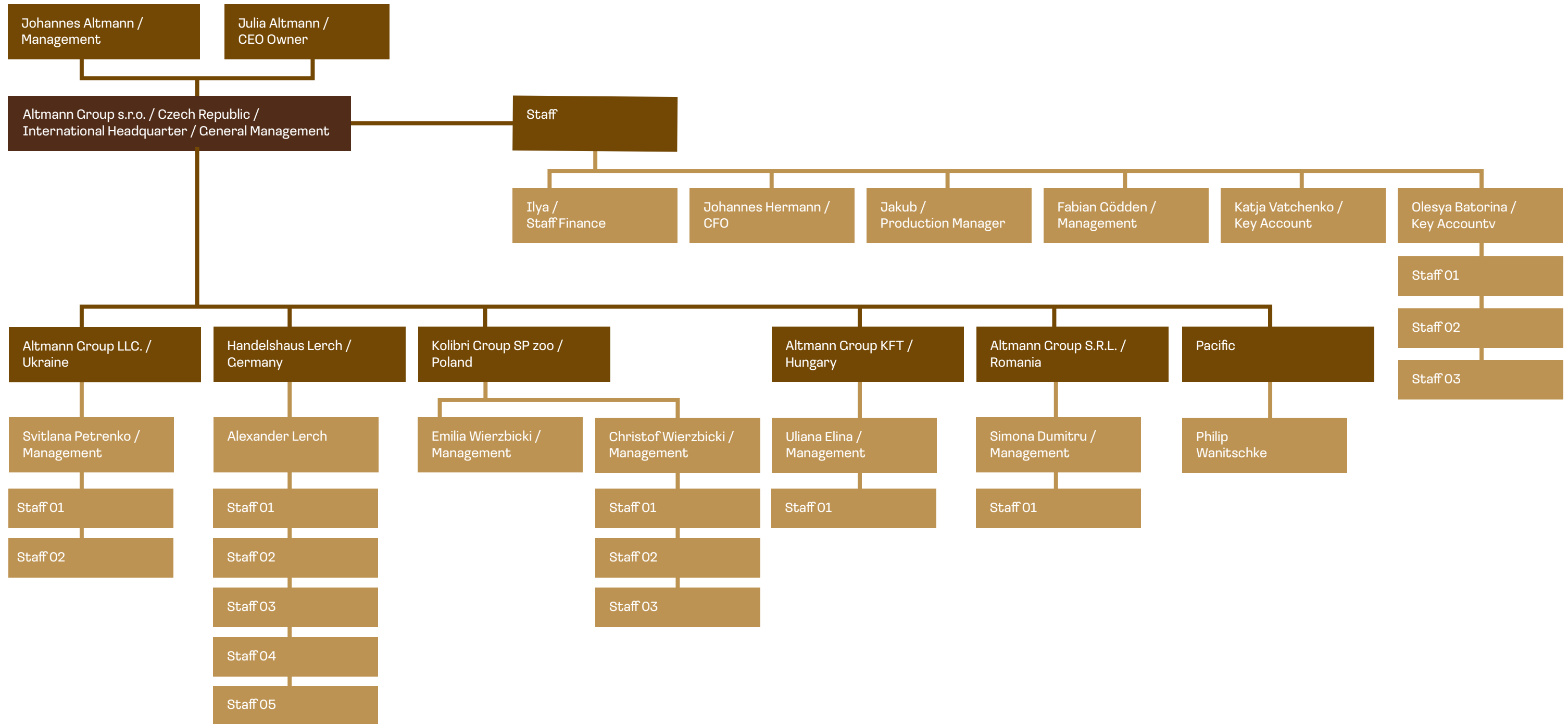
Branches across the World

As a result of the consistent expansion in the European economic area, branches or sister companies have been established in various countries in recent years in order to be a contact on site for key-customers. It is Altmann Groups strategy to ensure in each respective country quality and service standards of the locally offered products to meet the country-specific requirements of national markets.

- Czech Republic — Altmann Group s.r.o.
- Poland — Kolibri Group SP zoo
- Hungary — Altmann Group Kft.
- Romania — Altmann Group S.R.L.
- Germany — Handelshaus Lerch e.K.
- Pacific



Organigramm



Production and Sourcing

The Altmann Group is dedicated to meeting the needs and requirements of its customers and adjusts its sourcing accordingly. This means that we work with a global network of suppliers to provide high-quality products from various countries to meet our clients' needs.

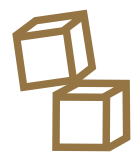
At our company, we have a global network of suppliers that allows us to source high-quality products from around the world. Here are some of the products we purchase from specific countries:



tea leaves



coffee



sugar



sugarcane



flour



spelt flour



rapeseed oil



meat



spices

SOUTH AMERICA:

We source and produce a variety of products from Brazil, including sugar, sugarcane, meat, and coffee. Brazil is known for its high-quality sugar and sugarcane production, which is used to create a range of sweet products, from baked goods to beverages. Brazilian meat is also renowned for its high quality and is used by some of the world's leading chefs. Finally, Brazil is one of the largest coffee producers in the world and produces high-quality Arabica and Robusta coffee beans that are used in some of the world's most beloved coffee blends.

SERBIA:

We obtain a number of products from Serbia, including flour, sugar, spelt flour, and rapeseed oil. Serbia is known for its high-quality wheat production, which is used to create premium quality flour that is beloved by bakers and chefs alike. In addition, spelt flour is becoming increasingly popular due to its unique flavor and texture. Eventually, rapeseed oil is prized for its neutral flavor and is often used in cooking and baking.



UKRAINE:

We also source and produce flour, sugar, spelt flour, and rapeseed oil from Ukraine. Ukraine is known for its fertile soil and abundant grain production, which allows it to produce high-quality wheat and spelt flour that is used in a range of baked goods. Furthermore, Ukraine is one of the largest producers of sugar in the world, and its sugar is known for its high quality and purity. Finally, Ukraine is also a major producer of rapeseed oil, which is used in cooking and baking due to its neutral flavor and high smoke point.

Our commitment to producing high-quality products from around the world ensures that our customers have access to the best ingredients and products available. Whether you are looking for sugar, flour, coffee, or other products, we have a global network of suppliers that can provide you with the products you need.



CHINA:

China is another country where we purchase and produce a range of products. In particular, we source tea leaves, spices, and other food products from China. China has a rich history of agriculture and is known for its highly prized tea varieties, which are enjoyed by tea enthusiasts around the world. In addition to tea, China is also a major producer of spices, including ginger, star anise, and Sichuan pepper, which are used to add flavor and depth to a range of dishes. Finally, China produces other food products such as noodles, soy sauce, and tofu, which are enjoyed by people around the world. Our dedication to sourcing products from China and other countries ensures that our clients have access to the best and most diverse range of products available.



Investments

Altmann group is committed to meeting the needs of our customers by being as flexible as possible. To this end, we have recently made substantial investments not only in our pasta factory, but also in our sugar and flour packaging line. These investments enable us to improve our production processes, increase efficiency, and ensure that we can meet the demands of our clients.

We are constantly striving to improve our operations and processes by investing in our facilities and equipment. Whether it's sourcing raw materials or investing in new equipment, we are always looking for ways to better serve our customers and provide them with the high-quality products they expect.

Our commitment to meeting our clients' needs is not just about making investments in our facilities and equipment. It's about being responsive to our customers' changing demands and adapting our operations to meet those needs. We are dedicated to providing the best possible service to our customers, and we will continue to invest in our business to achieve that goal.



SUGAR PACKAGING PAPER UKRAINE

Our investment in the new sugar packaging line in Ukraine is a significant step forward in our commitment to fulfill the changing requirements and demands of our customers. By utilizing paper packaging, we are providing them with a sustainable option that is also lightweight and durable. This is not only a positive development for our company, but also for our customers, who are looking for more eco-friendly options.

The investment in the new packaging line also means that we can offer our customers a wider range of packaging sizes and designs. This flexibility enables us to cater to their specific requirements and provide customized solutions that meet their needs.

In summary, our investment in the sugar packaging line in Ukraine demonstrates our commitment to being flexible and responsive to our customers' wishes.

INSTANT NOODLE PRODUCTION

We are excited to announce our recent investment in the certification of our instant noodle production line with the International Featured Standard (IFS). This investment reinforces our commitment to ensuring the highest standards of quality and safety in our products.

The IFS certification is a globally recognized standard for food safety and quality management systems. It provides our customers with the assurance that our products are manufactured in a safe and hygienic environment, using high-quality ingredients and adhering to strict quality control processes.

With this investment, we can give our customers the assurance that our instant noodle production line meets the highest standards for food safety and quality. Through the IFS certification, we can provide our customers with products that meet their high expectations for quality and safety.

In summary, our investment in the IFS certification of our instant noodle production line underscores our commitment to providing the highest standards of quality and safety in our products.

Future Investments

FULL ATOMIZED SUGAR PACKAGING PRODUCTION

This investment will enable us to cater to a range of diverse preferences and offer a variety of sugar packaging options.

Our state-of-the-art sugar packaging line will be capable of packaging different types of sugar, including Brazilian cane sugar and European beet sugar. With this investment, we aim to provide our clients with the flexibility they need to meet their specific retail requirements.

We plan to offer a range of retail packaging sizes, including 1 kg, 2 kg, and other customized sizes that are tailored to our clients' demands. This will provide our clients with the freedom to choose the best packaging option that meets their individual requirements.

This investment demonstrates our ongoing commitment to delivering high-quality products. We believe that our upcoming sugar packaging line will enable us to continue meeting our customers' expectations and position us as a leading supplier in the industry.

WALNUT PRODUCTION

We are proud to announce our new investment in the walnut production line in Ukraine. This investment will enable us to provide our customers with high-quality walnuts at competitive prices.

With our investment in this production line, we aim to leverage the fertile soils of Ukraine and the region's favorable climate to grow the finest quality walnuts. Our team of experts will ensure that the production process adheres to the highest standards of quality and sustainability.

By sourcing our walnuts from Ukraine, we can offer our customers a cost-effective option without compromising on the quality of the product. Our commitment to delivering superior quality products at competitive prices is a core value of our company.

We believe that this investment will not only enable us to meet the growing demand for walnuts but also help us to become a leading supplier of premium quality walnuts in the market.

Flour

Our flour-selection includes four commonly used types of flour: 405, 550, 650, and 450.

Our 405 flour, also known as all-purpose flour, is perfect for everyday baking and cooking. It has a fine grinding degree and a low gluten content, making it suitable for cakes, cookies, and sauces.

For bread and pastry dough, we recommend our 550 flour, also known as bread flour. This flour has a higher gluten content and a coarser grinding degree, providing the necessary elasticity and structure for yeast-based baked goods.

Our 650 flour, also called high-grade flour, has an even higher gluten content and a coarser grinding degree than our bread flour. It is ideal for making pizza dough and other breads that require a chewy and crispy crust.

Lastly, our 450 flour, also known as pastry flour, has a fine grinding degree and a low protein content, making it perfect for delicate and tender pastries such as pie crusts and biscuits.

No matter which grinding degree you choose, we guarantee that our flour is of the highest quality and will provide you with consistent and reliable results every time.



Product Specifications / FLOUR 405

Product name	Wheat flour
Quality	Produced from purified soft wheat of Ukrainian origin of the 2021–2022 harvest. Does not contain inorganic substances, mineral, metal magnetic impurities, pests of bread stocks, and other foreign inclusions.
Ingredients	Wheat flour > 99,9%
Appearance	Finely dispersed powder of organic origin of white or grayish-white color.
Odor	Peculiar for wheat flour, fresh, without extraneous odors.
Taste	Peculiar for wheat flour, natural, without an extraneous aftertaste.
Code According to Ukraine Commodity Coding System	1101001500
Regulatory Document	TU U 10.6-40843725-002:2019

Content of toxic elements

Name of parameters under RD and units of measurement	Under RD	Test result
Phr of copper, mg/kg	Not more than 10,0	1,57
Phr of mercury, mg/kg	Not more than 0,03	Less than 0,002
Phr of arsenic, mg/kg	Not more than 0,20	Less than 0,02
Phr of cadmium, mg/kg	Not more than 0,10	Less than 0,001
Phr of zinc, mg/kg	Not more than 50,0	9,12
Phr of lead, mg/kg	Not more than 0,50	Less than 0,01

Product parameters

Humidity, %	Max 14,5
Whiteness, inst. units	52–60
Ash content (mineral content), %	0,480–0,500 %
Gluten, amount, %	20–22
Gluten, quality, Gluten Deformation, Index units	55–65
Falling number, s	> 200 s

Energy and nutritional value per 100g

Energy value (kJ/kcal)	1396/334
Fats, g	1,1
Of which saturated, g	0,2
Carbohydrates, g	70,0
Of which sugar, g	1,0
Protein, g	10,3
Salt, g	0,003

Content of mycotoxins

Name of parameters under RD and units of measurement	Under RD	Test result
Phr of aflatoxin B1, mg/kg	Not more than 2,0	< 1,0
Phr of zearalenone, mg/kg	Not more than 75	< 37,5
Phr of deoxynivalenone, mg/kg	Not more than 750	< 200
Phr of T-2 toxin, mg/kg	Not more than 100	< 5,0
Phr of ochratoxin A, mg/kg	Not more than 3,0	< 1,5

Packaging

Paper bag 1 kg	Produced according to DSTU 7796:2015 and meets the requirements of the Regulation of the European Parliament and the Council of the EU No. 111935/2004 dated 27. 10. 2004 regarding materials and products in contact with food products.
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Product Specifications / FLOUR 405

Allergens

According to EU directives / according to EU directives 2000/13, 2003/89, 2005/26, 2005/63, 2006/142

Product contains	Recipe		Cross-contamination	
	Yes	No	Yes	No
Cereals containing gluten (wheat, rye, barley, oats, triticale, etc.)	X			
Shellfish		X		X
Eggs		X		X
Fish		X		X
Peanut		X		X
Soy		X		X
Milk (including lactose)		X		X
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, Macadamia nut, Queensland nut)		X		X
Celery		X		X
Mustard		X		X
Sesame seeds		X		X
Sulfur dioxide and sulfites (>10 mg/kg indicated as SO ²)		X		X
Lupine		X		X
Molluscs		X		X

GMO

Raw material and finished product do not contain CaMV and/or FMV 35S promoter target sequence and NOS terminator target sequence from Agrobacterium tumefaciens.

The manufacturer warrants that this product is not produced from products containing or contaminated with GMO products, and no information suggests that this warranty is invalid. There is always the possibility of cross-contamination during the transfer of product during the complex flow of goods involved in the food chain (cleaning, transportation, storage beyond exposure). Therefore, the complete absence of unintentional contamination of products with GMOs cannot be conclusively guaranteed.

The food safety management system implemented at LLC KHMELNYTSKI-MLYN is certified for compliance with the requirements of ISO 22000:2018. Certificate No.: 80083 valid until 25. 12. 2022. The manufacturer confirms that the above product is suitable for human consumption.

Storage

Storage conditions	Store in dry, clean, well-ventilated rooms, free of pests of bread stocks in compliance with sanitary standards and rules. Do not store with products that have a specific odor.
Shelf life	12 months from the date of manufacture.

Product Specifications / FLOUR 450

Product name	Wheat flour
Quality	Produced from purified soft wheat of xxxxxxxx origin of the 2021–2022 harvest. Does not contain inorganic substances, mineral, metal magnetic impurities, pests of bread stocks, and other foreign inclusions.
Ingredients	Wheat flour > 99,9%
Appearance	Finely dispersed powder of organic origin of white or yellowish-white color.
Odor	Peculiar for wheat flour, fresh, without extraneous odors.
Taste	Peculiar for wheat flour, natural, without an extraneous aftertaste.
Code According to xxxxxxxx Commodity Coding System	00000000000
Regulatory Document	00000000000000000000000000000000

Content of toxic elements

Name of parameters under RD and units of measurement	Under RD	Test result
Phr of copper, mg/kg	Not more than 10,0	1,57
Phr of mercury, mg/kg	Not more than 0,03	Less than 0,002
Phr of arsenic, mg/kg	Not more than 0,20	Less than 0,02
Phr of cadmium, mg/kg	Not more than 0,10	Less than 0,001
Phr of zinc, mg/kg	Not more than 50,0	9,12
Phr of lead, mg/kg	Not more than 0,50	Less than 0,01

Product parameters

Humidity, %	Max 14,5
Whiteness, inst. units	58–62
Ash content (mineral content), %	0,450–0,500 %
Gluten, amount, %	20–22
Gluten, quality, Gluten Deformation, Index units	55–65
Falling number, s	> 200 s

Energy and nutritional value per 100g

Energy value (kJ/kcal)	1397/334
Fats, g	1,1
Of which saturated, g	0,2
Carbohydrates, g	70,6
Of which sugar, g	1,6
Protein, g	10,0
Salt, g	0,003

Content of mycotoxins

Name of parameters under RD and units of measurement	Under RD	Test result
Phr of aflatoxin B1, mg/kg	Not more than 2,0	< 1,0
Phr of zearalenone, mg/kg	Not more than 75	< 37,5
Phr of deoxynivalenone, mg/kg	Not more than 750	< 200
Phr of T-2 toxin, mg/kg	Not more than 100	< 5,0
Phr of ochratoxin A, mg/kg	Not more than 3,0	< 1,5

Packaging

Produced according to DSTU 7796:2015 and meets the requirements of the Regulation of the European Parliament and the Council of the EU No. 11935/2004 dated 27. 10. 2004 regarding materials and products in contact with food products.

Product Specifications / FLOUR 450

Allergens

According to EU directives / according to EU directives 2000/13, 2003/89, 2005/26, 2005/63, 2006/142

Product contains	Recipe		Cross-contamination	
	Yes	No	Yes	No
Cereals containing gluten (wheat, rye, barley, oats, triticale, etc.)	X			
Shellfish		X		X
Eggs		X		X
Fish		X		X
Peanut		X		X
Soy		X		X
Milk (including lactose)		X		X
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, Macadamia nut, Queensland nut)		X		X
Celery		X		X
Mustard		X		X
Sesame seeds		X		X
Sulfur dioxide and sulfites (>10 mg/kg indicated as SO ²)		X		X
Lupine		X		X
Molluscs		X		X

GMO

Raw material and finished product do not contain CaMV and/or FMV 35S promoter target sequence and NOS terminator target sequence from Agrobacterium tumefaciens.

The manufacturer warrants that this product is not produced from products containing or contaminated with GMO products and no information suggests that this warranty is invalid. There is always the possibility of cross-contamination during the transfer of product during the complex flow of goods involved in the food chain (cleaning, transportation, storage beyond exposure). Therefore, the complete absence of unintentional contamination of products with GMOs cannot be conclusively guaranteed.

The food safety management system implemented at xxxxxxxxxxxxxxxxxxxx is certified for compliance with the requirements of ISO 22000:2019 (ISO 22000:2018, IDT). Certificate No.: xxxxxxxxxxxxxxxxxxxx valid until 20. 2. 2025. The manufacturer confirms that the above product is suitable for human consumption.

Storage

Storage conditions	Store in dry, clean, well-ventilated rooms, free of pests of bread stocks in compliance with sanitary standards and rules. Do not store with products that have a specific odor.
Shelf life	12 months

Product Specifications / FLOUR 550

Product name	Wheat flour
Quality	Produced from purified soft wheat of origin of the 2021–2022 harvest. Does not contain inorganic substances, mineral, metal magnetic impurities, pests of bread stocks, and other foreign inclusions.
Ingredients	Wheat flour > 99,9%
Appearance	Finely dispersed powder of organic origin of white or off-white color.
Odor	Peculiar for wheat flour, fresh, without extraneous odors.
Taste	Peculiar for wheat flour, natural, without an extraneous aftertaste.
Code according to Commodity Coding System	1101001500
Regulatory Document	TU U 10.6-40843725-002:2019

Content of toxic elements

Name of parameters under RD and units of measurement	Under RD	Test result
Phr of copper, mg/kg	Not more than 10,0	1,57
Phr of mercury, mg/kg	Not more than 0,03	Less than 0,002
Phr of arsenic, mg/kg	Not more than 0,20	Less than 0,02
Phr of cadmium, mg/kg	Not more than 0,10	Less than 0,001
Phr of zinc, mg/kg	Not more than 50,0	9,12
Phr of lead, mg/kg	Not more than 0,50	Less than 0,01

Product parameters

Humidity, %	Max 14,5
Whiteness, inst. units	56–60
Ash content (mineral content), %	0,480–0,550 %
Gluten, amount, %	24–26
Gluten, quality, Gluten Deformation, Index units	55–65
Falling number, s	> 200 s

Energy and nutritional value per 100g

Energy value (kJ/kcal)	1396/334
Fats, g	1,1
Of which saturated, g	0,2
Carbohydrates, g	70,0
Of which sugar, g	1,0
Protein, g	10,3
Salt, g	0,003

Content of mycotoxins

Name of parameters under RD and units of measurement	Under RD	Test result
Phr of aflatoxin B1, mg/kg	Not more than 2,0	< 2,0
Phr of zearalenone, mg/kg	Not more than 75	< 20
Phr of deoxynivalenone, mg/kg	Not more than 750	< 200
Phr of T-2 toxin, mg/kg	Not more than 100	< 10
Phr of ochratoxin A, mg/kg	Not more than 3,0	< 0,5

Packaging

Paper bag 50 kg	Produced according to DSTU 7796:2015 and meets the requirements of the Regulation of the European Parliament and the Council of the EU No. 111935/2004 dated 27. 10. 2004 regarding materials and products in contact with food products.
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Product Specifications / FLOUR 550

Allergens

According to EU directives / according to EU directives 2000/13, 2003/89, 2005/26, 2005/63, 2006/142

Product contains	Recipe		Cross-contamination	
	Yes	No	Yes	No
Cereals containing gluten (wheat, rye, barley, oats, triticale, etc.)	X			
Shellfish		X		X
Eggs		X		X
Fish		X		X
Peanut		X		X
Soy		X		X
Milk (including lactose)		X		X
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, Macadamia nut, Queensland nut)		X		X
Celery		X		X
Mustard		X		X
Sesame seeds		X		X
Sulfur dioxide and sulfites (>10 mg/kg indicated as SO ²)		X		X
Lupine		X		X
Molluscs		X		X

GMO

Raw material and finished product do not contain CaMV and/or FMV 35S promoter target sequence and NOS terminator target sequence from Agrobacterium tumefaciens.

The manufacturer warrants that this product is not produced from products containing or contaminated with GMO products, and no information suggests that this warranty is invalid. There is always the possibility of cross-contamination during the transfer of product during the complex flow of goods involved in the food chain (cleaning, transportation, storage beyond exposure). Therefore, the complete absence of unintentional contamination of products with GMOs cannot be conclusively guaranteed.

The food safety management system implemented at XXXXXXXX is certified for compliance with the requirements of ISO 22000:2018. Certificate No.: 80083 valid until 25. 12. 2022. The manufacturer confirms that the above product is suitable for human consumption.

Storage

Storage conditions	Store in dry, clean, well-ventilated rooms, free of pests of bread stocks in compliance with sanitary standards and rules. Do not store with products that have a specific odor.
Shelf life	12 months from the date of manufacture

Product Specifications / FLOUR 650

Product name	Wheat flour
Quality	Produced from purified soft wheat of Ukrainian origin of the 2021–2022 harvest. Does not contain inorganic substances, mineral, metal magnetic impurities, pests of bread stocks, and other foreign inclusions.
Ingredients	Wheat flour > 99.9%
Appearance	Finely dispersed powder of organic origin of grayish-white color.
Odor	Peculiar for wheat flour, fresh, without extraneous odors.
Taste	Peculiar for wheat flour, natural, without an extraneous aftertaste.
Code According to Ukrainian Commodity Coding System	1101001500
Regulatory Document	TU U 10.6-40843725-002:2019

Content of toxic elements

Name of parameters under RD and units of measurement	Under RD	Test result
Phr of copper, mg/kg	Not more than 10,0	1,57
Phr of mercury, mg/kg	Not more than 0,03	Less than 0,002
Phr of arsenic, mg/kg	Not more than 0,20	Less than 0,02
Phr of cadmium, mg/kg	Not more than 0,10	Less than 0,001
Phr of zinc, mg/kg	Not more than 50,0	9,12
Phr of lead, mg/kg	Not more than 0,50	Less than 0,01

Product parameters

Humidity, %	Max 14,5
Whiteness, inst. units	40–50
Ash content (mineral content), %	0.590–0.650 %
Gluten, amount, %	24–26
Gluten, quality, Gluten Deformation, Index units	55–65
Falling number, s	> 200 s

Energy and nutritional value per 100g

Energy value (kJ/kcal)	1380/330
Fats, g	1,3
Of which saturated, g	0,2
Carbohydrates, g	69,0
Of which sugar, g	1,8
Protein, g	10,6
Salt, g	0,003

Content of mycotoxins

Name of parameters under RD and units of measurement	Under RD	Test result
Phr of aflatoxin B1, mg/kg	Not more than 2,0	< 1,0
Phr of zearalenone, mg/kg	Not more than 75	< 37,5
Phr of deoxynivalenone, mg/kg	Not more than 750	< 200
Phr of T-2 toxin, mg/kg	Not more than 100	< 5,0
Phr of ochratoxin A, mg/kg	Not more than 3,0	< 1,5

Packaging

Paper bag 1 kg

Produced according to DSTU 7796:2015 and meets the requirements of the Regulation of the European Parliament and the Council of the EU No. 111935/2004 dated 27. 10. 2004 regarding materials and products in contact with food products.

Product Specifications / FLOUR 650

Allergens

According to EU directives / according to EU directives 2000/13, 2003/89, 2005/26, 2005/63, 2006/142

Product contains	Recipe		Cross-contamination	
	Yes	No	Yes	No
Cereals containing gluten (wheat, rye, barley, oats, triticale, etc.)	X			
Shellfish		X		X
Eggs		X		X
Fish		X		X
Peanut		X		X
Soy		X		X
Milk (including lactose)		X		X
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, Macadamia nut, Queensland nut)		X		X
Celery		X		X
Mustard		X		X
Sesame seeds		X		X
Sulfur dioxide and sulfites (>10 mg/kg indicated as SO ₂)		X		X
Lupine		X		X
Molluscs		X		X

GMO

Raw material and finished product do not contain CaMV and/or FMV 35S promoter target sequence and NOS terminator target sequence from *Agrobacterium tumefaciens*.

The manufacturer warrants that this product is not produced from products containing or contaminated with GMO products, and no information suggests that this warranty is invalid. There is always the possibility of cross-contamination during the transfer of product during the complex flow of goods involved in the food chain (cleaning, transportation, storage beyond exposure). Therefore, the complete absence of unintentional contamination of products with GMOs cannot be conclusively guaranteed.

The food safety management system implemented at Khmelnytski Mlyn is certified for compliance with the requirements of ISO 22000:2019 (ISO22000_2018, IDT). Certificate No. : UA.(80083.0079-22 valid until 20. 2. 2025. The manufacturer confirms that the above product is suitable for human consumption.

Storage

Storage conditions	Store in dry, clean, well-ventilated rooms, free of pests of bread stocks in compliance with sanitary standards and rules. Do not store with products that have a specific odor.
Shelf life	12 months

Sugar

Our high-quality sugar is the perfect choice for a wide range of industries, including food and beverage manufacturers, bakeries, and confectioneries.

Our EU-Grade-One-Sugar is sourced from the finest sugarcane fields and is carefully processed to ensure the highest level of purity and quality. It is free from any additives or impurities and has a uniform crystal size, making it ideal for use in a variety of industrial applications.

We understand that the needs of our customers are unique and varied, which is why we offer flexible packaging and delivery options to suit your specific requirements. Whether you need bulk quantities or smaller, more frequent deliveries, we have the capabilities to meet your demands.

Our commitment to quality, reliability, and customer service has made us a trusted supplier to many leading businesses in the industry. Contact us today to learn more about our grade one sugar and how we can help you grow your business.



Product Specifications / POWDERED SUGAR

The name of the indicator to be determined (according to regulatory documents), Unit of measurement	Indicator value			Regulatory documents on test methods	Compliance with the requirements of the regulatory documents
	According to the requirements of the regulatory documents	Resulting value	Extended uncertainty		

Notes

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Organoleptic indicators

Appearance	The white powder is clean, without stains and foreign impurities.	The white powder is clean, without stains and foreign impurities.	Not defined	DSTU 4624:2006	Complies
Smell	No foreign smell.	No foreign smell.	Not defined	DSTU 4624:2006	Complies
Taste	Sweet, without foreign smell and taste.	Sweet, without foreign smell and taste.	Not defined	DSTU 4624:2006	Complies
Consistence	The solution is transparent, without sediment.	The solution is transparent, without sediment.	Not defined	DSTU 4624:2006	Complies

Toxic elements

Mercury, mg/kg	Less than or equal to 0,001	Less than 0,001*	0,0001	MUK 5178-90	Complies
Lead, mg/kg	Less than or equal to 0,5	0,08	0,004	MUK 4.1.986-00	Complies
Cadmium, mg/kg	Less than or equal to 0,05	0,009	0,002	MUK 4.1.986-00	Complies
Arsenic, mg/kg	Less than or equal to 1,0	Less than 0,0025*	0,0001	MU GKNZh 46.00.000RE	Complies

Radionuclides activity

Cs ¹³⁷ , Bq/kg	Less than or equal to 50,0	Less than 1,0*	0,1	Measurement procedure. MN 1181- 2013	Complies
Sr ⁹⁰ , Bq/kg	Less than or equal 30,0	Less than 5,0*	0,25	Measurement procedure. MN 1181- 2013	Complies

Pesticides

DDT, mg/kg	Less than or equal to 0,005	Less than 0,001*	0,0001	MV 2142-80	Complies
u-HCH, mg/kg	Less than or equal to 0,005	Less than 0,001*	0,0001	MV 2142-80	Complies

Product Specifications / POWDERED SUGAR

The name of the indicator to be determined (according to regulatory documents), Unit of measurement	Indicator value			Regulatory documents on test methods	Compliance with the requirements of the regulatory documents
	According to the requirements of the regulatory documents	Resulting value	Extended uncertainty		

Physical and chemical indicators

Mass fraction of moisture, %	No more than 0,14	0,08	0,01	DSTU 3659-97	Complies
Mass fraction of sucrose, %	Not less than 99,61	99,7	2,0	DSTU 3661-97	Complies
Mass fraction of reducing substances in terms of dry substance, %	Less than or equal to 0,05	0,041	0,007	DSTU 3945-2000	Complies
Color, units ICUMBA	Less than or equal to 104	85,0	2,0	DSTU 4866:2007	Complies
The mass fraction of ash in terms of dry matter, %	Less than or equal to 0,04	0,038	0,002	DSTU 4872:2007	Complies

Microbiological parameters

QMAFAnM, CFU, in 1 g	Less than or equal to $1,0 \times 10^3$	Less than 10	Not defined	DSTU 4323:2004	Complies
Coliform bacteria (coliforms), in 1 g	Not allowed	Not found	Not defined	COST 30518-97	Complies
Mold fungi, CFU, in 1 g	Less than or equal to 10	Less than 10	Not defined	DSTU 4323:2004	Complies
Yeast, CFU, in 1 g	Less than or equal to 10	Less than 10	Not defined	DSTU 4323:2004	Complies
Pathogenic m/o, including Salmonella, in 25 g	Not allowed	Not found	Not defined	DSTU EN 12824:2004	Complies

Notes

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Equipment: Toxic elements: Atomic absorption spectrophotometer C-115-M1, calibration certificate No. 1193 dated December 31, 2020. Atomic absorption spectrophotometer C-115-M1, Calibration Certificate No. 91194 dated December 31, 2020. Radiology: Gamma-beta spectrometer MCS-AT1315, calibration certificate No. UA/26/200325/000268 dated March 23, 2020 Pesticides: "Krystal-2000M" gas chromatograph calibration certificate No. K/563/3 dated August 11, 2021 Mycotoxins: "Lyumakhram" liquid chromatograph detector SFD 3220, calibration certificate No. K/565/3 dated August 11, 2021 Physical and chemical tests: AD-500 class 3 electronic scales, calibration certificate No. K/2569/d dated August 18, 2021 Sugar meter SU-5. calibration certificate No. K/570/3 dated August 11, 2021 * Microbiological parameters: CBA-600-0.01 electronic scales, calibration certificate No. K/2570/d dated August 18, 2021 pH meter millivolt meter, calibration certificate No. 2453 dated March 12, 2021

Product Specifications / PRESSED WHITE BEET SUGAR

The name of the indicator to be determined (according to regulatory documents), Unit of measurement	Indicator value			Regulatory documents on test methods	Compliance with the requirements of the regulatory documents
	According to the requirements of the regulatory documents	Resulting value	Extended uncertainty		

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Organoleptic indicators

External appearance	White, clean without stains and foreign impurities. In the form of separate lumps.	White, clean without stains and foreign impurities. In the form of separate lumps.	Not defined	DSTU 4624:2006	Complies
Taste and smell	Sweet, without foreign taste and smell, both in dry sugar and in its aqueous solution.	Sweet, without foreign flavor and smell, both in dry sugar and in its aqueous solution.	Not defined	DSTU 4624:2006	Complies
Purity of the solution	The sugar solution should be transparent, without insoluble sediment, mechanical and other impurities.	The sugar solution is transparent, without insoluble sediment, mechanical and other impurities.	Not defined	DSTU 4624:2006	Complies

Toxic elements

Mercury, mg/kg	Less than or equal to 0,001	Less than 0,001*	0,0001	MUK 5178-90	Complies
Lead, mg/kg	Less than or equal to 0,5	0,08	0,004	MUK 4.1.986-00	Complies
Cadmium, mg/kg	Less than or equal to 0,05	0,009	0,002	MUK 4.1.986-00	Complies
Arsenic, mg/kg	Less than or equal to 1,0	Less than 0,0025*	0,0001	MU GKNZh 46.00.000RE	Complies

Radionuclides activity

Cs ¹³⁷ , Bq/kg	Less than or equal to 50,0	Less than 1,0*	Units 0,25	Measurement procedure. MN 1181- 2013	Complies
Sr ⁹⁰ , Bq/kg	Less than or equal 30,0	Less than 5,0*	Units 0,25	Measurement procedure. MN 1181- 2013	Complies

Pesticides

DDT, mg/kg	Less than or equal to 0,005	Less than 0,001*	0,0001	MV 2142-80	Complies
u-HCH, mg/kg	Less than or equal to 0,005	Less than 0,001*	0,0001	MV 2142-80	Complies

Product Specifications / PRESSED WHITE BEET SUGAR

The name of the indicator to be determined (according to regulatory documents), Unit of measurement	Indicator value			Regulatory documents on test methods	Compliance with the requirements of the regulatory documents
	According to the requirements of the regulatory documents	Resulting value	Extended uncertainty		

Physical and chemical indicators

Mass fraction of moisture, %	Less than or equal to 0.1	0,06	0,01	DSTU 3659-97	Complies
Mass fraction of sucrose, %	Not less than 99.7	99,8	0,1	DSTU 3661-97	Complies
Mass fraction of reducing substances in terms of dry matter, %	Less than or equal to 0.04	0,035	0,007	DSTU 3945-2000	Complies
Color, units ICUMBA	Less than or equal to 45.0	42,0	1,0	DSTU 4866:2007	Complies
The mass fraction of ash in terms of dry matter, %	Less than or equal to 0,027 »	0,024	0,002	DSTU 4872:2007	Complies

Microbiological parameters

QMAFAnM, CFU, in 1 g	Less than or equal to $1,0 \times 10^3$	Less than 10	Not defined	DSTU 4323:2004	Complies
Coliform bacteria (coliforms), in 1 g	Not allowed	Not found	Not defined	COST 30518-97	Complies
Mold fungi, CFU, in 1 g	Less than or equal to 10	Less than 10	Not defined	DSTU 4323:2004	Complies
Yeast, CFU, in 1 g	Less than or equal to 10	Less than 10	Not defined	DSTU 4323:2004	Complies
Pathogenic m/o, including Salmonella, in 25 g	Not allowed	Not found	Not defined	DSTU EN 12824:2004	Complies

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Pasta

Our selection of pasta products is an ideal choice for our customers seeking high-quality, versatile options. We prioritize the use of premium ingredients and traditional production methods to ensure that our pasta is rich in flavor and texture.

Our extensive range comprises conventional wheat-based pasta as well as gluten-free alternatives. We also offer flavored pastas such as garlic and herb, sun-dried tomato and spinach, presenting customers with distinctive and delectable options.

Our pasta is perfectly suited for an array of dishes. Its adaptability and exceptional taste make it a favored choice among consumers.

We remain dedicated to furnishing our customers with the highest standard of pasta products to meet their unique needs.



Product Specifications

Soft pasta / flour	Length	Width	Height	Net weight g	Gross weight
Spagetti 500 g	300	80	30	500	505
Spagetti 250 g	300	65	20	250	253
Penne, penne rigate and fusilli, 500 g	240	170	70	500	505
Penne, penne rigate and fusilli, 1000 g	2960	190	90	1000	1010

Pasta / durum	Length	Width	Height	Net weight g	Gross weight
Spagetti 500 g	300	80	30	500	505
Spagetti 250 g	300	65	20	250	253
Penne, penne rigate and fusilli, 500 g	240	170	70	500	505
Penne, penne rigate and fusilli, 1000 g	2960	190	90	1000	1010

Wild wheat spelta 500g	Length	Width	Height	Net weight g	Gross weight
Penne, penne rigate and fusilli, 500 g	240	170	70	500	505

Additional Information

Monthly available capacities	Penne, Fusilli, 500 tons per month	Spaghetti, 100–200 tons per month
Tricolore (Beetroot, spinach, turmeric)	Possible	Pot possible
Packaging	According to customer requirements	(brown carton, white, printed)
Standard	10 Kg bundle	(prices calculated with 10 kg bundle)

Instant noodles

Our range of instant noodles includes classic flavors such as chicken and beef, as well as innovative options like spicy seafood and vegetarian. We work closely with our manufacturing partners to ensure that each batch of instant noodles is made with the finest ingredients and adheres to strict quality control measures.

As a private label producer, we offer customized options for branding and packaging to help our clients stand out in the competitive instant noodle market. From recipe development to manufacturing and distribution, we provide comprehensive support to help our clients succeed.



PRODUCT:

Instant Noodles 65g
Available in brand

PERIOD:

March-April 2023
Beginning: June 2023

AVAILABLE FLAVORS:

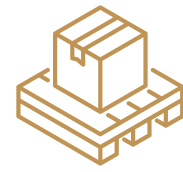
Chicken, Hot Chicken, Vegetable,
Mushrooms, Cheese, Beef, Shrimp

IN DEVELOPMENT

Country – specific flavors

IN DEVELOPMENT

Soup - Cup made of paper /
steropor



LOGISTIC DATA

Pallet	Europallet
Box / Bundl	24 × 65 g
Layer	12 × 24 pcs
Layers	16
Quantity on pallet	4608

Walnuts

Our Ukrainian walnuts are known for their high quality and exceptional taste. Our walnuts are carefully sourced from the best growers in the region and are available in whole, halves, and quarters.

We take great care in ensuring that our walnuts meet the highest standards of quality and freshness. We use state-of-the-art processing methods to ensure that our walnuts retain their natural flavor and nutrients.

As a private label producer, we offer customized packaging options for our clients. We understand that branding and packaging are important elements in differentiating products in the market, and we are dedicated to providing comprehensive support to help our clients' success.



Product Specifications

	Titles of the researches items and figures	Factual Value	Allowable value	Documents and researching methods
1.	Humidity, %	4,9	<7,0	DSTU-16833-71

Aflatoxins content, mg/kg

2.	Aflatoxin B1	<000,1	<0,005	MV 4082-86
3.	Aflatoxin B2	<000,1	unregulated	MV 4082-86
4.	Aflatoxin C1	<000,1	unregulated	MV 4082-86
5.	Aflatoxin C2	<000,1	unregulated	MV 4082-86
6.	Zearalenon	<0,008	<1	MV 5177-90

Pesticides residual quantity content, mg/kg

7.	Aldrin	<000,1*	not allowed	
8.	Ceptachiorine	<000,1*	not allowed	

Toxic elements content, mg/kg

9.	Lead	<0,04	<0,5	DSTU 30178-96
10.	Cadmium	<0,005	<0,1	DSTU 30178-96
11.	Zinc	22,6	<100	DSTU 30178-96
12.	Copper	7,1	<15	DSTU 30178-96
13.	Arsenic	<0,04	<0,3	DSTU 30178-96
14.	Mercury	<0,002	<0,05	ISO 6637-2001

	Titles of the researches items and figures	Factual Value	Allowable value	Documents and researching methods
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Radioactivity, Bq/kg

15.	Cesium 137	<2,89	<70	MI-12-08-99
16.	Strontium 90	<4,91	<10	MI-12-08-99

Microbiological indicators

17.	Sulphite reductive clostridium per 1,0 g.	Not found	Not allowed	DSTU 29185-91
18.	Clostridium perfringens per 1,0g.	Not found	Not allowed	DSTU – 10444 9-75

Notes

Mix of quarters (half butterfly) and butterfly of the kernel shelled walnuts.
 Size: up to 18mm
 Color: light, light amber
 Content:
 Water - 4.4 g Protein - 15.5 g Fats - 65 g Carbohydrates - 10.1 g Dietary fiber (cellulose) - 1.5 g Ash - 2.0 g

Laboratory results of researches (harvest 2022).

Conclusion: samples meets the requirements of DSTU 16833-71, MBR 5061-89, G.N. 6.6.1.1.-130-2006

Packaging and Logistics

We understand that our customers have unique packaging and delivery requirements, which is why we offer flexible options to meet their needs. For retail customers, we offer 1 or 2 kg packaging units that are perfect for supermarkets and convenience stores.

For industrial customers, we can provide bulk packaging options and even silo wagons to meet the demands of large-scale production. Our packaging and delivery options are fully customizable to ensure that our customers receive their products in the most convenient and efficient manner possible.

We take pride in our ability to provide timely and reliable delivery services to all our customers, regardless of their location or order size. Our team of logistics experts is committed to ensuring that our products arrive at their destination on time and in perfect condition.

Whether you are a small retailer or a large industrial customer, we have the resources and expertise to meet your packaging and delivery needs.



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