



To purchase our products please contact us at

FACTORIA-AGRO LTD

Novopromyslova str., bld. 1, Vyshgorod

Kyiv region, Ukraine 07301

Tel. +38 044 585 47 60,

e-mail: export@factoria-agro.ua

www.factoria-agro.ua



FACTORIA
AGRO



EXPERTS IN OILSEED
PROCESSING

ABOUT COMPANY

Since 1993, **FACTORIA-AGRO** has been actively involved in oilseed processing, specialising in the production of mustard powders, flours, mustard and linseed oils, natural essential mustard oil, and flavourings. We also produce mustard and linseed oil cakes and have recently expanded into coriander processing.

With over three decades of dedicated service, we have diligently crafted a state-of-the-art production system, pioneered mustard cultivation in Ukraine, and played a pivotal role in the development of various mustard varieties through extensive research. Our unwavering commitment to producing top-quality products has positioned us as leaders in our industry, both at home and internationally. Today, we proudly serve customers in over 60 countries across the globe, with a steadfast dedication to further expanding our horizons.

We also source, process and deliver our spices in an ethical and sustainable fashion, while our vertical integration ensures quality and reliability of supply to our customers, as well as highly competitive prices.

Our full commitment to ethical business practices empowers us to thrive and succeed in a fiercely competitive market, irrespective of external challenges. This dedication is what garners the trust of our customers, business partners, and employees.



MORE THAN 30 YEARS OF SUCCESS





Over 30 Years of Expertise:

pioneering mustard processing in Ukraine and providing unrivalled industry knowledge;

Tailored Service:

we work closely with each customer to understand their unique needs, offering individualised solutions for product quality, packaging, and on-time deliveries;

Guaranteed execution:

with a vast raw material supplier base and a modern silo complex with a 40,000-ton capacity, we can fulfil orders of any volume;

Impeccable reputation:

we prioritise fair business practices and integrity, upholding our commitments over short-term gains.

Cutting-Edge Technologies:

our production lines enable us to fulfil any customer's order;

Competitive pricing:

as a manufacturer, we supply high quality products at affordable prices, unlike market intermediaries;

Reliability:

we maintain readily available stock of our best-selling products for swift delivery and efficiently produce custom orders with short lead times;

Quality Assurance:

our production is certified to meet FSSC 22000, Halal, and Kosher standards, and our in-house testing laboratory ensures continuous quality control of our products;

EFFECTIVE COOPERATION

At FACTORIA-AGRO LTD, our fundamental principles encompass sustainability, safety, transparency, and continuous improvement. These values serve as the foundation for all our endeavours as we diligently work to fulfil our customers' requirements.

Our unwavering commitment is to provide top-tier products, and to achieve this, we consistently enhance our production technologies, invest in staff training, and refine our business-to-consumer processes.

HOW WE OPERATE

-  **INTRODUCTION:** we begin by acquainting ourselves with the customer's company, gaining a thorough understanding of their requirements, and assessing product quality criteria.
-  **CONSULTATION:** during consultations, we provide product samples and specifications to facilitate decision making.
-  **PROPOSAL:** we collaboratively determine the terms and pricing for the order.
-  **AGREEMENT:** we formalise our partnership through a supply contract on mutually beneficial terms.
-  **EXECUTION OF COMMITMENTS:** as per the contract, we promptly deliver the requested products, adhering to the agreed-upon terms and conditions.
-  **SATISFACTION:** our primary objective is to achieve customer satisfaction, encompassing product quality, delivery timeliness, packaging excellence, and the performance of our team. We maintain continuous communication, promptly address customer feedback, and continually strive to exceed their expectations.

WE ARE TRUSTED BY:



Givaudan **polmass**



OUR PRODUCTION

OUR STORAGE COMPLEX:

- Rigorous control of incoming raw materials entering production;
- Silos and flat grain storage warehouses with a combined capacity exceeding 40,000 tons;
- Seed receiving and cleaning capabilities of up to 2,000 tons per day;
- Temperature monitoring system for storage;
- Automated raw material supply into production line.



OUR PRODUCTION FACILITIES:

- Oilseed deep cleaning line with a daily capacity of up to 90 tons;
- Mustard deep processing and essential oil extraction line with a daily raw material capacity of up to 80 tons;
- Full-fat mustard flour production line with a capacity of up to 50 tons per day;
- Coriander milling line - up to 20 tons per day;
- Innovative equipment from leading manufacturers including BUHLER, PETKUS, CPM SKET, HOSOKAWA ALPINE, and more;
- Retail Packaging Production Facility;
- Stringent control at all stages of production ensures the highest quality.



Our company's success is built on efficient production organisation, with each employee understanding and fulfilling their responsibilities throughout the value chain. This results in a high-quality finished product that meets the requirements of all stakeholders.

OUR PRODUCTION

OUR TANK OIL STORAGE FACILITIES:

- Complex of tanks with a total capacity of 4,000 tons for storing plant oils;
- Automated system for precisely filling plant oils into intermediate bulk containers, oil tank trucks, and flexitanks.



OUR WAREHOUSE OF FINISHED PRODUCTS:

- Our state-of-the-art logistics centre boasts a storage capacity exceeding 2000 pallet positions or 1600 tons of finished products;
- A cutting-edge system ensures the swift dispatch of finished products to our valued customers;
- Environmentally friendly equipment for warehouse maintenance that does not harm the environment or stored products;
- Convenient location in the suburb of Kyiv allows us to deliver the products to our customers in a timely manner.

In 2017, our company implemented an integrated system of quality management and food safety. We have successfully passed certification audits and obtained certificates confirming the compliance of our quality and food safety system with international standards such as FSSC 22000, HALAL, and KOSHER.

OUR VEHICLE FLEET & LOGISTICS DEPARTMENT:

- Our fleet consists of over 100 vehicles, including DAF, MAN, MAZ trucks, semi-trailers, grain trucks, and oil tank trucks, each with a carrying capacity of up to 22 tons.
- Our in-house logistics and dispatch department ensures efficient transport management and timely delivery of all international orders.

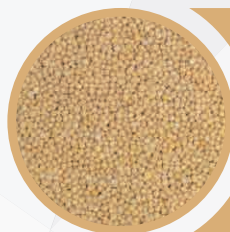


MUSTARD SEEDS

At FACTORIA-AGRO, we take pride in our meticulous selection of mustard seeds. We source these seeds from esteemed Ukrainian farming enterprises and renowned agricultural producers who share our commitment to quality.

Our gentle seed cleaning technology ensures that every seed retains its full flavour, oil content, pungency, and nutritional value. The true essence of mustard lies within these seeds, waiting to be awakened by grinding or hydration.

Experience the purity and richness of our mustard seeds, where quality harmonises with flavour, ensuring a consistent standard across every seed.



SINAPIS ALBA (YELLOW OR WHITE MUSTARD SEEDS)

Round, light-yellow seeds measuring 1.75–2.5 mm in diameter. They possess a gentle, subtle pungency, making them the mildest among all mustard varieties. These seeds are commonly used in crafting mildly spicy mustard sauces, mayonnaises, and preserved foods.



Oil content
28–37%



BRASSICA NIGRA (BROWN OR BLACK MUSTARD SEEDS)

Spherical, dark-brown seeds with a diameter of 1.0–1.6 mm. They offer a sharp, tangy taste with a hint of nuttiness. These seeds are ideal for enhancing the flavour of meat dishes, creating marinades, and producing whole grain mustard and mustard sauces.



Oil content
31–40%



BRASSICA JUNCEA (ORIENTAL OR SAREPTA MUSTARD SEEDS)

Seeds of spherical form of yellow or dark-yellow colour with a diameter of 1.0–1.5 mm. These seeds pack an intensely fiery and pungent punch, making them perfect for enhancing the flavours of meat and vegetable dishes, creating zesty marinades, and crafting fiery hot mustard sauces and mayonnaises.



Oil content
27–50%

Mustard seeds harmonise beautifully with a range of ingredients, including honey, fruit puree, and an array of spices, making them a versatile addition to international culinary traditions. Whether selecting single seed varieties or blending multiple mustard types, you can craft mustard sauces with varying levels of spiciness, from the fiery Ukrainian and English mustards to the milder German and Dijon varieties.

We provide our customers with mustard seeds in two distinct quality grades: Standard, boasting a purity level of 98%, and our premium SORTEX grade, renowned for its exceptional purity at 99.95% minimum.

Select from a variety of packaging sizes, including small retail-friendly packs and larger bulk quantities. Furthermore, we offer the flexibility to package the product under your own brand, providing a private labelling service customised to your requirements.



Net weight options: 50 g, 25 kg, or 1000 kg

Packaging types: bags, big bags, bulk

Shelf life: 24 months

Store in a dry place, away from direct sunlight, at a temperature between +2 to +25 °C, and at a relative humidity not above 75%.



MUSTARD POWDER

Our company produces mustard powders with low residual fat content from carefully selected seeds of oriental (Brassica Juncea) and yellow (Sinapis Alba) mustard varieties. Furthermore, we have the capability to produce this type of mustard powder from brown (Brassica nigra) mustard seeds upon specific requests, although it is a less commonly requested product.

Throughout the production process, our mustard seeds undergo meticulous cleaning, hulling, steam treatment, cold pressing, oil cake milling, and multi-stage sieving, followed by a final pass through a control sieve and packaging. Each bag is then checked through a metal detector to ensure product safety and quality.

Mustard powder under the "FACTORIA-AGRO" brand boasts a finely ground, powdery texture with a consistent colour ranging from light-yellow to yellowish-brown, depending on the seed variety. Importantly, it retains its colour and does not darken when mixed with water.

Our advanced technological capabilities empower us to produce mustard powder in various grades, each offering distinct levels of allyl isothiocyanates and residual oil content. FACTORIA-AGRO proudly offers high, first, and second-grade mustard powder crafted from Brassica Juncea mustard seeds, as well as high-grade mustard powder sourced from Sinapis Alba mustard seeds.



SINAPIS ALBA MUSTARD POWDER (YELLOW MUSTARD POWDER)

features a gentle, slightly bitter flavour and an enticing spicy-sweet aroma. It is commonly used in the creation of mild mustard sauces. With a minimum fat content of 10%, moisture levels below 7.0%, and AITC content below 0.5%, it meets stringent quality standards.



BRASSICA JUNCEA MUSTARD POWDER (ORIENTAL MUSTARD)

boasts a fiery, pungent flavour and a robust aroma. It is the ideal choice for crafting spicy hot mustard. With a minimum oil content of 14%, moisture levels below 7.0%, and AITC content exceeding 1.2%, it delivers the boldness and heat expected from a premium mustard powder.

All our varieties of mustard powder find versatile applications in the production of food products, including seasoning dishes, crafting both hot and cold sauces, and preserving various foods. Beyond the food industry, they serve diverse purposes in the healthcare sector, where they are used in the production of mustard plasters, liniments, cosmetic products, and formulations for cosmetic procedures.

For the extended shelf life, we have developed advanced packaging – fully hermetic multi-layer valve paper bags with a sealed filling valve.

Upon individual request, we can also pack mustard powder in various types of packaging from individual packages with a net weight of 200 g for a retail chain under TM "FACTORIA-AGRO" or "PRIVATE LABEL" on customer's request, or in special Q-bags for larger weights.



Net weight options: 200 g, 20 kg, 500 kg

Packaging types: retail boxes, paper bags, PP Q-bags

Shelf Life: 24 months for products in boxes and paper bags; 12 months for products in PP Q-bags

Store in a dry place, away from direct sunlight, at a temperature of + 25 °C, and at a relative humidity not above 75%.



MUSTARD FLOUR

Our product range includes a large variety of full-fat mustard flours from all types of mustard seeds. This can be flour from *Sinapis alba* seeds, pure flour from *Brassica juncea* mustard seeds, or from *Brassica nigra*. Each is distinguished by its pungency, flavour, colour, and other characteristics. In addition, we offer customised blends tailored to specific culinary applications, ensuring that whether for industrial food production or gourmet cooking, there's a mustard flour to meet every need.

Each type of flour can be produced from a specific part of the mustard seed: from the hulled kernel, the whole mustard seed, or even from the mustard seed's hull itself. We cater to any customer request, offering customised grinding and blending to achieve the desired texture and flavour profile. Whether you require a fine powder for a delicate sauce or a coarser grind for seasoning blends, our state-of-the-art milling process ensures consistency and quality. Our flexible production line is designed to handle small-batch artisanal orders as well as large-scale industrial requests, ensuring that every client's specifications are met with the highest standards.

The production of full-fat mustard flour involves a thorough cleaning and sterilisation process using hot steam to ensure the raw materials are free of contaminants, with strict temperature control to prevent the loss of mustard's flavour qualities. This is followed by grinding and sieving, as well as a pass through a control sieve. The product is then packed into bags, with each bag undergoing a meticulous inspection through a metal detector, guaranteeing the highest level of safety and quality in our full-fat mustard flour.

Utilising our advanced steaming unit, which employs multiple steam treatments and heating modes, we skilfully deactivate the enzyme myrosinase, known for giving mustard its pungent flavour. This controlled procedure allows us to create de-heated mustard flour while preserving the desirable qualities of yellow mustard, enabling its use in various food systems without imparting the traditional mustard taste.



SINAPIS ALBA MUSTARD FLOUR (YELLOW MUSTARD FLOUR)

is characterised by its mild yet distinct flavour profile. With a minimum fat content of 25%, moisture levels below 6.0%, and less than 0.5% AITC content, this high-quality, finely milled powder is perfect for enhancing salad dressings, creams, mayonnaise, and mustards, adding a gentle heat and characteristic taste without overpowering other ingredients.



BRASSICA JUNCEA MUSTARD FLOUR (ORIENTAL MUSTARD FLOUR)

features a sharp, very hot flavour with a bright yellow colour. This natural, finely milled powder has a high fat content of 30% and a volatile oil (AITC) content of minimum 0.75%. It's primarily used to impart a strong mustard taste in barbecue sauces, Chinese condiments, and wasabi paste.



DE-HEATED MUSTARD FLOUR

with a minimum 25% fat content and a neutral flavour, is ideal for sauces, mayonnaises, and as a thickener in place of gums or starches. It's also used in the meat industry as an emulsifier and filler, enhancing texture in cooked meats.

Mustard flour's versatility as a unique flavour enhancer, natural emulsifier, and thickener makes it indispensable in food production. It's key in refining mayonnaises, enriching sauces, and balancing dressings. Beyond that, in meat processing, it serves as a binder and preservative, maintaining moisture and taste. This multifunctionality highlights its crucial role in both culinary arts and food science.

We carefully package all varieties of mustard flour in multi-layer paper bags with a thin polyethylene lining, ensuring it does not come into direct contact with the product, for robust protection against external conditions and to prevent oil stains on the packaging. We also offer the option to pack in Q-bags upon customer request.

Net weight options: 25 kg, 500 kg

Packaging types: paper bags, PP Q-bags

Shelf Life: 24 months for product in paper bags; 9 months for product in PP Q-bags.

Store in a dry place, away from direct sunlight, at a temperature of + 25 °C, and at a relative humidity not above 75%.



MUSTARD OIL

FACTORIA-AGRO produces mustard oil through a process of cold-pressing the seeds of oriental (Brassica Juncea) and yellow (Sinapis Alba) mustard on our advanced processing line. Utilising two powerful screw presses, we ensure a tightly controlled temperature regime during pressing, crucial for the quality of the final product. The mustard seeds undergo extensive cleaning, hulling, steam-heat treatment, cold mechanical pressing, and multi-level oil filtration. Post-pressing and filtration, the quality of the oil is rigorously checked before it is stored in our oil tanks.



UNREFINED COLD-PRESSED MUSTARD OIL

is a golden brown and transparent oil with a sharp, non-bitter taste and a fragrant aroma, produced without chemical processes or additives. Light turbidity is permissible. It is pure in composition, offering 99.8 g of fat per 100 g, and is free from proteins and carbohydrates, providing an energy value of 898 kcal/3757 kJ

Mustard oil is a multifaceted ingredient that plays an integral role in culinary arts, industrial applications, and health and wellness sectors. In the kitchen, it is a staple for creating robust flavours in cooking and is especially favoured for preparing dressings in salads and mayonnaise, thanks to its piquant taste. Its remarkably high smoke point exceeds +300°C, making it a go-to for frying and an excellent choice for greasing pans in the baking process, where it imparts a distinct aroma and flavour to bread, pastries, and biscuits.

The versatility of mustard oil extends into the realm of canned foods, where it is used to enhance the taste of high-end fish delicacies. In the confectionery industry, it adds a unique twist to the flavour profiles of sweet treats, while in margarine production, it is valued for its textural properties.

In the manufacturing domain, mustard oil is a key player in the soap industry, not only for its role in saponification, which leads to glycerine creation but also for its contributions to the quality and texture of soaps. The perfume industry values it for its volatile compounds, which are essential in crafting a vast array of fragrances. Moreover, its therapeutic qualities are harnessed in medicine for producing liniments and creams, offering relief in various treatments.

From a technical perspective, mustard oil is classified as a weakly-drying oil, which is essential for creating lubricants for machinery and engines, particularly those that operate in colder climates where fluidity at low temperatures is crucial.

Overall, mustard oil is celebrated for its unparalleled utility, which crosses the boundaries of taste, tradition, and technology, marking it as a valuable commodity in diverse sectors.

FACTORIA-AGRO offers mustard oil in bulk, available in 10-litre bag-in-box packaging, IBC containers, oil tank trucks, or flexitanks, catering to diverse transportation and distribution needs.



Net weight options: 10 L, 1000 L, 16000 / 25000 L

Packaging types: bag-in-box, IBC containers, and in bulk via tank trucks and flexitanks.

Shelf life: 12 months.

Store in a dry place, away from direct sunlight, at a temperature of + 25 °C, and at a relative humidity not above 75%.



MUSTARD ESSENTIAL OIL AND FLAVOUR

Our selection features premium natural mustard essential oil, produced at our cutting-edge processing line through steam distillation. This sophisticated method extracts essential oils from partially de-oiled ground oriental mustard cake. The production begins by isolating glycoside from the mustard, which, when combined with an enzyme and warm water, initiates the release of this key compound. Subsequent steam distillation separates and refines the oil by capturing and condensing the evaporated compounds, resulting in a pure and potent mustard essential oil. Following extraction, the natural mustard essential oil undergoes an additional purification process to achieve maximum concentration of allyl isothiocyanates, the organic compound that imparts the oil with its spicy character and intensely sharp, pungent aroma. This distinct olfactory property renders mustard essential oil a popular choice for inclusion in natural seasoning blends, natural flavourings, wasabi, and select table mustard sauces.

Utilising our natural mustard essential oil, we create and supply natural mustard flavours to our clients. These flavours are crafted from unrefined mustard oil, enriched with varying concentrations of mustard essential oil to achieve the desired intensity. Such flavours are indispensable in the production of mayonnaise, offering a depth of flavour that cannot be replicated by synthetic additives. They are also integral to the crafting of dressings, marinades, and gourmet mustards that require an authentic pungency and aroma. Beyond condiments, these natural mustard flavourings are used to enhance the palatability of prepared foods, snacks, and meat products, providing a distinctive taste profile that resonates with the end consumer's desire for natural ingredient lists.



NATURAL MUSTARD ESSENTIAL OIL (VOLATILE OIL)

is a colourless to pale yellow liquid with an irritating odour. It boasts a high AITC content of at least 95%, a refractive index at 20 °C ranging from 1.515 to 1.540, with a maximum CS₂ content and water content of 0.5% each. This oil is used as a flavouring agent and possesses antibacterial, antifungal, anti-fermentative, and anti-browning properties in the food industry.



NATURAL MUSTARD FLAVOUR

an aromatic yellow liquid, combines natural mustard essential oil and vegetable oil in different proportions for versatility in culinary applications. Its robust and pungent odour enhances a wide array of food products, serving as a key flavouring agent. It's particularly effective in mayonnaise, a variety of sauces, processed meats, snacks, and instant noodles, providing a signature zest that defines many dishes in the food industry.

Mustard essential oil and natural mustard flavours are considered hazardous substances by the United Nations due to their content of allyl isothiocyanates, which require special handling during transport and use. To ensure safe transportation, we use UN-certified aluminium bottles. These bottles are designed to meet specific criteria for durability, integrity, and safety to prevent any leakage or contamination. They are typically equipped with secure sealing mechanisms and are constructed to withstand the pressures and temperatures associated with the transport of hazardous materials. The external packaging consists of special corrugated boxes or large plywood crates.



Net weight options: 1,1 L, 4,0 L, 5,5 L, 12,5 L, 25 L

Packaging types: glass bottles.

Shelf life of mustard essential oil: 24 months

Shelf life of mustard flavour: 12 months

Store in original tightly closed bottle away from light and source of ignition at max +25°C and 75% relative humidity.



CRACKED MUSTARD SEEDS, BRAN AND MUSTARD OIL CAKE

FACTORIA-AGRO proudly presents a diverse selection of mustard-derived products, including our bespoke cracked mustard seeds, versatile mustard bran, and mustard oil cake.

Each batch of cracked mustard seeds is tailored to individual preferences, originating from a trio of mustard varieties: the piquant oriental, the classic yellow, and the robust brown. Our seeds are subjected to a thorough deep-cleaning process before being crushed, with the final particle size finely tuned to meet our clients' precise specifications.

Our mustard bran, a natural by-product derived from the outer husk of the mustard seed, is skilfully separated during our flour and powder milling. This bran is offered either as raw, coarse flakes perfect for various culinary applications or milled down to a delicate fine powder for more refined uses.

Completing our assortment is the mustard oil cake, the solid residue left after the cold pressing of mustard seeds in our state-of-the-art screw presses to extract the oil. This eco-friendly by-product, rich in nutrients, is available in either solid lumps for feed or further processed into a fine powder, providing a customisable solution for diverse industry needs.



CRACKED MUSTARD SEEDS

with a particle size ranging from 0.31 to 1.00 mm, offer a classic aroma and a natural speckled colour from their hulls. They are perfect for enriching the texture and look of artisanal mustards and dressings, particularly the brown variety which offers a bold colour contrast and rich flavour.



MUSTARD BRAN

is a versatile product available as raw coarse flakes or finely ground powder. It imparts a distinct, pure flavour inherent to mustard bran and acts as an effective natural thickener and emulsifier. Its excellent water and fat binding properties make it a great stabiliser for diverse culinary and industrial uses.



MUSTARD OIL CAKE

available in ground or lump forms, with a yellow-brown shade and a strong mustard aroma. It is nutrient-rich, containing 38% protein, fatty acids, fibre, and essential oil, ideal for processing, fertilising, or as an agricultural feed.

Tailored to the precise needs of our clients, these products are made to order to align with specific industry standards and customer specifications. To ensure optimal freshness and maintain the integrity of our products, we offer a range of packaging solutions. Our standard packaging options for these products are paper or polypropylene bags, providing reliable protection and convenience. However, at the request of our clients, we also offer packing in polypropylene big bags, which enhance secure storage and simplify transportation.

Net weight options: 25 kg, 50 kg or 1000 kg

Packing types: paper or polypropylene bags, big bags

Shelf Life: 24 months for product in bags; 12 months for product in PP Big-bags

Store in a dry place, away from direct sunlight, at a temperature of + 25 °C, and at a relative humidity not above 75%.



LINSEEDS

FACTORIA-AGRO is proud to offer select linseeds, cultivated by Ukrainian farmers who are as committed to quality as we are. By sourcing our seeds directly from these dedicated growers, we monitor the cultivation history, provenance, and the agricultural practices employed throughout the growth process. Our thorough cleaning process, executed with advanced, high-precision machinery from manufacturers including PETKUS and BUHLER, ensures the removal of impurities. This attention to detail allows us to preserve the natural taste, oil content, and nutritional value of the linseeds, while also ensuring the seeds are sorted by colour, size, and surface texture to maintain their exceptional quality for our customers.



LINSEEDS (EITHER BROWN OR GOLDEN)

feature a glossy finish, with a flattened, pointed shape on one end and rounded on the other, in brown or yellow shades. They have a sweet taste and are rich in plant protein and omega-3, 6, and 9 fatty acids, making them perfect for culinary or processing uses.



Oil content
35-49 %

Linseeds, revered for their health benefits, serve as a versatile food supplement ideal for culinary creations, nutritious shakes, and flavourful infusions. They add a wholesome boost to porridges, fermented dairy items, and soups. Beyond their health benefits, linseeds are also a cherished ingredient in the confectionery world, lending their unique texture and flavour to an array of sweets and treats, including candies, cookies, biscuits, chips, flakes, brittles, and halva.

Renowned for their health-promoting properties, linseeds are a staple in both medical and cosmetic applications. They are incorporated into diets to prevent cardiovascular issues, treat gastrointestinal and respiratory conditions, and formulate pharmaceuticals and health supplements. In cosmetics, linseeds are key in creating nourishing creams, facial masks, hair treatments, and rinses, enhancing natural beauty routines.

In the agricultural sector, linseeds serve as a nutritional powerhouse to fortify feed for a variety of animals, including cattle, horses, pigs, poultry, and fish, contributing to the overall health and vitality of livestock.

Our linseeds are offered to customers in two distinct levels of quality: the Standard grade, which offers a 97% purity level, and the superior SORTEX grade, celebrated for its remarkable 99.9% purity.

Choose from a range of packaging options, from convenient small retail packages to economical large bulk sizes. Additionally, we provide a private labelling service, allowing for the packaging of the product under your own brand, tailored to meet your specific needs.



Net weight options: 25kg or 1000 kg

Packing types: paper or polypropylene bags, big bags

Shelf Life: 36 months

Store in a dry place, away from direct sunlight, at a temperature of + 25 °C, and at a relative humidity not above 75%.



LINSEED OIL

Our company stands at the forefront of producing premium unrefined edible and industrial linseed oils, proudly marketed under the trademark "FACTORIA-AGRO".

At the heart of our ethos lies an unwavering dedication to superior quality, which is why we diligently choose only the most exceptional varieties of linseeds for our oils. Our rigorous selection process is matched by an intensive cleaning regimen, ensuring that every seed is pristine before it undergoes the cold-pressing process. Following extraction, our oil is refined through a sophisticated multi-stage filtration system, designed to preserve the oil's natural properties and nutritional richness. This painstaking attention to detail at every step guarantees that our linseed oil retains its full array of health benefits, providing our customers with a product that is not only pure but also imbued with the wholesome goodness of nature.



UNREFINED VIRGIN COLD-PRESSED LINSEED OIL (EDIBLE)

presents a lustrous golden-brown shade and clear transparency, offering a savoury flavour with a mild fish oil aroma. A slight haze and some sediment reflect its natural, unprocessed quality. The nutritional profile per 100g contains 99.8g of fat, zero protein or carbohydrates, and provides 898 kcal or 3757 kJ of energy.



UNREFINED VIRGIN COLD-PRESSED LINSEED OIL (INDUSTRIAL)

displays a golden-brown colour with the distinct linseed scent. It may exhibit light turbidity and sediment, reflecting minimal refinement. Quality metrics include an acid number over 1.5 mg KOH/g, peroxide value up to 7.0 mmol./kg, and a colour index of 50 mg iodine, meeting industry purity standards.

Edible linseed oil, rich in Omega-3 and Omega-6 fatty acids, surpasses fish oil in unsaturated fat content and is valued for both dietary and medical use, potentially reducing stroke risk by 37%. Freshness and quality are crucial for its efficacy. Heating linseed oil is not recommended, as it can alter its chemical structure, produce a bad smell and taste, and create harmful compounds.

Our technical-grade linseed oil is an indispensable component across a wide spectrum of industrial applications. It is a key ingredient in the production of quick-drying varnishes, oil-based paints, and enamels, renowned for their high quality and durability. This versatile oil is also used in creating vibrant and resilient paints, the manufacture of durable linoleum flooring, and the formulation of effective anticorrosive coatings.

Additionally, our linseed oil is valued in the agricultural sector for its nutritional benefits in animal and fish feed. Its high content of essential fatty acids makes it a nutritious supplement, promoting better health and aiding in the growth of livestock and aquaculture.

Our linseed oil is supplied to customers in Bag-in-Box, IBC containers, auto-tankers, and flexitanks, catering to various volume requirements and ensuring safe transport.



Net weight options: 10 L, 1000 L, 16000 / 25000 L

Packaging types: bag-in-box, IBC containers, and in bulk via tank trucks and flexitanks.

Shelf life: 12 months.

Store in a dry place, away from direct sunlight, at a temperature of + 25 °C, and at a relative humidity not above 75%.



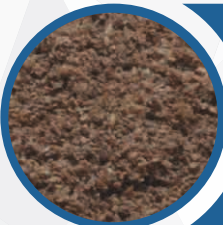
LINSEED OIL CAKE AND FLOUR

FACTORIA-AGRO specialises in the processing of premium brown and golden linseeds, creating high-quality linseed cake for both food and feed purposes, alongside food-grade linseed flour. Our careful production process for edible products involves an intensive purification of flax seeds to eliminate contaminants, followed by a precise steam-heat treatment. We then extract the oil using a cold-press method, ensuring temperature conditions are strictly regulated to preserve the oil's nutritional properties. Subsequently, the resultant linseed cake is finely ground and sifted through a multi-stage process to ensure the highest quality of the end product.



LINSEED FLOUR

offers a uniform powdery consistency, with a fine particle size of 300 µm and comes in brown or beige and has a mild linseed taste. Low in fat and neutral in flavour, it's versatile for both sweet and savoury recipes, excellent for baking, and works well as an egg substitute in baked goods.



LINSEED OIL CAKE FOR ANIMAL FEED

is available either ground or in lumps, featuring a grey-brown colour and the characteristic aroma of linseed oilcake, free from any mould or mustiness. Nutritional content per kilogram includes 1.27 feed units, with an oil content of less than 14% and a minimum of 34.0% protein.

Linseed flour is a health-conscious choice, versatile in the kitchen for crafting various dishes. It's ideal for enriching porridges, creating delicate jellies, and adding a nutritious boost to soups and homemade mayonnaises. This flour is also a popular addition to baked goods and acts as a wholesome thickener for sauces and salad dressings, enhancing both flavour and nutrition.

Linseed oil cake is esteemed as an exceptional feed option for farm animals, providing a rich source of nutrients that contribute to the overall health and productivity of livestock. It is used extensively in the diets of various farm animals, enhancing their feed with its high protein and essential fatty acid content.

To extend the shelf life of our linseed flour, we utilise advanced multi-layer bags equipped with a sealed valve and an interlayer of film between the paper layers. This design effectively shields the product from external elements and prevents the absorption of excess moisture, ensuring the flour remains fresh and dry.

Our linseed cake is delivered in large, sturdy big bags, each with a capacity of 1000 kg for convenient bulk handling.



Net weight options: 20 kg, 1000 kg

Packaging types: paper bags, polypropylene bags, big bags

Shelf life of linseed flour: 24 months

Shelf life of linseed oil cake: 8 months

Store in a dry place, away from direct sunlight, at a temperature between +2 to + 25 °C, and at a relative humidity not above 75%.



WHOLE AND GROUND CORIANDER

Expanding our horizons, FACTORIA-AGRO has ventured into the realm of whole and ground coriander production. We source our coriander from reliable and vetted suppliers in Ukraine, matching their commitment to agricultural knowledge and adherence to cultivation techniques. These practices ensure we procure coriander that has been grown, harvested, and processed to meet the highest standards of quality and safety.

Coriander is a fragrant spice that holds a significant place in culinary arts, esteemed for its ability to enhance the flavour of foods. Once acquired, we conduct rigorous quality checks to ensure the raw coriander meets all quality requirements. Subsequently, it undergoes thorough cleaning and, if requested by the client, sterilisation. Cleaned coriander seeds are then either bagged in polypropylene sacks for whole seeds or sent to our milling line for grounding. During the milling process, the coriander is ground in stages, sifted, and then packaged in paper bags. To maintain our commitment to safety, each bag is subjected to a metal detection check.



WHOLE CORIANDER SEEDS

range from 2 to 5 mm and offer a citrusy, floral flavour. They are packed with nutrients like proteins, vitamins A, B, and C, minerals such as iron and calcium, and contain 0.2–1.6% essential oil, primarily composed of linalool and geraniol, making them a healthy and aromatic addition to a variety of dishes and drinks.



GROUND CORIANDER

is an aromatic spice that boasts a rich, earthy, and herbaceous profile with citrus peel and sage notes. Its fine, light brown powder delivers a subtly spicy, deeply earthy taste. Perfect for spice packaging professionals and culinary experts, it adds complex flavours and a warm touch to any dish.

Coriander is widely used in industrial food and drink production, seasoning sausages, meat and fish preserves, cheeses, and pickles. In the confectionery industry, it enhances baked goods, sweets, and syrups. Ground coriander also features in numerous spice blends, marrying well with other spices and herbs in diverse culinary traditions. Whole seeds are favoured in pickling and fermenting processes.

We accommodate our customers' diverse requirements by offering coriander seeds ground to various degrees, with particle sizes from 300 to 900 microns, ensuring the perfect texture for any application.

To preserve the aroma and taste of ground coriander for extended storage, we package it in multi-layer paper bags with a thin interlayer of polyethylene film, which safeguards against external influences and the absorption of excess moisture. Whole coriander seeds are packaged in polypropylene bags, but we also offer alternative packaging options upon customer request.



Net weight options: 25kg or 1000 kg

Packing types: paper or polypropylene bags, big bags

Shelf Life: 24 months

Store in a dry place, away from direct sunlight, at a temperature of + 25 °C, and at a relative humidity not above 75%.



FULL PRODUCT LIST OF FACTORIA-AGRO

Nº	NAME	ARTICLE NO	UNIT	PACKAGE SIZE	FLAVOUR	APPLICATION
1	Yellow mustard seeds (Sinapis Alba), purity 97-98%	0512	kg	1000 kg big-bags	Mild	mild mustard sauces, spices, pickles
2	Yellow mustard seeds (Sinapis Alba), purity 99,95%	0522	kg	1000 kg big bags	Mild	mild mustard sauces, spices, pickles
		0521		25 kg pp bags		
		0520		25 kg paper bags		
3	Yellow mustard seeds (Sinapis Alba) sterilized, purity 99,95%	0532	kg	1000 kg big bags	Mild	mild mustard sauces, spices, pickles
		0531		25 kg pp bags		
		0530		25 kg paper bags		
4	Oriental Mustard seeds (Brassica Juncea), purity 97-98%	0612	kg	1000 kg big-bags	Hot	pungent mustard sauces, spices, pickles
5	Oriental Mustard seeds (Brassica Juncea), purity 99,95%	0622	kg	1000 kg big bags	Hot	pungent mustard sauces, spices, pickles
		0621		25 kg pp bags		
		0620		25 kg paper bags		
6	Oriental Mustard seeds (Brassica Juncea) sterilized, purity 99,95%	0632	kg	1000 kg big bags	Hot	pungent mustard sauces, spices, pickles
		0631		25 kg pp bags		
		0630		25 kg paper bags		
7	Brown Mustard seeds (Brassica Nigra, other name - Brassica Juncea Brown), purity 97-98%	0712	kg	1000 kg big-bags	Medium hot	hot mustard sauces, whole-grain mustard, spices
8	Brown Mustard seeds (Brassica Nigra, other name - Brassica Juncea Brown), purity 99,95%	0722	kg	1000 kg big bags	Medium hot	hot mustard sauces, whole-grain mustard, spices
		0721		25 kg pp bags		
		0720		25 kg paper bags		
9	Brown Mustard seeds (Brassica Nigra, other name - Brassica Juncea Brown), sterilized, purity 99,95%	0732	kg	1000 kg big bags	Medium hot	hot mustard sauces, whole-grain mustard, spices
		0731		25 kg pp bags		
		0730		25 kg paper bags		
10	Oriental Mustard powder (with hulls & low oil content), high grade	0310	kg	20 kg paper bag	Very hot	pungent mustard sauces, wasabi, spices
11	Oriental Mustard powder (with hulls removed & low oil content), high grade	0320	kg	20 kg paper bag	Very hot	pungent mustard sauces, wasabi, spices
12	Oriental mustard flour (full-fat, hulls removed)	3011	kg	25 kg paper bag	Very hot	pungent mustard sauces, wasabi, spices
13	Ground oriental mustard (full-fat, hulls not removed)	3411	kg	25 kg paper bag	Hot	pungent mustard sauces, spices
14	De-heated Mustard flour (enzyme myrosinase deactivated)	6411	kg	25 kg paper bag	Tasteless	cooked sausages, sauces, mayonnaises, ketchups, bakery products
15	Yellow Mustard powder (with hulls & low oil content)	2210	kg	20 kg paper bag	Mild	mild mustard sauces, salad dressings
16	Yellow Mustard powder (with hulls removed & low oil content)	2220	kg	20 kg paper bag	Mild	mild mustard sauces, salad dressings
17	Yellow Mustard flour (full-fat, hulls removed)	3121	kg	25 kg paper bag	Mild	mild mustard sauces, salad dressings
18	Ground yellow mustard (full-fat, hulls not removed)	3311	kg	25 kg paper bag	Mild	mild mustard sauces, meat products
19	Mustard flour (blend 20% OM / 80% YM, full-fat, hulls removed)	32201	kg	25 kg paper bag	Mild medium	mild mustard sauces, salad dressings
20	Mustard flour (blend 40% OM / 60% YM, full-fat, hulls removed)	32202	kg	25 kg paper bag	Medium	mustard sauces, spices
21	Mustard flour (blend 50% OM / 50% YM, full-fat, hulls removed)	32203	kg	25 kg paper bag	Medium hot	mustard sauces, spices
22	Mustard flour (blend 70% OM / 30% YM, full-fat, hulls removed)	32204	kg	25 kg paper bag	Hot	mustard sauces, Chinese sauces, spices
23	Mustard flour (blend 80% OM / 20% YM, full-fat, hulls removed)	32205	kg	25 kg paper bag	Hot	mustard sauces, Chinese sauces, spices
24	Ground Mustard (blend 50 OM/ 50 YM, full-fat, hulls not removed)	3611	kg	25 kg paper bag	Medium hot	mustard sauces, spices
25	Ground brown mustard (full-fat, hulls not removed)	3511	kg	25 kg paper bag	Medium hot	mustard sauces, spices
26	Brown mustard flour (full-fat, hulls removed)	6611	kg	25 kg paper bag	Medium hot	mustard sauces, spices
27	Ground yellow mustard bran	3721	kg	25 kg paper bag	Mild	thickener and volume enhancer
28	Ground oriental mustard bran	3821	kg	25 kg paper bag	Hot	volume enhancer, seed filler
29	Ground mustard bran mix (blend 50 OM / 50 YM)	3911	kg	25 kg paper bag	Medium	volume enhancer, seed filler
30	Cracked yellow mustard seeds	4111	kg	25 kg pp/paper bag	Mild	mustard condiments, whole-grain mustard
31	Cracked oriental mustard seeds	4211	kg	25 kg pp/paper bag	Hot	mustard condiments, whole-grain mustard
32	Cracked brown mustard seeds	4311	kg	25 kg pp/paper bag	Medium	mustard condiments, whole-grain mustard
33	Oriental mustard oil cake (lumps / powdered)	0821/ 0811	kg	25 kg pp bag or 1000 kg big-bags	Hot	for processing into mustard powder and essential oil
34	Mustard essential oil natural (Allyl isothiocyanate - min 95%)	2450	kg	UN aluminium bottle 25 kg	Burning	flavouring, for wasabi, hot sauces
35	Mustard essential oil natural (Allyl isothiocyanate - min 95%)	2440	kg	UN aluminium bottle 12,5 kg		
36	Mustard essential oil natural (Allyl isothiocyanate - min 95%)	2430	kg	UN aluminium bottle 5,5 kg		
37	Mustard essential oil natural (Allyl isothiocyanate - min 95%)	2420	kg	UN aluminium bottle 4,0 kg		
38	Mustard essential oil natural (Allyl isothiocyanate - min 95%)	2410	kg	UN aluminium bottle 1,1 kg	Burning	flavouring, for mayonnaise, mustard sauces
39	Mustard flavour oil soluble (AITC content 30%)	2732	kg	UN aluminium bottle 5,0 kg		
40	Mustard flavour oil soluble (AITC content 20%)	2822	kg	UN aluminium bottle 5,0 kg		
41	Mustard flavour oil soluble (AITC content 10%)	2912	kg	UN aluminium bottle 5,0 kg		
42	Whole coriander seeds, purity 99,95%	1601	kg	25 kg pp bag	Citrusy	seasoning, spice blends, pickling ingredient
43	Ground coriander	1701	kg	25 kg paper bag	Citrusy	
44	Whole coriander seeds sterilized, purity 99,95%	1611	kg	25 kg pp bag	Citrusy	
45	Ground coriander sterilized	1711	kg	25 kg paper bag	Citrusy	
46	Brown linseeds (flax seeds), purity 97-98 %	1012	kg	1000 kg big-bags	Nutty	food processing
47	Brown linseeds (flax seeds), purity 99,9%	1022	kg	1000 kg big bags	Nutty	food processing, baking
		1021		25 kg pp bags		
		1020		25 kg paper bags		
48	Golden linseeds (flax seeds), purity 97-98 %	6210	kg	1000 kg big-bags	Nutty	food processing
49	Golden linseeds (flax seeds), purity 99,9%	6222	kg	1000 kg big bags	Nutty	food processing, baking
		6221		25 kg pp bags		
		6220		25 kg paper bags		
50	Brown linseed cake (low oil content - min. 10%)	1211	kg	1000 kg big bags	Nutty	feed production
51	Brown linseed meal (low oil content - min. 10%)	1221	kg	1000 kg big bags	Nutty	feed production
52	Brown linseed flour (low oil content - min. 10%, food grade)	1501	kg	20 kg paper bag	Nutty	food processing, baking and consumption
53	Golden linseed cake (low oil content - min. 10%)	0911	kg	1000 kg big bags	Nutty	feed production, food processing
54	Golden linseed meal (low oil content - min. 10%)	0921	kg	1000 kg big bags	Nutty	feed production, food processing
55	Golden linseed flour (low oil content - min. 10%, food grade)	1101	kg	20 kg paper bag	Nutty	food processing, baking and consumption