



2220030, Belarus, Minsk, street Oktyabrskaya, 14
tel. (+37517) 226-05-92, fax. (+37517) 328-64-21
e-mail: reklama.mdk@mail.ru / web site www.belveast.by

Products of JSC "Yeast Plant"



Yeast Plant OJSC that comprises Minsk and Oshmiany Yeast Works is the only producer of yeast in the Republic of Belarus.

Yeast produced by Yeast Plant OJSC is a unique natural and ecologically pure product manufactured without application of chemical bleaching or filling agents. Production technology has been recently improved at the plant. There are applied more effective yeast strains that let produce high-quality yeast, which meet customers' requirements. The manufacturing equipment is regularly updated; the level of automation and mechanization is raised. The enterprise produces new goods. The plant has kept up 125-year traditions and now it's a modern high-technology enterprise. Products of Yeast Plant OJSC are winners of various awards and diplomas.

Dry baker's yeast

(HS Code 2102103100)



The yeast is used for the production of bakery goods. It is manufactured in accordance with GOST 28483-90. Bearing capacity of high-quality yeast is 45-50 minutes in a day of manufacture.

The dry baker's yeast is produced in packaging by 11g, 20g, 100 g, 250 g, 500 g and 1 kg. The shelf life of the dry baker's yeast is 14 months. In one showBox (carton)

are 25 pieces for 20g. Dry baker's yeast is convenient for using in areas where the pressed yeast, on long expeditions, multimonthly flights, in army field bakeries is inaccessible. Often dried yeast is used in small manufactures with astable often changing assortment.

Recommendations for use of baking dry active yeast

1 kg of baking dried yeast is equal to 3-4 kg of compressed yeast (depending on the flour and the recipe).

Under production conditions: dissolve 1 kg of yeast in 5 l of warm drinking water (35-38°C), add 50 g of sugar, stir carefully and leave for 5-10 minutes (for activation). Then knead the dough to the recipe.

While at home: take 10 g of dried yeast for 1 kg of flour. Pour the yeast out into ½ glass of warm water or milk (35-38°C), add 1 tsp of sugar, stir carefully and leave for 15-30 minutes (for activation). Then knead the dough to the recipe.

Keep the opened packet in a dry cool place no longer than 10 days (at temperature 0 - 4°C). *Certificate of registration of the Customs Union of Belarus, Kazakhstan and the Russian Federation.*



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tel. (+37517) 226-05-92, fax. (+37517) 3286421, mob. (+37529) 6760152
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- Milk chocolate with coconut nougat «Milk Chocolate coconut nougat»
- Milk chocolate with vanilla nougat «Milk Chocolate vanilla nougat»
- Milk chocolate with nut nougat «Milk Chocolate nutmix nougat»

The factory possesses the following management systems:

- Quality management system according to ISO 9001-2009,
- DIN EN ISO 9001:2008 in the system DAkkS
- HACCP
- Environmental management system
- OSH management system

The factory offers flexible conditions of cooperation. The quantity of shipment has no limits. The shipment can be made on FCA, DDU and other supplying terms according to the clients' preferences. The conditions of transportation and storage must be from 15 C to 21 C, the humidity is no more than 70 %.

JV JSC "Kommunarka" is interested in establishing long-term business relationships.

JV JSC "Kommunarka"

Republic of Belarus, Minsk, 18 Aranskaya Str.

Export department:

e-mail: export@kommunarka.by

Tel: +375 (17) 223 62 23

Website: www.kommunarka.by

Commercial offer JSC Yeast Plant

Yeast is a unique product. The yeast proteins are close in quality to the proteins of meat, fish and milk. Yeast is the main component of the production of bread - the most valuable product in the human diet.

Yeast produced by JSC "Yeast Plant" is characterized by exceptional bacteriological purity, does not contain any additives, it is the richest source of vitamins B1, B2, B6, calcium, iron, phosphorus, proteins, amino acids. The quality of our yeast products meets the requirements of the technical regulations of the Customs Union, the international standard ISO 9001 and the national standard STB ISO 9001.



Instant yeast, produced by JSC "Yeast Factory" is a unique natural eco-friendly product, produced by modern technological schemes without the use of preservatives.

Instant baker's yeast «Minskiye»



Designed for the production of bakery, sweet and confectionery products.

The lifting power of yeast on the day of manufacture is 35 minutes.

Shelf life is 18 months.

Instant yeast is produced in consumer packaging - showboxes - 40 pieces of 11 g. (for retail network). Yeast is also available in packaging of 250g, 500g, 1kg, 20kg.

Instant yeast does not require activation before kneading the dough.

Indicator	Characteristics
Appearance	Small grains, granules
Colour	From light yellow to light brown
Smell	Characteristic of dried yeast, without foreign odors: putrefactive, mold, etc.
Taste	Native to dried yeast

Recommendations for use of instant dried baker's yeast:

Dried yeast is applied directly to the flour. Dosage - 11 grams of dried yeast per 0,8g – 1 kg of flour.

Contacts:

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tel. (+ 37517) 328-64-21; 226-05-92, + 37529-890-70-67

e-mail: reklama.mdk@mail.ru / www.belyeast.by/ / www.belyeast.ru



Price list* (as of the date: 07.03.2019r.)

Name	Код ТН ВЭД	unit	Quantity	VAT	Total price, EUR
Vacuum circuit breakers 10 kV as standard*:					
ВВ-БЭМН-10-25/2000У3	8535 21 000 0	PC	1	0	4 200
ВВ-БЭМН-10-31,5/800У3	8535 21 000 0	PC	1	0	3 600
ВВ-БЭМН-10-31,5/1250У3	8535 21 000 0	PC	1	0	4 040
ВВ-БЭМН-10-31,5/2500У3	8535 21 000 0	PC	1	0	4 800
ВВ-БЭМН-М-10-20/800У3	8535 21 000 0	PC	1	0	2 200
ВВ-БЭМН-М-10-25/800У3	8535 21 000 0	PC	1	0	2 220
ВВ-БЭМН-М-10-20/1250У3	8535 21 000 0	PC	1	0	2 220
ВВ-БЭМН-М-10-25/1250У3	8535 21 000 0	PC	1	0	2 240
ВВ-БЭМН-М-10-20/1600У3	8535 21 000 0	PC	1	0	3 500
The line of microprocessor protection devices and automatic equipment:					
Реле микропроцессорное МР100 DC line protection	8536 49 000 0	PC.	1	0	125
Реле микропроцессорное МР301 (МР301-5-1-230) relay Protection and Automatic Equipment terminal of an outgoing line	8536 49 000 0	PC.	1	0	490
Реле микропроцессорное МР741 (МР741-230-1) Relay Protection and Automatic Equipment terminal of an outgoing line, section switch 6-35 kV	8536 49 000 0	PC.	1	0	1 040
Реле микропроцессорное МР851 (МР851-230-1) Transformer voltage regulation terminal	8536 49 000 0	PC.	1	0	1 120
Терминал защиты энергооборудования МР5 (МР5-50-230-1) Relay Protection and Automatic Equipment terminal of outgoing line, input, section switch	8536 49 000 0	PC.	1	0	860
Терминал защиты энергооборудования МР5 (МР5-60-230-1) Voltage and frequency protection terminal	8536 49 000 0	PC.	1	0	820
Терминал защиты энергооборудования МР5 (МР5-70-230-1) Relay Protection and Automatic Equipment terminals of an outgoing line, motor, section switch	8536 49 000 0	PC.	1	0	1 030
Реле микропроцессорное МР801 (МР801-230-1-T12, N4, D26, R19) 110/10/6 kV transformer differential protection terminal	8536 49 000 0	PC.	1	0	1 880
Реле микропроцессорное МР761 (МР761-230-1-T4, N4, D42, R35) Relay Protection and Automatic Equipment terminal of input and section switch	8536 49 000 0	PC.	1	0	1 545
Реле микропроцессорное МР771 (МР771-230-1) to be applied as a main protection of 110 kV lines	8536 49 000 0	PC.	1	0	2 175
Реле микропроцессорное МР901 (МР901-230-1-T16, N0, D24, R19) Terminal of differential protection of buses	8536 49 000 0	PC.	1	0	2 180
ШУ-3А (Шкаф независимой защиты трансформатора) for preventing severe damage of 110 kV transformers in case the main and backup protections fail.	8537 10 990 0	PC.	1	0	1 875
CURRENT CIRCUIT POWER SUPPLY					
Блок питания от токовых цепей БПТ-615	8504 40 900 8	PC.	1	0	110





Блок питания от токовых цепей БПТМ610-01	8504 40 900 8	PC.	1	0	145
Recloser vacuum type РВ-БЭМН (тип.: 10-630/20-100/5-TCH-1-75-GSM-104-ОПН2-С1-9)	8537 10 910 0	set.	1	0	8 300
The switchgear 6 (10) kV in the base					
SWITCHGEAR AND CONTROL GEAR KCO-БЭМН (up to 1600A) * can be equipped with protections Micom, ABB, MP, vacuum circuit breaker BB-БЭМН or analog	8537 20 910 0	set.	1	0	from 8700
SWITCHGEAR AND CONTROL GEAR K-БЭМН (up to 4000A) * can be equipped with protections Micom, ABB, MP, vacuum circuit breaker BB-БЭМН or analog	8537 20 910 0	set.	1	0	from 14100
DIRECT CURRENT PANELS HKY-ЩПТ (complete with battery and charging device)	8537 10 990 0	set.	1	0	from 67700
AUXILIARY PANELS HKY-РУСН (up to 4000 A) * price for 17 panels	8537 10 990 0	set.	1	0	from 221 075
IN-HOUSE LOAD ELECTRIC BOARDS HKY-ЩСН (of the 3 panels)	8537 10 990 0	set.	1	0	from 15200
CONTROL AND PROTECTION CABINETS/PANELS ШУ-3А * complete set according to the customer's task	8537 10 990 0	set.	1	0	from 7000

Delivery time -	Calculated separately depending on the configuration (from 30 to 90 calendar days)
The terms and conditions of payment -	100% prepayment within 15 calendar days from the date of conclusion of the contract, other by agreement of the parties **
Warranty period*** -	Circuit breakers – 12 months from the date of delivery Recloser vacuum – 12 months from the date of delivery Protection devices – 12 months from the date of delivery
Year of production -	2019, supplied in original packaging, non-returnable
Delivery term -	EXW Minsk, INCOTERMS 2010
Manufacturer -	OJSC «Belektromontazhnaladka»
Validity	90 calendar days
*	The cost of products can be adjusted depending on the configuration, volume and delivery time (the final cost is formed by the completed questionnaire)
**	The cost is subject to discussion at the conclusion of contracts
***	Warranty period is subject to discussion at the conclusion of contracts



www.bern.by



ОАО «Дрожжевой комбинат»

Logo/ Yeast Plant OJSC

Yeast Plant OJSC Feeding Dried Yeast Characteristics

Indicator	Characteristics
Color	White-grey to brown
Appearance	Semolina, fine granules or powder
Smell	Characteristic for dried yeast, without foreign flavors
Max. moisture content, %	10
Mass fraction crude protein converted to bone-dry solid, %	46 – 52
Mass fraction Burnstein protein converted to bone-dry solid, %	42 – 47
Vitamins, mg/100 g: B ₁	0.8
B ₂	4.1
PP	11.1
Essential amino acids, %	
valine	1.28
isoleucine	1.78
leucine	2.94
lysine	3.45
methionine	0.35
threonine	2.19
tryptophan	0.27
phenylalanine	1.46
Max. nitrate content, mg/kg	400
Max. nitrite content, mg/kg	5
Salmonella bacteria in 50 g product	Not distinguished
Mercury, arsenic, lead and cadmium, mg/kg	SANITARY AND VETERINARY RULES to assure safety of feeds, feeding supplements and raw materials for making mixed feed

Cost and pack:

Pack	Cost per 1 kg	Currency
1 bag (25 kg, 20 kg)	74,976	Belarusian roubles
1 bag (25 kg, 20 kg)	2.75	pounds
1 bag (25 kg, 20 kg)	4.14	US dollars



Logo/ Yeast Plant OJSC

ОАО «Дрожжевой комбинат»

Feeding Dried Yeast

For Use as Vitamin and Protein Supplement within Diet of Agricultural Animals, Birds, Fish and Fur-Bearing Species

This kind of product is a source of protein containing full set of essential amino acids, minor and major nutrients and vitamins, in particular, ones of group B. Dried yeast is neither pathogenic nor toxic. Its application ensures high biological value and balance of feeding diets in terms of all relevant nutrition elements leading to faster growth of domestic animals and increase of not only live weight of birds, but their egg production, as well. Mortality of young animals reduces, and reproduction function enhances.

Significant speeding of growth is observed when dried yeast is introduced to starter feeds by breeding carp larvae, salmon and sturgeon species and fur-bearing animals. In this case total cost of the feeds reduces by 10 %.

Dried yeast is either added directly to feeding mixtures or dissolved in warm water to make mash for birds as well as swill for calves.

Affordable price, 25 kg pack (marked daily feed rates) will help get excellent results by feeding animals at agricultural, private and personal farms.

Dried Yeast Daily Feeding Rates per Head:

Animal Group	Rate, Grams per Day
Barren and pregnant sows	20
Milking sows	50
Laying hens	3
Egg breed chicken	3
Broiler chicken	5
Ducks	4
Ducklings	3
Calves	30





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Growth regulator **ROSTMOMENT** - bioregulator environmentally safe and stimulant plant life on the basis of yeast

ROSTMOMENT produced by special technology that allows for natural, highly effective and harmless stimulant of growth of plants without chemical additives.

ROSTMOMENT - an alternative use of chemicals in agriculture.

WHAT WILL HELP PLANTS **ROSTMOMENT**:

- Significantly increase the yield of vegetable and grain crops, increase the nutritional value and shelf life of the harvest;
- Speed up the development, growth, the passage of physiological phases mentioned earlier flowering and activating the formation of generative organs;
- Enhance the protective functions of plants to adverse weather conditions (recurrent frost, drought, waterlogging and salinization of the soil);
- Strengthen the protective functions of plants to diseases and pests lesions ;
- Alleviate the inhibitory effect of chemicals (pesticides) on plant protection for complex treatments;
- Reduce the effects of stress factors when transplanting, seedlings becomes stable and well acclimatized in swordplay and transplant to the open ground;

Action **ROSTMOMENT** growth regulator based on the normalization of biochemical processes in living cells, improve metabolism. A wide range of amino acids that are the building blocks of plant growth regulator contained in **ROSTMOMENT** growth has increased bio-stimulating effect on the growth and development of plants, they are characterized by high migration mobility in the soil.

ROSTMOMENT contains biologically active substances:

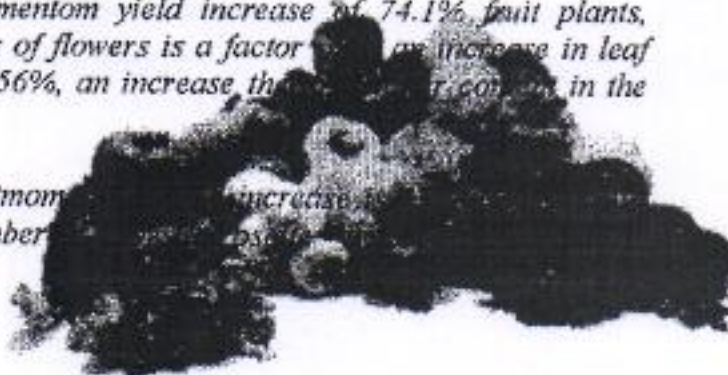
- Proteins, and it is - 20 amino acids, 8 of them are essential;
- Mono-and polysaccharides;
- Macro-and trace elements as potassium, magnesium, phosphorus, manganese, iron, copper, calcium, sodium and others.
- Derivatives of vitamins B1, B2, B3, B6, PP.

ROSTMOMENT is designed for organizations of agriculture, private farms, suburban areas and apartments. In Belarus, a growth regulator **ROSTMOMENT** tests were carried out in the farms of the Minsk region, together with the Research Institute of Plant Protection National Academy of Sciences of the Republic of Belarus on the following crops:

Cucumber in greenhouse. In processing plants Rostmomentom yield increase is 18,8-22,6%, an increase in plant growth by 57,5-59,7% increase in the number of ovaries - 0.8 pc. / Plant, increasing the number of flowers - on average 3.5 pcs. / plant, an increase of leaf - in 22.8% of the leaf area - at 24-68,2% increase in dry matter content in the leaves of plants - by 20-70%.

Tomato in greenhouse. In processing plants Rostmomentom yield increase of 74.1%, fruit plants, increase in plant height - 29.6% increase in the number of flowers is a factor of 1.5, an increase in leaf area - 68% increase in the number of brushes - by 32-56%, an increase in the dry matter content in the leaves of plants - by 28.7%.

Pine strawberry (strawberry). In processing plants Rostmomentom yield increase of 13.5%, fruit plants, increase in plant height - 13.5% increase in the number of ovaries - 0.8 pc. / Plant, increasing the number of flowers - on average 3.5 pcs. / plant, an increase of leaf - in 22.8% of the leaf area - at 24-68,2% increase in dry matter content in the leaves of plants by 43.7%.



Yeast Production Plant

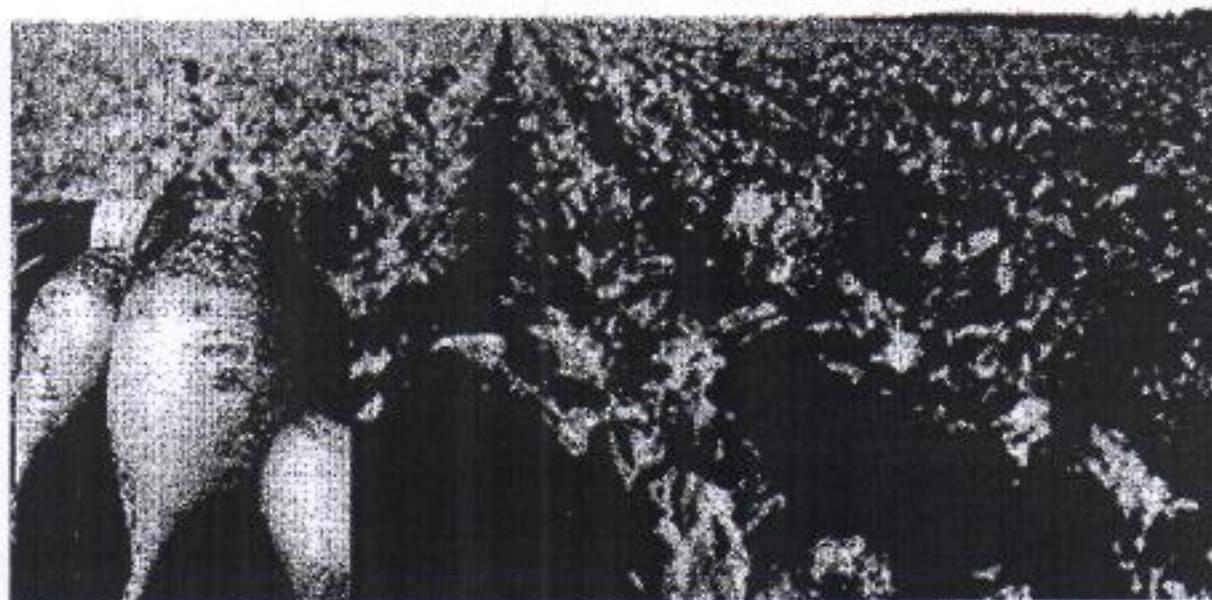
220030 Republic of Belarus, Minsk, ul. Oktyabrskaya, 14

Tel. (+37517) 226-05-92, fax: 222-27-13, e-mail: reklama.mdk @ mail.ru www.belyeast.by

Spring malting barley. In processing plants Rostmomentom increase in grain yield of 4.6%, an increase in the number of stems.

Sugar beet. In processing plants Rostmomentom found an increase in the number of leaves at 5%, the length of the plant - by 9%, the length of root - by 13%, the diameter of root - by 45%, the mass of roots of plants 100 - a 10% increase in endurance annuals to cercosporosis during growth (reduction of disease by 2.9 times).

Spring rape. In processing plants Rostmomentom increase in seed yield of 22.9% (or 4.7 kg / ha).





**СУМЕСНАЕ АДКРЫТАЕ
АКЦЫЯНЕРНАЕ ТАВАРЫСТВА
«КАМУНАРКА»**

вул. Аранская, 18, 220033, г. Минск
Рэспубліка Беларусь (BELARUS)
e-mail: office@kommunarka.by

тэл. +375 17 223 63 14, факс +375 17 223 59 10

**СОВМЕСТНОЕ ОТКРЫТОЕ
АКЦИОНЕРНОЕ ОБЩЕСТВО
«КОММУНАРКА»**

ул. Аранская, 18, 220033, г. Минск
Республика Беларусь (BELARUS)
e-mail: office@kommunarka.by

тэл. +375 17 223 63 14, факс +375 17 223 59 10

УНП 100088732, ОКПО 00390449, р/с BY81AKBB30125240095390000000, ОАО «АСБ Беларусбанк», ЦБУ 524,
г. Минск, код АКBBBY2X

Commercial offer

JV JSC "Kommunarka" is the leading company in the Republic of Belarus, known in the confectionery market since 1905.

Today it is a modern enterprise with more than 300 items: chocolate, sweets, caramel, cocoa powder.

Quality of products of the confectionery factory "Kommunarka" is highly valued both in Belarus and abroad.

Full information of the products you can find on the website www.kommunarka.by.

The factory's undisputable advantage is a correspondence of the quality and the price. The whole process of production is highly controlled starting from working up of cocoa beans. So the quality and wide range of products are the competitive advantage.

We are awarded in 2017 for export products, works, services, property rights to intellectual property objects with medals, diplomas and other awards of international fairs and exhibitions:

- International competition "The best product - 2017" within the 24th international exhibition of food, beverages and raw materials for their production "Prodexpo - 2017" (Russian Federation):

- The contest "Product of the Year 2017" within the International Exhibition "World food Moscow" (Russian Federation):

Diploma and gold medal for:

- Gift set of handmade chocolates «Maya Legends» premium
- Unglazed sweets "TRUFFLES CLASSIC"

Diploma and silver medal for:

- Milk chocolate "Alesya"

Honorary Diploma for long-term and fruitful cooperation and active participation in the International Exhibition "World Food Moscow" 2017

- Gold medal and diploma of the laureate for milk chocolate with stuffing "Truffle Elite", chocolate bitter stuffed with "Truffle Elite"

- International competition "The best product - 2018" within the framework of the 25th international exhibition of food, beverages and raw materials for their production "Prodexpo - 2018" (Russian Federation):

Gold medal and diploma of the laureate for:

- Milk chocolate "Sorvance" with cream