

Company profile

"Atenk" company was founded in 1993. In 2009 the company was acquired by the Adamyan brothers. Due to large investments of the new owners, technical retooling has been carried out in the factory by modern equipment of European production which significantly increases production capacities.

Today "Atenk" company has two large factories specializing in producing sausages, meat dishes, and semi-finished products and presents more than 300 items of products. The company's operation is based on principles and values of production corresponding to European standards, quality, and hygienic requirements.

Due to the variety of high-quality products and the new concept of customer-oriented consistent policy development, "Atenk" has become the market leader not yielding its positions up to today. For many years "Atenk" company has been on the list of the 100 biggest taxpayers of the Republic of Armenia.

The most important factor in the sustainable development path and creating a history of "Atenk" company is the professional and dedicated team; skilled and experienced professionals, and expert staff. Today the company has about 1000 employees and this number grows every month.

The factory has its own laboratory which allows for overseeing the quality of the product during all stages of production.

"Atenk" has 32 specialized brand stores in Armenia and this quantity is being increased. 2 different brands of the company, "Atenk" and "Gandzasar" are represented in the mentioned brand stores. It is important to mention that Private label is also possible to do for the company.

At this moment Atenk is exporting its products to Russian Federation, Georgia, Kazakhstan. Hard work is being carried out to expand the export market and to represent our high quality to as many countries as possible.

Company prospect

Recently ATENK company invested 10 billion drams for the construction of the new production complex of "Atenk" company in the administrative area of Getamej community of Kotayk marz of RA.

At the moment the construction is already in its final stage.

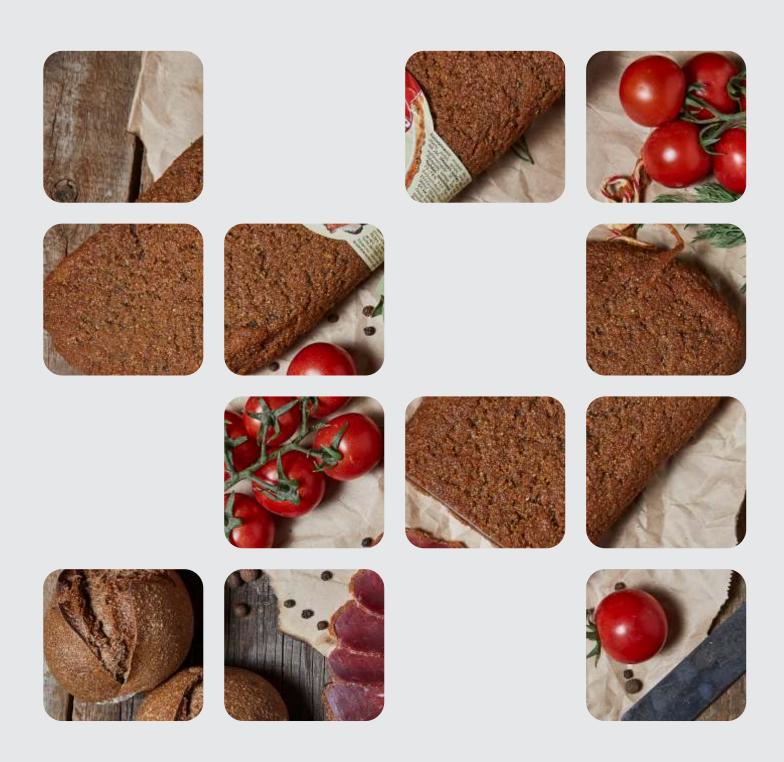
- The area of the production complex covers about 50 thousand square meters,
- The productivity of the meat factory will be around 120 tons per day,
- About 300 new jobs will be created...

The new factory is being built in accordance with international standards (ISO), which will allow the company enter new markets.

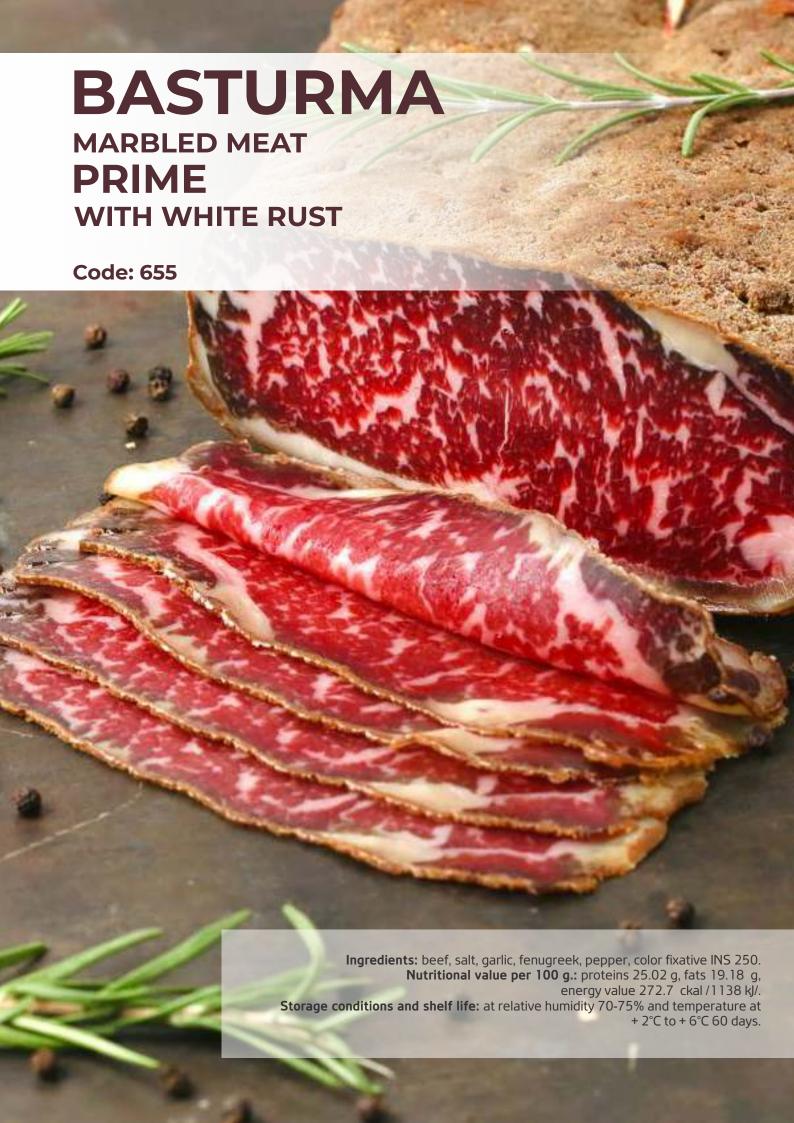


Offers

Products with a shelf life of 60+ days







BASTURMA

MARBLED MEAT PRIME

Code: 656













piece 180g/360g

Code: 478/414







days.

Offers

Canned foods



BEEF STEW

piece 325g / 525g

Code: 691/692





GHAVURMA

WITH BUTTER

piece 325g Code: 694



Ingredients: beef, butter, salt, flavor and taste enhancer INS 621

Nutritional value per 100 g.: proteins 20 g, fats 58 g,
energy value - 602 ckal /2520 kJ/.

Storage conditions and shelf life: at relative humidity no more 75% and temperature at 0°C to 20°C 3 year.

TURKEY MEAT

GOST 28589-2014

piece 325g Code: 792



Nutritional value per 100 g.: proteins 21.15 g, fats 1.1 g, energy value - 94.5 ckal /393.3 kJ/.

Storage conditions and shelf life: at relative humidity no more 75% and temperature at 0°C to 10°C 3 year, 0°C to 20°C 2.5 year.