

## **THE PRIVATE COMMERCIAL MANUFACTURING FIRM “PANI KRISTINA”**

The PCMF “Pani Kristina” (<http://www.holiday-food.com.ua>) as of today, in its development stage, is a highly organized modern company, producing a huge range of food products, meeting the needs of the consumer market, as well as the Ukrainian standard requirements compliant with current European standards.

The PCMF "Pani Kristina" has an integrated system of quality and food safety management, which includes a QUALITY MANAGEMENT SYSTEM according to the requirements of the ISO 9001:2009 quality management standard, as well as a FOOD SAFETY MANAGEMENT SYSTEM, that complies with State Standard of Ukraine no. 4161-2003. Thanks to its "process-based approach", the system covers all the possible aspects of the company's operations, providing control at all stages and at any point during the manufacturing, storage, and sales of goods.

The production facility has a well-equipped certified laboratory capable of ensuring strict quality control right beginning from raw materials, water, auxiliary products and ending the finished food.

Additionally to chemical examination of products and raw materials, microbiological analysis of all production is also done.

The company has been regularly modernizing its machinery and increasing the production capacity. The facility is fitted with high-tech equipment from major European manufacturers.

Since 2006, canning of fruit and vegetables is being done on an Italian aseptic line, that allows to produce a high quality of home-made vegetable and fruit puree, tomato paste without any preservatives. In this process, aseptic raw-material retains most of its natural properties, which is very important for its further usage, and facilitates thereby the processing work units throughout the year.

In 2008, a Swiss vacuum production unit KORUMA started its work for producing better and higher-quality mayonnaise.

Three Spanish automatic feeders have been installed for packaging and filling of mayonnaise and ketchup into stand-up pouches.

In 2009, the company launched the production on the Italian line of tomato paste in 130g laminate tubes. This product, being in a comfortable, disposable and economic packaging, has been appreciated by consumers very much.

Since 2012, the specialists of PANI KRISTINA have been mastered the production of a wide variety of fruit, vegetable, and fruit & vegetable juices and purees, natural marmalades and jams from own-produced raw materials. The usage of a new, advanced machinery and high-quality of home-made raw staff, the implementation of environmental friendly technologies for creation of juices ensures the retention of the most of organic parameters in the finished product, and all the nutrients of fresh vegetables and fruits are also preserved on that condition. All the juices and purees are filled into the most environmental friendly and the safest glass containers.

In 2014, manufacturing of pasta products (6 varieties) was launched. The most distinguishing feature of this advanced pasta production line is the vacuum dough making process, followed by steaming twice. Such a technology facilitates the production of high-quality pasta that does not spilt while boiling. In addition, the Company offers a wide range of bakery products (variety of biscuits, muffins, fruitcakes, etc.)

PCMF "Pani Christina"

Adress: 5 Tekstylshikiv avenue, Kherson, Ukraine, 73002

Tel.: +38 0552 51 61 11, +38 0552 366 770; f.:366 347.

E-mail: [panikristinaoffice@mail.ru](mailto:panikristinaoffice@mail.ru), web-site: <http://www.holiday-food.com.ua> ;

Director – Petro Kurylenko,

International Cooperation Department – Victoria Sharkovska (m.:+38 050 1406582, +38067 5514806)