

## Dear Sirs!

Our company confirms the stated intentions and competence to implement development projects on its own patented technologies in interested territories in various parts of the world.

In particular:

Plant for deep processing of Soybeans, according to a patented technology that has been showing its effectiveness for more than 20 years.

Plant for the production of Concentrated juice, high-quality Pectin, Tannin, Inulin and soluble dietary fiber, using a unique, patented cavitation technology without the use of strong acids and alcohols.

If necessary, we have the competence to carry out work on the organization of a protected production site, including fences with active and passive protection, video surveillance, fiber optic or wireless networks, a central monitoring station and a server room for collecting and storing video information.

Below is an overview of some of the most significant works in areas that may be of interest to you:

# <u>Reference list - projects on completed large projects in the field of pectin</u> production and deep processing of soybeans.

The technology and the set of equipment are 95% the same.

The construction of a plant for deep processing of soybeans (Solbar Israel) began in 2001.

Work on the topic of pectin began in 2010.

## Production of Pectin , Tannin, Dietary fibers.

**2010 -2012** In the technological park of the University of Girona (Spain), research work (R&D) and experimental design work (R&D) were carried out on the topic "Integrated processing of crusts (obtaining pectin and tannin) from the production of pomegranate juice".

**2012, 2015, 2019** A complete chemical and biological analysis of the raw materials (dry pomegranate peels) was carried out.

**2012** Experimental batches of tannin, pectin and dietary fiber were obtained from dry pomegranate peels.

**2012 - 2014** Based on the experimental studies carried out on the pilot line of the technological park of the University of Girona (Spain), the technological foundations for the production of dry pomegranate peels were developed using the cavitation technology for the production of tannin (food and pharmaceutical), pectin and dietary fiber.



**2012** Obtained quality and safety certificates for the specified products (E-440 pectin and Dietary fiber in accordance with EU directives.

**2012** – **2013** Draft regulatory documents (Specifications and Technological Instructions) for the production of these products were developed.

**2017 -2019** On the equipment of the pilot line for the processing of pomegranate peels (dry and fresh), experiments were carried out to establish the material balance of all technological stages of obtaining these products. Tests took place in Israel and Spain.

**2012, 2017** In the technological laboratory of the Russian company "Soyuzopttorg" (one of the leading distributors of food ingredients in Russia and the CIS countries, the main supplier of pectin and dietary fiber in the Russian Federation), test tests were carried out on products: pectin and pomegranate dietary fiber and received positive Conclusions on their quality and security.

**2017** Feasibility study completed (Integrated production of Pectin, Tannin and Dietary fiber from pomegranate pomace) for AZNAR (Azerbaijan) (the largest producer of pomegranate juice in the region).



2017 R&D (research and development work) for the AZNAR peel drying company.

**2018-2019** In the laboratories of the Samara State University, studies of the technology and quality of pectin were carried out. Conclusion received.



**2018** CARGILL Inc. (USA) provided consulting support and partial design work on the project of a plant in Brazil with a capacity of 6 thousand tons per year of pectin and dietary fiber.



**2018** Consulting support for Andre Pectin (China) and partial design work on the reconstruction of an existing pectin and dietary fiber production plant. From 2018 to today.





#### Soybean Deep Processing

**2002 -2004** Soybean deep processing project - SOLBAR ISRAEL, development of project documentation, construction, installation, start-up of production. The plant has been operating for 18 years. There is a patent for the applied technology for the production of soy isolated protein. Capacity - processing 17 thousand tons per year.



**2007-2008** Soybean Deep Processing Project Solbar Ningbo Protein Technology Co., Ltd. (China) Development of project documentation, construction, installation, start of production. The plant is still in operation today. Processing 10 thousand tons per year.





**2009 -2011** Soybean deep processing project, soybean isolated protein production. CHS, South Sioux City, Nebraska, USA. Processing 10 thousand tons per year.



**2019 - 2021** Republic of Kazakhstan, Almaty region, Zhanatolab settlement. Plant for deep processing of soybean, production of soybean isolated protein. Customer, Agritech. Productivity - 2.5 thousand tons per year.



**2021 - 2022** Designing a plant for deep processing of soybeans, Soyprom company . Preparation of documentation for examination, stage R and RD. Processing 90 thousand tons per year, full cycle.



# <u>Reference list for significant work performed in the field of security of facilities and territories.</u>





# 2010 Project "Safe city".

## Argentina, Santa Fe

Dozens of cameras were installed throughout the city, fiber optic networks were laid and













We also want to draw your attention to the fact that our company is a supplier of rare technologies to various countries of the world:

- 1. **Technology for processing** apples and apple pulp, citrus fruits and their waste, grape pulp, pumpkin, sugar beet pulp into pectin and dietary fiber;
- 2. Technology for processing pomegranate peel into pectin, tannin and dietary fiber;
- 3. **Technology of deep processing of Jerusalem artichoke** into medical inulin, pectin, dietary fiber.
- 4. **Technology of deep processing of Amaranth** into Rutin, Amaranthine, Pectin, Protein, Protein -pectin hydrolyzate , Squalene, Amaranth oil, Cake.
- 5. **Technology for the production of** highly refined oils from grape seed, pomegranate seed, technical hemp and other medical cannabis, by supercritical extraction;
- 6. **Soybean deep processing technology** into isolated proteins, soybean oil, HI PRO meal, lecithin, phosphatide emulsion, dietary fiber.
- 7. **Technology of deep processing of wheat** into native wheat gluten, HPS (42-50 DE), native (modified) starch.
- 8. **Technology of deep processing of rapeseed** into lecithin, stearic acid, glycerin, magnesium stearate, fatty acids.
- 9. Technology for the production of concentrated juices BRIX 70.
- 10. Production technology, concentrated puree BRIX 36 and above.

Our company provides a full range of services for the creation, organization and construction of turnkey food enterprises using the above technologies:

- Engineering, design of food production and production lines, in accordance with the requirements of HACCP, FSSC 22000:2013, as well as in accordance with the international standard for the food industry ISO 22000:2005 "Food safety management systems Requirements for any organization in the food chain" and other ISO requirements.
- Development of pre-project documentation, including a business plan and financial model;
- Designing in accordance with the legal framework of the country where the establishment of the enterprise is planned, including support in the examination;
- Turnkey construction;
- Purchase of equipment;
- Installation of equipment;
- Starting the equipment. Training. Conclusion to production capacity;
- Enterprise certification and product certification.

With deep respect for you and the work you do.