Interreg Greece-Bulgaria CB BRAND



European Regional Development Fund



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This brochure has been produced in the framework of the project "CB BRAND" which is co-funded by the European Regional Development Fund, national funds of the countries participating in the Cooperation Programme Interreg V-A "Greece-Bulgaria 2014-2020" and private funds of the participating SMEs. The contents of this brochure are sole responsibility of Lotos Ltd. and can in no way be taken to reflect the views of the European Union, the participating countries, the Managing Authority and the Joint Secretariat of the Programme.



"LOTOS" LTD officially opened its doors in May 2007 in Dimitrovgrad. The considerable investment made in the new enterprise provided the possibility of creating 65 workplaces, where experts with proven experience in meat processing met their realization. They all participate in specialized periodic training for qualification increasement and competence improvement.

Today "Lotos" Ltd. is one of the leading manufacturers of raw-dried, fresh beef, pork and chicken meat products. The range of the company is extraordinarily rich as all products are sold under the brand "Lotos", "Selska Trapeza", "Drevyana", "Trakiyanska Opletka" and "Slavyanska". They are produced according to traditional recipes and tailored to its end users tastes and preferences. The company policy aims at ensuring the high quality and safety of the products under our brands. A strict control system is implemented combining compliance with the Bulgarian and European standards related to the production and raw materials. The quality control is carried out by the American self-control system HACCP. "LOTOS" Ltd. offers its products across the country. Has a modern truck fleet at its disposal, which provides quick and timely distribution ensuring the products quality maintenance as long as possible. The company is open to find new markets, as well as to strengthen the existing good business practices, such as franchise partnerships.

CAPACITY

→ The premises of "Lotos" Ltd. occupy a floor area of 3600 m². The two-store building provides effective disposal of technological equipment and its free servicing. The functional layout of the premises is consistent with the standards of the production process, ensuring all required air parameters.

→ The major production capacity is due to the modern and powerful equipment by leading manufacturers of the machine industry such as "K + G", "Handtmann", "Schroeter" and "Ruehle".

 \rightarrow The daily production capacity is 2 tons of rawdried meat and 10 tons of cuts and minced meat. The manufacturing process involves only cold processing such as boning, cutting, grinding, drying and cold smoking.

 \rightarrow The supply of raw materials and the manufacturing process comply with all European standards of hygiene and quality of the production. The incoming raw materials are supplied with specialized refrigerated transport by regulated suppliers, which guarantee their origin and purity.

PRODUCTS

→ "Lotos" Ltd. produces raw-dried sausages, fresh meat, minced meat and semi-manufactured meat products. → The company is positioned in the niche of raw dried meats with a more than 20 days process of maturation, guaranteed natural and long drying process, use of pure minced meat of high value livestock and a single addition of 1% of salt.

 \rightarrow The products with "Lotos" brand name are produced according to traditional recipes and have proven taste and aromatic qualities that make them preferred ingredient for each table.

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WHAT IS DARFRESH ?

→ "Darfresh" is a registered trademark of Cryovac Inc, USA. The technology was introduced in 2004 and currently represents the best available packaging system. It is applied in a wide range of fresh, smoked, cured meat and meat products.

→ In Bulgaria "Darfresh" technology was first introduced by "Lotos" LTD. The supply of products with "Darfresh" packaging under the "Lotos" trademark begins in 2007.

 \rightarrow "Darfresh" packaging ensures optimum product protection such as:

• Provides precise vacuum that tightly encloses the product;

• Keeps the natural qualities of the product - colour, flavor, ingredients etc.;

• Leads to a hermetic sealing that preserves the meat fresh;

• Prevents from freezing.

LABORATORY

→ The "Lotos Lab" testing and analysis laboratory is located in the premises of the "Lotos" LTD meat processing plant. The lab is divided into microbiological and physicochemical department. Microbiological and physicochemical studies are conducted on meat, milk, meat, milk products and contact surfaces. The "LotosLab" testing and analysis laboratory is furnished with equipment of leading companies such as Sartorius, Precisa, FOSS, Binder, Büchi, Novasina, Metrohm and others. The laboratory operates under BDS EN ISO 17025.

 \rightarrow The "LotosLab" testing and analysis laboratory performs full production monitoring of the "Lotos" LTD production.

 \rightarrow At present the "Lotos Lab" testing and analysis laboratory is under procedure of EA BAS accreditation.

QUALITY

 \rightarrow "Lotos" Ltd. is an EU certified supplier.

 \rightarrow The guaranteed high quality of the "Lotos" products is achieved by strict observance of the leading company principles:

Ripening process of raw-dried products lasting over 20 days;

• Using high quality raw materials;

• Applying modern advanced technologies by highly qualified specialists;

• NARR control system and product- traceability system implemented;

- Strict internal control;
- Compliance with the sterile manufacturing practices;
- Modern "Darfresh" packaging;
- Approved trademark;

• Well-developed network of business contacts and regular deliveries across the country;

• Developed and certified IFS system for entire production and product control;

• Own laboratory named "Lotos Lab" for physicochemical and microbiological analysis of food.