

*JSC Vitebsk Broiler Poultry Factory*

# *Catalog*

*Ready products*

*Housewives  
trust us!*



[www.Ganna.by](http://www.Ganna.by)



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*«JSC "Vitebsk Broiler Poultry Factory" is not only one of the largest enterprises in the Republic of Belarus, but also the only enterprise in region where poultry meat is produced on an industrial scale using a closed production cycle from obtaining young breeders of chickens, production of hatching eggs, growing broilers to complete processing of poultry meat into natural semi-finished products, smoked poultry and sausage products. Our poultry factory is a stable and effectively developing enterprise which relies on unique modern technologies, production of a wide range of high quality products from poultry meat and satisfying the most exquisite tastes of consumers. The enterprise can be called fully autonomous, since the factory has all necessary services which ensure its continuous lifecycle»*

**General Director  
Norkus Anna Vasilyevna**







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# Smoked products

Smoked products are delicacies or delicacies are smoked products? It does not matter! The main thing is that those days are gone when the word caused us a thrill, and the products, called so, appeared very rarely on our table.

Today we offer you a huge selection of smoked products, which can rightly be called delicacies. We offer delicacies to suit all tastes. Traditional juicy smoked chicken, wings, legs, thighs, breasts with the scent of smoke will immediately evoke your appetite and excite the imagination. Stuffed wings and legs in the form of rolls with soft lard and spices will shock the most demanding gourmet.



# Smoked products

## Cooked-smoked broiler chicken product "Evropeisky Lux"

broiler chicken carcass and semi-carcass, water, salt, food additives

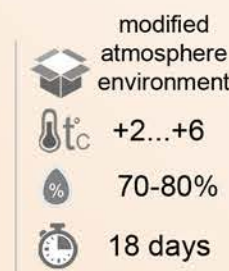


vacuum-packed  
+2...+6  
70-80%  
20 days



## Cooked-smoked poultry product "Broiler chicken breast Appetitnaya"

broiler chicken breast, water, salt, food additives (including extracts of spices (ginger, black pepper, coriander))

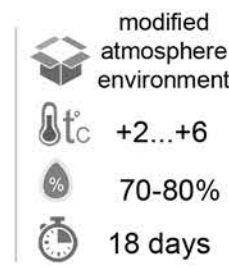


modified atmosphere environment  
vacuum-packed  
+2...+6  
70-80%  
18 days  
20 days



## Cooked-smoked poultry product "Broiler chicken leg Appetitny"

whole leg of broiler chicken, water, salt, food additives (including extracts of spices (ginger, black pepper, coriander))

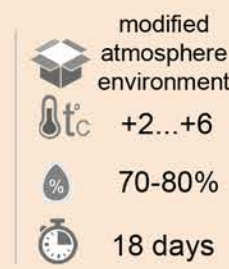


modified atmosphere environment  
vacuum-packed  
+2...+6  
70-80%  
18 days  
20 days



## Cooked-smoked poultry product "Broiler Chicken Thigh Appetitnoye"

broiler chicken thigh, water, salt, food additives (including extracts of spices (ginger, black pepper, coriander))



modified atmosphere environment  
vacuum-packed  
+2...+6  
70-80%  
18 days  
20 days





# Smoked products

Smoked poultry is a dream of every gourmet! It is an excellent product which possesses a lot of advantages. Poultry smoked products take the first place! After all, they can be served as a separate dish, or as a supplement to a variety of dishes, because their delicate aroma and delicious taste combine very well with a lot of ingredients. Feel like a real chef. Try, experiment and enjoy the wonderful taste of smoked poultry meat of «Ganna» trademark!



# Smoked products

## Roasted-smoked stuffed poultry product "Wing Fantaziya"

meat ingredients (wing of broiler chicken carcass, broiler chicken lumpy meat, meat of mechanically deboned chicken, skin of broiler chicken carcass), water, food additives (including a mixture of dried vegetables (onion, paprika), mushroom extract, red paprika powder, flakes of red paprika, coriander, black pepper, mustard, salt)

	modified atmosphere environment		vacuum-packed
	+2...+6		+2...+6
	70-80%		70-80%
	18 days		20 days



## Cooked-smoked poultry product "Broiler chicken wing Appetitnoy"

broiler chicken wing, water, salt, food additives (including extracts of spices (ginger, black pepper, coriander))

	modified atmosphere environment		vacuum-packed
	+2...+6		+2...+6
	70-80%		70-80%
	18 days		20 days



## Cooked-smoked poultry product "Broiler chicken tail Appetitny"

whole leg of broiler chicken, water, salt, food additives (including extracts of spices (ginger, black pepper, coriander))

	—		vacuum-packed
	—		+2...+6
	—		70-80%
	—		20 days



## Cooked-smoked poultry product "Broiler chicken whole back Appetitny"

whole leg of broiler chicken, water, salt, food additives (including extracts of spices (ginger, black pepper, coriander))

	modified atmosphere environment		—
	+2...+6		—
	70-80%		—
	10 days		—



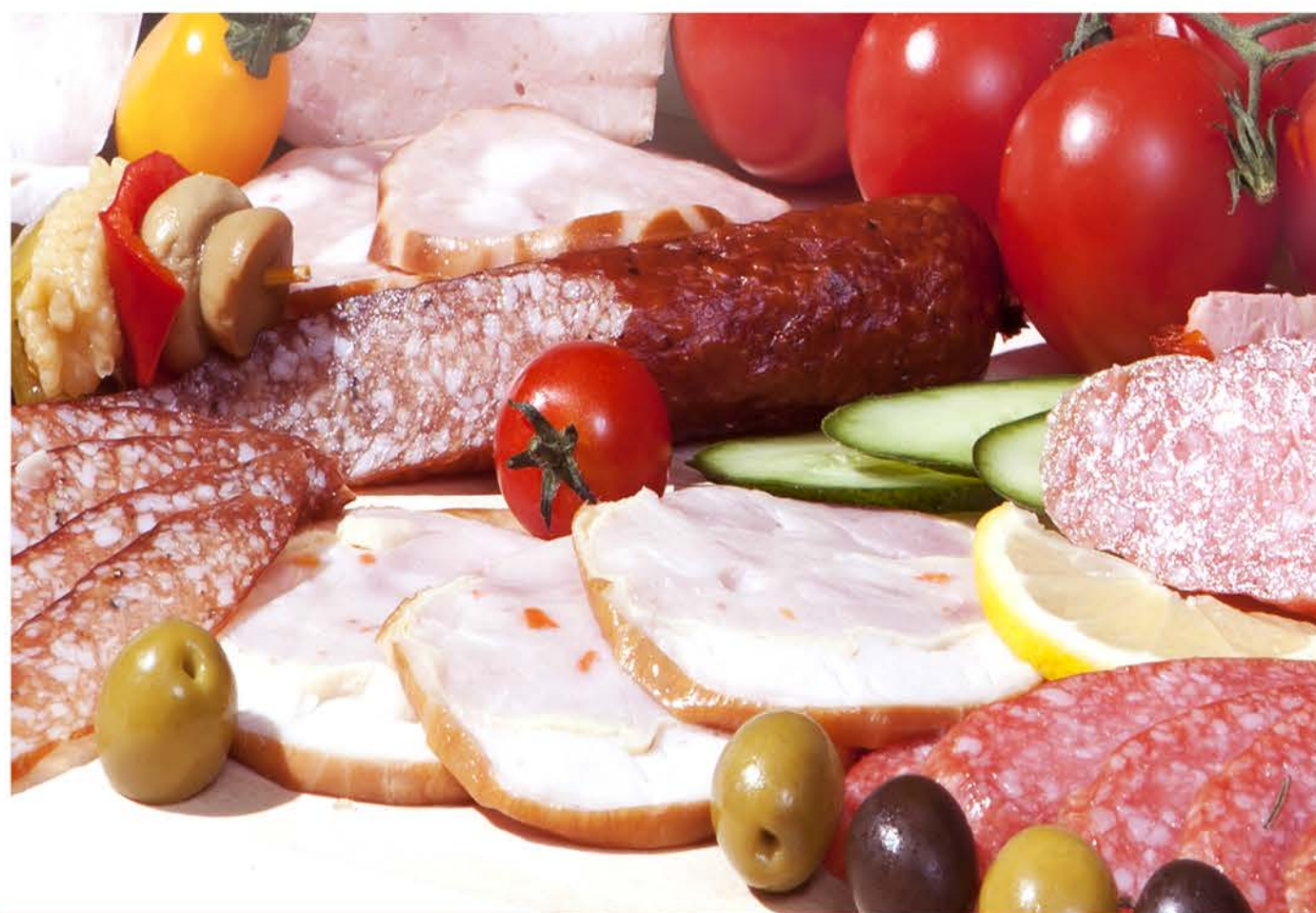


# Rolls

Meat roll is a wonderful product of the broiler chicken meat. What could be more delicious!?

Rolls production is the crown of mastery of each manufacturer of meat products. The optimal combination of broiler chicken fillet and legs with the original blend of spices and unique recipes - that's the secret of the incredible exquisite taste of our rolls.

Roll "Aromatny", "Roulade "Svyatochnaya" and other rolls of "Ganna" will turn an ordinary everyday lunch or dinner into a royal feast.



# Rolls

**Cooked-smoked poultry roll of premium quality "Svyatochnaya Roulade"**  
*meat ingredients (meat of broiler chicken carcass, broiler chicken lumpy meat), water, egg melange (omlet pancakes), carrot, potato starch, salt, food additives*

modified atmosphere environment  
 +2...+6  
 70-80%  
 20 days

vacuum-packed  
 +2...+6  
 70-80%  
 20 days



**Cooked-smoked poultry roll of the first grade "Yuzhniy"**  
*meat ingredients (broiler chicken lumpy meat, meat of mechanically deboned chicken), water, food additives (including black pepper, garlic, coriander, extracts of natural spices), potato starch, salt*

weight  
 +2...+6  
 70-80%  
 30 days

vacuum-packed  
 +2...+6  
 70-80%  
 30 days



**Cooked-smoked poultry roll of the first grade "Vitebskiy"**  
*lumpy meat of broiler chicken breast, drinking water, complex food additives*

weight  
 +2...+6  
 70-80%  
 30 days

vacuum-packed  
 +2...+6  
 70-80%  
 20 days



**Cooked-smoked poultry roll of premium quality "Aromatny"**  
*lumpy meat of broiler chicken breast, water, salt, food additives*

modified atmosphere environment  
 +2...+6  
 70-80%  
 20 days

vacuum-packed  
 +2...+6  
 70-80%  
 20 days



**Cooked-smoked poultry roll of premium quality "Belorusskii"**  
*meat of broiler chicken carcass, water, food additives, (including paprika, onion, parsley, celery)*

weight  
 +2...+6  
 70-80%  
 10 days

modified atmosphere environment  
 +2...+6  
 70-80%  
 20 days



**Cooked-smoked poultry roll of premium quality "European Lux"**  
*meat ingredients (broiler chicken lumpy meat, skin of broiler chicken carcass), water, food additives*

modified atmosphere environment  
 +2...+6  
 70-80%  
 20 days

vacuum-packed  
 +2...+6  
 70-80%  
 20 days



**Roasted-smoked stuffed poultry roll "Appetitny"**  
*meat ingredients (broiler chicken lumpy meat, meat of mechanically deboned chicken, skin of broiler chicken carcass for stuffing, skin of broiler chicken carcass), water, salt, food additives (including a mixture of dried vegetables (onion, paprika) mushroom extract, red paprika powder, flakes of red paprika, coriander, black pepper, mustard, salt)*

modified atmosphere environment  
 +2...+6  
 70-80%  
 18 days

vacuum-packed  
 +2...+6  
 70-80%  
 20 days





# Ham

A slice of juicy aromatic ham, a fresh bun with sesame seeds, a lettuce leaf, a few onion rings, a tomato and a cucumber. Only the image of these products is fascinating and makes you forget about all the everyday problems. You want to enjoy the most delicious taste of these products. But the main role is played here by ham!

We produce ham "Nezhnost lux", "Baleron Appetitny" and other types of ham from soft broiler chicken fillets and legs, spices, whose flavor evokes your imagination and you mentally turn into a chef. Undoubtedly, all our ham will play a major role on your table.

BON APPETIT!



# Ham

## Chopped cooked poultry ham of the first grade «Baleron Appetitny»

meat ingredients (broiler chicken lumpy meat, meat of mechanically deboned chicken, skin of broiler chicken carcass), water, food additives (including extracts of spices: coriander, black pepper, garlic extract), potato starch, salt

weight  
+2...+6  
70-80%  
30 days



## Chopped cooked poultry ham of the first grade «Nezhnost Lux»

meat ingredients (lumpy meat of broiler chicken breast, meat of mechanically deboned chicken, skin of broiler chicken carcass), water, food additives (including extracts of spices (pepper), table salt), potato starch, salt

weight  
+2...+6  
70-80%  
30 days



## Chopped cooked poultry ham of the first grade "Lunchmeat",

meat ingredients (broiler chicken lumpy meat, meat of mechanically deboned chicken, skin of broiler chicken carcass), water, food additives (including salt, paprika, extracts of natural spices (sea parsley, rosemary), potato starch, salt

weight  
+2...+6  
70-80%  
30 days



## Chopped cooked poultry ham of the first grade "Banketnaya"

meat ingredients (broiler chicken lumpy meat, meat of mechanically deboned chicken, skin of broiler chicken carcass), water, food additives (including extracts of spices: black pepper, allspice, garlic extract), potato starch, salt

modified atmosphere environment  
0...+8  
70-80%  
18 days





# Smoke-cured sausage

Among the modern diversity of types and categories of sausage there is a special kind, which strongly attracts the attention of gourmets. It's smoke-cured sausage!

Nowadays it is difficult to find a person who hasn't tasted smoke-cured sausage and would not appreciate this wonderful product.

Smoke-cured sausage has a status of delicacy, because there is no festive table which can do without it, and in everyday life it is ideal for cooking all kinds of salads, appetizers, sandwiches, solyanka, and pizza. Try it, cook it and enjoy the taste of our smoke-cured sausage. Bon Appetit!



### Smoke-cured semi-dry poultry sausage of first grade "Domashnyaya"

broiler chicken lumpy meat, fat, food additives (including spices: pepper, cardamom), salt



0...+6  
70-75%  
45 days  
weight



### Smoke-cured poultry sausage of premium quality "Country-style"

broiler chicken lumpy meat, fat, food additives (including spices: nutmeg, cardamom, pepper, garlic, extracts of spices: nutmeg, pepper), salt



0...+6  
75-78%  
3 months  
weight



### Smoke-cured semi-dry poultry sausage of premium quality "Alpine"

broiler chicken lumpy meat, fat, food additives (including spices: garlic, onion, coriander, extracts of spices: paprika, pepper), salt



0...+6  
70-75%  
45 days  
weight



### Smoke-cured semi-dry poultry sausage of premium quality "Hungarian"

broiler chicken lumpy meat, fat, food additives (including spices: garlic, extracts of spices: pepper, paprika), salt



0...+6  
70-75%  
45 days  
weight



### Smoke-cured poultry sausage of premium quality "Festive"

broiler chicken lumpy meat, fat, food additives (including spices: pepper, cardamom, pepper, garlic, extracts of spices: pepper), salt



0...+6  
75-78%  
3 months  
weight



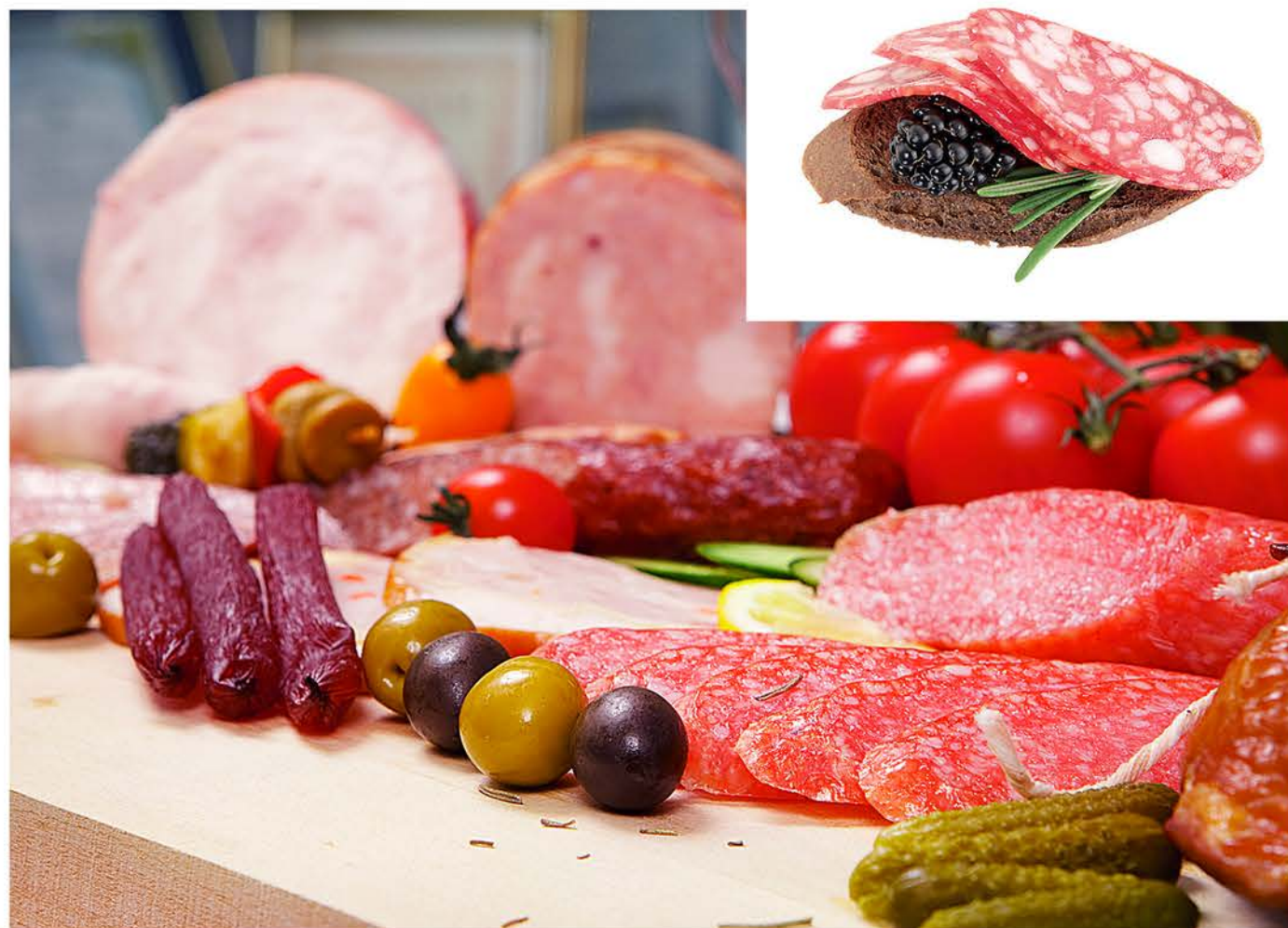


# Smoke-cured and dry-cured sausage

Dry-cured and smoke-cured sausage has always been an integral part of the culinary art of Belarus, and now chefs together with amateurs are rediscovering these meat delicacies to enjoy the taste of their inexhaustible taste richness.

Our dry-cured and smoke-cured sausage is truly unique! Why? Firstly, our sausage has a special consistency, and secondly, it has a spicy rich taste incomparable to other sausage. And the reasons are that the basis for its preparation is broiler chicken meat, a unique manufacturing process, and an original set of herbs and spices!

Try our dry-cured and smoke-cured sausage and find it out yourself!



## Smoke-cured and dry-cured sausage

### Smoke-cured poultry sausage of premium quality "Tyrolean"

broiler chicken lumpy meat, fat, food additives (including spices: cumin, coriander, garlic, pepper, mustard, extracts of spices: cumin, pepper), salt



0...+6  
75-78%  
3 months  
weight



### Smoke-cured semi-dry poultry sausage of premium quality "Ganna Firmennaya"

broiler chicken lumpy meat, fat, food additives (including spices: cumin, coriander, ginger, garlic, extracts of spices: pepper), salt



0...+6  
70-75%  
45 days  
weight



### Smoke-cured semi-dry poultry sausage of premium quality "Korolevskaya"

broiler chicken lumpy meat, fat, food additives (including spices: garlic, pepper, extracts of spices: pepper), vegetable oil, salt



0...+6  
70-75%  
45 days  
weight



### Dry-cured salami poultry sausage of premium quality "Zernistaya"

broiler chicken lumpy meat, fat, food additives (including spices: garlic, pepper), salt



0...+6  
75-78%  
45 days  
weight



### Dry-cured semi-dry home-made sausage of premium quality "Ganna's Sudzhuk"

broiler chicken lumpy meat, fat, food additives (including spices: black pepper, extracts of spices: coriander, juniper, black pepper, thyme, bay leaf, garlic extract, dried herbs), salt



+8...+12  
75-78%  
20 days  
weight





# Dry-cured sausage

Just a few years ago the phrase "poultry dry-cured sausages" caused only a smile. "There is no such kind of sausage, because chicken meat isn't like beef, pork or lamb, so poultry sausage will not work or will be tasteless" – that's what we could hear before. But we did not listen to the opinion of skeptics and decided to try to make poultry dry-cured sausage. The result turned out to be stunning! Sausage immediately fell into the category of elite. This elite sausage has a distinguished delicate aroma of spices, elastic consistency, and granular brilliant surface of a cut. Due to its unique taste dry-cured sausage occupies the royal place at any holiday table. We are pleased to offer 5 types of dry-cured sausage from "Ganna!"



## Dry-cured salami poultry sausages of premium quality "Milanskie new"

broiler chicken lumpy meat, fat, food additives (including spices (white pepper, black pepper, coriander, spicy paprika), dried garlic, yeast extract, salt



0..+6	+2..+6
75-78%	—
45 days	4 months
weight	modified atmosphere environment



## Dry-cured semi-dry home-made sausage of premium quality "Vasilyevskaya extra"

broiler chicken lumpy meat, fat, food additives (including black pepper) salt



+8..+12	—
75-78%	—
20 days	—
weight	—



## Dry-cured salami poultry sausage of premium quality "Zolotistaya"

broiler chicken lumpy meat, fat, food additives, salt



0..+6	—
75-78%	—
45 days	—
weight	—



## Dry-cured salami poultry sausages of premium quality "Florentine new"

broiler chicken lumpy meat, fat, food additives (including spices: white pepper, black pepper, nutmeg), yeast extract



0..+6	+2..+6
75-78%	—
45 days	4 months
weight	modified atmosphere environment



## Dry-cured poultry product "Delicacy from Granny"

broiler chicken fillet, food additives (including salt, spices: pepper, ginger, coriander, mustard, onion, mix of spices: paprika, onion, parsley, celery, dried garlic)



0...+8	—
20 days	—
vacuum	—





# Cooked-smoked sausage and salami

Smoke is a native element of this wonderful sausage. Intense aromas of forest will lead to the delight of everyone who tries it. Spice mixtures, original combination of spices give the sausage unique and incomparable taste and aroma.

Nourishing salami "Kupecheskaya with Rum," "Azov cervelat" and "Slavyansky cervelat" are not only delicious breakfast, lunch or dinner, but also excellent dishes for the holiday table.

Do not bother making a difficult choice. Any kind of our salami is good!



## Cooked-smoked sausage and salami

<p><b>"Azov cervelat"</b> Cooked-smoked poultry salami of premium quality</p> <p><i>meat of mechanically deboned chicken, fat, broiler chicken lumpy meat, skin of broiler chicken carcass, food additives (including salt, spices: pepper, walnut)</i></p>	<p>weight 0...+4 75-78% 25 days</p>	<p>modified atmosphere environment 0...+4 — 20 days</p>	
<p><b>"Slavyansky cervelat"</b> Cooked-smoked poultry salami of premium quality</p> <p><i>meat of mechanically deboned chicken, fat, broiler chicken lumpy meat, skin of broiler chicken carcass, food additives (including salt, spices: garlic, ginger, nutmeg)</i></p>	<p>weight 0...+4 75-78% 25 days</p>	<p>modified atmosphere environment 0...+4 — 20 days</p>	
<p><b>"Kupecheskaya with Rum"</b> Cooked-smoked poultry sausage of the first grade</p> <p><i>meat of mechanically deboned chicken, fat, broiler chicken lumpy meat, food additives (including salt, natural rum extract, extracts of spices: ginger, black pepper, nutmeg)</i></p>	<p>weight 0...+4 75-78% 30 days</p>	<p>— — —</p>	
<p><b>"Buterbrodnaya"</b> Cooked-smoked poultry sausage of no grade</p> <p><i>meat of mechanically deboned chicken, broiler chicken lumpy meat, skin of broiler chicken carcass, fat, wheat flour, water, food additives (including extracts of spices: garlic, cumin, black pepper), salt</i></p>	<p>weight 0...+4 70-80% 30 days</p>	<p>— — —</p>	
<p><b>"Gurman"</b> Cooked-smoked poultry sausage of premium quality</p> <p><i>meat ingredients (meat of mechanically deboned chicken, broiler chicken lumpy meat, fat), food additives (including salt, spices: pepper, walnut)</i></p>	<p>weight 0...+4 75-78% 25 days</p>	<p>modified atmosphere environment +2...+6 — 25 days</p>	
<p><b>"Cheese"</b> Cooked-smoked poultry salami sausages of premium quality</p> <p><i>meat of mechanically deboned chicken, broiler chicken lumpy meat, skin of broiler chicken carcass, rennet cheese, food additives (including extracts of spices (chili pepper, nutmeg, black pepper), extracts of spices (chili pepper, nutmeg, paprika, black pepper), garlic extract, salt</i></p>	<p>weight 0...+6 70-75% 15 days</p>	<p>modified atmosphere environment, vacuum 0...+6 70-75% 25 days</p>	
<p><b>"Milnskaya with cheese"</b> Cooked-smoked poultry salami of premium quality</p> <p><i>broiler chicken lumpy meat, meat of mechanically deboned chicken, skin of broiler chicken carcass, rennet cheese, food additives (including extracts of spices: black pepper, garlic, mustard, nutmeg, mace spice), salt</i></p>	<p>weight 0...+4 75-78% 20 days</p>	<p>modified atmosphere environment +2...+6 — 30 days</p>	



# Cooked sausage

Cooked sausage! On a piece of white bread with butter. With a lettuce leaf, fresh cucumber and tomato on top. The main thing that a piece of sausage should be thick enough! Simply delicious! A sandwich with cooked sausage is a hero of school breaks, a friend of all students, travelers, scientists, teachers, workers and children!!!  
Enjoy YOUR SANDWICH!



## Cooked sausage

<p><b>Cooked poultry sausage of premium quality "Vkusnaya"</b> meat ingredients (meat of mechanically deboned chicken, broiler chicken lumpy meat, skin of broiler chicken carcass), water, egg melange, food additives (including natural spice extracts, dry whey, milk protein), skimmed milk powder, salt</p>	+2...+6 70-80% 30 days weight	
<p><b>Cooked poultry sausage of no grade "Dachnaya"</b> meat ingredients (meat of mechanically deboned chicken, skin of broiler chicken carcass), water, potato starch, food additives (including extracts of spices: chili, cumin, nutmeg, cloves, paprika, black pepper, garlic extract), egg melange, salt</p>	+2...+6 70-80% 20 days weight	
<p><b>Cooked poultry sausages of premium quality "Molochnaya Guberniya"</b> meat ingredients (broiler chicken lumpy meat, mechanically deboned meat, skin of broiler chicken carcass), water, skimmed milk powder, egg melange, food additives (including dried garlic powder, sugar, coriander powder, extracts of spices: black pepper extract, nutmeg extract, spicy red pepper, egg melange, salt</p>	+2...+6 70-80% 30 days weight	
<p><b>Cooked poultry sausage of premium quality "Slivochnoye Podvorie"</b> meat ingredients (broiler chicken lumpy meat, mechanically deboned meat, skin of broiler chicken carcass), water, skimmed milk powder, butter, food additives (including natural spices: ginger, allspice, nutmeg, spice extracts: ginger, allspice, nutmeg, soluble nutmeg) salt</p>	+2...+6 70-80% 30 days weight	
<p><b>Cooked poultry sausage of the first grade "Mortadella"</b> meat ingredients (meat of mechanically deboned chicken, skin of broiler chicken carcass), water, food additives (including spices: cardamom, spice extract: nutmeg), egg melange, potato starch, salt</p>	+2...+6 70-80% 20 days weight	
<p><b>Cooked poultry sausage of premium quality "Doktorskaya Extra"</b> meat ingredients (mechanically deboned meat, broiler chicken lumpy meat, skin of broiler chicken carcass), water, egg melange, skimmed milk powder, dry whey, food additives (including natural spices: pepper, garlic, nutmeg, coriander, chili), salt</p>	+2...+6 70-80% 30 days weight	



# Cooked sausage

Our love for cooked sausage is surprisingly strong and constant. And, evidently, it is not accidental, since it is able to satisfy your hunger quickly, not to mention that cooked sausage is used to prepare sandwiches, salads and pies. Poems are written about sausage; monuments are erected to it, and even sausage fights are organized. Try our cooked poultry sausage, because you deserve the best!



# Cooked sausage

## Cooked poultry sausage of premium quality "Klassika"

meat ingredients (broiler chicken lumpy meat, mechanically deboned meat, chicken fat), water, vegetable oil, skimmed milk powder, salt, food additives (including extracts of natural spices: black pepper, white pepper, nutmeg, cardamom, garlic)



+2...+6  
70-80%  
20 days  
weight



## Cooked poultry sausage of premium quality "Doktorskaya GOSTovskaya"

meat ingredients (mechanically deboned meat, broiler chicken lumpy meat, skin of broiler chicken carcass), water, food additives (including extracts of spices: nutmeg, cardamom), skimmed milk powder, egg melange, salt



+2...+6  
70-80%  
20 days  
weight



## Cooked poultry sausage of no grade "Sochnaya"

meat ingredients (meat of mechanically deboned chicken, skin of broiler chicken carcass), water, wheat flour, food additives (including skimmed milk powder, extracts of white pepper and allspice), salt



+2...+6  
70-80%  
20 days  
weight



## Cooked poultry sausage of the second grade "Petrovskaya Plus"

meat ingredients (mechanically deboned meat, skin of broiler chicken carcass), water, wheat flour, egg melange, salt, food additives (including salt, skimmed milk, extracts of white pepper and allspice)



+2...+6  
70-80%  
18 days  
modified atmosphere environment

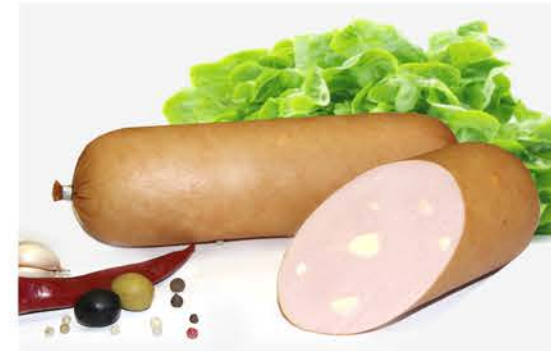


## Cooked poultry sausage of the first grade "Lakomaya with cheese"

meat ingredients (mechanically deboned meat, skin of broiler chicken carcass), water, rennet cheese, food additives (including natural extracts of spices, egg melange, skimmed milk powder, dry whey), salt



+2...+6  
70-80%  
12 days  
modified atmosphere environment





# Frankfurters

Frankfurters! When you are as hungry as a hunter and your stomach sends you a SOS signal! So, it's time to eat immediately. Not eating straightaway is dangerous! It's high time to boil or fry a couple (and maybe more) of frankfurters. Appetizing and surprisingly tasty frankfurters from the meat of broiler chickens will fight your hunger and won't leave it a chance to bother you again.

Frankfurters "Bulgarian" with delicate ketchup, "Byurgerskiye" mustard-flavored, "Classics" - it is power! A 100% victory over your hunger!



# Frankfurters

## Poultry frankfurters of premium quality

### "Klassika"

meat ingredients (broiler chicken lumpy meat, meat of mechanically deboned chicken, chicken fat), water, milk powder, salt, food additives (including extracts of natural spices (black pepper, white pepper, nutmeg, cardamom, garlic, salt))



weight



+2...+6



70-80%



7 days



modified atmosphere environment, vacuum



+2...+6



70-80%



26 days



## Poultry frankfurters of no grade

### "Bon Appetit"

meat of mechanically deboned chicken, water, wheat flour, food additives (including extracts of spices: nutmeg, pepper), salt



+2...+6



70-80%



20 days



—



—



—



—



## Poultry frankfurters of the first grade

### "Burgerskiye Spicy with Mustard"

meat ingredients (meat of mechanically deboned chicken, skin of broiler chicken carcass, broiler chicken lumpy meat), water, mustard filler, egg melange, food additives (including essential oils of black pepper, nutmeg), milk powder and salt



weight



+2...+6



70-80%



20 days



vacuum



+2...+6



70-80%



20 days



## Poultry frankfurters of no grade

### "Sochniye"

meat ingredients (meat of mechanically deboned chicken, skin of broiler chicken carcass), water, wheat flour, salt, food additives (including milk powder, extracts of white pepper and allspice)



weight



+2...+6



70-80%



7 days



modified atmosphere environment, vacuum



+2...+6



70-80%



26 days



## Poultry frankfurters of the first grade

### "Bulgarian Gentle with Ketchup"

meat ingredients (meat of mechanically deboned chicken, skin of broiler chicken carcass, broiler chicken lumpy meat), water, tomato filler, food additive (including egg melange, essential oils of black pepper, nutmeg), milk powder, and salt



weight



+2...+6



70-80%



20 days



vacuum



+2...+6



70-80%



20 days





# Frankfurters

No matter how trivial breakfast consisting of frankfurters may seem, you'll never get bored with it, because you can always vary it!

How? For example, you can fry frankfurters instead of boiling them. Fried eggs or scrambled eggs on top of fried frankfurters are a well-known improvisation, but it will be even more delicious if you fry frankfurters with tomato slices.

Even greater flight of fancy will be provided by an oven. Cut a frankfurter almost along the full length, but not to the edges. Put inside the cut some greens and grated cheese. It is not necessary to bake for a long time. The criterion of readiness is melted cheese.

Be creative and enjoy the taste of frankfurters of «Ganna» trademark!



# Frankfurters

## Poultry frankfurters of no grade "Farmerskiye"

meat ingredients (meat of mechanically deboned chicken, chicken fat), water, food additives (including extracts of spices: black pepper, cumin, coriander, nutmeg, red paprika powder, dried garlic, mustard powder), salt

	weight	
	+2...+6	
	70-80%	
	20 days	



## Poultry frankfurters of premium quality "Molochnaya Guberniya"

meat ingredients (broiler chicken lumpy meat, meat of mechanically deboned chicken, skin of broiler chicken carcass), water, milk powder, egg melange, food additives (including extracts of black pepper and nutmeg, spicy red pepper), egg melange, salt

	weight		vacuum
	+2...+6		+2...+6
	70-80%		70-80%
	20 days		20 days



## Poultry frankfurters of premium quality "Vkusnye"

meat ingredients (meat of mechanically deboned chicken, broiler chicken lumpy meat, skin of broiler chicken carcass), water, food additive (including spice extracts), egg melange, milk powder, and salt

	weight		modified atmosphere environment, vacuum
	+2...+6		+2...+6
	70-80%		70-80%
	7 days		26 days



## Poultry frankfurters of premium quality "Tradition"

meat ingredients (broiler chicken lumpy meat, meat of mechanically deboned chicken, skin of broiler chicken carcass), water, milk powder, salt, food additives (including extracts of natural spices (ginger, allspice, nutmeg), egg melange

			modified atmosphere environment, vacuum
			+2...+6
			70-80%
			modified atmosphere environment - 30 days vacuum - 20 days



## Poultry frankfurters of the first grade "Krepysh"

meat ingredients (meat of mechanically deboned chicken, broiler chicken lumpy meat, chicken fat), water, vegetable oil, egg melange, food additives (including extracts of spices: chili, cumin, nutmeg, cloves, paprika, black pepper, garlic), salt

			modified atmosphere environment
			+2...+6
			70-80%
			18 days





# Sausages

Sausages are not frankfurters!  
The taste of our sausages is crispy, consistent, steady, and memorable. Our sausages are the best of the best, bursting with health and having an excellent taste and aroma. Sausages "Kupecheskiye Lux with Cheese" with natural rennet cheese will win your affection, "Slavyanskiye", and, of course, sausages "Ganna's LUX" won't leave you indifferent.



# Sausages

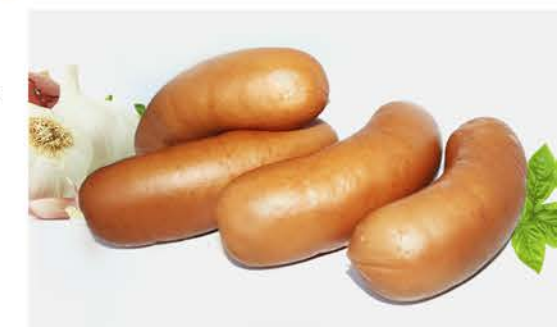
<b>Poultry sausages of no grade "Belorusskie"</b> <i>meat ingredients (meat of mechanically deboned chicken, skin of broiler chicken carcass), water, egg melange, food additives (including extracts of spices: black pepper, cumin, coriander, nutmeg, mustard powder), salt</i>	   	—	modified atmosphere environment +2...+6 70-80% 12 days
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<b>Poultry sausages of no grade "Nezhniye Plus"</b> <i>meat ingredients (meat of mechanically deboned chicken, skin of broiler chicken carcass), water, soy protein, wheat flour, salt, food additives (including extracts of spices: black pepper, allspice, nutmeg, and chili)</i>	weight +2...+6 70-80% 15 days	—	   
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<b>Poultry frankfurters of the first grade "Slavyanskiye"</b> <i>meat ingredients (meat of mechanically deboned chicken, skin of broiler chicken carcass), water, wheat flour, egg melange, salt, food additives (including extracts of spices: black pepper, allspice, red pepper, nutmeg)</i>	vacuum +2...+6 70-80% 18 days	modified atmosphere environment +2...+6 70-80% 12 days
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<b>Poultry sausages of premium quality "Classics"</b> <i>meat ingredients (broiler chicken lumpy meat, meat of mechanically deboned chicken, chicken fat), water, milk powder, salt, food additives (including extracts of natural spices (black pepper, white pepper, nutmeg, cardamom, garlic, salt)</i>	weight +2...+6 70-80% 15 days	   
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<b>Poultry sausages of premium quality "Kupecheskiye Lux with Cheese"</b> <i>meat ingredients (meat of mechanically deboned chicken, broiler chicken lumpy meat, skin of broiler chicken carcass), water, rennet cheese, egg melange, food additives (including natural spices: pepper, garlic, nutmeg, coriander, chili), salt</i>	weight +2...+6 70-80% 20 days	vacuum +2...+6 70-80% 20 days
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<b>Poultry sausages of no grade "Bon Appetit"</b> <i>meat ingredients (meat of mechanically deboned chicken, skin of broiler chicken carcass), water, wheat flour, food additives (including extracts of spices nutmeg, chili, pepper), salt</i>	weight +2...+6 70-80% 20 days	   
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# Pastes

A paste is a product for gourmets who love chicken gIBLETS and consider them ideal food for breakfast, lunch and, of course, for a light dinner.

Do you want a tasty delicious paste or saltison, cooked from chicken liver and hearts? You are welcome!

Spread some paste on bread, add a sprig of dill and a slice of tomato on the paste, and the sandwich melts in your mouth and disappears completely unnoticed. And you want more and more!

We have 5 kinds of pastes - from Monday to Friday, a new one for every day! We make pastes only from the freshest ingredients combined with aromatic spices. Stock up on pastes!



# Pastes

## Cooked poultry meat paste «With taste of mushrooms»

meat ingredients (heart and liver of broiler chicken, meat of mechanically deboned chicken, skin of broiler chicken carcass), water, semolina, food additives (including a mixture of dried vegetables (onion, paprika), mushroom extract), wheat flour, salt

	weight
	+2...+6
	70-80%
	30 days



## Cooked poultry meat paste «Lyubitelsky»

meat ingredients (heart and liver of broiler chickens, meat of mechanically deboned chicken, skin of broiler chicken carcass), water, semolina, milk powder, food additives (including extracts of spices: black pepper, allspice, nutmeg, chili), wheat flour, salt

	weight
	+2...+6
	70-80%
	30 days



## Cooked poultry meat paste «Derevensky»

meat ingredients (heart and liver of broiler chicks, meat of mechanically deboned chicken, skin of broiler chicken carcass), water, wheat flour, food additives (including spices (ginger, garlic, coriander, oregano, black pepper, allspice, thyme), dried onion, salt

	weight
	+2...+6
	70-80%
	30 days



## Cooked poultry meat paste «Pikantny»

meat ingredients (meat of mechanically deboned chicken, liver of broiler chicken, chicken fat), starch, salt, onion, food additive

	weight
	+2...+6
	70-80%
	15 days



## Cooked poultry meat paste «Lakomka»

meat ingredients (heart and liver of broiler chicks, meat of mechanically deboned chicken, skin of broiler chicken carcass), water, semolina, food additives (including a mixture of dried vegetables (onion, paprika), mushroom extract), wheat flour, salt

	weight
	+2...+6
	70-80%
	15 days



## Jellied poultry meat «Chicken Saltison»

meat ingredients (skin of broiler chicken carcass, cooked broiler chicken lumpy meat, cooked broiler chicken heart, cooked broiler chicken liver, cooked broiler chicken gizzards), gelling solution (including water, salt, black pepper extract, allspice, bay leaf), food additive

	weight
	0...+6
	70-80%
	15 days





*у Ганна* КАФЕ



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 LAKESIDE YARD "AT GANNA'S PLACE" Vitebsk region, u/s Dolzha +375 212 69-01-35  
 Restaurant At Ganna's Place Vitebsk, Moskovskii Avenue, 99, +375 212 43-96-16

We hope you'll enjoy cooking according to our recipes.  
 The main ingredients for cooking can be bought in "Ganna" shops.

- "Ganna" shop No 1 Vitebsk, u/s Ruba, Shkolnaya str., 16, +37521229-03-32
- "Ganna" shop No 2 Vitebsk, Lyudnikov Av., 16, +37521255-12-81
- "Ganna" shop No 3 Vitebsk, Chernyakhovskiy Av., 42, +37521258-77-22
- "Ganna" shop No 4 Vitebsk, Lenin str., 73/2, +37521248-41-12
- "Ganna" shop No 5 Vitebsk, Chkalov str., 3, +37521264-35-58
- "Ganna" shop No 7 Novolukoml, Naberezhnaya str., 11-a, +37521336-91-51
- "Ganna" shop No 8 Vitebsk, Gertsen str., 29, +37521267-35-17
- "Ganna" shop No 9 Vitebsk, Gagarin str., 98A, +37521243-17-16
- "Ganna" shop No 10 Vitebsk, V. Internatsionalistov str. 1, block 3, +37521225-51-25
- "Ganna" shop No 11 Gorodok, Vorovsky str., 3, +3752139-427-26
- "Ganna" shop No 12 Orsha, Semyonov str., 5B, +3752162-245-14
- "Ganna" shop No 13 Dubrovo, Krasnoarmeyskaya str., 12, +3752137-40-339
- "Ganna" shop No 14 Shumilino, Leninskaya str., 15, +3752130-519-08
- "Ganna" shop No 15 Polotsk, Kosmonavtov str., 77, +375214-48-22-92
- "Ganna" shop No 16 Novopolotsk, Molodezhnaya str., 135 +375214-32-80-89
- "Ganna" shop No 17 Vitebsk, Chkalov str., 30A, +37521227-68-63
- "Ganna" shop No 18 u/s Liozno, Lenin str., 87, +37521384-22-33
- "Ganna" shop No 19, Vitebsk, Shradler str., 3/1 +37521242-60-66
- "Ganna" shop No 20 Lepel, Kalinin str., 90B, +37521324-44-59
- "Ganna" shop No 21 Orsha, Tekstilschikov Av., 20-62, +37521650-81-12
- "Ganna" shop No 22 Gorki, Internatsionalistov Av., 16, +3752233-72977

