



OVOSTAR

100%* EGGS!

EGG PRODUCT SOLUTIONS
OVOSTAR



www.ovostar.ua

ABOUT US



OVOSTAR UNION Group is one of the leading agricultural companies and is among five largest producers of eggs in Europe. Our advantage is the vertical integration, which provides thorough quality control at all stages of production and ensures the optimal resource usage.

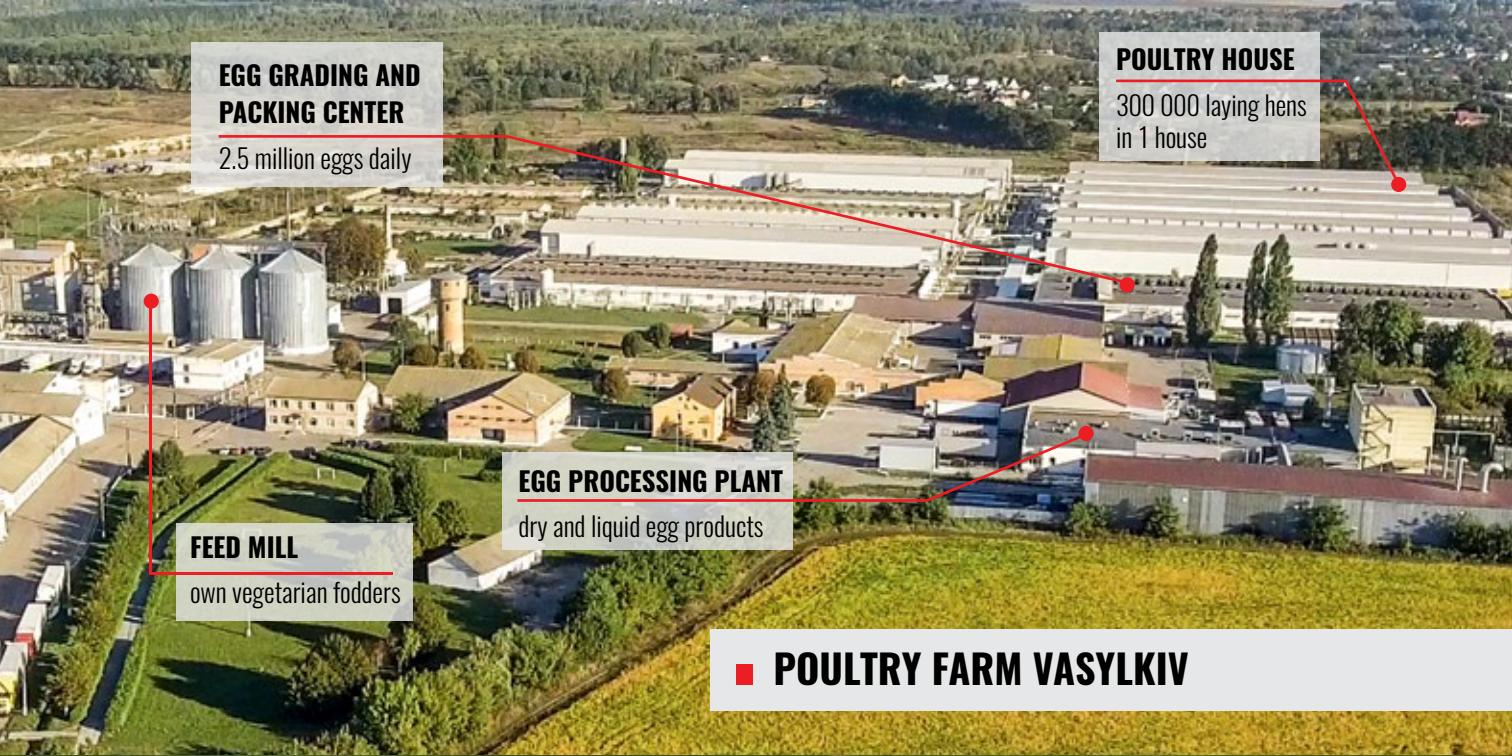
We produce shell eggs at two poultry farms with the overall capacity of more than 8 million poultry places. They are located in Ukraine in close proximity to our own parent stock, hatchery and pullet rearing farms.

Since 2011 the company's shares have been traded on the Warsaw Stock Exchange.

Our mission: we work and improve in order to produce environmentally friendly and healthy food for global markets.

OVOSTAR UNION TODAY

- 7 production sites
- 21% - share in industrial egg production of Ukraine
- Ukrainian market maker in egg products
- Export to 50+ countries
- 44% - share of export in sales volume of eggs
- Over 1400 employees



**EGG GRADING AND
PACKING CENTER**

2.5 million eggs daily

POULTRY HOUSE

300 000 laying hens
in 1 house

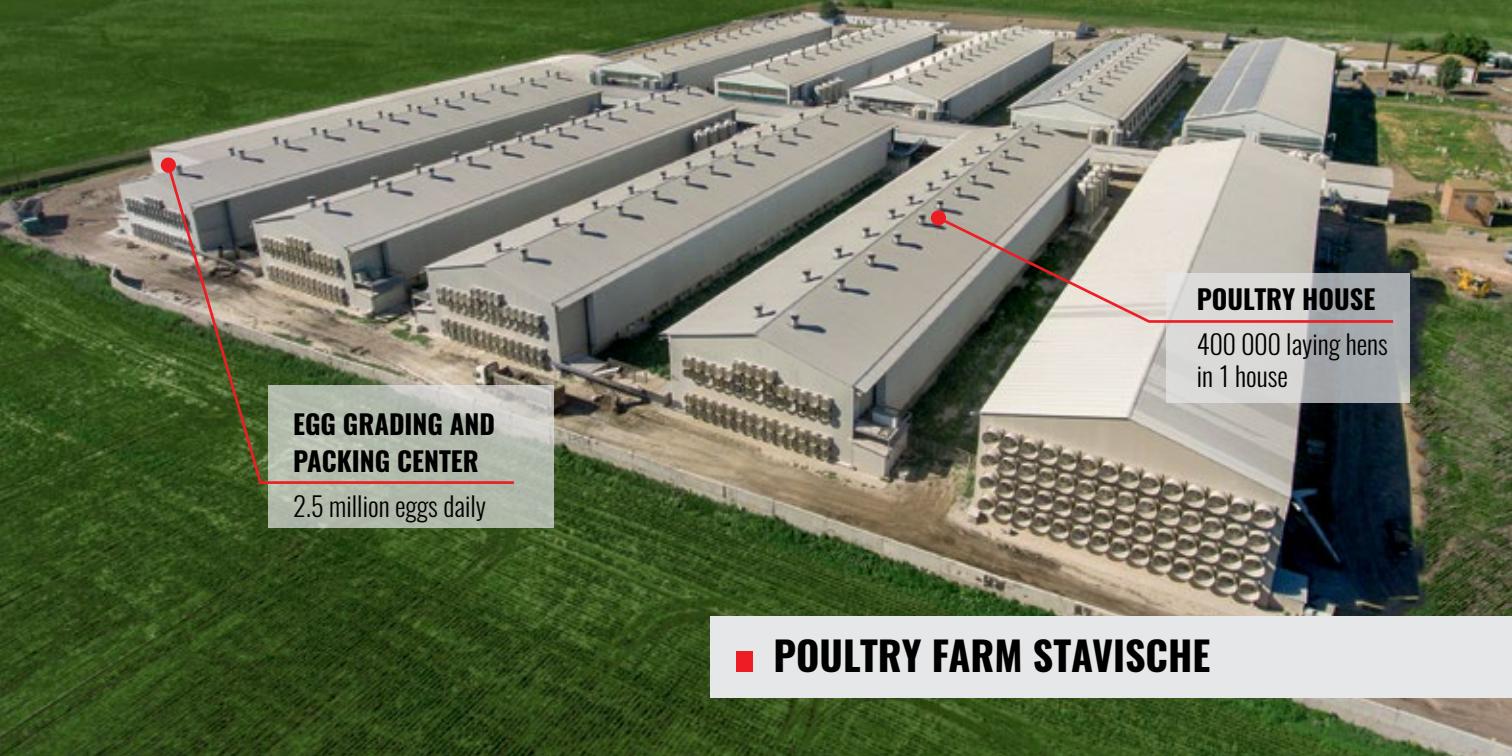
EGG PROCESSING PLANT

dry and liquid egg products

FEED MILL

own vegetarian fodders

■ **POULTRY FARM VASYLKIV**



**EGG GRADING AND
PACKING CENTER**

2.5 million eggs daily

POULTRY HOUSE

400 000 laying hens
in 1 house

■ **POULTRY FARM STAVISCHÉ**

THE MAIN BUSINESS AREAS ARE:

SALES AND DISTRIBUTION

We sell eggs to 2500 retail outlets and export to 50 countries

EGG PROCESSING

Dry and liquid egg products manufacturing

EGG PRODUCTION

Grading and packing center



FEED MILLS

We use only own vegetarian fodders from two mills and oilseed processing plant

BREEDING AND REARING FACILITIES

breeders, incubation, young hens

LAYING HENS

2 modern laying farms



We produce and sell eggs under the national trademark **YASENSVIT**



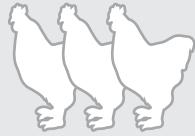
Our premium quality egg products are recognized both in Ukraine and abroad under the trademark **OVOSTAR**

OUR ACHIEVEMENTS

We are in

TOP-5

European egg producers

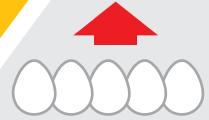


The total flock is

7.7 million hens



Permission to **export**
shell eggs of A class **to the EU**

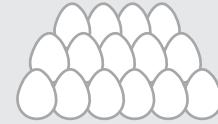


1,7 billion
eggs in 2017



Exported in 2017

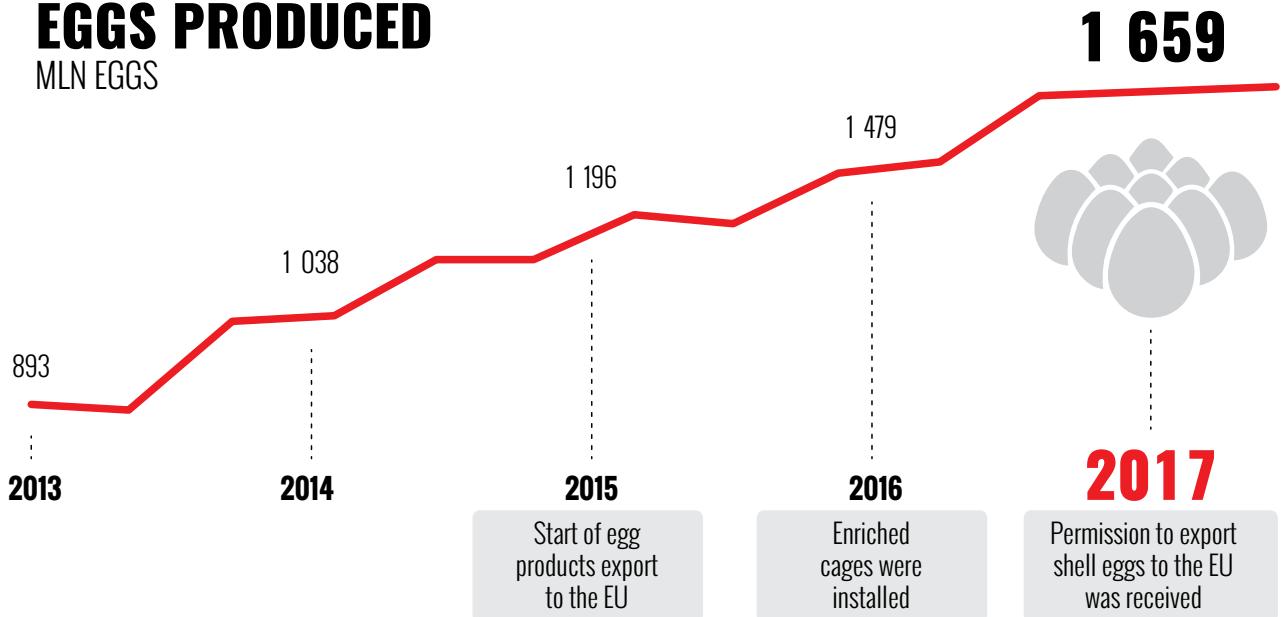
7400 tons
of **egg products**



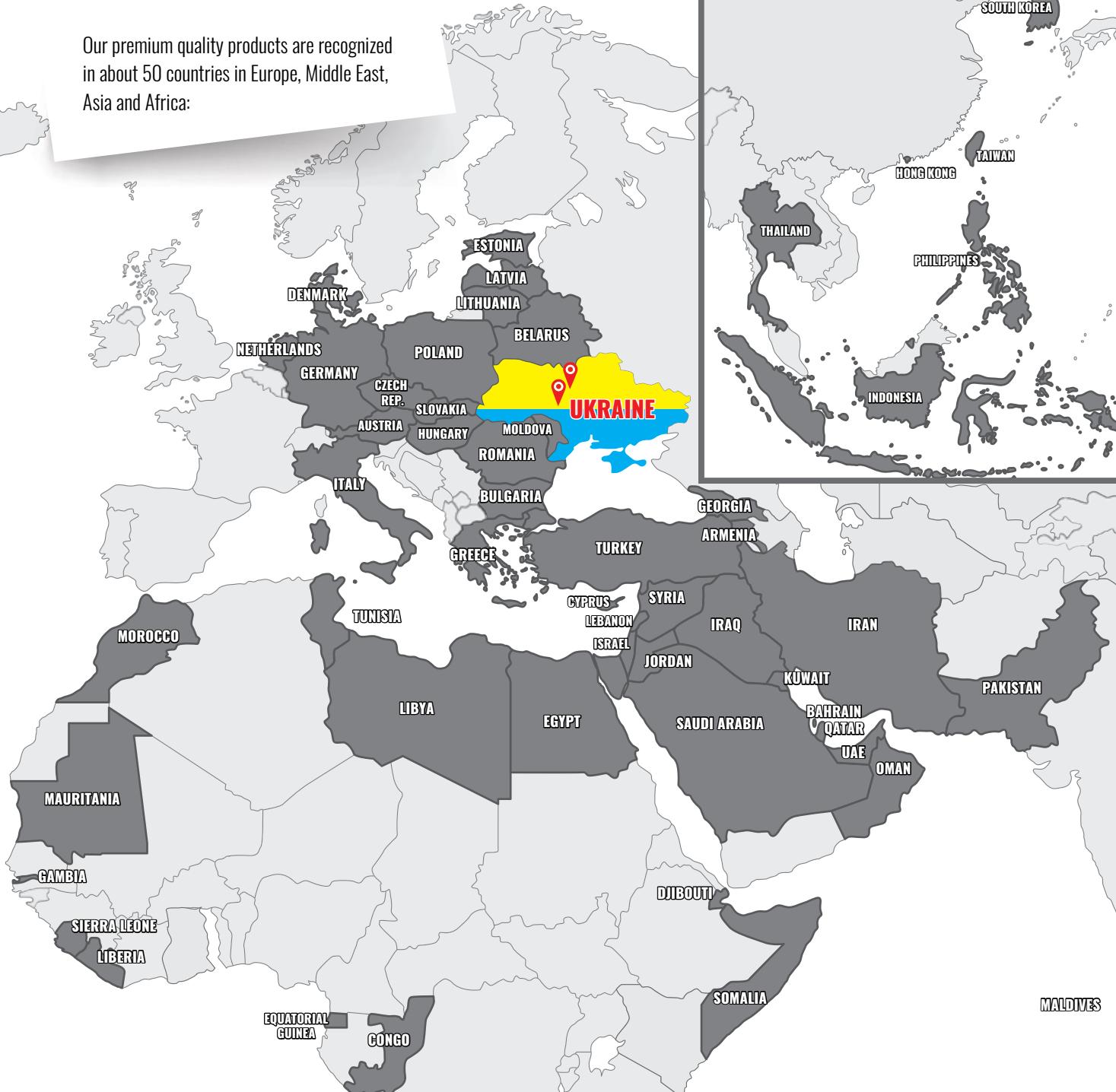
529
million **eggs**

EGGS PRODUCED

MLN EGGS

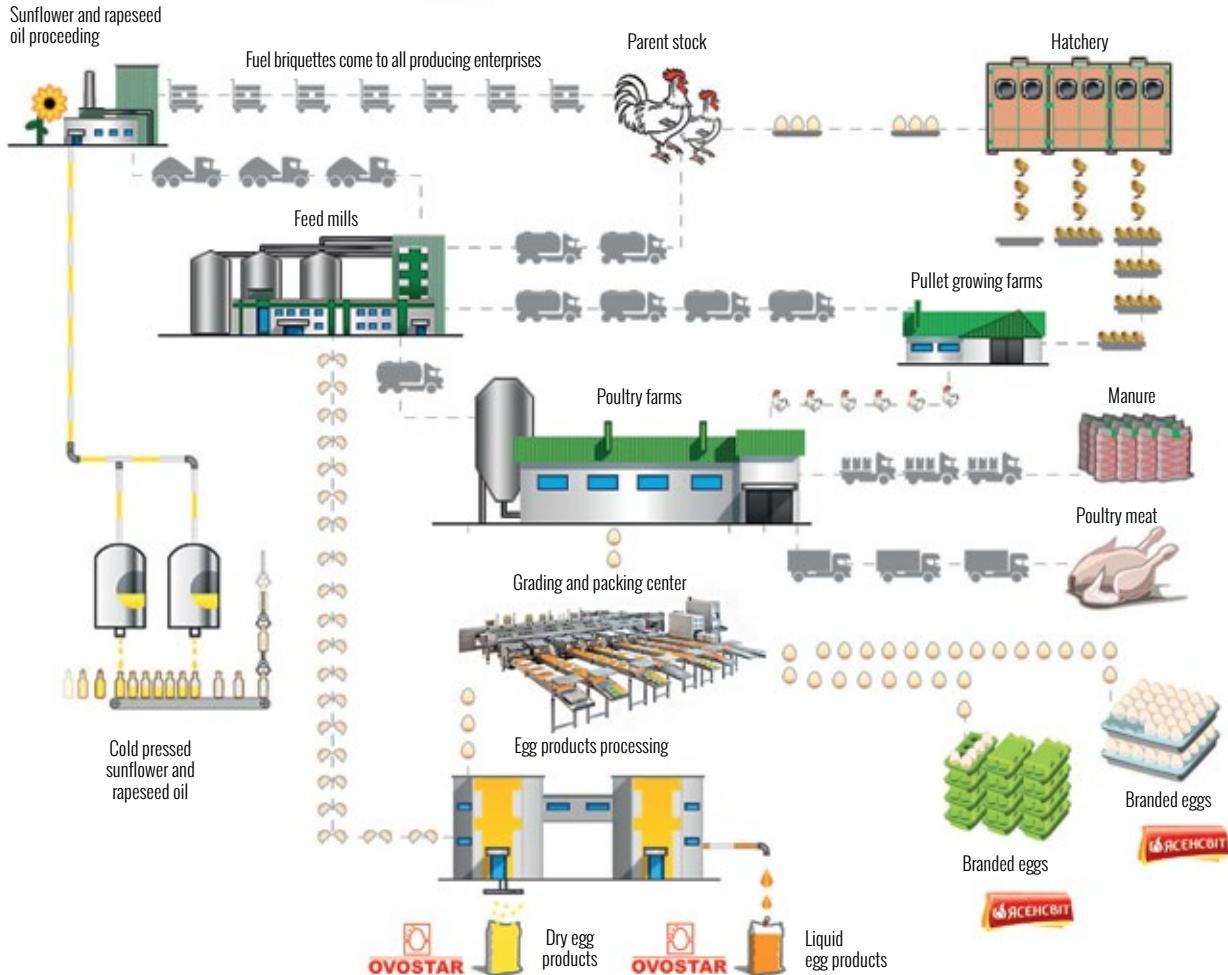


Our premium quality products are recognized in about 50 countries in Europe, Middle East, Asia and Africa:



PRODUCTION

BUSINESS MODEL



- All production facilities are located in central Ukraine in close proximity to each other.

- There is full production cycle from hen breeder flock to high quality shell eggs and egg products manufacturing.

- High level of vertical integration lets control costs and quality at all stages of production process.



SHELL EGG PRODUCTION

- Two modern poultry farms in the heart of Ukraine
- European standards of poultry farming
- Up-to-date grading machines MOBA i NABEL sort out 5 million eggs daily
- The food safety and quality assurance management systems
- EU approved (approval veterinary number a-UA-10-12-06-X-PC,PP)
- Proven experience in packing and shipping shell eggs for long distances (Africa, Far East, Middle East)

The poultry farms are equipped with up-to-date egg production equipment. High level of in-house automation including feed and water supply as well as manure disposal systems together with the automated collection of eggs, their transportation, grading and packing ensure the biosecurity of the poultry and the finished products.

Grading machines with three-stage detection system control the quality and cleanliness of the eggshell, additionally process the eggs with UV-light and precisely grade them by weight.

After inspection the sorted eggs are transported to the automatic packing line. Each egg is marked with a numerical code of the quality control, a mandatory attribute of the company's food safety system.

We have our own certified laboratory that continuously performs the whole range of physical, chemical, and microbiological tests of the fodder and the finished products. Additionally, the eggs are regularly tested by the state authorities for the microbiological safety indicators, the absence of dioxins and GMO.

The high quality of products is the key element of Ovestar Union strategy. During the production process we use NO antibiotics, hormones and other growth additives, and NO fodder components of animal origin.

EGG PRODUCTS PROCESSING

- OVOSTAR is the leading egg processing plant in Ukraine that offers a wide range of liquid and dry egg products
- OVOSTAR plant processes over 2 million eggs daily
- The food safety and quality assurance management system, Halal certificate
- Fresh eggs processing in 1-2 days after laying
- More than 20 types of egg products and mixes with specific properties
- EU approved (approval veterinary number 10-03-14 EGG)

OVOSTAR egg processing plant holds a leading position in Ukraine by volume and product range of egg products produced. The plant is completed with the modern equipment of egg separation, pasteurization, fermentation, desugarization, drying and finished goods packaging.

Both Ukrainian and global companies of food industry such as producers of confectionary, bakery, meat and fish products, mayonnaise and various sauces, purchase OVOSTAR egg products. The production capacity and flexible manufacturing processes are able to satisfy the needs of our customers in any amounts and any product range, which includes pasteurized and fermented dry and liquid egg products both chilled and frozen.

More than 300 tons of different egg powders and 1000 tons of liquid egg products are produced monthly. We offer a great variety of packaging solutions depending on demands of our customers.

OVOSTAR plant successfully completed the process of integration the system of products quality and safety control according to ISO 9001 and FSSC 22000 (HACCP). As a result of continuous growth and the systemic quality control of the products the company is increasing the export volumes, becoming a recognizable player in Europe, Middle East, Asia and Africa.



OVOSTAR



STAGES OF EGG PRODUCTS PROCESSING

The state-of-the-art machine designed by Pelbo® permits to obtain the best possible performance such as: highest product yield, cleanest egg white, driest yolk.

- **EGGS BREAKING AND SEPARATING**

The revolutionary egg white inspection system ALBUCHECKER is capable of detecting even the smallest egg yolk stain and guarantees the highest quality of egg white.

- **FERMENTATION SECTION**

The fermentation of yolk provides the product with enhanced emulsifying properties and thermostability.

- **PASTEURIZATION SECTION**

The pasteurization provides biological safety of product, removal of pathogenic microflora, ensures long shelf-life of egg products.

- **DESUGARIZATION SECTION**

The desugarization enables to get dry sugar-free albumen with prolonged shelf-life.

- **DRYING SECTION**

Due to a small-dispersion structure the dry egg products possess high solubility and reviving ability.

- **"HOT ROOMS"**

The process of albumen processing occurs in large thermostats.

- **PACKAGING SECTION**

Liquid egg products are poured in the aseptic packages and plastic cans. Dry egg products are packed in three layer kraft bags with a polyethylene inner.



PRODUCTS

Our expanding portfolio of products is driven by the needs of our customers and presented by the following products:

SHELL EGGS

We offer shell eggs of premium quality for industrial application and retail. Shell eggs of sizes L, M, S are produced directly on poultry farms of Ovostar Union

DRY EGG PRODUCTS

- Whole egg powder
- Egg white powder (albumen)
- Egg yolk powder
- Heat-stable egg yolk powder
- Dry egg product mixes OVOMIX

LIQUID EGG PRODUCTS

- Liquid whole egg
- Liquid egg white
- Liquid egg yolk
- Liquid heat-stable egg yolk
- Salted or sweetened whole egg and egg yolk
- Liquid egg product mixes OVOMIX including LONG LIFE products
- Scrambled eggs



DRY EGG PRODUCTS



WHOLE EGG POWDER

Ingredients: hen whole egg of fresh shell eggs

Produced by separation, pasteurization and spray drying

Properties: high emulsifying ability, high nutrition value and excellent solubility

Application: confectionery, bakery products, cakes, biscuits, meat industry

Packaging: 20 kg kraft bag with PE insert, 20 or 25 kg card box with PE insert

Shelf life: 24 months



EGG WHITE POWDER (ALBUMEN)

Ingredients: hen egg albumen of fresh shell eggs

Produced by separation, pasteurization, fermentation and spray drying

Properties: depending of the scope of application any of standard or high whip or high gel albumen can be offered

Application: confectionery, bakery products, surimi, sports nutrition

Packaging: 20 kg kraft bag with PE insert, 20 or 25 kg card box with PE insert

Shelf life: 24 months

EGG YOLK POWDER

Ingredients: hen egg yolk of fresh shell eggs

Produced by separation, pasteurization and spray drying

Properties: excellent solubility, emulsifying capacity and high nutritional value (enriched proteins, lipids, trace elements calcium, magnesium and iron)

Application: mayonnaise, dressings, sauces, pasta, confectionery

Packaging: 20 kg kraft bag with PE insert, 20 or 25 kg card box with PE insert

Shelf life: 24 months

HEAT-STABLE EGG YOLK POWDER

Ingredients: hen egg yolk of fresh shell eggs, salt, enzyme

Produced by separation, fermentation, pasteurization and spray drying

Properties: high thermal stability and emulsifying ability, provides stable emulsions in high temperature conditions, long-term storage

Application: mayonnaise, dressings, sauces, pasta

Packaging: 20 kg kraft bag with PE insert, 20 or 25 kg card box with PE insert

Shelf life: 24 months

DRY EGG PRODUCTS OVOMIX

We understand that the needs of our customers are different in each market. That's why we launched new egg products line OVOMIX, which is tailor-made to meet specific needs of our customers. Under OVOMIX product line we offer product mixes for different food sectors, like special mix for mayonnaise producers - Mayomix.



LIQUID EGG PRODUCTS



LIQUID WHOLE EGG (CHILLED/ FROZEN)

Ingredients: pasteurized liquid whole egg of fresh shell eggs

Produced by separation and pasteurization

Properties: physical and chemical properties are identical to a fresh hen egg.

Application: direct substitute to a fresh shell egg

Packaging: bag in box, 10, 20, 1000 kg aseptic packages.

1 and 5 liter plastic cans.

Shelf life: in pure and perfectly ventilated refrigerator or freezer:

0 – +4 °C – no more than 40 days

-18 °C – no more than 15 months



LIQUID EGG WHITE (CHILLED/ FROZEN)

Ingredients: pasteurized liquid egg white of fresh shell eggs

Produced by separation and pasteurization

Properties: excellent whipping ability, foam stability

Application: confectionery and bakery industry, sports nutrition

Packaging: bag in box, 10, 20, 1000 kg aseptic packages.

1 and 5 liter plastic cans

Shelf life: in pure and perfectly ventilated refrigerator or freezer:

0 – +4 °C – no more than 40 days

-18 °C – no more than 15 months

LIQUID EGG YOLK (CHILLED/FROZEN)

Ingredients: pasteurized liquid egg yolk of fresh shell eggs

Produced by separation and pasteurization

Properties: high emulsifying capacity and nutritional value, long shelf life

Application: mayonnaise, dressings, sauces, pasta, confectionery

Packaging: bag in box, 10, 20, 1000 kg aseptic packages.

1 and 5 liter plastic cans

Shelf life: in pure and perfectly ventilated refrigerator or freezer:

0 – +4 °C – no more than 40 days

-18 °C – no more than 15 months

HEAT-STABLE LIQUID EGG YOLK (CHILLED/FROZEN)

Ingredients: pasteurized liquid egg yolk of fresh shell eggs, salt, enzyme

Produced by separation, fermentation and pasteurization

Properties: high thermal stability and emulsifying ability provides stable emulsions in high temperature conditions, long-term storage

Application: mayonnaise, dressings, sauces, pasta

Packaging: bag in box, 10, 20, 1000 kg aseptic packages.

1 and 5 liter plastic cans

Shelf life: in pure and perfectly ventilated refrigerator or freezer:

0 – +4 °C – no more than 40 days

-18 °C – no more than 15 months



LONG LIFE LIQUID EGG PRODUCTS

OVOMIX portfolio includes variety of products to meet specific customer expectations. LONG LIFE products are suitable for food industry, bakery, confectionary, meat industry, HoReCa. The products are available in multiple formats of customized packaging.

LONG LIFE product line includes:

- LONG LIFE whole egg/egg white/egg yolk

Packaging:

- 1kg, 5kg plastic cans with cork
- Bag in box, net weight 10kg, 20kg
- 1t one way container, carton box with plastic liner

Shelf life: Products must be stored at 0° to + 4 °C during 90 days. After opening can be stored in original packaging with closed cork 28 days at 0° to + 4 °C.

ADVANTAGES OF USING EGG PRODUCTS OVER SHELL EGGS



LIQUID EGG PRODUCTS

DRY EGG PRODUCTS

	LIQUID EGG PRODUCTS	DRY EGG PRODUCTS
Preparation convenience	✓	✓
Ease to use	✓	✓
Time and cost saving	✓	✓
Safety (pasteurization destroys Salmonella and other bacteria)	✓	✓
No loss at usage (liquid eggs involve a loss of approx. 2-3% of product remaining in the container)	-	✓
Easy to store	-	✓
Long shelf life	✓	✓
Product can be controlled and analysed before purchase	-	✓
Lower freight charges	-	✓

SHELL EGGS

We offer shell eggs of premium quality from Ovostar Union's poultries. As we aim to produce health friendly products we control the quality and safety of eggs at each stage of production and can confirm it with relevant certificates and expert reports.

Our production capacity let us offer eggs both to domestic market and international arena. We produce 5 million eggs daily for industrial application and retail.

Grading machines with three-stage detection system control the quality and cleanliness of the eggshell, additionally disinfect the eggs and precisely grade them by weight.

During the production process we use NO antibiotics, hormones and other growth additives, and NO fodder components of animal origin.

Sizes L, M, S are available in carton boxes. Each one contains 360 eggs placed on 12 carton trays.

The product is already recognized at European, Middle Eastern, Asian and African markets. As we strive for sustainable growth we aim to increase in market opportunities.





QUALITY AND PRODUCT SAFETY GUARANTEES

The high quality of products is the key element of Ovostar Union strategy. High level of in-house automation including feed and water supply as well as manure disposal systems together with the automated collection of eggs, their transportation, grading and packing ensure the biosecurity of the poultry and the finished products.

During the production process we use NO antibiotics, hormones and other growth additives, and NO fodder components of animal origin.

Disinfection of eggs and equipment is carried out at the stage of automatic transportation of eggs from poultry houses to the grading machine by using ultraviolet light and ozonation. Grading machines with three-stage detection system control the quality and cleanliness of the eggshell, additionally disinfect the eggs and precisely grade them by weight.

Each egg is marked with a numerical code of the quality control, a mandatory attribute of the company's food safety system. We have our own certified laboratory that continuously performs the whole range of physical, chemical, and microbiological tests of the fodder and the finished products. Additionally, the eggs are regularly tested by the state authorities for the microbiological safety indicators, the absence of dioxins and GMO.

The food safety and quality assurance management system based on the international standards is integrated at our production sites.



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