



**BELSOLOD**

*Belarusian nature -  
European quality!*



**BELSOLOD**



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**WHO WE ARE**

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High-quality raw materials in combination with modern high-performance equipment and a team of professionals enable us to supply our customers with the finest malt.





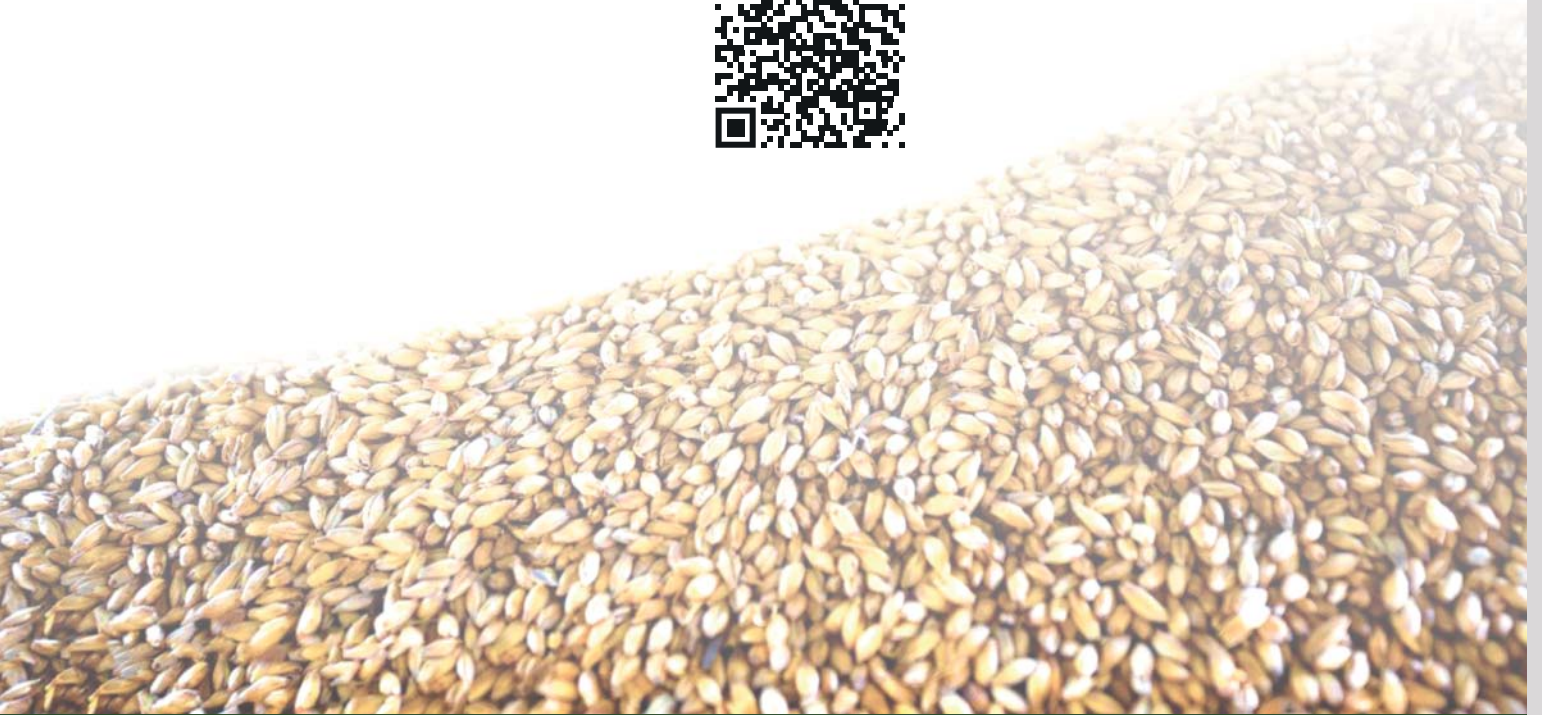
## *Who we are*

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Belsolod is a malting company from Belarus that has been specializing in the production of brewing malt since 1989. It is one of the largest malt producers in Eastern Europe. The malt-house is located in the picturesque part of the south-west of Belarus, in the town called Ivanono.

For more than 30 years, the company has been holding a strong position on the malt market. At Belsolod we are proud to produce and deliver the finest malt to the brewing industry all over the world.







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**HOW WE DO IT**

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## *How we do it*

Due to the reconstruction of steeping and germinating units and the construction of two new tandem-type kilns, we have succeeded in increasing our production capacity twice, from 65 thousand to 130 thousand tons a year.

All stages of production are controlled automatically by modern software in given modes.

As a result of the modernization of the main technological processes, high technical level production allowing the output of competitive products has been created.

### **SOWING, GROWING AND HARVESTING BARLEY**

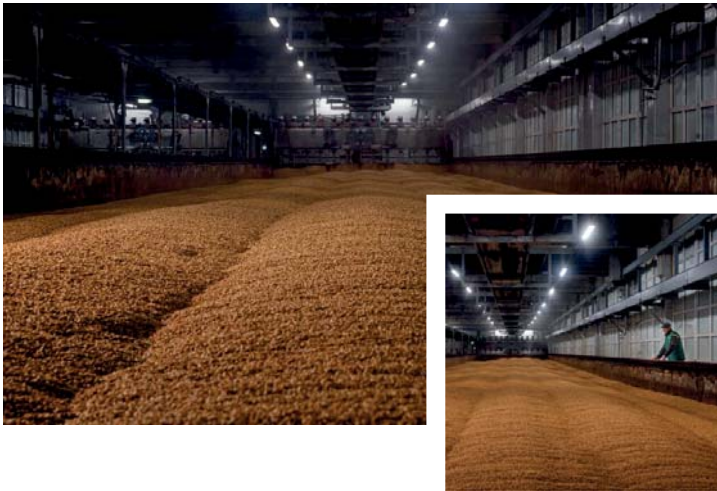
Malting barley serves as a basis for malt production. All our malts are produced from high-quality malting barley, most of which is grown in Belarus. Our agronomic service, in close work and partnership with local farmers, carefully monitors all stages of barley sourcing, from soil preparation to barley delivery to the malt-house. Once the grain is fully ripe, harvesting begins. When a batch of barley arrives at the malt house, it undergoes the stage of primary cleaning. It is further cleaned and sorted before being used in production. We use only the finest malting barley varieties of Belarusian and European selection.





## STEEPING

Before steeping, the barley is thoroughly washed, disinfected and placed into steeping vessels. Steeping is done pneumatically (that is, the barley is immersed into water for about 30% of the steeping time and air-rested for about 70% of the steeping time). While steeping, the barley partially germinates and accumulates the necessary enzymes. The steeping ends when the grain reaches a level of moisture sufficient to break down the starch and proteins evenly.



## GERMINATION

The barley continues to germinate in special buildings called malt houses or maltings. The germination process depends on certain conditions in which it takes place. During germination, enzymes begin to convert starch into soluble sugar and proteins into soluble compounds, which will allow brewers to start fermentation and get alcohol. The main factors that affect germination are temperature, humidity, oxygen availability and germination time. To maintain temperature and humidity levels in the grain layer, we use an air conditioning system.

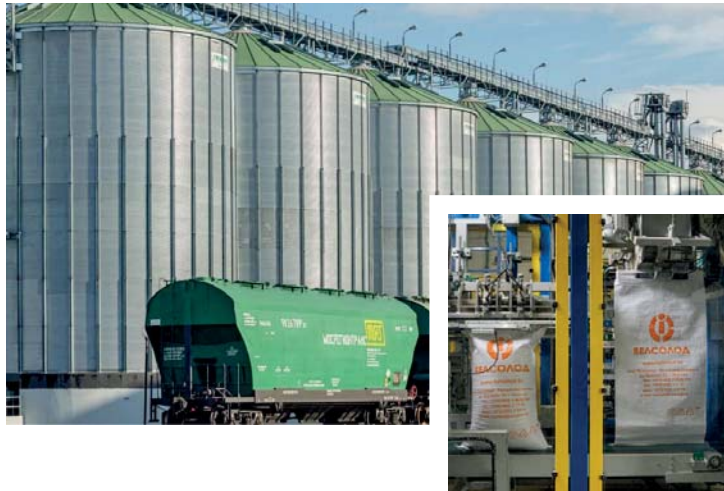
## KILNING

To stop further germination of green malt and fermentation, it is dried. When drying malt, the moisture content is reduced from 45% to 5%. It is at the kilning stage that the malt acquires its specific aroma, flavour and colour, transferring these qualities to beer. The dried malt is transported further to a special room where rootlets that can add bitterness to beer are removed. After that the malt is sent to silos for storage.



## SHIPMENT

After being stored in silos, the malt is polished, cleaned and shipped to our customers. We ship by road, rail and sea transport. The type of shipment depends on the preferences of our customers: n bulk, in bulk with liner bags, bags (Pilsen, dark Vienna, caramel, wheat malts - 40 kg, black malt - 35 kg) and big bags (500 kg). By prior agreement with customers, it's possible to pack malt in 25 kg or 50 kg bags.





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# PRODUCT RANGE

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# Product range



**PILSEN MALT**

Pilsen malt is an ideal base malt and is the main ingredient for all styles of premium beer. The two-row spring malting barley varieties used for production in our malt house allow our technology team to make well-modified and even malt with an ideal protein content and high enzymatic activity.

Extract: > 80%  
Moisture: < 5%  
EBC Colour: 3.5-4.5



**DARK VIENNA MALT**

Vienna malt is produced from two-row spring malting barley with the use of the same technology as for Pilsen malt, but it is kilned at higher temperatures. This allows to obtain a golden-colored wort with a sweet bread-like flavour and aroma. Vienna malt can be used not only in addition to other types of malt, but also as the base malt.

Extract: > 80%  
Moisture: < 5%  
EBC Colour: 8-12



**CARAMEL MALT**

Caramel malt is made on a roasting drum from the «green malt» (the sprouted grain). This malt type is designed to give beer the required colour, aroma and flavour. Thanks to caramel malt, the taste of beer can change from sweet, malty to a distinct taste of roasted grain and sometimes even honey.

Extract: > 75%  
Moisture: < 6%  
EBC Colour: 25-350



### **BLACK MALT**

Black malt is produced from the ready-made Pilsen malt and is used for dark beers. It gives beer a pleasant roast flavour. Like caramel malt, black malt can only be used as an additive to base malts.

Extract: > 68%  
Moisture: < 5%  
EBC Colour: 900-1200



### **WHEAT MALT**

Wheat malt is made from high quality malting wheat. The malting process of wheat is similar to that of barley. While brewing, this malt type can be used as the base malt for wheat beer. When mixed with barley malt, head retention is increased, tasty feelings are improved and a typical wheat aroma is obtained.

Extract: > 84%  
Moisture: < 5%  
EBC Colour: 5-7





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**QUALITY ASSURANCE**

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# Quality assurance



High quality is a key to success of the modern company and a fundamentally important source of competitive advantage. At Belsolod we constantly work on refining and maintaining the quality and safety of raw materials and finished products at the level of international standards. We introduce new technical and technological solutions and create conditions for a conscious involvement of all our employees in quality management processes. Our products are certified by the National Certification System of the Republic of Belarus, BelST and comply with the technical regulations of the Customs Union on food safety. Product quality control is carried out at all stages of the production process, from sowing barley to shipping malt.

Quality management system is a basis for the continuous development of our company and part of the overall management process.

## OUR CERTIFICATES

- Quality Management System for brewing malt production in accordance with the requirements of STB ISO 9001
- Food Products Safety Management System for brewing malt production in accordance with the requirements of STB ISO 22000
- Environmental Management System for brewing malt production in accordance with the requirements of STB ISO 14001
- Occupational Health and Safety Management System for brewing malt production in accordance with the requirements of STB ISO 45001





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# EXPORT MAP

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## *Export map*

Around 60% of the malts we produce are exported to more than 30 countries. We serve the needs of a wide range of customers, from the world beverage companies, small craft breweries to beer ingredients distributors.



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**OUR DISTRIBUTION PARTNERS**

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# Our distribution partners

We cooperate with the most reliable distributors who expand the sales of Belarusian malt where there is no Belsolod office. Today our official distributors are represented by companies from Russia, Ukraine and Armenia. Our partners deliver excellent customer service and ensure the high quality of our products.

## CONTACT OUR DISTRIBUTORS

In Russian Federation  
ZAO «AGROIMPEX»  
Phone/Fax: +7 (495) 375-00-26  
Email: mehed@agro-impex.ru  
Website: www.agro-impex.ru

In Armenia  
«Armenian-Belarusian trade house «AR-BE», LTD  
Phone: + 374 558 984 88  
Email: ar-be@mail.ru  
Website: www.arbe.am

In Ukraine  
«Harvest Agrochem Ukraine» LLC  
Phone: +380 50 371 06 60  
Email: harvestmalt@gmail.com  
Website: www.ostwest-harvest.com





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**CONTACT US**

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# Contact us

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## General Director

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## Deputy General Director for Marketing and Sales

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## Export Sales Department

tel.: +375 (17) 297 39 71

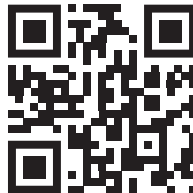
## Technical Director

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