



**RAW MATERIAL** *for bakeries*



**The company EXCLUSIVE TRADE s.r.o.** has been operating in the food raw materials supplier market since 2008.

Today we supply our raw materials to 15 European countries as well as Australia, the Emirates, Egypt, Oman, and South Africa.

Our raw materials are of the best quality, certified by international quality certificates.

Over 15 years of experience, our logistics department has the best land and sea carriers at its disposal, which allows us to give the best prices for goods, delivering them directly to our customers.

The principles of our company are based on caring attitude towards our clients and partners.

We take an individual approach to each client, taking into account the specifics and requirements of the client's company.





# WHEAT FLOUR

- delivery of truck / silo camions throughout Europe;
- delivery by containers all over the world;
- production of 15,000 tons of flour per month;
- regular supplies of flour to South Africa, the Emirates, America, Canada, Australia;
- SGS certificate of quality.

FLOUR INDICATORS	MOISTURE	FALLING NUMBER	CRUDE ASH CONTENT	WET GLUTEN
Wheat flour BL 55	11.02%	390 sec.	0.56%	28.2 %
Wheat flour BL 45	13.76%	417 sec.	0.46%	25.0%
Wheat flour BL 65	11.9%	350 s	0.56%	28.2 %

*packiging:*  
1 kg, 5 kg, 10 kg,  
25 kg, 50 kg





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**Margarine for puff pastry «Sloika» for classic puff pastries 80% of fat** – is used for making classic puff pastry from yeast and unleavened dough.

Evenly distributed over the dough, «Sloika» margarine makes it homogeneous, voluminous and high, and gives the finished product an even layering.

Production method: margarine is produced by mixing refined deodorised bleached vegetable oils in their natural form and prescription ingredients.

***Composition of product:***

refined deodorised palm and sunflower oils, drinking water, emulsifiers (E471, E475, soy lecithin), common salt, sorbic acid preservative, acidity regulator lactic acid, beta-carotene colouring.

The product does not contain hydrogenated fats.

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**Margarine for puff pastry «Sloika» for puff biscuits 70% of fat** is used for making classic puff pastry products from yeast and unleavened dough and puff biscuits. Evenly distributed over the dough, «Sloika» margarine makes it homogeneous, voluminous and high, and gives the finished product an even layering.

Production method: margarine is produced by mixing refined deodorised bleached vegetable oils in their natural form and prescription ingredients.

***Composition of product:***

refined deodorised palm and sunflower oils, drinking water, emulsifiers (E471, E475, soy lecithin), common salt, sorbic acid preservative, acidity regulator lactic acid, beta-carotene colouring.



**Margarine «Sonyachnyi osobyi»** is intended for use in bakery and culinary production, as well as in the restaurant industry. The margarine has a high nutritional and energy value. The margarine is evenly distributed in the dough, improves the porosity of the finished baked goods, gives them a perfect taste, ruddy colour and delicate aroma.

***Composition of product:***

refined deodorised palm oil, drinking water, common salt, emulsifier (E471, soy lecithin), preservative sorbic acid, “Butter” flavour, acidity regulator lactic acid, beta-carotene colour.

The product does not contain hydrogenated fats.

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**Margarine cooking «Special Standard»** is specially designed for the confectionery and bakery industries. It increases the volume and improves the porosity of flour confectionery and bakery products. It is evenly distributed in the dough and improves the process of mechanical processing. Provides good baking properties, improves the shape and surface of finished products, increases calorie content.

***Composition of product:***

refined deodorised palm and sunflower oils, drinking water, common salt, emulsifiers (E471, soy lecithin), sorbic acid preservative, «Butter» flavour, acidity regulator lactic acid, beta-carotene colouring.

The product does not contain hydrogenated fats.



**Margarine «Molochnyi osobyi»** is intended for cooking culinary, flour confectionery and bakery products in industrial production. The margarine has a high nutritional and energy value.

The emulsifying system ensures high stability of margarine at elevated temperatures and mechanical processing.

The margarine improves the rheological properties of dough, is well aerated when whipped with sugar, is evenly distributed in the dough and facilitates the process of mechanical processing.

**Composition of product:** refined deodorised palm oil, drinking water, common salt, emulsifiers (E471, soy lecithin), preservative sorbic acid, «Butter» flavour, acidity regulator lactic acid, beta-carotene colour.

The product does not contain hydrogenated fats.

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**Margarine cooking «For Cakes»** combines the properties of baking margarine and cream margarine. Using this versatile product, it is possible to bake high-quality semi-finished products and, in combination with cream whipped from the same margarine, to make a variety of cakes and pastries. It has rheological characteristics similar to butter. Margarine has a high nutritional and energy value. A special emulsifying system and palm kernel oil give this margarine excellent aerating properties.

Margarine cooking «For Cakes» improves the structure and increases the volume of baked semi-finished products. Whipped cream made with this margarine has a lush, homogeneous consistency. It can be used for making cupcakes and biscuits.

**Composition of product:**

refined deodorised palm, sunflower and palm kernel oils, drinking water, emulsifiers (E471, E433, soy lecithin), common salt, preservative potassium sorbate, acidity regulator lactic acid.

The product does not contain hydrogenated fats.



- Margarine «For Cakes»;
- Margarine «For Creams»;
- Margarine «Sunny Special»;
- Margarine «Stolichniy Special»;
- Margarines «Gourmet» 35% and 40%;
- Confectionery fat «For fillings-T»;
- Confectionery fat «For fillings»;
- Confectionery fat «For wafer and soft fillings»;
- Confectionery fat «For chocolate products, candies»;
- Vegetable fat «Confectionery Shortening»;
- Confectionery fat «Olivia glaze LUX»;
- Confectionery fat «Solid» and vegetable fat «Solid lux»;

- Culinary fat «For Deep Frying»;
- Vegetable fat «For Frying»;
- Milk fat substitute «Fattymilk 02AK»;
- Milk fat substitute «Fattymilk 0ZAK»;
- Milk fat substitute «Fattymilk-C 01 AK»;
- Milk fat substitute «Fattymilk-Cheese 01AK»;
- Milk fat substitute «Fattymilk-Cheese 02AK»;
- Milk fat substitute «Fattymilk-Cream 01AK»;
- Milk fat substitute «Fattymilk-Ice 01»;
- Milk fat substitute «Fattymilk-Ice 02»;
- Spreads with milk fat content.







# | VANILLA

## **Vanilla 201401**

for products with a baking temperature of 100-1800 C. Cakes (layer thickness 2-3 cm), meringues, meringue.

## **Vanilla 201402**

for products with a baking temperature of 150-2000 C. Cakes (layer thickness 2-3 cm), meringues, meringue, protein dough (cookies).

## **Vanilla 201403**

for products with a baking temperature of 180-2000 C. Horikhove dough (small cookies (up to 10 g), large cookies (40-50 g), shaped products from custard dough, butter biscuit dough (cupcakes (600-1000 g), small and large products).



### **Vanilla 201405**

thermally stable, 230 - 2500 C. Gingerbread dough (gingerbreads are small, thin, large, gingerbread), biscuit dough with heating (biscuit (thickness 25-40 mm), thin cake (thickness less than 10 mm), cookies), biscuit unheated dough (rolls, cakes, cakes), noodle dough (strudels, pies, cookies), puff pastry (small products (50-100 g), large products (500-1300 g), belts, women).

### **Vanilla 201404**

for products with a baking temperature of 200-2300 C. Walnut dough (small cookies (up to 10 g), large cookies (40-50 g), shaped products from custard dough, butter biscuit dough (cupcakes (600-1000 g), small and large products), gingerbread dough (gingerbread small, thin, large, gingerbread), heated biscuit dough (biscuit (thickness 25-40 mm), thin cake (thickness less than 10 mm), cookies), biscuit dough without heating (rolls, cakes, cakes), noodle dough (strudels, pies, cookies), sweet dough with soda and sour cream (biscuits, tortillas, waffles, soups, pies, rolls).

### ***packiging:***

**1 kg in bags, 10 kg in a corrugated box.  
Euro pallet (120\*80) net 440 kg, gross 490 kg**



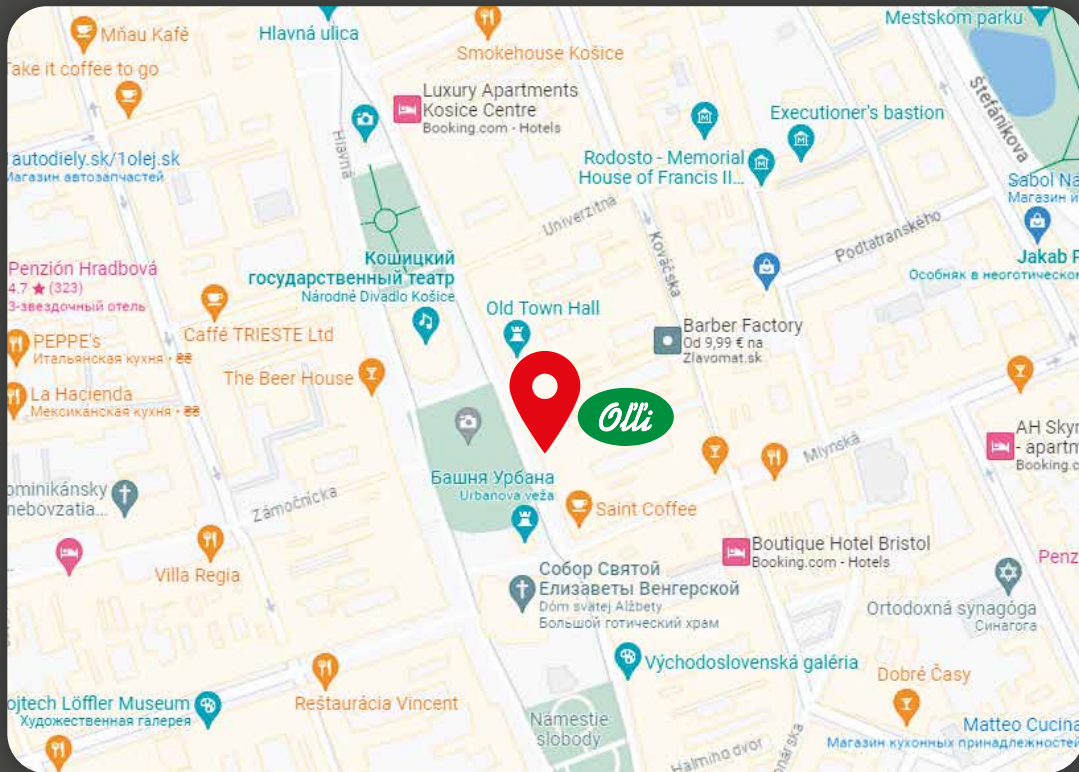


# SUNFLOWER OIL

## *package:*

- 1 liter: 15 bottles per box / 45 boxes on a pallet;
- 5 liters: 3 bottles per box / 44 boxes on a pallet;
- 10 liters: 2 bottles per box / 36 boxes on a pallet;
- IBC containers: 500 liters / 1000 liters;
- Tank: 25,000 liters;
- delivery by camions throughout Europe;
- sea delivery worldwide, through the seaport of Konstanza, Kooper, Gdynia.





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