

COMMERCIAL OFFER

Dear partners!

Closed Joint-Stock Company Belarus National Biotechnology Corporation (BNBC) offers grade A wheat gluten for sale.

Thanks to the high-tech innovative process of deep processing of food wheat, the gluten produced by BNBC is high-quality, environmentally friendly, NON-GMO.

All production facilities, as well as all products of BNBC, are certified according to international standards FSSC, ISO, TUV, Halal, Kosher (attached).

The quality indicators of wheat gluten produced by BNBC comply with National Standard 31934-2012 “Wheat gluten” and even exceed it:

Name of the indicator	Characteristic	Characteristic
	For grade A	BNBC
Mass fraction of moisture, %, no more than	10	10
Mass fraction of total ash in terms of dry matter, %, no more than	2,0	2,0
Mass fraction of protein in terms of dry matter, %, not less than	70,0	80,0
Mass fraction of particles larger than 200 microns, %, no more than	1,0	1,0
Agglomeration time, s, no more than	40	40
Water absorption capacity, %, not less than	150	150

The possible sales volume of grade A wheat gluten ranges from 500 to 1000 tons per month.

BNBC can offer wheat gluten in paper bags of 25 kg, as well as in laminated big bags of 750 kg.

We can conclude an annual contract for 2024, with fixation of monthly volumes, at a fixed price in US dollars, on the terms of 100% prepayment (monthly or quarterly) in any currency convenient for you at the rate of the National Bank of the Republic of Belarus on the day of payment.

If you are interested, we are ready to consider the possibility of concluding a long-term (3-5 years) contract with you on similar terms.

Besides, by the end of this year (November-December) we can offer 4000 tons of wheat gluten grade A – 3000 tons in 750 kg big bags, 1000 tons in 25 kg bags.

Selling price – 1550 USD/t (packed in paper bags), 1500 USD/t (packed in big bags).

Prices are indicated subject to delivery ex-warehouse of BNBC (EXW) Republic of Belarus, Pukhovichi district, Dukorsky v/c, 27 (BNBC warehouse).

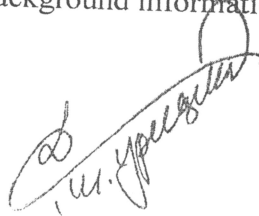
If you are interested, please send your proposals to the email addresses: info@bnbc.by, ni.sidorov@bnbc.by.

We will be glad to welcome you among our clients!

Attachments:

Certificates, quality documents and background information on wheat gluten.

General Director



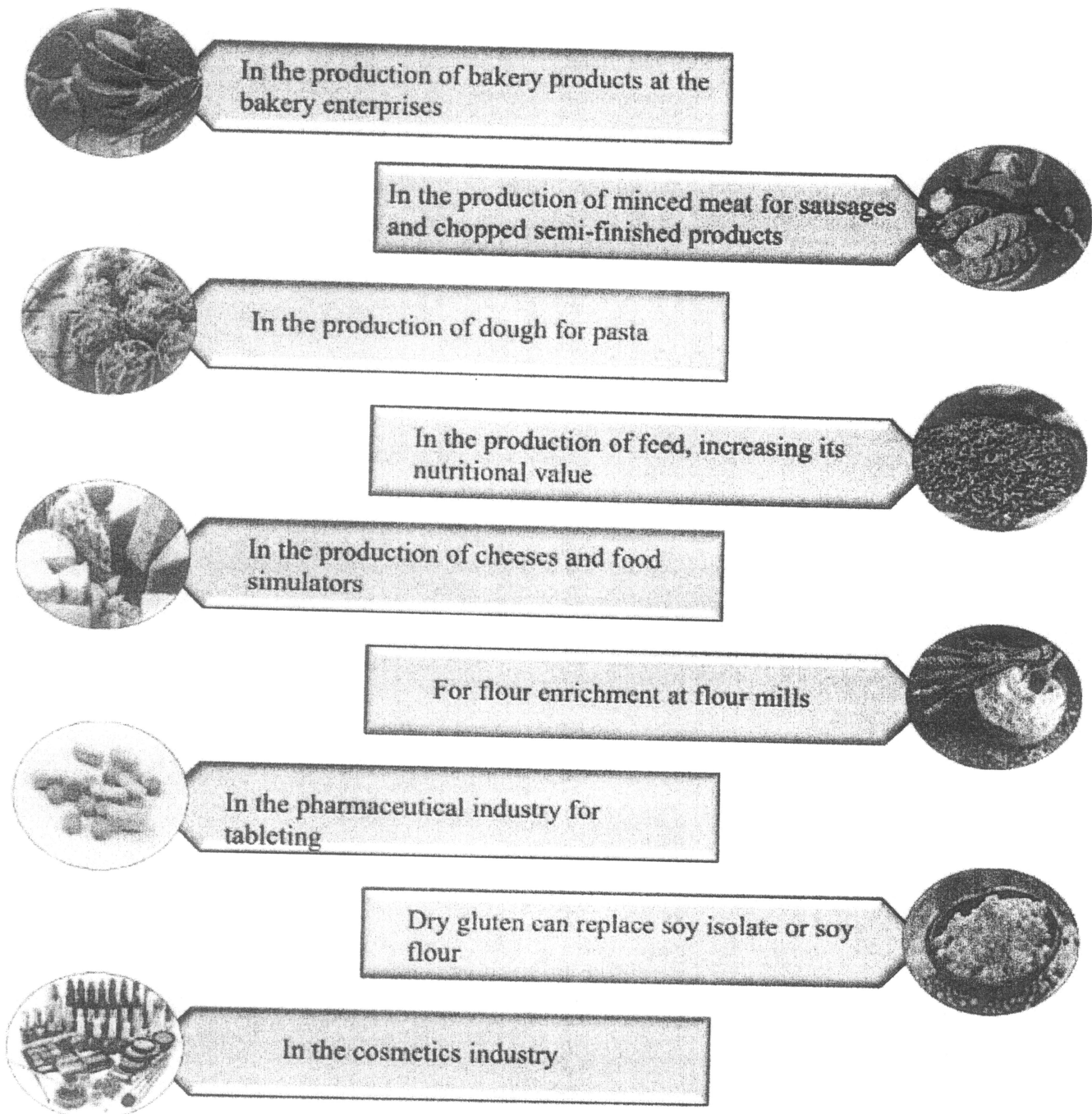
Daniil Urytski

Wheat gluten (otherwise known as fibrin) is a natural ingredient obtained from the complex processing of wheat. It is a powdery product from cream to yellow or light brown.

Quality indicators of wheat gluten

Indicator name	Characteristic
Moisture content	No more than 10%
Mass fraction of total ash on dry basis	No more than 2%
Mass fraction of protein on dry basis	Not less than 70%

Areas of use



Advantages of using wheat gluten

1 Wheat gluten is a natural ingredient, so its use is not limited.

2 Simplifies the technological process of bakery products production.

3 Increases the nutritional value of the product.

4 Extends the term of realization of products.

5 Due to good water adsorption, the volume of finished products increases, on average 4.5%

6 A number of studies show that dry gluten has a wider range of functional properties than other protein products, which creates opportunities for its diverse use.

Nutritional value of wheat gluten	
Energy value (caloric content)	350 Kcal (1464,4 KJ)
Proteins	76 g
Fats	0,4 g
Carbohydrates	9,0 g

Thanks to the high-tech innovative process of deep processing of wheat and high-quality raw materials, produced by CJSC "BNBC" gluten is an environmentally friendly and competitive product. One of the most important criteria is the absence of GMOs!

With the technological process of CJSC "BNBC" wheat gluten can be sold in various packages: 25 kg, big bags, mound.

All the above advantages provide access of our enterprise to the international markets.

