









LLC MEAT-PROCESSING FACTORY "ALAN"

ALAN.UA

Limited Liability Company "Alan". LTD "Alan". TM "Alan", TM "Spets Tsekh", TM "Nashi Kovbasy", TM "Fitness Format". LTD "Alan" – Meat-processing factory "Alan" produces sausage and meat high-quality products since 1998. Products won the trust of consumers in Ukraine and abroad. One of the ten largest producers of sausages in the country. Meat-processing factory "Alan" works by international certification scheme for food manufacturers, whose requirements are based on the international standard ISO 22000: 2005 and HACCP principles. LTD "Alan", Ukraine, 49041, Dnepropetrovsk region, Dnepr, 26 Startovaya str, tel.: + 38 (056) 7771845, e-mail: office@alan.dp.ua

ABOUT COMPANY







Meat-Pocessing Factory "Alan" was founded in 1998. During this period the products of the enterprise won the buyers recognition in the Ukraine and other countries.

The enterprise is outputting products under the following trademarks:



TM «Alan» (average plus price segment),



TM «Spets Tsekh» (premium price segment)



TM «Nashi Kovbasy» (average minus price segment



TM «Fitness format» - a line of sausages containing neithe

pig meat nor pork fat (average plus price segment)



The primary objective of the enterprise lies in assurance of high and stable quality of products. In its turn, the use of fresh meat raw material complying with the requirements of the State Standard GOST is a basis of product quality

ABOUT PRODUCTION









- total floor area of the factory production and warehouse facilities is about 8000 m2;
 productive capacity of the Sausage-Making manufactory is 11 000 tons per year;
- more tnen 950 skilled workers:
- availability of own specialized motor-vehicle pool:.



The primary competitive advantage of products from LLC "Alan" lies in the fact that they are made only of Ukrainian fresh meat according to the State Standards GOSTs proven by many generations. Thereby, the qualitive and gustatory characteristics of products bearing trademark "Alan" are much higher and with a high nutrition value.

ABOUT PRODUCTION











A special-purpose state-of-the art equipment from the world-known companies is installed at the enterprise with the operation of innovate technologies making it possible to output the highest-quality products with the improved shelf-life. The stringent control of upholding all standarts is exercised at all production stages. All products are certified and provided with the documents proving their quality ligh Standards of quality are confirmed by FSSC 22000 certificate, according to Food Safety System Certification, which includes ISO 22000:2005. ISO/TS22002-1:2009 and additional requirements of FSSC 22000.

ABOUT PRODUCTION











The uncooked smoked sausages are a peculiar brand identity of TM "Alan", which high organoleptic characteristics by right make it possible to hold pride of place in the market of sausage products of Ukraine. In 2011 the Manufactory of Uncooked Smoked Sausages at Meat-Processing Factory "Alan" was reconstructed. A distinction of our uncooked smoked products lies in the natural cycle of sausage ageing (about 30 days) that assures wonderful flavour, exellent consistency, absence of friability and exludes the fermentation process beyond the scope of ageing cycle (in already finished sausages).

ABOUT AWARDS



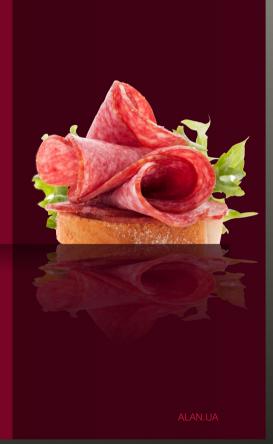






Only in 2014/15, the products of Meat-Processing Factory "Alan" won at such prestigious contests and exhibitions as "The Best Domestic Goods of 2014", "100 Best Products of Ukraine", won the Grand Prix and gold medals at the Tasting Competition "World Food Ukraine", a victory on the results of test research carried out by the Kiev Laboratory of Independent Examinations "Test".

Besides Trademark "Alan" is designated as "The Favourite of Successful People of 2014" at the prestigious contest the "Favourite of Success having outranked 63 competitors in the category of sausage and meat products.



TM «ALAN»













ALAN.UA

«Fitness format» is a format of healthy and dietary nutrition from Meat-Processing Factory "Alan". Meat and sausage products "Fitness format" have been manufactured by the Factory from the end of 2013 being presented in the majority of the National Networks of Ukraine. The sausages under TM "Fitness Format" are unique because they contain neither pigmeat nor pork fat. Thereby, the calorific value and the fat content of the products are very low. A distinguishing feature of these products also lies in the use of dietary types of meat - rabbit, turkey fillet and beef, which are considerably useful and less caloric by their properties, as the basic meat for processing.

TM «Fitness format»







The product mix of TM "Fitness Format" represents cooked sausages, frankfurters and French sausage and hams.





ALAN.UA











ALAN.UA

"Spets Tsekh" is an ideal combination of fresh Ukrainian meat, experience and recipes of domestic producers approved by several generations of consumers, and the most advanced European technologies. Back in XX-th century the leading meat factories of the country had set up special shops for manufacturing of premium-quality products exclusively for the elite. "Spets Tsekh" TM revived the taste and quality of those special sausages. Spets Tsekh" sausages are the best of the best, representing quintessence of the knowledge and skills of professionals of "Alan" meat factory. Our product is unique and we are truly proud of it!

TM «SPETS TSEKH»













MADE FOR THE CONNOISSEURS!

ALAN.UP











LLC MEAT-PROCESSING FACTORY "ALAN"

ALAN.UA

Ukraine, 49041

)nipro

26 Startovaya str.,

tel.: (056) 777-18-45