



**UKRAINIAN WHEAT FLOUR –
EXPERIENCE OF THE CENTURIES**



ABOUT THE COMPANY

“Zernari” – Ukrainian producer and supplier of grain, wheat flour and cereals of best grade and quality

“Zernari” is a part of “Agrodar Ltd”, which is fast developing group of companies established in 2000 in central part of Ukraine

“Agrodar Ltd” Group is confidently taking a worthy place among the Ukrainian manufacturers and exporters

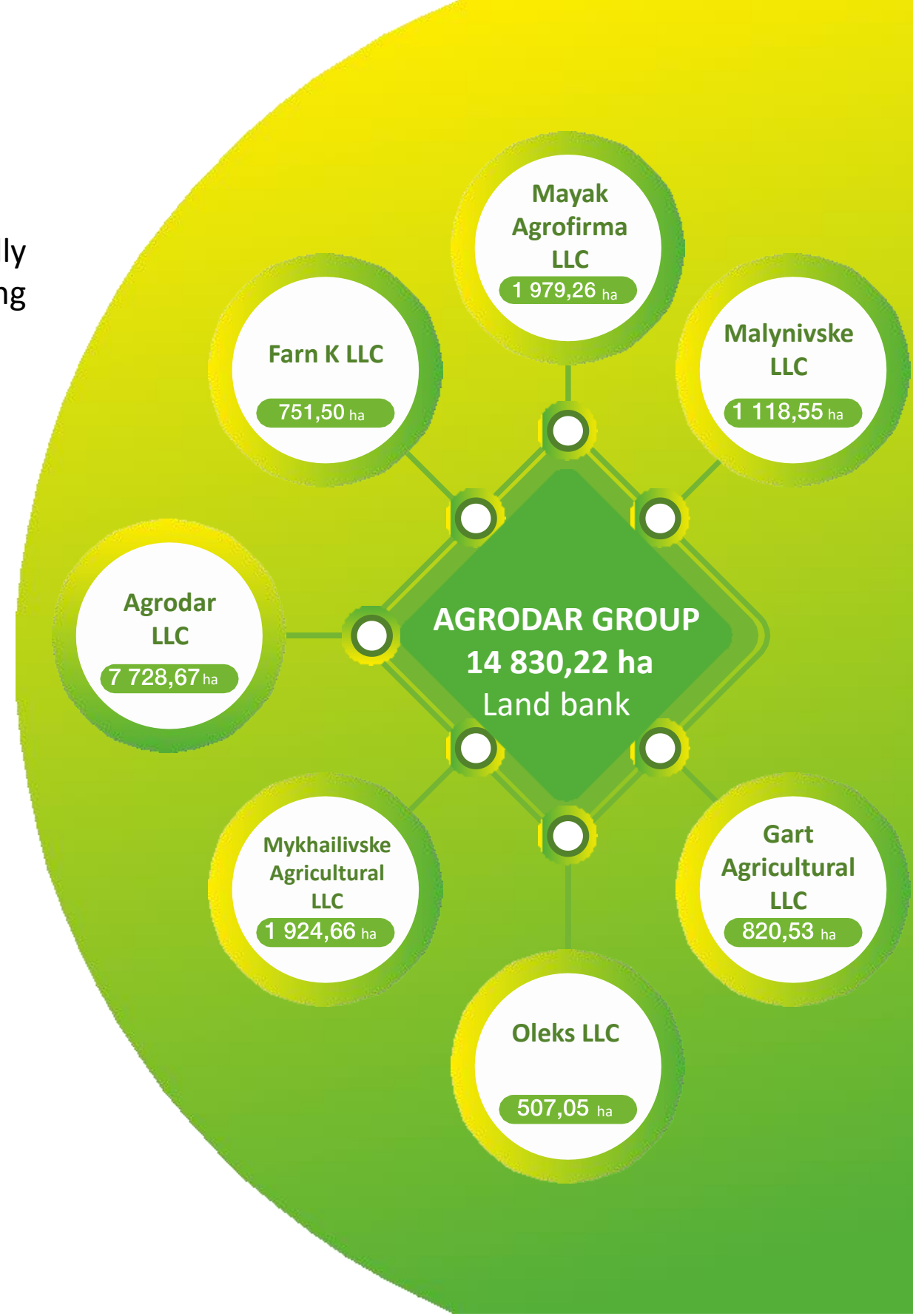
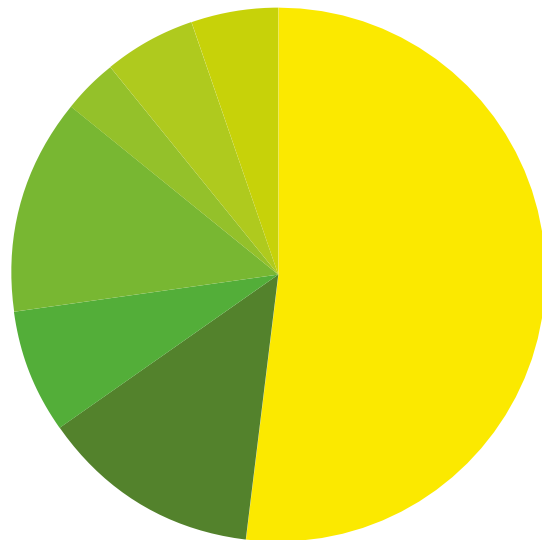
- ✓ Managing about 15,000 hectares of carefully cultivated land
- ✓ 3 certified elevators with a total capacity of 108,000 tons
- ✓ 2 mills with total capacity of 300 tons of grain per 24h
- ✓ more than 400 skilled workers
- ✓ More than 15 years in international trading



LAND BANK

Company manages 14 830 hectares of carefully cultivated land that is divided among the following entities:

- Agrodar LLC, 52%
- Mayak Agrofirma LLC, 13,8%
- Mykhailivske Agricultural LLC, 13,3%
- Malynivske LLC, 7,7%
- Gart Agricultural LLC, 5,58%
- Farn K LLC, 5,12%
- Oleks LLC, 3,47%



MILLING MILL

First in independent Ukraine original Swiss-made mill by Buhler with **capacity of 2 production lines of 150 tons of grain each per 24 hours** built in 2017 is a striking example of the greatness of technological progress in the milling industry

Company produces 106 000 tons of flour per year

You can find **video of our mill** via the following link:
<https://youtu.be/wlAYAsojTxg>



MILLING MILL

ADVANTAGES

- ✓ State of the art technologies and equipment – 155 years of experience and know-how of Swiss producer guarantee high and stable quality of final products
- ✓ High efficient grain-cleaning machines and using of optical grain sorter which instantly removes damaged, diseased and shriveled grains together with color defects impurities ensure ultimate grain cleaning efficiency and establish basis for quality and safety of final flour
- ✓ Automatic grain dampening system dispenses water sharply and evenly through the grains to provide successful and stable process of grain grinding
- ✓ The last generation of four- and eight-roller mills provide a stable and reliable process of grinding wheat kernels and ensure optimal level of starch damage what lead to high bakery characteristics of flour
- ✓ High-accuracy weigh dosing of gluten and microelements provide possibility to create homogenous fortified flour according to requested receipts
- ✓ Redressers and in-line control sifter assure double quality control



MILLING MILL

ADVANTAGES

- ✓ Maximum level of industrial food safety and sanitation standards:
 - All equipment designed accordingly to high international food safety requirements
 - Working surfaces of mills and spouting system are made of stainless steel
 - Entoleter systems ensure 99,5% of mechanical destroy of insects and its eggs in wheat flour and semolina
 - Biopolymer coat of flour storage bins excludes ferrous and concrete impurities
- ✓ Multi level system of quality control:
 - Control system provides full traceability of products during whole production process
 - Brand new on-line quality analyzer allows to track main quality parameters of flour and baking characteristics in real time mode and efficiently correct them on time
 - Laboratories of flourmills and grain storage silo are equipped with modern facilities providing guaranteed high quality control of raw materials and final products
- ✓ Logistic and delivery system of high level:
 - Flour outloading by using high speed conveying system
 - Own railway branch line with a carrying capacity of 24 cars per day



OUR PRODUCTS

WHEAT FLOUR

- ✓ **Non-GMO, certified as per FSSC/ISO 22000/ISO TC 2202**
- ✓ **Types:**
 - Wheat flour improved quality “Select”
 - Wheat flour premium grade fortified with vitamins and minerals
 - Wheat flour premium grade
 - Wheat flour first grade
 - Wheat flour second grade
- ✓ **Wheat flour is dispatched as**
 - in bulk
 - in polypropylene and paper bags 25 and 50 kg
 - in paper packages 1 kg, 2 kg and 10 kg
- ✓ **Semolina** supplied in polypropylene packages of 1 kg and polypropylene/paper bags of 10, 25 and 50 kg.
- ✓ **Granulated wheat brans** are dispatched as
 - in bulk
 - in polypropylene bags 25 and 50 kg and in big-bags



OUR PRODUCTS

CEREALS

The high quality of "Zernari" is also seen in the line of cereals: semolina, buckwheat, buckwheat flakes, wheat grits, millet, corn grits, oatmeal, oat flakes, various types of rice.

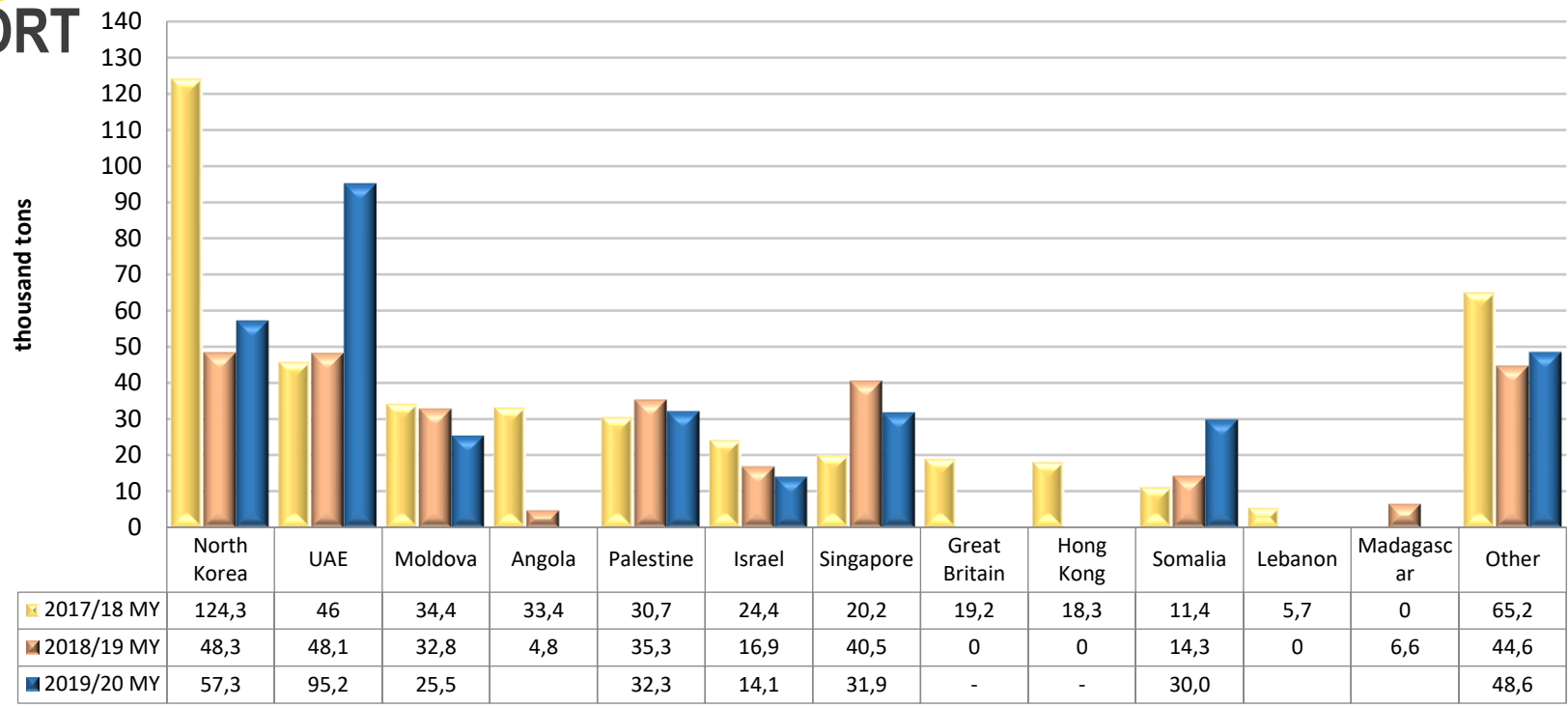
We select best grain which has an excellent taste.

Original packaging and exact weight will make your choice easy and pleasant.

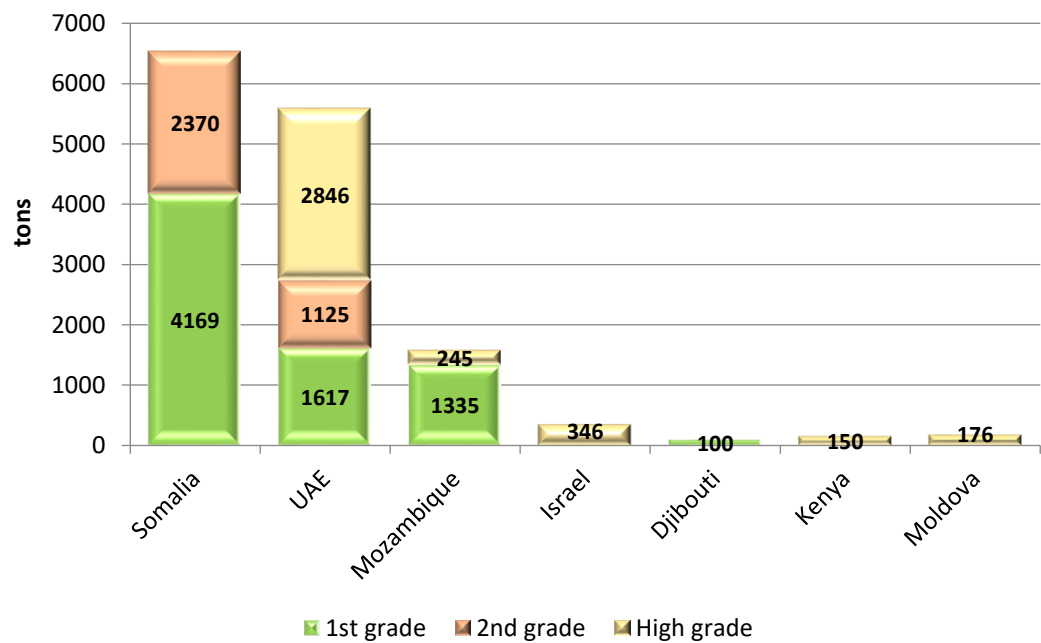


EXPORT

EXPORT OF UKRAINIAN FLOUR



COMPANY EXPORT OF FLOUR 2019/2020 MY



Total company export in 2019/2020 MY – 14 478,5 tons



CONTACTS

PRODUCTION

“Zernari LTD”
28000, Ukraine, Oleksandriya, Sadova str,1
+ 38 052 357 22 77

SALES OFFICE

“Trading House Zernari LTD”
03150, Ukraine, Kyiv, Kazimira Malevicha
str, 86D, office 8.2.
Tel + 38 044 592 01 26
Mob +38 067 523 15 38

info@zernari.com.ua
Hotline 0-800-750-845
Zernari.com.ua

