


Products

Soligalich Cannery





"Soligalich Cannery" new modern enterprise, commissioned in 1998. The plant uses the most modern technologies developed by the leading Russian and international research centers of food technologies.

About the Main directions of specialization of production activity of the company - production of candies, jams, and other various stuffings for the confectionery, dairy, bakery industry. Manufacture products for a healthy and therapeutic food, marmalades, jams, mashed fruits and berries, including diabetic without the use of sugar by the use of fructose and other sweeteners. Produce the filling of fruit and berry raw materials, as well as cream filling of chocolate, nut and cheese. N at plant production of fruit and berry and vegetable puree, supplies for the confectionery, juice industry, for production of ice cream and a marshmallow is performed.

We are proud of the trust that we have our regular customers, with whom we have been working for many years, these are factories such as "Rot-Front", "Red October" and other confectionery group "United confectioners", a trading network "Seventh continent", "Auchan", "XS Retail Group", "Metro". Production of Soligalich Cannery is delivered across all territory of the Russian Federation and abroad. Directly the plant itself ships products only to the largest confectionery factories, such as "Rot-Front", "Red October" and the largest regional factories. However any the interested enterprise of Russia has an opportunity to receive our production at the prices of plant from our dealers which are available in all regions of the Russian Federation. Contact us and we will find you our regional dealer, with whom You will be most convenient to work.

Non-thermal stable fillers

Jam "Delicatessen" for donuts

It is prepared from berries and fruits cooked in sugar syrup with the addition of pectin to the consistency of jelly. The finished product retains the taste, color and aroma of fruits and berries from which it is prepared. They are not exposed to high temperatures, so the products are first baked, and then injected into them jam.



Apricot



Apricot crushed



Apricot with Carrot



Pineapple



Orange



Orange with zest



Cowberry



Cherry



Cherry pieces



Pear



Kiwi



Strawberry



Cranberry



Wild berry



Lemon



Lemon crushed



Raspberry



Sea-buckthorn



Peach



Black Currant



Blueberry



Prune



Apple



Apple with cinnamon



Mango



Blackberry



Black chokeberry

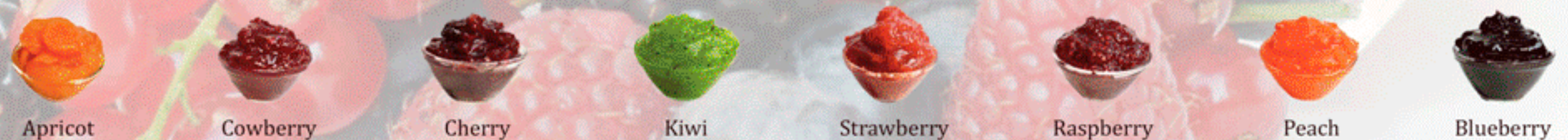
Confiture "Delicatessen" TV homogeneous

It is a gentle mass with a high fruit content. It has a glossy, translucent surface, high thermal stability. It is used as a filling for indoor and outdoor pies, cheesecakes, slots, can be used as a layer for cakes and biscuits. Well mixed and distributed in the product.



Confiture "Delicatessen" Extra

It is a dense, easily mixed, jelly-like mass with an increased content of berries or their halves or pieces of fruit fraction up to 10mm. Taste and color corresponding to the fruit or berries from which the confitures are made. Thermostable.



Confiture "Delicatessen" K

It is a thermostable filling made of natural fruits and berries, preserving their rich taste and aroma. It is used in the baking and confectionery industry for products subjected to heat treatment, for example, to create muffins, cookies, slots, pancakes, cakes for baking biscuit, sand and puff pastry for the layer and decoration. It is also used in the dairy industry.



Apricot



Pineapple



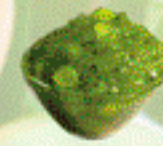
Orange



Cowberry



Pear



Kiwi



Strawberry



Lemon



Raspberry



Peach



Black Currant



Blueberry



Apple



Cherry



Blackberry



Cranberry



Wild berry

Jam "Delicatessen" TO

This homogeneous pastry filler with the usual stability. It is used for the production of confectionery and bakery products. Universal properties of jam allow you to use it for any kind of test. Berries and fruits that are part of the product are evenly crushed and boiled in sugar syrup to a jelly-like state, which allows you to save most of the vitamins and dietary fibers.



Apricot



Orange



Strawberry



Lemon



Cranberry



Raspberry



Peach



Blueberry



Black Currant



Cowberry



Blackberry



Kiwi



Red Currant



Wild berry



Mandarin

Cream filling

This is a confectionery filling that is suitable for any dough. Gentle, without various inclusions, the consistency allows the finished product to "melt" in the mouth, leaving a bright taste and aroma. It is used in the bakery and confectionery industry. It can be used as a filling for products subjected to heat treatment at temperatures up to 240°C.



Strawberry
with cream



Curd



Jogurt



Citron



Cream



Vanilla



Chocolate



Cheese

Non-thermal stable fillings

Jam "Delicatessen" for donuts

It is prepared from berries and fruits cooked in sugar syrup with the addition of pectin to the consistency of jelly. The finished product retains the taste, color and aroma of fruits and berries from which it is prepared. They are not exposed to high temperatures, so the products are first baked, and then injected into them jam.



Strawberry



Raspberry



Cherry



Apricot



Cowberry



Blackberry



Peach



Blueberry

Fruit and berry puree canned with chemical preservatives

This mashed fruit pulp of fresh berries, without particles, fibers, seeds, seed, skin and stems. The finished puree is subjected to preservation of benzoic and sorbic acids. It can be used as a raw material in the production of fruit ice cream, marmalade, marshmallow, pastilles, jelly sweets and other products.



Blueberry



Apple



Cranberry



Apricot



Cherry



Orange



Strawberry



Cowberry



Blackberry



Red Currant



Lemon



Raspberry



Plum



Black Currant



Black Chokeberry

Fruit and berry puree (asepsis)

It is a wiped berry or fruit pulp, which is produced by wiping the raw material without the addition of preservatives. This product is recommended for the production of baby food, juices, toppings, jams and more. The appearance and texture is homogeneous, evenly rubbed the mass without any residual seeds and stems.



Weldings

Welding is a fruit, berry, vegetable puree, boiled with sugar. Gelling component-high-quality pectin. It is applied to confectionery and bakery products both before, and after heat treatment, as internal stuffing in cookies and gingerbread, and as a layer in cakes, rolls, etc., and also in the frozen semi-finished products.



Diabetic products

Jam "Delicatessen" on fructose

It is a mass with a high content of fruit. It has a glossy, translucent surface. The basis includes fruktovo fruit or applesauce. It is used as a filling for indoor and outdoor pies, cheesecakes, puffs. Can be used as a layer for cakes and biscuits. Well mixed and distributed in the product. Jam "Delicatessen" on fructose.



Raspberry



Blueberry



Strawberry



Apricot



Orange



Pineapple



Cherry



Bilberry



Cranberry

Confitures on fructose sterilized

Confitures "Delicatessen" on fructose is a gentle mass with pieces of fruit, with taste, color and aroma peculiar to the name of the product. Non-thermal. Soft smearing mass, does not spread on a horizontal surface. The product is fully ready to eat.



Pineapple peach mix



Cherry



Strawberry



Blueberry



Black Currant

Confiture "Delikatessen" on sorbitol

Confiture "Delikatessen" on sorbitol is a delicate mass with pieces of fruit, with taste, color and aroma, characteristic of the name of the products. The product is completely ready to eat. Non-thermostable.



Cherry



Cranberry



Raspberry



Blueberry

Berry mashed on fructose "Gifts of nature"

Mashed berries are valuable content of trace elements such as phosphorus, magnesium, calcium, iron, manganese and potassium. This berry keeps fresh, real summer taste, and most importantly - its unique natural properties. In the production of this delicious product uses high quality berries grown in ecologically clean forests of the Kostroma region. Thanks to the grated berry, the finished product includes carbohydrates, organic acids, vitamins. Non-thermostable.



Wild berry mix



Cowberry



Cranberry



Red Currant



Blueberry

Fruits and berries dehydrated, powders and mixtures thereof

With the help of a unique specially developed and patented method, fruits and berries are gently ground to powder with a particle size of no more than 1-3 microns. This not only increases the bioavailability (digestibility) of our products, but also allows them to be absorbed directly from the oral cavity, after which vitamins and biologically active substances enter directly into the bloodstream and quickly reach all organs and tissues.



Cranberry
dehydrated mashed



Cowberry
dehydrated mashed

Canned mushrooms

These are dry, boiled, salted and marinated semi-finished products. Production is carried out in technical sanitary conditions. For production we use natural raw materials collected in ecologically clean forests of Kostroma region. Prepared according to traditional Russian recipes using modern technology. We use only young, selected mushrooms, carefully controlled and Packed by hand using a special filling.



White mushrooms
elite pickled



White mushrooms
pickled



White mushrooms
selected



Yellow boletuses
pickled



Mossiness mushroom
pickled



Brown cap boletus
pickled



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