

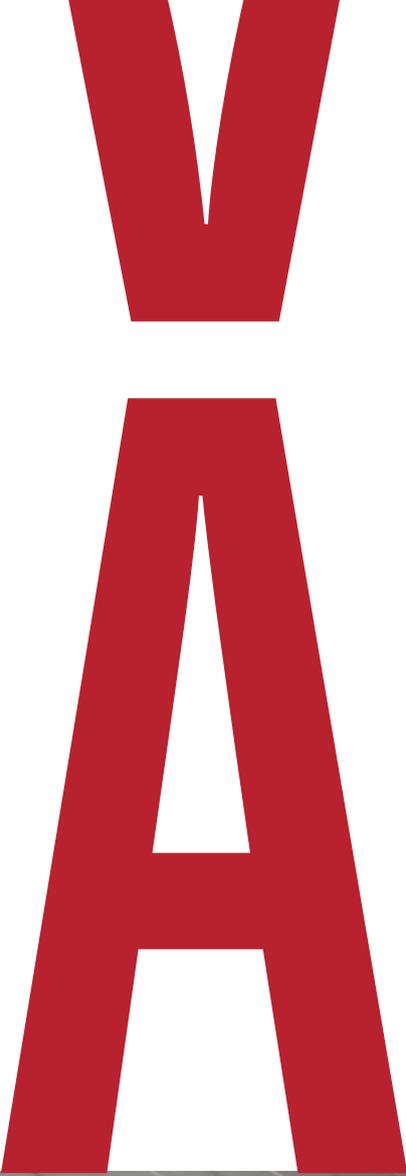
CHANTA

CHANTA MOUNT is one of the most powerful Ukrainian manufacturers of frozen part-baked bakery by the use of ancient recipes. We combine a powerful **Ukrainian traditional bakery craft** with the **most advanced automation technologies**.

The initial investment in the Chanta Mount project was over 25 million euros.

Today we can produce about 20 tons of ciabatta, baguettes and other artisan breads per day without connecting additional capacities. With the connection - up to 90 tons per day preserving the best quality.





Our company has created a powerful **technological laboratory** to monitor the quality and safety of each process at every stage of production from the creation of recipes to the shipment of finished bakery.

To ensure consistently high quality of products, we use the **best Ukrainian flour with high gluten content** and carefully select baking ingredients from our partners from Belgium, the Netherlands, France and Germany.





In the separate **leaven department**, we produce sourdough for our bakery. It is used to reduce the amount of yeast in every piece to a minimum.

To reproduce the attributes of artisan bread in our products, we use **cold-fermentation technology**. The special camera with a constant temperature + (4..5) °C is installed to implement this technology.

As a result of this process, the dough does not acidify and picks up, forming a large structure. The finished product is characterized by a moist crumb with an open large pore and typical glass shine.



To maintain the structure of the dough, a German **automated line** was installed **for working with soft dough types**. Unlike traditional dough machines with stressful mechanical dough processing, we use a soft stress-free dough handling system.

As a result of careful formation of dough sheets, our products retain large uneven pore structure inherent in traditional artisan bread varieties.

Dough billets undergo a process of **proofing** at temperatures up to + 28 °C. During this process, the product continues to accumulate aromatic acids, that give bread a unique flavor and taste.

Following the best Ukrainian baking traditions, we bake our bread in the **stone-hearth oven**. Such bread has a perfect crispy crust and stay fresh for a long time.

After baking the product is subjected to **shock freezing** at a temperature of -35 °C. In comparison with the usual freezing modes, it allows maintaining the shape, structure, taste and nutritional quality of the product the same after finishing.



At Chanta we combined the best experience and advanced food processing technologies with the actual request of a society in a healthy living, healthy conscious nutrition.

Our values:

- ✓ Openness and transparency.
- ✓ Active life position.
- ✓ Responsibility to clients, partners, society.
- ✓ Priority for quality of product, business processes, life in general.
- ✓ Conscious use of resources and care for the planet.

Let's create our life here and now!
We invite You to cooperate.

The owner

Yurii Tryndiuk



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