



# ARMOPROM-D

Healthy

Yummy

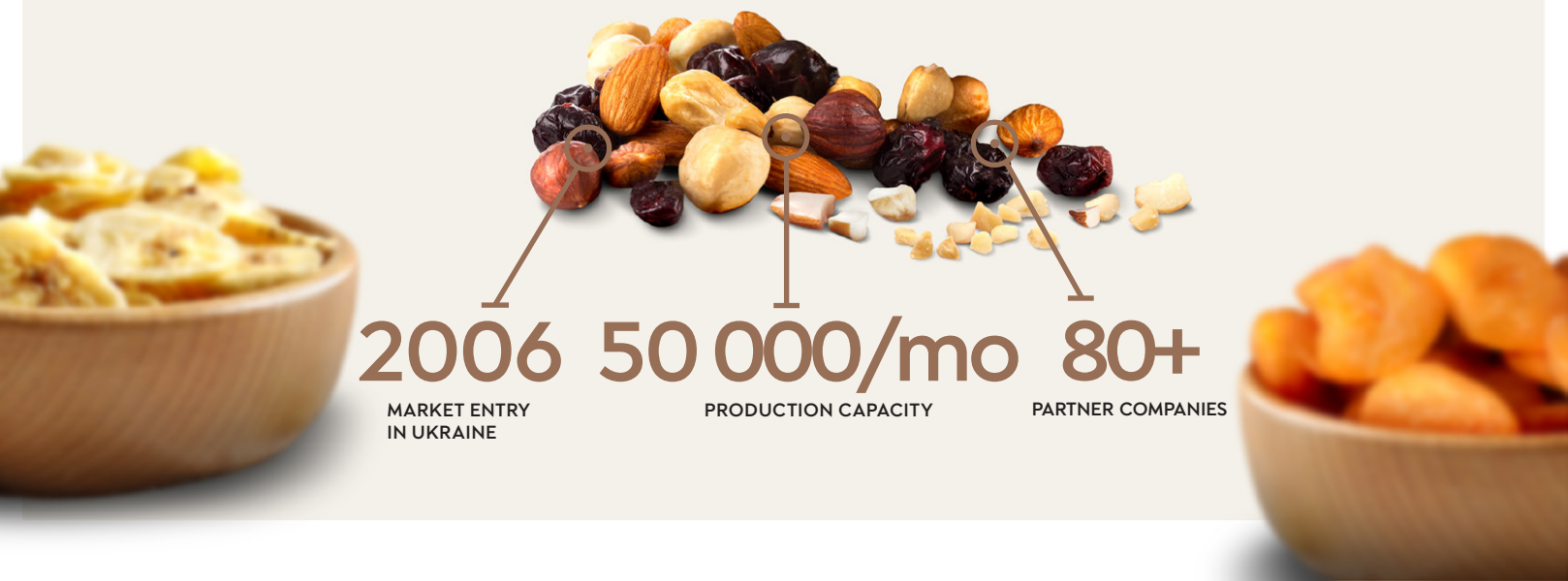
Trendy



# We offer high-quality and innovative ingredients for the food industry worldwide

In Ukraine, we were the first to produce candied fruits, berries and vegetables that can be used in food industries. Thanks to our in-house R&D center, our production enables different food manufacturers to develop new unique products and cover a growing market share.

**Looking to diversify your assortment and reduce the cost of your production?**  
**Choose the reliable partner Armoprom-D and conquer the world along with us!**





## DRIED FRUITS

We prepare dried fruits for use in the production of food products for further marketing according to customer needs



## NUTS

We roast the nuts using the dry roasting method without oil. After crushing, vacuum-pack them to prevent oxidation. We have everything necessary to caramelize the nuts



This method preserves their natural flavor, texture, vitamins, trace elements, and all the beneficial nutrients of the

## CONDIMENT



# OVER 20 TYPES OF PRODUCTS

- CARAMELIZED NUTS
- FRUITS AND BERRIES SYRUPS
- POPPED CEREALS
- OTHER

# NUTS

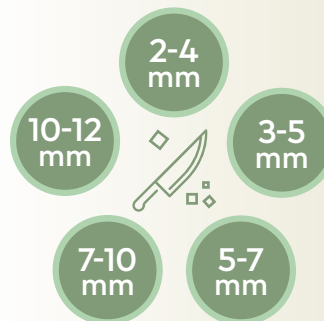
Nuts are a natural product with many beneficial properties and are in great demand among consumers. Nuts contain calcium, potassium, magnesium, iron, phosphorus, and other minerals. This product is rich in fiber, vitamins A, B, C, D, and E.

We apply the technology of roasting nuts without using oil, known as "dry roasting", where the product does not accumulate toxic agents. Our production facilities allow us to meet the needs of the most demanding customer. Depending on the customer's requirements, we grind nuts into different types of fractions. We also adjust the degree of nuts roasting. After grinding, the nuts are vacuum-packed to avoid contact with air and prevent oxidation. As a result, we can ensure a long shelf life of the roasted nuts.

We can also caramelize nuts, which additionally protects the final product from moisture and emphasizes the flavor of the nuts. The use of caramelized nuts with the addition of various spices can advantageously emphasize any future product that includes such a component.



## FRACTIONS GRINDING



ALMOND

WALNUT

HAZELNUT

PEANUT

CASHEW

\*please contact our manager for a full range of products

# DRIED FRUITS

Processed dried fruit is a popular product among our customers because it is a natural and healthy ingredient.

It adds flavor, aroma, and an attractive appearance to the product. Dried fruits are often used to make fillings and decorations, and are added as a layer in cakes, pastries, waffles, etc.

Dried fruit pieces are also used in the production of ice cream, yogurts, cottage cheese masses, candies and cookies, tea blends, and instant cereal porridge.

Crushed dried fruit production technology is quite a meticulous process. Before grinding, raw materials are necessarily cleaned from external impurities and preservatives that are used in the production of dried fruits. During the production process, raw materials are subjected to heat treatment to prevent the development of mold and pathogenic fungal spores.

To ensure the ease of use of our raw materials, the crushed dried fruits are sprinkled with rice flour or glucose, which prevents the pieces from sticking together. The fraction size can vary from 2 to 12 mm depending on the order requirements.

Technical facilities of our production allow us to manage the level of final moisture in dried fruits. Individual approach to cooperation with the client allows to fulfill all the customer's individual technological requirements.

CHERRIES

PEAR

MANGO

PRUNES

KUMQUAT

FIG

APPLE

APRICOTS

KIWI

STRAWBERRY

\*please contact our manager for a full range of products



# CANDYING

The pearl of our assortment is candied berries, fruits, and vegetables.

They are vacuum canned at specified temperatures in invert syrup. This method allows the preservation of vitamins, microelements, and all the beneficial components of fruits and vegetables.

Our production uses mainly Ukrainian ingredients in fresh and frozen form, which allows us to control the quality at all stages of the production.

We offer our products both whole and chopped, powdered with rice flour or glucose as needed.



☐ BLUEBERRIES

☐ BLACK ROWAN

☐ PUMPKIN

☐ BLACKCURRANT

☐ RHUBARB

☐ CANDIED VEGETABLES

☐ CHERRIES

☐ ORANGE

☐ LEMON

☐ APRICOTS



\*please contact our manager for a full range of products

# THE USE OF PRODUCTS **ARMOPROM-D**



TEAS AND  
READY-TO-DRINK  
BEVERAGES



DAIRY PRODUCTS,  
YOGURTS, ICE CREAM



CONFECTIONERY  
AND BAKERY  
PRODUCTION



BREAKFAST  
CEREALS

# FOODS

# SUGAR-FREE

Today, consumers pay extra attention to the composition of the products they buy. Healthy products allow us to scale up our business and enter new markets: sports nutrition, eco-products, and diabetic products.

Making sugar-free products is going to be a great strategic and marketing decision.

We offer the following ingredients from our manufacturing facility to assist in the production of your goods.

PIECES OF DRIED APPLE, DATES, BANANA,  
AND OTHER DRIED FRUITS OF VARIOUS FRACTIONS

DRIED ORANGE AND LEMON SLICES

DRIED BLUEBERRIES IN MINCED OR WHOLE FORM



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# STAGES OF THE PRODUCTION PROCESS



## 01. Selection of raw materials

We assess quality at the highest standards



## 02. Preparatory process

Removing foreign particles, peels, and seeds from the raw material. Heat treatment of raw materials



## 03. Production

Ensuring all the required stages of the manufacturing process



## 04. Certification

Performing all necessary laboratory testing to ensure product safety, conformance to customer specifications, and compliance with company standards and regulations



## 05. Packaging

Packaging of products in transport containers for safe transportation to the customer's warehouse and to ensure comfortable use in further production



## 06. Shipping

We deliver the product to its destination





We never rest on our laurels, constantly introducing innovations to improve product safety and quality.





# R&D CENTER

**The R&D center is your loyal assistant.**

Our technologists will always help you to implement our raw materials in your production.

Our R&D center will assist in combining components, improving texture and taste when creating new products, or improving recipes.

Our company's development strategy is always customer-oriented.



# OUR PARTNERS

We're trusted and partnered with by companies such as:

- Roshen
- Lasunka
- Kviten
- ATB
- Varus
- Lukas
- Yarich
- Latmannen AKSA - TM "AXA"
- Zlagoda
- Zhytomyrski Lasoschi - "ZhL" TM
- Poltava Conditer
- "Voloshkove Pole"
- "Khdibodar"
- Shchedro
- Dobrodiya Foods - "Dobrodiya".
- "HD-GROUP"
- Torchin
- Super-Food
- Vitapak - "Vitapak" TM
- RIF - "RIF" TM
- Sunny Food LLC - "Doktor Brenner" TM
- Shchorsky Foodstuff Plant
- PoverPro
- Golden Mile
- Kharkiv Biscuit Factory (KBF)





# Our contacts:



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[armoprom-d.com](http://armoprom-d.com)

