



ГАЛЕРЕЯ ВКУСА

GALEREYA VKUSA

products presentation

ABOUT

Our company CJSC “Agrokombinat “Kolos”, functioning and known to a wide range of consumers under the brand name “Galereya Vkusa” (“Gallery of Taste”), is comprised of its own poultry farm and meat processing plant, logistics complex, as well as branded stores. This allows us to provide high-quality control and complete monitoring for the production process from raw materials to finished products. Production sites are located in Stolbtsy district, Minsk region (the Republic of Belarus).

CJSC “Agrokombinat “Kolos” is the raw material base and the production site of Galereya Vkusa TM. It is included into the list of enterprises comprising the raw material zone for production of special food (for children) in accordance with the sanitary and hygienic certificate issued by the Ministry of Health of the Republic of Belarus No.57 dated 19.07.2013.

CJSC “Agrokombinat “Kolos” has successfully passed the certification audits of the European food safety management system **FSSC 22000** as well as **Halal**.



OUR VALUES

Quality of life. We are aware of the human life value and we are working to ensure the possibility of improving its quality in a part of satisfying human needs in healthy and safe food.

Individuality. We respect the individual right to express individuality in everything, including tastes, and we strive to satisfy the individual demands of our customers maintaining the high quality standard of Galereya Vkusa TM products.

Responsibility. We guarantee the quality of our products as we have our own raw materials and production base and we control the production process at all stages: from raw materials to finished products. We are responsible for carrying out the high quality standards declared by the brand.

Development. We do not stop at the achieved, finding new opportunities for high-quality consumer satisfaction. We solve the nutrition problems of various consumer groups and we aspire to produce a reference product.



TASTY SOLUTIONS!

INCREDIBLE

products range



Unique products
of premium quality
and high end-user
performance!



ТОСКАНА

Toscana- a balance of simple combinations. Chicken meat pieces, duck Mulard meat, black pepper, white nutmeg and a hint of garlic. Without pig lard and connective tissues. Cut into thin slices, open a bottle of your favorite drink and slowly enjoy the moment!

Portioning: 180 g.

Packaging: individual flow-pack with euro slot, modified atmosphere packaging.

Shelf life: 180 days.

Storage requirements: 4±2 °C.

Wholesale package: 30 pieces.

Barcode: 4811518020543.



PRAGUE

High quality finely chopped beef fat and coriander, mustard seeds and caraway impart a distinctive taste to the extra sort dry-cured salami sausage from fresh chicken-broiler breast fillet. Prague sausage from chicken-broiler breast fillet is produced without pig lard and connective tissues. Extra sort sausage has no more than 20% fat containing raw materials.

Portioning: 180 g.

Packaging: individual flow-pack with euro slot, modified atmosphere packaging.

Casing: fibrous.

Shelf life: 180 days.

Storage requirements: 4±2 °C.

Wholesale package : 30 pieces.

Barcode: 4811518020376.



MILANSKAYA EXTRA

Salami sausage "Milanskaya Extra" is the first extra sort dry-cured sausage in the Belarusian market. Natural spices, typical for Italian cuisine, impart piquant flavor to the delicious taste of "Milanskaya extra" sausage. The sausage is made of the selected breast fillet of broiler chickens without connective tissues. The extra sort sausage has no more than 20% fat-containing raw materials.

Portioning : 180 g.

Packaging : individual flow-pack with euro slot, modified atmosphere packaging.

Casing: fibrous.

Shelf life: 180 days.

Storage requirements: 4±2 °C.

Wholesale package : 30 pieces.

Barcode : 4811518015556.



RIV'YERA

High quality finely chopped pig lard, pepper and ginger impart a distinctive taste to Riv'yera sausage from fresh chicken-broiler breast fillet. Riv'yera sausage is made of the selected chicken-broiler fillet without connective tissues. Extra sort sausage has no more than 20% fat containing raw materials.

Portioning : 180 g.

Packaging : individual flow-pack with euro slot, modified atmosphere packaging.

Casing: fibrous.

Shelf life: 180 days.

Storage requirements: 4±2 °C.

Wholesale package : 30 pieces.

Barcode : 4811518012807.



БИРОБИДЖАНСКАЯ

Extra sort raw smoked sausage from cooled chicken-broiler breast fillet with marjoram, saffron and fennel. Without pig lard and connective tissues. Product has no more than 20% fat containing raw material. Extra sort raw smoked sausage has more protein, less fat and calories, than in other high sorts.

Portioning : 180 g.

Packaging : individual flow-pack with euroslot in conditions of modified gas environment.

Casing: collagen.

Shelf life : 180 days.

Storage requirements : 4±2 °C.

Wholesale package: 30 pieces.



PARME

Extra sort dry-cured sausage from poultry meat with noble mold, chilled – is a product of premium quality and high end-user performance. Black pepper, high quality finely chopped beef fat and noble mold impart a distinctive taste to the sausage. The sausage is made of fresh lump meat of breast part of chicken-broiler and leg of French duck Mulard.

Portioning : 180 g (2x90 g).

Packaging : individual flow-pack with euro slot and perforation holes.

Casing : edible fibrous with natural mold.

Shelf life: 70 days.

Storage requirements: 0-15 °C, 75-78 %.

Wholesale package : 20 pieces.

Barcode : 4811518019806.



FUET

Extra sort dry cured sausage from poultry meat, chilled with noble mold in natural casing – is a product of premium quality and high end-user performance. Black pepper, white nutmeg, garlic and noble mold make a unique taste. "Fuet" sausage is made of fresh lumpy meat of broiler chickens breast with the addition of Mulard duck fat.

Portioning: 180 g (2x90 g).

Packaging: individual flow-pack with euro slot and perforation holes.

Casing: edible fibrous with natural mold.

Shelf life: 70 days.

Storage requirements: 0-15 °C, 75-78 %.

Wholesale package: 20 pieces.

Barcode: 4811518021380.



Duck – surely one of the main decorations of high French cuisine.



FOIE GRAS DE CANARD (DUCK FOIE GRAS)

Whole pieces of foie gras are ideal ingredient to prepare the dishes of the French haute cuisine. Cooking famous dishes becomes convenient and easy.

Portioning: 450-650 g.

Packaging : vacuum packaging.

Shelf life : 6 months.

Storage requirements : below -18 °C.

Wholesale package : 5 kg.



ESCALOPE DE FOIE GRAS DE CANARD (DUCK FOIE GRAS IN SLICES)

Foie gras in slices does not require additional treatment and time to prepare the product as it is the case with whole piece of foie gras. This type of packaging portioning eliminates the waste of product. Preparation of refined dishes becomes easy and convenient.

Portioning: 40-60 g.

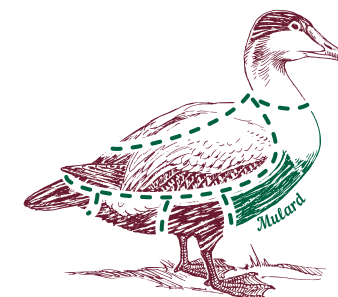
Packaging: vacuum packaging.

Shelf life: 6 months.

Storage requirements: below -18 °C.

Wholesale package: 1 kg.

RAW



FILLET «MAGRE»

Duck fillet "Magre" of premium quality and enhanced consumer properties. The most delicious and tender part of the duck without fibers and connective tissue, so that the finished product from duck fillet has a more intense flavor.

Calibrations: 330-400 g / 400-430 g / over 430 g

Packaging: vacuum packaging.

Shelf life: 6 months.

Storage requirements: below -18 °C.

Wholesale package: 5 kg.



CONFIT DUCK LEG

Confit duck leg is a product of premium quality and high end-user performance. Confit is a calling card of French cuisine. Long baking (stewing) of meat in its own juice (fat) at low temperatures (80-100 °C). This method of cooking allows to save and multiply the taste. Produced from duck meat grown by progressive technology without hormonal and stimulating agents and GMO.

Portioning: 460 g.

Packaging: vacuum packaging, individual paper box / vacuum packaging.

Shelf life: 90 days / 6 months.

Storage requirements: 4±2 °C / below -10 °C.

Wholesale package : 6 pieces.



CONFIT DUCK WING

Confit duck wing is a product of premium quality and high end-user performance. Confit is a calling card of French cuisine. Long baking (stewing) of meat in its own juice (fat) at low temperatures (80-100 °C). This method of cooking allows to save and multiply the taste. Produced from duck meat grown by progressive technology without hormonal and stimulating agents and GMO.

Portioning: 280 g.

Packaging: vacuum packaging, individual paper box / vacuum packaging.

Shelf life: 90 days / 6 months.

Storage requirements: 4±2 °C / below -10 °C.

Wholesale package : 6 pieces.



CONFIT DUCK MEAT

Confit duck meat is a product of premium quality and high end-user performance. Confit is a calling card of French cuisine. Long baking (stewing) of meat in its own juice (fat) at low temperatures (80-100 °C). This method of cooking allows to save and multiply the taste. Produced from duck meat grown by progressive technology without hormonal and stimulating agents and GMO.

Portioning: 500 g.

Packaging: vacuum packaging.

Shelf life: 6 months.

Storage requirements: below -10 °C.

Wholesale package : 10 pieces.



FOIE GRAS DE CANARD. MOUSSE (DUCK FOIE GRAS. MOUSSE)

Mousse of foie gras from Mulard duck is a product of premium quality and high end-user performance made from the Mulard duck liver with added black pepper essence. Crunchy toast with delicate mousse of foie gras will offer a true delight even to the most demanding connoisseurs.

Portioning: 90 g/ 375 g.

Packaging: individual vacuum thermoforming with euro slot, paper box / polyamide shell.

Shelf life: 90 days / 3 months.

Storage requirements: 0-6 °C / below -8 °C..

Wholesale package : 20 pieces.



FOIE GRAS DE CANARD. BLOC (DUCK FOIE GRAS. BLOCK)

Foie gras block from Mulard duck is a product of premium quality and high end-user performance. The product is made of the Mulard duck liver with added black pepper essence. It is recommended to present it with warm and lightly toasted white bread. It is important not to smear bread over with the foie gras but simply put a piece on top.

Portioning: 90 g / 500 g.

Packaging: individual vacuum thermoforming with euro slot, paper box / polyamide shell.

Shelf life: 90 days / 6 months.

Storage requirements: 0-6 °C / below -8 °C..

Wholesale package : 21 pieces.



FOIE GRAS de CANARD ENTIER

Foie gras entier is the most expensive and superb product of all types of foie gras, as unlike other varieties it consists of the whole foie gras but not of pieces, which creates more delicate flavor and allows to preserve gustatory qualities longer. Foie gras is very rich, delicate in flavor with creamy texture, fine sweetness and light bitterness.

Portioning: 140 g.

Packaging: glass jar.

Shelf life: 2 years.

Storage requirements: 2-6 °C, not more than 75 %.

Wholesale package: 3 pieces.



DUCK RILLETES CLASSIQUE (RILLETES DE CANARD CLASSIQUE)

Rillettes is a famous dish of French cuisine, a kind of pâté, with more complex, rich & tender texture, the air consistency of which is added with small pieces of meat. It's a cold dish made from Mulard duck meat by cooking slowly in duck fat, like Confit. The exceptional taste of product is relished with black and white pepper, nutmeg, cloves and cinnamon. Rillettes is a perfect delicacy for gourmets and people who value quality of life especially when combined with a crispy baguette.

Portioning: 120g.

Packaging: glass jar.

Shelf life: 2 years.

Storage requirements: 2-20 °C, not more than 75 %.

Wholesale package : 6 pieces.



DUCK RILLETTES AUX RAISINS (RILLETTES DE CANARD AUX RAISINS)

Rillettes is a famous dish of French cuisine, a kind of pâté, with more complex, rich & tender texture, the air consistency of which is added with small pieces of meat. It's a cold dish made from Mulard duck meat by cooking slowly in duck fat, like Confit. The original taste of the product is provided by raisins combined with spices of black and white pepper, nutmeg, cloves and cinnamon. It is a perfect delicacy for gourmets and people who value quality of life especially when combined with a crispy baguette.

Portioning: 120 g.

Packaging: glass jar.

Shelf life: 2 years.

Storage requirements: 2-20 °C, not more than 75 %.

Wholesale package: 6 pieces.



DUCK RILLETES WITH FOIE GRAS (RILLETES DE CANARD FOIE GRAS)

Rillettes with foie gras is a famous dish of French cuisine, a kind of pâté, with more complex, rich & tender texture, the air consistency of which is added with small pieces of meat. It's a cold dish made from Mulard duck meat by cooking slowly in duck fat, like Confit. The unique taste of the product is provided by spices coupled with foie gras. This delicacy is perfectly combined with a crispy baguette.

Portioning: 120 g.

Packaging: glass jar.

Shelf life: 2 years.

Storage requirements: 2-20 °C, not more than 75 %.

Wholesale package: 6 pieces.

WE LOOK FORWARD WORKING TOGETHER

We offer:

- Products supplies in assortment, including portioned products, which do not require weighing.
- Ensuring guaranteed and on-time scopes of supply.
- Wide sales geography.
- Minimum order processing time.
- Sustained and controlled quality of products.
- Mutually beneficial and long-term partnership relations.



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