



ZHYTOMYR LASOSHCHI





Zhytomyr Lasoshchi - high quality for a reasonable price

Confectionery factory "Zhytomyr Lasoshchi" is a manufacturer of a wide range of confectionery products - from various chocolates and toffees, to wafers and cookies. The factory has been operating since 1944 and is one of the powerful confectionery enterprises in Ukraine. The uniqueness of the Zhytomyr Confectionery Factory was the combination of modern production and high industry competencies with the traditions of unchanging quality and natural taste. Affordable price, high quality, various packaging formats, flexible approach to customer requests -this is what we can offer you.





Brief information about the company

Our company has seven production workshops, where 20 technological lines are located, capable of producing up to 150 tons of finished products daily; Has properly equipped warehouses with a total capacity of 2000 tons; We sell our products through a distribution network throughout Ukraine and abroad; We have experience in direct deliveries to chain supermarkets in Ukraine and experience working with Private Label.





Product quality control

The enterprise has implemented certified integrated quality and food safety management systems in accordance with the requirements of international standards ISO 22000 and FSSC 22000, which allows it to sell sweets under the brand "Zhytomyr Lasoschi" in retail chains in many countries of the world. Production of products in accordance with Islamic norms is confirmed by the "Halal" certificate.

Bureau Veritas Certification

Certificate of Registration

JSC «Zhytomyrski lasoschi»
67, Pokrovska Str., Zhytomyr, 10003, Ukraine
COID: UKR-1-6756-600543

Bureau Veritas Certification Holding S.A.S., UK Branch certifies that the food safety management system of the above organization has been assessed and determined to comply with the requirements of:

Standard

FSSC 22000
Certification scheme for food safety management systems, consisting of the following elements:
ISO 22000:2018, ISO TS 22002-1:2009 and additional FSSC 22000 requirements V6

This certificate is applicable for the scope of:

Production of sweets, bars, waffles, toffee and dry breakfast cereals, packed in polymeric materials.

Food Chain category: CIV - Processing of ambient stable products

Date of the last announced audit: 08 September 2022
Initial certification date: 07 October 2014
Expiry date of previous cycle: 06 October 2023
Certification decision date: 28 October 2024
Certification cycle start date: 18 August 2023
Valid until: 06 October 2026
Certificate No./Version: 20200451/1
Issue date: 28 October 2024



**At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit within each three (3) year period thereafter.*

mohin baig
Signed on behalf of BVCS UK Branch
Certification Body (UK Branch) 10000, London, D25 6X, United Kingdom
(Telephone: 44 (0)20 7706 6000; Fax: 44 (0)20 7706 6001)



Further clarification regarding the scope of this certificate and the applicability of the management system requirements may be obtained by consulting the organization. The certificate remains the property of Bureau Veritas Certification Holding S.A.S. - UK Branch. Transfer of the certificate can be effected to the FSSC 22000 website of certified organizations available at www.fssc22000.com.



UKAS FSSC Template of certificate 01 04 UKCA 1.2 Page 01 September 22, 2024



Bureau Veritas Certification

JSC «Zhytomyrski lasoschi»
67, Pokrovska Street, Zhytomyr, 10003, Ukraine

Bureau Veritas Certification Holding S.A.S. – UK Branch certifies that the Management System of the above organization has been audited and found to be in accordance with the requirements of the management system standards detailed below

ISO 22000:2018
Scope of certification

Development and production of sweets, cookies, cracker, biscuits, waffles, toffee, breakfast cereals and chocolate.

Product category: CIV - Processing of ambient stable products

Original cycle start date: 11 June 2008
Expiry date of previous cycle: 06 October 2023
Certification / Recertification Audit date: 14 July 2023
Certification / Recertification cycle start date: 18 August 2023

Subject to the continued satisfactory operation of the organization's Management System, this certificate expires on: 06 October 2026

Certificate No. 202002051/U Version : 1 Revision date: 18 August 2023

Previous Certificate No. 202000451/U

S. Gate.

Certification body address: 3rd Floor, 64, Pockrovsk Street, London E1 6JG, United Kingdom
Local office: 6th Floor, 25, Simon Poljarsky St., Kyiv, 01032, Ukraine



Further clarification regarding the scope of this certificate and the applicability of the management system requirements may be obtained by consulting the organization. To check the certificate validity please call: + 390 44 354 16 00

Certificate Template ISO 22000:2018 UKAS Certificate A B C D P P C I E and U.S. 1/1 July 20, 2023



A world map with 30 red triangles indicating specific countries. The countries are listed in a column to the right of the map, corresponding to the locations marked by the triangles. The list includes: Bahrain, UAE, Moldova, Romania, Netherlands, USA, Lithuania, Afghanistan, Czech Republic, Iraq, Greece, Azerbaijan, Bulgaria, Estonia, Israel, New Zealand, Tajikistan, Georgia, Latvia, Germany, Macedonia, Poland, Great Britain, Saudi Arabia, and Yemen.

ComBars line - 1

Technological line that allows you to produce bars and candies based on protein nougat, soft caramel, nuts, cereals, candied fruits, pralines. Covered with milk or dark chocolate. The line can produce up to 650 kg of products per hour and over 150 tons per month.







Bars

Milk chocolate bars with delicate vanilla nougat, lots of peanuts and soft caramel, in the classic version or with added caffeine and taurine for an extra boost of energy.



Milk chocolate bars with delicate vanilla nougat and a layer of soft caramel.

Milk chocolate bars with delicate coconut filling.





Multi-cereal bar

Multi-grain bar with a glazed bottom, consisting of oat and corn flakes, rice balls, dried apricot pieces, peanuts, raisins and natural honey.



A multi-grain bar with a glazed bottom, consisting of oat and corn flakes, rice balls, prune pieces, peanuts, raisins and natural honey.





Chocolate candies

Milk chocolate candies with delicate vanilla nougat and soft caramel.



Milk chocolate candies with delicate vanilla nougat, peanuts, and soft caramel.





Exclusive chocolate candies

Candy with peanut crumbs and crushed peanuts in milk chocolate glaze.



Soft grillage with crushed peanuts and covered in chocolate.



Nougat

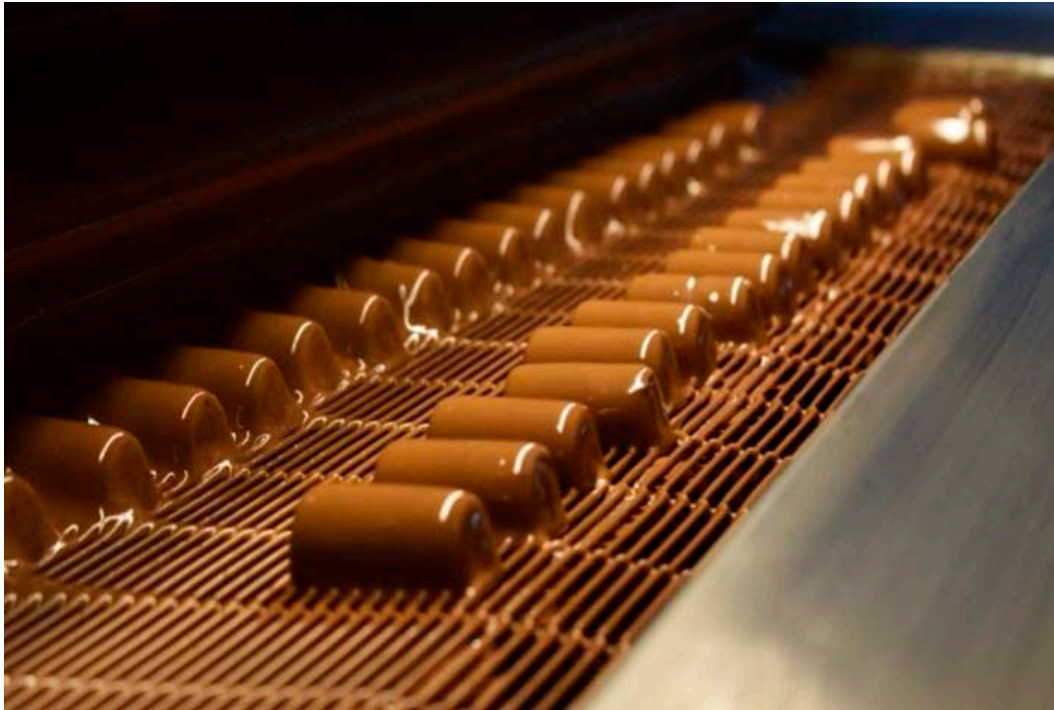
Chewy candies made from delicate nougat mass with bubble gum flavor:
pink, blue and light green chews.





Line for the production of chocolate candies with different compositions, with a thin layer of soft caramel, in milk or dark chocolate

Production capacity of 800 kg of products per hour and over 150 tons per month.





Exclusive chocolate candies

Milk chocolate candies in a combination of soft caramel with a delicate filling: praline with peanuts, praline with crispy rice balls or coconut filling.



A combination of dark chocolate (55% cocoa) with salted caramel and a delicate filling: praline with cognac flavor, praline with hazelnuts, or pistachio paste with crushed pistachios.





Packaging formats

250g / 1kg Packages





Fudge

Powerful, automated Fudge production line, with a capacity of up to 200 tons per month. Assortment - fudge with a rich taste of condensed milk, with the addition of peanuts, sea salt, etc. Packaging in double twist or in convenient zip-locks that preserve the freshness and aroma of toffee.



Wafer production

Our company has two technological lines for the production of multilayer wafers of various shapes and flavors, glazed and unglazed, with sugar and with the use of sugar substitutes such as maltitol and oligofructose. The production capacity of the wafer workshop is over 260 tons per month.





Chocolate wafer candies

Chocolate wafer candy with chocolate filling.



Chocolate-waffle candy, made using Italian technology, with crispy waffles and a Belgian chocolate filling.





Waffles with filling

Waffles with an exquisite, delicate milk filling.



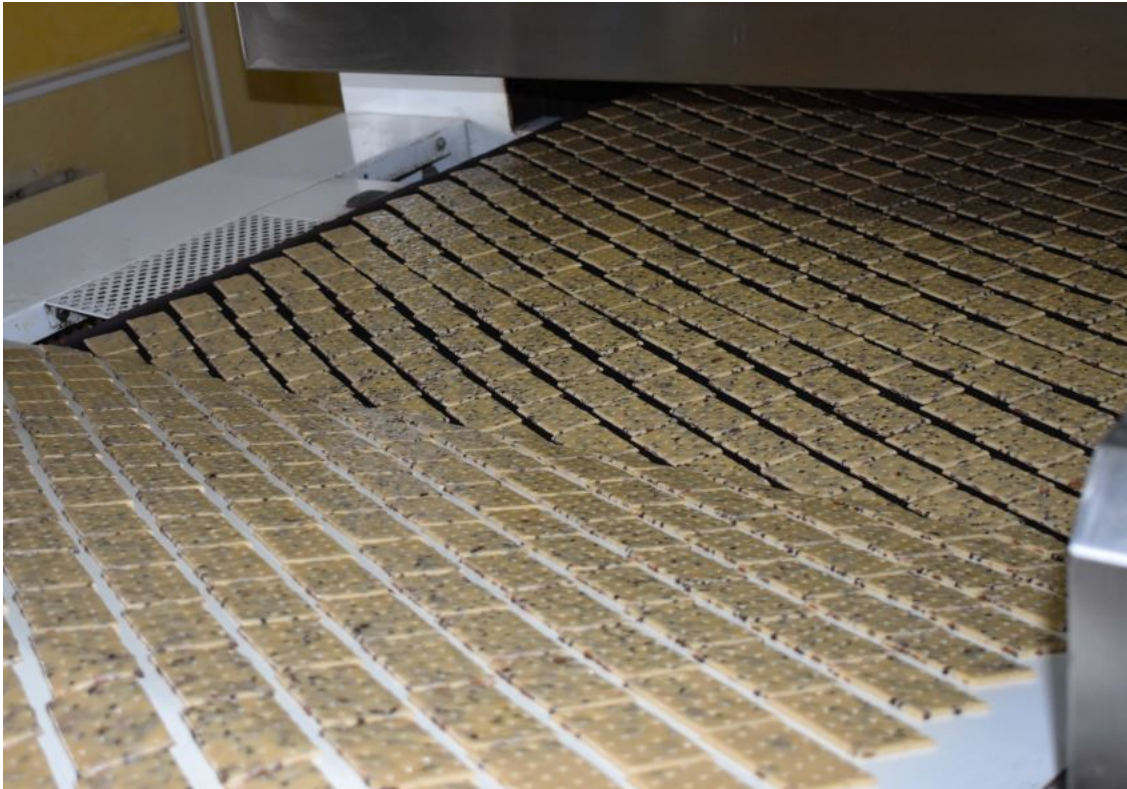
Waffles with an exquisite, delicate chocolate filling.



Biscuit production

Our company has three powerful biscuit production lines:

- 1) Garibaldi line, which produces Sultana-like biscuits with various fillings. The line can produce up to 500 kg of products per hour and over 130 tons per month;
- 2) Powerful line for the production of Maria and Zoology biscuits;
- 3) Line for the production of sugar biscuits, of various shapes and designs; The total capacity of the Biscuit workshop reaches 800 tons per month





Short dough cookies with added raisins and chocolate drops.



Short dough cookies with added raisins.



Short dough cookies with raisins, apples and cinnamon.



Healthy short dough cookies with no added sugars, raisins and freeze-dried strawberries.



Healthy short dough cookies with no added sugars, raisins and freeze-dried blueberries.



Healthy short dough cookies with no added sugars, raisins and freeze-dried cherries.



Sugar cookies lines

A technological line that allows the production of sugar cookies. The line can produce up to 600 kg of products per hour and over 105 tons per month.



Sugar cookies

Traditional delicate sugar cookies
with the aroma of baked milk.



Diet

Caring for the health of consumers, the factory's technologists have developed a range of diet products in which sugar is fully or partially replaced.





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Thank you
for your
attention!