

ООО «Велес-Мит»



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Belt and Road initiative
带一路

BEEF

VELES-MEAT

CATALOGUE

牛肉 VELES-MEAT 目录单



MADE IN BELARUS
白俄罗斯制造

ABOUT US



«Veles-Meat» LLC – is a modern multidisciplinary meat-processing complex with full production cycle – «from field to market».

Molodechno meat-packing plant has an 80-year history as began its work in 1939. Since 2009 the company has continued its development as «Veles-Meat» LLC. As a result of complex modernization and new equipment commissioning «Veles-Meat» LLC has the following production capacity: 900 tons of sausages and meat delicacies per month, 150 tons of semi-finished products per month.

The company includes:

- ✓ complex of primary processing in Selivonovka village, Molodechno district;
- ✓ meat-processing factory in Molodechno;
- ✓ pig-breeding complex «Sovlovo» with a capacity of 100 000 animals was put into operation in 2017
- ✓ pig-breeding complex «Polochany» with a capacity of 100 000 animals was put into operation in 2019
- ✓ «Gorodilovo» JSC (5 farms, 3 190 ha of arable land) - cultivation of crop production and livestock breeding
- ✓ «Trading House Molodechno» LLC – the official representative of «Veles-Meat» LLC authorized to sell and supply finished goods.

In 2017 the plant obtained permit to export frozen beef to PRC and the own Trading house was opened.

The product line of «Veles-Meat» LLC under the «Maladzechna» trademark is a wide range of cooked smoked, semi-smoked, cooked, uncooked smoked and uncooked dried sausages, cured-cooked, uncooked smoked and uncooked dried meat delicacies, by-products items, products from fat, meat semi-finished products. The plant also produces chilled and frozen pork and beef meat, endocrine-enzymatic raw materials. Each product passes muster in its own production laboratory. Our production is popularly both in the domestic market of Belarus and abroad, which is certainly confirmed by victories at international tastings and in specialized food contests. The factory has started to produce sausages under the «Svoy Mjasnoy» trademark several months ago. Now we are expanding the range of products under this brand.

Veles-Meat LLC.是一家现代化的多学科肉类加工综合企业，具有《从田间到柜台》的完整生产周期。

莫洛德奇诺肉类工厂有着80年的历史，从1939年开始生产。

自2009年以来，公司继续发展成为Veles-Meat有限责任公司。

由于设备的全面现代化和投入使用，Veles-Meat有限责任公司拥有每月900吨香肠和熟食肉类以及每月150吨半成品的生产能力。

持有包括：

- ✓ 莫洛德奇诺Selivonovka的主要牲畜加工场
- ✓ 莫洛德奇诺肉类加工企业
- ✓ 养猪综合体《索夫洛沃》10万头, 2017年投入运营
- ✓ 养猪综合体《Palachany》,10万头, 2019年投入运营
- ✓ 《Gorodilovo》农业发展局（5个农场. 3190公顷耕地）种植农作物和畜产品
- ✓ 《Molodechno》贸易公司 – Veles MEAT有限责任公司的正式代表，享有出售和供应成品的权利 2017年.

Veles-Meat LLC 生产的品牌名称为"Molodechno"的产品系列包括各种熏熏、半熏、熟、生烟熏和生煎香肠、香肠和香肠、熏熟、生熏和未煮肉制品的熏肉制品。公司还生产冷冻猪肉和牛肉、内分泌酶等原材料。每个产品都在自己的生产实验室进行测试。该公司的产品在国内外市场上都很受欢迎，这在国际品尝和专业食品竞赛中屡屡获得证实。

几个月来，作为一个企业，它开始在新的Svoy Myasnoy品牌下生产香肠。现在，这个品牌的产品范围正在扩大。

粗碎厂房：

1. 屠宰场
2. 整骨整修部位
3. 出口半成品生产现场



PRIMARY PROCESSING HOUSING:

粗碎厂房:

Slaughter department
屠宰场



Deboning and trimming department
整骨整修部位

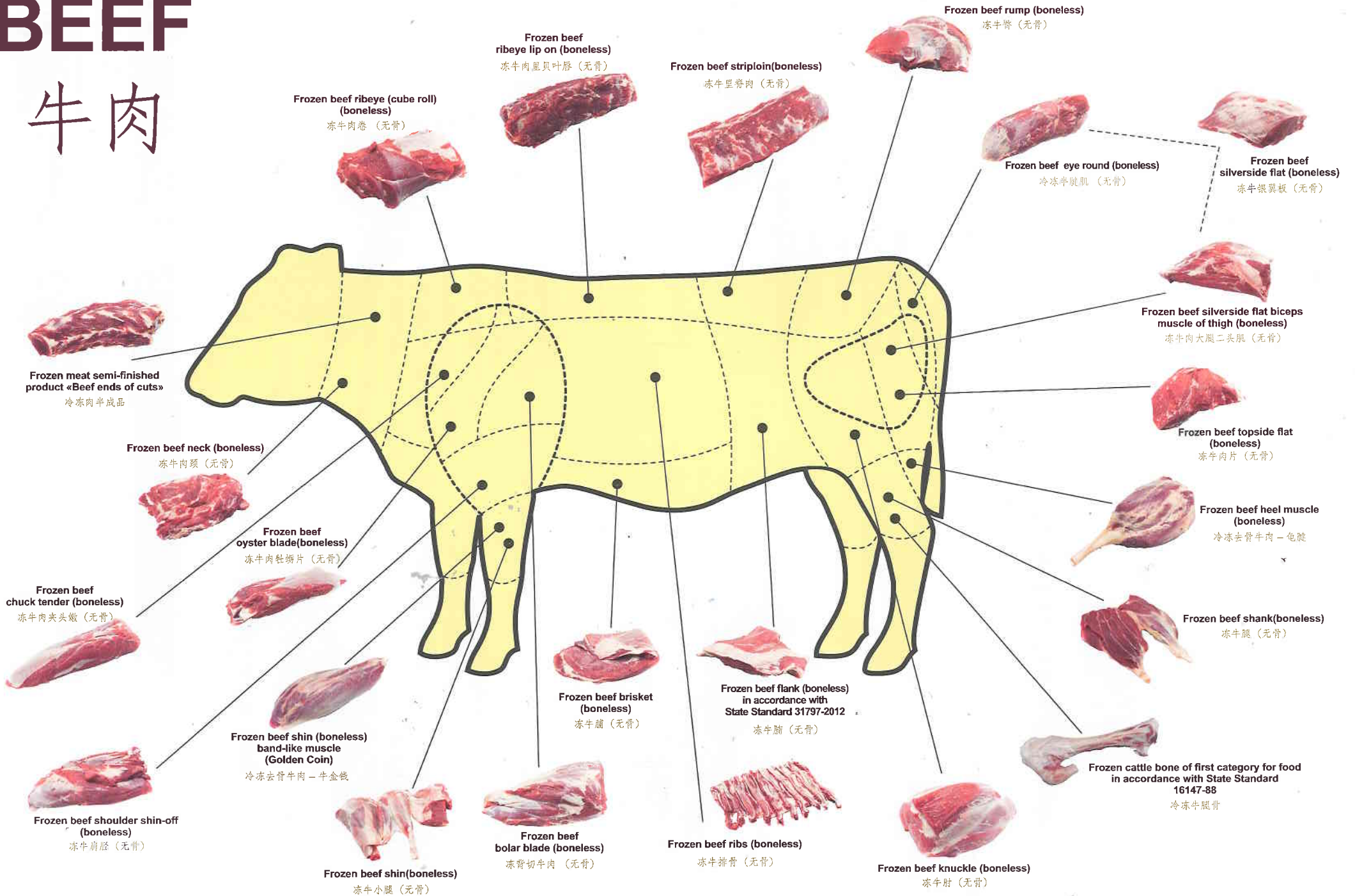


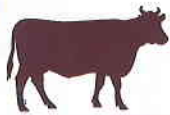
Production department of semi-finished products for export
出口半成品生产现场



BEEF

牛肉





BEEF CUTS

牛肉切肉

expiry date

Frozen -18°C;
Expires 12 Months from Production Date

失效日期

冻肉-18
从生产日期起12个月届满



proteins- 19.3-22.6 g;
fats- 5.7-9.3 g.
106,5 kcal/446,0 kJ

蛋白质- 19.3 - 22.6克
脂肪 5.7-9.3克
106,5 千卡/446,0千焦耳

Frozen beef neck (boneless)

冻牛肉颈 (无骨)

Produced from a forequarter by a straight cut following the head removal line. Cutting edge lies between the last cervical and the first thoracic vertebrae.

颈部分泌物在颈部切开后与半空分开，在最后一根椎和第一根颈椎之间切开。

Frozen beef ribeye lip on (boneless)

冻牛肉里贝叶唇 (无骨)

Cut from the upper rib eye muscle attached to fat marbled muscles of the first three thoracic vertebrae and three ribs.

背部最长的肌肉是从背部提取的



proteins- 17.7-20.7 g;
fats- 6.5-9.8 g.
129,3 kcal/541,4 kJ

蛋白质- 17.7 - 20.7克
脂肪 6.5-9.8克
129,3 千卡/541,4千焦耳



proteins- 15.9-18.0 g;
fats- 10.4-18.9 g.
148,7 kcal/622,6 kJ

蛋白质- 15.9 - 18.0克
脂肪 10.4-18.9克
148,7 千卡/622,6千焦耳

Frozen beef ribs (boneless)

冻牛排骨 (无骨)

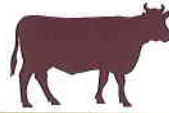
Ribs – get when boning the rib box from the 13th rib down to the first

从第13肋往下到第1肋分割

expiry date

Frozen - 18°C:
Expires 12 Months from Production Date

失效日期

冻肉-18
从生产日期起12个月届满

BEEF CUTS

牛肉切肉



Frozen beef chuck tender (boneless)

冻牛肉夹头嫩 (无骨)

Produced from boneless chuck cut. A chuck tender is an oval-shaped oblong cut, is located in front of blade bone, begins in supraspinatus fossa and ends in tuberosity of the humeral bone.

由无骨的卡盘切割制成。卡盘嫩是椭圆形的椭圆形切口，位于刀片骨的前面，始于棘上窝，终止于肱骨结节

proteins- 18.8-20.0 g;	蛋白质- 18.8 - 20.0克
fats- 6.5-10.1 g.	脂肪 6.5-10.1克
104,7 kcal/438,4 kJ	104,7 千卡/438,4千焦耳

Frozen beef bolar blade (boneless)

冻背切牛肉 (无骨)

Removed from boneless part of shoulder. It has wedge-shaped form, covered with fascia.

走出肩胛骨的无骨背部。
有一个楔形，
覆盖着薄薄的表面薄膜。



proteins- 16.5-20.9 g;	蛋白质- 16.5 - 20.9克
fats- 4.3-9.8 g.	脂肪 4.3-9.8克
104,7 kcal/438,4 kJ	104,7 千卡/438,4千焦耳



Frozen beef striploin(boneless)

冻牛里脊肉 (无骨)

Produced from the upper rib eye muscle attached to the thoracic vertebrae and ribs. It is trimmed from tendons and other muscles adjoined directly to the vertebral column.

通过沿着椎骨的过程切割肉质组织的脊柱腰切割的骨折获得

proteins- 18.8-20.0 g;	蛋白质- 18.8 - 20.0克
fats- 6.5-10.1 g.	脂肪 6.5-10.1克
134,1 kcal/561,5 kJ	134,1 千卡/561,5千焦耳



BEEF CUTS

牛肉切肉

expiry date

Frozen - 18°C:
Expires 12 Months from Production Date

失效日期

冻肉-18
从生产日期起12个月届满



Frozen beef eye round (boneless)

冷冻半腱肌 (无骨)

has round prolate shape.
Removed from silverside
by separation along natural
division of two muscles:
silverside and
eye round muscles

长圆形,
圆形。
从臀部的外部分离

proteins- 17.6-20.8 g; 蛋白质- 17.6 - 20.8克
fats- 2.8-10.9 g. 脂肪 2.8-10.9克
95,6 kcal/400,3 kJ 95,6千卡/400,3千焦耳

Frozen beef ribeye (cube roll) (boneless)

冻牛肉卷 (无骨)

The front boundary of cutting is made parallel to the first rib between the last cervical and the first thoracic vertebra; the back boundary - between the sixth and seventh thoracic vertebrae and corresponding parts of the ribs; the lower boundary is made along costal part 75 mm from vertebrae parallel to dorsal column.

使切口的前边界平行于最后一个颈椎和第一个胸椎之间的第一个肋骨; 后边界 - 在第六和第七胸椎与肋骨的相应部分之间; 下边界是沿着距椎骨平行于脊柱的**75 mm**的肋骨部分制成的



proteins- 18.0 g/
fats- 6.5 g.
102,0 kcal/427,1 kJ

蛋白质- 18.0克
脂肪 6.5克
102,0千卡/427,1千焦耳



Frozen beef shin(boneless)

冻牛小腿 (无骨)

Removed from muscles
of foreleg

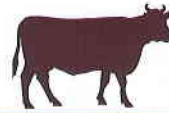
切割前柄时接收

proteins- 19.4-19.9 g; 蛋白质- 19.4 - 19.9克
fats- 2.2-4.1 g. 脂肪 2.2-4.1克
97,7 kcal/407,8 kJ 97,7千卡/407,8千焦耳

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冻肉-18
从生产日期起12个月届满

BEEF CUTS

牛肉切肉

Frozen beef flank (boneless)



冻牛腩（无骨）

Cut along the posterior
edge of the last (13th)
rib following ribs archproteins- 12.8-19.2 g;
fats- 6.1-25.5 g.
106,1 kcal/444,2 kJ蛋白质- 12.8 - 19.2克
脂肪 6.1-25.5克
106,1千卡/444,2千焦耳沿肋骨乳房分开最后
（第13个）
肋骨的后缘Frozen meat semi-finished
product «Beef ends of cuts»

冷冻肉半成品

Dorsal spine.
Proportion of meat and bone is 40/60.

背脊。肉和骨头的比例是40/60

proteins- 15.9-18.0 g;
fats- 10.4-18.9 g.
138,0 kcal/578,2 kJ蛋白质- 15.9-18.0克
脂肪- 10.4-18.9克
138,0千卡/578,2千焦耳Frozen beef
silverside flat (boneless)

冻牛银翼板（无骨）

It consists of biceps muscle of thigh
and semitendinous muscle,
located from the outer side of thigh,
covered by superficial membrane
and layer of subcutaneous fat.它由大腿的二头肌和半腱肌组成，
位于大腿的外侧，
被浅表膜和皮下脂肪层覆盖proteins- 18.0 g/
fats- 6.5 g.
95,6 kcal/400,3 kJ蛋白质- 18.0克
脂肪 6.5克
95,6千卡/400,3千焦耳



BEEF CUTS

牛肉切肉

expiry date

Frozen - 18°C.
Expires 12 Months from Production Date

失效日期

冻肉-18
从生产日期起12个月届满



Frozen beef shoulder shin-off (boneless)

冻牛肩胛 (无骨)

Produced from shoulder
shin-off deboning.

由肩膀脱骨去骨生产

proteins- 16.5 g/
fats- 4.3 g.
104,7 kcal/438,4 kJ

蛋白质- 16.5克
脂肪 4.3克
104,7千卡/438,4千焦耳

Frozen beef oyster blade(boneless)

冻牛肉牡蛎片 (无骨)

Removed from boneless
outside chuck cut.
Adherent with each
other muscle

与切割外部隔离



proteins- 16.5-20.9 g;
fats- 4.3-9.8 g.
171,8 kcal/719,3 kJ

蛋白质- 16.5 - 20.9克
脂肪 4.3-9.8克
171,8千卡/719,3千焦耳



Frozen beef shank(boneless)

冻牛腿 (无骨)

Removed from muscles
of hind leg

收到后柄装饰

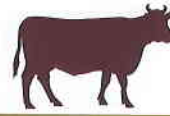
proteins- 19.4-19.9 g;
fats- 2.2-4.1 g.
97,7 kcal/407,8 kJ

蛋白质- 19.4 - 19.9克
脂肪 2.2-4.1克
97,7千卡/407,8千焦耳

expiry date

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BEEF CUTS

牛肉切肉



Frozen beef silver side flat biceps muscle of thigh (boneless)

冻牛肉大腿二头肌 (无骨)

There is the largest thigh muscle, occupies almost all outer (lateral) surface of back thigh part.

Removed from silver side flat.

大腿肌肉最大，几乎占据了大腿后部的所有外侧面) 表面。从银边平移。

proteins- 16.5 g/
fats- 4.3 g.
97,7 kcal/407,8 kJ

蛋白质- 16.5克
脂肪 4.3克
97,7千卡/407,8千焦耳

Frozen beef brisket (boneless)

冻牛脯 (无骨)

Brisket is trimmed from the sternum, cartilages and the lower third of the ribs (from the 1st to the 8th ribs)

从半份体顺着真肋和假肋连接之线切开，从第八肋到第一肋



proteins- 15.9-18.0 g;
fats- 10.4-18.9 g.
157,2 kcal/658,2 kJ

蛋白质- 15.9 - 18.0克
脂肪 10.4-18.9克
157,2千卡/658,2千焦耳

Frozen beef topside flat (boneless)

冻牛肉片 (无骨)

Removed from interior side of buttock. Consists of two thick muscles - semimembranosus and adductor muscles

位于大腿骨内侧。由两个厚厚的肌肉组成 - 半逆行和领先



proteins- 17.6-20.8 g;
fats- 2.8-10.9 g.
181,3 kcal/759,1 kJ

蛋白质- 17.6 - 20.8克
脂肪 2.8-10.9克
181,3千卡/759,1千焦耳



BEEF CUTS

牛肉切肉

expiry date

Frozen - 18°C:
Expires 12 Months from Production Date

失效日期

冻肉-18
从生产日期起12个月届满



proteins- 17.6-20.8 g;	蛋白质- 17.6 - 20.8克
fats- 2.8-10.9 g.	脂肪 2.8-10.9克
97,7 kcal/407,8 kJ	97,7千卡/407,8千焦耳

Frozen beef rump (boneless)

冻牛臀 (无骨)

Consists of the buttock section muscles removed from ilium and covered by surface membrane and subcutaneous fat.

位于大腿骨内侧，由一组从髂骨分离的臀肌组成，并覆盖着一层薄膜和一层脂肪

Frozen beef knuckle (boneless)

冻牛肘 (无骨)

Removed from front side of buttock, covered with fascia

位于股骨的正面。隔离时，留下自然的表面薄膜。



proteins- 17.6-20.8 g;	蛋白质- 17.6 - 20.8克
fats- 2.8-10.9 g.	脂肪 2.8-10.9克
181,3 kcal/759,1 kJ	181,3千卡/759,1千焦耳

Frozen beef meat blocks second-rate quality (boneless)

冻牛肉块 二等品 (无骨)

Muscular tissue with weight fraction of connective and fatty tissue is no more than 20%

不超过20%重量结缔与脂肪组织的肌肉组织

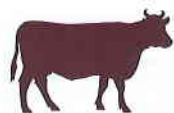


proteins- 19.0 g/	蛋白质- 19.0克
fats- 6.0 g.	脂肪 6.0克
127,0 kcal/533,0 kJ	127,0千卡/533,0千焦耳

expiry date

Frozen - 18°C:
Expires 12 Months from Production Date

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冻肉-18
从生产日期起12个月届满

BEEF CUTS

牛肉切肉

Frozen beef heel muscle
(boneless)

冷冻去骨牛肉 - 龟腱

Gastrocnemius muscle
is located under biceps
and semitendinous
muscle.

腓肠肌位于二头肌和半腱肌下方

proteins- 19.4 g/
fats- 2.2 g.
97,4 kcal/799,2 kJ

蛋白质-19.4克
脂肪 2.2 克
97,4千卡/799,2千焦耳

Frozen beef shin (boneless)
band-like muscle
(Golden Coin)

冷冻去骨牛肉 - 牛金钱

Produced from the
muscles of forelegs
by removing narrow
band-like muscle which
is located in front
of ulnar flexor muscle.

通过去除位于尺屈肌前面的窄带状肌肉而从前腿的肌肉产生



proteins- 19.4 g/
fats- 2.2 g.
97,4 kcal/799,2 kJ

蛋白质-19.4克
脂肪 2.2 克
97,4千卡/799,2千焦耳



**Frozen cattle bone
of first category for food
in accordance with
State Standard
16147-88**

冷冻牛腿骨

**«Frozen beef raw tallow.
Brisket fat. First category.
Technical Standards of the RB
100098867.332-2013»**

一级冷冻胸部牛油



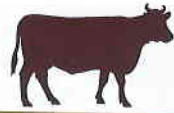
expiry date

Frozen - 18°C;
Expires 6 Months from Production Date.

失效日期

冻肉-18
从生产日期起6个月届满

16



BEEF OFFALS

牛肉脏



Beef omasum

牛毛肚

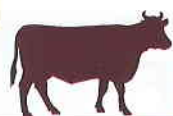
Beef Tripe (Rumen)

牛肚



Beef Honeycomb (Reticulum)

牛肚蜂窝



BEEF OFFALS

牛肉脏

expiry date

Frozen - 18°C:
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冻肉-18
从生产日期起6个月届满



Beef Aorta

牛主动脉

Beef Pizzle

牛鞭



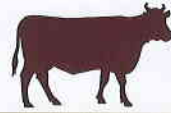
Beef Achille Tendon

牛肉跟腱

expiry date

Frozen - 18°C:
Expires 6 Months from Production Date

失效日期

冻肉-18
从生产日期起6个月届满

BEEF OFFALS

牛内脏



Beef Tail

牛尾

Frozen Beef Paddywhack

牛项韧带



Beef spinal cord

牛脊髓

Frozen - 20°C:
Expires 8 Months from Production Date冻肉-20
从生产日期起8个月届满

Белорусский центр
стандартизации и
сертификации «Халяль»
ООО «БелХаляль»
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E-mail: belhalal@yandex.ru



Республиканское
религиозное объединение
«Мусульманское
религиозное объединение
в Республике Беларусь»
220035, г. Минск,
ул. Грибоедова, 29

СЕРТИФИКАТ

на право маркировки знаком «ХАЛЯЛЬ»

№ХП.ВУ.030/2019

«13» июня 2019 года

ОБЩЕСТВО
С ОГРАНИЧЕННОЙ ОТВЕТСТВЕННОСТЬЮ
«Велес-Мит»
222310, РБ, г. Молодечно, ул. Городокская,
дом 103

Настоящий сертификат удостоверяет, что персонал, процесс производства, оборудование, техническая документация, складские помещения, сырье и ингредиенты позволяют производить продукцию ООО «Велес-Мит» в ассортименте (см. приложение 1 (одна) стр.) в соответствии с требованиями добровольной сертификации по канонам Ислама ХАЛЯЛЬ (HALAL), стандарта ООО «БелХаляль» №ХП.ВУ.02/2013 «Требования к производству, хранению, транспортированию и реализации продукции «ХАЛЯЛЬ».

Предоставляется право маркировки знаком «ХАЛЯЛЬ» на один год.

Срок действия сертификата до «12» июня 2020 года.

(Данный сертификат не является сертификатом на партию готовой продукции).

Директор ООО «БелХаляль»



Р.А. Хасеневич



СВИДЕТЕЛЬСТВО

о государственной регистрации юридического лица

Молодечненским районным исполнительным комитетом
2 июня 2014 г. в Единый государственный регистр
юридических лиц и индивидуальных предпринимателей внесена
запись о государственной регистрации

Общества с ограниченной ответственностью "Велес-Мит"

(ООО "Велес-Мит")

с регистрационным номером **690551607**

Заместитель начальника отдела
экономики



С.И.Голубович

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