

PRIPRAVKA[®]

STEAM STERILIZED SPICES



Steam sterilization guarantees significant reductions up to **99.9%** of aerobic plate counts, coliforms, yeast and mold load of the spice.*

*Pripravka™ Spices have been treated in a Revtech steam sterilization system. The results are confirmed by manufacturer's research protocol.

Before getting into the package, the spices go the following way



Spices can be affected by harmful bacteria at different stages



Farm Quality of Raw Materials

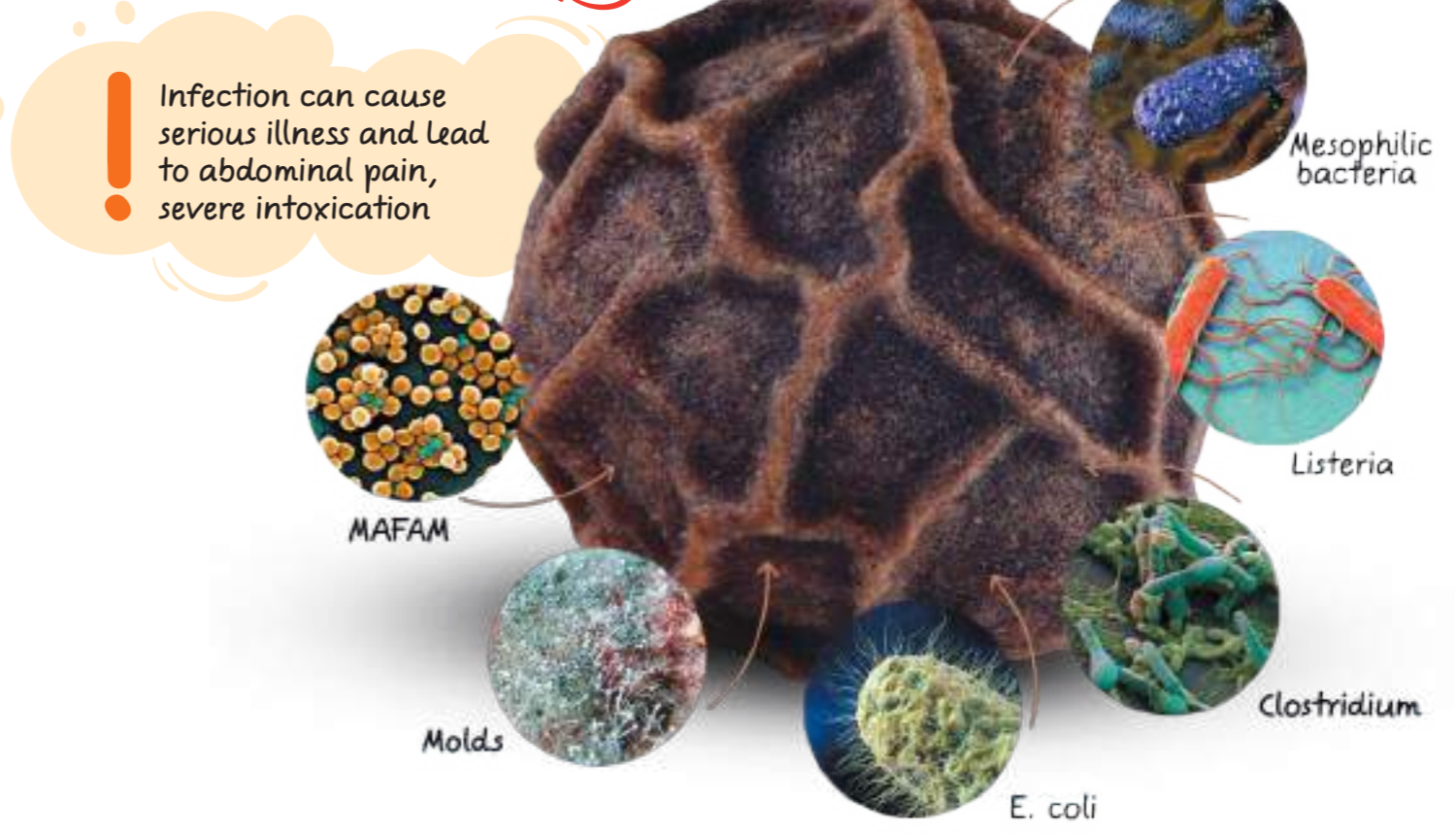


The wind brings dust, sand, and debris from the yard

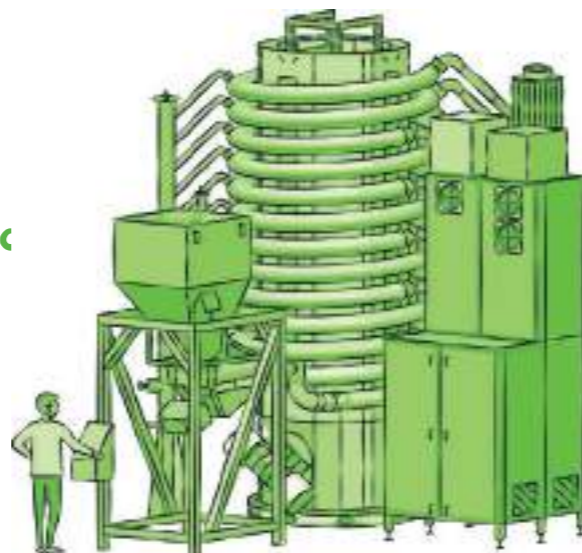
Pets and birds run around the yard, insects fly

Spices are collected and dried in the open air

Caution! Microbiological Danger!



Pripravka™ – the first Ukrainian producer of spices and seasonings with a modern French steam sterilizer by Revtech on the production site*.

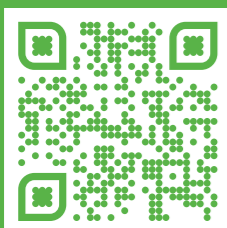


Pripravka™ Spices have been treated in a Revtech steam sterilization system, which guarantees significant reductions of aerobic plate counts, coliforms, yeast, and mold load of the spice.

Find out more about Steam Sterilization

YouTube

Watch the video about steam sterilization from the company's CEO:



*in accordance with Revtech data

Types of Sterilization



Irradiation

Spices treated with radiation (e.g. gamma rays, x-rays)



Gas sterilization

Spices treated with Ethylene oxide (EtO) or propylene oxide (PPO)



! Irradiation, EtO or PPO can be dangerous to human health if treatment standards are not followed.



Steam sterilization

Occurs with steam under high pressure.

Steam sterilization is an ecological and effective method of ensuring the food safety of spices. Spices are not affected by any chemical reagents. There is nothing but the steam and pressure.



The result of steam sterilization of contaminated raw materials. Pripravka uses only quality raw materials.

BASIL



- ◆ The Total Plate Count was reduced by **400** times
- ◆ E. Coli was completely neutralized
- ◆ Mold levels were reduced by **19** times

*according to the protocols № 8268/D of October 29, 2019 and № 723/D of February 10, 2020.

CORIANDER

- ◆ The Total Plate Count was reduced by **1,000** times
- ◆ E. Coli was completely neutralized
- ◆ Mold levels were reduced by **180** times

*according to the protocol № 581/D of January 28, 2019.



STEAM STERILIZED SPICES

Steam Sterilization Advantages:

- Spices are not treated with Ethylene oxide (EtO) or propylene oxide (PPO) or irradiation. There is nothing but the steam. **SAFE FOR HUMAN HEALTH!**
- STEAM STERILIZATION GUARANTEES significant reductions up to 99.9% of aerobic plate counts, coliforms, yeast and mold load of the spice.*
- After steam sterilization spices retain their rich taste and flavour.



*Pripravka™ Spices have been treated in a Revtech steam sterilization system. The results are confirmed by manufacturer's research protocol.

STEAM STERILIZED SPICES

Pripravka spices have rich taste and aroma due to the presence of a high amount of essential oils, curcumin, capsaicin, which give the spice an appropriate taste and aroma.



NET WT. 0.53 OZ. (15 g)



NET WT. 0.53 OZ. (15 g)



NET WT. 0.7 OZ. (20 g)



NET WT. 0.7 OZ. (20 g)



NET WT. 0.7 OZ. (20 g)



NET WT. 0.35 OZ. (10 g)



NET WT. 0.7 OZ. (20 g)



NET WT. 0.7 OZ. (20 g)



NET WT. 0.53 OZ. (15 g)



NET WT. 0.7 OZ. (20 g)



STEAM STERILIZED SPICES



NET WT. 0.7 OZ. (20 g)



NET WT. 0.35 OZ. (10 g)



NET WT. 0.7 OZ. (20 g)



NET WT. 0.35 OZ. (10 g)



NET WT. 0.35 OZ. (10 g)



NET WT. 0.35 OZ. (10 g)



NET WT. 0.35 OZ. (10 g)



NET WT. 1.06 OZ. (20 g)



NET WT. 1.76 OZ. (50 g)



NET WT. 0.35 OZ. (10 g)



NET WT. 0.7 OZ. (20 g)



NET WT. 0.7 OZ. (20 g)



PRIPRAVKA®

STEAM STERILIZED SPICES



Find out more about steam sterilized spices



👍 BENEFITS:

- Pripravka™ - the first Ukrainian producer of spices and seasonings with a modern French steam sterilizer by Revtech on the production site*.
- There are three types of sterilization: **with gas** - spices treated with ethylene oxide (EtO) or propylene oxide (PPO), **with irradiation** - spices treated with radiation (e.g. gamma rays, x-rays), and **with steam** - the most eco-friendly option, spices are not treated with ethylene oxide (EtO) or propylene oxide (PPO) or irradiation. There is nothing but the steam. **SAFE FOR HUMAN HEALTH!**
- Pripravka's spices go through **7 stages of purification** process which removes: rotten and wormy material, insects and larvae, animal excrement, stones and dirt, metal impurities, glass and plastic, other waste.
- **100% natural ingredients:** no preservatives, no MSG, no artificial flavors or colors.
- **See-through packaging,** where you can see the product quality well.

*in accordance with Revtech data



STEAM STERILIZED SPICES

Meet hot pepper blend with ancho chili!



Mexican origin with very hot temper!

STEAM STERILIZED PEPPER

BLACK PEPPER OF PRIPRAVKA™ HAS HIGH-QUALITY REQUIREMENTS:

2,5 % essential oil, 4 % piperine



Core

Husk

Almost tasteless and odorless

IMPORTANT TO KNOW!

PIPERINE – is a major active component, which responsible for the pungency of black pepper. High quality peppercorns contain not less than 4% of piperine.

ESSENTIAL OIL – fill pepper with warm, fresh and spicy aroma. High quality peppercorns contain minimum 1% of essential oil and higher.

Piperine and essential oil are inside the core of the peppercorn.

THE QUALITY OF GROUND PEPPER DEPENDS ON THE QUALITY OF PEPPERCORNS, FROM WHICH IT IS MADE!

POOR QUALITY BLACK PEPPER – immature, rotten peppercorns, which are empty inside, lack the aroma, taste and pungency.

HIGH QUALITY BLACK PEPPER – ripe peppercorns with a full core, which contains higher content of main components responsible for the taste and aroma.



THE COLOR OF BLACK PEPPER POWDER IS NOT BLACK!

Peppercorns have a thin black-brown husk, under which there is a light core. Therefore, color of grinded black pepper is never black. The color is partly light grey, partly light brown with a slight greenish tinge. **The blacker the pepper, the more impurities there are.**



Watch a video from the company's founder and learn more about black pepper:



STEAM STERILIZED PEPPER

⚠ WARNING! CHEAP IMITATIONS!

METHODS OF BLACK PEPPER POWDER FALSIFICATION

- Some dishonest producers can add spent, buckwheat husk, mustard meal, flour, starch, ground rice during grinding.
- If the pepper has an **earthy-black or dark color**, then the spent (husk) is added - the pepper waste after pressing the essential oils that lack the characteristic pungency, taste and smell, as well as waste from the pepper (branches, empty and rotting berries, stalk, stems, etc.).
- A **brown shade** indicates the presence of ground coriander, **yellowish color** a mustard meal gives.



buckwheat husk



spent

HOW TO DISTINGUISH HIGH QUALITY BLACK PEPPER FROM BLACK PEPPER IMITATION?



Black pepper powder with spent



Black pepper powder with mustard meal



Natural black pepper powder

HOW TO IDENTIFY HIGH QUALITY BLACK PEPPERCORNS?

The quality of pepper is determined by the density of the berries, which depends on the degree of ripeness of pepper during the harvest period. Light (immature, empty) berries with a low density are less valuable - they do not contain the necessary amount of piperine and essential oils. The density of quality pepper should be at least 500 g/l. Such pepper is characterized by an increased content of piperine (not less than 4.0%) and essential oils (at least 2.0%). Density of Pripravka™ pepper is minimum 600 g/l, which indicates the use of ripe high quality peppercorns.

Density of Pripravka™ pepper is minimum 600 g/l, which indicates the use of ripe high quality peppercorns.

DETERMINE THE QUALITY OF BLACK PEPPER BY YOURSELF

STEP 1 Buy several samples of 20g black peppercorns packages. Pour out 1x20g pkg in a glass.

STEP 2 Add 120ml of alcohol (vodka, ethanol 96%) to the pepper and mix.

STEP 3 Wait 2-3 minutes for the light peppercorns to float and evaluate the result.



STEAM STERILIZED PEPPER



NET WT. 3.5 OZ. (100 g)



NET WT. 1.76 OZ. (50 g)



NET WT. 0.7 OZ. (20 g)

4% piperine

2,5% essential oils



NET WT. 1.76 OZ. (50 g)



NET WT. 0.7 OZ. (20 g)



NET WT. 1.06 OZ. (30 g)



NET WT. 0.7 OZ. (20 g)



NET WT. 0.7 OZ. (20 g)

👍 BENEFITS:

- Steam sterilization guarantees** significant reductions up to 99.9% of aerobic plate counts, coliforms, yeast and mold load of the spice. The results are confirmed by manufacturer's research protocol.
- Pripravka™ - the first Ukrainian producer of spices and seasonings with a modern French steam sterilizer by Revtech on the production site*.
- There are three types of sterilization: **with gas** - spices treated with ethylene oxide (EtO) or propylene oxide (PPO), **with irradiation** - spices treated with radiation (e.g. gamma rays, x-rays), **and with steam** - the most eco-friendly option, spices are not treated with ethylene oxide (EtO) or propylene oxide (PPO) or irradiation. There is nothing but the steam. **SAFE FOR HUMAN HEALTH!**
- Pripravka's black pepper has 4% of piperine and 2,5% of essential oils. Therefore, our black pepper has a rich aroma and hotness.
- The pepper blend contains a savory ingredient** - Ancho chili pepper. This is a variety of chili pepper of medium severity, native to Mexico. Ancho chili has a soft fruit and coffee taste with sweet aroma**.
- 100% pure pepper, without impurities: spent, mustard and coriander.

*according to Revtech data

**according to internal marketing research

STEAM STERILIZED SEASONINGS WITH A SPECIAL INGREDIENT

Meat with a very hot ingredient – ancho chili!



Curry with natural dried curry leaves!



Pilaf with a very special ingredient – Imeretian saffron!



STEAM STERILIZED SEASONINGS

Pripravka™, as an innovator and pioneer in its category, moves forward a SAFE CATEGORY OF SEASONINGS – Steam sterilized seasonings. Pripravka™ - the first Ukrainian producer of spices and seasonings with a modern French steam sterilizer by Revtech on the production site (according to Revtech data).

Steam sterilized seasonings are mixtures of natural spices processed in the Revtech steam sterilization system, which guarantees significant reductions up to 99.9% of aerobic plate counts, coliforms, yeast and mold load of the spice. At the same time, after steam sterilization spices retain their rich taste and flavour. Steam sterilized seasonings are in the middle price segment and available to every consumer.



NET WT. 1.06 OZ. (30 g)



NET WT. 1.06 OZ. (30 g)



NET WT. 1.06 OZ. (30 g)



NET WT. 1.06 OZ. (30 g)



NET WT. 1.06 OZ. (30 g)



NET WT. 1.06 OZ. (30 g)



NET WT. 0.88 OZ. (25 g)



NET WT. 1.06 OZ. (30 g)



NET WT. 1.06 OZ. (30 g)



NET WT. 1.06 OZ. (30 g)



NET WT. 1.06 OZ. (30 g)



NET WT. 1.06 OZ. (30 g)

STEAM STERILIZED SEASONINGS



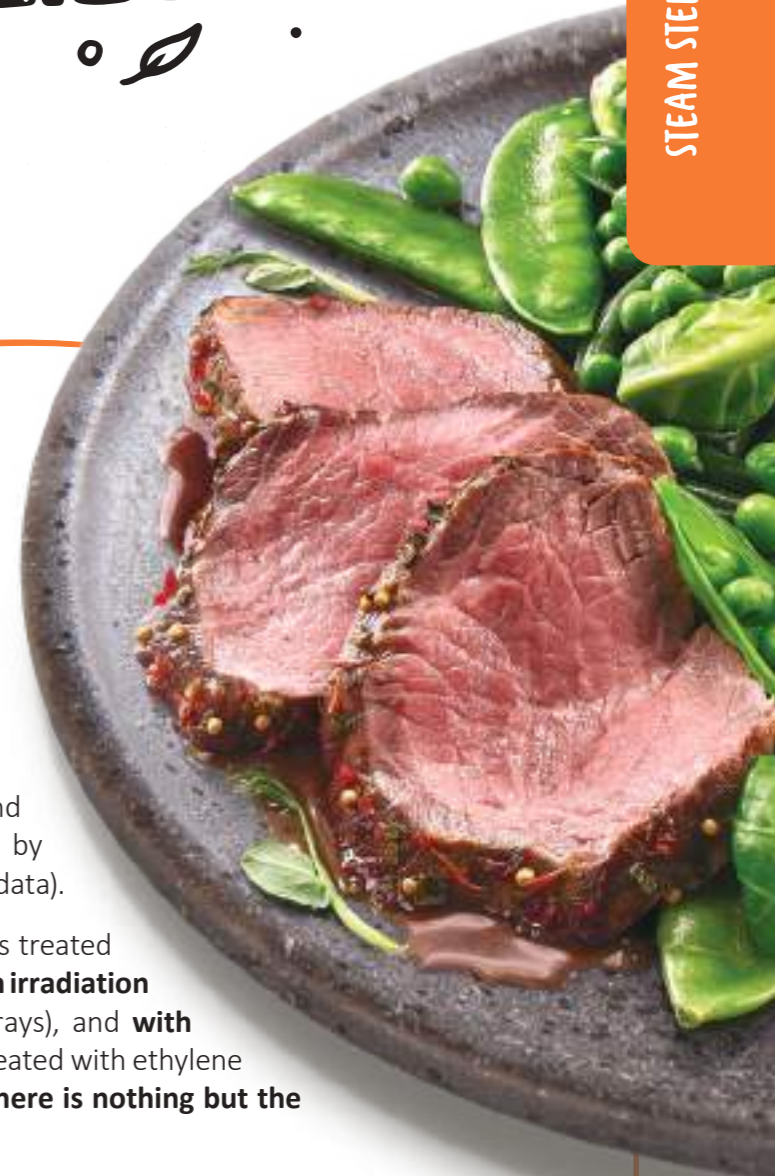
Find out more about steam sterilized spices



100%
NATURAL
INGREDIENTS

PRIPRAVKA®

STEAM STERILIZED SPICES



STEAM STERILIZED SEASONINGS

👍 BENEFITS:

- **Steam Sterilized Seasonings** - a safe spice category that is unique in the Ukrainian market!
- **Steam Sterilization guarantees** significant reductions up to 99.9% of aerobic plate counts, coliforms, yeast and mold load of the spice. The results are confirmed by manufacturer's research protocol.
- Pripravka™ - the first Ukrainian producer of spices and seasonings with a modern French steam sterilizer by Revtech on the production site (according to Revtech data).
- There are three types of sterilization: **with gas** - spices treated with ethylene oxide (EtO) or propylene oxide (PPO), **with irradiation** - spices treated with radiation (e.g. gamma rays, x-rays), and **with steam** - the most eco-friendly option, spices are not treated with ethylene oxide (EtO) or propylene oxide (PPO) or irradiation. **There is nothing but the steam. SAFE FOR HUMAN HEALTH!**
- **Pripravka™ seasonings have special ingredients** – Ancho chili in Meat, Imeretian saffron in Pilaf, curry leaves in Curry, etc...
- **Pripravka's spices go through 7 stages of purification process** which removes: rotten and wormy material, insects and larvae, animal excrement, stones and dirt, metal impurities, glass and plastic, other waste.
- **100% natural ingredients:** no preservatives, no MSG, no artificial flavors or colors.
- The spices and salt in the recipe are exactly as many as you need to give flavor and aroma to the dish.

*according to internal marketing research

HOW DO YOU SPICE IT UP ?

- Real ground cinnamon has a warm light-brown color without extraneous dark inclusions and has a sweet and savory flavor.
- If ground cinnamon has dark inclusions which crunch on your teeth or has a gray-brown hue, it is more likely that the dishonest manufacturer added unpeeled bark or waste from grinding the bark to reduce the cost of the finished product.

Unpeeled bark from mold, dust, insects on trees aged 5-10 years

The content of essential oils - up to 1%

Peeled bark from trees aged 20-35 years
The content of essential oils - up to 4%

EXCLUSIVE PROFESSIONAL SPICES

Black pepper is a universal spice. It is used whole and ground for cooking first and second courses, vegetables, meat and fish, sauces and marinades.

Dried garlic is added to various canned vegetables, tomatoes are dried with it, you can sprinkle fried potatoes or bake meat in the oven.



NET WT. 3.5 OZ. (100 g)

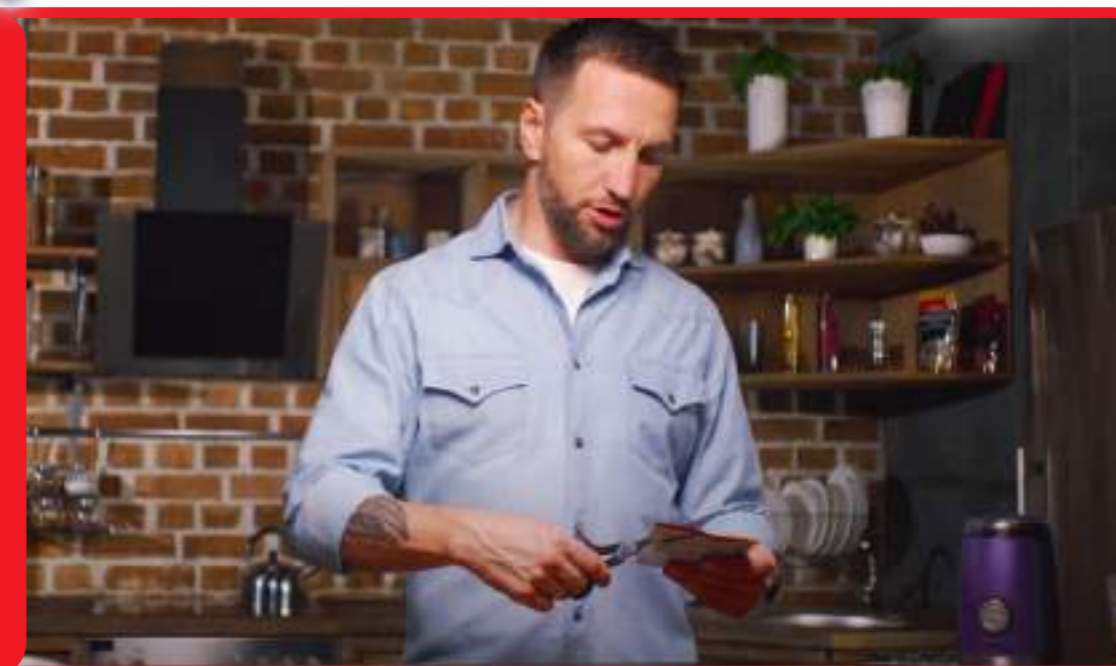
NET WT. 3.5 OZ. (100 g)

NET WT. 3.5 OZ. (100 g)



YouTube

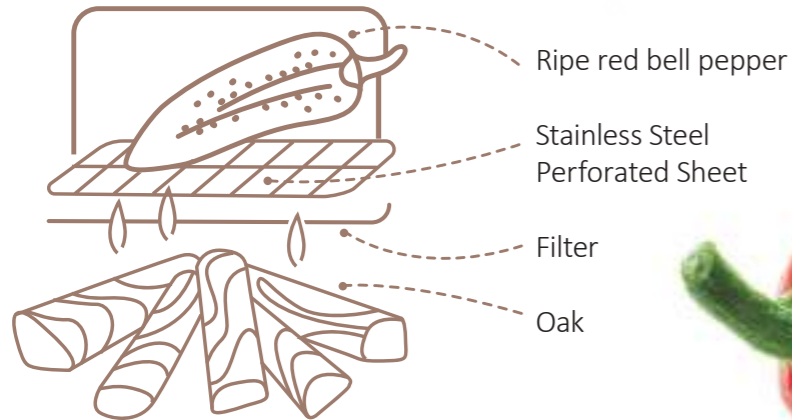
Watch a video from the company's founder and learn more about high quality black pepper ground:



EXCLUSIVE PROFESSIONAL SPICES



NET WT. 1.6 OZ. (45g)



What is the production process of paprika get smoked?

1. The pods of ripe red bell pepper are dried, then placed inside the smoking chamber and placed over a perforated stainless steel grate.
2. During smoking, oak wood is used, which forms white smoke when burned slowly, which passes into the smoking chamber.
3. Before smoking, the smoke is filtered to remove solid particles and other unwanted compounds.
4. There are turbines that recirculate the air, inside the chamber, red bell pepper, meanwhile, is moved with a stirrer so that the smoking was uniform.
5. Dried and smoked red bell pepper pods are ground into powder.

Smoked paprika is our fragrant novelty, which is becoming increasingly popular among our clients. It's the highlight of many meat dishes, sauces and marinades, etc.

Pripravka's high quality smoked paprika is obtained from selected pepper pods with bright red color, has 140-160 ASTA scale, without extraneous dark inclusions, with rich taste and smoked aroma. Our smoked paprika has a sweet taste and does not contain hotness, which indicates a quality grind without seed, septa and pedicel.



EXCLUSIVE PROFESSIONAL SPICES

People who love quality, cooking, and experimenting with new flavors choose Exclusive Professional Spices and Herbs, with a high content of essential oil responsible for the rich taste and aroma.

Try our popular hot Jalapeno and Ancho chile pepper, perfect for lovers of hot spices!



NET WT. 1.76 OZ. (50g)



NET WT. 1.06 OZ. (30g)



NET WT. 1.6 OZ. (45g)



NET WT. 1.76 OZ. (50g)



NET WT. 2.12 OZ. (60g)



NET WT. 1.6 OZ. (45g)



NET WT. 2.12 OZ. (60g)



NET WT. 2.12 OZ. (60g)



NET WT. 3.5 OZ. (100g)



NET WT. 0.71 OZ. (20g)



NET WT. 1.41 OZ. (40g)



NET WT. 0.53 OZ. (15 g)



NET WT. 1.23 OZ. (35g)

👍 BENEFITS:

- **Steam Sterilized Spices.**
- **The quality of spices tested by professional chefs.**
- **Professional quality** - All spices go through 7 stages of purification process. This process meets high quality food safety standards, which protect the key features of the spices, such as essential oils, curcumin and capsaicin that contribute to the flavor, aroma and health benefits of the spices.
- **See-through packaging**, where you can see the product quality well.
- **Doypack with a convenient zip-lock**, which allows to maintain the freshness of the products by protecting them from the environment.



STEAM
STERILIZED
SPICES



100% NATURAL
INGREDIENTS

- No MSG
- No preservatives
- No artificial flavors or colors

EXCLUSIVE PROFESSIONAL SEASONINGS

In 2019, Pripravka™ began a new stage of professional development by introducing steam sterilization of spices. PRIPRAVKA'S™ production site is equipped with new high quality French equipment – steam sterilizer REVTECH. The steam sterilization of spices allows us to improve microbiological indicators and increase food safety of the product. Exclusive Professional Seasonings are all natural and salt free.



EXCLUSIVE PROFESSIONAL SEASONINGS



NET WT. 1.06 OZ. (30g)

NET WT. 1.23 OZ. (35g)

NET WT. 1.76 OZ. (50g)

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NET WT. 1.6 OZ. (45g)

NET WT. 1.41 OZ. (40g)

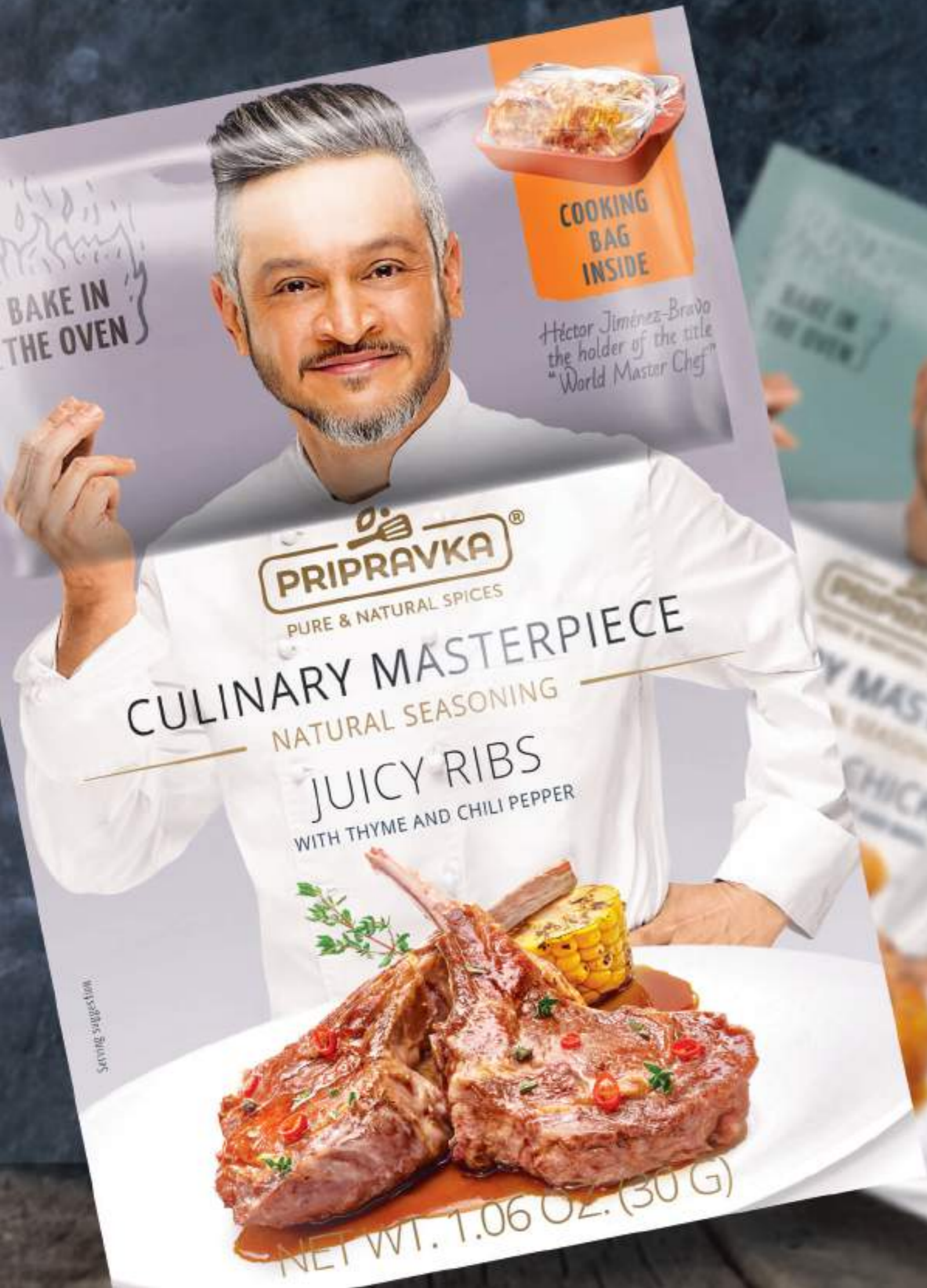
NET WT. 1.41 OZ. (40g)

NET WT. 1.06 OZ. (30g)

NET WT. 0.53 OZ. (15g)

👍 BENEFITS:

- **Steam Sterilization guarantees food safety of the products.**
- **100% natural ingredients:** no preservatives, no MSG, no artificial flavors or colors.
- **SALT FREE.** It allows each chef to add the right amount of spices to enhance the flavor of their dishes without fear of over salting.
- **High quality natural spices.**
- **See-through packaging,** where you can see and evaluate exclusive product quality and naturality.
- **Doypack with a convenient zip-lock,** which allows maintaining the freshness of the products by protecting them from the environment.



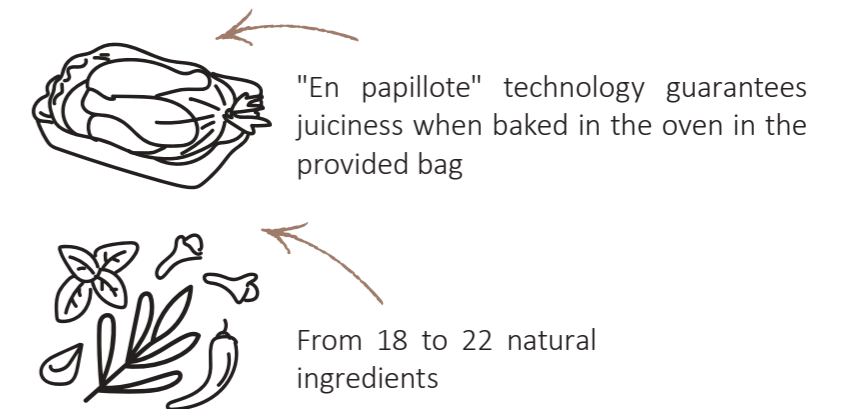
CULINARY MASTERPIECE

The collection of Culinary Masterpiece natural seasonings was created especially for **Pripravka™** by **Hector Jimenez-Bravo** — world-famous chef, holder of the title "World Master Chef" and a judge on MasterChef Ukraine.

Mr. Jimenez-Bravo personally developed the flavors of Culinary Masterpiece natural seasonings that people like so much.



COOKING BAG INSIDE



👍 BENEFITS:

- **100% natural ingredients:** no preservatives, no MSG, no artificial flavors or colors.
- **Hector Jimenez-Bravo** — world-famous chef, holder of the title "World Master Chef" and a judge on MasterChef Ukraine **developed all the Culinary Masterpiece seasoning recipes.**
- **Coarse and medium ground spices.**

FIVE NATURAL SEASONINGS WITH COOKING BAG INSIDE — THIS IS AN EASY CULINARY SOLUTION!

- **2 in 1:** seasoning mix + cooking bag.
- All spices include a cooking bag with **"en papillote" technology** which guarantee juicy results and a clean oven.
- **Unique, high quality ingredients:** up to 22 ingredients with bright flavor and unusual taste of tamarind, cayenne pepper, hibiscus, lemon juice, French mustard, etc.





CULINARY MASTERPIECE

This collection of seasoning blends, developed by Hector Jimenez-Bravo, combines unique spices that highlight the natural flavor of our favorite foods - flavorful chicken, spicy beef, tender fish and delicious veggies.



👍 BENEFITS:

- **100% natural ingredients:** no preservatives, no MSG, no artificial flavors or colors.
- **Hector Jimenez-Bravo – world-famous chef,** holder of the title "World Master Chef" and a judge on MasterChef Ukraine **developed all the Culinary Masterpiece seasoning recipes.**
- **Coarse and medium ground spices.**

SEVEN NATURAL SEASONINGS IN DOYPACK:

- By using French and Italian techniques, roasting the spices brings out the natural aroma and creates a brighter flavor.
- Unique, high-quality ingredients: 13 to 17 natural ingredients in each mix, including Sichuan pepper, curry, lemongrass, and juniper berries which provide exciting aromas and flavors!

PRIPRAVKA®

YUMMY POTATO

NATURAL SEASONING POTATO & VEGGIES

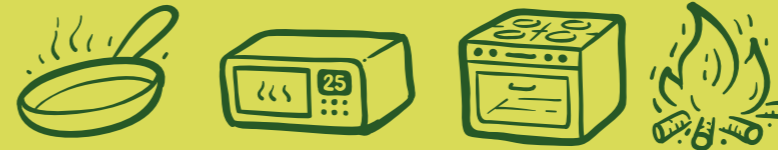


POTATO IN A FRESH NEW WAY!

YUMMY POTATO

"YUMMY POTATO" is a completely NATURAL seasoning for potato and vegetables with pure steam sterilized spices inside. Without flavor enhancers, dyes and preservatives.

Cook potato in any convenient way:



on the fire or in the oven, fry or mash it or cook whatever you want.

2.2 lbs (1kg) of potato + 1 pkg Pripavka's Yummy Potato = Yummy potato in a fresh new way

Pripavka values customers therefore take care of developing culinary taste and widening cooking horizons. "Yummy potato" is no exception and was created to show that potato are not just "basic mashed potato", "fried potato" or "jacket potato"!

TASTE OF ITALY

with parmesan & garlic



TASTE OF PORTUGAL

with caramelized onion & bacon



TASTE OF GREECE

with lemon peel & tomato



TASTE OF MEXICAN

with smoked paprika & caraway seed



YouTube

Watch a video recipe
Potato in a fresh new way!





MEXICAN

with smoked paprika & caraway seed

Smoked paprika -

is a dried and smoked red bell pepper powder. The main feature is to give smoky taste to the dishes.



The main difference between paprika and smoked paprika is that the harvest is dried and smoked over firewood (alder, oak, cherry, etc.) in a special smoke chamber with filters. Only then grind to a powder. Smoked paprika has an amazing, appetizing golden-red color and a tender taste of smoke.





ITALIAN

with parmesan & garlic

Parmesan powder?!

- Real cheese is melted to a liquid consistency.
- The melted cheese is sprayed in a special chamber under high pressure.
- The result is the same cheese, but in powder form.

The process of converting real cheese into powder leaves the product completely natural, does not change its composition.

 Natural dried Parmesan cheese for Yummy potatoes is produced and imported from the  Netherlands.



PORTUGUESE

with caramelized onion & bacon

Caramelized onions?!

- Onion
- Washed and cut
- Rubbed with a mix of oil, flour and salt
- Fried and then cooled to a room temperature.

The result is the same onion as in the beginning, but naturally caramelized, without any chemical treatments.

Bacon?!

- Meat is cut and boiled at certain temperatures
- Cooled and grinded to the desired fraction
- Dried by freeze drying

Thus, bacon does not undergo harmful treatments and retains its taste characteristics.



GREEK

with lemon peel & tomato

Dried tomato is so valued?!

In terms of nutrients, sun-dried or dried tomatoes are not inferior to fresh tomatoes, but on the contrary retain a bright, slightly sour taste of tomatoes and all the necessary vitamins and minerals.

👍 BENEFITS:

- **100% natural ingredients:** no preservatives, no MSG, no artificial flavors or colors. Only steam sterilized spices, which go through 7 stages of purification process.
- Potatoes - the main product in the ration of many countries. This guarantees the demand for the product.
- **Ingredients:** natural bacon, real cheese and caramelized onion.
- **Universal use:** can be added to baked, fried, mashed or hearth potatoes.
- **Only the most popular flavors.**
- Yummy Potato seasoning can be used **all year round** with any potato dishes cooked in any way!

PRIPRAVKA® SKILLET SAUCE VEGETABLES & MEAT

Cooks in 15 min



Cooks in 15 min ?

It is easy to cook in sauce:

1 
Cook vegetables or meat (10-12 min.)

2 
Stir in the sauce and simmer (2-3 min.)

3 
Serve with rice, pasta or any other side-dish



Skillet
fry



Oven
bake



Slow cooker
stew

 Scan QR code and watch the video recipe



SKILLET SAUCE



Flavorful spices with a soft citrus note of kaffir-lime, a delicate hint of coconut milk and a touch of light heat.



A perfect balance mix of aromatic black pepper and sweet caramel. Perfect for dishes with meat, chicken and minced meat of any types of meat.



Flavorful soy sauce with a bright taste of shiitake mushrooms. Tastes well with vegetables, meat and seafood.



SKILLET SAUCE



Savory taste mixed with pleasant aroma of basil. Great with all types of meat and minced meat.



Deep, spicy, flavorful soy sauce with sesame seeds and a warm note of ginger. Great with beef and vegetables.



Sweet & sour taste, delicate fruity notes, orange aroma with a light hint of ginger. Ideal for boneless chicken, wings, meat.



Spicy sauce with smoked paprika and garlic will give the meat a rich taste with a light smoked aroma. Perfect with any meat and vegetables.



✓ no preservatives
✓ no MSG
✓ no artificial colors

👍 **BENEFITS:**

- **Healthy food:** no preservatives, no MSG, no artificial colors
- **Ready-made solution:** all the ingredients for a delicious meal are already in a package, you do not need to add anything, only meat or vegetables and sauce.
- **Variety of unique tastes:** meat or vegetables can be cooked in different way each time, get different tastes when cooking the same dish.
- **Quick cooking meal:** 15 minutes to create a tasty, fresh homemade family meal with meat or vegetables, you do not need to spend time to create the sauce by yourself.
- **Very simple and very tasty:** cook in accordance with the recommendation on the package - simple and easy, guaranteed to be delicious, no need to spend time searching for recipes.
- **See-through packaging:** you can see the sauce with natural spices inside the package.
- **A completely new way of cooking:** an alternative to ketchup and mayonnaise, you can cook the dish with a unique taste.



SKILLET SAUCES FROM PRIPRAVKA™ ARE PRODUCED WITHOUT PRESERVATIVES AND HAVE A SHELF LIFE FOR 12 MONTHS, DUE TO:

• **Production technologies. The product is made by pasteurization technology, which occurs in two stages:**

1. During cooking sauces, by bringing to t 213.8°F (101°C).
 2. After pouring and sealing the package, it is sent to the autoclave and incubated for 5 min. at t 199.4°F(93°C).
- Unique packaging material, which has no analogues on the Ukrainian market in the category of sauces. You can see the sauce inside the package. The package has high barrier properties and is suitable for pasteurization. This is a patented Italian technology - a combined multilayer material.
 - Special balanced mix of ingredients, sauces contain a lot of spices, which has natural bactericidal properties (ability to suppress bacteria).

One package of Pripravka™ Skillet Sause is per 1.1 lbs. (500 g) of meat or vegetables. Serve with cooked rice, pasta or any other side-dish, if desired. This is a ready-made solution for a delicious homemade meal. Makes 4 servings.

 **VEGETARIAN FRIENDLY**
meat can be replaced with vegetables

VEGETABLES

- Bell Pepper
- Yardlong bean
- Aubergine
- Carrot
- Tomatoes
- Zucchini
- Spinach
- Cauliflower and broccoli
- Brussels sprout

Cook in sauce any meat and vegetables

MEAT

- Boneless chicken
- Chicken wings
- Boneless turkey
- Pork
- Ribs
- Minced meat of a meat
- Beef or veal
- Lamb

SEAFOOD

- Shrimp
- Squid
- etc.



DO NOT ADD SALT to meat and vegetables

Pripravka™ Skillet Sause tastes well with other types of meat and vegetables that are not listed above as well as with other types of side dishes. Choose your favorite Pripravka™ Skillet Sause, meat or vegetables and side dish. Enjoy!

TRAVELLING THROUGH TASTES



100% NATURAL INGREDIENTS

100% NATURAL INGREDIENTS

ROMAN SPICED COFFEE

SPICED VIENNESE CAKE

ENGLISH BREAKFAST TEA WITH GINGER

FOR TEA, COFFEE, LEMONADE

WITH CINNAMON

FOR BAKING, YOGURT, PORRIDGE

NET WT 7.05 OZ (200g)

SUGAR & SPICES

Sugar & Spice is a universal mix of the most popular spices and sugar. You can add Sugar & Spice to tea, coffee or cocoa, lemonade, smoothies or kefir, yogurt and cereals. Sugar & Spice can also be used in baking, added to muffins, cookies, charlotte and pies. You can make apple chips and sprinkle them with Sugar & Spice with cinnamon or with any other Sugar & Spice mixes.

INTERESTING FACT! On average, a person consumes **44.1 lbs (20 kg) of sugar and 4.6 oz (130 g) of spices per year.**



Our Sugar with cinnamon has a certain feature due to the high quality of its ingredients.

Natural high quality cinnamon contains mucous cells that lead to the formation of a jelly-like precipitate when added to hot drinks.



👍 BENEFITS:

- **100% natural ingredients:** no artificial flavors or colors, no MSG. Only high quality sugar and spices that go through 7 stages of purification process and meet high quality food safety standards.
- **Universal mix.** Ideal for cold, hot drinks, pastries, desserts and cereals, yogurts, muesli, etc.
- Sugar is one of the most popular ingredients. In 2019, the volume of sugar consumption per person is estimated at 3,56 oz (101 g) per day.
- **See-through packaging:** allows you visually evaluate the product and its quality as well.
- Simple and delicious recipes on the back of the package will allow you to easily make coffee, tea or pastries according to the original recipe without any hassle.

UNEXPECTED BRIGHT FLAVORS!



GRILL & BBQ NATURAL SEASONING

ITALIAN VEGGIE

WITH NATURAL CHEDDAR CHEESE

OREGANO AND BASIL

100% NATURAL INGREDIENTS

Cooking methods



100% NATURAL INGREDIENTS

NET WT 1.050Z (30g)

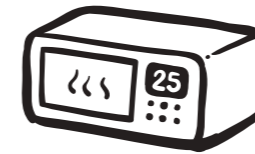
GRILL & BBQ

PRIPRAVKA™ decided to make life easier and developed a product to which nothing no need to add. You do not need to buy anything extra to get delicious and spicy dish. Just add Grill & BBQ Seasoning to your dish and enjoy the bright taste.

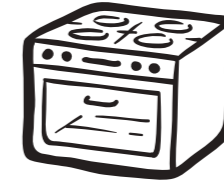
Cook in any convenient way:



Frying pan



Microwave



Oven



Open fire

Add flavor to any meat, veggies, fish:

2.2 lbs (1kg) of meat, fish, veggies + 1 seasoning pack = Rich and unforgettable taste without too much effort!

Chicken, turkey

Veggies

Fish

Beef

Pork

BUFFALO WINGS

WITH NATURAL ORANGE JUICE, TAMARIND & GINGER



NATURAL SPRAY DRIED ORANGE JUICE!?

Fresh orange juice is sprayed and dried at a low temperature of 86-104°F (30-40°C). Careful drying allows us to save the beneficial properties of an orange juice which is rich in vitamins.

MEMPHIS RIBS

WITH NATURAL SMOKED TOMATO, CHILI & MUSTARD



NATURAL SMOKED TOMATOES!?

Tomatoes are dried, and then sent to the smoke chamber with alder and cherry wood for 24-48 hours. After smoking, the tomatoes are additionally dried, absorbing the rich aroma of natural smoke.

SICILIAN FISH

WITH NATURAL LIME JUICE, KAFIR-LIME LEAVES & CHILI



NATURAL SPRAY DRIED LIME JUICE!?

Fresh lime juice is sprayed and dried at a low temperature of 86-104°F (30-40°C). Gentle drying helps preserve the beneficial properties of lime juice including the high vitamin content.

TEXAS STEAK

WITH SICHUAN PEPPER, GARLIC & MALT



WHY IS SICHUAN PEPPER SO VALUED?

Sichuan pepper is a combination of many flavors in one spice. Spicy, with citrus and lime notes this pepper causes an unusual sensation - a light and pleasant tingling on the lips.

ITALIAN VEGGIE

WITH NATURAL CHEDDAR CHEESE, OREGANO & BASIL



NATURAL DRIED CHEDDAR CHEESE!?

First, we take real cheese, melt to a liquid consistency and spray it in a special chamber under high pressure. The result is the same cheese, but in powder form!



👍 BENEFITS:

- **100% natural ingredients:** no preservatives, no MSG, no artificial flavors or colors. Only spices that go through 7 stages of purification process and meet high quality food safety standards.
- **A unique product** — orange juice, smoked tomatoes, Sichuan pepper - are already in the package. All you need to do is to add your favorite meat, use one of the recipes on the back of the package and enjoy the delicious, bright-tasting dish!
- **Tastes good with any meat:** poultry (chicken, turkey, duck), pork, beef, lamb.
- **Cook it any way!** Fry in a pan, cook in a microwave, bake in an oven, fry on an open fire, BBQ.
- **Grill & BBQ seasoning** can be used all year round with any types of meat cooked any way!



 Enjoy all year round



NO CHEMICAL TREATMENT

- ✓ NO ANTI-CAKING AGENTS
- ✓ NO BLEACHING AGENTS

3 TIMES LESS INSOLUBLE IMPURITIES



SUPER PURE

HIMALAYAN PINK SALT

Himalayan salt is mined in Pakistan at the foot of the Himalayan mountains that is why it is called "Himalayan". Pink salt originated more than 300 million years ago, when environment was ecologically clean. In March 2018, Andriy Zinchuk, the founder of Pripravka, together with his team visited Pakistan and carefully learn the information about different

quality parameters of pink salt and choose the best suppliers for further cooperation. Andriy visited the production of the five largest suppliers of pink salt in Pakistan, which have business with most reliable spice companies in the USA, Japan, Europe and cooperate with international trade networks:



Pripravka's team visited the salt mines, observed with their own eyes the mining of Himalayan pink salt from deep mines and its sorting for further processing.



During the production audit, Andriy Zinchuk and his team carefully considered the question "What kind of pink salt can be considered edible?"

DO YOU KNOW HOW TO FIND OUT QUALITY PINK SALT AND HOW TO CHOOSE THE BEST ONE TO ADD TO YOUR FOOD?

The easiest way to distinguish the quality of pink salt is by color. Its color is affected by the % content of non-food insoluble impurities, including rock and sand. The more such impurities, the more deep and dark the color of pink salt:

· Super pure Himalayan pink salt from Pripravka has a light pink, almost transparent white color, maximally purified from non-food impurities and contains no more than 0.25% of insoluble impurities.

· Usual Pink salt contains up to 0.85% of insoluble impurities, is edible.

· Dark pink salt contains more than 0.85% of insoluble impurities, it is a nonedible salt and can be dangerous to health.



LIGHT PINK SALT

super pure edible salt from Pripravka, **insoluble impurities - less than 0.25%**

PINK SALT

edible, **insoluble impurities - up to 0.85%**

DARK PINK SALT

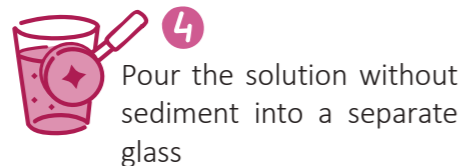
nonedible, **insoluble impurities - more than 0.85%**

Pripravka cares about the food safety of the products, which produced, so produces super pure pink salt, which contains 3 times less insoluble impurities than allowed by DSTU 3583: 2015 (Ukrainian inner standard). Pripravka's suppliers is obliged to wash the salt from the remnants of sulfur dioxide formed on the salt after the explosions during mining.

CHECK THE QUALITY OF PINK HIMALAYAN SALT AT YOUR KITCHEN

You'll need:

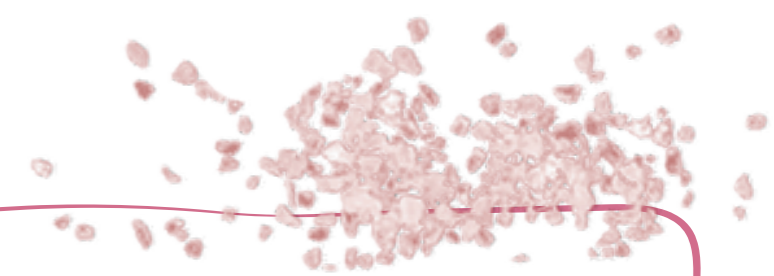
- 200 ml of hot water in a clear glass
- 0.35 oz (10 g) of Himalayan pink salt (a teaspoon with a slide)



The salt solution of quality pink salt will be almost colorless, slightly cloudy. A small amount of sediment is formed at the bottom of the glass. You will not receive a solution without sediment at all, because even the purest salt will have a certain % of insoluble impurities (even super pure pink salt from Pripravka contains up to 0.25% of insoluble impurities). If the solution turns pink and becomes completely cloudy, then the salt you evaluate contains an excessive amount of insoluble impurities and nonedible.

WHY STILL HIMALAYAN, NOT THE USUAL TABLE SALT?

Table salt can be bleached with chemicals, and anti-caking agents (e.g., E536 potassium ferrocyanide). In order not to use bleach and ferrocyanides with salt, it is necessary to choose a salt of natural origin, such as Himalayan pink salt. Pripravka buys high-quality pink salt, mined by hand, without chemical treatment, without anti-caking agents and bleaches, adhering to international food quality standards.



👍 BENEFITS:

- **Himalayan pink salt from Pripravka - SUPER PURE! Contains 3 times less insoluble impurities!** Has a light pink, almost transparent color and contains up to 0.25% of insoluble impurities, and the legal limit - 0.85% (DSTU 3583: 2015).
- **100% natural**, mined without heat and chemical treatment.
- **Does not contain anti-caking agents and bleach**, which can be harmful to human health, unlike table salt.
- Himalayan pink salt from Pripravka **meets requirements of insoluble impurities according to international quality standard (CODEX STAN 150-1985)**.
- **A unique source of more than 25 useful trace elements:** iron (Fe), potassium (K), calcium (Ca), magnesium (Mg), iodine (I). Pripravka on its own initiative was the first in Ukraine to check and confirm the content of trace elements in Himalayan pink salt in an accredited laboratory.
- **Doypack** with a convenient zip-lock which allows you to maintain the freshness of the products by protecting them from the environment.



TASTY SALT

FINISHING SALT

*sprinkling it onto food just before serving

NO
CHEMICAL
TREATMENT

NO BLEACHING AGENTS
 NO ANTI-CAKING AGENTS



TASTY SALT

Tasty salt is a SEA FINISHING SALT with natural spices. Finishing salt is a new gastronomic trend created by world chefs. The name itself says that the finishing salt must be added directly to the finished dish before serving. How to use is very simple: sprinkling Pripravka Tasty Salt onto food just before serving. This will help everyone to regulate the salt level and safe tasty seasoning salt taste which incredibly changes the final taste and aroma of the dish.

**100%
NATURAL
INGREDIENTS**

Tasty Salt from Pripravka has more than 15 microelements (tested by third-party laboratory)

Usually, table or sea salt undergo additional processing to be white and not lumpy:



- Bleaching with chemical reagents** - for example, a strong solution of hydrogen peroxide, which can leave burns on the body, and when used poisons the body, or acid washing by SO₂ (sulfur dioxide) - a dangerous chemical that causes respiratory disorders, destroys proteins in the human body and lowers the level of vitamin B1.
- Adding anti-caking agents**, for example, E 536 (potassium ferrocyanide).

Anti-caking agent E 536 IS PROHIBITED IN SOME COUNTRIES, because it is used **NOT FOR THE FOOD INDUSTRY** - the manufacture of pigments, silk dyeing, in the production of cyanide compounds, ferrites, colored paper.

NO
CHEMICAL
TREATMENT

NO ANTI-CAKING AGENTS
 NO BLEACHING AGENTS

Pripravka is using only pure sea salt without anti-caking agents and bleachers.

FINISHING SEA SALT SMOKED

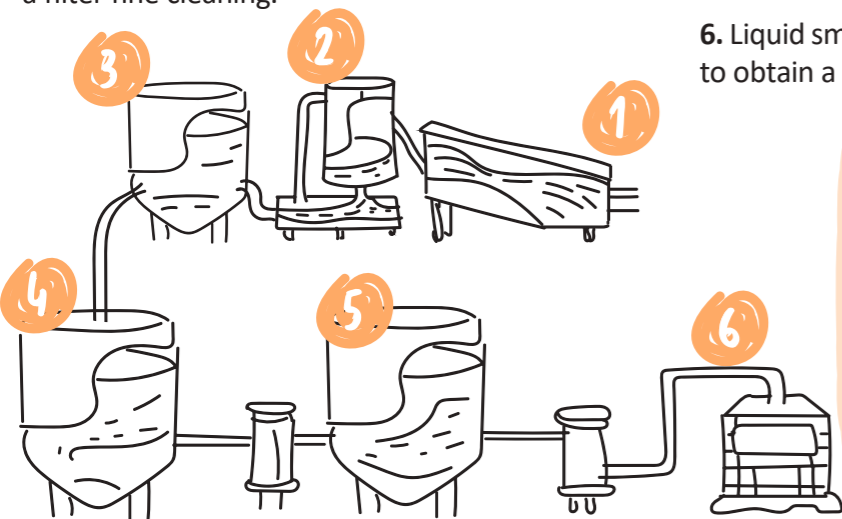
Smoked Tasty Salt is a sea salt with a natural aroma of smoking, warm brown color due to the use of natural caramel. To obtain a smoked taste, we use the natural purified aroma of smoke.

STAGES OF OBTAINING NATURAL SMOKE:

1. Burning of cherry, alder, apple trees in a smoke generator.
2. From the smoke generator smoke is fed through pipes into a special container, where it condenses and mixes with water, get condensate - an aqueous liquid of amber or light brown color.
3. The separator separates the condensate into an aqueous solution of smoke with light oils, wood vinegar and wood resin, which contains harmful carcinogens. Sediment with wood resin is removed.
4. Filtration of an aqueous solution of smoke by a filter rough cleaning.
5. Filtration of an aqueous solution of smoke by a filter fine cleaning.



6. Liquid smoke passes through the spray drying chamber to obtain a powdery natural aroma of smoke.



Filtration (stages 3,4,5) cleanses from harmful carcinogens (resins, ashes, benzopyrene). Because of this, natural smoke flavoring is much safer than simply smoking or roasting over a camp fire. With traditional or home smoking, it is impossible to carry out such filtration from carcinogens.



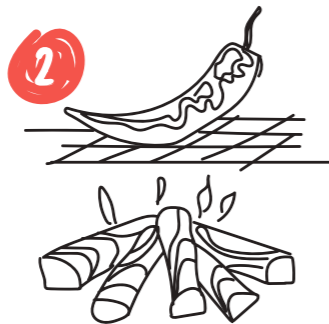
FINISHING SEA SALT WITH SMOKED PAPRIKA

STAGES OF OBTAINING NATURAL SMOKED PAPRIKA

Smoked paprika is a dried and smoked red bell pepper powder. Its main feature is the spicy taste of "smoke", which it gives to dishes.



Red bell pepper is dried



Smoked over firewood

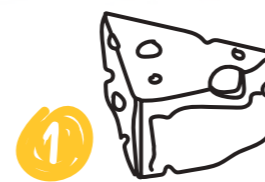


Ground into powder

FINISHING SEA SALT WITH PARMESAN & ROSEMARY



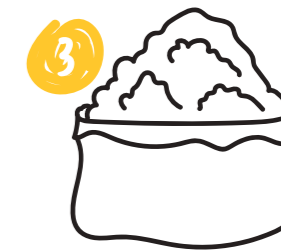
The great taste of the cheese in Tasty Salt is obtained from real Parmesan cheese imported from the Netherlands. The process of converting real cheese into dried cheese leaves the product completely natural, does not change its composition.



Real Parmesan cheese



Cheese is melted to a liquid consistency and melted under high pressure



Completely natural Parmesan cheese powder

FINISHING SEA SALT WITH GARLIC & ONION



Garlic and onion, thanks to their savory spicy taste, are very famous all around the world. Tasty salt is universal in use and saves time for the hostess - no need to spend time on cleaning and chopping garlic and onions.



👍 BENEFITS:

- **100% NATURAL INGREDIENTS.** No preservatives, no MSG, no artificial flavors or colors. Only sea salt and spices, which go through 7 stages of purification process.
- **SEA SALT WITHOUT CHEMICAL ADDITIVES.** Salt is obtained by natural way - by evaporation of salt water under the influence of the sun and wind. WITHOUT chemical treatment, WITHOUT the addition of anti-caking agents.
- **UNIVERSAL MIX.** Ideal for first courses, meat dishes, salads, baked or fresh vegetables, side dishes, eggs, etc.
- **SOURCE OF IMPORTANT MICRONUTRIENTS.** Sea salt contains more than 15 vitamins and microelements important for the human health.
- **SEE-THROUGH PACKAGING.** You can see sea salt with natural spices inside the package.



REAL BLUE CHEESE,
RACLETTE, CHEDDAR



DURUM WHEAT
SEMOLINA

100% NATURAL
INGREDIENTS



MACARONI & CHEESE

Macaroni & Cheese is a dish that millions of people around the world love. That is why PRIPRAVKA™ has created a new product "Macaroni & Cheese"

Durum wheat semolina pasta, popular cheese varieties from the world - Cheddar, Blue Extra Strong, Raclette, are the basis of cream cheese sauce, with aromatic spices, pieces of vegetables, herbs, mushrooms or bacon. Ye Gods! Very delicious!

MADE WITH REAL CHEESE!



Blue Extra Strong Cheese (Blue cheese) — highly regarded by cheese fans in France and Italy, as well as around the world. Blue cheese has a spicy, creamy flavor and an oily smooth texture.



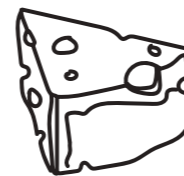
Cheddar cheese is the most popular cheese in England, which has a nutty, slightly spicy taste, and a firm texture.



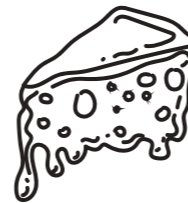
Raclette cheese — originates from Switzerland, semi-hard cheese, has a full spicy, sweet taste with a slightly fruity aroma and a creamy, firm texture.



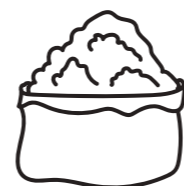
WE USE REAL CHEESE! HERE'S HOW WE DO IT!



1. Take any of natural cheeses (in our case it is Cheddar, Blue cheese or Raclette).



2. The cheese is melted to a liquid consistency. The melted cheese is sprayed in a special chamber under high pressure. The result is the same natural cheese as in the beginning, but in the powder form.



3. The process of conversion of real cheese into dried cheese leaves the product completely natural and does not change its composition. All natural cheeses for Macaroni & Cheese are made and imported from the Netherlands.



EVERYONE WILL BE ABLE TO COOK A DELICIOUS LUNCH OR DINNER WITH MACARONI & CHEESE, IT ONLY TAKES:



Bring 400 ml (≈1 2/3 cups) of water to a boil in a saucepan. If you want to get a more liquid sauce - use 500 ml (≈2 1/8 cups) of water.



Shake the bag and pour its content into boiling water, mix thoroughly.



Reduce heat to medium. Cook for 10-12 minutes, uncovered, stirring occasionally.

DO NOT DRAIN AND RINSE PASTA



In 10-12 minutes, pasta is prepared to Al Dente level (to be firm to the bite). If you like softer pasta, then keep it on the burner for another 1-2 minutes.

Let the dish stand in the pan for another 5 minutes if you want to get a thicker sauce. The cooking time of the finished dish may depend on the features of your stove.



YouTube

Watch a video recipe here to cook perfect macaroni with cheese:



Mild combination of bacon and cheddar cheese



Exquisite taste of cheeses — Cheddar, Raclette and Blue Cheese



Aromatic basil, oregano, rosemary and cheddar cheese



Mushroom and cheddar cheese

👍 BENEFITS:

- **100% natural ingredients** – no preservatives, no MSG, no artificial flavors or colors.
- **Durum wheat semolina pasta** satisfies hunger for a long time thanks to its complex carbohydrate content.
- **Real cheese.** Macaroni & Cheese includes only real cheeses: Cheddar, Raclette and Blue Cheese.
- **You do not need to add anything else to the dish** - just pour the contents of the package into boiling water and cook for the required amount of time. You don't even need to drain the pasta!
- **15 minutes and Macaroni & Cheese is ready!** Cooking a delicious, nutritious and healthy lunch or dinner has never been so easy!
- **Only the most popular tastes:** Cheddar Cheese & Bacon, Three cheese, Cheddar Cheese & Italian Herbs, Cheddar Cheese & Mushroom.

**HAPPY
BAKING**

**PROFESSIONAL
INGREDIENTS FOR
DESSERTS!**

HAPPY BAKING - PROFESSIONAL INGREDIENTS FOR DESSERTS

Happy Baking - culinary collection of professional high-quality ingredients for desserts. All ingredients are European quality, which guarantees the best result. Now your marshmallows will not blur, the jelly will be elastic.

500°F
(260°C) **HEAT
RESISTANT**



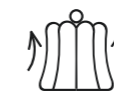
NET WT. 0.07 OZ. (2g)



NET WT. 0.25 OZ. (7g)



**DOUBLE ACTING
WITH CREAM OF
TARTAR**



**EXCELLENT GEL STRAIGHT
1200 G/CM2 PURE POWDER**



**MADE WITH HEAT
RESISTANT VANILLIN**



NET WT. 0.64 OZ. (18g)



NET WT. 0.28 OZ. (8g)



NET WT. 0.35 OZ. (10g)

**HAPPY
BAKING**



BAKE DESSERTS TASTY EASY-PEASY BAKING



Contains fiber and whole grains

100% NO PRESERVATIVES
NO TRANS FAT

20-25 MINUTES BAKING TIME

BAKING MIXES FOR CREATION OF DELICIOUS DESSERTS!

Two popular desserts made easy! Chocolate brownies and chocolate muffins are a breeze with our "Happy Baking" ready-made mixes.

Professional Pastry Chefs were involved in the development of a balanced recipe, so everyone can make delicious desserts. The baking mixes contain healthy whole grain flour and fiber.

20-25 MINUTES BAKING TIME



YOU WILL NEED:

- 2 eggs
- 0.79 cups (180 g) butter



YOU WILL NEED (TO MAKE 10 MUFFINS):

- 1 egg
- 150 ml (8 tbsp.) milk or water
- 4 tbsp. vegetable oil

Contains fiber and whole grains

Why is whole grain flour healthy?

In whole grain flour, the grains are ground in their original form, with all the nutrients. It retains all the natural benefits - valuable dietary fiber, vitamins and minerals.

What is fiber?

Fiber is a type of complex carbohydrate that contributes to the normalization of microflora. Fiber plays an important role in digestion, providing mechanical movement of food along the gastrointestinal tract.



"Happy Baking" mixes do not contain trans fats and preservatives - they contain only natural ingredients.

Attention! Some manufacturers add trans fats (such as palm oil) and preservatives into the baking mix content.

Trans fats are a variety of saturated fats, which have a high content of trans isomers of fatty acids and can cause a decrease in immunity, diabetes, heart disease and malignant tumors.

👍 BENEFITS:

- Contain whole grain flour and fiber.
- No trans fat, no preservatives, no artificial flavors or colors.
- **100% natural ingredients:** brownie baking mix is completely natural; ordinary baking powder is added to muffins.
- **Baking mixes contain special ingredients:** brownie with natural orange peel, and a muffin with real Belgian chocolate.
- **Cooking time:** a delicious dessert can be prepared in just 25 minutes.
- To make the world's most popular desserts just add a few simple ingredients: eggs, water / milk, vegetable oil or butter.
- Thanks to a balanced recipe that was developed with the involvement of pastry chefs anyone can make these sweet treats!



VISITING THE SOURCE OF SPICE CULTIVATION

For more than three years, PRIPRAVKA™ has been developing its own educational project "PURE & NATURAL SPICES". **The goal is to disclose insider information about the production of spices and share it with clients** so that buyers know how to distinguish high-quality spices from counterfeits, and find out what they risk by buying counterfeits.



The initiative for the project belongs to the Company owner - **Andriy Zinchuk**. His principal position is **to produce quality spices and seasonings with a food safety guarantee**.

So, what do we mean when we say "quality spices"? Pay attention to these parameters:

- Piperine is a major bio-active component of pepper, which determines pungency and taste.
- Essential oil content is the most important component of the taste and aroma of laurel leaves, basil, oregano, rosemary, as well as paprika and ginger.
- Curcumin is a major component of turmeric which is responsible for orange-yellow color.
- Capsaicin is responsible for the hot taste of different varieties of pepper.



2016-2017 real photos of trips to India, China, Indonesia, Vietnam, Egypt.

VISITING THE SOURCE OF SPICE CULTIVATION

Pripravka's™ principal position is to educate people and enable them to consume a safe, high quality and tasty product with 100% natural high quality ingredients. So, we have completely revised the requirements for our suppliers, as well as the quality control of our raw materials.








In recent years, have been changed more than 80% of suppliers.



PRIPRAVKA SPICES GO THROUGH 7 STAGES OF PURIFICATION PROCESS WHICH REMOVES:



STAGES OF PURIFICATION

-  **Rotten and wormy material**
-  **Insects and larvae**
-  **Animal Excrement**
-  **Stones and dirt**
-  **Metal impurities**
-  **Glass and plastic**
-  **Other waste**



SPICES AND TYPES OF THEIR FALSIFICATION

To reduce the cost of the product, dishonest producers can use **raw material of improper quality** (rotten, wormy, moldy), as well as **add starch, flour, parts of other plants in violation of the microbiology requirements and limits**. Spices from such raw material may be cheap, but they also lack the aroma, color, and taste of quality ingredients. They can also pose a threat to your health.

IMPORTANT TO KNOW!

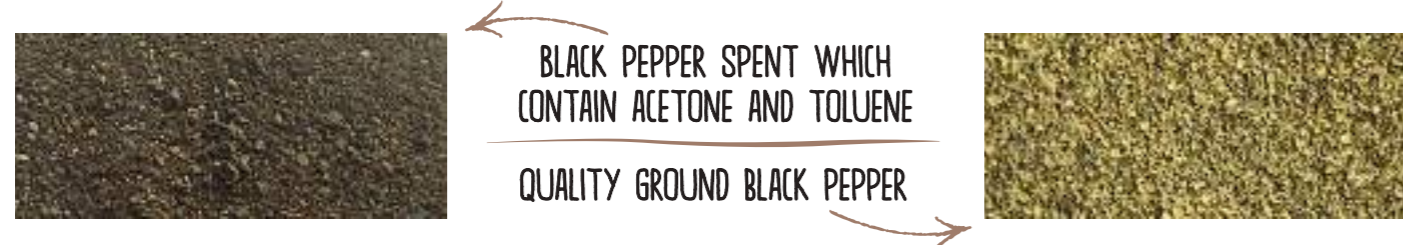
Spices can be whole, crushed and ground. Very often ground spices are subject to falsification: it is much easier to hide substitutions inside.

Here are some examples of how some producers modify their products:

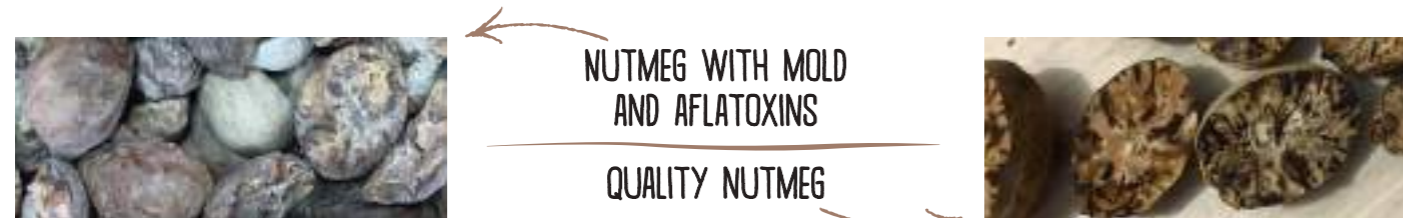
• **Ground ginger is adulterated** by adding a cheap raw material similar in color - fenugreek. For comparison: ginger is 3-4 times more expensive than fenugreek. **To preserve the marketability of raw materials, farmers vegetables in warehouses with large doses** of sulfur dioxide (SO₂). In Europe, SO₂ content in ginger is regulated by law and should not exceed 10 ppb (according to EU Directive № 2000/13). The main threat to human health posed by excess SO₂ in spices is the destruction of vitamins B1 and proteins.



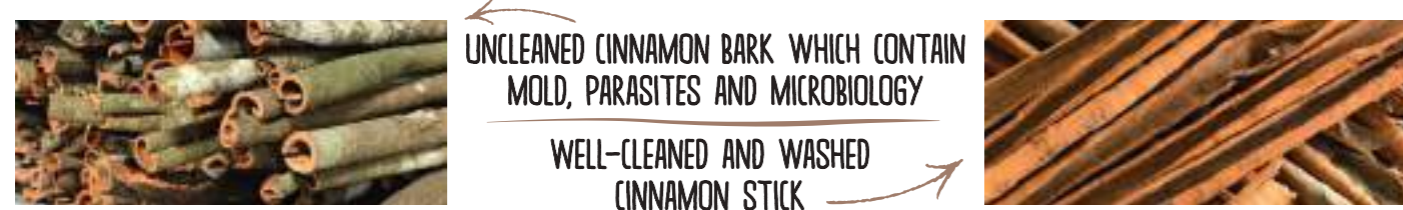
• **Black pepper spent is added to black ground pepper** — it is a waste after extraction of essential oil containing residual solvents such as acetone, toluene, etc. Pepper is about 4 to 5 times more expensive than spent.



• **Nutmeg** can be imported with excess levels of aflatoxins, which are very difficult to detect in the whole



• **Cinnamon is one of the most popular and expensive spices in the world. It is valued for its high essential oil content responsible for its taste and aroma.** The most valuable is well-cleaned bark of the tree trunk which has a high content of ethers. The quality of cinnamon **depends on how well the bark is cleaned: uncleaned bark contains mold, pest residue, parasites and other contaminants, and it is much cheaper than well-cleaned bark.** Therefore, to sell ground cinnamon cheaply, growers grind it with dirt, insects, parasites, heavy metals and mold, and some can grind and add thin little twigs that contain almost no essential oils. Such ground cinnamon has a light color with white spots and a sharp bitter taste. In addition, **powdered sugar is added** to cover the unpleasant bitterness, and starch or flour can also be added to decrease the price.



HOW DO YOU SPICE IT UP?

PRIPRAVKA'S™ HIGH QUALITY PAPRIKA

- ripe fruit
- bright red color
- rich in essential oils
- rich taste and aroma

THE QUALITY OF GROUND SPICES DEPENDS ON THE QUALITY OF THE RAW MATERIAL FROM WHICH THEY ARE MADE



7 STAGES OF PURIFICATION

POOR QUALITY PAPRIKA

- moldy, wormy, colorless
- fruits affected by mold
- high rates of pesticides
- excess levels of heavy metals
- high levels of E. coli



SPICES – A SOURCE OF MICROBIAL PATHOGENS

At first glance, all spices and seasonings are more or less the same. However, the truth is revealed with comparative testing and the understanding that quality really depends on the raw materials. Experts in all food industries know that spices are a potential source of microbiological threat.

The open air drying of the harvested raw materials can lead to contaminants. Sand, stones, glass, hair, animal and bird excrement, and insects and larvae can fall into the spices while they are drying in the farmer's backyard. Farmers also do not sort the raw materials to remove any damaged or contaminated fragments. Raw materials of improper quality (rotten, wormy, moldy) are also not sorted by the farmer. After drying, the farmer collects everything with a shovel in bags and sells it at markets and commodity auctions to traders and processors. Spice processors and traders must purify the raw materials, by controlling the levels of heavy metals, toxins and pesticides. However, not all processors and traders do this effectively.

Uncontrolled use of pesticides by farmers, to increase yields, impairs the taste of the product and can provoke irreversible changes in human health. Traders sell about 90% of ground spices, which were bought abroad for resale. As a rule, they buy the cheapest products available. The trader may not even realize that, to reduce the cost of ground spices, some farmers may add parts of plants that are actually production waste like stalks, stems, and membranes with seeds. These materials do not contain essential oils, but contain only rotten, unprocessed material with pathogenic microflora.



2016–2017 real photos from our travels.
In the photo - garbage contained in unprocessed raw materials: stones, threads, hair, plastic, dead insect bodies, branches, stems, glass.

MANUFACTURERS CAN USE CHEAP RAW MATERIALS WITH VIOLATION THE MICROBIOLOGY REQUIREMENTS THAT PROTECT YOUR HEALTH:

- Molds
- E. coli
- Pathogenic microorganisms
- Salmonella



Molds



E. coli



WARNING! YOU PAY FOR POOR QUALITY WITH YOUR HEALTH!

Mold is a sign of infection raw material with mold fungi, which emit dangerous ochratoxins and aflatoxins which can affect the kidneys, damage the digestive system, destroy liver cells, leading to acute hepatitis. This mold resists heat and is not destroyed by cooking.

PRIPRAVKA – PURE SPICES



7 STAGES OF PURIFICATION



**NUTMEG WITH AFLATOXINS OR WITHOUT?
WHICH WOULD YOU CHOOSE?**



**PAPRIKA WITH OCHRATOXINS OR WITHOUT?
WHICH WOULD YOU CHOOSE?**



**GINGER WITH SULFUR OXIDE OR WITHOUT?
WHICH WOULD YOU CHOOSE?**

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PURE & NATURAL SPICES