DUCK MEAT PRODUCTS FROM RUSSIA

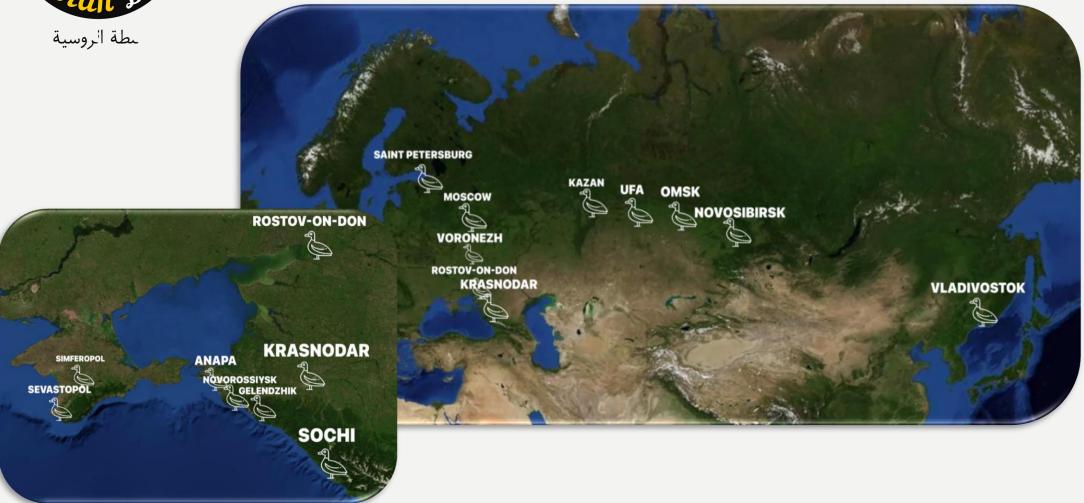


Producer Head of private farm Tkachenko Igor Igorevich
T. Krasnodar





Today, Russian duck meat has already gained popularity across the country.











Our products are made for sale:

- In federal trading networks (Magnit, Okay, Lenta, Svetofor, Pyaterochka)
- In local retail chains (Farmer's shop, Turkey, Farm, etc.).
- In the HoReCa (Horeca) segment hotels, restaurants and cafes in the South and central part of Russia.

Main types of products:

- 1. Duck carcass (deep-frozen / chilled)
- 2. Duck carcass in marinade
- 3. Carcass parts
- 4. Offal

PRODUCTION FEATURES

Duck meat is becoming an increasingly popular and valuable product in many countries around the world. Raising ducks is a complex and responsible process, especially when it comes to large production volumes.

Our company specializes in breeding the three most popular breeds of ducks: Star-53, Cherry Valley, Grimaud. They have won recognition due to their high quality meat.

Russian duck has a Halal certificate. Employees of the poultry farm strictly observe all the necessary requirements: treat the birds with kindness; keep the ducks in accordance with the requirements for cleanliness; do not add antibiotics, hormones and GMOs to the feed; and also exclude torture and stress of the birds at the stage of slaughter and processing.

ABOUT THE COMPANY

- 2019 foundation of the company
- 2020 production of the first batch
- 2020 production volume of 540 tons per year
- 2021 launch of new production facilities, increase of production volume up to 1080 tons per year
- 2023-2024 launch of new production facilities, increase of production volume up to 4000 tons per year



WHERE ARE WE LOCATED?

We produce duck meat at a poultry farm, which is located far from roads, industrial enterprises and other potential sources of environmental pollution - in an ecologically clean area of the Krasnodar region.





Our birds receive the purest water from our own artesian wells around the clock during the fattening process, which has a positive effect on strengthening their immunity and improving meat quality.

The mild climate in southern Russia ensures that the warm period lasts almost 9-10 months a year. This also makes duck meat juicy and pleasant to taste.

Our poultry farm is one of the largest duck breeding grounds.

HOW DO WE DO IT?

- 1. Incubation of duck eggs and transfer of 1-2 day old chicks to rearing housing.
- 2. Creation of a separate microclimate for each stage of poultry maturation in specially equipped rooms that meet veterinary and sanitary requirements.
- 3. Provision of birds with all necessary supplies during the growing process (clean artesian water, dosed feeding with selected feed depending on the age of the bird).
- 4. Conducting pre-slaughter and post-slaughter veterinary inspection and expertise according to the legislation of the EAEU member states (part 5 of article 16 and article 19 of the technical regulations of the Customs Union "On the safety of food products" TR TS 021/2011, as well as p. 30-42 of the technical regulations of the EEU. 30-42 of the EAEU technical regulation "On the Safety of Poultry Meat and Poultry Products" TR EAEU 051/2021).

USEFUL PROPERTIES OF DUCK MEAT

Useful properties of duck meat are explained by the following features:

- o omega-3 and omega-6 fatty acids contained in the meat are very beneficial for the cardiovascular system
- duck meat is considered to be one of the most valuable suppliers of complete proteins, which
 does not leave athletes indifferent.
- duck meat contains fat-soluble vitamins (A, D, D3, E and K), water-soluble vitamins (C, B1, B2, B3 (PP), B4, B5, B6, B9 and B12), as well as macro- and microelements (minerals) necessary for the human body.



Our poultry farm is a full-cycle production facility, so we can guarantee quality at every stage. This approach allows us to confidently state that Russian duck is a healthy and absolutely safe product for consumers of all ages.









Halal Certificate of Conformity with annexes. Registration number: ROSS RU. 32530.04HLLO.OS06.22120R







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