



TASTE THAT ARISES APPETITE
味道引起食欲





100% NATURAL, HEALTH FOOD, CMO-FREE

100%纯天然,绿色食品,非转基因食品

Slonim Meat Processing Plant, OJSC – one of the leaders of meat-processing industry of the Republic of Belarus, specialized in production of meat, sausage, specialty meat products, prefabricated products, canned products and canned foods for cats and dogs.

In December 2003 the plant was granted with international quality certificate ISO 9001. In 2006 HASSP (Hazard Analysis and Critical Control Point) system was implemented and certified in order to provide safety and permanent quality of products. Since 2007 the Environment Protection Management System (CYOC) and Occupational Health and Safety Management System (CYOT) have been applied. Since 2011 the Food Safety Management System (CM5ΠΠ) has been functioning. In 2014 the FSSC 22000 Food Safety System Certification for "Slaughter, storing and boning of beef" was introduced to provide compliance with the requirements of ISO 22000:2005, ISO/TS 22002-1:2009 and with additional requirements of FSSC 22000. Under the quality and safety management systems, in 2016 "Halal" system of rules was developed and implemented to provide compliance with the requirements of the standard of BelHalal, Ltd.

The main advantage of the plant is unforgettable taste of our products, their permanent quality, continuous improvement of technologies with conservation of traditional formulas of sausages and specialty products as well as availability of own raw material resources base that ensure provision of healthy Belarusian foods.

开放式股份公司《斯洛尼姆-肉食联合加工厂》为白俄罗斯肉类加工部门的主体企业之一。我们的企业生产香肠、美味的肉类食品、半成品、肉类罐头、猫食和狗食等等。

2013年工厂获取了国际货物品质证明书ISO 9001。2006年开始应用危害分析关键控制点系统(HACCP)。本系统保证产品的安全和稳定的质量。从2007年起开始用环境管理系统,从2008年起开始使用劳动保护管理系统。从2008年起开始使用食品安全管理体系。2014年开放式股份公司《斯洛尼姆-肉食联合加工厂》开发了,然后根据屠宰和储存牛肉的要求开始使用FSSC 22000食品安全体系认证,我们特别注意ISO 22000:2005、ISO/TS 22002-1:2009、FSSC 22000。根据质量安全管理系统,2016年公司开发了,然后开始使用《清真》的要求系统。这些系统合格白俄罗斯清真有限责任公司。

企业主要优点为好记的口味、稳定的质量、 科技改进、保持香肠制法 的传统、自己的原 料基地、绿色食品材料。



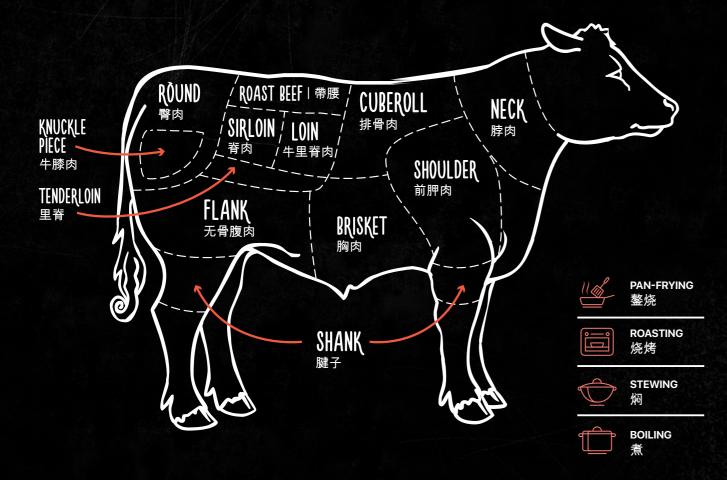


CHILLED BONELESS BEEF, VACUUM-PACKED

冷冻去骨牛肉,真空包装

Best before: at ambient temperatures from 0°C to +2°C and relative air humidity of 75 % - 25 days from manufacturing (package undamaged)

在包装袋完好无损的情况下,温度为 0℃ 至 2℃,空气相对湿度为75%,保质期为25天











CHILLED BONELESS BEEF, VACUUM-PACKED

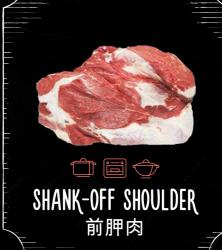
冷冻去骨牛肉,真空包装





















BEEF HALIBUT 牛肉大比目魚





CANNED PRODUCTS 罐头

STEWED BEEF, HICHEST CRADE 清蒸牛肉,顶级

Store at temperatures from 0°C to +20°C and relative air humidity of not more than 75%. Useable period: 3 years from the date of manufacture.

保存温度为 0°C 至零上 20°C,空气相对湿度为 75%. 生产日期起3年之内使用



牛肉米粥



PEARL BARLEY WITH BEEF 牛肉大麦米粥



BUCKWHEAT PORRIDGE WITH BEEF 牛肉大麦米粥

Useable period of canned foods: at temperatures from 0°C to +20°C and relative air humidity not more than 75% - 2 years since the date of manufacture.

在保存温度为0°C至零上20°C, 空气相对湿度为75%条件下生产日期起2年之内使





PILAF WITH BEEF 牛肉饭



BEAN STEW WITH BEEF 豆类牛肉片







Store at temperatures from 0°C to +20°C and relative air humidity of not more than 75%. Useable period: 2 years from the date of manufacture.

保存温度为0°C至零上20°C,空气相对湿度为75% 生产日期起2年之内使用





OAO «CAOHUMCKUŃ MACOKOMBUHAT» OJSC SLONIM MEAT PROCESSING PLANT

开放式股份公司«斯洛尼姆-肉食联合加工厂

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