



Leto Group Holding

Leto Group LLC, info@egg-go.ru, www.egg-go.ru



History of the Company



The foundation of the "Zaorskaya poultry farm" in the territory of the village of Mayak. Free range of poultry was practiced, poultry women collected eggs in boxes, which were then taken out by the transport of the poultry farm

1984

The company was a leader in the Tula region for the production of egg

2016

On the basis of the factory, the largest investment project of the Tula region is being implemented — the construction of a plant for processing of chicken eggs with a capacity of 2 million eggs per day

2021

1933

By order of the Council of Ministers of the RSFSR, work was carried out on the construction and commissioning of the first stage of a new poultry farm

2000-e

After the appearance of a new investor — Leto Group — the buildings were restored and the production lines were modernized. The productivity of the factory was 500,000 eggs per day.

2018

The plant was launched in September 2021. The release of high-quality products of egg processing, based on advanced technologies and environmentally friendly local raw materials, made it possible to replace a significant share of imported products, increased the export potential of the region and the food security of our country

Egg Processing Plant



Plant launched in

2021

Productivity

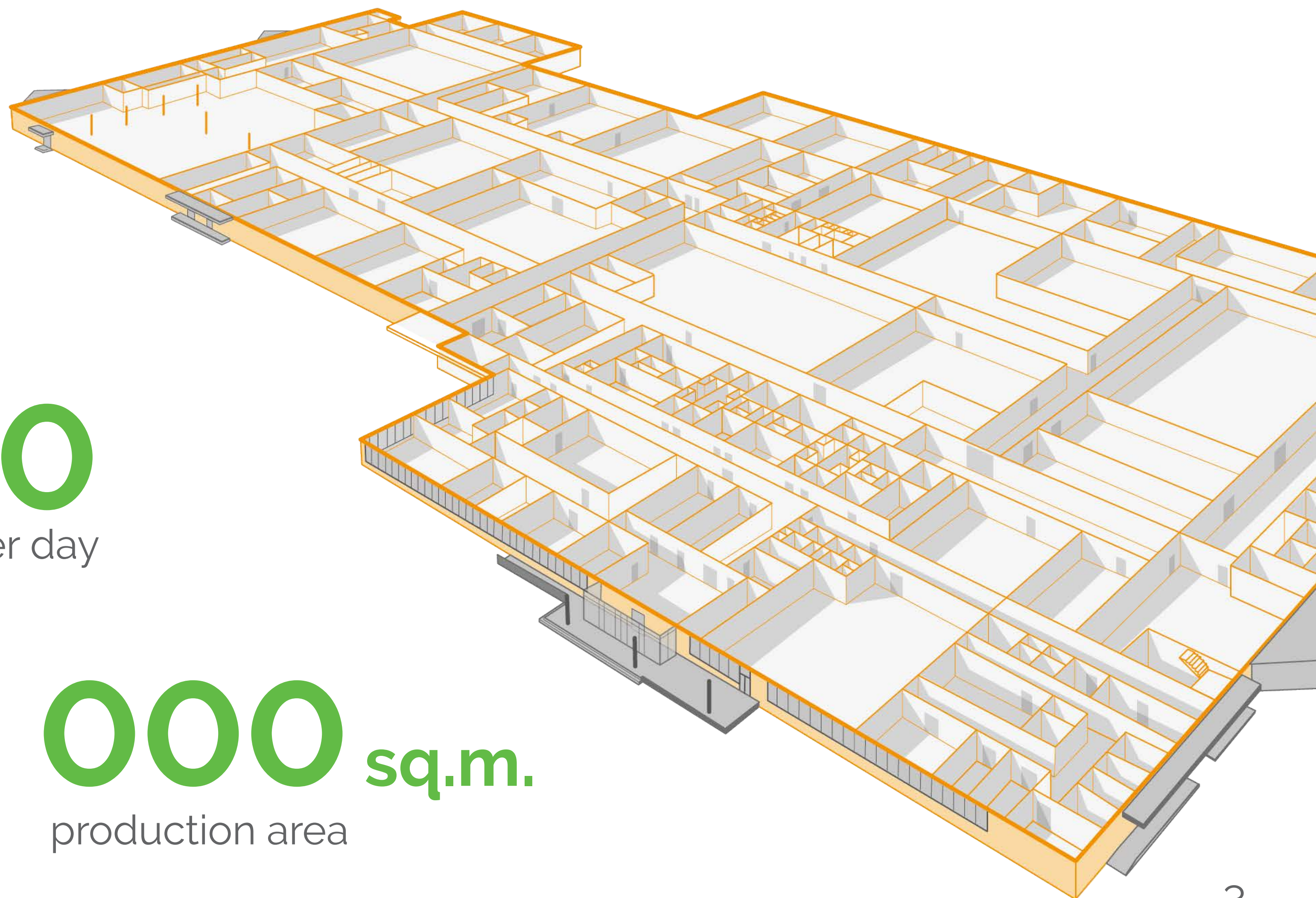
2 000 000

eggs per day

Investment in the project

> 4 billion rubles | 18 000 sq.m.

production area



Types of Activities



1

Production and sale of eggs in retail:

- X5 Retail Group — «Red Price»
- Tander — «My Price»
- Dixie — «Eggo»

2

Production and sale of egg processing products

3

Production and sale by-products:

- dried eggshells
- manure
- poultry meat

Industries of Usage

egg yolk



fat-and-oil



confectionery

albumen



confectionery



meat processing



fish processing

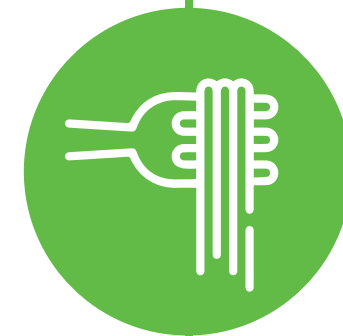


sports nutrition

melange



bakery



macaroni



confectionery

Our Products



Egg Yolk dried

- pasteurized GOST
- fermented
pasteurized GOST
- fermented
pasteurized TS

1 kg ≈ 125 
yolks
fresh eggs



liquid

- fermented pasteurized
chilled TS

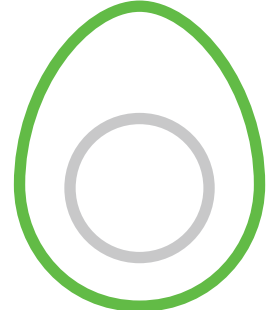
1 kg ≈ 58 
yolks
fresh eggs

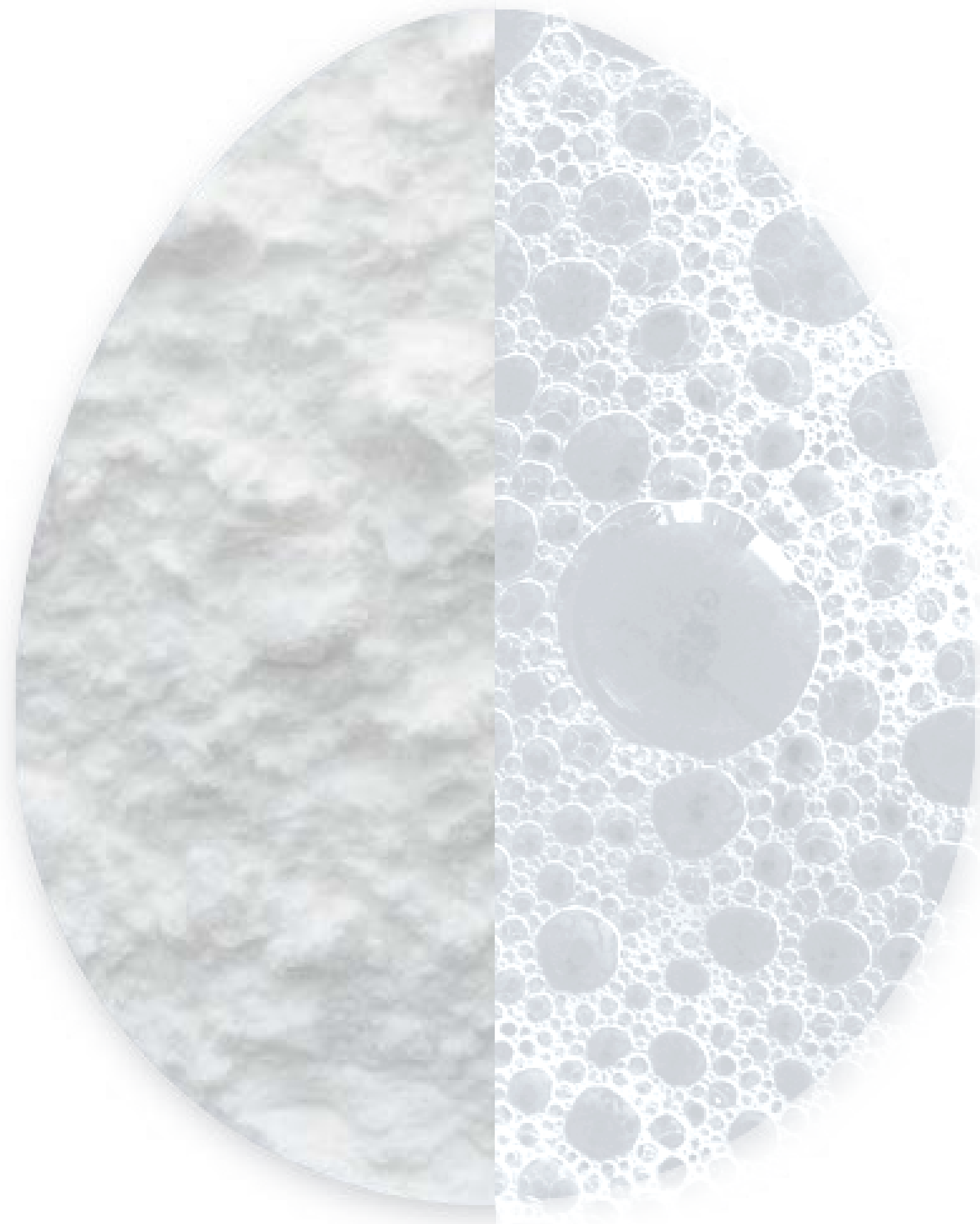
Our Products



Albumen dried

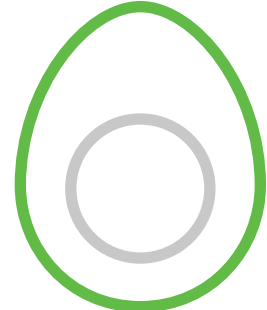
- fermented pasteurized with high foam content GOST
- fermented pasteurized with increased gelation GOST

1 kg ≈ 316 
albumen
fresh eggs



liquid

- pasteurized
chilled

1 kg ≈ 38 
albumen
fresh eggs

Our Products



Egg Melange dried

- pasteurized GOST

1 kg ≈ 92 ◎
fresh eggs



liquid

- pasteurized chilled GOST
- pasteurized chilled TS

1 kg ≈ 25 ◎
fresh eggs

Safety & Quality System



FSSC 22000

The standard covers the full production cycle food products and auxiliary processes, used in the production of food induction, which guarantees high quality and safety of the final product



Halal

confirms to the purchasers of the religion of Islam, that there are only permitted products, complying with all the stages of processing, storage and labelling



ISO 22000:2018

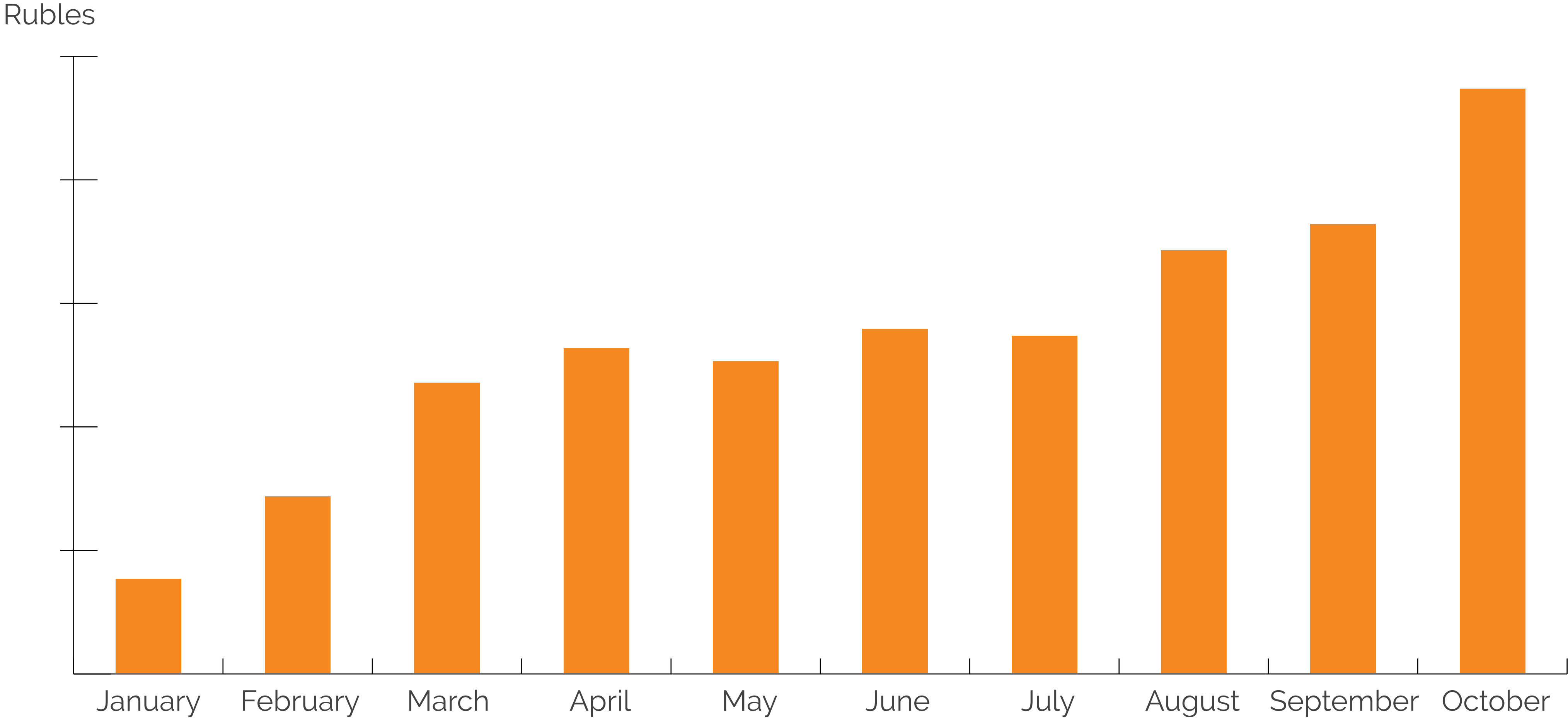
Company is certified for compliance with the requirements of ISO 22000:2018 standard, which confirms the implementation of the HACCP system and the safety of products

**The basic principle of our activities —
continuous improvements**

Sales geography



Sales Dynamics in 2022



Physico-chemical and bacteriological laboratory

- control of raw materials
- control of production
- quality and safety control of manufactured products

Research & Development Department

- post-sale support
- use of product features
- creation of special recipes on request

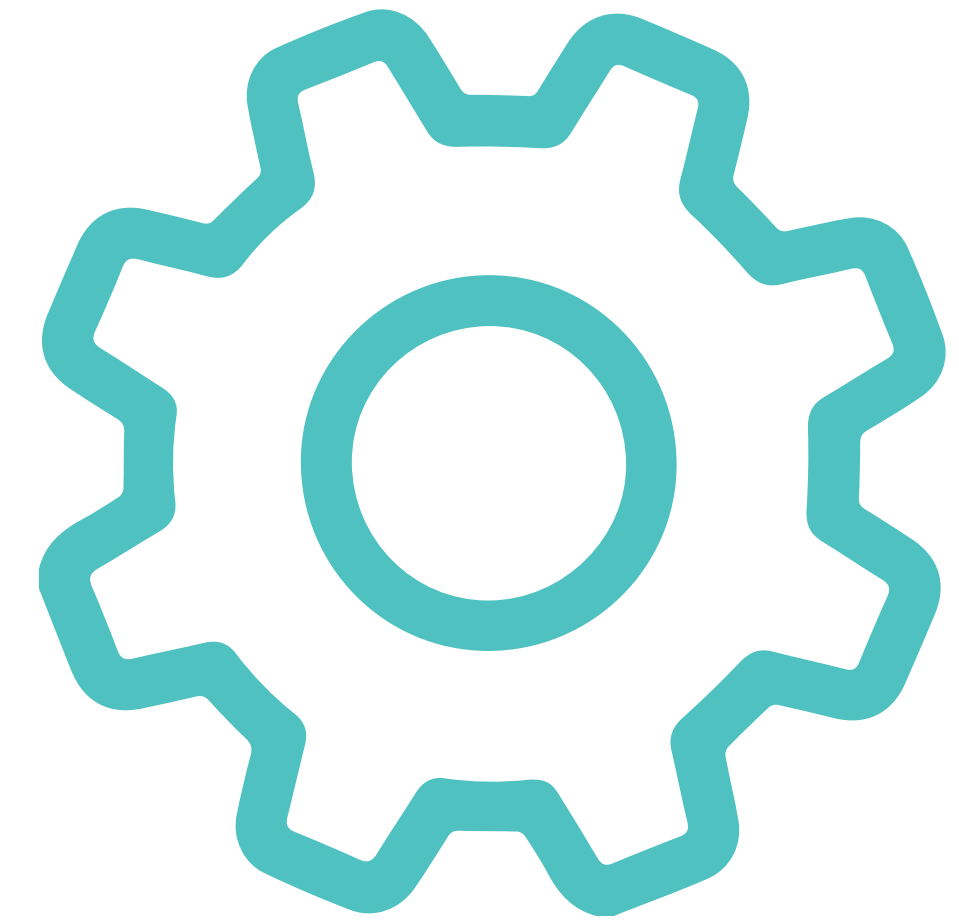
Company Priorities



Stability of Quality



Safety



Hi-Tech
Production & Sales



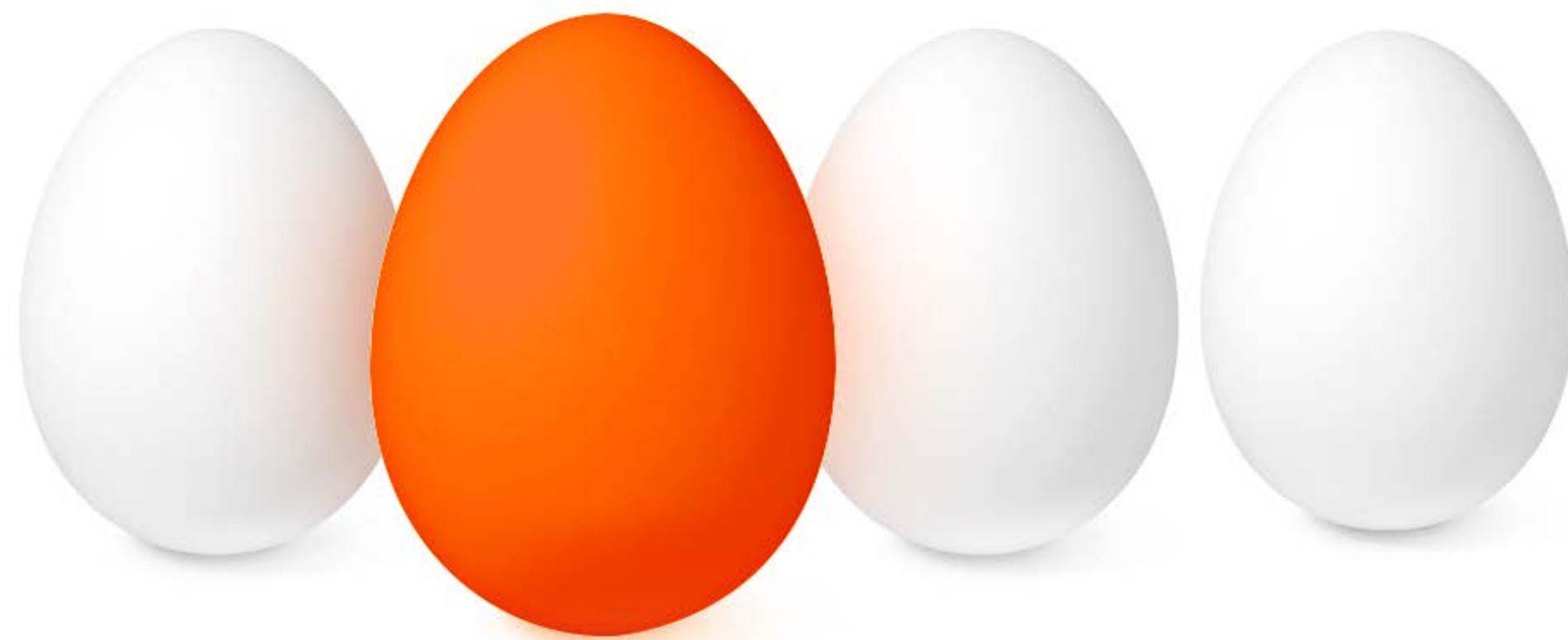
Our offer is:

Representation, direct import and promotion of Eggo products in your country.
Comprehensive **R&D service support.**

Joint production in the territory of your country of technological mixtures based on Eggo products:

- additives for confectionery and bakery industry
- compounds for fat-and-oil and meat-processing industry
- mixtures for HoReCa and restaurants

with full technological and research support.



Our Benefits



Unique Stability

characteristics
of product batches



Guarantee of Microbiological cleanness

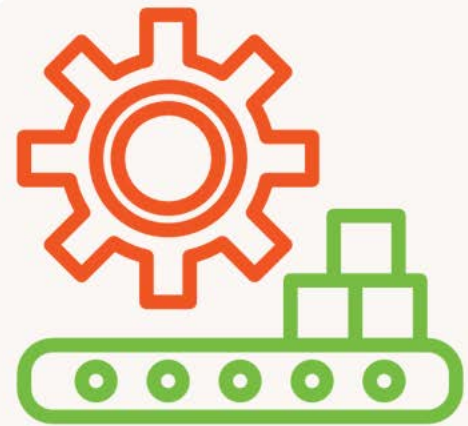
and modern technologies for
processing egg products
make it possible to completely
eliminate the use of preservatives



Custom Products

according to special
requirements with high
food safety indicators

Our Benefits



High Productivity

equipment provides
a shortlead time and
timely shipment



Highly Qualified Staff

of sales and logistics
departments will promptly
solve any tasks



Technological Support

of your production
process



We are a reliable partner for your business

All questions

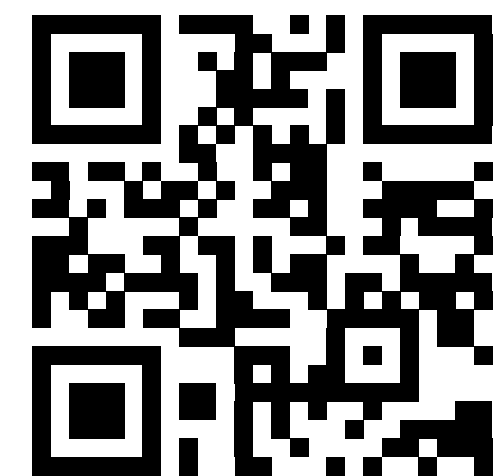
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Supply and Logistics

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