

PRESENTATION OF PLANT-BASED BEVERAGES, Produced by Association Soyuzpichsheprom LLC







We use modern European technologies to produce Russian traditional food.

Today "Soyuzpichsheprom" is a powerful technological enterprise with the newest equipment of the leading worldwide brands: Buhler AG, Fava, Mill servis, Hartmann, Linko, Zucami, Big Datchmen, Muyang, etc.

We could say that the exclusive value of our products is in Service management system for clients, in decreasing risks, connected with quality and delivery in time.

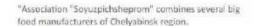






OUF advantages

The main competitive position of "Soyuzpichsheprom" is combining a few big food manufacturers of South Ural region in one structure. It allows following one quality policy, using common manufacture and investment strategies and using complex professional help. As far as all business-processes are made inside one enterprise, the holding company controls each production stage and supplies it with quality.

























territory building 3-storev on the of Association Soyuzpishcheprom LLC. New buildings: plant-based beverage production shop, 4 packaging lines: one of them is Tetra Pak, others - yogurt in cups and two lines for packaging in PET bottles, as well as low-temperature cold rooms for 40 tons, specialized warehouses for 400 tons of products. Design capacity: 100 tons per day or 350-400 thousand units per day. Sales territory: Chelyabinsk is the base region, as well as Moscow, Saint Petersburg and other Russian megacities. Export: China, Europe and CIS countries.





In 2017, Soyuzpishcheprom LLC built Russia's first plant-based beverages plant. The line of healthy food products demanded by customers is produced by:

- USING MODERN EUROPEAN EQUIPMENT THAT GUARANTEES A HIGH QUALITY
- FROM SELECTED GRAIN AND SOYBEAN GRAINS GROWN WITH THE USE OF ENVIRONMENTALLY SAFE AGRICULTURAL TECHNOLOGIES
- WITH MANDATORY LABORATORY CONTROL OF EACH BATCH OF PRODUCT



Produced beverages are low-calorie, easy to digest, satisfy hunger and are useful for protecting the body from the adverse conditions of the metropolis.

The course on healthy nutrition is a long-term strategy of Soyuzpishcheprom LLC, which corresponds to global trends. Analytics show that the market for plant-based beverages is growing by 20-30% annually.

What is plant-based beverage?

- Tasty product
- Easier to digest
- Suitable for people regardless of age
- Low-calorie
- Free of lactose and cholesterol.
- Contains vegetable protein and unsaturated fats
- Suitable for children over 3 years of age*



Отборное зерно



Methods of use



To drink by itself



Pancakes and pastries



Coffee and tea



Breakfast and porridge



How do we produce plant-based beverages?



Whole grains (oats, rice, wheat) are crushed and mixed with water and enzymes. As a result

fermentation process, all the benefits of plants pass into the liquid fraction, which will become milk. Soy groats go through the roasting process to get a nutty flavor. The resulting milk contains a mineral and vitamin complex, sea salt. NO SUGAR ADDED (except soy milk). Before filling, the milk is homogenized, sterilized, and shock-cooled. Filling is carried out in aseptic Tetra Pak packaging. Shelf life is 12 months.

* ТМ Здоровое меню

How do we produce plant-based beverages?



Selected grains (oats, rice), soy groats or nuts (almonds, coconut) are mixed with water and enzymes. Due to work

of enzymes, all the useful components contained in the raw material are transferred to the drink. Soy groats go through roasting process. Green Milk is a great choice for daily creativity. Mix exotic fruits, favorite berries, pumpkin seeds, Chia seeds, flax seeds with Green Milk and get a light and delicious pleasure from an unusual taste every day. Share a great mood with your loved ones! Shelf life is 12 months.

THE ONLY TECHNOLOGY IN RUSSIA FOR THE PRODUCTION OF BEVERAGES FROM CEREALS, NOT THE FLOUR!





- WIDE RANGE WE PROCESS ANY TYPE OF CEREALS;
- WE PROCESS TYPES THAT ARE NOT AVAILABLE FOR FLOUR-LEGUMES (SOY);
- MANAGING THE TASTE OF THE BASE OF THE DRINK WE PREPARE CEREALS AND BEANS OURSELVES (PEELING AND ROASTING);
- 30% MORE DIETARY FIBER FLOUR CONTAINS LESS DIETARY FIBER;
- HIGH PURITY OF THE DRINK WITHOUT COLLOIDAL ADMIXTURES OF FLOUR;
- ONLY 0.8% OF OIL IS INTRODUCED BEVERAGES FROM CEREALS ARE RICHER WITH VEGETABLE FATS;



«ЗДОРОВОЕ MEHЮ» / THE WIDEST RANGE OF PRODUCTS

PLANT-BASED BEVERAGES



OAT YOGURT



OAT KISSEL





«ЗДОРОВОЕ MEHЮ» / FOLLOW THE TRENDS IN DESIGN

































«GREEN MILK» - NOT JUST A MILK SUBSTITUTE











PLANT-BASED
ALTERNATIVE TO
"SODA" AND JUICES

FOR LOVERS OF TASTES

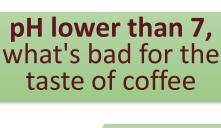
PLANT-BASED ALTERNATIVE TO SYRUPS AND CREAM FOR COFFEE

FOR COFFEE LOVERS





REGULAR PLANT-BASED BEVERAGE



Neutral pH, to keep the taste of coffee unchanged

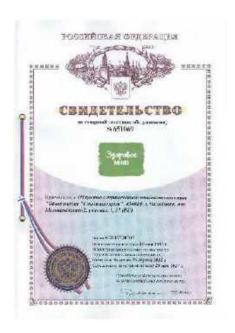
Well whipped, contains Gellan gum*

Special plantbased milk for coffee





Certificates of registration of trademarks













«ProdExpo 2018», Moscow Best import substitution product

- Oat beverage"Здоровое меню"
- Rise beverage "Здоровое меню"



All-Russian agro-industrial exhibition «golden fall»

Buckwheat beverage







AGRO 2019, Chelyabinsk

For Hazelnut Green Milk Professional





«World food» 2014, 2016, 2018, 2019



20 best products of the Chelyabinsk region 2020



Interregional agro-industrial exhibition in Federal region in the category "new product type"

For Hazelnut Green Milk Professional







Peterfood, open competition «Retail selection»

For Green Milk Coconut



