

FROZEN · SLICED · READY TO BAKE-OFF FREE

Custard Rye Breads from Ukraine

Five scalded-dough rye breads, pre-sliced and quick-frozen at -18°C . Baked to DSTU 4583:2023 under an ISO 22000:2018 (HACCP) certified system — and exported across the EU.

12 MONTHS AT -18°C

8 SLICES PER PACK

1 296 PACKS / PALLET

GMO-FREE

Hetmans'kyy	Classic custard rye, updated recipe	0.300 kg
Shveytsars'kyy	Dark rye with coriander	0.300 kg
Rodzynka	With raisins and apple jam	0.280 kg
Sonyashnykovyy	With sunflower kernels	0.280 kg
Bolhars'kyy	With paprika, garlic and chilli	0.255 kg



ROMA — family values
Manufacturer · TMC LLC “ROMA”, Ukraine

UAB GODERUS
Exporter & trading partner · Vilnius, Lithuania

The range

FIVE SKUS



Hetmans'kyy

Classic custard rye — updated recipe, no preservatives

0.300 kg

4820041526118



Shveytsars'kyy

Dark custard rye with coriander — the sandwich loaf

0.300 kg

4820041525395



Rodzynka

Sweet custard rye with raisins and apple jam

0.280 kg

4820041523278



Sonyashnykovyy

Custard rye with sunflower kernels — no preservatives

0.280 kg

4820041522608



Bolhars'kyy

Savoury custard rye with paprika, garlic and chilli

0.255 kg

4820041522615

COMMON TO THE WHOLE RANGE

PARAMETER	SPECIFICATION
Product form	Custard (scalded) pan bread, part of the loaf, cut into slices
Slice dimensions	Height 45–50 mm · width 70–75 mm · length 160–175 mm
Slices per pack	8
Consumer packaging	Printed polymer flow-pack film
Standard	DSTU 4583:2023 — Bread from rye and rye/wheat flour blends
Food safety system	ISO 22000:2018 (HACCP), certification body ST “ICES”
Establishment approval no.	r-UA-20-22-129
Allergens	Wheat flour, rye flour, rye malt (barley malt in Shveytsars'kyy)
GMO	Free
Origin	Ukraine · industrial production

WHY THIS RANGE TRAVELS WELL

- **12 months frozen** at -18°C — one production run covers a full export season.
- **120 days ambient** at $+6\dots+28^{\circ}\text{C}$ — the same SKU serves frozen DC and ambient shelf.
- **No bake-off, no equipment** — sliced and fully baked; the retailer defrosts and sells.
- **Clean labels** — short ingredient decks; three SKUs carry a “no preservatives” claim on-pack.



Bread “Hetmans’kyy”

Custard rye bread · updated recipe, no preservatives

The benchmark of the range: a custard-dough pan loaf built on wallpaper rye flour with first-grade wheat, rye malt extract and invert syrup. Dense, moist, faintly sweet crumb and a deep malt aroma — the everyday Ukrainian dark bread, now to an updated recipe with no preservatives.

NO PRESERVATIVES

WALLPAPER RYE 44.7 %

GMO-FREE

CUSTARD RYE BREAD, SLICED

PRODUCT DATA

Net weight	0.300 kg (8 slices)
EAN barcode	4 820041 526118
Composition	Rye wallpaper flour 44.7 %, drinking water 39.4 %, wheat flour 1st grade 8.4 %, invert syrup 3.9 %, rye malt extract 2.8 %, salt 0.7 %, pressed baker’s yeast 0.1 %
Crumb	Baked through, not moist to the touch, slightly sticky, no unmixed flour
Colour	Light to dark brown, no scorching
Crumb moisture	≤ 53.0 %
Crumb acidity	≤ 12.0 deg.

NUTRITION PER 100 G

ENERGY	833 KJ / 199 KCAL
Fat	0.9 g
of which saturates	0.1 g
Carbohydrate	42.0 g
of which sugars	3.4 g
Protein	5.7 g
Salt	1.0 g

Allergens: wheat flour, rye flour, rye malt extract. Suitable for all consumer groups except people with gluten intolerance or special dietary needs.

CONSUMER PACK	CASE	PALLET	PALLET NET
0.300 kg	18 packs	72 cases	388.8 kg
8 slices, flow-pack	5.40 kg net	1 296 packs	excl. packaging
FROZEN AT −18 °C	AMBIENT +6...+28 °C	AFTER DEFROSTING	TRANSPORT PACK
12 months	120 days	72 hours	Polymer box



CUSTARD RYE BREAD, SLICED

Bread “Shveytsars’kyy”

Custard rye bread · with coriander

The darkest loaf in the range and the natural sandwich base. Fermented rye malt and sugar-malt syrup give an almost black crumb, malty sweetness and a clean coriander finish — the profile Central and Northern European buyers know from Baltic and German rye. Wheat-led dough keeps the slice firm enough to hold a filling.

SANDWICH FORMAT

CORIANDER

FERMENTED RYE MALT 7.6 %

PRODUCT DATA

Net weight	0.300 kg (8 slices)
EAN barcode	4 820041 525395
Composition	Wheat flour 1st grade 25.2 %, drinking water 38.8 %, peeled rye flour 17.6 %, fermented rye malt 7.6 %, sugar-malt syrup 7.6 % (sugar, water, molasses, barley malt, caramel colour, acidity regulators, salt), pressed baker’s yeast 1.8 %, salt 1.1 %, coriander 0.3 %
Crumb	Baked through, not moist to the touch, slightly sticky
Crumb moisture	≤ 53.0 %
Crumb acidity	≤ 12.0 deg.

NUTRITION PER 100 G

ENERGY	975 KJ / 233 KCAL
Fat	1.8 g
of which saturates	0.2 g
Carbohydrate	45.8 g
of which sugars	7.4 g
Protein	7.3 g
Salt	1.2 g

Allergens: wheat flour, rye flour, rye malt, barley malt. Suitable for all consumer groups except people with gluten intolerance or special dietary needs.

CONSUMER PACK	CASE	PALLET	PALLET NET
0.300 kg	18 packs	72 cases	388.8 kg
8 slices, flow-pack	5.40 kg net	1 296 packs	excl. packaging
FROZEN AT -18 °C	AMBIENT +6...+28 °C	AFTER DEFROSTING	TRANSPORT PACK
12 months	120 days	72 hours	Polymer box



CUSTARD RYE BREAD, SLICED

Bread “Rodzynka”

Custard rye bread · with dried grapes

The sweet end of the range. Custard rye dough carries dried grapes, apple jam and invert syrup, plus a wheat sourdough for depth — 49.5 g carbohydrate per 100 g with only 0.9 g fat. Sells as a breakfast and coffee-break bread; pairs with soft cheese and butter rather than savoury fillings.

SWEET / BREAKFAST

DRIED GRAPES 4.2 %

WHEAT SOURDOUGH

PRODUCT DATA

Net weight	0.280 kg (8 slices)
EAN barcode	4 820041 523278
Composition	Drinking water 34.9 %, rye flour 28.0 %, wheat flour 1st grade 18.6 %, invert syrup 4.7 %, wheat sourdough 4.7 %, dried grapes 4.2 %, apple jam 2.8 %, rye malt extract 2.2 %, salt 0.7 %, pressed baker’s yeast 0.4 %
Crumb	Baked through, not moist to the touch, with raisin inclusions
Crumb moisture	≤ 53.0 %
Crumb acidity	≤ 10.0 deg.

NUTRITION PER 100 G

ENERGY	967 KJ / 231 KCAL
Fat	0.9 g
of which saturates	0.1 g
Carbohydrate	49.5 g
of which sugars	4.2 g
Protein	5.8 g
Salt	1.0 g

Allergens: wheat flour, rye flour, rye malt extract. Suitable for all consumer groups except people with gluten intolerance or special dietary needs.

CONSUMER PACK	CASE	PALLET	PALLET NET
0.280 kg	18 packs	72 cases	362.9 kg
8 slices, flow-pack	5.04 kg net	1 296 packs	excl. packaging
FROZEN AT −18 °C	AMBIENT +6...+28 °C	AFTER DEFROSTING	TRANSPORT PACK
12 months	120 days	72 hours	Polymer box



CUSTARD RYE BREAD, SLICED

Sunflower Bread

Custard rye bread · with sunflower kernels

Custard rye with 11.4 % sunflower kernels worked through the dough and scattered on the crust. The highest-protein loaf of the five (7.8 g/100 g) and the most textural — seeds are visible in every slice, which is what makes it read as a premium seeded rye on shelf. No preservatives.

NO PRESERVATIVES

11.4 % SUNFLOWER KERNELS

PROTEIN 7.8 G

PRODUCT DATA

Net weight	0.280 kg (8 slices)
EAN barcode	4 820041 522608
Composition	Drinking water 37.9 %, peeled rye flour 28.1 %, wheat flour 1st grade 18.8 %, sunflower seed kernels 11.4 %, invert syrup 1.4 %, rye malt extract 1.3 %, salt 0.9 %, pressed baker’s yeast 0.2 %
Crumb	Baked through, not moist to the touch, with sunflower seed inclusions
Crumb moisture	≤ 53.0 %
Crumb acidity	≤ 10.0 deg.

NUTRITION PER 100 G

ENERGY	1 074 KJ / 255 KCAL
Fat	6.8 g
of which saturates	0.7 g
Carbohydrate	40.6 g
of which sugars	3.4 g
Protein	7.8 g
Salt	1.1 g

Allergens: wheat flour, rye flour, rye malt extract; contains sunflower seeds. Suitable for all consumer groups except people with gluten intolerance or special dietary needs.

CONSUMER PACK	CASE	PALLET	PALLET NET
0.280 kg	18 packs	72 cases	362.9 kg
8 slices, flow-pack	5.04 kg net	1 296 packs	excl. packaging
FROZEN AT −18 °C	AMBIENT +6...+28 °C	AFTER DEFROSTING	TRANSPORT PACK
12 months	120 days	72 hours	Polymer box



CUSTARD RYE BREAD, SLICED

Bread “Bolhars’kyy”

Custard rye bread · with pepper and garlic

The savoury differentiator: dried paprika, garlic and chilli folded into an equal rye-wheat custard dough with sunflower oil. Aromatic straight from the pack, no spread needed — positioned for snacking, soups and charcuterie boards, where plain rye has no answer. The lightest pack at 0.255 kg.

NO PRESERVATIVES

PAPRIKA · GARLIC · CHILLI

SAVOURY SNACKING

PRODUCT DATA

Net weight	0.255 kg (8 slices)
EAN barcode	4 820041 522615
Composition	Drinking water 38.62 %, wheat flour 1st grade 26.0 %, rye flour 26.0 %, rye malt 2.2 %, sunflower oil 1.6 %, invert syrup 1.6 %, paprika 1.1 %, salt 1.0 %, pressed baker’s yeast 1.0 %, garlic 0.8 %, chilli pepper 0.08 %
Crumb	Baked through, not moist to the touch, with dried vegetable inclusions
Crumb moisture	≤ 53.0 %
Crumb acidity	≤ 10.0 deg.

NUTRITION PER 100 G

ENERGY	963 KJ / 230 KCAL
Fat	3.0 g
of which saturates	0.3 g
Carbohydrate	44.4 g
of which sugars	2.0 g
Protein	6.4 g
Salt	1.2 g

Allergens: wheat flour, rye flour, rye malt extract. Suitable for all consumer groups except people with gluten intolerance or special dietary needs.

CONSUMER PACK	CASE	PALLET	PALLET NET
0.255 kg	18 packs	72 cases	330.5 kg
8 slices, flow-pack	4.59 kg net	1 296 packs	excl. packaging
FROZEN AT −18 °C	AMBIENT +6...+28 °C	AFTER DEFROSTING	TRANSPORT PACK
12 months	120 days	72 hours	Polymer box

PACKING AND PALLET CONFIGURATION

PRODUCT	NET / PACK	PACKS / CASE	NET / CASE	CASES / PALLET	PACKS / PALLET	NET / PALLET
Hetmans'kyy	0.300 kg	18	5.40 kg	72	1 296	388.8 kg
Shveytsars'kyk	0.300 kg	18	5.40 kg	72	1 296	388.8 kg
Rodzynka	0.280 kg	18	5.04 kg	72	1 296	362.9 kg
Sunflower	0.280 kg	18	5.04 kg	72	1 296	362.9 kg
Bolhars'kyk	0.255 kg	18	4.59 kg	72	1 296	330.5 kg

All five SKUs share one pallet pattern, so mixed pallets and mixed loads build without recalculation. Every pack is marked with product name, manufacturer and production address, net weight, full composition with allergens, nutrition per 100 g, use-by date, batch number, storage conditions, EAN barcode and standard reference, per the Ukrainian Law on Information for Consumers on Food Products.

STORAGE & SHELF LIFE

Frozen	Not warmer than –18 °C; core temperature (–10 ± 3) °C — 12 months
Ambient (packed)	+6...+28 °C, RH 65-75 % — up to 120 days
After defrosting	Up to 72 hours, within total shelf life
Store rooms	Dry, clean, well-ventilated, free of grain pests

DEFROSTING & USE

Room temperature	1-2 hours
+4...+8 °C	4-5 hours
Microwave 180 W	8-10 minutes
Use	Ready to eat — no baking off required

TRANSPORT

Carried by any mode of transport in covered, dry, clean, odour-free vehicles free of grain pests. Frozen product moves in refrigerated equipment; short ambient legs are permitted under perishable-goods rules. Transport marking per GOST 14192 and DSTU ISO 780 with “Handle with care” and “Keep dry” symbols; each unit is labelled with gross weight and pack count.

EXPORTER · TRADING PARTNER		MANUFACTURER	
UAB GODERUS		TMC LLC “ROMA”	
Address	Perkūnkiemio g. 13-91 LT-12114 Vilnius, Lithuania	Production	Rodinna st. 22, Zlatopil, Lozova district, Kharkiv region, 64107, Ukraine
Reg. code	305580446	Approval	r-UA-20-22-129
Contact	Oleksii Tsymbalov	System	ISO 22000:2018 (HACCP)
E-mail	ot@goderus.com	Phone	+38 (05748) 3-25-42
Phone	+370 5 206 0072	Web	romakpf.com
Web	goderus.com		