



TÜRKİYE ODALAR VE BORSALAR BİRLİĞİ

Dumlupınar Bulvarı No:252 (Eskişehir Yolu 9. Km.) 06530 /ANKARA

www.tobb.org.tr - tobb@hs01.kep.tr

Sayı : E-34221550-720-13795

Tarih: 21.12.2023

Konu : Belarus/Buğday Glütene İlişkin Ticari Teklif Hakkında

TÜM ODALAR (Genel Sekreterlik)

İlgi : Ticaret Bakanlığı'nın 18.12.2023 tarih ve 92048015 sayılı yazısı.

İlgide kayıtlı yazıda, Dışişleri Bakanlığı'ndan alınan yazıya atfen, Belarus tarım ürünlerinin ülkemize ihracatına yönelik işbirliğinin geliştirilmesi amacıyla;

- Belarus Ulusal Biyoteknoloji Kurumu'nun buğday glütene (A sınıfı) ilişkin ticari teklifi ve ilgili belgeler iletilmekte,
- Belarus Ulusal Biyoteknoloji Kurumu'nun ayda 500-1.000 ton arasında buğday glütene tedarik edebileceği kaydedilmekte,
- Konuya ilişkin bilgilerin ülkemizdeki potansiyel tüketicilerle (fırıncılık, kozmetik ve eczacılık) paylaşılmasından memnuniyet duyulacağı belirtilmektedir.

Bilgilerinizi ve konunun ilgili üyelerinize duyurulmasını rica ederim.

Saygılarımla,

e-imza

Sarp KALKAN
Genel Sekreter Yardımcısı

EK: Teklif Dokümanları (8 sayfa)



Evrakı Doğrulamak İçin : <https://belgedogrula.tobb.org.tr/belgedogrulama.aspx?eD=BSF5SKHN3S>

Tel : +90 (312) 218 20 00 (PBX) - Faks : +90 (312) 219 40 90 -91 -92... - E-Posta : info@tobb.org.tr

Bilgi İçin: Anara DAYLAN - Tel : 0312 218 2223 - E-Posta : anara.daylan@tobb.org.tr

COMMERCIAL OFFER

Dear partners!

Closed Joint-Stock Company Belarus National Biotechnology Corporation (BNBC) offers grade A wheat gluten for sale.

Thanks to the high-tech innovative process of deep processing of food wheat, the gluten produced by BNBC is high-quality, environmentally friendly, NON-GMO.

All production facilities, as well as all products of BNBC, are certified according to international standards FSSC, ISO, TUV, Halal, Kosher (attached).

The quality indicators of wheat gluten produced by BNBC comply with National Standard 31934-2012 “Wheat gluten” and even exceed it:

Name of the indicator	Characteristic	Characteristic
	For grade A	BNBC
Mass fraction of moisture, %, no more than	10	10
Mass fraction of total ash in terms of dry matter, %, no more than	2,0	2,0
Mass fraction of protein in terms of dry matter, %, not less than	70,0	80,0
Mass fraction of particles larger than 200 microns, %, no more than	1,0	1,0
Agglomeration time, s, no more than	40	40
Water absorption capacity, %, not less than	150	150

The possible sales volume of grade A wheat gluten ranges from 500 to 1000 tons per month.

BNBC can offer wheat gluten in paper bags of 25 kg, as well as in laminated big bags of 750 kg.

We can conclude an annual contract for 2024, with fixation of monthly volumes, at a fixed price in US dollars, on the terms of 100% prepayment (monthly or quarterly) in any currency convenient for you at the rate of the National Bank of the Republic of Belarus on the day of payment.

If you are interested, we are ready to consider the possibility of concluding a long-term (3-5 years) contract with you on similar terms.

Besides, by the end of this year (November-December) we can offer 4000 tons of wheat gluten grade A – 3000 tons in 750 kg big bags, 1000 tons in 25 kg bags.

Selling price – 1550 USD/t (packed in paper bags), 1500 USD/t (packed in big bags).

Prices are indicated subject to delivery ex-warehouse of BNBC (EXW) Republic of Belarus, Pukhovichi district, Dukorsky v/c, 27 (BNBC warehouse).

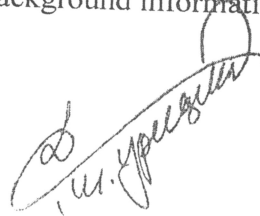
If you are interested, please send your proposals to the email addresses: info@bnbc.by, ni.sidorov@bnbc.by.

We will be glad to welcome you among our clients!

Attachments:

Certificates, quality documents and background information on wheat gluten.

General Director



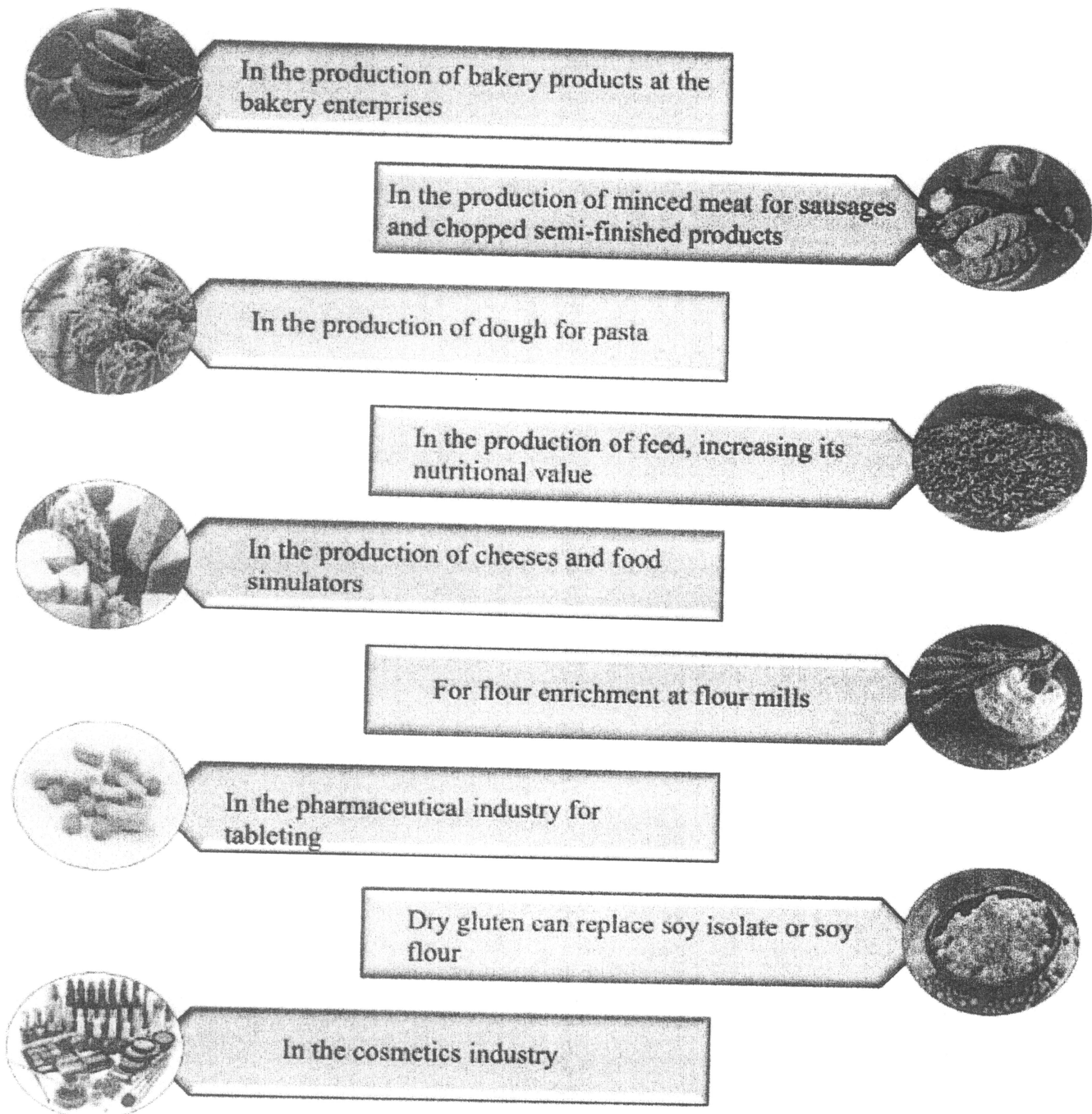
Daniil Urytski

Wheat gluten (otherwise known as fibrin) is a natural ingredient obtained from the complex processing of wheat. It is a powdery product from cream to yellow or light brown.

Quality indicators of wheat gluten

Indicator name	Characteristic
Moisture content	No more than 10%
Mass fraction of total ash on dry basis	No more than 2%
Mass fraction of protein on dry basis	Not less than 70%

Areas of use



Advantages of using wheat gluten

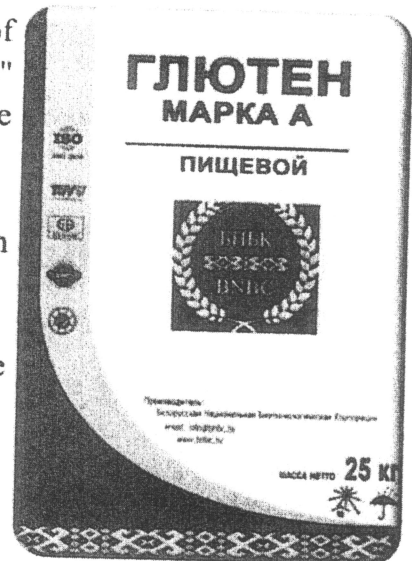
- 1 Wheat gluten is a natural ingredient, so its use is not limited.
- 2 Simplifies the technological process of bakery products production.
- 3 Increases the nutritional value of the product.
- 4 Extends the term of realization of products.
- 5 Due to good water adsorption, the volume of finished products increases, on average 4.5%
- 6 A number of studies show that dry gluten has a wider range of functional properties than other protein products, which creates opportunities for its diverse use.

Nutritional value of wheat gluten	
Energy value (caloric content)	350 Kcal (1464,4 KJ)
Proteins	76 g
Fats	0,4 g
Carbohydrates	9,0 g

Thanks to the high-tech innovative process of deep processing of wheat and high-quality raw materials, produced by CJSC "BNBC" gluten is an environmentally friendly and competitive product. One of the most important criteria is the absence of GMOs!

With the technological process of CJSC "BNBC" wheat gluten can be sold in various packages: 25 kg, big bags, mound.

All the above advantages provide access of our enterprise to the international markets.





**Белорусская
Национальная
Биотехнологическая
Корпорация**

Закрытое акцiонернае абшчэства «Белорусская национальная биотехнологическая корпорация» (ЗАО «БНБК») 222860, Республика Беларусь, Минская область, Пуховичский район, Дукорский с/с, 27

QUALITY ASSURANCE DEPARTMENT



QUALITY AND SAFETY CERTIFICATION

No. _____ from _____
WHEAT GLUTEN
BRAND A



Name of the regulatory document: GOST 31934-2012
 Registration number of the Declaration of Conformity: EAEU No. BY/112 11.01. TP021 054.01 00216
 Batch Number: WG BNBC074-250323
 Net weight of the batch: _____
 Date of manufacture: 25.03.2023
 Net weight of the packaging unit: _____
 Date of shipment: _____
 Shelf life: 24 months from the date of manufacture
 Manufacturer: Closed Joint-Stock Company "Belarus National Biotechnology Corporation"
 Recipient: _____
 Vehicle No.: _____
 Appearance: Powdered product
 Colour: Cream
 Smell: Characteristic of wheat gluten, odorless

SAMPLE

Item	Units	Analysis results
Mass fraction of moisture	%	5,0
Mass fraction of crude ash in terms of dry matter	%	0,8
Mass fraction of protein in terms of dry matter	%	82,7
Mass fraction of particles larger than 200 microns	%	Not found
Agglomeration time	s	19
Water absorption capacity	%	160

In terms of quality and safety, it complies with TR CU 021/2011 "On food safety".
 Store at a relative humidity of no more than 70% of the warehouse air, at a temperature no higher than 25 ° C.

Leading certification specialist

Position

Stamp here

Signature

Liana Losik





EURASIAN ECONOMIC UNION DECLARATION OF CONFORMITY

Applicant Closed Joint-Stock Company “Belarus National Biotechnology Corporation” (CJSC “Belarus National Biotechnology Corporation”)

Location (legal address) and business address: 222860, Minsk region, Pukhovichi district, Dukorsky v/c, 27, Republic of Belarus

CJSC “Belarus National Biotechnology Corporation” was registered in the Unified State Register of Legal Entities and Individual Entrepreneurs with the number 690664593

Tel.: +375 17 555 40 52, e-mail: info@bnbc.by,

represented by Director Urytski Daniil, acting on the basis of the statute

declares that

Wheat gluten brand A

Packaging – paper bags with plastic insert, flexible specialized containers made from polypropylene fabric (big bag type)

Manufacturer: Closed Joint-Stock Company “Belarus National Biotechnology Corporation” (CJSC “Belarus National Biotechnology Corporation”);

Location (legal address) and production address: 222860, Minsk region, Pukhovichi district, Dukorsky v/c, 27, Republic of Belarus;

The product was manufactured in conformity with GOST 31934-2012 “Wheat gluten. Specifications”

EAEU CN of FEA code: 1109 00 000 0;

Serial production;

conforms to: Technical Regulations of the Customs Union “On safety of food” (TR CU 021/2011), Technical Regulations of the Customs Union “Labeling of Food Products” (TR CU 022/2011)

Declaration of Conformity was accepted on the basis of:

Test report № 25412 of 12 November 2021, issued by the laboratory service of the state institution “Belarusian State Veterinary Centre” (Accreditation Certificate № BY/112.0358).

Declaration scheme: 3d

Additional information:

Store in dry, well-ventilated warehouses free of foreign smell and grain pests at a temperature no more than 25°C and at a relative humidity of no more than 70%. Shelf live: 2 years after the date of manufacture.

Declaration of Conformity is valid from the date of its registration and is valid through 11 November 2024.



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Urytski Daniil
(Full name of the Applicant)

The registration No. of the Declaration of Conformity: EAEU № BY/112 11.01, TR021 054.01 00216

The registration date of the Declaration of Conformity: 12 November 2021

**Belarusian HALAL
Standardization
and Certification Centre
LTD «BelHalal»**
220035, Republic of Belarus
Griboedova Street, 29-61
+375 29 3541854
E-mail: belhalal@yandex.ru



**Белорусский центр
стандартизации и
сертификации «Халяль»**
ООО «БелХаляль»
220035, г. Минск,
ул. Грибоедова, 29-61
+375 29 3541854
E-mail: belhalal@yandex.ru

Belarusian HALAL Standardization and Certification Centre LLC «BelHalal» confirms that the products listed below have met the Halal requirements in accordance with the Islamic law
Белорусский центр стандартизации и сертификации «Халяль» ООО «БелХаляль» подтверждает, что указанная продукция является Халяль и соответствует Исламским каноническим нормам

HALAL CERTIFICATE

№ BY UHRC – 053/112 001 Н. 00066/1

Company name (manufactured by):
Closed Joint-Stock Company
«Belarus National Biotechnology
Corporation»

Address of the production:
222860, Minsk region,
Pukhovichi district, Dukorsky v/c, 27,
Republic of Belarus

Scope of certification:
Production of amino acids
(L-Lysine sulphate 70%,
L-Lysine Monohydrochloride 98.5%,
L-Threonine 98.5%,
L-Tryptophan 98.0%), wheat gluten,
wheat protein-starch product,
wheat bran

Category:
F, E

For the products:
Appendix 1

Reference standard:
UAE.S GSO 2055-1:2015

Issue Date:
27 January, 2022

Valid until:
27 January, 2025

Head of Halal
certification body
R.A. Khasianevich

Название компании (производитель):
Закрытое акцiонерное общество
«Белорусская национальная
биотехнологическая корпорация»

Адрес производства:
222860, Республика Беларусь,
Минская область, Пуховичский
район, Дукорский с/с, 27

Область сертификации:
Производство аминокислот
(L-лизин сульфат 70%,
L-лизин моногидрохлорид 98,5%,
L-треонин 98,5%, L-триптофан
98,0%), глютена пшеничного,
продукта пшеничного белково-
крахмального, отрубей пшеничных

Категория:
F, E

Продукция:
Приложение 1

Стандарт:
UAE.S GSO 2055-1:2015

Дата выдачи сертификата:
27 января, 2022

Сертификат действителен до:
27 января, 2025

Руководитель органа по
сертификации Халяль
Р.А. Хасеневич



To check the data of the certificate, please call: +375 29 302 78 37, www.halabel.by
Для проверки данных, представленных в сертификате, обращайтесь по тел.: +375 29 302 78 37, www.halabel.by

CERTIFICATE of registration



The Food Safety Management System of



Closed Joint-Stock Company "Belarus National Biotechnology Corporation"

222860, Minsk region, Pukhovichi district,
Dukorsky v/c, 27,
Republic of Belarus

has been assessed and determined to comply with the requirement of

Food Safety System Certification (FSSC) 22000 (Version 5.1)

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 5.1).

This certificate is applicable for the scope of:

Production of wheat gluten

Food Chain (Sub) Category: CIV

Certificate Registration No.: TIC 15 160 22193

Valid until: 2025-01-30

Valid from: 2022-01-31

Initial certification: 2022-01-31

Audit Report No.: 3330 3DVK A0

Certification decision date: 2022-01-31

This certification was conducted in accordance with the TIC auditing and certification procedures and is subject to regular surveillance audits.

TÜV Thüringen e.V.
Head of certification body for
systems and personnel



Issue date: 2022-01-31



Original certificates
are branded with a hologram.

Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com
The current validity can be demanded also at our homepage www.tuev-thueringen.de.

Zertifizierungsstelle des TÜV Thüringen e.V. • Ernst-Ruska-Ring 6 • D-07745 Jena • ☎ +49 3641 399740 • ✉ zertifizierung@tuev-thueringen.de