



Belarusian malt





Great work on the introduction of modern high-performance equipment has been done at the enterprise for the past several years.

The enterprise is fully modernized in accordance with the international standards. The technological processes of malt production have been improved and production time has been significantly reduced. Production capacity is 130 thousand tons per year.

JSC “Belsolod” is constantly improving, developing its activities and mastering new products. Together with the production of light* brewing malt the malting has introduced the production of specialty malts. In 2015 the department for the production of caramel and black malts with the annual capacity of 3 150 tons was opened.

We express gratefulness to our business partners for productive cooperation and hope it will be the same effective and mutually beneficial in future.



The malt house «BELSOLOD»

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HISTORY

The malting plant was built in 1989 in the south-eastern part of the town Ivanovo, the Brest region, 350 km away from the capital of the Republic of Belarus – Minsk. At that time the annual production capacity was 65 thousand tons.

In February, 1996 “Ivanovo malting plant” was transformed into Joint Stock Company “Belsolod”.

In 2010 as a result of the reconstruction the annual capacity increased up to 130 thousand tons.



PRODUCTION

Nowadays malt is the best known and the most widespread raw material for brewing in the world. Barley is probably the most ancient cereal. Its germinated (malted) grains were used by man for making alcoholic drinks via fermentation. According to the official archaeological data as early as 2 thousand years BC barley malt was actively used for making intoxicating drinks in Mesopotamia and Egypt.

Initially the main competitor of barley in the production of malt was wheat. However, thanks to a better adaptability to various climatic conditions, unpretentiousness and good germination barley won this century old competition by a large margin. In addition to it an indisputable advantage of barley is its moderately thin and elastic shell of a grain (husk) that allows to form an optimal filter layer.

According to Frantisek Glavachek, the famous Czech expert in the field of brewing, barley malt was massively produced on the territory of Czech Kingdom as early as in XII century and in 1407 "The Regulations of Prague's maltsters and brewers" were composed. In fairness it should be noted that the famous German "Beer Purity Law", that came into existence in 1516, contributed to a large extent to the final establishment of the rule of barley malt in European countries. He obliged brewers to use only hops, barley malt and water for making beer. Today brewer's yeasts have been added to that list.



JSC “Belsolod” is the Belarusian enterprise specializing in the production of brewing barley malt (light*, dark Vienna, caramel and black) that meets international standards.

Raw materials serve as a basis for malt production. JSC “Belsolod” has its own raw material zone which includes more than 400 major barley producers. We

are constantly working on updating the high-tech varieties of domestic and foreign selections. To ensure the required quality of raw materials the agronomists of our own agronomic services control all the stages of raw materials' cultivation and harvesting. Our raw materials combined with modern equipment guarantee the production of high quality malt.



To ensure the production from high quality raw materials and auxiliary materials as well as to ensure the production and delivery of the finished malt that meets established standards we undertake monitoring activities as follows:

- preliminary quality control of barley batches that are prepared to be delivered to an enterprise;

- barley and auxiliary materials input control;
- control during production (technical and chemical quality control as well as technological processes monitoring);
- inspection and testing of finished products.

Malt delivery is carried out in bulk and in bags, by cars, railway wagons and sea.

GEOGRAPHY OF DELIVERIES

JSC “Belsolod” is one of the leading enterprises in the production of malt. For more than 25 years the company’s products have been in demand among Belarusian and Russian consumers as well as consumers of Central Asia and Transcaucasia.

First deliveries were made for the brewing companies in:

- Laos,
- Brazil,
- Sri Lanka,
- Vietnam,
- Hong Kong
- India,
- Indonesia,
- Cambodia,
- Liberia
- Malaysia,
- Mexico
- United States.

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R U S S I A

KAZAKHSTAN

KYRGYZSTAN

UZBEKISTAN

TAGIKISTAN

TURKMENISTAN

AZERBAIJAN

GEORGIA

ARMENIA

LAOS
VIETNAM
MALAYSIA

PRODUCTION PROCESS

Due to the reconstruction of steeping and germinating units of malting department and the construction of two new tandem-type kilns we have achieved a 2 times increase in production capacity – up to 130 thousand tons per year.

THE MAIN STAGES OF THE MALT PRODUCTION:

- barley intake, cleaning, sorting, storage,
- barley steeping,
- barley germination,
- malt kilning,
- desprouting.

All stages of production are controlled automatically by modern software in given modes.

As a result of the main technological processes' modernization the modern, high technical level production for the output of competitive products was created.

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BARLEY INTAKE, CLEANING, SORTING, STORAGE.

Barley intake is undertaken from cars and railway transport, initial cleaning and sorting of barley is carried out on the new, modern and high-tech equipment. Barley is stored in concrete silos. In order to store 100 thousand tons of barley in December, 2012 an all-metal silo of the German company RIELA production was put into operation.



BARLEY STEEPING:

Steeping tanks are individually equipped with all necessary infrastructure, aeration systems, air-lift installations, CO2 removal installations, water draining, taking and by-passing installations. This equipment allows to use any technology for barley steeping.



BARLEY GERMINATION:

Germination is made in Saladin boxes which are equipped with loading and unloading systems, air-conditioning, turning – that's what allows to manage the technological modes in a flexible way.

MALT KILNING:

Malt kilning is conducted in one-floor tandem-type kilns with waste heat recovery. These kilns allow to conduct kilning optimally and economically.

DESPROUTING:

Removal of sprouts is carried out on the modern German equipment.

THE PRODUCTION OF SPECIALTY MALTS

To modify flavor and color of dark beer specialty caramel malts are used. Caramel malts can be from very light to dark colors.

In September, 2015 JSC “Belsolod” launched the production of specialty malts. We can offer a wide range of color specialty malts.

* Pilsner type of malt is called light malt at our enterprise



PALE MALT



VIENNA MALT



CARAMEL MALT



ROASTED MALT



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