

— Gourmets' Culinary Delights —

We make European cuisine richer

The Most Exquisite Delicacy

We grow on an industrial basis 100 tons of high quality natural product, which is highly valued by European gourmets for taste and nutrition. Technology compliance cultivation and quality of grown snail standards quality of the French Snail Federation is confirmed by a **certificate**.

Ecological products

Ukrainian Farming Company «Agroravlyk» has been growing edible snails **Helix Aspersa Muller** and **Helix Aspersa Maxima** for sale to retail and wholesale consumers in the EU since 2017. It is a Member of the French Snail Federation and Snailgroup Snail Farm Association, Ukraine.

«Agroravlyk» is located on 2 hectares of eco-zone away from highways and settlements in Vasylykiv district of Kyiv region.



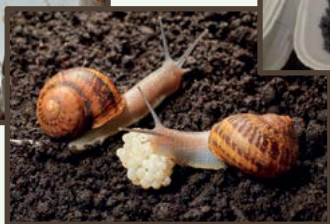
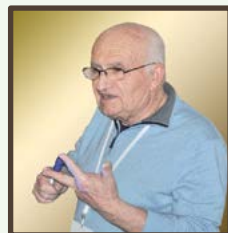
Biosafety

Herd breeding is based on HACCP principles, and all farm products are certified. Regular control and audit of compliance with ongoing procedures based on the principles of HACCP, as well as inspectors and laboratories of a **single competent authority** of Ukraine, are a guarantee of high quality and safety of products.



Own Reproduction

The full cycle of gastronomically most valuable snails *Helix Aspersa Muller* and *Helix Aspersa Maxima* has been established in the best European snail traditions according to the recommendations of Professor Jean-Claude Bonnet from INRA (France).



Perfect Condition

Our *Helix Aspersa Muller* snails have a commodity size of 3-4 cm, a commodity weight of 6-15 g, and a taste of 5/5. They are sold cleaned, dried and put to sleep at a temperature of +6°C, packed in grids weighing 6 kg, stored in separate boxes or transport boxes.



Balanced Menu

Fresh herbs

From May to August, snails consume fresh Perko greens grown from certified seeds from **Feldsaaten Freudenberger GmbH & Co. KG**. The Pest-control **HACCP** system is used for protection against pests.



Quality compound feeds

Compound feed for snails is made according to the recipe of French scientists at a Ukrainian company certified to meet the requirements of **DSTU ISO 9001, DSTU ISO 22000 (HACCP)** and **GMP + BCN-CEE**, which provides a multi-stage system of quality control and safety of feed production.



Clean water

Water for daily watering comes from a super-deep well. Water quality meets the requirements of Council Directive **98/83/EU** and is confirmed by the conclusion of the State Institution «Institute of Hygiene and Medical Ecology named after Marzeyev National Academy of Medical Sciences of Ukraine».



Comfortable Sleep

After harvesting the snails in a state of anabiosis are stored at 120 m² of refrigeration capacity with strict adherence to temperature and humidity with a GSM-controller with notification by SMS / call.





Legal Way

Farming Company «Agoravlyk» is a member of the **Kyiv Chamber of Commerce and Industry**. The company is included in the database of EU exporters by number (section Frogs' legs and snails) with an approval number **a-UA-10-03-148-0-CS-XVI**. Due to the full cycle of cultivation and the possibility of selling products without intermediaries, we are flexible in our pricing policy.



Logistics

We deliver snails quickly, safely, reliably thanks to the inclusion of the integrated trans-European computerized veterinary system **TRACES** (Expert Trade Control System), which guarantees traceability of goods from the moment they leave the farm, logistics to the border and a green corridor at customs.



Volokhovich Oleksandr, director of «Agoravlyk»:

«We know all the nuances of the snail business and we are open to a constructive dialogu»



Agoravlyk -contacts

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АГРОРАВЛИК

Our snails are good for everyone. Bon appetit!

