

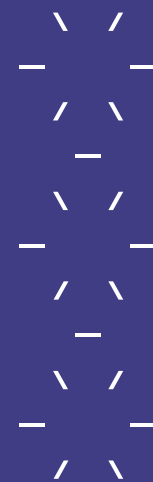
A-L-T-E
F-O-O-D-S



Ukrainian **wild-picked** & cultivated

Frozen (IQF) berries

Superfood available for everyone



About ALTE FOODS

ALTE FOODS processes top export-bound berries in Ukraine

ALTE FOODS started in 2021 and became one of the leading market players.

Behind ALTE FOODS processing stand innovative technologies — IQF (Individual Quick Freezing) of 1,200 tons/month of berries 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 for producing fresher-than-fresh berries that offer the best to customers. Berries grown for freezing are harvested at the peak of ripeness in the pristine area of Ukraine.



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

ALTE FOODS specializes in freezing high-quality berries, fruit, and vegetables grown in clean environment areas of Ukraine (Zhytomyr region).

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

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



ALTE FOODS, a New IQF Products Market Participant

ALTE FOODS is the new reliable participant in the European supply chain

ALTE FOODS guarantees premium quality from a powerful certified manufacturer of IQF products. Behind the processing stands innovative technologies of shock IQF freezing of berries, fruit, and vegetables. ALTE FOODS's products retain their original properties, appearance, and taste.

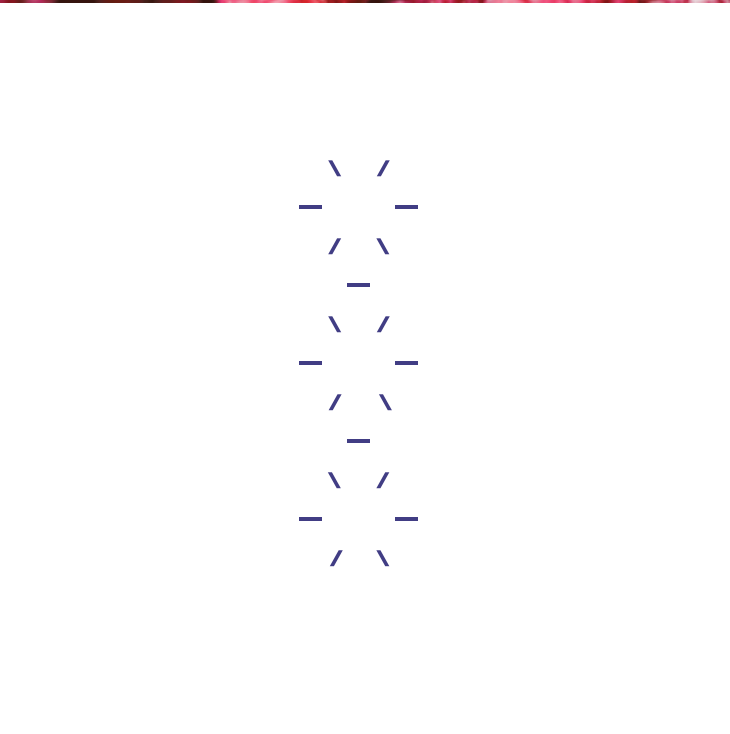


More about IQF Technology



The advantages of IQF technology:

1. frozen products remain in a constant suspended state, so the product particles do not freeze together;
2. frozen products are processed from all sides, providing individual high-quality freezing and appealing product appearance.



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

ALTE FOODS

Organic & Conventional
product line

ALTE FOODS uses unique flash-freezing methods to protect fragile berries and lock in their color. In the end, berries retain flavor and nutrition assets. The freezing of raw materials is done using IQF technology, which allows the maximum usefulness and high quality of final products.



PACKING 25 kg | 10 kg | 2.5 kg x 4 | 1 kg x 5

Premium quality from a certified manufacturer

Passed the BRCGS audit in 2022

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

Ready-to-deliver ALTE FOODS products meet all of Ukraine's state and international standards. ALTE FOODS has certificates guaranteeing the quality and compliance with all European and Ukrainian standards.

On July 4-5, 2022, ALTE FOODS successfully passed an audit of BRCGS (brcgs.com), which has the most rigorous schemes to assure customers that products are safe, legal, and high quality.



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

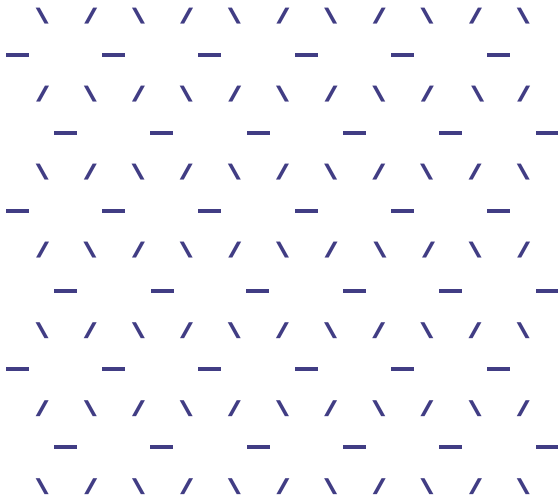
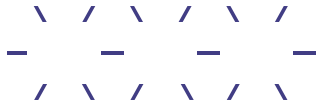


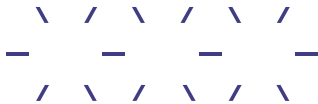
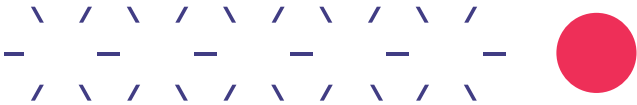
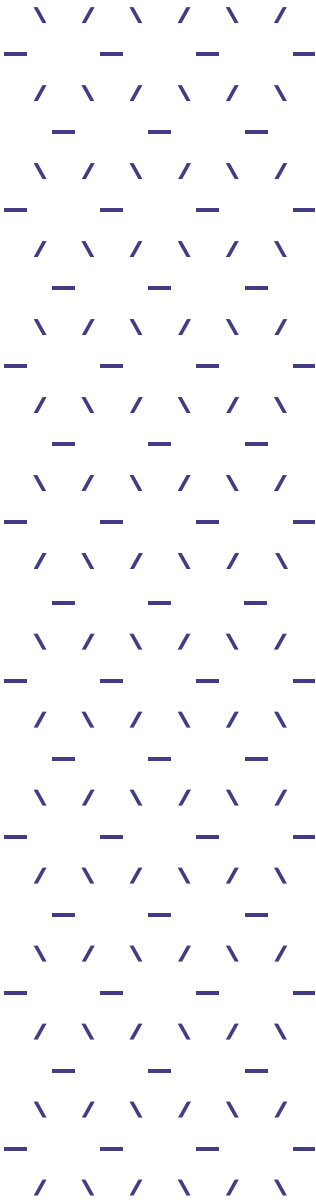
FSSC 22000 — a certificate regarding the food safety management system. This is a quality mark for each product from our conveyor.



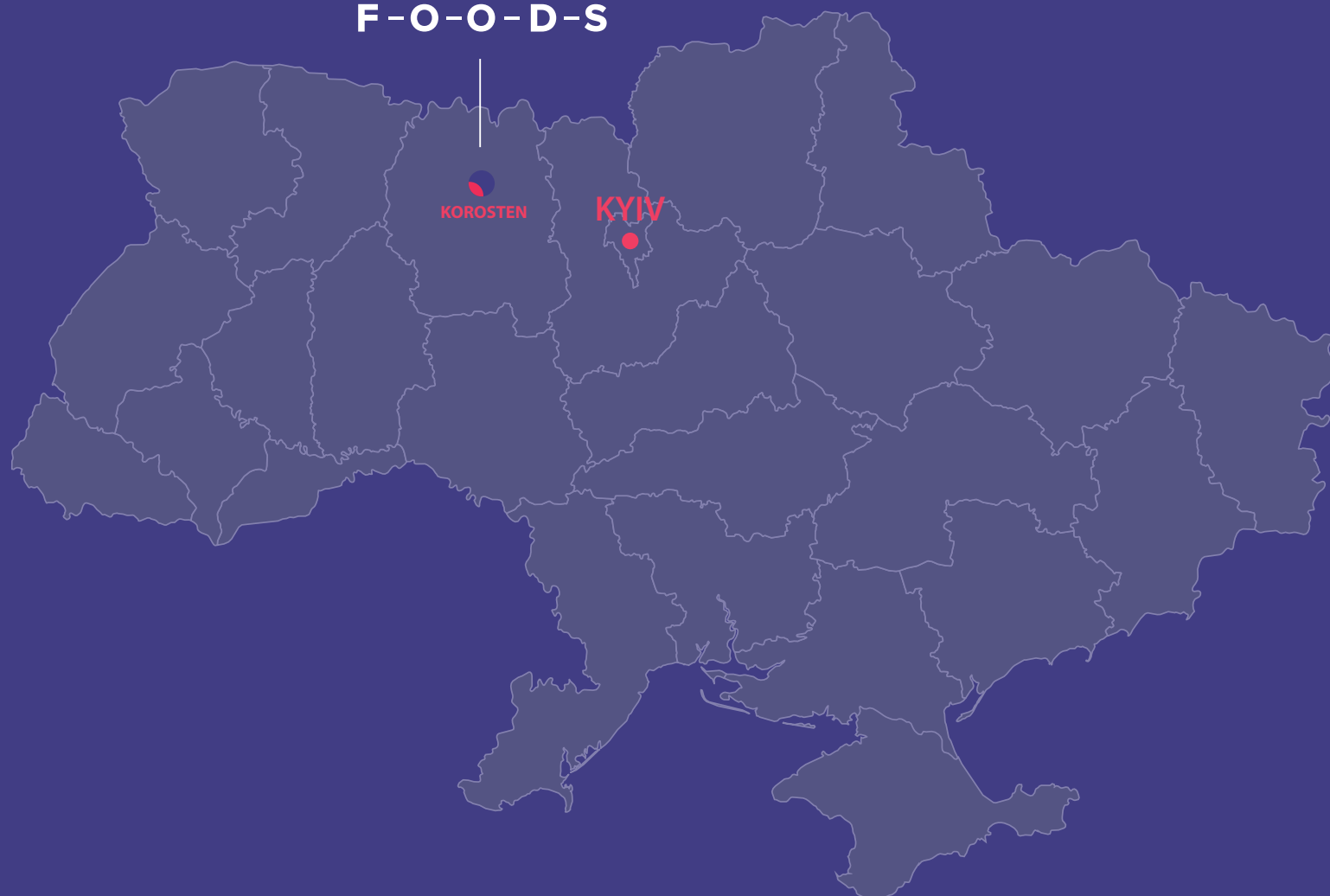
BRCGS PROFESSIONAL - a world-renowned certificate of food quality control. Its criteria include sustainability, quality control of raw materials, quality control of equipment, and compliance with Ukrainian and EU legislation.







A-L-T-E F-O-O-D-S



HEAD OFFICE

18 Vasylia Lypkivskoho Street, Kyiv 03035, Ukraine

PLANT

3-A Zarichna Street, Poliske village, Korosten district, Zhytomyr region, 11555, Ukraine

CONTACT INFORMATION

www.altefoods.com, info@altefoods.com, +38 067 395 36 46