



LLC «GLOBALYUG»



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Address of production:

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COMPANY OFFERS WHEAT FLOUR AND MEAT OF LAYING CHICKEN HENS

LLC «GLOBALYUG» invites for cooperation chain stores, supermarkets, wholesale companies, food products production companies, producers of bread and bakery products. We offer wholesale deliveries of flour and meat of laying chicken hens. All our products have necessary veterinary certificates and certificates required for sale of appropriate products in EU countries. Our company has mark of “Russian Exporter” and experience of delivery of products to countries of Western Africa.

REFERENCE CONCERNING QUALITY OF RUSSIAN WHEAT FLOUR:



Russia occupies the 1st place in world in production of grain and export of wheat thanks to high qualities of exported products. This fact proves that Russian flour is produced only of high quality wheat and therefore exceeds European analogues in terms of quality. We carefully select producers and offer you the best product ever available in Russian market.

TYPES OF PRODUCTS



WHEAT FLOUR OF HIGHEST GRADE (all-purpose flour /Farine de ble T55)

Packaging: bags 50 kg
Prices: FOB 392\$/tonne
CIF 542\$/tonne

Packaging: bag 10 kg
Prices: FOB 430\$/tonne
CIF 582\$/tonne



WHEAT FLOUR OF THE FIRST GRADE (all-purpose flour /Farine de ble T80)

Packaging: bags 50 kg
Prices: FOB 378\$/ tonne
CIF 528\$/tonne



MEAT OF LAYING CHICKEN HENS (frozen carcasses)

Weight: 1.1-1.2 kg
Prices: FOB 1710\$/tonne
CIF 1950\$/tonne

ADVANTAGES OF BUYING MEAT OF LAYING CHICKEN HENS AT OUR COMPANY



HEALTHY FEEDING

Laying hens are grown up based on only grain feeding without use of antibiotics and growth stimulators



ATTRACTIVE EXTERNAL SALEABLE APPEARANCE

Ready products have appetite inducing external appearance and thanks to this have also perfect appearance on shelves of shops

ADVANTAGES OF BUYING WHEAT FLOUR AT OUR COMPANY

COMPETITIVE PRICE

We offer products at low prices thanks to established long-term cooperation with many Russian suppliers and producers

WHITENESS OF PRODUCT

Flour is produced at modern equipment which ensures high levels of whiteness of product which meet GOST standard requirements

HIGH WATER ABSORBING CAPACITY (WAC)

WAC indicator strongly influences the cost of bread production. The higher level of WAC indicator is, the higher level of quality is achieved for ready products with long term period of storage

APPETIZING READY PRODUCTS

The flour has crème color and this is why bakery cooked out of our meal gets bold and appetizing

ECOLOGICALLY CLEAN PRODUCT

Wheat flour is produced out of ecologically clean wheat and does not contain hazardous mixtures

CONDITIONS OF DELIVERY



- ✓ Wheat flour is shipped in 20 feet container (weight 21 000 kg)
- ✓ Meat of laying chicken hens is shipped in 40 feet container (weight 25 000 kg)
- ✓ Minimal batch for purchase: 1 container. In case of ordering more than 1 container, additional discount for price of products can be discussed
- ✓ Maximum batch of purchase per month:
Wheat flour - up to 50 000 tonnes
Meat of laying chicken hens – up to 1000 tonnes
- ✓ Delivery term based on CIF conditions - 40 days
- ✓ For the first period of work, payment is made via letter of credit. As for further, it is possible to consider cooperation with use of factoring

WE ARE LOOKING FORWARD TO RECEIVE YOUR INQUIRIES CONCERNING PRODUCTS.

WE ARE READY TO ANSWER ANY YOUR QUESTIONS AND OFFER YOU INDIVIDUAL TERMS AND CONDITIONS OF COOPERATION.

EXPORT SPECIALIST

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