

PRIVATE LABEL · BURGER & HOT DOG BUNS

Your brand. Our bakery.

We bake burger and hot dog buns in our own plant in Ukraine and supply them under retailers' own labels across the EU. Ambient shelf life, EU-ready labelling, full truck loads — and no line of your own to run.

OWN PRODUCTION

AMBIENT 60–90 DAYS

33 PALLETS / TRUCK

SIX FORMATS

EU PRIVATE LABEL

Burger bun, sesame	6 × 50 g	0.300 kg pack
Burger bun, sesame	4 × 80 g	0.320 kg pack
Burger bun, black sesame	80 g · cut in half	30 per case
French hot dog bun	single wrapped	0.120 kg
French hot dog bun, malt	single wrapped	0.120 kg
Danish hot dog bun	4 × 52 g · new	0.208 kg pack



OWN-BRAND PACKS SHOWN — PRIVATE-LABEL RUNS CARRY YOUR DESIGN

OREX DISTRIBUTION

Manufacturer · Zlatopil, Kharkiv region, Ukraine

UAB GODERUS

EU contracting party · Vilnius, Lithuania

Most bun suppliers to European retail are either large industrial bakeries with long minimums and little flexibility, or local bakeries that cannot hold a listing across a country. We sit between the two: our own plant, our own recipes, and a scale that makes a single-country private-label listing worth running properly.

3 formats

BURGER

50 g and 80 g sesame retail packs, plus an 80 g black-sesame bun supplied pre-sliced for foodservice.

3 formats

HOT DOG

French standard and fermented-malt at 120 g, pre-cored; and a 52 g Danish-style bun in 4-packs.

60-90 days

AMBIENT SHELF LIFE

No cold chain, no bake-off, no in-store equipment or trained staff.

WHAT WE ALREADY DO FOR OTHER RETAILERS

Own-label hot dog buns for a Danish national grocery chain

Produced to the retailer's specification and shipped through a European bakery group. Ongoing programme — the format, the tolerances and the audit regime of a Western European own-brand listing.

Private-label burger buns for a QSR brand, Lithuania and Poland

Customer's own brand on pack, produced to order, delivered into two markets from one production run.

Own-label bun listed with a major Ukrainian national chain

Current supply contract for a 120 g French hot dog bun under the chain's everyday-value line — the volume base that keeps the line running and the cost per unit competitive.

Customer names withheld here for confidentiality; available under NDA, with references on request.

WHAT YOU GET THAT A BROKER CANNOT GIVE YOU

- **Recipe control.** We bake it, so crumb, colour, sugar and fat can be moved to match your benchmark sample rather than the other way round.
- **One counterparty, EU contract.** You contract with a Lithuanian company; the goods are produced in Ukraine and delivered DAP to your DC.
- **Your brand only.** No manufacturer branding on pack. We supply the dieline and the mandatory EU label content in your market's languages.
- **EU despatch point.** Goods are delivered into Hungary at our cost and risk. Collect FCA Budapest, or we deliver DAP or fully landed DDP to your DC. The Ukrainian leg and its customs are never your problem.

Burger buns

SPEC SPG-11 · SPG-13 · SPG-29



6 × 50 G · 300 G 4 × 80 G · 320 G

Own-brand HLIBO packs shown. Private-label runs carry your design and languages.



Shipping case



SESAME TOP
Ø 95 / 110 / 115
MM



ALL FORMATS
H 40 ± 5 MM

PRODUCT GEOMETRY · SESAME
TOPPING 2.0 %

NUTRITION PER 100 G

ENERGY	1 339 KJ / 317 KCAL
Fat	4.8 g
OF WHICH SATURATES	1.0 g
Carbohydrate	60.1 g
OF WHICH SUGARS	9.2 g
Protein	8.3 g

Identical across all three burger formats — one dough, one recipe.

COMPOSITION

Wheat flour of the highest grade, drinking water, sugar, pressed baker’s yeast, refined deodorised sunflower oil, sesame seeds 2.0 % (SPG-29: black and white sesame, 1.0 % each), salt, wheat gluten, bread improver (wheat flour, stabiliser calcium carbonate, soy flour, emulsifiers: glycerol esters of diacetyl tartaric acid and fatty acids, mono- and diglycerides of fatty acids; antioxidant ascorbic acid, acidity regulator sodium diacetate).

Packaging — ambient life is held with a food-grade ethyl alcohol vapour system inside the pack: standard EU ambient-bakery practice, not a declarable ingredient. The label recommends unwrapping 2-3 hours before eating.

A round, sesame-topped bun from top-grade wheat flour on an enriched dough — the standard Western burger bun, not a sweet brioche. Baked to DSTU 4585:2021, packed in printed polypropylene film and shipped in thermal-labelled 4-flap cases. Three formats off one recipe: a value 6-pack, a premium 4-pack, and a pre-sliced black-sesame bun in bulk cases for foodservice.

THREE FORMATS

FORMAT	6 × 50 G RETAIL	4 × 80 G RETAIL	80 G BLACK SESAME
Pack net	0.300 kg	0.320 kg	Loose in case
Per case	9 packs · 54 buns	14 packs · 56 buns	30 buns
Case net	2.700 kg	4.480 kg	2.400 kg
Case, mm	570 × 350 × 130	590 × 260 × 225	590 × 260 × 150
Diameter	Ø 95 ± 5 mm	Ø 115 ± 5 mm	Ø 110 ± 5 mm
Topping	Sesame 2.0 %	Sesame 2.0 %	Black + white 1 % each
Presentation	Whole	Whole	Cut in half
EAN	4820275210418	4820275210425	4820275210456
Spec	SPG-11	SPG-13	SPG-29

COMMON TO ALL THREE

Standard	DSTU 4585:2021 — Bakery products
Shelf life, packed	90 days at +6...+28 °C, RH 65-75 %
Crumb moisture / acidity	≤ 40.0 % · ≤ 3.0 deg.
Consumer packaging	Polypropylene film + ethanol vapour
Transport packaging	4-flap case, thermal label
Allergens	Wheat, sesame, soy

French hot dog buns

SPEC SPG-15 • SPG-30



CLASSIC



FERMENTED MALT

Own-brand ХЛІБО packs shown. Private-label runs carry your design and languages.



L 180–190 mm · Ø 45 ± 5 · core Ø 20 ± 2 · core depth 140 mm

Pre-cored

READY TO FILL

The cavity is baked in, not cut. The sausage and sauce go straight in — no slicing, no mess, no waste at the counter.



Plain film — for own-label and foodservice



Thermal-labelled 4-flap shipping case

An elongated bun with a baked-in core, the format used across European forecourts, kiosks and hot-dog counters. Two recipes on the same geometry: a clean standard bun, and a fermented rye malt version with a darker crumb and a deeper, maltier flavour. Both wrapped individually at 120 g and baked to DSTU 4587:2023.

TWO RECIPES

PARAMETER	STANDARD	FERMENTED MALT
Net weight	0.120 kg	0.120 kg
Case	24 packs · 2.880 kg	24 packs · 2.880 kg
Cases per pallet	72	72
Shelf life, packed	60 days	60 days
Energy / 100 g	1 089 kJ / 260 kcal	1 134 kJ / 271 kcal
Fat / saturates	3.5 g / 0.5 g	3.5 g / 0.5 g
Carbohydrate / sugars	54.4 g / 3.5 g	56.0 g / 4.8 g
Protein / salt	8.3 g / 1.2 g	8.4 g / 1.2 g
Allergens	Wheat flour, malted barley	Wheat flour, fermented malt extract
EAN (own-brand)	4820275210586	4820275210616
Specification	SPG-15	SPG-30

COMMON TO BOTH

Standard	DSTU 4587:2023 — Bakery products
Geometry	L 180–190 · Ø 45 ± 5 · core Ø 20 ± 2 · core depth 140 mm
Crumb moisture / acidity	≤ 45.5 % · ≤ 3.5 deg.
Packaging	Polypropylene film, single wrapped

COMPOSITION

Standard — wheat flour of the highest grade, drinking water, refined deodorised sunflower oil, pressed baker's yeast, sugar, wheat gluten, salt, bread improver (wheat flour, malted wheat flour, antioxidant ascorbic acid, acidity regulator sodium diacetate, stabiliser calcium carbonate, preservative calcium propionate).

Fermented malt — as above with fermented rye malt extract in place of wheat gluten.



Off the line at our plant — no styling, no retouching



Side profile — flat base, even 40 mm rise, fine close crumb



Top view — clean oval, matt egg-free glaze

The short oval bun the Nordic market buys by the four-pack: 140 mm long, 40 mm high, soft and slightly sweet, sold whole for the consumer to split at home. Developed to the Danish retail format and now released as a standalone line, available for private label in any EU market.

Newest line

SPECIFICATION RELEASED APRIL 2026

Built on the same dough system and the same plant as the formats on the previous pages, so the quality, audit and logistics package is identical — only the geometry and the pack are new. Samples available from stock.

PRODUCT DATA

Retail pack	4 × 52 g — 0.208 kg net
Shape	Oval, whole (not cut, not cored)
Geometry	L 140 ± 5 · H 40 ± 5 · W 40 ± 5 mm
Standard	DSTU 4585:2021 — Bakery products
Shelf life, packed	60 days at +6...+28 °C, RH 65-75 %
Crumb moisture / acidity	≤ 40.0 % · ≤ 3.5 deg.
Packaging	Polypropylene film
Allergens	Wheat, soy, wheat gluten
Case & pallet	Configured to your DC, quoted with the offer
EAN	Assigned to your article

NUTRITION PER 100 G

ENERGY	1 316 KJ / 311 KCAL
Fat	3.7 g
OF WHICH SATURATES	0.8 g
Carbohydrate	61.0 g
OF WHICH SUGARS	9.4 g
Protein	8.8 g
Salt	1.2 g

COMPOSITION

Wheat flour of the highest grade, drinking water, sugar, pressed baker's yeast, refined deodorised sunflower oil, bread improver (wheat flour; emulsifiers: glycerol esters of diacetyl tartaric acid and fatty acids, mono- and diglycerides of fatty acids; stabiliser calcium carbonate; acidity regulator sodium diacetate), salt, wheat gluten, inactivated yeast, antioxidant ascorbic acid.

No egg, no dairy, no palm oil — sunflower oil only, which clears most EU retail own-brand oil policies without reformulation.

How a private-label listing runs

PROCESS

1	Benchmark You send the product you want matched — your current supplier's bun, a competitor's, or a written target. We bake against it.	WEEK 0
2	Trial bake and samples Two or three formulation passes, then samples to your quality team and category buyer. Recipe, crumb, colour and weight are all adjustable at this stage.	2-3 WEEKS
3	Specification sign-off We issue the finished-product specification in your format: composition, nutrition, allergens, shelf life, microbiological and contaminant limits, packaging and logistics.	1 WEEK
4	Artwork and labelling We supply the film dieline and all mandatory EU label content — ingredients, allergens in bold, nutrition declaration, lot, best-before, producer and importer details — in your market's languages. Your design team owns the front of pack.	3-4 WEEKS
5	Film printing and first run Printed film ordered on approved artwork; pre-production run held for your release before the first commercial batch.	4-6 WEEKS
6	Series supply Rolling forecast, fixed weekly or fortnightly despatch, delivered to your distribution centre.	ONGOING

ORDER AND DELIVERY TERMS

Minimum order	From 10 pallets, mixed SKUs allowed
Full load	33 pallets per truck
Incoterms	FCA Budapest (HU) DAP your distribution centre DDP your distribution centre
Currency	EUR

LEAD TIMES INDICATIVE

Samples	10-14 days from brief
First delivery	6-8 weeks from artwork sign-off
Repeat orders	2-3 weeks from order

Lead times are indicative, for planning only. They are fixed in the quotation against your volumes, formats and delivery point, together with price.

WHAT WE NEED FROM YOU TO QUOTE

Formats	Weight per bun and units per pack
Volume	Units or pallets per week, per market
Delivery point	DC address and country
Benchmark	Sample or current supplier spec
Label languages	Markets the pack must be legal in
Audit requirements	Standard required and notice period

CERTIFICATION

Current certification status and audit history are provided on request with the quotation. We work to buyer-specified audit standards and accept customer and third-party audits of the plant.

CONTAMINANT AND MICROBIOLOGICAL LIMITS — ALL SKUS

GROUP	PARAMETER	LIMIT
Toxic elements, mg/kg	Lead · cadmium · arsenic · mercury · copper · zinc	0.3 · 0.05 · 0.1 · 0.01 · 5.0 · 25.0
Mycotoxins, µg/kg	Aflatoxin B1 · deoxynivalenol · zearalenone · ochratoxin A · T-2 + HT-2	2 · 500 · 50 · 2.0 · 20
Radionuclides, Bq/kg	Caesium 137Cs · strontium 90Sr	20.0 · 5.0
Pesticides	Heptachlor · methaphos	Not permitted
Microbiology, CFU/g	Mesophilic aerobes · moulds	1.0 × 10 ³ · not permitted
Melamine, µg/kg	Melamine	2.5

Limits as declared in the manufacturer’s finished-product specifications. Batch test reports issued with each consignment; the specification is re-issued to your template at listing.

STORAGE & TRANSPORT

Temperature	+6 °C to +28 °C
Humidity	65-75 % relative
Regime	Ambient throughout — no chilled or frozen leg
Vehicles	Covered, dry, clean, odour- and pest-free; inspected before loading
Standard	DSTU 7046:2009

LOAD PLANNING

Full truck	33 pallets
Burger, per truck	1 386 cases — 74 844 buns (50 g) or 77 616 buns (80 g)
Hot dog, per truck	2 376 cases — 114 048 buns
Mixed loads	Permitted across all six SKUs
Case marking	Thermal label — product, lot, best-before, counts
Route	Ukraine → EU, cleared by UAB Goderus; despatch Budapest, DAP/DDP onward

EU CONTRACTING PARTY	
UAB GODERUS	
Address	Perkūnkiemio g. 13-91 LT-12114 Vilnius, Lithuania
Reg. code	305580446
Contact	Oleksii Tsymbalov
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Phone	+370 5 206 0072
Web	goderus.com

MANUFACTURER	
LLC “OREX DISTRIBUTION”	
Production	Dorozhna St., “Prombaza”, Zlatopil, Lozova district, Kharkiv region, 64102, Ukraine
Registered	Soborna St. 1-A, Bilyaivka, Lozova district, Kharkiv region, 64141, Ukraine
Standards	DSTU 4585:2021 · DSTU 4587:2023
Products	Burger and hot dog buns, own and private label