






**BLACK  
BREAD** 


**ORGANIC AGRICULTURAL PRODUCTION**



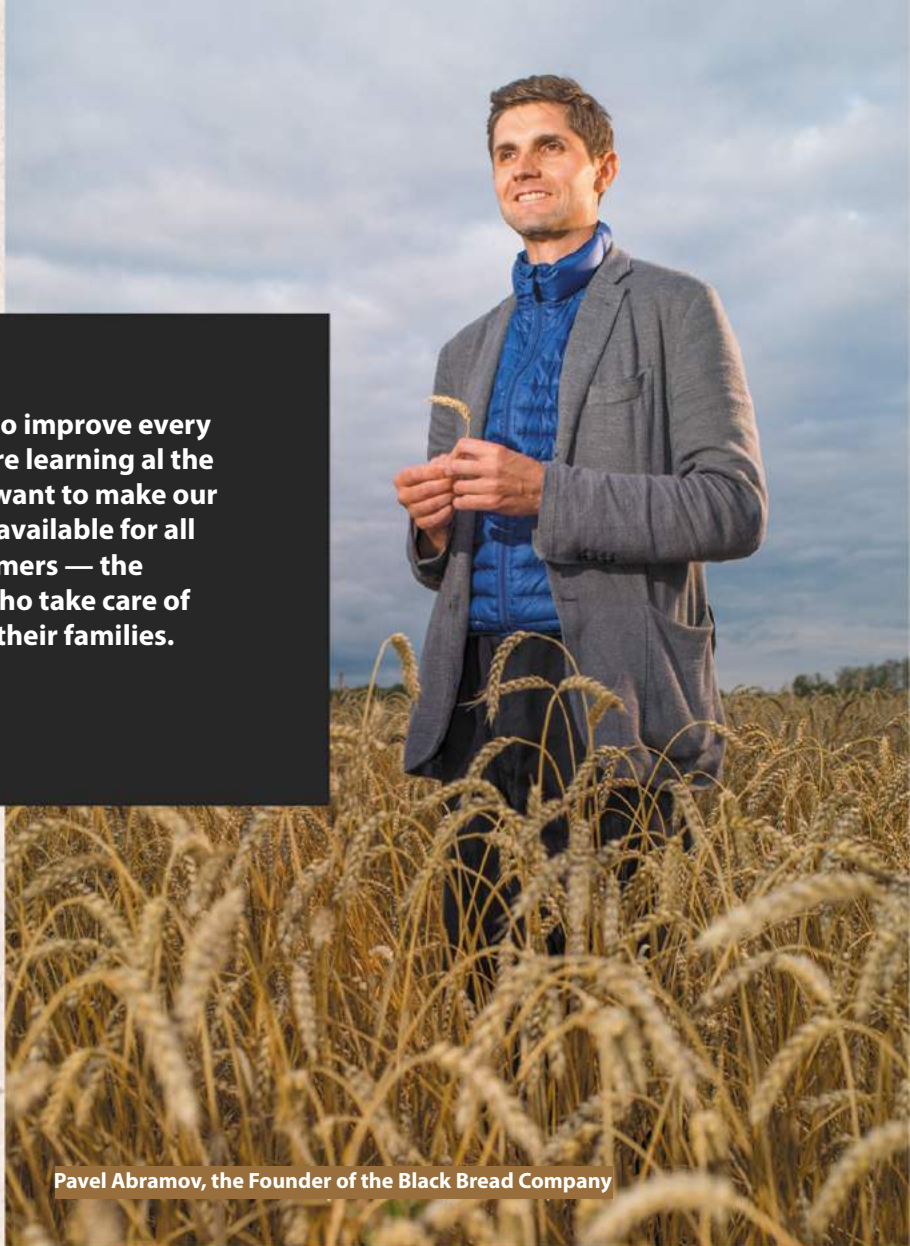
 1 Zelyonaya St., Hatmanovo village,  
Aleksinsky District, Tula Region, 301347

 <http://www.чёрныйхлеб.рф> <http://www.hlebio.ru>

 [vk.com/hlebioru](http://vk.com/hlebioru)

 [facebook.com/hlebio](https://facebook.com/hlebio)

**We want to improve every day. We are learning all the time. We want to make our products available for all our customers — the people, who take care of health of their families.**



**Pavel Abramov, the Founder of the Black Bread Company**

Ecological agricultural production is the policy of the founders of Black Bread manufacturing company. We have initially decided to grow and process only ecological grain. We didn't have a transition period — since the company has been founded we started to seed only the certified ecological fields.

Abramov Pavel Sergeyeovich, the graduate of Geographic Faculty of Lomonosov Moscow State University, the member of Russian National Olympic Volleyball Team, the participant of Summer Olympic Games 2004 in Athens, father of two children.

# 2014

## XVI Russian Agricultural-Industrial Exhibition "GOLDEN AUTUMN"

### Gold medal in the Contest

"For Production of High-quality Food Products" for production of BIO emmer whole-wheat flour in the nomination of "Noodle Products, Flour, Cereals"



### Silver medal in the Contest

"For Production of High-quality Food Products" for BIO rye whole-wheat flour in the nomination of "Noodle Products, Flour, Cereals"



# 2015

## "The best product of InterFood St. Petersburg 2015 Exhibition"



2nd place  
BIO Extra  
Fine German  
Wheat Flour



3rd place  
BIO German  
Whole Wheat  
Flour



RU-BIO-001



## GRAIN

Wheat, Rye, Oats and Barley always do well on the Tula soil. We have decided to start with them. Later we have discovered Emmer Wheat and German Wheat and have also decided to grow them. These ancient cereals — are the grandparents of modern wheat, they have special flavor and contain more wholesome substances; and also a human body digests them well.

- BIO Peas
- BIO Oats
- BIO Naked Oats
- BIO Emmer Wheat
- BIO Wheat
- BIO Rye
- BIO German Wheat
- BIO Barley
- BIO Naked Barley
- BIO Non-Selected Chick-Pea





RU-BIO-001

## FLOUR

We produce twelve types of certified BIO flour, but most of all we are proud of whole wheat flour: Rye whole wheat flour is the best for bread and non-yeasted cakes production, German Wheat and Emmer Wheat are the best for pancakes and wheat cakes production, we can bake cookies from oat and wheat flour, and from barley flour we can make original cupcakes.

- BIO Pea Whole Wheat Flour
- BIO Buckwheat Whole Wheat Flour
- BIO Extra Fine Emmer Wheat Flour
- BIO Emmer Whole Wheat Flour
- BIO Extra Fine German Wheat Flour
- BIO German Whole Wheat Flour
- BIO Oat Whole Wheat Flour
- BIO Extra Fine Wheat Flour
- BIO Whole Wheat Flour
- BIO Rye Whole Wheat Flour
- BIO Barley Whole Wheat Flour
- BIO Fine Wheat Flour





RU-BIO-001



## GROATS

Our crushed groats are good for making porridges, whole grains are good as the side dishes; and everyone's favorite semolina porridge, puddings and baked puddings made from our branny semolina will be not only tasty, but healthy.

- BIO Polished Peas
- BIO Raw Peeled Buckwheat Groats
- BIO Crushed Emmer Wheat Groats
- BIO Whole Emmer Wheat Groats
- BIO Crushed German Wheat Groats
- BIO Whole German Wheat Groats
- BIO Branny Semolina
- BIO Cracked Oat Groats

- BIO Whole Oat Groats
- BIO Pearl Barley Groats
- BIO Crushed Wheat Groats
- BIO Whole Wheat Groats
- BIO Crushed Rye Groats
- BIO Whole Rye Groats
- BIO Whole Barley Groats
- BIO Peeled Barley Groats





RU-BIO-001



## FLAKES

The breakfast in many families begins with flakes but how many families can boast that they have BIO-flakes for breakfast? So far it was difficult to find Russian-manufactured flakes made from ecological grain without any flavoring additives therefore we have decided to produce them.

- BIO Whole Wheat Flakes
- BIO Whole Wheat Rye Flakes
- BIO Whole Emmer Wheat Flakes
- BIO Whole German Wheat Flakes
- BIO Whole Wheat Oat Flakes





RU-BIO-001



## BRAN

Bran is the grain bran covering and grain corcle removed in the process of production of white flour. The corcle is removed in order to avoid quick flour rancidification, and the grain bran covering is removed in order to make flour white. But in these parts more than 90% of grain useful substances are concentrated therefore dietarians recommend to add bran into the daily ration.

- BIO Wheat Bran
- BIO Oat Bran
- BIO Emmer Wheat Bran
- BIO Rye Bran



- BIO Wheat Bran
- BIO Oat Bran
- BIO Emmer Wheat Bran
- BIO Rye Bran