100% EGGS!

EGG PROCESSING PLANT

www.ovostar.ua
OVOSTAR UNION Group of companies is the top-ranked Ukrainian producer of eggs and egg products, which enters the TOP-5 European egg producers. Our history maintains 15 years of experience, leadership and innovations.

Our main advantage is vertically integrated business organization structure, providing accurate product quality control at any production stage. Each enterprise of GC Ovostar Union is an integral part of whole business, important and high-grade link, performing its obligations effectively, and in this way ensuring the common great result.

Since 2011 the company’s shares have been traded on the Warsaw Stock Exchange.

Our mission: we work and improve in order to produce environmentally friendly and healthy food for global markets.
We produce and sell eggs under the national trademark **YASENSVIT**

Our high quality egg products are recognized both in Ukraine and abroad under the trademark **OVOSTAR**

- We are in **TOP-5** European egg producers
- We increased egg production **2,8 times** during 5 years
- The total flock is **6 million hens**
- We produced **1,2 billion** eggs in 2015
- We supply to more than **2500** retail outlets

Our Achievements
Our high quality products are recognized in more than 30 countries in EU, Asia and Africa.
All production facilities are located in central Ukraine in close proximity to each other.

There is full production cycle from hen breeder flock to high quality shell eggs and egg products manufacturing.

High level of vertical integration lets control costs and quality at all stages of production process.
SHELL EGG PRODUCTION

- First and most popular national egg brand YASENSVIT™
- Consistent high product quality
- The most modern egg grading machines and best packaging materials
- Supply to the largest retail outlets in Ukraine
- We are #1 producer of private label eggs in Ukraine
- Proven experience in packing and shipping of shell eggs for long distances (Africa, Far East, Middle East)

Due to vertically integrated business structure Ovostar Union controls costs and quality of all products at each stage of production. Our facilities are located in rural areas far from industrial plants and highways, which enable to produce environmentally friendly and healthy eggs and egg products.

The vertically integration business consists of fodder mills, hatchery, pullet growing farms, farms for laying hens, sunflower and rapeseed oil processing plant, OVOSTAR egg processing plant.

The poultry houses are equipped with modern cages produced by Salmet, Big Dutchman and Techna. The advanced sorting machines by NABEL and MOBA enable to reach 400 thousand eggs per hour output and to provide delay-free supply of fresh packaged eggs to more than 2500 retail outlets throughout Ukraine.

We are expanding our poultry houses constantly and installing new equipment according to modern standards in the industry.
EGG PRODUCTS PROCESSING

- The modern plant processes more than 1 million eggs a day
- New advanced technologies
- Comprehensive portfolio of high quality liquid and dry egg products
- Fresh egg processing in 1-2 days after laying
- Only Ovostar own eggs are used for egg products
- Raw material control

The Ovostar egg products plant is the modern manufacturing complex that was built at the premises of former egg powder workshop within the poultry factory. In 2006 the total overhaul was completed. And in 2012 the capacity for egg processing was expanded in the frame of the investment program. More than 200 tons of different dried products are produced each month.

The plant is completed with the modern equipment of egg separation, pasteurization, fermentation, desugarization, drying and finished good packaging.

The advanced facilities of egg processing allow saving the energy value and nutrients contained in eggs.

The production capacity and flexible manufacturing processes are able to satisfy the needs of our customers in any amounts and any product range, which includes pasteurized and fermented dry and liquid egg products both chilled and frozen.

Ovostar plant successfully completed the process of integration the system of products quality and safety control according to ISO 9001:2008, ISO 22000:2005 (HACCP) and FSSC 22000.
STAGES OF EGG PRODUCTS PROCESSING

- Eggs breaking, separating and white scanning
  The ALBUCHECKER patented system ensures extremely clean egg whites.

- Pasteurization section
  The pasteurization provides biological safety of product, removal of pathogenic microflora, ensures long shelf-life of egg products.

- Fermentation section
  The fermented yolk products possess enhanced emulsifying properties and thermostability.

- Desugaranization section
  The desugarization enables to get dry sugar-free albumen with prolonged shelf-life.

- Drying section
  Due to a small-dispersion structure the dry egg products possess high solubility and reviving ability.

- "Hot rooms"
  The process of albumen processing occurs in large thermostats.

- Packaging section
  Liquid egg products are poured in the aseptic packages and plastic cans. Dry egg products are packed in three layer kraft bags with a polyethylene insert.
Our expanding portfolio of egg products is driven by the needs of our customers and presented by the following products:

**SHELL EGGS**

Produced directly on poultry farms of Ovostar Union.

**DRY EGG PRODUCTS**

- Whole egg powder
- Egg white powder (albumen)
- Egg yolk powder
- Fermented heat stable egg yolk powder
- Dry egg product mixes OVOMIX

**LIQUID EGG PRODUCTS**

- Liquid egg melange
- Liquid egg white
- Liquid egg yolk
- Heat stable liquid egg yolk
- Salted or sugared liquid egg yolk
- Liquid egg product mixes OVOMIX
WHOLE EGG POWDER
Produced by spray drying with pasteurization and homogenization
Properties: high emulsifying ability, high nutrition value and excellent solubility
Application: bakery, mayonnaise, noodles, omelets, sauces, baby food, ice cream, confectionery, meat products, pates
Packaging: 20 kg kraft bag with PE insert
Shelf life: 24 months

EGG WHITE POWDER (ALBUMEN)
Produced by separation, pasteurization, fermentation and spray drying
Properties: depending of the scope of application any of standard or high whip or high gel albumen can be offered
Application: confectionery and fish processing industry, sports nutrition
Packaging: 20 kg kraft bag with PE insert
Shelf life: 24 months
**EGG YOLK POWDER**

*Produced* by separation, spray drying with pasteurization

**Properties:** excellent solubility, emulsifying capacity and high nutritional value (enriched proteins, lipids, trace elements calcium, magnesium and iron)

**Application:** confectionery, pasta, mayonnaise, sauces, preserves, desserts, processed foods, industrial products (cosmetics, shampoos, creams)

**Packaging:** 20 kg kraft bag with PE insert

**Shelf life:** 24 months

**FERMENTED HEAT STABLE EGG YOLK POWDER**

*Produced* by separation, fermentation, pasteurization and spray drying

**Properties:** high thermal stability and emulsifying ability, provides stable emulsions in high temperature conditions, long-term storage

**Application:** mayonnaise and sauces, dressings

**Packaging:** 20 kg kraft bag with PE insert

**Shelf life:** 24 months

**DRY EGG PRODUCTS OVOMIX**

We understand that the needs of our customers are different in each market. That's why we launched new egg products line OVOMIX, which is tailor-made to meet specific needs of our customers. Under OVOMIX product line we offer product mixes for different food sectors, like special mix for mayonnaise producers - Mayomix.
LIQUID EGG MELANGE (CHILLED/ FROZEN)

Produced by breaking eggs followed by pasteurization and homogenization

Properties: physical and chemical properties are identical to a fresh hen egg. Rich dark yellow color, dry matter min. 23%

Application: direct substitute to a fresh hen egg

Packaging: bag in box, 3, 10, 20, 200, 1000 kg aseptic packages.
1 and 5 liter plastic cans.

Shelf life: in pure and perfectly ventilated refrigerator or freezer:
0 – +4 °C – no more than 40 days
-18 °C – no more than 15 months

LIQUID EGG WHITE (CHILLED/ FROZEN)

Produced by breaking eggs followed by separation and pasteurization

Properties: excellent whipping ability, foam stability

Application: confectionery, bakery, fish processing industry

Packaging: bag in box, 3, 10, 20, 200, 1000 kg aseptic packages.
1 and 5 liter plastic cans

Shelf life: in pure and perfectly ventilated refrigerator or freezer:
0 – +4 °C – no more than 30 days
-18 °C – no more than 15 months
LIQUID EGG YOLK (CHILLED/FROZEN)

Produced by separation, fermentation and pasteurization
Properties: high emulsifying capacity and nutritional value, long shelf life
Application: mayonnaise & sauces, dressings, pastries and buns
Packaging: bag in box, 3, 10, 20, 200, 1000 kg aseptic packages. 1 and 5 liter plastic cans
Shelf life: in pure and perfectly ventilated refrigerator or freezer:
0 – +4 °C – no more than 21-30 days
-18 °C – no more than 15 months

HEAT STABLE LIQUID EGG YOLK (CHILLED/FROZEN)

Produced by separation, followed by fermentation and pasteurization
Properties: high thermal stability and emulsifying ability provides stable emulsions in high temperature conditions, long-term storage
Application: mayonnaise and sauces, dressings.
Packaging: bag in box, 3, 10, 20, 200, 1000 kg aseptic packages. 1 and 5 liter plastic cans
Shelf life: in pure and perfectly ventilated refrigerator or freezer:
0 – +4 °C – no more than 21-30 days
-18 °C – no more than 15 months
LIQUID EGG PRODUCTS
# LIQUID EGG PRODUCTS OVOMIX

## LIQUID EGG WHITE OVOMIX

<table>
<thead>
<tr>
<th>Prod. code</th>
<th>Product name</th>
<th>Packaging</th>
<th>Shelf life</th>
</tr>
</thead>
<tbody>
<tr>
<td>L 1001</td>
<td>Liquid egg white LONG LIFE</td>
<td>1, 2, 5 liter cans 10, 20 kg aseptic bags</td>
<td>90 days (28 days after opening)</td>
</tr>
<tr>
<td>L 1002</td>
<td>Egg white liquid HIGH WHIP (with improved whipping ability and foam stability)</td>
<td>10, 20 kg aseptic bags in box</td>
<td>30 days</td>
</tr>
</tbody>
</table>

## LIQUID EGG MELANGE OVOMIX

<table>
<thead>
<tr>
<th>Prod. code</th>
<th>Product name</th>
<th>Packaging</th>
<th>Shelf life</th>
</tr>
</thead>
<tbody>
<tr>
<td>L 2001</td>
<td>Liquid whole egg LONG LIFE</td>
<td>1, 2, 5 liter cans 10, 20 kg aseptic bags in box</td>
<td>90 days (28 days after opening)</td>
</tr>
<tr>
<td>L 2002</td>
<td>Liquid whole egg with citric acid</td>
<td>10, 20, 1000 kg aseptic bags</td>
<td>35/40 days</td>
</tr>
</tbody>
</table>

## LIQUID EGG YOLK OVOMIX

<table>
<thead>
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<th>Product name</th>
<th>Packaging</th>
<th>Shelf life</th>
</tr>
</thead>
<tbody>
<tr>
<td>L 3001</td>
<td>Liquid egg yolk LONG LIFE</td>
<td>1, 2, 5 liter cans 10, 20 kg aseptic bags in box</td>
<td>90 days (28 days after opening)</td>
</tr>
</tbody>
</table>
We offer shell eggs only from Ovostar Union’s poultries. As we aim to produce health friendly products we control the quality and safety of eggs at each stage of production and can confirm it with relevant certificates and expert reports.

Our production capacity let us offer eggs both to domestic market and abroad. The product is already recognized at European, Asian and African markets. As we strive for sustainable growth we aim to increase in market opportunities.

In year 2015 our export share reached 30 % of total revenue and we expect it growing in 2016-2017 up to 40 %.

EGG PRODUCTS PACKAGING

We use packaging from reliable suppliers made of high quality materials to ensure smooth transportation and long storage. We use a special reinforced packaging for shipment of eggs for export.

Dry egg products are packed in 20 kg 3 layer kraft bags with polyethylene insert.

Liquid egg products are packed in 3, 10, 20, 200, 1000 kg aseptic polyethylene bags placed in a box and 1, 2 and 5 liter plastic cans.
For the manufacturing of egg products the Ovostar plant uses only fresh whole egg got directly from Ovostar Union’s poultry farms.

To ensure excellent quality control, the GC Ovostar Union operates in accordance with the quality management standards ISO 9001:2008 and ISO 22000:2005 (HACCP). Thus, the Ovostar egg product processing plant passes this certification annually from 2008, and farms – from 2010. In July 2013, Ovostar received **FSSC 22000 certification** approved by the Global Food Safety Initiative.

At least once a year a genetically modified organisms testing of all products is carried out.

Each batch of products is tested for indicators of microbiological safety in the local district sanitary and epidemiological office and the Kyiv Regional Veterinary Medicine Laboratory. In addition, since 2008 Ovostar plant has operated its own manufacturing laboratory, which performs the full range of operational physical, chemical and microbiological testing of finished products, raw materials and sanitary conditions of own facilities.

The diet of laying hens at GC Ovostar Union poultries does not include animal protein, but only high-quality vegetable protein. It made possible to certify our products according to HALAL (in accordance with Islamic law) and KOSHER (in accordance with Jewish law), which significantly expands the range of clients both in Ukraine and in the world.
WHY CHOOSE US

• We use eggs from our poultry farms only
• Expanding portfolio of dry and liquid egg products
• Consistent superior product quality
• Advanced and high-performance equipment
• Special breaking, separation and pasteurization systems provide maximum sterility and safety of our products
• Long shelf life of egg products
• Flexible prices
• Well-run logistics
• Well-run logistics
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