



OJSC PAVA

Flour quality as top priority

2010

OVERVIEW OF PAVA

- PAVA is one of the three leading grain processing companies in Russia
- PAVA operates three milling plants:
 - ✓ *Rebrikha milling plant (Altay Territory)*
 - ✓ *Mikhailovsky milling plant (Altay Territory)*
 - ✓ *Achinsk milling plant (Krasnoyarsk Territory).*
- PAVA's total grain processing capacities– 1500 MT per day
- PAVA possesses its own elevators for grain storage. Production facilities are situated in the Altay Territory (Southern Part of Western Siberia) and in the Krasnoyarsk Territory
- PAVA supplies production to 68 Russian regions (80% regions)
- Since 2007 PAVA is actively boosting its export business, with shipments being delivered to 14 countries
- Partner of UN World Food Program more than 4 years
- Subsequent to 2007 results, PAVA was granted the status of “Leading Russian Exporter”, and in 2008 it earned the status of “Most dynamically developing Exporter”



Product portfolio



Products are manufactured under 6 trademarks



- ✓ «Altay-Batushka» (flour, semolina)
- ✓ «Khleb Altaya» (flour)
- ✓ «PAVA» (flour, cereals)
- ✓ «Achinka» (flour)
- ✓ «Zhitnitsa» (protein-enriched vitaminised flour)
- ✓ «Premium» (animal feed, feed mixes)



«Altay-Batushka»



**“Altay-Batuska” flour is manufactured by
Rebrikha and Achinsk milling plants**

Following products are manufactured under
“Altay-Batushka” trademark:

- High-grade wheat flour (25kg, 50kg)
- First-grade wheat flour (25kg, 50kg)
- Second-grade wheat flour (25kg, 50kg)
- Extra-grade wheat flour (50kg)
- Podolskaya flour (50kg)
- Rye flour (50kg)
- Semolina (25kg, 50kg)



PAVA

JOINT STOCK COMPANY

PAVA: Creating value through vertical integration

«Altay-Batushka»



“Altay-Batushka” flour is packed into different sized packages:

- 1 kg (polypropylene bag)
- 2 kg (paper and polypropylene bag)
- 3kg (polypropylene bag)
- 5 kg (polypropylene sack)
- 10kg (polypropylene sack)

The package is supplied with a see-through “window”, thus a customer can immediately see the whiteness of the flour and its grinding coarseness

➤ **Semolina of soft grade, packaged in 0,85kg bag**, is also produced under Altay-Batushka trademark



Pastry made of «Altay-Batushka» flour is a symbol of domestic hearth, care and hospitality

«PAVA»



PAVA is a fairytale maiden-bird, which in Slavic culture symbolized love, happiness and family life. According to indigenous beliefs PAVA patronized rich harvest and brought homes peace and prosperity

High quality of PAVA products will make any housewife happy and help to cook a tasty meal

«PAVA» flour is manufactured by Rebrikha and Achinsk milling plants

- High-grade wheat flour (25kg, 50kg)
- First-grade wheat flour (25kg, 50kg)
- Second-grade wheat flour (25kg, 50kg)
- Extra-grade wheat flour (50kg)
- “Podolskaya” flour (50kg)
- Rye flour (50kg)
- Semolina (25kg, 50kg)
- Fine-ground barley (45kg)
- Pearled barley (50kg)



PAVA

JOINT STOCK COMPANY



«PAVA»

«PAVA» flour

- 1 kg (polypropylene bag)
- 2 kg (paper and polypropylene bag)
- 3kg (polypropylene bag)
- 5 kg (polypropylene sack)
- 10 kg (polypropylene sack)



Superb baking and taste properties of «PAVA» flour were many times recognized with gold and silver medals, as well as with diplomas of Russian and foreign food exhibitions and fairs



PAVA

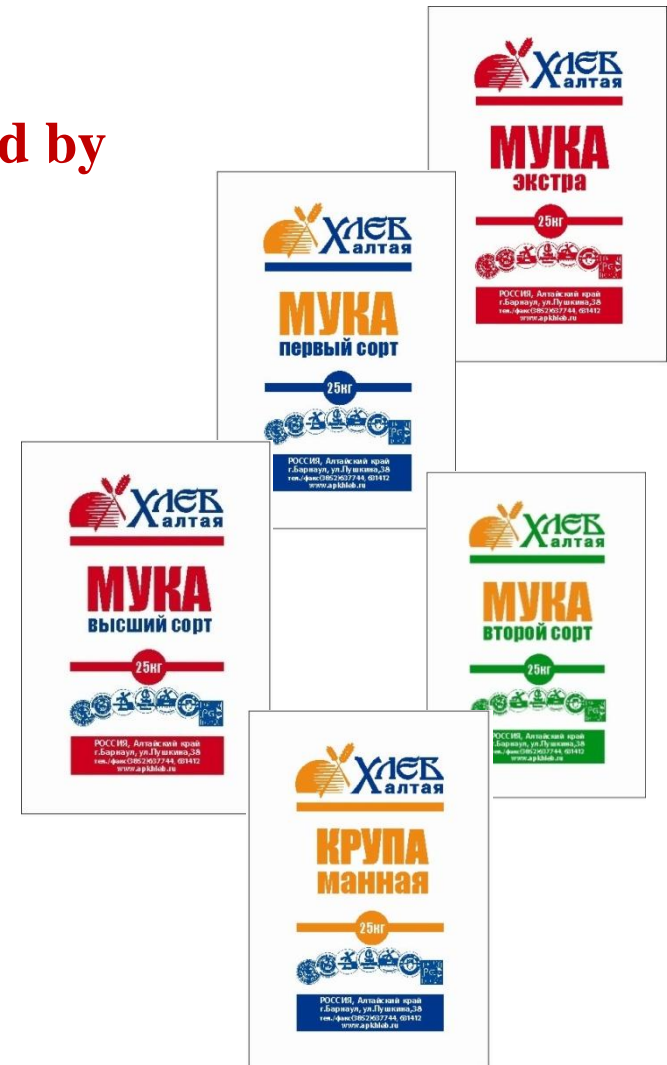
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«Khleb Altaya»



«Khleb Altaya» flour is manufactured by Mikhailovsky milling plant

- High-grade wheat flour (25kg, 50kg)
- First-grade wheat flour (25kg, 50kg)
- Second-grade wheat flour (25kg, 50kg)
- Extra-grade wheat flour (50kg)
- Peeled rye flour (50kg)
- Semolina



«Achinka»

«Achinka» flour is manufactured by Achinsk milling plant

- High-grade wheat flour (25kg, 50kg)
- First-grade wheat flour (25kg, 50kg)
- Second-grade wheat flour (25kg, 50kg)
- Extra-grade wheat flour (50kg)
- “Podolskaya” flour (50kg)
- Rye flour (50kg)



«ZHITNITSA»

Innovative flour with living grain cells content



- Applying Zhitnitsa flour in production opens up brand-new opportunities for baking business. Zhitnitsa enables bakers to get additional profit, extend product portfolio and start up production of new product lines like «Fitness», «Health» etc
- Due to the leading-edge technologies Zhitnitsa retains most valuable and nutritional elements of wheat kernel
- Zhitnitsa has increased moisture absorbing levels, thus giving the flour unprecedented advantage: production yield increases by 4-8% as compared to bread made from graded flour
- Zhitnitsa is enhanced by rich mix of essential amino acids, which makes proteins in bread, made from Zhitnitsa, easily digestible
- As for technological process Zhitnitsa acts as graded flour and promotes production costs reduction

«ZHITNITSA»

Innovative flour with living grain cells content



100 gram of Zhitnitsa flour provide a person with:

- Daily rate of iron;
- Daily rate of B1 and B2 vitamins;
- one third of E vitamin daily rate;
- one third of nicotinamid daily rate;

Qualitative properties

Gluten up 20%

IDK 85 – 95.

Moisture 14%

Ash content 1,9%

Soluble proteins 15%

**PRODUCTS MADE OF «ZHITNITSA» HAVE PERFECT DENSITY ,
DELICIOUS BREAD AROMA AND EXPRESSIVE TASTE**

Qualitative properties of flour

Wheat flour

Qualitative factors	Extra grade	High grade	First grade	Second grade	M 100-25 Podolskaya	Zhitnitsa
Color	White or white with creamy tinge	White or with creamy tinge	White with yellowish tinge	White with yellowish or grayish tinge	White or white with yellowish tinge	White with yellowish or grayish tinge
Ash content	max 0,45%	max 0,55%	max 0,75%	max 1,25%	max 1%	max 1,9%
Whiteness	—	min 54 %	min 36%	min 12%	min 25%	max 11%
Wet gluten	min 28%	min 28%	min 30%	min 25%	min 25%	min 20%
Proteins	min 11%	min 11%	min 12,5%	min 13%		min 15 %
Falling number	min 185 c	min 185 c	min 185 c	min 160 c	min 185 c	min 160 c
Moisture	max.15%	max.15%	max.15%	max.15%		max 14%
Package	25, 50 kg	1,2,3,5,10, 25,50 kg	25, 50 kg	50 kg	50 kg	50 kg

Flour



Extra-grade wheat flour is manufactured from wheat kernel of soft wheat.

It perfectly suits confectionary and pasta industries, as well as any dishes made of flour. Extra-grade flour serves as a guarantee for elastic dough with superb volume and fluffy pastry with distinct layering. Dishes made of extra-grade flour do not boil soft and spread, have excellent aroma and delicious taste.

High-grade wheat flour is characterized by superb baking and taste properties. Dishes made of this flour have unsurpassed aroma and stay fresh for a long time.

First-grade wheat flour is a strong flour. Moreover, dough made of this flour perfectly holds the shape during proving and baking bread. It is characterized by high stability and ability to withstand a lengthy fermentation.

Second-grade wheat flour is ideal for baking table bread and lean dough pastry. Dishes made of it contain a lot of proteins, vitamins and minerals and are distinguished through magnificent taste and nice bread aroma.

Wheat flour for general purpose suits for making various bakery products and pastry. It is characterized by excellent baking and taste properties.



Flour and cereals



Zhitnitsa flour baking properties comply with those of graded flour, while vitamin-mineral complex content in its flour products is 4-fold higher than in graded flour bread.



Podolskaya flour is used to manufacture bread and confectionery. Judging by its bread-baking properties it is not worse than flour of first grade. Podolskaya flour is used primarily to manufacture dinner bread sorts.

Peeled rye flour is an indispensable component for balanced and proper nutrition. Products made of it have original taste, low calorie content, and are rich in vitamins and minerals.

Semolina of M grade is manufactured from soft wheat. It preserves valuable elements of grain. Due to high accessibility and nutritive value it is widely used for dietary supplements and baby food.

Fine-ground barley is rich in starch and quickly cooked. In addition, it preserves large amount of valuable nutritional components.

Pearled barley is characterized by high nutritional value and starch content. It boils soft rather slowly, while significantly expanding and nicely holding its shape.



Animal feed



Achinsk milling plant manufactures complete animal feed for all livestock species:

- **For cattle** (State Standard Specification 9268-90)
- **For pigs** (State Standard Specification 51550-2000)
- **For poultry** (State Standard Specification 18221-99)
- **Based on your own specification PAVA can produce animal feed for other livestock (incl. horses, sheep, Siberian stags and others), fur-bearing animals and fish**

Complete animal feed is manufactured according to customers' specifications in compliance with established order and calculated using normative documents

Milling plant capacities allow to produce 300 MT per day of complete animal feed and concentrate animal feed



Feed mixes

Премиум

PAVA offers granular and non-granular bran and feed mixes under Premium trademark

Premium feed mix is:

- Perfect balance between price and quality;
- Large weight gain;
- Balanced mix of nutrients, mineral and biologically active substances;
- Basic component of complete balanced diet of livestock;
- Increased cattle breeding efficiency both in private farms and agricultural enterprises

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ПАВА

ОТКРЫТОЕ АКЦИОНЕРНОЕ ОБЩЕСТВО



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Thank you