

Advanced technologies for fish-processing industry

VESTA-VAR LLC
www.vesta-var.ru



We know, how:

- to preserve high quality and natural flavour of finished product;
- to make your product more attractive for retailers and consumers!



Vesta-VAR

The Vesta-VAR company specializes in the development of advanced technologies for fish processing and the production of high-quality safe food additives (preservatives) that are necessary to make the best fish and caviar products.

Improving conventional technologies for the preservation of the highest quality fish and caviar and ensuring their food safety – this is our profession.

Vesta-VAR, LLC was founded in 2003. Today we are a leading Russian manufacturer of complex food additives (safe preservatives) in the fish processing sector. Our products are marked with VAREX®, VAREL and LIV® trademarks.



By means of our food additives you can tackle a number of issues:



- **Effectively slow down the processes of spoilage** and the appearance of undesirable after-tastes (of oxidized fat, bitterness, etc.) in fish and caviar products, ensure their microbiological safety.
- **Significantly extend the shelf life** of finished product.
- **Preserve the natural flavour of fresh product** throughout the shelf life.
- **Refuse to use unhealthy preservatives.** Our food additives contain only safe ingredients.
- **Keep up the traditional technology** of fish and caviar products manufacturing.

In addition, the VAREX series food additives **provide the opportunity to store finished products at positive temperature.** *

**Therefore, your product becomes more attractive
for consumers and retailers!**

Fish processor's note:

Customer has every reason to believe that caviar or ready-to-eat fish products will cause poisoning if they actually lie in a display case at store at the temperature between +2° and +4°C while they are to be stored at -2°..-6°C.

Recognizing products with VAREX **the customer can be assured of the high quality of products manufactured according to our technology:** these products are designed for storing at positive temperature, they are not spoiled and it is safe to buy them, not worrying for his/her own health!

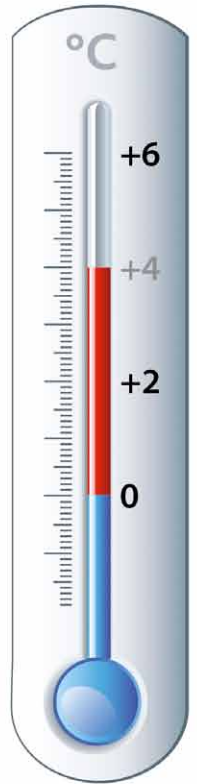


Preserving the quality of finished product at positive storage temperature is very important!

Storage temperature plays an important role when retailers choose their suppliers, because not many refridge units are designed for a small negative temperature (from 0° to -6°C), and disturbance of temperature regime during storage and transportation significantly reduces the very small shelf life of fish products.

The VAREX series food additives provide the “safety margin” of the products at temperatures up to +6°C.

With the ability to store products at positive temperature, increase their shelf life and maintain high quality, your products become high-demanded by retailers and consumers and can be delivered to new markets abroad.





Our products have gained the recognition of the Russian Government, scientific community and the largest fish processing companies. The development of VAREX and LIV series food additives was awarded the Russian Government Prize in Science and Technology in 2007



**Using our safe food additives,
you ensure consistent quality of fish
and caviar during shelf life, and also preserve
the useful properties of the product that customers
appreciate.**

Products manufactured with our technologies are targeted to meet the needs of retailers and the wishes of consumers



Technologies that preserve the health

Modern buyers are demanding to the quality of foodstuffs and lack of harmful preservatives.

The safety of food additives is a permanent priority for us, so we do not use antibiotics, parabens, benzoic acid or its salts and other harmful components. The residual content of VAREX, VAREL and LIV series food additives in the finished product is regulated by not more than one component (sorbic acid, E200) which is limited within the allowable concentrations.

The other components included in the compositions are recognized in Russia and European Union countries as completely safe for the human health. So they do not have maximum allowable concentrations and are widely used in food industry in Russia and EU.

Our advanced technologies are the key to your success

High quality standards

All our products have high quality, repeatedly tested by the fish manufacturers, regulatory authorities of the Russian Federation, as well as by our customers.

All food additives have the Certificates of state registration in Russia and comply with sanitary regulations and standards. Fish and caviar products are manufactured with these food additives in accordance with the requirements of GOST (Russian State Standard) or TU (Specifications of company).

Open up new horizons

Vesta-VAR company is the pioneer and leader in producing nontoxic food additives (safe preservatives) for sturgeon and salmon caviar in Russia.

With introduction of our technologies Russian caviar producers discontinued the use of toxic boric chemicals (Borax) and urotropine and **put their products on world markets.**



Vesta-VAR company thanks you for your attention and
looks forward to mutually beneficial cooperating.
We will be glad to answer all your questions.



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