

Prime Cocoa

Lake Cocoa Prom



"Prime Cocoa" and "Lake Cocoa Prom" Company group was founded in 2012 and acts as a supplier and manufacturer of cocoa products on Russian market.

Holding was created and is being controlled by a headquarters registered in USA, shareholders is a group of individuals.

"Lake Cocoa Prom" LLC in a manufacturing facility placed in Ozyory, Moscow region, manufactures and stores cocoa products.

"Prime Cocoa" LLC is a trade Company, which buys cocoa raw materials and sells cocoa products to final consumers.

This vertically integrated structure allows us to rationally use financial flows, optimize taxation, reduce logistics costs, reduce the cost of maintaining the structure, create a unified system of management and control in the field of food safety.

Storage

The process of uninterrupted raw cocoa supply for your business requires existence of the reserve stock of raw materials. This stock ensures the smooth operation of the company. At our factory in the city of Ozery (Moscow Region) we have the capacities for storing more than 5,000 tons of packaged raw materials and 500 tons of cocoa products in molten state.

Thus, we offer you safe and free-of-charge storage in a modern and well-equipped warehouse as well as complex of services related to storage and melting of cocoa products and their further delivery to your production facilities at any appointed time.



Logistics

Taking into account all needs of our customers we are able to offer specialized logistics solutions that reduce your logistics costs and help avoiding costly investment programs. After your order has been placed we will deliver our products to you as soon as possible and we will do it strictly by the specified date. Delivery of raw materials in road tankers is used by all the major manufacturers of confectionery products.

All road tankers we use for transportation of liquid cargoes meet the full list of requirements for sanitary safety. Cleaning of road tankers is carried out at the dedicated wash station, and after the cleaning procedures a cleaning certificate is issued for each tanker.



Melting

The Russian company 'LAKE COCOA PROM' that constitutes a part of the holding is the first independent provider of services in cocoa melting in Russia and in their delivery in liquid state by road tankers to the consumer.

The complex of services in storage and melting of cocoa products is currently unique in Russia. In addition, we have facilities for sterilization of cocoa mass and deodorization of cocoa butter on our production site in the city of Ozery.

Delivery of raw materials in liquid state has several major advantages over the transportation in pallets:

- absence of manual handling operations and associated costs, as well as no need in disposal of contaminated containers;
- upon delivery, raw materials are immediately taken for processing in already heated state, which further minimizes the chance of microbiological contamination of the products.
- chemical and microbiological sampling of each consignment consisting of 20 - 30 tons helps ensuring the permanent quality of your raw materials.



Technical characteristics of the enterprise in the city of Ozery

Cocoa mass:

Melting performance is 100 tons per day,

Sterilization performance is 80 tons per day, Storage

capacity for molten product is 150 tons. Cocoa

butter:

Melting performance is 200 tons per day,

Deodorization performance is 60 tons per day,

Storage capacity for molten natural cocoa butter is 140 tons, Storage

capacity for molten deodorized cocoa butter is 100 tons



POLICY RELATED TO FOOD SAFETY MANAGEMENT SYSTEM

We provide services and supply cocoa products of consistently high quality. Our policy in the area of food safety is based on the following principles:

- control of each technological process in order to achieve consistent quality and product safety;
- elimination and minimization of any potential threat to food safety of the product at each stage of production;
- fostering of cooperation with all direct and indirect participants of the food supply chain in order to ensure the production of safe foodstuffs;
- each employee's clear understanding of importance of complying with requirements of personal hygiene;
- implementation of modern technologies of the food safety management based on the international standard ISO 22000-2005, and Technical Specification ISO / TS 22002-1: 2009;

Contacts

Russia
PRIME COCOA
117036, Moscow
Tel.: +7 495 710 77 91
Email: info@primecocoa.ru
www.primecocoa.com
www.en.primecocoa.com (English version)

LAKE COCOA PROM
140560, Moscow Region
The city of Ozery, Sverdlova st. 47
Tel.: +7 496 702 17 41
+7916 39 507 83,
Email: info@primecocoa.ru
www.primecocoa.com
www.en.primecocoa.com (English version)