

NEW BREAD CULTURE

CHANTA MOUNT





CHANTA

Legend



Quantity in a box, pcs



Quantity of boxes on a pallet, pcs



Defrosting time, min



Baking temperature, °C

The oven should be preheated to the temperature of 220–230°C



Baking time, min

The steaming time for all products is 8–12 seconds



Shelf life

The shelf life of all products is 12 months
Storage temperature -18°C (-0.4°F)



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Baguette

It is crispy, brittle and warm. If you press it a little and it cracks, you will smell the freshly-baked bread all around. It has a tender airy crumb. It tastes amazing without anything and it also goes well with jams, butter or pate.

Chanta Mount baguette is comparable with the hundred year old homemade one. We use natural sourdough, the proper combination of temperature, time and cold fermentation. The only difference is the range of products that is much wider than 100 years ago because of constant experiments and new tastes creating!

BAGUETTE "CIABATTA" 250 g

Wheat sourdough baguette with whey powder



🍞 22 pcs
🚚 36 pcs
🕒 30-60 min
🌡️ 200-210 °C
🕒 10-15 min

BAGUETTE WITH CHEESE 250 g

Wheat sourdough baguette with cheese



🍞 22 pcs
🚚 36 pcs
🕒 30-60 min
🌡️ 200-210 °C
🕒 10-15 min

BAGUETTE "FITNESS" 250 g

Wheat sourdough baguette with carrot, flax, sesame and sunflower seeds








🍞 22 pcs
🚚 36 pcs
🕒 30-60 min
🌡️ 200-210 °C
🕒 10-15 min

MULTI-GRAIN DARK BAGUETTE 250 g

Wheat sourdough baguette with malt and cereals








-  22 pcs
-  36 pcs
-  30-60 min
-  200-210 °C
-  10-15 min

BUCKWHEAT BAGUETTE 250 g

Wheat sourdough baguette with buckwheat flour








-  22 pcs
-  36 pcs
-  30-60 min
-  200-210 °C
-  10-15 min

FRENCH BAGUETTE 250 g

Classic wheat baguette








-  18 pcs
-  36 pcs
-  20-40 min
-  200-210 °C
-  10-15 min

BAGUETTE "RUBY ROUGE" 250 g

Wheat sourdough baguette with cranberries and raisins








-  22 pcs
-  36 pcs
-  30-60 min
-  200-210 °C
-  10-15 min

BAGUETTE WITH OLIVES 250 g

Wheat sourdough baguette with green olives



-  22 pcs
-  36 pcs
-  30-60 min
-  200-210 °C
-  10-15 min

Baguette



Ciabatta

Ciabatta is our gem.

Its natural rectangular shape, low amount of yeast, delicate bread color ranging from light sunny to light dark colour, large and airy pores hidden under the crust – all these characteristics make it our production staple. Ciabattas unique crust differs from the one in baguettes with its melodical and gentle crunch.

When you are holding this ciabatta, you immediately want to find yourself somewhere in the garden under a green tree and inhale the aroma of bread, eat it and feel all the authenticity of taste.

Our bread is made out of Ukrainian grain, cultivated from the most fertile land in the world. Ukrainian soil is rich in minerals and essential nutrients.

Have a bite and it will quickly become your forever favorite!

RYE SOURDOUGH CIABATTA 250 g
non-yeasted



🍞 20 pcs
📦 36 pcs
🕒 20-40 min
🌡️ 200-210 °C
🕒 8-12 min






CIABATTA "VEGAN" 180 g
Wheat sourdough ciabatta with sun-dried tomatoes and paprika



🍞 34 pcs
📦 36 pcs
🕒 20-40 min
🌡️ 200-210 °C
🕒 8-12 min








CIABATTA 90 g
made with the highest
quality wheat flour

-  50 pcs
-  36 pcs
-  15-30 min
-  200-210 °C
-  5-10 min








CIABATTA 160 g
made with the highest quality
wheat flour

-  36 pcs
-  32 pcs
-  20-40 min
-  200-210 °C
-  8-12 min








CIABATTA 200 g
made with the highest quality
wheat flour

-  24 pcs
-  32 pcs
-  30-60 min
-  200-210 °C
-  10-15 min








DARK CIABATTA 90 g
made with the highest
quality wheat flour with the
addition of malt

-  50 pcs
-  36 pcs
-  15-30 min
-  200-210 °C
-  5-10 min








DARK CIABATTA 160 g
made with the highest
quality wheat flour with the
addition of malt

-  36 pcs
-  32 pcs
-  20-40 min
-  200-210 °C
-  8-12 min








DARK CIABATTA 200 g
made with the highest
quality wheat flour with the
addition of malt

-  24 pcs
-  32 pcs
-  30-60 min
-  200-210 °C
-  10-15 min








CIABATTA WITH CHEESE 180 g
made with the highest quality wheat
flour with the addition of cheese

-  34 pcs
-  32 pcs
-  20-40 min
-  200-210 °C
-  8-12 min



BUCKWHEAT CIABATTA 180 g
made with the highest quality wheat
flour with the addition of buckwheat
flour

-  34 pcs
-  32 pcs
-  20-40 min
-  200-210 °C
-  8-12 min

Ciabatta



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Mini bread

Mini bread is a consumer's dream. It is conveniently portioned and excellent for hikes, picnics, lunches at work, serving in the mornings for tea or coffee as well as for making sandwiches or panini.






The small size makes it easy to decide on the right amount of bread so that there are no leftovers. It is the time of rational consumption; therefore, a large number of conscious people consume just as much as their body needs. Mini breads are an ideal solution for such consumers.

Moreover, our mini breads are a special type of crisp art. A wide selection of tastes, from "Fitness" to classic, all are made in the same way as regular bread, just smaller in size. Crisp, light aroma and a delicate crumb make it taste just right!



WHEAT BUN 40 g






made with the highest quality wheat flour

-  120 pcs
-  32 pcs
-  15-30 min
-  200-210 °C
-  5-10 min



MALT BUN 40 g






made with the highest quality wheat flour with the addition of malt

-  120 pcs
-  32 pcs
-  15-30 min
-  200-210 °C
-  5-10 min



MINI PAVÉ "FITNESS" 60 g




made with the highest quality wheat flour with carrot, flax and sunflower seeds

-  90 pcs
-  36 pcs
-  15-30 min
-  200-210 °C
-  5-10 min



HOT DOG BAGUETTE (French Hot Dog) 60 g






Wheat or malt bun (half-baguette with a hole for a sausage)

-  40 pcs
-  72 pcs
-  4-6 h +6±2°C



BUCKWHEAT BUN 40 g






made with the highest quality wheat flour with the addition of buckwheat flour

-  120 pcs
-  36 pcs
-  15-30 min
-  200-210 °C
-  5-10 min



MULTI-GRAIN DARK BUN 40 g

made with the highest quality wheat flour with the addition of malt and cereals

-  120 pcs
-  36 pcs
-  15-30 min
-  200-210 °C
-  5-10 min



Specialty bread

The "Specialty Bread" line products are made of natural ingredients with an added twist that make bread even more balanced.






For instance, flax seeds improve digestion, sunflower seeds contain a lot of vitamin E. Carrot and pumpkin extracts, resource of rare vitamin T, speed up metabolism. There are ripe tomatoes, sesame seeds, Provence herbs, cereals and much more.

Such ingredients have a special place on the counter and make it stand out for a group of consumers (for example, the "Fitness" category). Its taste makes you want to buy it over and over again.

CHANTA

PUMPKIN PAVÈ 250 g






Wheat sourdough bread with pumpkin seeds and pumpkin powder

-  25 pcs
-  36 pcs
-  30-60 min
-  200-210 °C
-  10-15 min



PAVÈ CAMPAGNE 400 g

Sourdough bread with durum wheat, flax and sunflower seeds






-  16 pcs
-  36 pcs
-  30-60 min
-  200-210 °C
-  10-15 min



BREAD "BOUCHERON" 400 g

Sourdough bread with durum wheat, flax and sunflower seeds








-  10 pcs
-  36 pcs
-  30-60 min
-  200-210 °C
-  10-15 min

BREAD "PROVENCE" 400 g

Sourdough bread with durum wheat








-  10 pcs
-  36 pcs
-  30-60 min
-  200-210 °C
-  10-15 min

BEET BREAD 300 g

Sourdough bread with beetroot and sprouted rye



-  14 pcs
-  36 pcs
-  30-60 min
-  200-210 °C
-  10-15 min

Specialty bread



CHANTA

Rye bread






Our favourite Ukrainian custard rye bread.

It has dense racy aroma. This historically known sweet and sour taste of bread complements well a combination of spices and seeds. It contains dark rye flour and grains. The continuous benefits of this bread are unlimited. For example, purification and excretion of toxins from the body, assistance of digestive health, saturation of the body with a complex of various vitamins, the stimulation of metabolism by amino acids etc. However, the natural love for rye bread arises from the complex of gastronomic and nostalgic emotions it provides.

This rye bread provides energy and gastronomical taste. It acts as an integral part of your bread basket, the foundation of the tastiest sandwiches, an alternative for amazing snacks and crackers.

BORODINSKIY BREAD 400 g






Classic Ukrainian sourdough bread made from medium and dark rye flour with coriander and cumin

-  18 pcs
-  72 pcs
-  not less than 4 h
-  baking at will, 200-210 °C
-  from 14 min



CUSTARD HONEY BREAD 400 g






Rye sourdough bread with natural honey

-  18 pcs
-  72 pcs
-  not less than 4 h
-  baking at will, 200-210 °C
-  from 14 min



RYE GRAIN BREAD 400 g






Rye sourdough bread with sunflower seeds and cumin

-  18 pcs
-  72 pcs
-  not less than 4 h
-  baking at will, 200-210 °C
-  from 14 min



RYE BREAD CHANTA 400 g

Rye sourdough bread with malt and coriander

-  18 pcs
-  72 pcs
-  not less than 4 h
-  baking at will, 200-210 °C
-  from 14 min





CHANTA MOUNT

Chanta Mount

CHANTA MOUNT is the most successful and modern Ukrainian manufacturer of frozen part-baked bakery prepared under traditional recipes. The initial investment in the Chanta project was over 25 million euros.

Our current production is **20 tons of ciabatta, baguettes and other artisan breads** per day with further production capacity increase till 90 tons per day.

For better understanding what our bread is, we just want you to imagine and feel the aroma and crunch of fresh homemade bread. Just close your eyes and imagine a slice of freshly baked artisan bread in your hand. You will immediately hear the melody of golden crust crunch, feel the delightful aroma and unforgettable taste of delicate breadcrumb. Yummm!

That is why Chanta **combines powerful Ukrainian baking traditions with the latest technologies** and that is why after trying our bread you will really feel it, not just imagine.

Thanks to almost completely automatic Chanta production, manpower intake is minimized.

- Our innovative **R&D department** works on developing new recipes and upgrading existing ones.
- Bread is baked in a **hearthstone oven**, just like it was baked many years ago in home ovens. Such product is flavorful and has particular crust. Additionally, it stays fresh and tasty way longer.
- Our **sourdough department** and **cold fermentation section** are running on an every-day basis. It means that the taste and texture of our breads are the same as the home-made ones.

To ensure the success of business and high quality of products we are continuously making investments into new equipment and improving production technologies. Since 2019 the production is in compliance with the requirements of **FSSC 22000**.



We became powerful in our business because:

- We learned how to maintain the quality of manual work through the latest technologies. The product no longer needs to be customized and accelerated, which still is a common practice in other manufactures. Advanced technologies we apply in our production allow us to do all production process as quickly and efficiently as possible.
- We use **the premium quality flour** from grain, grown on Ukrainian Chernozemic soil which is rich in vitamins, minerals, macro- and micronutrients.
- Our **lead experts** are passionate about what they do. They travel, learn, collect authentic recipes and research new technologies all the time. In addition to carefully followed traditions, our team has always had an open mind towards new ideas.
- We have learned how to combine technologies, money and quality in order to being **optimized towards any customers requests**. Therefore, our bread is natural and delicate, it smells like it was in a childhood, with an assortment from classic ciabatta to non-standard baguette "Fitness" with carrots, flax and seeds added.

No matter what sort of business you are running, we are here to assist you. We serve all kinds of customers, whether they come to us by way of food distributors or as direct industry clients, with their own distribution networks.

If you need a partner you can be sure of, if you like a non-standard approach, advanced technologies and want to get the best quality product - contact us. Everything we do, we do perfectly, that is why **Chanta Mount is your perfect partner!**

Regards,
Chanta Mount

Business owner
Yurii Tryndiuk

FROZEN PART-BAKED BAKERY PRODUCTS



Production capacity address:
71, 1 Travnia str., Novi Petrivtsi Village
Vyshgorod District, Kyiv region, Ukraine, 07354

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