



PrJSC “ENZYM COMPANY”

Always a step ahead

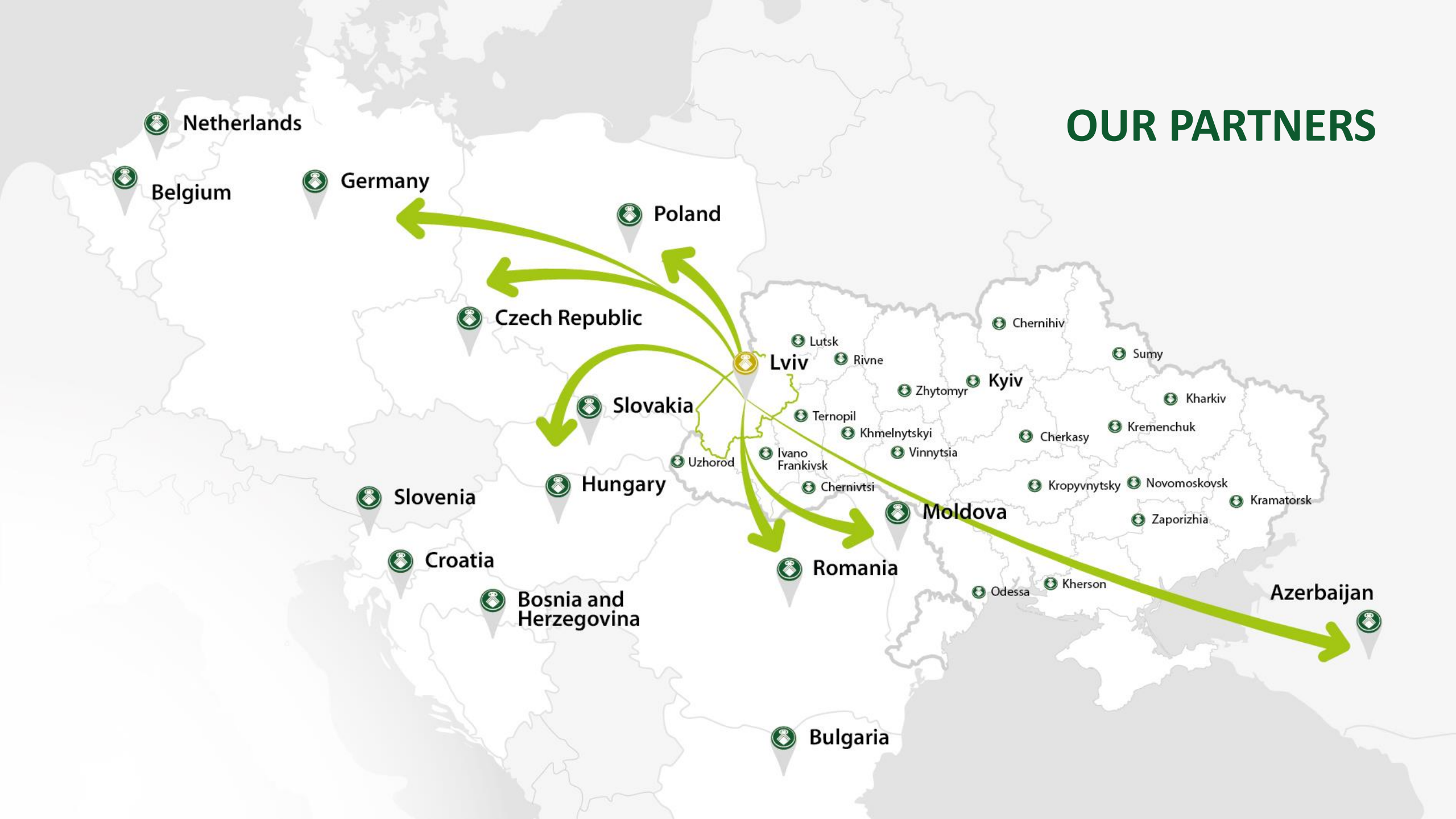
- "Enzym Company" - is one of the **leading European manufacturers** and supplier of baker's yeast
- Enzym – **Ukrainian No 1 company** in the production and sales of baker's yeast
- We offer the **best products, experience and ideas** to help our partners to reach new business results and the best income indicators.
- Every year about **2.5 million tons of bread** is baked from the Enzym yeast


OUR VALUES:

- LEADERSHIP
- PROFESSIONALISM
- EFFICIENCY
- INNOVATION
- PARTNERSHIP
- RESPONSIBILITY



OUR PARTNERS



A close-up photograph of a microscope slide being examined. A gloved hand is visible on the right, holding the slide. The microscope's objective lens is positioned directly above the slide, which contains a circular sample. The background is blurred, showing the mechanical parts of the microscope.

European standards of
environmental quality
GMO free

The perfect equipment
for the yeast
production



The only manufacturer
of dry yeast in Ukraine



B2B production format



Pressed Baker's Yeast

- Block weight 1000g, Box Net weight: 12 kg

B2B production format



- **Instant dry yeast “EXTRA”**
Is recommended to be used in bakery products with the content of sugar in baking formula up to 10% of the flour weight.
- Packaging: carton box with 20 vacuum packs 500g each.
- Storage: 2 years in its original packing, in a dry and cool place at the temperature of up to +25C.

Instant Dry Yeast

- Packaging weight 500g, Box net weight: 10 kg

“Supermarket” production format



Pressed Bakers Yeast

- Bar weight 100g, Box Net weight: 2.7 kg
- Bar weight 42g, Box Net weight: 1.008 kg



Instant Dry Yeast

- Packaging weight 100g,
Box net weight: 3 kg
- Packing weight 7-12g,
Show box net weight 0.56-0.72 kg
Box Net weight: 8.96-11.52 kg

Fresh yeast 100 g

Pressed yeast: box format 2.7 kg



Fresh yeast 42 g



Pressed Baker's Yeast

- Bar weight 42 g,
- Box Net weight: 1,008 kg



Product	Packaging, g	Qty in 1 show box, pcs	Kg in 1 show box	Qty of show boxes/pcs	Kg in 1 transport box	Qty of transport boxes/show boxes	Kg on 1 pallet
Instant dry yeast	7	80	0,56	16	8,96	20	179,20
Instant dry yeast	12	60	0,72	16	11,52	20	230,40
Instant dry yeast	60	45	-	-	2,70	150	405
Instant dry yeast	80	36	-	-	2,88	150	432
Instant dry yeast	100	30	-	-	3,00	150	450
Instant dry yeast	500	-	-	20	10	50	500
Fresh yeast	42	24	1,008	12	12,096	32	387,072
Fresh yeast	100	27	2,70	-	-	208	561,60

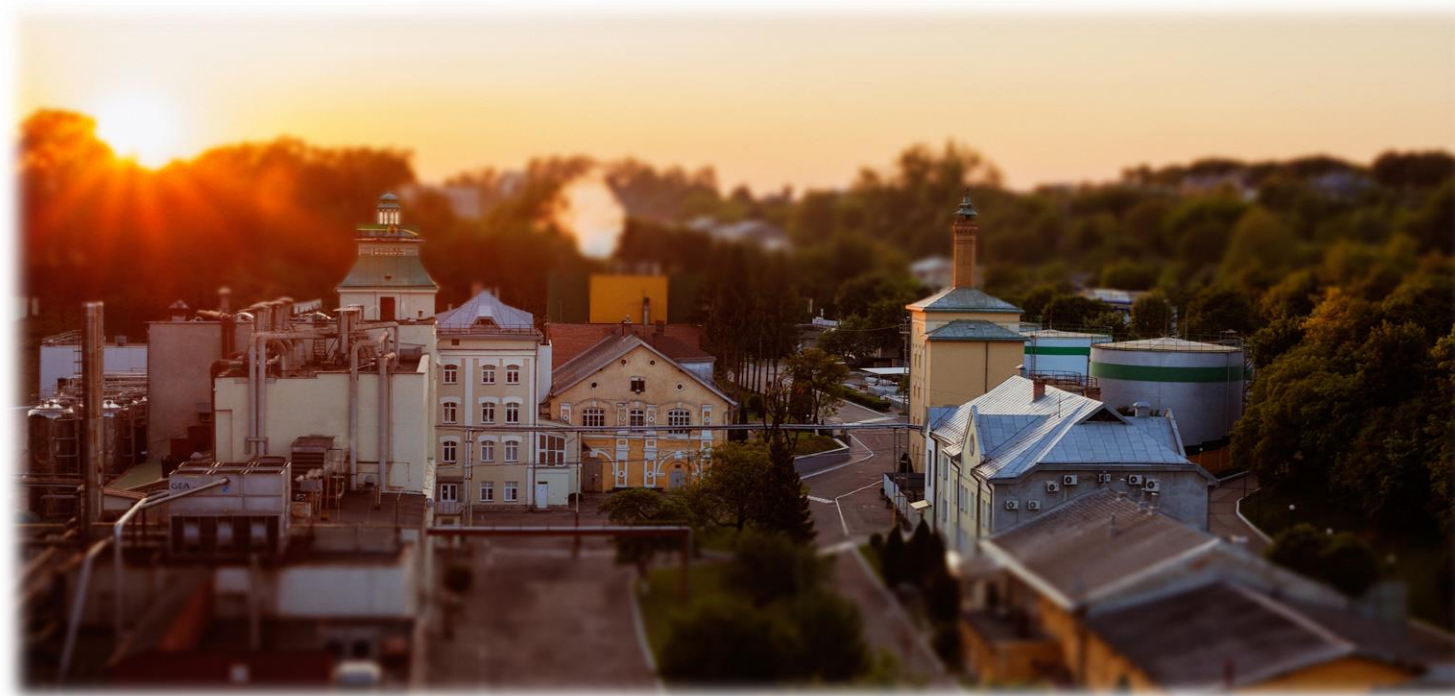


ISO 22000



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— Thank you for your
attention!

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