



2220030, Belarus, Minsk, street Oktyabrskaya, 14  
tel. (+37517) 226-05-92, fax. (+37517) 328-64-21  
e-mail: [reklama.mdk@mail.ru](mailto:reklama.mdk@mail.ru) / web site [www.belyeast.by](http://www.belyeast.by)

## ***Products of JSC "Yeast Plant"***



Yeast Plant OJSC that comprises Minsk and Oshmiany Yeast Works is the only producer of yeast in the Republic of Belarus.

Yeast produced by Yeast Plant OJSC is a unique natural and ecologically pure product manufactured without application of chemical bleaching or filling agents. Production technology has been recently improved at the plant. There are applied more effective yeast strains that let produce high-quality yeast, which meet customers' requirements. The manufacturing equipment is regularly updated; the level of automation and mechanization is raised. The enterprise produces new goods. The plant has kept up 125-year traditions and now it's a modern high-technology enterprise. Products of Yeast Plant OJSC are winners of various awards and diplomas.

### ***Dry baker's yeast***

(HS Code 2102103100)



The yeast is used for the production of bakery goods. It is manufactured in accordance with GOST 28483-90. Bearing capacity of high-quality yeast is 45-50 minutes in a day of manufacture.

The dry baker's yeast is produced in packaging by 11g, 20g, 100 g, 250 g, 500 g and 1 kg. The shelf life of the dry baker's yeast is 14 months. In one showBox (carton)

are 25 pieces for 20g. Dry baker's yeast is convenient for using in areas where the pressed yeast, on long expeditions, multimonthly flights, in army field bakeries is inaccessible. Often dried yeast is used in small manufactures with a stable often changing assortment.

#### **Recommendations for use of baking dry active yeast**

1 kg of baking dried yeast is equal to 3-4 kg of compressed yeast (depending on the flour and the recipe).

*Under production conditions:* dissolve 1 kg of yeast in 5 l of warm drinking water (35-38°C), add 50 g of sugar, stir carefully and leave for 5-10 minutes (for activation). Then knead the dough to the recipe.

*While at home:* take 10 g of dried yeast for 1 kg of flour. Pour the yeast out into ½ glass of warm water or milk (35-38°C), add 1 tsp of sugar, stir carefully and leave for 15-30 minutes (for activation). Then knead the dough to the recipe.

Keep the opened packet in a dry cool place no longer than 10 days (at temperature 0 - 4°C). ***Certificate of registration of the Customs Union of Belarus, Kazakhstan and the Russian Federation.***



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## Dry wine yeast

(HS Code 2102109000)

The dry wine yeast is used to ferment fruit and berry raw materials for industrial and personal purposes.

Recommended dosage: 3 to 5 g per 10 l juice for personal use, 3 to 3.5 kg per 1,000 dal for industrial use.

The dry wine yeast is packaged in vacuum bags 100 g, 250 g, 500 g and 20 kg.

Personal use: dissolve the dry yeast (1 to 2 teaspoons yeast per 10 l juice) in one glass warm (30 to 35°C) juice with 1 to 2 teaspoon sugar. In 20 to 30 minutes, add the yeast to the main part of the juice. The fermentation (best at 30 to 35°C) should be until there are no bubbles (carbon dioxide).

Industrial use: activate the dry yeast by dissolving in juice or water (1 to 10) at 20 to 25°C, mix well until the suspension is uniform, leave for 40 minutes and use the yeast according to the technology. The temperature range is 12 to 37°C, the fermentation is 13 to 15%.

Store the yeast in a dry cool place at max. 35°C. Once opened, the package should be stored for a limited period at 0 to +4°C. The shelf life is 15 months.

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## Dry spirit yeast

(HS Code 2102109000)



The dry alcohol yeast is used to ferment various starch- and sugar-containing raw materials for industrial purposes and make traditional national drinks for personal purposes.

Before use, dissolve 100 g dry yeast in 1 l warm (30 to 35°C) water with 2 to 3 spoons sugar. In 30 minutes, add the yeast to the main part of the brew. The fermentation should be at room temperature, best at 29 to 33°C (avoid sudden temperature drops).

Recommended dosage: 100 g per 20 to 25 l home brew.

The dry alcohol yeast is packaged in vacuum bags 100 g, 250 g, 500 g and 20 kg. Store at max. +35°C. The shelf life is 15 months.

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# ROSTMOMENT

(HS Code 3808939000)



Action of a growth stimulant **ROSTMOMENT** is based on normalization of biochemical processes in a live cage, metabolism improvement. The wide spectrum of the amino acids which are like bricks of growth of plants and are contained in a growth stimulant **ROSTMOMENT** possesses the raised biostimulating action on growth and development of plants. Also high migratory mobility in soil is peculiar to that amino acids. Is a unique development of "Yeast Plant" (Belarus) and produced

by special technology that allows them to natural, highly effective plant growth stimulator **without chemical additives.**

## What will ROSTMOMENT PLANTS:

- Significantly increase the yield of vegetable and grain crops , increase the nutritional value and terms of the harvest;
- Accelerate the development, growth, the passage of physiological phases mentioned earlier flowering formation and activation of the generative organs ;
- Enhance the protective functions of plants to adverse weather conditions (recurrent frost, drought , waterlogging and salinity);
- Strengthen the protective functions of plants to diseases and pests lesions;
- Mitigate the dampening effect of chemicals (pesticides) on plant protection for complex treatments;
- Reduce the effects of stress factors in transplant seedling becomes stable and survives well in swordplay and transplant to the open ground;

## ROSTMOMENT contains a biologically active substance:

- Proteinaceous substances, and that
- 20 amino acids, 8 of them are essential;
- Mono-and polysaccharides;
- Macro-and trace elements such as potassium, magnesium, phosphorus, manganese, iron, copper, calcium, sodium, and others.
- Derivatives of vitamins B1, B2, B3, B6, PP.

**ROSTMOMENT** is intended for application in the organizations of agriculture, personal part-time farms, country sites and apartments.

Rostmoment does not form toxic compounds in wastewater, its application doesn't lead to contamination of ground, air or wastewater.

Rostmoment is packaged in bags 100 g and 25 kg. The shelf life is 30 months.



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## *price-list*

Products	deadlines	price, USD (per unit)	price, USD (1 kg)
Dry baker's yeast, 20 g.	14 months	0,11	5,50
Dry baker's yeast, 500 g.	14 months	1,25	2,50
Dry baker's yeast, 1 kg.	14 months	2,50	2,50
Dry baker's yeast, 20 kg.	14 months	50,00	2,50
Dry wine yeast, 100 g.	15 months	0,88	8,80
Dry wine yeast, 250 g.	15 months	1,62	6,48
Dry wine yeast, 20 kg.	15 months	109,84	5,49
Dry spirit yeast, aromatic/thyme 100g.	12 months	1,54	15,40
Dry spirit yeast, aromatic/mint 100g.	12 months	1,54	15,40
Dry spirit yeast, 100 g.	15 months	0,84	8,40
Dry spirit yeast, 250 g.	15 months	1,56	6,24
Dry spirit yeast, 500 g.	15 months	3,07	6,14
Dry spirit yeast, 20 kg.	15 months	119,17	5,96
Growth stimulant ROSTMOMENT, 100 g.	30 months	0,52	5,20
Growth stimulant ROSTMOMENT, 25 kg.	21 months	70,00	2,80

EXW - g. Minsk (JSC "Yeast Plant")