

HEALTHY LIFE HEALTHY FOOD

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Store in a dry and cool place.
Shelf life: 1 year.



RICE SOUP

Ingredients: rice, iodized salt, dried vegetables (carrot, onion, garlic, sweet pepper), dried herbs (coriander, dill, parsley), spices (curcuma, black pepper, red pepper, saffron, white pepper), dried chicken, chicken flavor, vegetable oil.

Rule of use:

1. Add the package content to the cup.
2. Add 200 ml boiling water and mix immediately.
3. Wait 1-2 minute.
4. Add crackers.



MUSHROOM SOUP

Ingredients: mushroom, iodized salt, dried vegetables (carrot, onion, garlic, sweet pepper), dried herbs (coriander, dill, parsley), spices (curcuma, black pepper, red pepper, saffron, white pepper), dried chicken, chicken flavor, vegetable oil.

Rule of use:

1. Add the package content to the cup.
2. Add 200 ml boiling water and mix immediately.
3. Wait 1-2 minute.
4. Add crackers.



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BEAN SOUP

Ingredients: beans, iodized salt, dried vegetables (carrot, onion, garlic, sweet pepper), dried herbs (coriander, dill, parsley), spices (curcuma, black pepper, red pepper, saffron, white pepper), dried chicken, chicken flavor, vegetable oil.

Rule of use:

1. Add the package content to the cup.
2. Add 200 ml boiling water and mix immediately.
3. Wait 1-2 minute.
4. Add crackers.



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SOUP IN A CUP

LENTIL SOUP

Ingredients: lentil, iodized salt, dried vegetables (carrot, onion, garlic, sweet pepper), dried herbs (coriander, dill, parsley), spices (curcuma, black pepper, red pepper, saffron, white pepper), dried chicken, chicken flavor, vegetable oil.

Rule of use:

1. Add the package content to the cup.
2. Add 200 ml boiling water and mix immediately.
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SPLIT PEA SOUP

Ingredients: pea, iodized salt, dried vegetables (carrot, onion, garlic, sweet pepper), dried herbs (coriander, dill, parsley), spices (curcuma, black pepper, red pepper, saffron, white pepper), dried chicken, chicken flavor, vegetable oil.

Rule of use:

1. Add the package content to the cup.
2. Add 200 ml boiling water and mix immediately.
3. Wait 1-2 minute.
4. Add crackers.



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SOUPS

Store in a dry and cool place.
Shelf life: 6 months.



LENTIL SOUP WITH VEAL

Ingredients: red lentils, salt, natural dried veal, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621), spices (curcuma, black pepper, allspice, etc.).



LENTIL SOUP WITH CHICKEN

Ingredients: red lentils, salt, natural dried chicken, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621), spices (curcuma, black pepper, allspice, etc.).



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Shelf life: 6 months.

MILBERRY SOUP WITH CHICKEN

Ingredients: dried mallow, salt, natural dried chicken, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621), spices (curcuma, black pepper, allspice, etc.).



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MILBERRY SOUP WITH VEAL

Ingredients: dried mallow, salt, natural dried veal, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621), spices (curcuma, black pepper, allspice, etc.).



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SOUPS

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RICE SOUP WITH VEAL

Ingredients: rice, salt, natural dried veal, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621) spices (curcuma, black pepper, allspice, etc.).



RICE SOUP WITH CHICKEN

Ingredients: rice, salt, natural dried chicken, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621) spices (curcuma, black pepper, allspice, etc.).



Store in a dry and cool place.
Shelf life: 6 months.

VERMISHEL SOUP WITH VEAL

Ingredients: vermicelli, salt, natural dried veal, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621) spices (curcuma, black pepper, allspice, etc.).



Store in a dry and cool place.
Shelf life: 6 months.



Store in a dry and cool place.
Shelf life: 6 months.

VERMISHEL SOUP WITH CHICKEN

Ingredients: vermicelli, salt, natural dried chicken, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621) spices (curcuma, black pepper, allspice, etc.).



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SOUPS

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NOODLE SOUP WITH VEAL

Ingredients: noodles, salt, natural dried veal, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621) spices (curcuma, black pepper, allspice, etc.).



NOODLE SOUP WITH CHICKEN

Ingredients: noodles, salt, natural dried chicken, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621) spices (curcuma, black pepper, allspice, etc.).



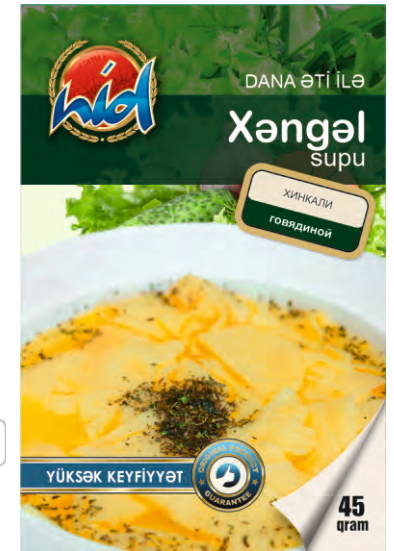
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Shelf life: 6 months.



HINCAL WITH VEAL

Ingredients: khinkali, salt, natural dried veal, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621) spices (curcuma, black pepper, allspice, etc.).



Store in a dry and cool place.
Shelf life: 6 months.

HINCAL WITH CHICKEN

Ingredients: khinkali, salt, natural dried chicken, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621) spices (curcuma, black pepper, allspice, etc.).



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SOUPS

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SPLIT PEA SOUP WITH CHICKEN

Ingredients: peas, salt, natural dried chicken, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621) spices (curcuma, black pepper, allspice, etc.).



SPLIT PEA SOUP WITH VEAL

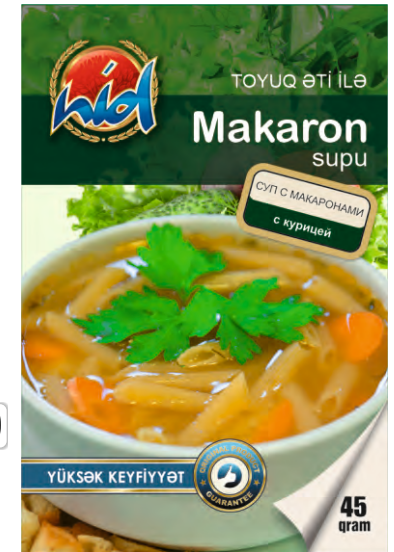
Ingredients: peas, salt, natural dried veal, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621) spices (curcuma, black pepper, allspice, etc.).



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PASTA SOUP WITH CHICKEN

Ingredients: pasta, salt, natural dried chicken, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621), spices (curcuma, black pepper, allspice, etc.).



Store in a dry and cool place.
Shelf life: 6 months.



Store in a dry and cool place.
Shelf life: 6 months.

PASTA SOUP WITH VEAL

Ingredients: pasta, salt, natural dried veal, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621), spices (curcuma, black pepper, allspice, etc.).



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SOUPS

BEAN SOUP WITH CHICKEN

Ingredients: beans, salt, natural dried veal, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621) spices (curcuma, black pepper, allspice, etc.).



Store in a dry and cool place.
Shelf life: 6 months.



BEAN SOUP WITH VEAL

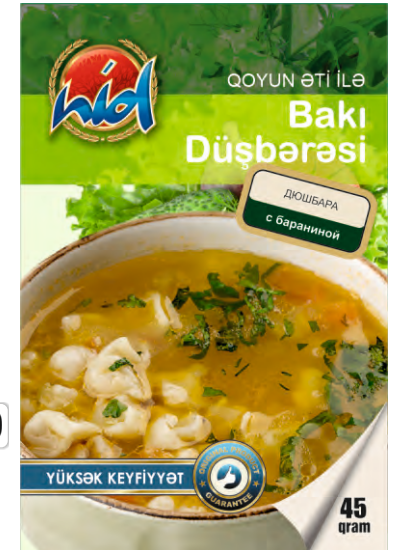
Ingredients: beans, salt, natural dried veal, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621) spices (curcuma, black pepper, allspice, etc.)



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DUSHBERE WITH LAMB

Ingredients: premium flour, salt, natural dried lamb, dried vegetables (carrots, onions, paprika, garlic, tomatoes), vegetable oil, potatoes, dried herbs (parsley, dill, cilantro, marjoram), flavor and aroma enhancer (monosodium glutamate E621), spices (curcuma, black pepper, allspice, etc.).



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SOUPS

NOODLE SOUP

One of the indispensable meal of the Azerbaijani national cuisine is noodle soup. Noodle soup is a type of food made from unleavened dough. According to old traditions, this meal is usually cooked three days before leaving for a trip, and they believed that cooking this meal would bring good luck and happiness to the traveler. Hot soup drinking is always advisable and that is why noodle soup is called a cure for colds.

Ingredients: noodle dough, onion, pickles, salt, pepper, mint powder, this product will give you a pleasant taste, high energy and mood.
Calories 138 Protein 4.5 Fat 2.1 Carbohydrate 24. Origin: Azerbaijan.
Method of preparation: add 300 ml of boiling water to the bowl, mix, close the lid and wait for 5 minutes.



SPICY NOODLE SOUP

One of the indispensable meal of the Azerbaijani national cuisine is noodle soup. Noodle soup is a type of food made from unleavened dough. According to old traditions, this meal is usually cooked three days before leaving for a trip, and they believed that cooking this meal would bring good luck and happiness to the traveler. Hot soup drinking is always advisable and that is why noodle soup is called a cure for colds.

Ingredients: noodle dough, onion, pickles, salt, pepper, mint powder, this product will give you a pleasant taste, high energy and mood.
Calories 138 Protein 4.5 Fat 2.1 Carbohydrate 24. Origin: Azerbaijan.
Method of preparation: add 300 ml of boiling water to the bowl, mix, close the lid and wait for 5 minutes.



NOODLE SOUP WITH GARLIC

One of the indispensable meal of the Azerbaijani national cuisine is noodle soup. Noodle soup is a type of food made from unleavened dough. According to old traditions, this meal is usually cooked three days before leaving for a trip, and they believed that cooking this meal would bring good luck and happiness to the traveler. Hot soup drinking is always advisable and that is why noodle soup is called a cure for colds.

Ingredients: noodle dough, onion, pickles, salt, pepper, mint powder, garlic, this product will give you a pleasant taste, high energy and mood.
Calories 138 Protein 4.5 Fat 2.1 Carbohydrate 24. Origin: Azerbaijan.
Method of preparation: add 300 ml of boiling water to the bowl, mix, close the lid and wait for 5 minutes.



Store in a dry and cool place.
Shelf life: 1 year.

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Shelf life: 1 year.

SOUPS

SULU XINGAL

There are several types of the famous xingal that belongs to Azerbaijani cuisine. The most commonly cooked of these is strained xingal, sometimes called leaf xingal or watery xingal. "Sulu xingal" mainly belongs to Baku cuisine and is prepared in winter months. "Sulu xingal" is a type of food made from yeast-free dough. It is always advisable to drink hot soup, and for this reason "Sulu xingal" is called a cure for colds.

Ingredients: This product, which contains khangel dough, onion, pickles, salt, pepper, and mint leaves, will give you a pleasant taste in your mouth, high energy and mood. Calories 138 Protein 4.5 Fat 2.1 Carbohydrate 24. Origin: Azerbaijan. Method of preparation: add 300 ml of boiling water to the bowl, mix, close the lid and wait for 5 minutes.



90 20



Store in a dry and cool place.
Shelf life: 1 year.

SPICY SULU XINGAL

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Ingredients: This product, which contains khangel dough, onion, pickles, salt, pepper, and mint leaves, will give you a pleasant taste in your mouth, high energy and mood. Calories 138 Protein 4.5 Fat 2.1 Carbohydrate 24. Origin: Azerbaijan. Method of preparation: add 300 ml of boiling water to the bowl, mix, close the lid and wait for 5 minutes.



90 20

Store in a dry and cool place.
Shelf life: 1 year.

SULU XINGAL WITH GARLIC

There are several types of the famous xingal that belongs to Azerbaijani cuisine. The most commonly cooked of these is strained xingal, sometimes called leaf xingal or watery xingal. "Sulu xingal" mainly belongs to Baku cuisine and is prepared in winter months. "Sulu xingal" is a type of food made from yeast-free dough. It is always advisable to drink hot soup, and for this reason "Sulu xingal" is called a cure for colds.

Ingredients: This product, which contains khangel dough, onion, pickles, salt, pepper, and mint leaves, will give you a pleasant taste in your mouth, high energy and mood. Calories 138 Protein 4.5 Fat 2.1 Carbohydrate 24. Origin: Azerbaijan. Method of preparation: add 300 ml of boiling water to the bowl, mix, close the lid and wait for 5 minutes.



90 20

Store in a dry and cool place.
Shelf life: 1 year.

BULLION

HOMEMADE CHICKEN BULLION

Ingredients: salt, dried vegetables (carrot, onion, etc.), potato starch, dried greens (parsley, dill, celery), naturally dried chicken meat, acidity regulator (E330), antioxidant (E307), flavor and taste enhancers (monosodium glutamate), spices (pepper, curcuma, etc.)

Method of preparation: Mix the recommended dose of 1 teaspoon of broth powder (6-7 gr) in 0.5 lt of water.



Store in a dry and cool place.
Shelf life: 18 months.

HOMEMADE MUSHROOM BULLION

Ingredients: salt, dried vegetables (carrot, onion, etc.), potato starch, dried greens (parsley, dill, celery), naturally dried mushrooms, acidity regulator (E330), antioxidant (E307), flavor and taste enhancers (monosodium glutamate), spices (pepper, curcuma, etc.)

Method of preparation: Mix the recommended dose of 1 teaspoon of broth powder (6-7 gr) in 0.5 lt of water.



Store in a dry and cool place.
Shelf life: 18 months.



HOMEMADE VEAL BULLION

Ingredients: salt, dried vegetables (carrot, onion, etc.), potato starch, dried greens (parsley, dill, celery), naturally dried beef, acidity regulator (E330), antioxidant (E307), flavor and taste enhancers (monosodium glutamate), spices (pepper, curcuma, etc.)

Method of preparation: Mix the recommended dose of 1 teaspoon of broth powder (6-7 gr) in 0.5 lt of water.



Store in a dry and cool place.
Shelf life: 18 months.



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DRIED VEGETABLES

BASIL

Application: Basil is added to salads, soups, drinks, snacks, omelets, marinades, pickles, vegetable, meat and fish dishes. It is also indispensable in the food industry - for canning, cooking sausages and flavoring alcohol.



Store in a dry and cool place.
Shelf life: 3 years.

PARSLEY

Application: It is used in the food industry for cooking meat and fish dishes.



Store in a dry and cool place.
Shelf life: 3 years.

DILL

Application: It is used in the food industry for cooking meat and fish dishes.



Store in a dry and cool place.
Shelf life: 3 years.

DRIED BASIL

Application:
Used in cooking as a spice.



Store in a dry and cool place.
Shelf life: 3 years.

OREGANO

Application: It is used in cooking as a spice for cooking and when brewing tea.



Store in a dry and cool place.
Shelf life: 3 years.



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Store in a dry and cool place.
Shelf life: 3 years.



GROUND BAY LEAVES

Application: It is used in cooking as a flavoring for the preparation of pickles and dishes.



Store in a dry and cool place.
Shelf life: 3 years.

BAY LEAVES

Application: It is used in cooking as a flavoring for the preparation of pickles and dishes.



BALM

Application: It is used in the food industry for cooking meat and fish dishes.



Store in a dry and cool place.
Shelf life: 3 years.



DRIED VEGETABLES

DRIED MINT

Application:
Used in cooking as a spice.



Store in a dry and cool place.
Shelf life: 3 years.



Store in a dry and cool place.
Shelf life: 3 years.

MARJORAM

Application: it is used as seasoning for cooking meat, chicken and fish dishes. It gives dishes a unique taste and aroma.



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DRIED VEGETABLES

CELERY

Application: It is used in the food industry for cooking meat and fish dishes.



Store in a dry and cool place.
Shelf life: 3 years.

DRIED CARROT

Application: It is used in the food industry for cooking.



Store in a dry and cool place.
Shelf life: 3 years.

BEET ROOT

Application: It is used in the food industry for cooking.



Store in a dry and cool place.
Shelf life: 3 years.

DRY LAVENDER LEAVES

Application: For the preparation of tea, decoctions and confectionery.

Useful properties: normalizes the level of acidity in the stomach, improves appetite, relieves nausea and bloating.



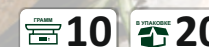
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Shelf life: 3 years.



Store in a dry and cool place.
Shelf life: 3 years.

CORIANDER

Application: It is used in the food industry for cooking meat and fish dishes.



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Store in a dry and cool place.
Shelf life: 3 years.



ROSE

Application: For the preparation of tea, decoctions and confectionery.

Useful properties: removes toxins from the body, improves brain function, reduces stress.



ROSEHIP

Application: For the preparation of tea, decoctions and confectionery.

Useful properties: strengthens the immune system, strengthens the nervous system, cleanses kidneys and gall bladder, useful for the cardiovascular system.



Store in a dry and cool place.
Shelf life: 3 years.

DAISY

Application: For the preparation of tea, decoctions and confectionery.

Useful properties: removes toxins from the body, improves brain function, reduces stress.



Store in a dry and cool place.
Shelf life: 3 years.

TEA HERBS

KARKADE

Application: For the preparation of tea, decoctions and confectionery.

Useful properties: normalizes blood sugar and blood pressure, is useful for the kidneys and for inflammation.



Store in a dry and cool place.
Shelf life: 3 years.



Store in a dry and cool place.
Shelf life: 3 years.

BADYAN

Application: For the preparation of tea, decoctions and confectionery.



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CREME CHANTILLY WITH CARAMEL

Application: Dissolve the contents of the bag in 200 ml of milk or 150 ml of water. Beat with a mixer for 5-6 minutes and refrigerate for 15-30 minutes. It is used in fruit salads and baked goods.

Ingredients: granulated sugar, vegetable oil, emulsifier (mono and di-glyceride), milk protein, corn starch, natural flavors.



Store in a dry and cool place.
Shelf life: 1 year.

CREME CHANTILLY WITH CHOCOLATE

Application: Dissolve the contents of the bag in 200 ml of milk or 150 ml of water. Beat with a mixer for 5-6 minutes and refrigerate for 15-30 minutes. It is used in fruit salads and baked goods.

Ingredients: granulated sugar, vegetable oil, emulsifier (mono and di-glyceride), milk protein, corn starch, natural flavors.



CREME CHANTILLY

Application: Dissolve the contents of the package in 1 liter of milk or 1 liter of water. Beat with a mixer for 5-6 minutes and refrigerate for 15-30 minutes. It is used in fruit salads, and in the preparation of cakes and pastries.

Ingredients: granulated sugar, vegetable oil, emulsifier (mono and di-glyceride), milk protein, corn starch, natural flavors.



Store in a dry and cool place.
Shelf life: 1 year.

ALL FOR SWEETS «CREME CHANTILLY»

CREME CHANTILLY

Application: Dissolve the contents of the bag in 200 ml of milk or 150 ml of water. Beat with a mixer for 5-6 minutes and refrigerate for 15-30 minutes. It is used in fruit salads and baked goods.

Ingredients: granulated sugar, vegetable oil, emulsifier (mono and di-glyceride), milk protein, corn starch, natural flavors.



Store in a dry and cool place.
Shelf life: 1 year.

CREME CHANTILLY WITH STRAWBERRY

Application: Dissolve the contents of the bag in 200 ml of milk or 150 ml of water. Beat with a mixer for 5-6 minutes and refrigerate for 15-30 minutes. It is used in fruit salads and baked goods.

Ingredients: granulated sugar, vegetable oil, emulsifier (mono and di-glyceride), milk protein, corn starch, natural flavors.



Store in a dry and cool place.
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ALL FOR SWEETS «ICE - CREAM»

PLOMBIR 1956

Ingredients: granulated sugar, powdered milk, butter, eggs, stabilizer, emulsifier.
Preparation method: boil the contents of the pack in hot water or milk (70°-80°C). Beat with a mixer for 5-10 minutes. Cool at room temperature. Leave it in the freezer for 3-4 hours.



Store in a dry and cool place.
Shelf life: 1 year.

VANILLA ICE CREAM

Ingredients: granulated sugar, powdered milk, butter, eggs, stabilizer, emulsifier, vanilla.
Preparation method: boil the contents of the pack in hot water or milk (70°-80°C). Beat with a mixer for 5-10 minutes. Cool at room temperature. Leave it in the freezer for 3-4 hours.



Store in a dry and cool place.
Shelf life: 1 year.

HAZELNUT ICE CREAM

Ingredients: granulated sugar, powdered milk, butter, eggs, stabilizer, emulsifier, ground hazelnuts.
Preparation method: boil the contents of the pack in hot water or milk (70°-80°C). Beat with a mixer for 5-10 minutes. Cool at room temperature. Leave it in the freezer for 3-4 hours.



Store in a dry and cool place.
Shelf life: 1 year.

FRUIT ICE CREAM

Ingredients: granulated sugar, powdered milk, butter, eggs, stabilizer, emulsifier, fruit aroma.
Preparation method: boil the contents of the pack in hot water or milk (70°-80°C). Beat with a mixer for 5-10 minutes. Cool at room temperature. Leave it in the freezer for 3-4 hours.



Store in a dry and cool place.
Shelf life: 1 year.



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ALL FOR SWEETS «ICE - CREAM»



COCOA ICE CREAM

Ingredients: granulated sugar, powdered milk, butter, eggs, stabilizer, emulsifier, cocoa powder;
Preparation method: boil the contents of the pack in hot water or milk (70°-80°C). Beat with a mixer for 5-10 minutes. Cool at room temperature. Leave it in the freezer for 3-4 hours.



CINNAMON ICE CREAM

Ingredients: granulated sugar, powdered milk, butter, eggs, stabilizer, emulsifier, cinnamon.
Preparation method: boil the contents of the pack in hot water or milk (70°-80°C). Beat with a mixer for 5-10 minutes. Cool at room temperature. Leave it in the freezer for 3-4 hours.



Store in a dry and cool place.
Shelf life: 1 year.

GINGER ICE CREAM

Ingredients: granulated sugar, powdered milk, butter, eggs, stabilizer, emulsifier, ginger.
Preparation method: boil the contents of the pack in hot water or milk (70°-80°C). Beat with a mixer for 5-10 minutes. Cool at room temperature. Leave it in the freezer for 3-4 hours..



Store in a dry and cool place.
Shelf life: 1 year.



Store in a dry and cool place.
Shelf life: 1 year.

CHOCOLATE ICE CREAM

Ingredients: granulated sugar, powdered milk, butter, eggs, stabilizer, emulsifier, chocolate.
Preparation method: boil the contents of the pack in hot water or milk (70°-80°C). Beat with a mixer for 5-10 minutes. Cool at room temperature. Leave it in the freezer for 3-4 hours.



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ALL FOR SWEETS «JELLY»

Store in a dry and cool place.
Shelf life: 1 year.



VANILLA JELLY

Method of preparation: Pour 250 ml of hot, boiled water into the content of the bag, stir until completely dissolved. Pour into prepared forms and place in a cool place for solidification. In hot weather, you need to reduce the volume of water, and put the jelly in the refrigerator for several hours.

Ingredients: sugar, gelatin, citric acid, flavor identical to natural, dye E 110.



APPLE JELLY
PINEAPPLE JELLY
PEACH JELLY
KIVI JELLY
STRAWBERRY JELLY
PLUM JELLY
GRAPE JELLY
BANANA JELLY
CHERRY JELLY
RASPBERRY JELLY
POMEGRANATE JELLY



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Store in a dry and cool place.
Shelf life: 3 years.



GELATINE

Application: Used for the preparation of confectionery.



POWDERED SUGAR

Application: It is used in the food industry in the preparation of confectionery and bakery products.



Store in a dry and cool place.
Shelf life: 3 years.

EGG COLOR

Preparation method: Pour 250 ml of 70-90°C hot water over the contents of a bag. Add 1 tablespoon of 9% vinegar. Mix well. Place the eggs in the water you made for 1-2 minutes (the eggs are preferably must be hot). Remove the eggs and place them on paper or a drying cloth. Dry it. To add shine to the eggs, brush them with oil.

Ingredients: food colors E102, E110, E122, E133, starch, salt.



Store in a dry and cool place.
Shelf life: 3 years.

ALL FOR SWEETS AND CAKES

SUGAR SHINY

Application: Used for the preparation of confectionery.



Store in a dry and cool place.
Shelf life: 3 years.

SUGAR BEADS

Application: Used for the preparation of confectionery.



Store in a dry and cool place.
Shelf life: 3 years.



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Store in a dry and cool place.
Shelf life: 3 years.



SUGAR VANILLA

Application: Used for making dough, desserts and dairy products.



SUGAR VANILLA

Application: Used for making dough, desserts and dairy products.



Store in a dry and cool place.
Shelf life: 3 years.

SOURDOUGH

Method of application: Yeast is used in the preparation of various products: bread, confectionery, rolls, sweets, etc.



FOR DOUGH

BAKING POWDER

Application: It is applied in the food industry in preparation confectionery and bakery products.

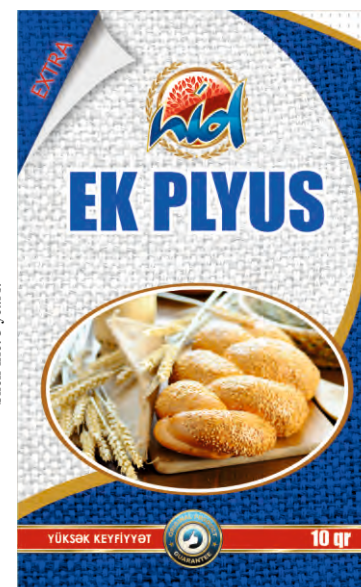


Store in and dry a cool place.
Shelf life: 3 years.

EK PLUS

Application: add 5 g of EK PLUS per 1 kg of yeast dough.

Ingredients: sugar, soy flour, wheat flour, emulsifier (E472), citric acid (E330), antioxidant (E300), enzyme.



Store in a dry and cool place.
Shelf life: 3 years.



Store in a dry and cool place.
Shelf life: 3 years.



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FOR DOUGH

NATURAL YEAST

Application: natural yeast for all types of dough. For bread, flour. It will add softness and pleasant scent to your products. The content of the package is sufficient for 0.5 kg of flour. With natural yeast. You will love cooking.

Ingredients: plant-based sourdough.



Store in a dry and cool place.
Shelf life: 3 years.



Store in a dry and cool place.
Shelf life: 3 years.

ADDITIVES FOR DOUGH QUALITY ENHANCER «EKASEL»

Application: Ekasel is designed for all types of dough. Gives bread softness and porosity. With the help of Ekasel your pastries will turn out beautiful and fragrant. The content of the bag are intended for use with yeast per 0.5 kg of flour. You will enjoy baking with Ekasel.



Store in a dry and cool place.
Shelf life: 3 years.

BAKING POWDER

Application: It is applied in the food industry in preparation confectionery and bakery products.

Ingredients: baking soda based on natural products.



Store in a dry and cool place.
Shelf life: 3 years.

ADDITIVES FOR DOUGH QUALITY ENHANCER «PARASEL»

Application: Parasel is designed for all types of dough. Gives bread softness and porosity. With the help of Parasel your pastries will turn out beautiful and fragrant. The content of the bag are intended for use with yeast per 0.5 kg of flour.

You will enjoy baking with Parasel.



Store in a dry and cool place.
Shelf life: 1 year.



PUFF BREAD

Ingredients: flour, salt.

Preparation method: Pour the contents of the sachet into a container. Add water and knead medium soft dough for 10-15 minutes. Let the dough rest for 15-20 minutes. Next divide it into 6 pieces and let it sit for another 5-10 minutes. Prepare a thick round cake of 0.5 cm and cut it into 6 pieces. Cook for 2-3 minutes in a preheated pan or oven (180 °C)



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Store in a dry and cool place.
Shelf life: 3 years.

FOOD COLORINGS

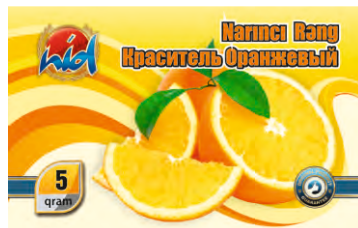
Store in a dry and cool place.
Shelf life: 3 years.



DARK BLUE COLOR

Application: To color food products.

Ingredients: Food colorings E102, E122, E132, sugar substitute.



Store in a dry and cool place.
Shelf life: 3 years.

PAINT FLAVORED 5 COLORS

Application: To color food products.

Ingredients: Food colorings E102, E122, E132, sugar substitute.



Store in a dry and cool place.
Shelf life: 3 years.

PAINT FLAVORED 5 COLORS

Application: To color food products.

Ingredients: Food colorings E102, E122, E132, sugar substitute.



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DRY MILK

FAT DRIED MILK

Method of preparation: to prepare 1 liter of milk, it is enough to take 9-10 tb/sp of milk powder and 0.9 liters of chilled boiled water. The specified amount of milk and water is mixed until a homogeneous mass. Then dd the remaining amount of water with continuous stirring, and bring to a boil. The milk can be drunk and used in the preparation of dairy dishes.



Store in a dry and cool place.
Shelf life: 6 months.

FAT DRIED MILK

Method of preparation: to prepare 1 liter of milk, it is enough to take 9-10 tb/sp of milk powder and 0.9 liters of chilled boiled water. The specified amount of milk and water is mixed until a homogeneous mass. Then dd the remaining amount of water with continuous stirring, and bring to a boil. The milk can be drunk and used in the preparation of dairy dishes.



Store in a dry and cool place.
Shelf life: 6 months.

FAT-FREE DRIED MILK

Method of preparation: to prepare 1 liter of milk, it is enough to take 9-10 tb/sp of milk powder and 0.9 liters of chilled boiled water. The specified amount of milk and water is mixed until a homogeneous mass. Then dd the remaining amount of water with continuous stirring, and bring to a boil. The milk can be drunk and used in the preparation of dairy dishes.



Store in a dry and cool place.
Shelf life: 6 months.



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MARINADES

FLAVORED MARINADE FOR CHICKEN

Ingredients: black pepper, red pepper, coriander seeds, mustard powder, dried vegetables (tomatoes, carrots, onions, peppers, garlic, etc.), dried herbs (coriander, dill), salt, citric acid, spices to add flavor.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.

SPICY MARINADE FOR MEAT

Ingredients: black pepper, red pepper, coriander seeds, mustard powder, dried vegetables (tomatoes, carrots, onions, peppers, garlic, etc.), dried herbs (coriander, dill), salt, citric acid, spices to add flavor.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.

FLAVORED MARINADE FOR MEAT

Ingredients: black pepper, red pepper, coriander seeds, mustard powder, dried vegetables (tomatoes, carrots, onions, peppers, garlic, etc.), dried herbs (coriander, dill), salt, citric acid, spices to add flavor.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.

SPICY MARINADE FOR CHICKEN

Ingredients: black pepper, red pepper, coriander seeds, mustard powder, dried vegetables (tomatoes, carrots, onions, peppers, garlic, etc.), dried herbs (coriander, dill), salt, citric acid, spices to add flavor.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.



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Store in a dry and cool place.
Shelf life: 2 years.



FLAVORED MARINADE FOR KEBAB

Ingredients: black pepper, red pepper, coriander seeds, mustard powder, dried vegetables (tomatoes, carrots, onions, peppers, garlic, etc.), dried herbs (coriander, dill), salt, citric acid, spices to add flavor.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



SPICY MARINADE FOR KEBAB

Ingredients: black pepper, red pepper, coriander seeds, mustard powder, dried vegetables (tomatoes, carrots, onions, peppers, garlic, etc.), dried herbs (coriander, dill), salt, citric acid, spices to add flavor.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.

SPICY MARINADE FOR FISH

Ingredients: black pepper, red pepper, coriander seeds, mustard powder, dried vegetables (tomatoes, carrots, onions, peppers, garlic, etc.), dried herbs (coriander, dill), salt, citric acid, spices to add flavor.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.

MARINADES

GARLIC MARINADE

Ingredients: coriander seeds, curcuma, sweet pepper, hot pepper, garlic, red pepper, parsley, basil, spices to add flavor.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.

FLAVORED MARINADE FOR FISH

Ingredients: black pepper, red pepper, coriander seeds, mustard powder, dried vegetables (tomatoes, carrots, onions, peppers, garlic, etc.), dried herbs (coriander, dill), salt, citric acid, spices to add flavor.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.



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Store in a dry and cool place.
Shelf life: 2 years.



POMEGRANATE MARINADE FOR FISH

Ingredients: salt, dry pomegranate, basil, rosemary, dill, parsley, garlic, onion, sugar powder, starch.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



LANKARAN MARINADE FOR FISH

Ingredients: salt, onion, garlic, powdered sugar, dried dogwood, mallow, valerian, shepherd's purse, rosemary, basil, parsley, black pepper, chili pepper, potato starch.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.

LANKARAN MARINADE FOR CHICKEN

Ingredients: salt, onion, garlic, powdered sugar, dried dogwood, mallow, valerian, shepherd's purse, rosemary, basil, parsley, black pepper, chili pepper, potato starch.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.

MARINADES

MASALLI MARINADE FOR MEAT AND CHICKEN

Ingredients: onion, salt, coriander, dill, oregano, basil, fennel, sorrel, garlic, chives, saffron, rosemary, lavender, wild flower, quince flower.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.



KARABAKH MARINADE FOR MEAT AND CHICKEN

Ingredients: onion, powdered sugar, breadcrumbs, salt, black pepper, mustard, allspice, chili pepper, parsley, basil, cloves, white pepper, fennel, coriander, cumin.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



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Store in a dry and cool place.
Shelf life: 2 years.



GANJA MARINADE FOR MEAT AND CHICKEN

Ingredients: onion, potato starch, sugar powder, black pepper, sweet pepper, cumin, garlic, basil, chili pepper, rosemary, coriander, fennel, onion, salt.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



AZERBAIJAN MARINADE FOR MEAT AND CHICKEN

Ingredients: salt, chili pepper, black pepper, saffron, coriander, dill, basil, tarragon, onion, garlic, yellow carrot, cinnamon, sweet pepper, pickles, quince.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.

CAUCASUS MARINADE FOR MEAT AND CHICKEN

Ingredients: onion, black pepper, sweet pepper, coriander seeds, cumin, garlic, potato starch, salt, breadcrumbs, rosemary, basil.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.

MARINADES

HUNGARY MARINADE FOR MEAT AND CHICKEN

Ingredients: sweet pepper, onion, garlic, starch, crackers, black pepper, mustard, allspice, hot pepper, parsley, carrot, pumpkin.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.

MEXICO MARINADE FOR MEAT AND CHICKEN

Ingredients: onion, parsley, coriander, lavender, rosemary, sweet pepper, basil, mustard, black pepper, chili pepper, herb, salt, starch, garlic.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.



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MARINADES

POMEGRANATE MARINADE FOR MEAT AND CHICKEN

Ingredients: salt, dry pomegranate, basil, rosemary, dill, parsley, garlic, onion, sugar powder, starch.
Cooking method: the content of the package is designed for 1 kg of meat. 1. Divide 1 kg of meat into portions. 2. Mix the content of the package with 5 tablespoons of vegetable oil. 3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.



MARINADE WITH GREENS FOR MEAT AND CHICKEN

Ingredients: onion, garlic, white pepper, chives, parsley, mustard, dill, starch, rosemary, basil, coriander, blackberry.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.

MARINADE WITH MUSHROOMS FOR MEAT AND CHICKEN

Ingredients: onion, breadcrumbs, salt, black pepper, chili pepper, dill, coriander, allspice, blackberry.

Cooking method: the content of the package is designed for 1 kg of meat.

1. Divide 1 kg of meat into portions.
2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.

MARINADE WITH CHEESE FOR MEAT AND CHICKEN

Ingredients: onion, garlic, parsley, basil, black pepper, sugar powder, salt, starch, Dutch cheese.

Cooking method: the content of the package is designed for 1 kg of meat. 1. Divide 1 kg of meat into portions.

2. Mix the content of the package with 5 tablespoons of vegetable oil.
3. Mix the meat with the sauce and refrigerate for 2-3 hours.



Store in a dry and cool place.
Shelf life: 2 years.



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SEASONING



CURRY "TAJ MAHAL"

Application: Curry will give your dishes a pleasant taste and aroma. This flavoring can be used for preparing any dishes.

Ingredients: curcuma, cardamom, cilantro, ginger, ground pepper, hot pepper, flavor and aroma enhancers.



CURRY "TAJ MAHAL" SPICY

Application: Curry will give your dishes a pleasant taste and aroma. This flavoring can be used for preparing any dishes.

Ingredients: curcuma, cardamom, cilantro, ginger, ground pepper, flavor and aroma enhancers.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONING MIX FOR BORSCHT SOUP

Ingredients: salt, garlic, mustard powder, red pepper, black pepper, caraway seeds, anise, basil, cilantro, parsley, bay leaf, carrots, beetroot, onions, flavor and aroma enhancers.



Store in a dry and cool place.
Shelf life: 18 months.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONING MIX FOR GRILL

Application: It is used for cooking meat, chicken and fish dishes. Gives dishes a pleasant taste and aroma.

Ingredients: salt, garlic, ground red pepper, ground black pepper, sesame, cumin, basil, smoke aroma.



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SEASONING



SEASONING MIX FOR SALADS AND COLD DISHES

Application: This flavoring will give your dishes a unique taste and aroma. It is recommended to add to salads 5 minutes before eating.

Ingredients: garlic, cilantro, dill, parsley, pepper, paprika, black pepper, caraway seeds, flavor and aroma enhancers.



SEASONING MIX FOR VEGETABLE MEALS

Application: This flavoring is used for cooking dishes from vegetables. It will give your dishes a pleasant taste and aroma.

Ingredients: garlic, cilantro, dill, basil, caraway seeds, nutmeg, black pepper, paprika, flavor and aroma enhancers.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONING MIX FOR SOUP

Application: This flavoring is used for cooking soups and other liquid dishes. It will add to your dishes pleasant taste and aroma.

Ingredients: onions, garlic, cilantro, dill, parsley, mint, curry, black pepper, paprika, flavor and aroma enhancers.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONING MIX FOR FISH DISHES

Application: It is used for cooking fish and seafood dishes. It will give your dishes a pleasant taste and aroma.

Ingredients: salt, garlic, mustard powder, red pepper, black pepper, caraway seeds, anise, basil, cilantro, parsley, flavor and aroma enhancers.



Store in a dry and cool place.
Shelf life: 18 months.



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SEASONING

SEASONING MIX FOR MEATBALLS

Application: Used for the preparation of cutlets. It will give your cutlets a pleasant taste and aroma.
Ingredients: ground cilantro seeds, salt, red bell pepper, nutmeg, black pepper, allspice, white dill.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONING MIX FOR POTATOES

Application: It is used for cooking dishes with potatoes (fried potatoes, fries, mashed potatoes, etc.). It will give your dishes a pleasant taste and aroma.
Ingredients: ground garlic, ginger, cilantro, curcuma, black pepper, sweet pepper, chili.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONING MIX FOR RISE

Application: It is used for cooking pilaf. It will give your dish a pleasant taste and aroma.
Ingredients: ground cilantro seeds, salt, curcuma, sesame, barberry, red pepper, hot pepper.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONING MIX FOR LAMB

Application: It is used for cooking mutton dishes. It will give your dishes a pleasant taste and aroma.
Ingredients: garlic, ginger, black pepper, sweet pepper, cilantro seeds, basil, red pepper, chili, mustard, spices.



Store in a dry and cool place.
Shelf life: 18 months.



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SEASONING



ADJIKA

Application: It is used for cooking fish and meat dishes. This flavoring will give your dishes a unique taste.

Ingredients: salt, red pepper, capsicum, garlic, suneli hops, spices.



SEASONING MIX FOR CHICKEN

Application: It is used for cooking chicken dishes. This flavoring will give the dishes a special taste and aroma.

Ingredients: salt, garlic, mustard, red pepper, sesame seeds, caraway seeds, black pepper, basil, flavor enhancers.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONING MIX FOR FISH

Application: It is used for cooking fish dishes. This flavoring will give your dishes a unique taste and aroma.

Ingredients: salt, garlic, mustard, red pepper, sesame seeds, caraway seeds, black pepper, basil, cilantro, dill, flavor enhancers.



Store in a dry and cool place.
Shelf life: 18 months.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONING MIX FOR PASTA

Application: This flavoring will give pasta dishes a special taste and aroma.

Ingredients: ground garlic, ginger, cilantro, curcuma, black pepper, sweet pepper, chili.



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SEASONING

SEASONING MIX FOR KEBAB

Application: Add flavoring to taste at the beginning or in the cooking process, at least 5 minutes before it is ready.

Ingredients: salt, herbs and spices (coriander, cumin, red pepper, rosemary, basil, black pepper, parsley, dill, nutmeg), garlic.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONING MIX FOR CHICKEN KEBAB

Application: It is used for cooking chicken skewers. This flavoring will give the dishes a special taste and aroma.

Ingredients: bell pepper, cilantro, curcuma, cinnamon, cardamom, ginger, black pepper, etc.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONING MIX FOR VEAL

Application: It is used for cooking veal dishes. This flavoring will give the dishes a special taste and aroma.
Ingredients: salt, garlic, mustard, red pepper, sesame seeds, caraway seeds, black pepper, basil, flavor enhancers.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONING MIX FOR CHICKEN

Application: It is used for cooking chicken dishes. This flavoring will give the dishes a special taste and aroma.

Ingredients: salt, garlic, mustard, red pepper, sesame seeds, caraway seeds, black pepper, basil, flavor enhancers.



Store in a dry and cool place.
Shelf life: 18 months.



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SEASONING



CUMIN

Application: Add flavoring to taste at the beginning or in the cooking process, at least 5 minutes before it is ready. It is used in the preparation of meat and fish dishes



SEASONING MIX FOR TOURIST

Ingredients: black pepper - 5 g, sumy - 5 g, thyme - 2 g, salt - 5 g, red pepper - 5 g, dried mint - 2 g.



Store in a dry and cool place.
Shelf life: 3 years.

SEASONING FOR FRIED CHICKEN

Ingredients: paprika, potato starch, salt, dried garlic, curcuma, coriander, basil, oregano, rosemary, thyme, zira, zəncəfil, ədviyyat.

The chicken cooked in a baking bag is very juicy!

And the selected mixture of spices will give it a special aroma and taste!

This mixture is intended for the preparation of 1 kg of chicken.

Cooking method:

- Remove and unroll the baking bag from the packaging.
- Roll the chicken in the spice mix in the bottom of the package.
- Put the chicken in a baking bag. Add vegetables if desired.
- Secure the bag with the clip.
- Place the chicken bag in the baking dish. Pierce it in several places.
- Bake on the lower level of the oven (preheated to 180°C) for 40-45 minutes.



Store in a dry and cool place.
Shelf life: 3 years.



Store in a dry and cool place.
Shelf life: 1 year.

SEASONING MIX HMELI-SUNELI

Application: Add flavoring to taste at the beginning or in the cooking process, at least 5 minutes before it is ready.

Ingredients: basil, red hot pepper, dried herbs (parsley, celery, dill), coriander, bay leaf, savory, fenugreek, hyssop, mint, marjoram.



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Store in a dry and cool place.
Shelf life: 1 year.



GROUND CHICKEN CRACKERS

Application: Breadcrumbs are used for cooking chicken dishes. They can also be used when frying vegetables and other products.
Ingredients: breadcrumbs, potato starch, chicken.



Store in a dry and cool place.
Shelf life: 1 year.



GROUND BEEF CRACKERS

Application: Breadcrumbs are used for cooking veal dishes. They can also be used when frying vegetables and other products.
Ingredients: breadcrumbs, potato starch, veal.

SEASONED «BURGER» FRYING PAPER

Ingredients: vegetable oil, dried vegetables (tomatoes, onions, garlic, etc.), iodized salt, dried greens (parsley, coriander, basil), sugar, spices (black pepper, cardamom, curcuma, nutmeg, etc.), corn starch, acidity regulator (citric acid). The product may contain milk, celery.
Proteins 5 g, Fatty 38 g, Carbohydrates 25 g, Energy Value 476 kcal.
Usage: Place the product between the spicy paper and fry in a preheated pan. A special blend of spices on paper will make your product tasty and fragrant. Your food will be healthy and retain all its qualities because no oil was used when frying.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONING

SEASONED FISH FRYING PAPER

Ingredients: vegetable oil, dried vegetables (tomatoes, onions, garlic, etc.), iodized salt, dried greens (parsley, coriander, basil), sugar, spices (black pepper, cardamom, curcuma, nutmeg, etc.), corn starch, acidity regulator (citric acid). The product may contain milk, celery.
Proteins 5 g, Fatty 38 g, Carbohydrates 25 g, Energy Value 476 kcal.
Usage: Place the product between the spicy paper and fry in a preheated pan. A special blend of spices on paper will make your product tasty and fragrant. Your food will be healthy and retain all its qualities because no oil was used when frying.



Store in a dry and cool place.
Shelf life: 18 months.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONED CHICKEN FRYING PAPER

Ingredients: vegetable oil, dried vegetables (tomatoes, onions, garlic, etc.), iodized salt, dried greens (parsley, coriander, basil), sugar, spices (black pepper, cardamom, curcuma, nutmeg, etc.), corn starch, acidity regulator (citric acid). The product may contain milk, celery.
Proteins 5 g, Fatty 38 g, Carbohydrates 25 g, Energy Value 476 kcal.
Usage: Place the product between the spicy paper and fry in a preheated pan. A special blend of spices on paper will make your product tasty and fragrant. Your food will be healthy and retain all its qualities because no oil was used when frying.



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Store in a dry and cool place.
Shelf life: 1 year.



CHIPS AND FRIES

Application: With this spice mixture you can make homemade chips and French Fries.

Ingredients: powder of cheese, sweet pepper, money pepper, pepper, garlic, dill, natural flavors.



Store in a dry and cool place.
Shelf life: 18 months.

SEASONING MIX FOR CAESAR SALAD

Application: This mix of spices will give your salad a pleasant taste and aroma.

Ingredients: thyme, basil, coriander, dill, garlic, pepper, black pepper, red pepper.



SEASONING MIX FOR PIZZA

Ingredients: dried vegetables (tomatoes, red peppers, garlic, onions), dried herbs (oregano, basil, rosemary, thyme), salt, dried mushrooms, ground coriander, black pepper. The package is designed for 40 cm pizza. It is added to the pizza before cooking. Then holland cheese is added to it.



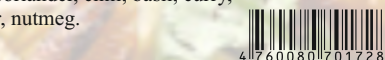
Store in a dry and cool place.
Shelf life: 18 months.

Store in a dry and cool place.
Shelf life: 3 years.



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SPICY SEASONING MIX FOR KOREAN CARROT

Application: 1 kg of carrots cut into strips, salt to taste and leave for 30 minutes. Then squeeze the juice and drain it. Add 3 teaspoons of flavoring to the carrots and mix. Add 1-1.5 tb/spoon of vinegar to 100 g of vegetable oil, mix, bring to a boil and pour into carrots. Mix everything thoroughly and refrigerate for 2.5 hours.

Ingredients: garlic, flavor and odor enhancer (monosodium glutamate), coriander, chili, basil, curry, black pepper, nutmeg.



Store in a dry and cool place.
Shelf life: 3 years.

SEASONING MIX FOR CARROT

Application: 1 kg of carrots cut into strips, salt to taste and leave for 30 minutes. Then squeeze the juice and drain it. Add 3 teaspoons of flavoring to the carrots and mix. Add 1-1.5 tb/spoon of vinegar to 100 g of vegetable oil, mix, bring to a boil and pour into carrots. Mix everything thoroughly and refrigerate for 2.5 hours.

Ingredients: garlic, flavor and odor enhancer (monosodium glutamate), coriander, basil, curry, black pepper, nutmeg.



FAST-FOOD SPICES

XIRT-XIRTLI

TOYUQ QANADI. BUDU VƏ FİLESİ
HAZIRLAMAQ ÜÇÜN
MOCÜZDLI DAD



SPICY «CRUNCH» FOR CHICKEN

Ingredients: rise, chili pepper, black pepper, paprika, garlic, taste and smell enhancers.

Method of preparation: the content of the package is designed for 500-600 grams of chicken meat. Before cooking, chicken pieces must be salted, then dipped into the content of the package and put on a pre-heated frying pan with preheated oil. For complete preparation, it is recommended to cover a frying pan with its cover.



«CRUNCH» FOR CHICKEN

Ingredients: rise, chili pepper, black pepper, paprika, garlic, taste and smell enhancers.

Method of preparation: the content of the package is designed for 500-600 grams of chicken meat. Before cooking, chicken pieces must be salted, then dipped into the content of the package and put on a pre-heated frying pan with preheated oil. For complete preparation, it is recommended to cover a frying pan with its cover.



Store in a dry and cool place.
Shelf life: 1 year.

Store in a dry and cool place.
Shelf life: 1 year.

SPICY SESAME «CRUNCH» FOR CHICKEN

Ingredients: rise, chili pepper, black pepper, paprika, garlic, taste and smell enhancers.

Method of preparation: the content of the package is designed for 500-600 grams of chicken meat. Before cooking, chicken pieces must be salted, then dipped into the content of the package and put on a pre-heated frying pan with preheated oil. For complete preparation, it is recommended to cover a frying pan with its cover.



Store in a dry and cool place.
Shelf life: 1 year.

SESAME «CRUNCH» FOR CHICKEN

Ingredients: rise, chili pepper, black pepper, paprika, garlic, taste and smell enhancers.

Method of preparation: the content of the package is designed for 500-600 grams of chicken meat. Before cooking, chicken pieces must be salted, then dipped into the content of the package and put on a pre-heated frying pan with preheated oil. For complete preparation, it is recommended to cover a frying pan with its cover.



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PICKLE MIX

Store in a dry and cool place.
Shelf life: 18 months.



UNIVERSAL BLEND FOR PICKLED FRUIT

Application: this flavoring can be used for any kind pickles. Rinse 1 liter jar with distilled water and dry it. Pour the contents of the bag into a jar. Fill the jar with fruit, pour boiled water at a temperature of 70-80°C. Add 1 tbsp. spoon of vinegar essence and boil the jar for 6-8 minutes. Roll up the lid and place the jar lid down for 2-3 days.

Ingredients: marjoram, thyme, currant, allspice, extra salt, etc.



UNIVERSAL MIXTURE FOR PICKLED FRUIT

Application: this flavoring can be used for any kind pickles. Rinse 1 liter jar with distilled water and dry it. Pour the contents of the bag into a jar. Fill the jar with fruit, pour boiled water at a temperature of 70-80°C. Add 1 tbsp. spoon of vinegar essence and boil the jar for 6-8 minutes. Roll up the lid and place the jar lid down for 2-3 days.

Ingredients: marjoram, thyme, currant, allspice, extra salt, etc.



Store in a dry and cool place.
Shelf life: 18 months.

UNIVERSAL PICKLE MIX

Application: this flavoring can be used for any kind pickles. Rinse a 3 liter jar with distilled water and dry it. Pour the contents of the bag into a jar. Fill the jar with vegetables, pour boiled water at a temperature of 70-80°C. Add 1 tbsp. spoon of vinegar essence and boil the jar for 15-20 minutes. Roll up the lid and place the jar lid down for 2-3 days.

Ingredients: horseradish, anise, allspice, extra salt, parsley, bay leaf, sugar, etc.



Store in a dry and cool place.
Shelf life: 18 months.



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PICKLE MIX

MIXTURE FOR CABBAGE

Application: Rinse a 3 liter jar with distilled water and dry it. Cut the cabbage, mix it with the contents of the bag and place it tightly in a jar. Fill 1/4 cans with vinegar and add boiled cold water. When fermenting without vinegar, simply place the mixture in a jar. For this fermentation, pick a variety of cabbage with large juicy leaves.

Ingredients: horseradish, dill, caraway seeds, red hot peppers, allspice, extra salt, beetroot, parsley, bay leaf, carrots, etc.



52

20

Store in a dry and cool place.
Shelf life: 18 months.

MIXTURE FOR PICKLED CUCUMBERS

Application: Rinse a 3 liter jar with distilled water and dry it. Pour the contents of the bag into a jar. Fill the jar with medium-sized cucumbers, pour boiled water at a temperature of 70-80°C. Add 1 tbsp. spoon of vinegar essence and boil the jar for 15-20 minutes. Roll up the lid and place the jar lid down for 2-3 days.

Ingredients: cumin, parsley, garlic, dill, hot pepper, pepper, extra salt, parsley, bay leaf, cloves, sugar, etc.



52

20



Store in a dry and cool place.
Shelf life: 18 months.

MIXTURE FOR PICKLED POTATOES

Application: Rinse a 3 liter jar with distilled water and dry it. Pour the contents of the bag into a jar. Fill the jar with medium-sized tomatoes, pour boiled water at a temperature of 70-80°C. Add 1 tbsp. spoon of vinegar essence and boil the jar for 15-20 minutes. Roll up the lid and place the jar lid down for 2-3 days.

Ingredients: horseradish, dill, garlic, hot pepper, extra salt, parsley, anise, cloves, sugar, bay leaf, etc.



52

20



Store in a dry and cool place.
Shelf life: 18 months.



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MIX SALT

MINT SALT

Application: Used for the preparation of salads.

Ingredients: dried mint and salt.

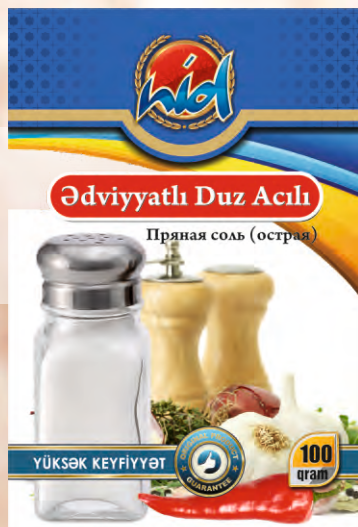
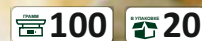


Store in a dry and cool place.
Shelf life: 2 years.

SPICY SALT WITH SEASONINGS

Application: It is used in the food industry, in the preparation of soups, flour dishes.

Ingredients: garlic, dill, basil, hot pepper, salt, cilantro, etc.



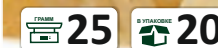
Store in a dry and cool place.
Shelf life: 2 years.

ADYGEI SALT

Ingredients: Sea salt, garlic, khmeli-suneli, dried herbs (coriander, dill, parsley, thyme, basil), coriander seeds, black pepper, sweet pepper, red pepper.

Usage: There is no analogue of the Adigeya salt in the world cuisine, its preparation resin comes from ancient cuisines of Adigeyan's national cuisine. It will be delicious, soft and, most importantly, very useful if you cook it with salt.

Benefit: Adigeya salt is incredibly useful when it absorbs all the essential features of spices. It does not lose its properties when it is stored.



Store in a dry and cool place.
Shelf life: 2 years.

SALT CUMIN

Application: Used as a spice.

Ingredients: ground cumin and salt.



Store in a dry and cool place.
Shelf life: 2 years.



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PHYTO SALT

PHYTO SALT AROMA

Designed to prepare food for the production and use of food, public catering, home and health services. The recommended dosage of salt is not more than 5-6 grams per day.

Ingredients: Mediterranean salt, rock salt, sodium chloride, Fitosalt Aroma (coriander seeds, dill, black pepper, taurine), aromatic herbs.



Store in a dry and cool place.
Shelf life: 1 year.

PHYTO SALT TOUS

Designed to prepare food for the production and use of food, public catering, home and health services. The recommended dosage of salt is not more than 5-6 grams per day.

Ingredients: Mediterranean salt, rock salt, potassium chloride, low content of sodium chloride, Fitosalt Tonus (garlic, coriander, sauce, black pepper, taurine), aromatic herbs.



Store in a dry and cool place.
Shelf life: 1 year.

PHYTO SALT ENERGY

Designed to prepare food for the production and use of food, public catering, home and health services. The recommended dosage of salt is not more than 5-6 grams per day.

Ingredients: Mediterranean salt, rock salt, potassium chloride, low content of sodium chloride, Fitosalt Energy (garlic, coriander seeds, sesame seeds, basil, black pepper, taurine), aromatic herbs.



Store in a dry and cool place.
Shelf life: 1 year.



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ROCK SALT



**Ədviyyatlı
Qaya Duzu**
Balıq üçün



SEASONED ROCK SALT FOR FISH

Application: You can add it to your taste when cooking, this product will give your dishes the best taste and pleasant aroma.

Ingredients: Coriander seeds, curcuma, black pepper, walnuts, dill, basil, garlic, zincovul (fish grass), rock salt.



SEASONED ROCK SALT FOR PLOV

Application: You can add it to your taste when cooking, this product will give your dishes the best taste and pleasant aroma.

Ingredients: Black pepper, red pepper, coriander seeds, curcuma, basil, carrots, rock salt.



**Ədviyyatlı
Qaya Duzu**
Plov üçün



Store in a dry and cool place.
Shelf life: 3 years.

SEASONED ROCK SALT FOR MUTTON

Application: You can add it to your taste when cooking, this product will give your dishes the best taste and pleasant aroma.

Ingredients: Onion, garlic, black pepper, coriander seeds, sweet pepper, curcuma, chilli pepper, ginger, basil, rock salt.



**Ədviyyatlı
Qaya Duzu**
Qoyun əti üçün



Store in a dry and cool place.
Shelf life: 3 years.

SEASONED ROCK SALT FOR CHICKEN & GRILL

Application: You can add it to your taste when cooking, this product will give your dishes the best taste and pleasant aroma.

Ingredients: Garlic, coriander seed, black pepper, ginger, sweet pepper, anise, allspice, mustard, basil, rock salt.



**Ədviyyatlı
Qaya Duzu**
*Toyuq əti və
qril üçün*



Store in a dry and cool place.
Shelf life: 3 years.



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ROCK SALT



Ədviyyatlı
Qaya Duzu

Universal



SEASONED ROCK SALT UNIVERSAL

Application: You can add it to your taste when cooking, this product will give your dishes the best taste and pleasant aroma.

Ingredients: Onions, garlic, carrots, sweet pepper, coriander seeds, red pepper, curcuma, powdered sugar, basil, rock salt.



SEASONED ROCK SALT FOR POTATOES

Application: You can add it to your taste when cooking, this product will give your dishes the best taste and pleasant aroma.

Ingredients: Onions, garlic, black pepper, cardamom, sweet pepper, curcuma, chilli pepper, ginger, rock salt.



Ədviyyatlı
Qaya Duzu

Kartof üçün



Store in a dry and cool place.
Shelf life: 3 years.

SEASONED ROCK SALT FOR BEEF

Application: You can add it to your taste when cooking, this product will give your dishes the best taste and pleasant aroma.

Ingredients: Black pepper, cardamom, dill, basil, allspice, white pepper, sweet pepper, walnuts, chilli pepper, garlic, rock salt.



Ədviyyatlı
Qaya Duzu

Dana əti üçün



Store in a dry and cool place.
Shelf life: 3 years.



Ədviyyatlı
Qaya Duzu

Bifşteks və kotlet üçün



Store in a dry and cool place.
Shelf life: 3 years.

SEASONED ROCK SALT FOR CUTLET & BEEFSTEAK

Application: You can add it to your taste when cooking, this product will give your dishes the best taste and pleasant aroma.

Ingredients: Black pepper, garlic, cumin, allspice, curcuma, dill, white pepper, basil, rosemary, rock salt.



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Store in a dry and cool place.
Shelf life: 3 years.



AGAR-AGAR ORANGE

Agar-agar is a mixture of agaropectin and agarose. It is obtained using a special extractant from brown and red algae. Agar is tasteless, so it can be included in the process of preparing both sweet and savory foods. Used in the food industry - as a thickener for ice cream, marshmallows, marmalade, soufflé, jam. Add 10 g of agar-agar to 250 ml of cold milk, stir constantly and boil for 3-5 minutes. Then you can use it in any product you want. To get a more liquid product, increase the amount of water.



AGAR-AGAR

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Add 10 g of agar-agar to 250 ml of cold milk, stir constantly and boil for 3-5 minutes. Then you can use it in any product you want. To get a more liquid product, increase the amount of water.



Store in a dry and cool place.
Shelf life: 3 years.



AGAR-AGAR APPLE

Agar-agar is a mixture of agaropectin and agarose. It is obtained using a special extractant from brown and red algae. Agar is tasteless, so it can be included in the process of preparing both sweet and savory foods. Used in the food industry - as a thickener for ice cream, marshmallows, marmalade, soufflé, jam. Add 10 g of agar-agar to 250 ml of cold milk, stir constantly and boil for 3-5 minutes. Then you can use it in any product you want. To get a more liquid product, increase the amount of water.



Store in a dry and cool place.
Shelf life: 3 years.

AGAR-AGAR

AGAR-AGAR STRAWBERRY

Agar-agar is a mixture of agaropectin and agarose. It is obtained using a special extractant from brown and red algae. Agar is tasteless, so it can be included in the process of preparing both sweet and savory foods. Used in the food industry - as a thickener for ice cream, marshmallows, marmalade, soufflé, jam.

Add 10 g of agar-agar to 250 ml of cold milk, stir constantly and boil for 3-5 minutes. Then you can use it in any product you want. To get a more liquid product, increase the amount of water.



Store in a dry and cool place.
Shelf life: 3 years.

AGAR-AGAR RASPBERRY

Agar-agar is a mixture of agaropectin and agarose. It is obtained using a special extractant from brown and red algae. Agar is tasteless, so it can be included in the process of preparing both sweet and savory foods. Used in the food industry - as a thickener for ice cream, marshmallows, marmalade, soufflé, jam.

Add 10 g of agar-agar to 250 ml of cold milk, stir constantly and boil for 3-5 minutes. Then you can use it in any product you want. To get a more liquid product, increase the amount of water.



Store in a dry and cool place.
Shelf life: 3 years.



Manufacturer: "Dilgam 20" LLC
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DRINK «KISEL»

Store in a dry and cool place.
Shelf life: 1 year.



ORANGE KISEL

Method of preparation: Mix the content of the bag in a small amount of cold water (0.5 of glass). Then, with vigorous stirring, pour in boiling water and bring to a boil. The total amount of water should be 0.6 liters (3 glasses).

Structure: sugar, starch, citric acid, salt, aroma identical to natural, synthetic dyes.



30



50



90



20

RASPBERRY KISEL CHERRY KISEL APPLE KISEL BLACK FRENCH GRAPE KISEL PEACH KISEL STRAWBERRY KISEL



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Store in a dry and cool place.
Shelf life: 3 years.

QUINCE COMPOTE

Method of preparation: Add the contents of the package to 1 liter of boiling water and mix. After cooling, place in the refrigerator. Drink it cold.

Ingredients: Dried quince slices, citric acid, powdered sugar.



FEIJOA COMPOTE

Method of preparation: Add the contents of the package to 1 liter of boiling water and mix. After cooling, place in the refrigerator. Drink it cold.

Ingredients: Dried feijoa slices, citric acid, powdered sugar.



APPLE COMPOTE

Method of preparation: Add the contents of the package to 1 liter of boiling water and mix. After cooling, place in the refrigerator. Drink it cold.

Ingredients: Dried apple slices, citric acid, powdered sugar.



Store in a dry and cool place.
Shelf life: 3 years.



Store in a dry and cool place.
Shelf life: 3 years.

COMPOTE

BASIL AND LEMON COMPOTE

Method of preparation: Add the contents of the package to 1 liter of boiling water and mix. After cooling, place in the refrigerator. Drink it cold.

Ingredients: Dried basil leaves, dried lemon slices, citric acid, powdered sugar.



Store in a dry and cool place.
Shelf life: 3 years.



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BASIL COMPOTE

Method of preparation: Add the contents of the package to 1 liter of boiling water and mix. After cooling, place in the refrigerator. Drink it cold.

Ingredients: Dried basil leaves, citric acid, powdered sugar.



Store in a dry and cool place.
Shelf life: 3 years.

COMPOTE



Store in a dry and cool place.
Shelf life: 3 years.

COMPOTE WITH BASIL AND LEMON BALM

Method of preparation: Add the contents of the package to 1 liter of boiling water and mix. After cooling, place in the refrigerator. Drink it cold.

Ingredients: Dried basil leaves, dried melissa leaves, citric acid, powdered sugar.



Store in a dry and cool place.
Shelf life: 3 years.

COMPOTE WITH BASIL AND MINT

Method of preparation: Add the contents of the package to 1 liter of boiling water and mix. After cooling, place in the refrigerator. Drink it cold.

Ingredients: Dried basil leaves, dried mint leaves, citric acid, powdered sugar.



MINT COMPOTE WITH LEMON

Method of preparation: Add the contents of the package to 1 liter of boiling water and mix. After cooling, place in the refrigerator. Drink it cold.

Ingredients: Dried mint leaves, dried lemon slices, citric acid, powdered sugar.



Store in a dry and cool place.
Shelf life: 3 years.

NATURAL MINT COMPOTE

Method of preparation: Add the contents of the package to 1 liter of boiling water and mix. After cooling, place in the refrigerator. Drink it cold.

Ingredients: Dried mint, citric acid, powdered sugar.



Store in a dry and cool place.
Shelf life: 3 years.



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Store in a dry and cool place.
Shelf life: 6 months.



HOT CHOCOLATE CARAMEL

Method of preparation: Pour the content of the bag into a cup, pour hot water or milk, stir.

Ingredients: sugar, dried cream substitute, cocoa powder, aromas identical to natural, caramel, salt, natural thickener E 466, emulsifier lecithin.



HOT CHOCOLATE

Method of preparation: Pour the content of the bag into a cup, pour hot water or milk, stir.

Ingredients: sugar, dried cream substitute, cocoa powder, aromas identical to natural, salt, natural thickener E 466, emulsifier lecithin.



Store in a dry and cool place.
Shelf life: 6 months.

HOT CHOCOLATE STRAWBERRY

Method of preparation: Pour the content of the bag into a cup, pour hot water or milk, stir.

Ingredients: sugar, dried cream substitute, cocoa powder, aromas identical to natural, strawberry powder, salt, natural thickener E 466, emulsifier lecithin.



Store in a dry and cool place.
Shelf life: 6 months.



HOT DRINKS

COCOA

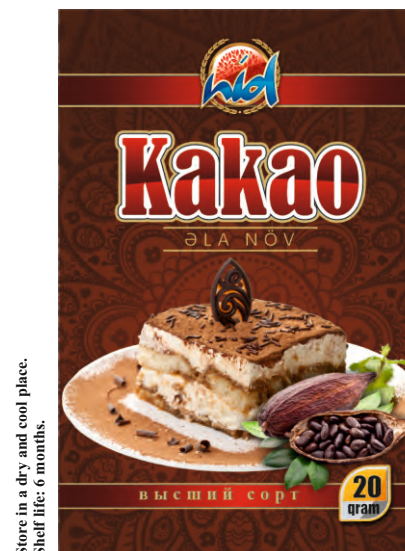
Application: It is used for the preparation of aromatic drinks and confectionery.



Store in a dry and cool place.
Shelf life: 6 months.

COCOA HIGH QUALITY

Application: It is used for the preparation of aromatic drinks and confectionery.



Store in a dry and cool place.
Shelf life: 6 months.



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Store in a dry and cool place.
Shelf life: 1 year.



COFFEE WITH CINNAMON

Application: pour the content of the package into a cup, add hot water or milk, stir.

Ingredients: sugar, cream, milk protein, vegetable oil, stabilizer, emulsifier, natural coffee, natural flavoring - vanillin, cinnamon.



CREAMY COFFEE

Application: pour the content of the package into a cup, add hot water or milk, stir.

Ingredients: sugar, cream, milk protein, vegetable oil, stabilizer, emulsifier, natural coffee, natural flavoring - vanillin.



COFFEE

Application: pour the content of the package into a cup, add hot water or milk, stir.

Ingredients: sugar, cream, milk protein, vegetable oil, stabilizer, emulsifier, natural coffee, natural flavoring - vanillin.



Store in a dry and cool place.
Shelf life: 1 year.



Store in a dry and cool place.
Shelf life: 1 year.

«COFFEE» DRINK

COFFEE WITH HAZELNUT

Application: pour the content of the package into a cup, add hot water or milk, stir.

Ingredients: sugar, cream, milk protein, vegetable oil, stabilizer, emulsifier, natural coffee, natural flavoring - vanillin, ground nuts.



Store in a dry and cool place.
Shelf life: 1 year.

COFFEE WITH COGNAC

Application: pour the content of the package into a cup, add hot water or milk, stir.

Ingredients: sugar, cream, milk protein, vegetable oil, stabilizer, emulsifier, natural coffee, natural flavoring - vanillin, cognac aroma.



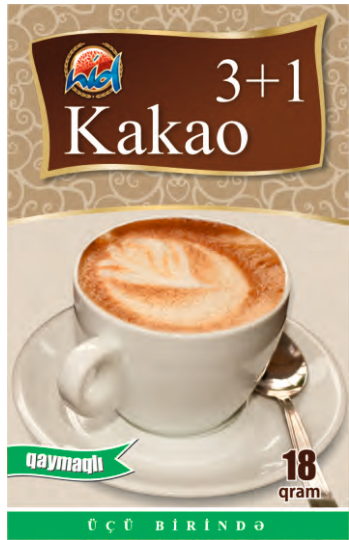
Store in a dry and cool place.
Shelf life: 1 year.



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«COCOA 3+1» DRINK



COCOA CREAM

Method of preparation: pour the contents of the bag into a cup, add hot water or milk, stir.

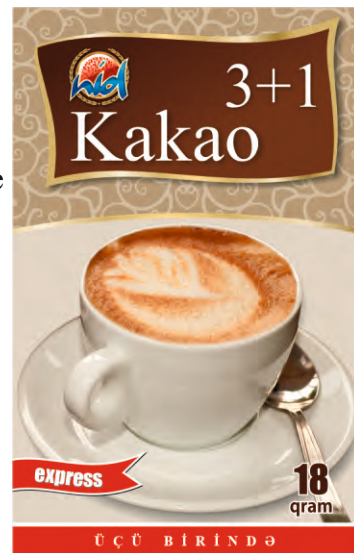
Ingredients: sugar, milk powder, cocoa powder, stabilizer, emulsifier, vanilla, cream.



COCOA «EXPRESS»

Method of preparation: pour the contents of the bag into a cup, add hot water or milk, stir.

Ingredients: sugar, milk powder, cocoa powder, stabilizer, emulsifier, vanilla.

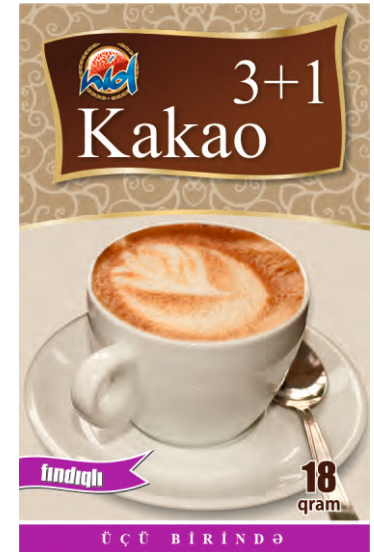


Store in a dry and cool place.
Shelf life: 1 year.

COCOA WITH HAZELNUT

Method of preparation: pour the contents of the bag into a cup, add hot water or milk, stir.

Ingredients: sugar, milk powder, cocoa powder, stabilizer, emulsifier, vanilla, ground hazelnut.



Store in a dry and cool place.
Shelf life: 1 year.



Store in a dry and cool place.
Shelf life: 1 year.

COCOA

Method of preparation: pour the contents of the bag into a cup, add hot water or milk, stir.

Ingredients: sugar, milk powder, cocoa powder, stabilizer, emulsifier, vanilla,



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«YUPPI» DRINK



ORANGE DRINK

Method of preparation: dissolve the contents of the bag in 1 liter of warm water.

Ingredients: sugar, citric acid, fructose, natural aroma, licorice root, acidity stabilizer, sintering additive, sucrose, Vitamin C.



CHERRY DRINK
PINEAPPLE DRINK
PLUM DRINK
KIVI DRINK
MULTIVITAMIN DRINK
PEACH DRINK
TARRHOON DRINK
NID COLA DRINK
RASPBERRY DRINK
BANANA DRINK
POMEGRANATE DRINK
DUCHESS DRINK
LEMON DRINK
APPLE DRINK
STRAWBERRY DRINK



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SPICES



LICORICE

Useful properties: Licorice root strengthens the immune system, relieves cough, lowers temperature. This plant is also a diuretic, effective against stomach problems, especially gastritis. It also eliminates constipation and is used as an adjunct in the treatment of liver diseases. It is also useful for psoriasis patients. It cleanses the body of toxins, kills germs, has an antioxidant effect and protects against cancer. Licorice root is considered one of the most effective remedies against gynecological diseases. Eliminates fatigue, tiredness & pain during menstruation & menopause.



UDI-HINDI

Useful properties: Udi turkey prevents blood clotting, regulates hormonal disorders, is useful in diseases of the bladder and kidneys, in the treatment of kidney and gallstones. Cleanses the liver. It is considered very useful during tuberculosis and water accumulation in the lungs. Improves digestion, cleanses the stomach and intestines. Dissolves malignant and benign tumors. It reduces fever, increases appetite, increases sexual activity, calms the nerves.

Ingredients: Udi Hindi plant.



Store in a dry and cool place.
Shelf life: 3 years.

POTATO STARCH

Application: It is used in cooking as a thickener.
HIGHEST QUALITY.



Store in a dry and cool place.
Shelf life: 3 years.

ROSEMARY

Application: Rosemary, added as a spice to beef and poultry dishes, also gives a wonderful taste and aroma to beans, peas, cabbage and eggplant. It is widely used in cooking, confectionery and wine, as well as in medicine.



Store in a dry and cool place.
Shelf life: 3 years.



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Store in a dry and cool place.
Shelf life: 3 years.



CARAWAY SEEDS

Application: It is used as a spice for baking, as well as meat and fish dishes.



Store in a dry and cool place.
Shelf life: 3 years.

GROUND ANISE

Application: It is used in the food industry for the preparation of confectionery and bakery products.



Store in a dry and cool place.
Shelf life: 3 years.

SPICES

RED PAPRIKA

Application: It is used as a spice for cooking.



Store in a dry and cool place.
Shelf life: 3 years.



Store in a dry and cool place.
Shelf life: 3 years.

CUMIN

Application: Used in the food industry for baking.



GROUND WHITE PEPPER

Application: It is used in the food industry for the preparation of confectionery and bakery products.



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Store in a dry and cool place.
Shelf life: 3 years.



BARBERRY

Application: It is used as a spice for cooking meat and fish dishes.



PEPPER

Application:
It is used as a spice for cooking meat and fish dishes.



Store in a dry and cool place.
Shelf life: 3 years.

CLOVE SPICE

Application: It is used as a spice in confectionery and in brewing tea.



Store in a dry and cool place.
Shelf life: 3 years.

SPICES



Store in a dry and cool place.
Shelf life: 3 years.

CARDAMOM

Application: It is used in the food industry for the preparation of confectionery products, as well as for brewing tea and hot drinks.



Store in a dry and cool place.
Shelf life: 3 years.

GROUND CARDAMOM

Application: It is used in the food industry for the preparation of confectionery products, as well as for brewing tea and hot drinks.



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SPICES



GROUND BLACK PEPPER

Application: It is used in the food industry for cooking dishes and pickles.



GROUND RED PEPPER

Application: It is used in cooking as a spice in a wide range of dishes, sauces, boiled and smoked sausages.

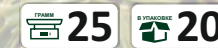


Store in a dry and cool place.
Shelf life: 3 years.

FIVE PEPPER MIX

Ingredients: black pepper, red pepper, white pepper, sweet pepper, allspice.

Usage: You can use it for cooking any dishes.



Store in a dry and cool place.
Shelf life: 3 years.

SIX PEPPER MIX

Ingredients: white pepper - 5 g, black pepper - 5 g, red pepper - 5 g, allspice - 5 g, sweet pepper - 5 g, hot pepper - 5 g.



Store in a dry and cool place.
Shelf life: 3 years.



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SPICES

BLACK PEPPER

Application: It is used in the food industry for cooking dishes and pickles.



10 50



Store in a dry and cool place.
Shelf life: 3 years.

SUMAC

Application: It is used as a spice for cooking.



20 25 40 50
20 50



Store in a dry and cool place.
Shelf life: 3 years.

GROUND CURCUMA

Application: It is used in cooking as a spice in a wide range of dishes.



10 20



Store in a dry and cool place.
Shelf life: 3 years.

BLACK CUMIN

Application: It is used in the food industry for the preparation of confectionery and bakery products.



40 50 15 50



Store in a dry and cool place.
Shelf life: 3 years.

WHITE SESAME

Application: It is used in the food industry for the preparation of confectionery and bakery products.



15 50



Store in a dry and cool place.
Shelf life: 3 years.



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Store in a dry and cool place.
Shelf life: 3 years.



GROUND CORIANDER

Application: It has a peculiar aroma and a sweet-spicy taste. It is added to hot and cold dishes, broths and soups. It goes well with dishes of peas and beans. Used for the preparation of compotes and confectionery.



CORIANDER SEEDS

Application: It has a peculiar aroma and a sweet-spicy taste. It is added to hot and cold dishes, broths and soups. It goes well with dishes of peas and beans. Used for the preparation of compotes and confectionery.



Store in a dry and cool place.
Shelf life: 3 years.

GINGER

Application: Applied in cooking, as well as for brewing tea.



Store in a dry and cool place.
Shelf life: 3 years.

SPICES

GROUND FLAXSEED

Application: It is used for diabetes, cardiovascular diseases, diseases of the gastrointestinal tract and respiratory organs. Reduces blood pressure and cholesterol. The daily dose is 3-4 tablespoons.



Store in a dry and cool place.
Shelf life: 3 years.

BROWN SESAME

Application: It is used in the food industry for the preparation of confectionery and bakery products.



Store in a dry and cool place.
Shelf life: 3 years.



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Store in a dry and cool place.
Shelf life: 3 years.



DRIED ONION

Dried onions are used to prepare hot dishes and salads. Gives dishes a pleasant taste and aroma, it does not have a bitter taste. (Note: if you soak dried onions in water, you can get regular onion rings.).



GROUND ONION

Application: dried onions are used to make hot dishes and salads. It gives the dishes a unique taste and aroma, while it does not have a bitter taste.



Store in a dry and cool place.
Shelf life: 3 years.

GROUND GARLIC

Application: It is used as a spice in cooking.



Store in a dry and cool place.
Shelf life: 3 years.

SPICES

CINNAMON

Application: It is used in the food industry for the preparation of confectionery and flour products.



Store in a dry and cool place.
Shelf life: 3 years.

GROUND WALNUT

Application: It is used in the food industry for cooking meat and fish dishes.



Store in a dry and cool place.
Shelf life: 3 years.



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Store in a dry and cool place.
Shelf life: 3 years.



TEFF SEEDS

Usage: you can use the seeds with soups, salads and other dishes, also in bread baking.

Benefits: A rich source of protein containing fiber, regulates blood sugar level, gives energy, increases metabolism and promotes rapid weight loss. Tef seeds give a feeling of fullness.



CHIA SEEDS

Usage: you can mix the seeds with sour-milk or yoghurt, with salads, cocktails and other dishes.

Benefits: Chia Seed is rich in fiber and omega-3 fatty acids. Daily use of this seed speeds up the metabolism and contributes to the rapid and healthy weight loss. Omega-3 fatty acids break down toxic fats in the body and reduce cholesterol levels.



APPETITE SPICES

Ingredients: dried vegetables (carrots, beets, tomatoes, etc.), dried herbs (coriander, celery, dill, etc.), dried fruits, sugar, salt, pepper and other flavorings.

Usage: You can use this special mixture for making salads and desserts, as well as in making sweets, cakes and bread. Fruits and vegetables in the mixture of this flavoring will give a special taste to your dishes and sweets, enrich them with vitamins and minerals.



Store in a dry and cool place.
Shelf life: 3 years.



Store in a dry and cool place.
Shelf life: 3 years.

SPICES

ALUM

Application: It is used in confectionery products, as well as for flavoring jams, mousse, kvass and other drinks.



Store in a dry and cool place.
Shelf life: 3 years.



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Store in a dry and cool place.
Shelf life: 3 years.

RURAL HERB

Seasoning for food. For sandwiches and vinegar is used (to taste garlic or onion) reminds me), as well as fenugreek oil. As a medicine for headaches, earaches, dislocations and it is effective against rheumatism. Huskum herb is good for neuroses. Strengthening, such as antiseptic, anticonvulsant. It is also used to protect against the evil eye.

Store in a dry and cool place.
Shelf life: 3 years.



GARLIC, ONION AND LEMON

Onions, garlic, and lemon have been proven to have a positive effect on heart health. They can help lower cholesterol levels, lower blood pressure, and improve blood circulation. Regular consumption of this juice can help reduce the risk of heart disease and improve overall cardiovascular health. Sprinkle on food or mix in hot water and drink.



15 50

GARLIC, GINGER AND LEMON

A drink made with ginger, lemon and garlic sounds good! But if you add honey, it becomes a different story... In fact, the natural elixir from this combination of natural ingredients is the medicine of the soul, you should know that both of them are valuable allies in improving the immune system and protecting your body. Sprinkle on food or mix in hot water and drink.



15 50



GARLIC, PARSLEY AND LEMON

Gremolata is an Italian condiment made of parsley, garlic, and lemon. Sprinkle it over pasta, veggies, and more for a burst of fresh, bright flavor! A sprinkle of parsley is one of my favorite ways to finish a dish, adding freshness and an appealing fleck of green. Add to boiling water, mix well and drink.



15 50



Store in a dry and cool place.
Shelf life: 3 years.



Store in a dry and cool place.
Shelf life: 3 years.

USEFUL TRIPLE

PARSLEY, ONION AND GARLIC

Parsley, onion and garlic are a natural remedy to strengthen the immune system. Sprinkle on food or mix in hot water and drink.



15 50



Store in a dry and cool place.
Shelf life: 3 years.



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Store in a dry and cool place.
Shelf life: 3 years.

PARSLEY, GINGER AND GARLIC

The natural antibiotics used were parsley, ginger and garlic. Sprinkle on food or mix in hot water and drink.



15 50

PARSLEY, ONION AND LEMON

Dissolving parsley, onion and lemon in hot water can help you lose weight and burn belly fat faster. Some sources suggest drinking it on an empty stomach to increase the effects, but this may not be necessary. Sprinkle on food or mix in hot water and drink.



15 50



Store in a dry and cool place.
Shelf life: 3 years.

GINGER, PARSLEY AND LEMON

Garlic, ginger, and lemon juice are known for their digestive benefits. They can help improve digestion, relieve bloating and gas, and promote a healthy gut. These ingredients have natural antibacterial properties that can kill harmful bacteria in the digestive system, leading to better overall digestive health. Sprinkle on food or mix in hot water and drink.



15 50



Store in a dry and cool place.
Shelf life: 3 years.

GINGER, ONION AND LEMON

Onion, ginger, and lemon juice are known for their digestive benefits. They can help improve digestion, relieve bloating and gas, and promote a healthy gut. These ingredients have natural antibacterial properties that can kill harmful bacteria in the digestive system, leading to better overall digestive health. Sprinkle on food or mix in hot water and drink.



15 50



Store in a dry and cool place.
Shelf life: 3 years.

GINGER, ROSEMARY AND LEMON

Lemon ginger rosemary is a tasty and healthy beverage that offers a variety of health mix. It can help boost your immune system, reduce the risk of certain cancers, promote heart health, alleviate nausea and vomiting, improve brain function, reduce pain and inflammation, and manage diabetes. Sprinkle on food or mix in hot water and drink.



15 50



Store in a dry and cool place.
Shelf life: 3 years.

CORN STICKS WITH POWDERED SUGAR

Ingredients: corn grits, powdered sugar, vegetable sunflower oil, salt, natural flavoring. The product may contain traces of milk protein, soybean, gluten. Genetically modified organisms (GMO) are absent. The product is completely ready for consumption. It is recommended to use it within 60 days after opening the bag. To preserve the freshness of the product keep the bag closed. It's recommended to predry the product in case of loss of its crunch properties.



140



40 20



Store in a dry and cool place.
Shelf life: 60 days.

ROASTED SUNFLOWER SEEDS

Nutritional value (100 g)
proteins 24 g; fats 47.3 g;
carbohydrates 16.1 g; cholesterol 0 g;
energy value 599 kcal.






40 20



Store in a dry and cool place.
Shelf life: 6 months.



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