

Content

Ukraine Berry Market Potential	3
About ALTE FOODS	4-5
ALTE FOODS, a New IQF Products Market Participant	6
More about IQF Technology	7
ALTE FOODS' Product Line	8
European Quality From a Certified Manufacturer	9



Ukraine is a new berry source from Eastern Europe

Ukraine is one of the main suppliers of berries globally

#3

PRODUCER OF CURRANTS BERRIES

42.7 MLN.
HA

of agricultural lands

#6

PRODUCER OF RASPBERRY



1 MLN.
HA

of land are perfectly suitable for blueberries production in terms of soil acidity and access to water

#16

PRODUCER OF STRAWBERRY

About ALTE FOODS

Currently, ALTE FOODS processes top export berries in Ukraine

Behind the processing stands innovative technologies — IQF Freezing with 1,200 tons of berries production per month using IQF equipment from Octofrost AB.

The IQF method is used to preserve the berries' cell structure, texture, color, flavor, and aroma in the best way. The method remains the most cost-effective way to produce premium fresher-than-fresh berries that offer maximum convenience to customers — and sell with a premium price. Berries grown for freezing are harvested at the peak of ripeness. ALTE FOODS uses unique flash-freezing methods to protect the fragile berry and to lock in the color. At the end, fruits retain flavor and nutrition assets. The freezing of raw materials is done using IQF technology, which allows maintaining the maximum benefit and high quality of final products.



No chemicals, no additives, just ripened berry and cold air

ALTE FOODS specializes in freezing high-quality berries, fruits, and vegetables grown in ecologically-clean areas of Ukraine.

ALTE FOODS uses its internal quality laboratory to check the raw materials as accurately as possible and select the only high-quality berries, fruits and vegetables for freezing.

The laboratory is equipped with facilities for carrying out primary research of raw materials according to Ukrainian national standards and requirements for EU food products. Testing for organoleptic qualities of raw materials, defining the volume of organic and mineral impurity, performing the radiological analysis are the primary check-ups for all the ALTE FOODS' products.



ALTE FOODS, a New IQF Products Market Participant

**ALTE FOODS is the new reliable participant
of the European IQF products market**

We guarantee European quality from a powerful certified manufacturer of IQF products. Thanks to the latest technologies of shock IQF freezing of berries, fruits and vegetables, our products retain their original properties: appearance, organoleptic properties and taste.



More about IQF Technology



The advantages of IQF technology:

1. the frozen product remains in a constant suspended state, so the product particles do not freeze together;
2. the frozen product receives processing on each side, providing individual high-quality freezing and appealing product appearance on the output.



The automatic selection process at ALTE FOODS proceeds with BUHLER Polar Vision optical sorting machine. Selection is based on the following criteria: ripeness, size, minimal impurities of other varieties of berries in the batch.

ALTE FOODS' Product Line

ALTE FOODS' production facilities are located at the center of berries, fruits and vegetables growing in environmentally pristine areas of Ukraine. Highly qualified personnel are trained and committed to all the standards and requirements to obtain products that meet European and international requirements, including compliance with the rules of COVID-19 spread prevention.

Berries

Vegetables



ALTE FOODS will extend its product line in 4th quarter of 2021

European quality from a certified manufacturer

Ready-to-deliver ALTE FOODS products meet all Ukrainian state and international standards. European quality from a certified manufacturer!

ALTE FOODS has certificates guaranteeing the quality and compliance with all European and Ukrainian standards. Solely skilled and certified employees operate at the plant.



FSSC 22000 — a certificate regarding the food safety management system. This is a quality mark for each product that came out of our conveyor.



Organic Standard — a certificate guaranteeing the organicity and sustainability of products.



