



ProdExport LTD

UKRAINE





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ProdExport LTD is a company specialized in the international trade characterized by its efficiency, operational ability, and quality with more than 10 years of experience.

We are focused on the exportation of Agroalimentary products. We also exhibit to the most important International Fairs and exhibitions of Food and related products such as SIAL Paris, ANUGA Koln, ALIMENTARIA Barcelona, GULFOOD Dubai, etc.

High quality of our products has been established on the markets of Africa, Middle East and Asia.

Our Competitive advantage is based on the trust we give to our customers and suppliers in matters such as quality of the products we offer, our knowledge of the markets we work in, and the exhaustive and customized follow-up of every business.

We will be happy to satisfy all your requests!



We export products worldwide

WHOLE FROZEN CHICKEN (GRILLER)



HALAL + HACCP + ISO CERTIFICATES

INDIVIDUAL POLYBAG IN 8 LANGUAGES

CALIBRATED

PRESENCE OF OUR INSPECTOR
AT EVERY LOADING OF CONTAINER

SIZE

SMALL 900-1200g

MIDDLE 1300-1500g

LARGE 1600-2200g



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CHICKEN PRODUCTS



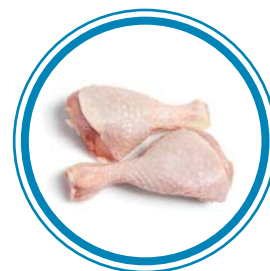
WHOLE CHICKEN



LEG QUARTER



THIGH



DRUMSTICK



WING 2 JOINTS



WING 3 JOINTS



PRIME WING
(DRUMETTE)



MID WING



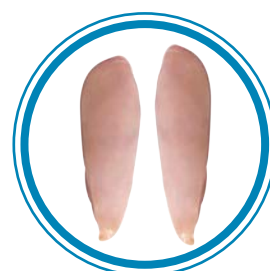
FEET/PAWS



BONELESS CHICKEN
(SHAWARMA)



HALF BREAST
WITH/WITHOUT INNER FILLET



INNER FILLET



FROZEN CHICKEN
UPPERBACK



GIZZARD

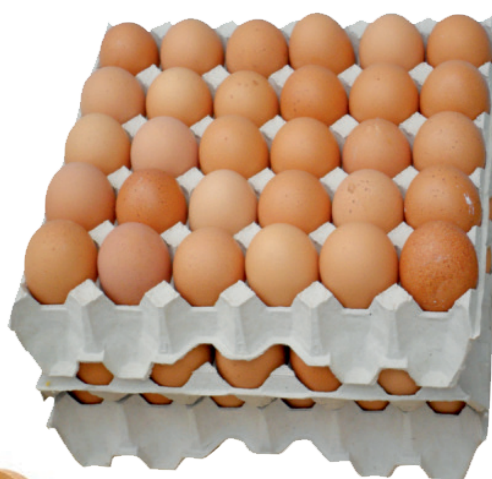


LAYER HEN

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CHICKEN EGGS

COLOR	WHITE/BROWN
GRADE 1	53-63 G
GRADE 2	43-53 G
NUMBER OF BOXES / CONT 40'FEET	1248/1034 BOXES
NUMBER OF EGG / BOX	360 EGGS
NUMBER OF EGG / TRAY	30 EGGS
NUMBER OF TRAYS / BOX	12 TRAYS
SHELF LIFE	6 MONTHS
ORIGIN	UKRAINE



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WHOLE EGG POWDER

Application: Suitable for baked products, ready meals, meat products etc. The advantage of this product is especially the structure and emulsifying ability. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.

Product description: Consists of 100% whole egg powder. Pasteurized and spray dried whole egg. 100g dissolved in 300g of water corresponds to 400g fresh whole egg (approx. 8 shell-eggs).

Storage: Keep in the dry and dark place. Shelf life at 2 °C: 24 months of in an unopened package. At 20 °C: 12 months in an unopened package.

Packing: Blue poly bag in a carton box or paper bag, 20 kg net.

		Typical values	Guaranteed values
Analytical data:	pH-value Moisture Fat content Protein	8,0 - 9,5 3 - 4% 45 - 58% 45-58%	7,5 - 9,5 3 - 4% 45 - 58% 45-58%
Microbiological data:	Total plate count Enterobacteriaceae Salmonella Staph. aureus	<30.000/g <10/g Negative/25g Negative/0,01g	>10.000/g <10/g Negative/25g Negative/0,01g
Nutrient content pr. 100g:	Energy	Approx. 2400 kJ / 580 kcal	

EGG YOLK POWDER

Application: Suitable for mayonnaise, dressings, pasta, ice cream, baked products, cake mix or other products where egg yolk is needed. The advantage of this product is its emulsifying abilities, taste, colour and structure. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.

Product description: Consists of 100% natural pasteurized and spray dried egg yolk. 100 g of powder dissolved in 125 g of water corresponds to aprox. 225 g of liquid egg yolk.

Storage: Keep in the dry and dark place. Shelf life at 2 °C: 24 months of in an unopened package. At 20 °C: 12 months in an unopened package.

Packing: Blue poly bag in a carton box or paper bag, 20 kg net.

		Typical values	Guaranteed values
Analytical data:	pH-value Moisture Fat content Protein	6,0 - 6,7 3 - 4% 58 - 62% 35%	6,0 - 7,0 2 - 5% 58 - 62% 33-38%
Microbiological data:	Total plate count Enterobacteriaceae Salmonella Staph. aureus	<10.000/g <10/g Negative/25g Negative/0,01g	<10.000/g <10/g Negative/25g Negative/0,01g
Nutrient content pr. 100g:	Energy	Approx. 2900 kJ / 690 kcal	



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EGG ALBUMEN POWDER HIGH WHIP / ALBUMEN POWDER HIGH GEL

Application (HIGH WHIP): Suitable for confectionery and bakery industry. The advantage of this product is especially the good whipping ability and good foam stability. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.

Application (HIGH GEL): Suitable for the confectionery, bakery and meat industry. The advantage of this product is especially the good gelling and water binding abilities. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.

Product description: Consists of 100% natural de-sugared, spray dried and pasteurized egg white. **100 g of powder dissolved in 700 g of water corresponds to 800 g of fresh egg white (approx. 25 eggs).** It is recommendable to leave the solution to stand a while before use in order to absorb all the water.

Storage: Keep in the dry and dark place. Shelf life at 2 °C: 24 months of in an unopened package. At 20 °C: 12 months in an unopened package.

Packing: Blue poly bag in a carton box or paper bag, 20 kg net.

		Typical values	Guaranteed values
Analytical data:	pH-value Moisture Whipping test (high whip) Gel strength (high gel) Protein	6,0 - 8,0 5 - 8% >14-18 cm >500-650 g/cm2 >80%	6,0 - 8,0 3 - 8% 16-20 cm >500-650 g/cm2 >80%
Microbiological data:	Total plate count Enterobacteriaceae Salmonella Staph. aureus	<5.000/g <10/g Negative/25g Negative/0,01g	<5.000/g <10/g Negative/25g Negative/0,01g



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WHEAT FLOUR

	Extra Grade	First Grade
Gluten index	min 75 units	min 75 units
Gluten crude	min 25-28 %	min 26-30 %
Whiteness	min 58 - 62 units	min 44 - 50 units
Humidity	max 14,5 %	max 14,5 %
Ash content	max 0,55%	max 0,55%
Number of falls	min 260 - 350 sec	min 260 - 350 sec
Protein as is	min 10,5 - 11,8 % (dry matter 12,0 – 13,5 %)	min 10,5 - 11,8 % (dry matter 12,0 – 13,5 %)
W	260 - 310	120 - 150
P/L	1,21 - 2,52	1,30 - 1,40



DAIRY PRODUCTS



WHEY POWDER



SKIMMED MILK
POWDER

Manufactured from fresh pasteurized skimmed milk by the spray drying method.

Appearance: Homogeneous powder without hard lumps

Taste and odor: Slightly sweet taste, typical for pasteurized milk flavor, without foreign flavors

Color: White to slightly creamy



CHEESE



SWEET CREAM
BUTTER

Manufactured from pasteurized cream derived from fresh cow's milk by whipping.

Taste and odor: Well-defined creamy taste with signs of pasteurization, without foreign tastes and odors

Color: Light-yellow or yellow

Fat, %	min 82,5
Moisture, %	max 16,0
Non-fat milk solids, %	max 1,5
pH (serum)	min 6,25
FFA (Oleic acid), %	max 0,6

Storage conditions: 18 months in the temperature range between minus 12° C and minus 18° C.

Packaging: 5, 10, 20, 25 kg cartons with polyethylene inner layer.

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APPLE CONCENTRATE

Country of origin: Ukraine

Concentrated Apple Juice is being obtained solely from edible part of named, ripe, fresh fruits, ready to eat and prepare fruits and nectar.

Fruits treated after harvest, skin preparation agents are not used.
Fruits from stock are not used.

Concentrate is produced from juice of the named product by sparing thermal treatment under vacuum with separation of volatile aromatic particles.

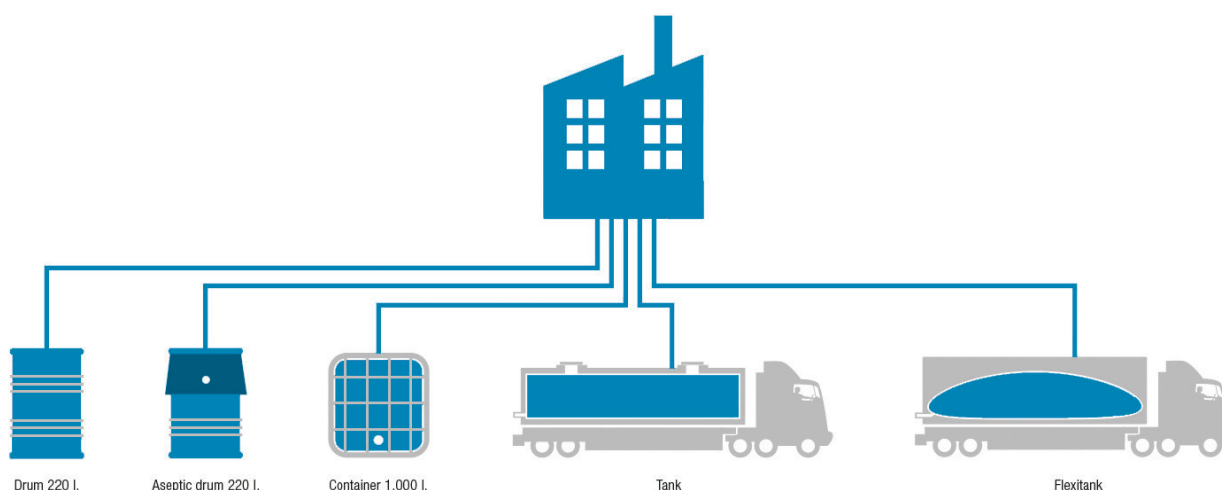
Juice has been obtained mechanically. It corresponds to the characteristic of the fruits it is produced from according to the color, odor, taste and ingredients.



CONCENTRATED APPLE JUICE
CLARIFIED

Parameter	Given value	Min.	Max.	Unit of measure
Brix, refractometric	70	70	70	o Brix
General acidity (by pH 8,1) in terms of malic acid		2,0	4,0	%

Packaging:



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DIFFERENT PACKAGING TYPE
PLEASE GET CONTACT US
FOR DETAILED INFORMATION



FRENCH FRIES



POTATOES



ONIONS



APPLES



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**WE CAN OFFER GOOD
QUALITY HONEY IN DRUMS
OF UKRAINIAN ORIGIN**

**WE CAN OFFER GOOD QUALITY
WALNUTS WITHOUT SHELL
OF UKRAINIAN ORIGIN**

- **HALVES** (BUTTERFLY)
- **QUARTER**
- **MIXES**



**DIFFERENT PACKAGING TYPE
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