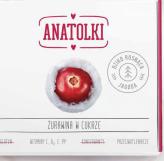
You have not tasted such a dainty yet!

ANATOLKI









About us

Having been in berries processing for more than 20 years, Arzhanitsa PCF ALC produces more than 16 kinds of natural, environmentally friendly, EXCLUSIVE products.

All the variety of products is embraced by the brand «Anatolki»

ANATOLKI



ЕВРАЗИЙСКАЯ ПАТЕНТНАЯ ОРГАНИЗАЦИЯ ЕВРАЗИЙСКОЕ ПАТЕНТНОЕ ВЕДОМСТВО

ЕВРАЗИЙСКИЙ ПАТЕНТ

№ 010074

Название изобретения: «ЛИНИЯ И СПОСОБ ДЛЯ ПЕРЕРАБОТКИ ЯГОД В КОНДИТЕРСКИЕ ИЗДЕЛИЯ»

Патентовладелец (льцы):

ОБЩЕСТВО С ДОПОЛНИТЕЛЬНОЙ ОТВЕТСТВЕННОСТЬЮ ПРОИЗВОДСТВЕННО-КОММЕРЧЕСКАЯ ФИРМА "АРЖАНИЦА" (BY)

Изобретатель (и):

Бриленок Анатолий Аполлинарьевич, Бриленок Нина Васильевна (ВҮ)

Заявка №:

Приоритет изобретения:

Дата подачи заявки: Дата выдачи патента: 200700299

12 декабря 2006 г. 30 июня 2008 г.

> Настоящим удостоверяется, что евразийский патент выдан на изобретение, изложенное в прилагаемом описании и формуле изобретения.

При уплате установленных годовых пошлин патент действует на территории государств участников Евразийской патентной конвенции – Азербайдиканской Республики, Кыргызской Республики казакстан, Республики Республики, Боларусь, Республики казакстан, Республики Молдова, Республики Таджикистан, Российской Федерации, Турименистана

ГРИГОРЬЕВ Александр Николаевич Президент Евразийского патентного ведомства Methods developed for storing fresh cranberries. patented processing technology ensure the unique finished product which preserves the aroma. color and taste of the berries used. All the products manufactured have declarations of conformity of the Customs Union.

About us



Management of the company adheres to strict rules, hold sacred from the moment of its creation:

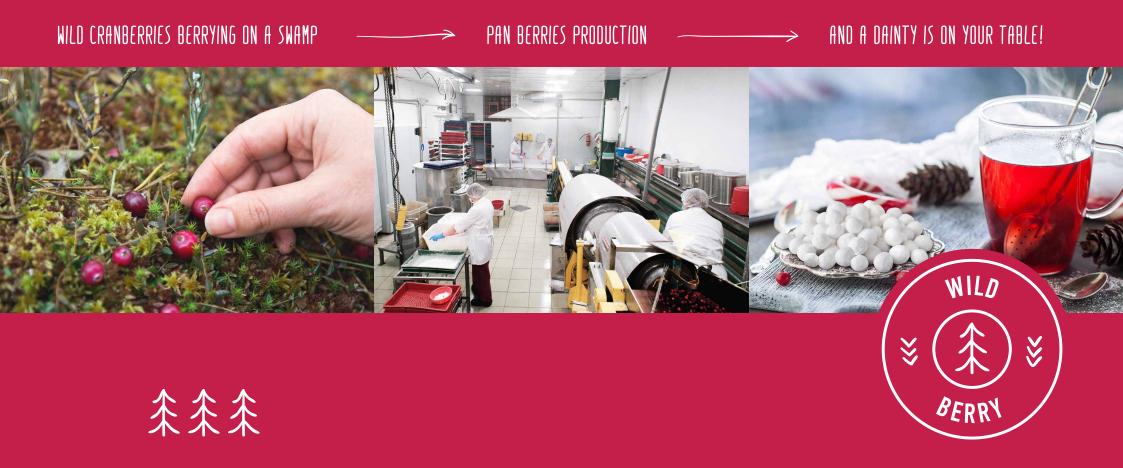
NO PRODUCT CONTAINS PRESERVATIVES, Dyes and other chemical additives.



The company) preserves berries in ENVIRONMENTALLY-FRIENDLY, remote from industrial objects, forests and swamps of Vitebsk region.



Production process



Cranberries' health properties

IT IS HIGH IN POTASSIUM SALTS IT CONTAINS VITAMIN C IS ACTIVE ANTIOXIDANT IS A NATURAL ANTIBIOTIC IT HELPS TO PREVENT: VARICOSE VEINS ULCERS AND STOMACH CANCER THE FORMATION OF CLOTS IN BLOOD VESSELS

THE FORMATION OF PLAQUES In blood vessels

• EATING PREVENTS COLDS







Our healthy sweets



DRAGEES «CRANBERRY IN SUGAR »

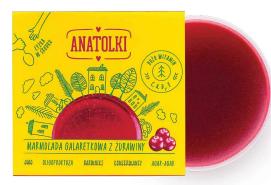
CULTURE.

DRAGEES \ll CRANBERRY IN SUGAR WITH CINNAMON \gg

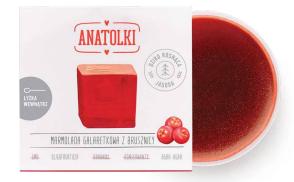
Our healthy berry marmalade



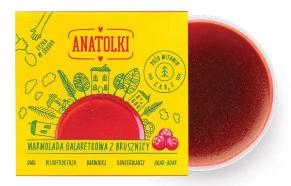
CRANBERRY HARD FRUIT JELLY MARMALADE



CRANBERRY HARD FRUIT JELLY MARMALADE



COWBERRY HARD FRUIT JELLY MARMALADE



COWBERRY HARD FRUIT JELLY MARMALADE

The benefits of marmalade

MARMALADE IS A TREAT BELOVED AMONG ADULTS AND CHILDREN OF DIFFERENT AGES.

IT NORMALIZES BRAIN ACTIVITY

- HELPS RECUPERATE AFTER PROLONGED PHYSICAL OR MENTAL STRESS
- THIS PRODUCT IS VERY OFTEN RECOMMENDED AFTER PROLONGED ILLNESSES IF YOU WORK AT A HARMFUL JOB OR IF YOU HAVE A LONG AND HARD DAY AHEAD

THE MARMALADE ALSO CONTAINS Vitamin PP, Sodium, Calcium, Phosphorus, Iron, Magnesium And Potassium.





The benefits of marmalade



Marmalade necessarily includes gelling components. Our production involves AGAR-AGAR.

AGAR-AGAR is made from seaweed, so it is a wonderful source of iodine which contributes to the proper functioning of the thyroid gland.

SEAWEED

We produce marmalade in strictly compliance with STB 2377-2014.

We pack in a convenient transparent compact portioned food plastic container weighing 150 grams.

THE USE OF THIS COMPONENT IS NOT QUESTIONED: MARMALADE NORMALIZES LIVER AND HELPS REMOVE ACCUMULATED TOXINS AND SLAGS FROM THE BODY.



The benefits of marmalade



OLIGOFRUCTOSE – is dietary fiber contained in the marmalade. It is a natural polysaccharide derived from chicory root by technology similar to the production of sugar from sugar beet.



OLIGOFRUCTOSE AFFECTS:

STRENGTHENING IMMUNITY, IMPROVING THE ABSORPTION OF ESSENTIAL MINERALS, PRIMARILY CALCIUM AND MAGNESIUM CONFIRMED IN PEOPLE OF DIFFERENT AGE GROUPS (INCLUDING OLDER WOMEN), LOWERING CHOLESTEROL, BLOOD TRIGLYCERIDES AND EVEN REDUCING THE RISK OF BOWEL CANCER!



Production

Approved technological discipline rules allow ODO PKF «Arzhanitsa» to take its own niche in the market and to show itself to be a manufacturer of eco-friendly products for a wide range of consumers, helping them to look for these particular products.

Modern delivery, necessary primary processing, modern technologies for storage of purchased raw materials, provide company's feature of made preserves with their natural color, flavor and taste.





Contacts

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Working languages: English, Russian, German, Polish



