



PRODUCTS AND SERVICES HIGHLIGHTS

- **RAMBURS Group** is involved in export of grains and other activities in agro sphere since 1995.
- It is one of the twenty biggest companies / exporters of agricultural products out of Ukraine.
- Since July 2006 the Group launched poultry business, producing high-quality turkey meat products and sausages under **TM “Indelika”***
- We do our best to provide all our local and international customers with the highest level of services.
- We keep good and constant business relations with dozens of big agro-producing companies and hundreds of smaller farms in Ukraine. All of them are being our valuable suppliers throughout the year.

** You can find more at www.indelika.com and/or further below*



RAMBURS Group of Companies. Part 1. Grains.



We supply grains and oilseeds in bulk by conventional vessel in various sizes from 3000 mts coasters up to 60000 mts panamaxs depending on destination, on C&F/CIF or FOB terms.

Among our clients are main grain consumers in North Africa, as well as known European and reputable Asian companies and multinational corporations.

Ramburs Group is also actively working on the development of container shipments to Far East – South East Asia countries including, but not limited to Indonesia, Malaysia, Philippines, Singapore, Thailand, Taiwan, Vietnam for wheat, corn, canola, barley and soybeans originating from Black Sea Region.

We operate our containerized grains sales from stuffing terminals in Black Sea Region (Ukraine): Odessa, Chornomorsk (former Illyichevsk) and Yuzhnyi with total container loading capacities up to 15 000 mt per month.



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GOODS	BASIC SPECIFICATION	
feed wheat	Test weight: Moisture: Foreign matters:	72 kg/hl Min 14.5 pct max 2 pct max
milling wheat 11.5%	Test weight: Protein (on dry basis Nx5,7): Wet gluten: Moisture: Foreign matters: Bug damaged: Falling number:	77 kg/hl Min 11,5 pct/Min 23 pct/Min as per ISO 14 pct max 2 pct max 2 pct max, 220 seconds Min
milling wheat 12.5%	Test weight: Protein (on dry basis Nx5,7): Wet gluten: Moisture: Foreign matters: Bug damaged: Falling number:	78 kg/hl Min 12,5 pct/Min 25 pct/Min as per ISO 14 pct max 2 pct max 2pct max, 250 seconds Min
milling wheat 13.5%	Test weight: Protein (on dry basis Nx5,7): Wet gluten: Moisture: Foreign matters: Bug damaged: Falling number:	78 kg/hl Min 13,5 pct/Min 27 pct/Min as per ISO 14 pct max 2 pct max 1.5pct max, 300 seconds Min
feed yellow corn (maize)	Moisture: broken kernels: foreign matter: damaged kernels:	14,5pct max 5 pct max 2 pct max 5 pct max (incl. heat damaged 2 pct max)
feed barley	Test weight: Moisture: Foreign matters:	62 kg/hl Min 14.5 pct max 2 pct max
soyabeans	Protein tale quale (as is): Oil content tale quale (as is): Moisture: Admixture:	31 pct min 18.5 pct min 12.5 pct max 2 pct max
rapeseeds	Oil content tale quale basis: Foreign Matters: Moisture:	42 pct min 2 pct max 9 pct max

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NICHE GOODS	BASIC SPECIFICATION	
Ukrainian yellow peas	Moisture: Foreign matters: Broken seeds (including split): Other color: Damaged seeds:	14.0% max; 2% max; 8% max; 3% max; 3% max;
Ukrainian yellow millet	Moisture Foreign matter: Dehulled Grain: Purity:	14% max 2% max Max 15% min 98%
Ukrainian oats	Moisture: Foreign matters: Test Weight:	14.0% max; 2% max; 45-52 kg\hl min;
Crude soybean oil Ukrainian origin	Moisture: Acid value, mg KOH/g: Peroxide value %J 2: Colour number mg: Mass fraction of phosphorus-containing substances in terms of stearooleoletsitin µg/kg %: Mass fraction of nonfat impurities %:	% 0,20 1.20 max 0.020 70 1.0 max 0.02
Soybean cake Ukrainian origin	Crude protein content : Crude fiber content: Moisture content: Oil content as is: Urease activity:	41-43% min 6-7 % 8,5% max 8 % min 0,1-0,3 mgN/g/minute per 30°C max

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The indicated goods and niche products can be supplied subject to availability and required period of shipment.

Goods are sound, loyal and merchantable. Free from alive insects and foreign smell.

Quality to be final at loading and confirmed by first class independent surveyor.

Sometimes combination of two or three products is possible, separated by holds.





For more details please contact:

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HOPE FOR COOPERATION!



INDELIKA

TASTY AND HEALTHY TURKEY

About the company

- Production of TM «Indelika» turkey meat is carried out by JSC «Indelika», which is located in Brovary district, Kyiv region. It is a modern, fully integrated enterprise that was created in 1975.
- Enterprise iterates the whole production cycle which includes turkey breeding, processing and ready-to-use product packaging. Closed-cycle production prevents poults' contacts with outdoor environment which is essential part of product safety guarantee.



Why turkey meat?

- Turkey meat has excellent taste – tender and juicy. It contains plenty of vitamins and minerals. Turkey meat refers to dietary food that is good for people of all ages. Turkey is a great finding for those who take care of their health and weight, cause 100 grams of cooked turkey contain about 160 kcal and almost have no fat. It stimulates heart and vascular functioning, strengthens the immune system and does not cause allergic reactions!



Poults

- Turkey breeding and meat production requires several stages. The enterprise buys one-day-old poults from the companies, involved into eggs hatching and using advanced technologies, in such countries as Hungary, Poland and others. Poults grow in poultry houses equipped with the latest technologies.



From Feeds to Quality

- Turkeys at JSC «Indelika» are fed with high quality nutrition of Ukrainian origin without genetic modification and growth stimulants. Its key ingredients are: corn, wheat, soybeans grown in Vinnytsya and Poltava regions. Period of poultry breeding varies from 90 to 140 days. During this period, the body of birds naturally reaches physical maturity, and protein reaches its normal levels of about 29% in white turkey meat with fat level of less than 1%. Therefore, turkey meat protein does not decay into amino acids fully, with minimum moisture releasing from muscle tissues, that allows to maintain good taste properties and avoid the so called watery flavor.



Facilities

- In 2008 JSC «Indelika» put into operation the artesian well, the depth of which is 190 m. Thus, poultry farm uses highly mineralized water with no pollutants for poultry feeding, that improves the product quality.
- JSC «Indelika» uses its own slaughtering section and processing shop equipped with modern facilities of western manufacturers (vacuum machines, slicers for cutting of semi-finished product, equipment for product packing into modified gas environment).



Sausage production section and feed mill production section

In January, the 3-rd, 2015 the enterprise launched the manufacturing line, producing 1 tonn of sausages and sausage products per shift along with the construction of own Feed mill. It is expected that a feed mill start-up in the nearest future will supply the poultry farm with own compound feed food on 100% and will secure total feedstock quality control.



Quality control

- Strict quality control and implementation of environmental, technological and sanitary requirements is carried out at every stage of TM «Indelika» meat production. The company conducts laboratory tests of its products in accredited state laboratories twice a month, and tests results prove the products compliance with all necessary requirements. Furthermore, high product quality is confirmed by independent tests results.



International Quality

- The control system for compliance with the HACCP requirement is implemented at the enterprise. According to the results of the audits, the international certification authority – Bureau Veritas has recognized the level of «primary processing and production of semi-finished products made of turkey meat and its by-products» as the one that satisfies the requirements of the Products Safety Management System and granted to JSC «Indelika» an international certificate for production according to FSSC – 22000 standard scheme on May 15, 2014.

Products

Product line of the enterprise includes:

- Chilled products – whole turkey without giblets, breast fillet, fillet steak, wing, thigh, drumstick, necks, hearts, gizzards, tails, liver; sausages, meat rolls, smoked meat,
- frozen vacuum packed products - breast fillet, thigh, wing (by reserve)



Export and Cooperation

- JSC «Indelika» is very successful in domestic market, but it also increases its export volumes.
- Frozen turkey fillets, wing, skinless and boneless thigh are exportable products. Deliveries are carried out using refrigerated containers with inside temperature of -18 degrees Celsius.
- Together with the goods, the company provides buyers with all the necessary supporting documents: packing list, international certificate of origin issued by the Chamber of Commerce of Ukraine, international veterinary certificate, expert report for each production date, international transport document and customs export declaration. Customs formalities related to export are carried out at the expense of JSC «Indelika» .
- The company is always ready to cooperate with new good buyers and can offer you the best quality of turkey at a mutually beneficial price.



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