



aromatik
food ingredients



High quality raw materials
for alcohol products

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ABOUT US

The joint venture Aromatik was founded in December 1993.

In the history of Aromatik company several periods can be distinguished.

1993 - 2002. It all began with the production of fruit syrup, which was produced in leased facilities. The next year we started importing flavorings.

1996 - 1998. The production of aromatic emulsions was organized, the first on the territory of the former USSR.

The development of the market of dairy products with pieces of fruits directed us onto organization of a workshop for the production of fruit preparations for the dairy industry and ice cream.

At the same time, we started producing powdered flavors and flavor additives for chips, corn sticks, crackers and other snack foods.

In 2002 we moved to new our own production facilities in Dzerzhinsk, Minsk region, which gave the company new opportunities to reach its potential. The development of the confectionery market led us to the invention of an alternative to apple jam. This is the way thermostable fillings consisting of various berries and fruits were created.

In 2008, we re-equipped the production base of the enterprise, new German and Italian equipment that meets all the requirements of modern technologies were installed.

- fillings for cookies on fat basis;
- filling for cream cheese and ice cream;
- fruit interlayers and gels for cakes, flour desserts, berliners;
- confectionery and dessert pastes with different flavors and functional features;
- thermostable fillings in more perfect execution;
- juice basis for a wide range of soft drinks;
- vegetable sauces (dressings)

Also, we launched a joint project with the Optimilk team, related to the creation of a series of new types of products for the dairy industry.

In 2010 Aromatik was awarded the title of the Best Entrepreneur of the Republic of Belarus in the field of food production.

2010 - 2011. The beginning of extracts production. Development of relations with the alcohol industry. Installation of new, innovative equipment for natural extracts production. Mastering the production of extracts for balsams.

2013 - 2014. The creation of a commercial offer for beer, ciders, low-alcohol beverages.

2014 - 2016. We obtained the license and launched a new workshop for the production of alcohol-containing products. A commercial offer for the alcohol industry was formed. And we began to export and sell to the domestic market natural bases and extracts for the production of vodka, whiskey, samogon (moonshine), brandy, rum, tequila.

Now the Aromatik company is intensively developing, mastering new technologies, keeping up with the times, and most importantly, we can quickly respond to the changing demands of the modern market.

Advantages of using the raisins extract:

- Effectively soften vodka
- Low usage level, 5-20kg/1000 decaliter
- There is no any E index on the label
- Colorless
- Foreign taste and smell are absent
- Documentary support

RAISINS EXTRACT

COMPOSITION

Drinking water, raisins of white grape varieties

LEVEL OF USAGE

5-20kg/1000 decaliter

SPECIFICATION:

Dry soluble solids mass fraction, %

$62,0 \pm 1,0$

Titrated acids mass fraction
(expressed as citric acid), %

$2,0 \pm 0,1$

FTU

0 -30,0



Varieties of natural bases «Whisky»

- Scotch Blended Whisky
- Island Scotch Whisky
- Bourbon

Advantages:

- Simple production technology;
- Harmoniously selected fusel oil profile
- Absence of flavor markers (propylene glycol, triacetin, glycerin)
- Quality control system;
- Alanced oak profile

Example of a recipe for 1 000 decaliter of beverage

Item	Unit	Quantity
Water-alcohol solution		Up to Alc. 40%
Natural base «Whisky»	dal	20
Oak extract	dal	20
Raisins extract	kg	15



Samogon - Russian
traditional grain distillate
In 24 hours' time!

Natural base for production of "Samogon"

Variety of natural bases «Samogon»

- Rye Samogon
- Wheat Samogon
- Barley Samogon
- Cereal Samogon

Advantages:

- Simple production technology
- Quality control
- Price segment of vodka



Пример рецептуры на 1 000 дал напитка

Item	Unit	Quantity
Water-alcohol solution	Up to Alc. 40%	
Natural base «Wheat Samogon»	dal	18
Raisins extract	kg	15

Brandy – Cognac and natural bases for Brandy and Cognac production



- Natural bases «Brandy»
- Raisins extract
- Oak extract
- Oak chips

I. Varieties of natural bases

- Brandy 3
- Brandy 5
- Brandy 7

Advantages:

- Simple production technology
- The absence of flavorings markers (propylene glycol, triacetin, glycerol)
- Quality control
- Vodka price segment

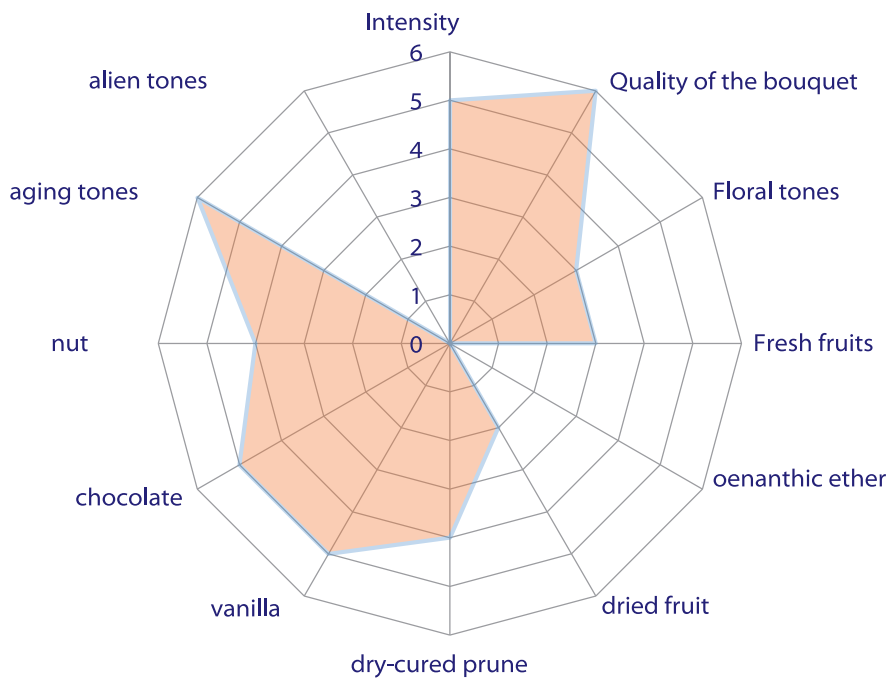
II. Raisins extract

Advantages:

- Gives softness and velvety to the
- Enriches the body of the drink

III. Oak extract

- Extends the feeling of aging in oak
- Creates the body of the drink
- Forms noble oak tones
- Intensifies the concentration of polyphenols, lignin and aromatic acids
The absence of flavours markers (propylene glycol, triacetin, glycerol)
- Quality control of the final product
- Stable organoleptic



The example of a recipe for 1000 dal

Item	Unit	Quantity
Water-alcohol solution	Up to Alc. 40%	
Natural base «Brandy»	dal	20
Oak extract	dal	20
Rasins extract	kg	15

OAK CHIPS

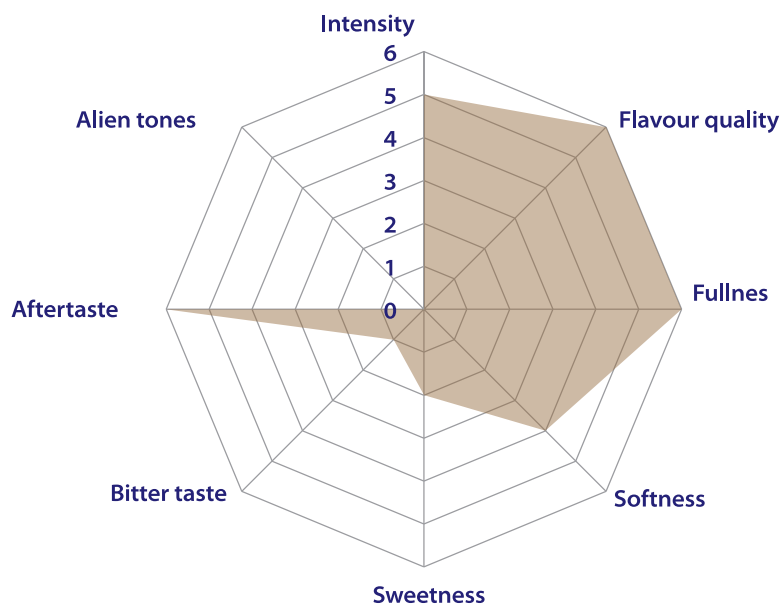
It is made of 100 years old English oak tree according to TU BY 100534628.040-2015

Oak chips size:

- Length - not more than 50mm
- Width - not more than 50mm
- Thickness - not more than 10mm

Advantages:

- Low gallic and ellagic acids content
- Average age is not less than 100 years
- Perfectly balanced taste
- Constantly controlled quality by HPLC analysis



Natural bases for production of drinks based on cognac

Range of tastes:

- Cranberry Cognac
- Ashberry Cognac
- Cherry Cognac

Advantages of usage:

- Allows to reduce the quantity of Cognac
- Production process does not require cold treatment
- Simple production technology



Natural base «Rum»



Natural bases varieties

- Cuban Rum
- Cuban Mature Rum
- Gayan Rum

Advantages:

- Simple production technology
- Constant quality control
- Vodka price segment

The example of a recipe for 1000 dal:

Item	Unit	Quantity
Water-alcohol solution		Up to Alc. 40%
Natural base «Rum»	dal	20
Raisins extract	kg	15

With us it's simple!

SAMBUCA

Advantages:

- Traditional taste. Liqueur Sambuca has a pleasant anise tone in the best traditions of the Mediterranean.
- A popular taste that everyone knows.
- Reasonable shelf price.
- High quality which meets world standards

The example of a recipe for 1000 dal:

Item	Unit	Quantity
Water-alcohol solution	Up to Alc. 40%	
Sugar	kg	2254,0
Flavored Sugar Syrup «Sambuca»	kg	1000,0
Citric Acid	kg	8,8



Original liqueurs with flesh of fresh fruits and berries

Natural fruit fillings for alcoholic cocktails

Types of fruit and berry fillings:

- apricot
- peach
- cranberry
- strawberry
- blueberry

Advantages:

- The unique liqueur formula which contains up to 50% of fresh berries or fruits
- Controlled delamination process
- Wide field for cocktails production



MOJITO

Hot taste – hot sales!

Mojito juice-containing fillings

- Mojito-lemon
- Mojito-pomegranate
- Mojito-strawberry

Advantages of usage:

- Original taste and aroma
- The taste of fresh mint is harmoniously combined with a taste of lemon, strawberry and pomegranate
- The absence of menthol and the taste of chewing gum and tooth paste condition the distinction of this drink



Natural base "Tequila"

Variety of natural bases:

- Classic Tequila
- Gold Tequila

Advantages of usage:

- Simple production technology
- Constant quality control
- Vodka price segment

The example of a recipe for 1000 dal:

Item	Unit	Quantity
Water-alcohol solution	Up to Alc. 40%	
Natural base «Tequila»	dal	20
Raisins extract	kg	15



Herbal liqueur (Balsam)



Raw material for Herbal liqueur production

Advantages of usage

- New smooth taste of balsam
- Constant quality of taste and aroma
- Does not contain artificial colors and flavors

The example of a recipe for 1000 dal:

Item	Unit	Quantity
Water-alcohol solution		Up to Alc. 40%
Glucose syrup	kg	1000
Carob tree extract	kg	30
Dried ashberry extract	dal	15
Natural base «Balsam»	dal	56
Sugar	kg	1000
Citric acid	kg	18

