



EVENT: INTERNATIONAL FORUMS DAIRY INDUSTRY& MEAT INDUSTRY 2006.

EVENT DATE AND PLACE: 31ST JANUARY – 3RD FEBRUARY 2006, CULTURE AND LEISURE CENTER “GOSTINY DVOR” (MOSCOW)

ORGANIZERS: MINISTRY OF AGRICULTURE OF THE RUSSIAN FEDERATION, CHAMBER OF TRADE AND INDUSTRY OF THE RUSSIAN FEDERATION, GLOBAL EXPO EXHIBITION COMPANY, DAIRY UNION OF RUSSIA, MEAT UNION OF RUSSIA, ALL-RUSSIAN RESEARCH INSTITUTE FOR DAIRY INDUSTRY OF THE RUSSIAN ACADEMY OF AGRICULTURAL SCIENCES, ALL-RUSSIAN RESEARCH INSTITUTE FOR MEAT INDUSTRY OF THE RUSSIAN ACADEMY OF AGRICULTURAL SCIENCES.

TOTAL AREA: MORE THAN 6.300 SQUARE METERS

NUMBER OF PARTICIPANTS: MORE THAN 380 COMPANIES FROM 26 COUNTRIES OF THE WORLD: AUSTRIA, BELARUS, BULGARIA, GREAT BRITAIN, GERMANY, NETHERLANDS, DENMARK, ISRAEL, IRELAND, SPAIN, ITALY, CANADA, LITHUANIA, NORWAY, POLAND, RUSSIA, SLOVAKIA, THE USA, UKRAINE, FINLAND, FRANCE, CZECHIA, SWITZERLAND, SWEDEN, SOUTH AFRICAN REPUBLIC.

TOTAL NUMBER OF VISITORS: 15.665 BRANCH EXPERTS.





THE ANNUAL BRANCH EXHIBITION «DAIRY AND MEAT INDUSTRY», TAKING PLACE AT THE BEGINNING OF THE YEAR, IS AN EXCELLENT OPPORTUNITY FOR COMPANIES WORKING IN THIS BRANCH, IN PARTICULAR FOR THOSE INVOLVED IN FOOD INGREDIENTS SUPPORT, TO DEMONSTRATE THE BASIC CONCEPTUAL SOLUTIONS AND DEVELOPMENT STRATEGIES FOR THE COMING YEAR.

THE MAIN PURPOSE FOR OMEGA IN THE YEAR 2006 WILL BE THE IMPROVEMENT OF CONSULTING SERVICES TO ITS PERMANENT AND POTENTIAL CUSTOMERS, ALONG WITH THE INCESSANT WORK IN THE DEVELOPMENT OF NEW PRODUCTS HIGHLY DEMANDED ON THE FOOD INGREDIENTS MARKET.

WITHIN THE FRAME OF THIS PARTICULAR EXHIBITION A DELIVERY PROGRAM OF MARINADES FOR MEAT PROCESSING ENTERPRISES, RESTAURANTS AND FAST-FOOD-ESTABLISHMENTS AS WELL AS FOR SUPERMARKETS HAS BEEN SUCCESSFULLY PRESENTED. IT IS RECOMMENDED TO USE, DEPENDING ON THE SPECIFIC PURPOSES AND WISHES OF THE CUSTOMER, ONE OF THE SEVERAL OMEGA MARINADE SERIES (**MARITSA**, **MARIFRESH** OR **MARIMIX**), MOST SUITABLE IN RESPECT TO ITS FUNCTIONAL, TECHNOLOGICAL OR PRICE CHARACTERISTICS. THE COLLECTION OF THE FLAVOUR SOLUTIONS OF OMEGA MARINADES HAS BEEN SUBSTANTIALLY ENLARGED! MORE THAN 20 ITEMS OF DIFFERENT MARINADES WITH PRECISE FLAVOUR PROFILES HAVE BEEN DEVELOPED: FROM THE HOT “MEXICAN” TASTE TO THE DELICATE TINTS OF “PROVENCE”. THE MARINADES ARE INTENDED FOR USE IN PICKLING (MARINATING) OF MEAT: PORK, BEEF, POULTRY MEAT AND FISH.



THE FOOD INGREDIENTS SECTOR HAS PRESENTED THE FOLLOWING NOVELTY PRODUCTS:

FOR PROCESSED CHEESE: FLAVOUR COMPOSITIONS OF THE CHEESE PROFILE: MAASDAM, MAASDAM MILD, CAMEMBERT, MELTED CHEESE, WHICH ARE SPECIALLY DEVELOPED COMPOSITIONS FOR PROCESSED CHEESES AND CHEESE PRODUCTS WITH INEXPENSIVE RECIPES. FOR MAYONNAISE PRODUCERS A NEW TASTE WAS OFFERED: MELANGE FLAVOUR. FOR SAUCE PRODUCERS: SEASONINGS “MELANGE WITH PROVENCAL HERBS”, “EGG MELANGE WITH TOMATOES”



THE OMEGA COMPANY HAS ALSO ACTIVELY PARTICIPATED IN THE BUSINESS PROGRAM OF THE FORUM:

2.02. 10.00 TILL 13.30 - MODERATOR OF THE PLENARY SESSION “MODERN INGREDIENTS FOR THE PRODUCTION OF COMPETITIVE MEAT PRODUCTS” - **O.N.KRASULYA.**



2ND FEBRUARY, 15:30 SECTION 2, CONFERENCE REPORT: “APPLICATION OF NEW PROCESSING METHODS OF HERBS AND SPICES IN ORDER TO INTENSIFY THEIR FLAVOUR CHARACTERISTICS”. REPORTER – PROFESSOR, DOCTOR OF TECHNICAL SCIENCE, SCIENTIFIC CONSULTANT OF OMEGA COMPANY, KRASULYA OLGA NIKOLAYEVNA.



2ND FEBRUARY, 16:40 SCIENTIFIC AND PRACTICAL SEMINAR “PRACTICAL ASPECTS OF CHEESE-MAKING”. SECTION 2, MASTER-CLASS FOR CHEESE-MAKERS.

CONFERENCE REPORT: «APPLICATION OF OMEGA FLAVOUR ADDITIVES IN THE DAIRY AND FAT-AND-OIL INDUSTRY». REPORTER – LINKOV A.N. – DIRECTOR OF FOOD INGREDIENTS DEPARTMENT. (FOOTS IS NOT PRESENT FOR CERTAIN TECHNICAL REASONS)

*WE ARE GLAD TO INFORM YOU THAT OUR CUSTOMER, PRIVATE ENTREPRENEUR “YEMELIN”, HAS BEEN AWARDED THE GRAND-PRIX IN THE CONTEST NOMINATION “PROCESSED CHEESES” FOR A PRODUCT LINE OF CHEESES UNDER THE “PLAVYCH” TRADE MARK, IN WHICH OUR FLAVOURS, (ART. 111585 AND 111587), WERE USED, AND HAS ALREADY **ASSIGNED AN ORDER FOR 700 KG OF THESE FLAVOUR BLENDS** (111587 - 200 KG, 111585 - 200 KG, 11560 - 150 KG, 111561 – 150 KG.!!!)*

WITHIN THE FRAME OF THE INTERNATIONAL FORUM “DAIRY INDUSTRY” A PROFESSIONAL DEGUSTATION CONTEST OF MILK AND MILK-CONTAINING PRODUCTS “MILK SUCCESS” WAS ORGANIZED

1ST -3RD FEBRUARY 2006.



232 SAMPLES FROM 54 ENTERPRISES WERE PRESENTED TO THE SHOW.

THE COMPETITION BOARD HAS DECIDED TO AWARD:

WITH A GRAND PRIX

1. IP YEMELIN WLADIMIR PAWLOWITSCH (ALTAY REGION, BARNAUL) FOR PROCESSED CHEESE PRODUCTS: «PLAYYCH» AMBER» 50%, «PLAYYCH» SAUSAGE-FLAVOUR SMOKED» WITH OLIVES 30 %, «PLAYYCH» RUSSIAN» 50 %.

