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## **FRESH LOOK**

AT STORAGE AND PROCESSING  
OF FRUITS AND BERRIES

*Fresh.  
inside*



# **FRUTTA** - is an advanced Kazakhstan food producer

**We are engaged in cultivation, storage and deep processing of fruit and berry products**

Our products are supplied to food industry enterprises, as well as to retail chains and HORECA enterprises in Kazakhstan, near and far abroad.



## ABOUT THE COMPANY



FRUTTA offers a wide range of natural and eco-friendly products available to consumers all year round, thanks to the most modern technologies.

FRUTTA is one of the three largest producers of freeze-dried fruits and berries in the world by loading raw materials



Our plant is **the largest** in the CIS countries



Access to **international sales markets** in EU, USA, Japan, South Korea



**The largest fruit storage** with a controlled atmosphere (CA) in Kazakhstan  
**15,000 tons**



The most productive **quick freezing** in Central Asia is  
**8 tons per hour**



**Food safety certification** according to international scheme  
**FSSC 22000**





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# AREAS OF ACTIVITY

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# FRUTTA - closed production cycle

**By introducing a closed production cycle, we increase efficiency, open up the necessary investment opportunities and receive environmental, economic and social benefits.**

A circular economy is becoming more and more relevant in the conditions of depletion of natural resources and dangerous pollution of the environment for humanity. It implies a constant cycle of materials in production and consumption, eliminating the formation of waste accumulating in the environment.



Freeze-drying Plant



Fruit storage



Greenhouse complex



Berry plantations

# **FREEZE-DRYING AND QUICK FREEZING PLANT** is the largest in the CIS countries

**Plant is one of the three largest producers of freeze-dried fruits and berries in the world** by loading raw materials

**Individual quick freezing chambers with the highest productivity in Central Asia** - up to 8 tons/hour.

## TECHNOLOGY PARTNER



*The world market leader since 1996 in the highly efficient removal of moisture from food products DEVEX, a member of KAHL group, has its own Innovation Center for development of food freeze-drying technologies in Bremen (Germany). The technology supply map includes all continents in more than 20 countries. Experience in the CIS – the largest coffee freeze-drying plant in*

*St. Petersburg (Russia). DEVEX's largest fruit and berry freeze-drying customers are: Chaucer Foods in Oregon (USA) 48 tons per cycle, Diana Foods (France) 60 tons per cycle, PARADISE FRUITS (Germany) 20 tons per cycle, Otto Suwelack (Germany) 36 tons per cycle.*



# UNIQUE FRUIT STORAGE

- Storage in a controlled atmosphere;
- Dutch technologies;
- CA storage chambers for **15,000 tons** (59 chambers of 250 tons with atmosphere control (inert gas), **4 chambers of 50 tons for berries**);
- **Sorting area** (6 dock shelters to accept raw materials from farmers);
- **Center of pre-sale preparation**, sorting and packaging of fruits up to 9 tons per hour



## TECHNOLOGY PARTNERS



*The market leader in scrubbers for CA technologies STOREX (Netherlands, has been operating on the market since 1995. 300 fruit storage facilities have been built in 50 countries of the world, including more than 30 facilities with a capacity of at least 10,000 tons each in the CIS.*



*The leader in the market of high-performance sorting and packaging with pre-sale preparation of fresh fruits and berries. It has been operating on the market since 1976 (Netherlands). In Kazakhstan, it is represented in the largest fruit storages by lines for apples.*

# **GREENHOUSE COMPLEX** intensive cultivation technologies

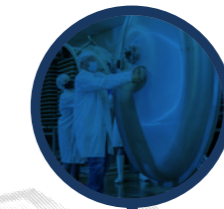
- **5.6 hectares of glass greenhouse of the 5th generation** with production of 720 tons of strawberries
- **Strawberry growing system** with sealing of planting due to moving trays (swing system)
- The greenhouse maintains an **ideal microclimate** at any time of the year
- There is no air stagnation in the greenhouse which prevents the development of diseases, thanks to the tubular sheetings located **under each bed.**

## TECHNOLOGY PARTNERS:



*The experience in the CIS includes 27 greenhouse complexes, including 4 largest leading greenhouse plants of the 5th generation in Kazakhstan (NAC Agro (BRB APK LLP), Green Land Alatau, IZET-Aktobe, PTK Pavlodar).*

*DALSEM (Netherlands) was established in 1926, the top 5 largest exporters of greenhouses to 50 countries of the world.*





# BERRY PLANTATION

## intensive cultivation technologies

- **51 hectares by intensive "NetHouse" technology** with a blueberry harvest of up to 1000 tons per year
- **Harvesting from June to August** with cooling to +5°C at the field before being sent for packing
- The virus-free nursery and central **agrotechnical management of orchards and berry fields** to provide the plant with 25,000 tons, and the fruit storage with 15,000 tons of fresh fruit

### TECHNOLOGY PARTNERS:



*DALSEM (Netherlands) was established in 1926. The experience in the CIS includes 27 greenhouse complexes, including 4 largest leading greenhouse plants of the 5th generation in Kazakhstan (NAC Agro (BRB APK LLP), Green Land Alatau, IZET-Aktobe, PTK Pavlodar).*

*FALL CREEK – the world leader in the production of virus-free highly productive blueberry seedlings. METZER, top 3 global manufacturers of drip irrigation in Israel, has been operating on the market since 1970.*





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# FRUTTA PRODUCTS

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# FRUTTA - bright flavor and vitamins of fresh fruits



## **FREEZE-DRIED** BERRIES AND FRUITS

FRUTTA freeze-drying technology allows you to fully preserve both the nutritional and biological value of berries, as well as their structure, color and appearance.



## **QUICK FREEZING** OF BERRIES AND FRUITS

First of all, this type of freezing allows you to preserve integrity of the structure, presentation and taste of frozen products.



## **FRESH** BERRIES AND FRUITS

Fresh fruits and berries are the main source of vitamins. Thanks to FRUTTA modern storage methods, these products are now available at all seasons of the year.

# **FREEZE-DRIED FRUTTA PRODUCTS**

are an innovative way of dehydrating products

**The freeze-drying process involves pre-freezing the product and removing moisture from it in a vacuum environment.** FRUTTA produces freeze-dried fruits and berries in the form of whole fruits, halves, slices, slices and powder.

These products are an excellent alternative to expensive seasonal fruits and correspond to fashion trends.

*At FRUTTA production the following types of fruits and berries are exposed to quick freezing:  
apples / pears / apricots / peaches / plums / cherries / sweet cherries / blueberries / bilberries/ cowberries / cranberries / strawberries / raspberries / melons*



# FREEZE-DRIED FRUTTA PRODUCTS

## types of packaging



**Freeze-dried fruits and berries are a great, healthy eating habit.** Convenient Zip-lock packages and compact tubes for quick snacks in FRUTTA style. Suitable for people living in the turbulent rhythm of the city and students of schools and higher educational institutions.



**Care and use all year round.** For bright breakfasts, healthy cocktails and the best homemade pastries - FRUTTA has prepared a convenient format of jars with a twist lid. Discover a new useful habit.



**In HORECA business, one of the most important components of success is stability of quality.** We suggest to forget about the problems of disruption of supply and seasonality. Whole fruits, slices or powders — choose the optimal format for your tasks. Always fresh - with FRUTTA.

# **FRUTTA FROZEN FOODS**

## **- Keeping the best**

**Deep freezing, due to the high speed of the process, ensures the formation of ice crystals of minimal size, and consequently, slight dehydration, i.e. loss of moisture.** At the same time, the frozen product retains its structure, taste and aroma as much as possible. No canning method gives such a significant result.

Freezing of vegetables and fruit and berry products has its own characteristics. To preserve berries and fruits in the most natural form, a special cold treatment technology is required.

*At FRUTTA production the following types of fruits and berries are exposed to quick freezing:  
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# FRUTTA FROZEN FOODS

## - types of packaging



One of the most common types of packaging for frozen foods is a **three-seam plastic bag**. Tightness and compactness are the distinctive advantages of such packaging. And frozen fruits and berries have already entered the everyday life of many households.



**Transparency and integrity of the filling are qualities for which plastic boxes are preferred.** Berry to berry, separate and whole - the perfect solution for decorating various dishes from homemade pies to intriguing culinary delights



**Cooks use frozen berries much more often than fresh ones, despite all the talk about seasonality.** Many fruits and berries are available in fresh form only a couple of months a year. Large wholesale packages are the best solution if you do not want to choose between price and quality.



# **FRUTTA FRESH FRUITS AND BERRIES**

## - freshness out of season

**FRUTTA FRESH product line is fresh fruits and berries grown on our plantations and in greenhouses, in compliance with all environmental standards.** The high technological level of greenhouses and innovative solutions in the field of agriculture make it possible to harvest several crops a year, and somewhere to establish a year-round yield season.

A special approach to the storage of each type of product allows you to prolong the freshness several times. Therefore, the freshest fruits from FRUTTA will always be waiting for you.





# FRUTTA FRESH FRUITS AND BERRIES

## - types of packaging



A basket made of recycled cardboard - successfully combines berries freshness and environmental friendliness of products



A plastic container perfectly preserves expensive berries from damage. Fresh berries are an ideal solution for decorating various dishes and desserts.



Cardboard boxes for fruit storage are the best option for use in small stores and chain hypermarkets and for transportation between cities. They are economical, reliable, and allow you to preserve the freshness of products for as long as possible, reducing the likelihood of their premature deterioration.



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# **FRUTTA ADVANTAGES**

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# FRUTTA - advantages of cooperation

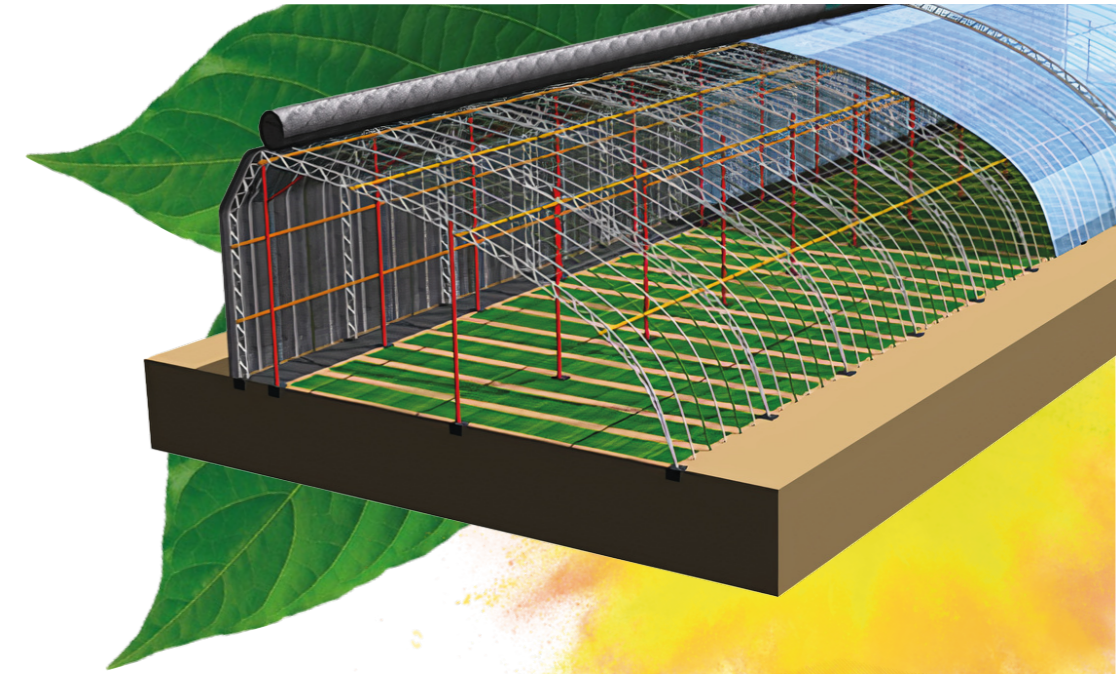
- Organic farming - products grown by farmers of Kazakhstan
- Special quality control\*
- Eco-friendly production
- Lean manufacturing
- Technology of quick freezing and freeze-drying guarantees the safety of the useful properties of the newly harvested products
- Our modern fruit storage facilities keep the harvest fresh all year round
- Our frozen products retain their beneficial properties throughout their shelf life



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\*\*certification is carried out according to **Global GAP and USDA Organic** (cultivation), **HACCP, GFRS, BMC** (processing) standards has been carried out, as well as Eurocodes on environmental responsibility have been observed

# Innovations and traditions of **OUR TECHNOLOGIES**



## INTENSIVE TECHNOLOGIES OF GROWING IN GREENHOUSES

- Glass greenhouses of **the 5th generation**
- Strawberry growing system with sealing of planting due to moving trays (**swing system**)
- FRUIT-COLLECTING conveyor type line of the latest generation
- The system of growing in controlled soil in pots under **a protective grid**
- Harvesting from June to August **with cooling to +5°C** at the field before being sent for packing for sale

## INTENSIVE TECHNOLOGIES OF GROWING IN GREENHOUSES

The technology of storage in a controlled atmosphere (CA) is one of the most advanced, modern technologies for storing berries and fruits. Each product has its own "breathing" intensity, so controlled atmosphere is not the same for different species and sometimes varieties.

**15,000 tons of storage in 59 chambers of 250 tons and 4 chambers of 50 tons. Each with atmosphere control**

### Terms of storage in CA:

- Apples - 9 months
- Melons - 2 months
- Blueberries - 2 months
- Black cherries - 1 month

# Innovations and traditions of **OUR TECHNOLOGIES**

## **QUICK FREEZING OF FRESH BERRIES AND FRUITS**

In an air stream with two freezing stages -10 °C and -40 °C.

And ozonation of water for washing raw materials ensures complete disinfection and destruction of any viruses without use of harmful chemicals.

### **Such freezing of fresh berries and fruits provides:**

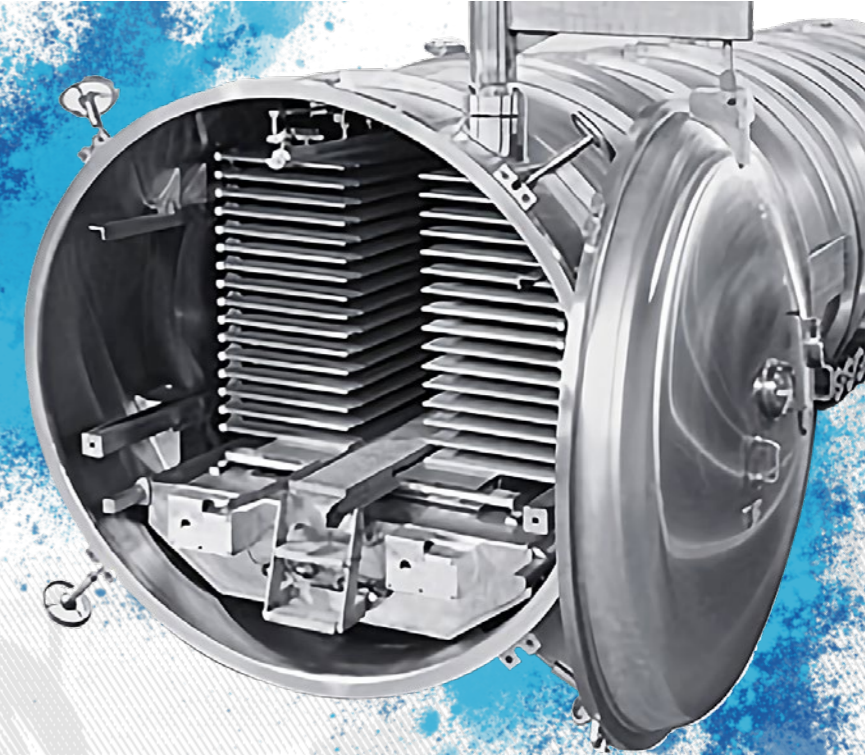
- high quality without sticking
- preservation of all product properties: vitamins, nutrients are not destroyed in the process
- after defrosting, preservation of natural taste, flavor, freshness

## **FREEZE-DRYING OF FRUITS AND BERRIES**

Freeze drying is a process in which **water is removed** from a product after it has been frozen and placed in a vacuum. This allows the ice to directly transition from a solid state to a vaporous state, bypassing the liquid phase. The water molecules in the fruit turn into gas, leaving the product and dispersing.

### **This technology allows you to:**

- save **99%** of all product properties
- store fruits and berries for **up to 2 years** without preservatives
- fruits and berries remain **intact**



## UNIQUE GEOLOCATION

**Almaty region, along with Turkestan and Zhambyl regions, is the zone of the best climate for intensive fruit and vegetable growing.** The project primarily mobilizes the potential of Almaty region at 5 main districts – Enbekshikazakh, Ili, Talgar, Uygur and Panfilov – in the access zone of our fruit storage and freeze-drying plant.

**The main industrial site is located in Bereke industrial zone of Ili district of Almaty region.**

The raw material base for their plantations along the Big Almaty Channel above Saimasai village.

**The raw material base of the project includes:**

- 2,484 hectares of intensive fruit and berry production of orchards, melons and berry plantations.
- On average, up to 200 medium-sized farms and over 1,000 farmsteads (personal subsidiary farms) will be combined into a cooperation.





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# **COOPERATION WITH FRUTTA**

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