



Legend

- \bigcap 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)



22 pcs

36 pcs 30-60 min

200-210 °C

10-15 min

Baquette

22 pcs

30-60 min

200-210 °C

10-15 min

36 pcs

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 baquette 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



BAGUETTE WITH CHEESE 250 g Wheat sourdough baguette with cheese



BAGUETTE "FITNESS" 250 g

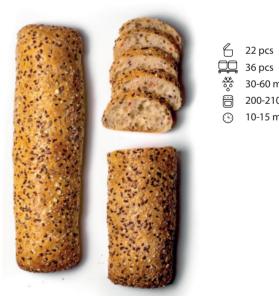
Wheat sourdough baquette with carrot, flax, sesame and sunflower seeds

22 pcs

30-60 min

200-210 °C

10-15 min



MULTI-GRAIN DARK BAGUETTE 250 g Wheat sourdough baguette with malt and cereals

BAGUETTE "RUBY ROUGE" 250 g

BUCKWHEAT BAGUETTE 250 g Wheat sourdough baguette with buckwheat flour





36 pcs

20-40 min

10-15 min

FRENCH BAGUETTE 250 q

Classic wheat baguette



Wheat sourdough baquette with cranberries and raisins

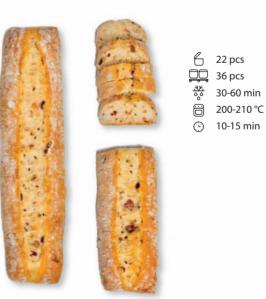
€ 22 pcs

36 pcs

30-60 min

200-210 °C

10-15 min



BAGUETTE WITH OLIVES 250 g Wheat sourdough baquette with green olives



22 pcs □□ 36 pcs 30-60 min 200-210 °C

(<u>§</u>) 10-15 min

€ 22 pcs 36 pcs

30-60 min

200-210 °C (E) 10-15 min





differs from the one in baguettes with its melodical and gentle crunch. When you are holding this ciabatta, you immediately want to find yours

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.

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

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!

Ciabatta

Ciabatta is our gem.

RYE SOURDOUGH CIABATTA 250 g non-yeasted









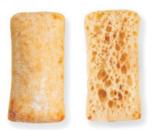
CIABATTA "VEGAN" 180 g Wheat sourdough ciabatta with sun-dried tomatoes and paprika











CIABATTA 90 g made with the highest quality wheat flour



50 pcs

36 pcs



200-210 °C







CIABATTA 160 g made with the highest quality wheat flour



32 pcs

20-40 min

200-210 °C

(-) 8-12 min



CIABATTA 200 g

made with the highest quality wheat flour

DARK CIABATTA 200 g

quality wheat flour with the

made with the highest



32 pcs



30-60 min



(E) 10-15 min





DARK CIABATTA 90 g

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



50 pcs



15-30 min



(-) 5-10 min



DARK CIABATTA 160 g

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



36 pcs



200-210 °C

(-) 8-12 min



30-60 min

24 pcs

200-210 °C

10-15 min



CIABATTA WITH CHEESE 180 q

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



20-40 min



200-210 °C







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



MALT BUN 40 g

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



MINI PAVÉ "FITNESS" 60 a

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



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



120 pcs

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



90 pcs

- □□ 36 pcs
- र्भूष्ट्र ठूँ 15-30 min
- ① 5-10 min



HOT DOG BAGUETTE (French Hot Dog) 60 g

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



BUCKWHEAT BUN 40 g

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



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



- 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.

PUMPKIN PAVÈ 250 g

Wheat sourdough bread with pumpkin seeds and pumpkin powder



€ 25 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



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

(L) 10-15 min

BEET BREAD 300 g Sourdough bread with beetroot and sprouted rye











Specialty bread



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 rve flour with coriander and cumin

18 pcs

72 pcs



baking at will, 200-210 °C

(1) from 14 min



Rye sourdough bread with sunflower seeds and cumin



18 pcs



72 pcs



not less than 4 h

baking at will, 200-210 °C

(1) from 14 min



CUSTARD HONEY BREAD 400 g

Rye sourdough bread with natural honey



18 pcs



not less than 4 h



(1) from 14 min





Rye sourdough bread with malt and coriander



18 pcs



72 pcs



not less than 4 h



200-210 °C

(5) from 14 min





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





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