



**Адкрытае акцыянернае таварыства  
"МАЖЭЛИТ"**  
(ААТ "МАЖЭЛИТ")  
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**Открытое акционерное общество  
"МОЖЕЛИТ"**  
(ОАО "МОЖЕЛИТ")  
Республика Беларусь  
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## The Offer

JSC "MOGELIT" - is one of the largest and best-known producers of and gelatin products on the CIS territory. Gelatin is hydrolyzed collagen natural protein derived from mammalian connective tissue (split bovine). We produce a food gelatin (GOST 11293-89) different mark: P-19, P-15, K-13, P-11, including gelatin «HALAL», with various indicators of the strength, toughness, transparency, and particle size.

Manufacture of gelatin «HALAL», certified in accordance with the standards IHI Alliance and international standards MS 1500:2004, MS 1500:2009.

### **Gelatin food** commodity code 3503001001



The base price of 1 ton of food gelatin, as of 06.06.2015 under the terms of delivery FCA - Mogilev, including VAT - 0% is as follows:

Mark P-19	Mark P-15	Mark K-13	Mark P-11
5 750 U.S. dollars	5 560 U.S. dollars	5 380 U.S. dollars	5 200 U.S. dollars

Package of gelatin - polypropylene laminated bags of 25 kg.

Gelatin is transported by all modes of transport in covered vehicles. Stored in a dry gelatin indoors at temperatures above 25 °C and relative humidity of 70%.

Full information about the product can be found on our website <http://eng.gelatin.by>.

All products are made from environmentally friendly raw materials. Inspection of incoming raw materials and auxiliary materials, manufacturing process and finished goods production laboratory performs accredited company under the scheme of technological, microbiological and radiological controls. The company implemented a quality management system in accordance with international standards ISO 9001-2009, as well as the quality control system and safety of production and storage of edible gelatin, based on the principles of HACCP (Hazard Analysis and Critical Control Points) meets the requirements of STB 1470-2004. To implement the policies of the labor organization, as well as risk management, the company has been certified for compliance with the OSH management system (SMS) - STB 18001-2009.

Food gelatin is used in various industries:

- In the breast - for ice cream, yogurt, dessert cheeses, puddings, etc.
- In the meat and fish - for the flood of meat and fish, jellies, brawn, pates, sausages, canned meat and fish.
- In a candy store for the production of jellies, marmalades chewing candies, desserts, creams and cakes.
- In the manufacture of beverages - for settling and clarification (fining) of wine.
- Cosmetology - the production of gels and mousses.

Supply of gelatin produced different modes of transport in terms of delivery according to Incoterm - 2010. The company already has an official dealers in the Russian Federation, but we are interested in expanding the geography of supply of gelatin and look forward to establishing mutually beneficial cooperation with new consumers in the CIS and far abroad.

### JSC "MOGELIT"

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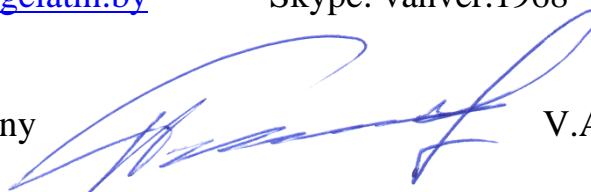
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Acting Director of the Company



V.A. Pantyuhov

