

TASTY, EVERYDAY, EVERYWHERE

faino PIE filled yeast pies

Four fillings in a single-serve 75 g flow-pack, on trilingual UA / EN / HU labels. Baked from enriched yeast dough with a fully closed filling and 90 days of ambient shelf life — heated in 15 seconds and sold straight off the counter or the shelf.

75 G SINGLE SERVE

90 DAYS AMBIENT

15-SECOND MICROWAVE

EN / HU LABELS

● Strawberry	0.075 kg	● Raspberry	0.075 kg
● Poppy seed	0.075 kg	● Chocolate	0.085 kg



faino — tasty, everyday, everywhere
Manufacturer · LLC KVF “ROMA”, Ukraine

UAB GODERUS
Exporter & trading partner · Vilnius, Lithuania

The range

FOUR SKUS

	Strawberry pie 40 % filling · 53 % strawberries in the filling	0.075 kg Box EAN 7777000005337
	Raspberry pie 37.5 % filling · 53 % raspberries in the filling	0.075 kg EAN on request
	Poppy seed pie 40 % filling · 30 % poppy seed in the filling	0.075 kg 4820041520321
	Chocolate pie Chocolate-flavoured filling with cocoa · the heavy SKU	0.085 kg 4820041521380

COMMON TO THE WHOLE RANGE

PARAMETER	SPECIFICATION
Product group	Bakery product — pie from enriched yeast dough, closed filling
Dimensions	Height ≥ 40 mm · length ≥ 100 mm · width ≥ 50 mm, rectangular
Consumer packaging	Metallised laminated flow-pack, 240 × 190 mm, recyclable PP 5
Label languages	Ukrainian, English and Hungarian on every pack
Transport packaging	Polymer container / 4-flap corrugated box
Standard	GSTU 158-00389676.013-2003 — Bakery products, pies
Food safety system	ISO 22000:2018 (HACCP), certification body ST “ICES”
Establishment approval no.	r-UA-20-22-130
Customs code	HS 1905 90 70 00
Allergens	Wheat flour, wheat gluten, soy lecithin, egg powder, dried whey
Origin	Ukraine · industrial production · GMO-free

WHY THIS RANGE WORKS FOR IMPORT

- **90 days ambient** at +6...+28 °C — no cold chain, no freezer space, no defrost loss.
- **15 seconds to serve** — microwave on high, no oven, no bake-off, no trained staff.
- **EU-ready labels** — Ukrainian, English and Hungarian already printed on the pack.
- **One pallet pattern** across the 75 g SKUs — mixed pallets build without recalculation.



75 G SINGLE-SERVE PACK

Strawberry pie

Strawberry filling, 40 % of the pie

The lead SKU of the range. A 40 % filling built on 53 % fresh or quick-frozen strawberries — the highest fruit load in the range — inside a soft enriched yeast dough that stays closed on all four sides, so nothing leaks in the warmer or the display.

FILLING 40 %

STRAWBERRIES 53 %

90 DAYS AMBIENT

PRODUCT DATA

Net weight	0.075 kg per pack
EAN — 46 × 75 g box	7 777000 005337 (3.450 kg)
Dough	Enriched yeast dough, closed filling
Dimensions	H ≥ 40 · L ≥ 100 · W ≥ 50 mm
Crumb	Baked, elastic, well-developed porosity
Colour	Golden to dark brown, no scorching

NUTRITION PER 100 G

ENERGY	1 261 KJ / 300 KCAL
Fat	6.1 g
of which saturates	1.2 g
Carbohydrate	54.5 g
of which sugars	35.1 g
Protein	6.7 g
Salt	0.9 g

Allergens: wheat flour, wheat gluten, soy lecithin, egg powder, dried whey. Not suitable for consumers with gluten, egg, milk or soy sensitivity.

COMPOSITION

Strawberry filling 40 % (fresh or quick-frozen strawberries 53 %, sugar, thickeners: modified corn starch, microcrystalline cellulose, sodium alginate, xanthan gum; preservative potassium sorbate, acidity regulator citric acid), premium wheat flour, drinking water, dry demineralised whey (40 % demineralisation), white sugar, margarine (refined deodorised sunflower and palm oils in natural and partially hydrogenated form, water, salt, emulsifiers, soy lecithin, preservative sorbic acid, “Butter” flavouring, acidity regulator lactic acid, colour beta-carotene), pressed baker’s yeast, baking improver (wheat gluten, emulsifiers: mono- and diglycerides of fatty acids, sodium lactylate, wheat flour, vanillin flavouring, colour beta-carotene, enzymes, ascorbic acid, flour improver L-cysteine), egg powder, salt, preservative ethyl alcohol, baking improver (wheat flour, emulsifier E472e, flour improvers L-cysteine, ascorbic acid, enzymes, preservative calcium propionate), artificial “Vanillin” flavouring.

CONSUMER PACK	BOX	PALLET	PALLET NET
0.075 kg	18 packs	135 boxes	182.3 kg
metallised flow-pack	1.35 kg net	2 430 packs · h 1.70 m	197.3 kg gross
SHELF LIFE	STORAGE	HUMIDITY	REHEAT
90 days	+6...+28 °C	65-75 % RH	15 seconds
packed, ambient	no cold chain	dry, ventilated	microwave, high



75 G SINGLE-SERVE PACK

Raspberry pie

Raspberry filling, 37.5 % of the pie

The sharpest flavour in the range: 53 % raspberries carried in a 37.5 % filling, with the acidity that makes a sweet yeast dough read as fruit rather than sugar. The natural partner to a coffee-to-go offer, and the lowest-calorie pie at 291 kcal per 100 g.

FILLING 37.5 %

RASPBERRIES 53 %

291 KCAL / 100 G

PRODUCT DATA

Net weight	0.075 kg per pack
EAN — pack	On request
Dough	Enriched yeast dough, closed filling
Dimensions	H ≥ 40 · L ≥ 100 · W ≥ 50 mm
Crumb	Baked, elastic, well-developed porosity
Colour	Golden to dark brown, no scorching

NUTRITION PER 100 G

ENERGY	1 221 KJ / 291 KCAL
Fat	6.1 g
of which saturates	1.2 g
Carbohydrate	52.3 g
of which sugars	32.7 g
Protein	6.7 g
Salt	0.9 g

Allergens: wheat flour, wheat gluten, soy lecithin, egg powder, dried whey. Not suitable for consumers with gluten, egg, milk or soy sensitivity.

COMPOSITION

Raspberry filling 37.5 % (fresh or quick-frozen raspberries 53 %, sugar, thickeners: modified corn starch E1442, microcrystalline cellulose E460, sodium alginate E401, xanthan gum E415; preservative E200, acidity regulator E270), premium wheat flour, drinking water, dry demineralised whey (40 % demineralisation), white sugar, margarine (refined deodorised sunflower and palm oils in natural and partially hydrogenated form, water, salt, emulsifiers, soy lecithin, preservative sorbic acid, “Butter” flavouring, acidity regulator lactic acid, colour beta-carotene), pressed baker’s yeast, baking improver (wheat gluten, emulsifiers: mono- and diglycerides of fatty acids, sodium lactylate, wheat flour, vanillin flavouring, colour beta-carotene, enzymes, ascorbic acid, flour improver L-cysteine), egg powder, salt, preservative ethyl alcohol, baking improver (wheat flour, emulsifier E472e, flour improvers L-cysteine, ascorbic acid, enzymes, preservative calcium propionate), artificial “Vanillin” flavouring.

CONSUMER PACK	BOX	PALLET	PALLET NET
0.075 kg	18 packs	135 boxes	182.3 kg
metallised flow-pack	1.35 kg net	2 430 packs · h 1.70 m	197.3 kg gross
SHELF LIFE	STORAGE	HUMIDITY	REHEAT
90 days	+6...+28 °C	65-75 % RH	15 seconds
packed, ambient	no cold chain	dry, ventilated	microwave, high



75 G SINGLE-SERVE PACK

Poppy seed pie

Poppy seed filling, 40 % of the pie

The traditional SKU. A 40 % poppy seed filling with 30 % milled poppy seed, rolled through the dough so every slice shows the spiral. Highest energy and protein in the range at 348 kcal and 8.8 g per 100 g, and the one that sells on heritage in Poland, Czechia, Slovakia, Hungary and the Baltics.

FILLING 40 %

POPPY SEED 30 %

PROTEIN 8.8 G

PRODUCT DATA

Net weight	0.075 kg per pack
EAN — pack	4 820041 520321
Dough	Enriched yeast dough, closed filling
Dimensions	H ≥ 40 · L ≥ 100 · W ≥ 50 mm
Crumb	Baked, elastic, well-developed porosity
Colour	Golden to dark brown, no scorching

NUTRITION PER 100 G

ENERGY	1 457 KJ / 348 KCAL
Fat	11.7 g
of which saturates	1.7 g
Carbohydrate	51.7 g
of which sugars	34.5 g
Protein	8.8 g
Salt	0.9 g

Allergens: wheat flour, wheat gluten, soy lecithin, egg powder, dried whey. Not suitable for consumers with gluten, egg, milk or soy sensitivity.

COMPOSITION

Poppy seed filling 40 % (sugar, water, poppy seed 30 %, vanilla flavouring), breadcrumbs (wheat flour, pressed baker’s yeast, salt), premium wheat flour, drinking water, dry demineralised whey (40 % demineralisation), white sugar, margarine (refined deodorised sunflower and palm oils in natural and partially hydrogenated form, water, salt, emulsifiers, soy lecithin, preservative sorbic acid, “Butter” flavouring, acidity regulator lactic acid, colour beta-carotene), pressed baker’s yeast, baking improver (wheat gluten, emulsifiers: mono- and diglycerides of fatty acids, sodium lactylate, wheat flour, vanillin flavouring, colour beta-carotene, enzymes, ascorbic acid, flour improver L-cysteine), egg powder, salt, preservative ethyl alcohol, baking improver (wheat flour, emulsifier E472e, flour improvers L-cysteine, ascorbic acid, enzymes, preservative calcium propionate), artificial “Vanillin” flavouring.

CONSUMER PACK	BOX	PALLET	PALLET NET
0.075 kg	18 packs	135 boxes	182.3 kg
metallised flow-pack	1.35 kg net	2 430 packs · h 1.70 m	197.3 kg gross
SHELF LIFE	STORAGE	HUMIDITY	REHEAT
90 days	+6...+28 °C	65-75 % RH	15 seconds
packed, ambient	no cold chain	dry, ventilated	microwave, high



85 G SINGLE-SERVE PACK

Chocolate pie

Chocolate-flavoured filling with cocoa

The heavy SKU at 85 g and the only non-fruit filling: a cocoa-based chocolate cream that stays soft after a 15-second reheat. Lowest sugar of the range at 15.8 g per 100 g, and the one that pulls the teenage and impulse shopper.

85 G FORMAT

COCOA FILLING

SUGARS 15.8 G

PRODUCT DATA

Net weight	0.085 kg per pack
EAN — pack	4 820041 521380
Dough	Enriched yeast dough, closed filling
Dimensions	H ≥ 40 · L ≥ 100 · W ≥ 50 mm
Crumb	Baked, elastic, well-developed porosity
Colour	Golden to dark brown, no scorching

NUTRITION PER 100 G

ENERGY	1 031 KJ / 245 KCAL
Fat	8.1 g
of which saturates	2.4 g
Carbohydrate	34.8 g
of which sugars	15.8 g
Protein	8.1 g
Salt	0.9 g

Allergens: wheat flour, wheat gluten, soy lecithin, egg powder, dried whey. Not suitable for consumers with gluten, egg, milk or soy sensitivity.

COMPOSITION

Chocolate-flavoured filling (drinking water, white crystalline sugar, glucose-fructose syrup, modified corn starch E1442, cocoa powder, thickener carboxymethylcellulose, acidity regulators citric acid and sodium citrate, salt, sunflower oil, preservative potassium sorbate, emulsifiers mono- and diglycerides of fatty acids E475, vanilla flavouring), premium wheat flour, drinking water, dry demineralised whey (40 % demineralisation), white sugar, margarine (refined deodorised sunflower and palm oils in natural and partially hydrogenated form, water, salt, emulsifiers, soy lecithin, preservative sorbic acid, “Butter” flavouring, acidity regulator lactic acid, colour beta-carotene), pressed baker’s yeast, baking improver (wheat gluten, emulsifiers: mono- and diglycerides of fatty acids, sodium lactylate, wheat flour, vanillin flavouring, colour beta-carotene, enzymes, ascorbic acid, flour improver L-cysteine), egg powder, salt, preservative ethyl alcohol, baking improver (wheat flour, emulsifier E472e, flour improvers L-cysteine, ascorbic acid, enzymes, preservative calcium propionate), artificial “Vanillin” flavouring.

CONSUMER PACK	BOX	PALLET	PALLET NET
0.085 kg	18 packs	135 boxes	206.6 kg
metallised flow-pack	1.53 kg net	2 430 packs · h 1.70 m	221.6 kg gross
SHELF LIFE	STORAGE	HUMIDITY	REHEAT
90 days	+6...+28 °C	65-75 % RH	15 seconds
packed, ambient	no cold chain	dry, ventilated	microwave, high

The pie is a hand-held, single-serve format with no cutlery, no plate and no crumb — which is why it works in places a bakery product usually cannot go: coffee bars and forecourts, office and campus vending, transport hubs, and the impulse shelf next to the till.



Social and influencer content — the pack is the plate, so the product sells from any counter with no warming equipment.



Blind taste-test format for in-store sampling and social video — the filling is the hook.

Campaign imagery, available for adaptation to your market and language. Artwork files, flat pack dielines and a full asset pack are supplied with the first order.

PALLET CONFIGURATION

LEVEL	UNITS	75 G SKUS	85 G SKU	NOTES
Consumer pack	1	0.075 kg	0.085 kg	Metallised flow-pack, recyclable PP 5
Box	18 packs	1.35 kg	1.53 kg	Corrugated, 4-flap
Pallet	135 boxes	182.3 kg	206.6 kg	2 430 packs · height 1.70 m

Pallet weights are net of packaging; gross is 197.3 kg and 221.6 kg respectively. The specifications also reference a 46 × 75 g (3.450 kg) export box for the strawberry SKU — confirm the shipping unit on order.

STORAGE & SHELF LIFE

Temperature	+6 °C to +28 °C
Humidity	65-75 % relative
Shelf life	90 days packed · 24 h unpacked
Regime	Ambient throughout — no chilled or frozen leg
Standard	Storage per DSTU 7046:2009

SERVING

Cold	Ready to eat straight from the pack
Warm	Microwave 15 seconds on high
Equipment	None — no oven, no proving, no bake-off
Staff	No training required

TRANSPORT & MARKING

Carried by any covered, dry, clean, odour-free vehicle free of grain pests. Vehicles previously carrying chemicals or pungent cargo are excluded. Transport marking per GOST 14192 and DSTU ISO 780 with “Handle with care” and “Keep dry” symbols; each transport unit shows gross weight and pack count.

EXPORTER · TRADING PARTNER

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MANUFACTURER

LLC KVF “ROMA”

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