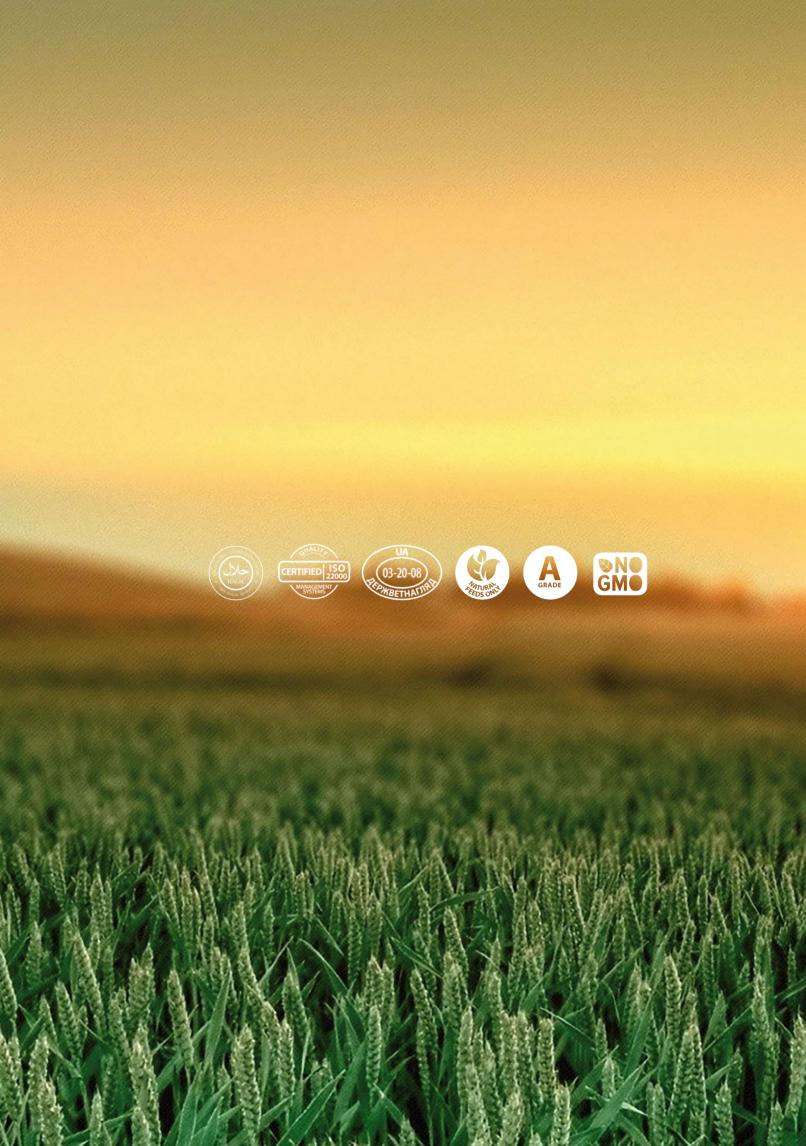




# POULTRY PRODUCTS

Catalogue





#### AGRO-INDUSTRIAL GROUP «PAN KURCHAK»

is one of the largest manufactures and suppliers of poultry meat on the Western Ukraine market. Having started its active work in 1994 the companies of the agro-industrial enterprise "Pan Kurchak" created the most powerful agricultural production group in Ukraine.

Today "Pan Kurchak" is a role model of modern production which embodies the best ukrainian and european achievements.

Today the companies of the holding operate in a vertically integrated closed cycle:

- · the cultivation of cereals and industrial crops;
- · mixed fodder production;
- · oilseeds processing;
- · the breeding of its own parental stock, a day-old chickens hatching;
- · poultry meat production;
- · sales of products through the branded stores network.

## COMPANY'S STRUCTURE AGRO-INDUSTRIAL GROUP "PAN KURCHAK" BREEDING AND POULTRY **GRAINGROWING AND** FODDER PRODUCTION **PRODUCTION** LTD "AGIDEL" LTD "WESTERN KEEPING PARENT STOCK, INCUBATION OF **AGRICULTURAL** COMPANY" GROWING CROPS **BROILER CHICKENS 'PTYCEKOMPLEX** "GUBYN" LLC A DAY-OLD CHICKS HATCHING, POULTRY PRODUCTION LTD "AGROTEHNIKA" PRODUCTION AND SALES OF ANIMAL FEED



If you are interested in our offeryou are welcome to contact us:

#### EXPORT DEPARTMENT

tel.: (+38) 067 691-30-78 (+38) 095 816-95-24



#### "PTYCEKOMPLEX "GUBYN" LLC

Is the largest subdivision of the agro-industrial group "Pan Kurchak" operating in a number of districts of Volyn region (Western Ukraine). The enterprise unites six chicken farms that allow to breed 2030 thousand broilers at a time.

Mission of our enterprise is the ability to supply QUALITY products consistently, as well as meeting and exceeding customer expectations.

The floor broiler breeding process is highly automated. Each factor of the broiler breeding process is being controlled: the dosing and frequency of feeding, level of lighting, humidity and temperature.

Our key points of quality:

- · fed with 100% natural feed;
- all our chickens is HALAL slaughtered and this allows us to also produce a full range of further processed halal goods.

It is planned to produce and sell 35 thousand tons of broiler meat in 2016. During the processing cycle chicken trunks pass through a number of production sequences. Speed and continuity of each phase are aimed to ensure high freshness and flavor of meat and its attractive presentation. The equipment provides two ways of thermal processing of meat that guarantee the storage of product, they are: rapid cooling and deep freezing.

Last year a new slaughterhouse with a line capacity of 6 thousand broilers per hour was put into operation that will permit to produce more than 38 thousand tons of poultry meat per year (at one working shift loading). The construction of slaughtering workshop has been carried out in accordance with the international requirements and standards that will improve the quality of products that are sold in Ukraine and Commonwealth of Independent States, and the countries of the Middle East and expend the trading areas towards the European community.

All products correspond to the standards ISO 22000 and HALAL certificated.

Our products can be fresh and frozen: packed in trays, individually quick frozen (IQF), block quick frozen (BQF).

Looking forward to cooperation.





## WHOLE CHICKEN





## WHOLE FROZEN CHICKEN (without giblets), individual packing

DSTU (State Standarts of Ukraine) 3143:2013

Nutritional value per 100 g	protein ≥ 16 g fat ≤ 14 g
kcal Energy value	190 kcal (795 kJ)
Storage conditions and shelf life	months at temperature of -18°C – no more than 12 months
Box size	560x380x110 mm 560x380x130 mm













Calibration	900 g	1000g	1100g	1200g
Units per box	12	12	12	10
Box weight, kg	10.8	10	11	12
Calibration	*1800 g	*1900 g	*2000 g	
Units per box	9	8	8	
Box weight, kg	18	19	20	

## CHICKEN BREAST FILLETS





#### Special order:



#### FROZEN CHICKEN BREAST FILLETS

(boneless and skinless)

TU U 15.1-31733091-001:2008

Nutritional value per 100 g	protein - 23,6 g fat - 1,9 g
kcal Energy value	112 kcal (469 kJ)
Storage conditions and shelf life	at temperature of -18°C – no more than 12 months
Box size	560x380x110 mm (for tray 450 g and IQF 10 kg) 560x380x130 mm (for tray 900 g)











Product type	Tray* Tray* 450g 900g		IQF	
Units per box	18	13	4*2.5 kg	
Box weight, kg	8,1	11,7	10	

## **CHICKEN WINGS**



### Special order:





Tray 450 g Tray 900 g

#### FROZEN BROILER CHICKEN WINGS

TU U 15.1-31733091-001:2008

10 0 13.1-31733091-001.2000				
Nutritional value per 100 g	protein - 16,0 g fat - 4,1 g			
kcal Energy value	101 kcal (423 kJ)			
Storage condi- tions and shelf life	at temperature of -18°C – no more than 12 months			
Box size	560x380x110 mm (for tray 450 g and BQF 15 kg)560x380x130 mm (for tray 900 g)			













Product type	*Tray 450g	*Tray 900g	BQF
Units per box	18	13	-
Box weight, kg	8,1	11,7	15

## **INFORMATION**

	Product description	Units per box	Unit weight	Box weight	Box size	Pallet net weight
	WHOLE FROZEN CHICKEN					
1	Whole frozen chicken without giblets 0,9 kg	12	900 g	10,8 kg		571,2 kg
2	Whole frozen chicken without giblets 1,0 kg	10	1000 g	10 kg	560x380x110 mm	652,8 kg
3	Whole frozen chicken without giblets 1,1 kg	10	1100 g	11 kg		734,4 kg
4	Whole frozen chicken without giblets 1,2 kg	10	1200 g	12 kg		680 kg
5	Whole frozen chicken without giblets 1,8 kg*	9	1800 g	16,2 kg		748,8 kg
6	Whole frozen chicken without giblets 1,9 kg*	8	1900 g	15,2 kg		734,4 kg
7	Whole frozen chicken without giblets 2,0 kg*	8	2000 g	16 kg		777,6 kg
	Frozen Poultry cuts in Tray					729,6 kg
8	Frozen chicken breast fillets, tray 450 g*	18	450 g	8,1 kg		768 kg
9	Frozen chicken wings, tray 450 g*	18	450 g	8,1 kg		
10	Frozen chicken breast fillets, tray 900 g*	13	900 g	11,7 kg		421,2 kg
11	Frozen chicken wings, tray 900 g*	13	900 g	11,7 kg	560x380x130 mm	421,2 kg
	Individualy Quick Frozen					608,4 kg
12	Chicken breast fillets IQF	-	-	10 kg		608,4 kg
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13	Chicken wings IQF	-	-	15 kg	560x380x110 mm	600 kg





#### "PTYCEKOMPLEX "GUBYN" LLC

Address of Head office: 2, Kovelska str., Lutsk, Ukraine, 43016

#### Address of production facilities:

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