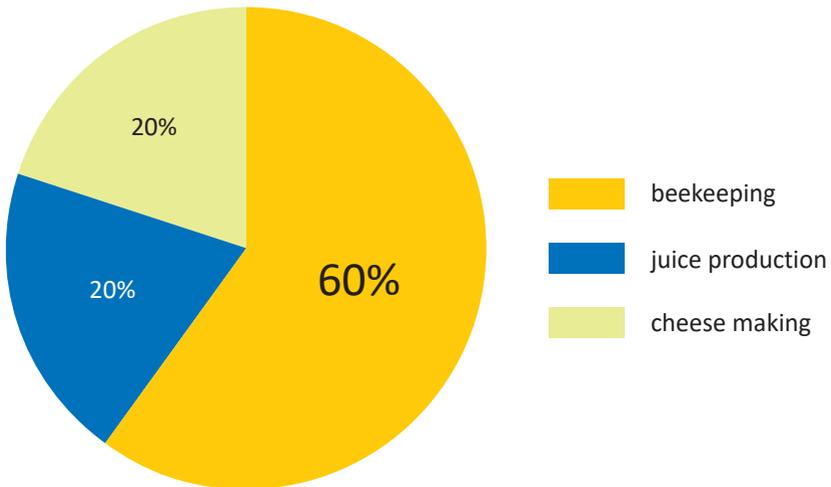


SMALL AND MEDIUM ENTERPRISES OF KIROVOHRAD REGION

WITHIN THE PROJECT 'EU4BUSINESS: CONNECTING COMPANIES'

Support to SMEs in Kirovohrad region (Ukraine) within the project 'EU4Business: Connecting Companies'Companies»:

- participation in EKOGALA international exhibition, which is focused on organic food products in Central Europe
- informing SMEs about the BIO/ORGANIC sector of food products in Poland and Italy
- BIO/ORGANIC certification
- B2B meetings
- establishment of relations with enterprises of the European Union and the Eastern Partnership
- production of video-tours for SMEs



Kirovohrad regional chamber of commerce and industry involved 5 SMEs in the project implementation, including:

- 1 woman is the SME's owner
- 1 SME owner is under 35 years old
- 4 SMEs have their seat in rural areas

KOZATSKYI MEDOK & SMAKOLYKY



Individual entrepreneur Andriienko M.V. is better known as TM Kozatskyi medok & smakolyky in Ukraine. Has been working in this direction for several years on the Ukrainian market.

This is a purely family craft business, which began many years ago with their own small apiary and it is located in an ecologically clean place on the edge of the village of Tsvitna, near the Chyhyryn forest.

Entrepreneurs work in threes. Each of them fulfills own role: an apiary, a small craft production, marketing and sales of products on the territory of Ukraine.

The family of entrepreneurs travels a lot around the world and gains experience in beekeeping in France and Greece.

Since 2020, the production of souffle honey, or as it is called cream-honey in Ukraine, has begun under TM Kozatskyi medok & smakolyky. Automatic cremation equipment was purchased and technical conditions for creaming honey were developed. New technologies were tested, and the result was not only useful, but also tasty!

Products of the trademark Kozatskyi medok & smakolyky are sold through retail chains of craft partners. But their dream is to open their own chain of stores in Ukraine, to sell products abroad, so that even more people can enjoy real honey.



ORGANIZOVANO BDZHOLAMY



Young entrepreneur Daria Chechenina has been interested in honey production since she was a child, already 15 years old. She is now 23. Beekeeping has been practiced in her family for generations. It all started in 1960, when Daria's great-great-grandfather dreamed of an apiary. So he bought the first families, which grew over the years. Grandfather was engaged in the bee breeding, which was taken over by Daria.

The apiary is located in the center of Ukraine, where there is pure grass and fields. Bees are kept in wooden hives, which are filled with completely natural materials.

Honey of the 'Organizovano Bdzholamy' TM is not processed in any way, without any additives. It is high-quality, tasty, ecological and natural.



BDZHILKA MOTIA



The family of priest Mykhailo and Tetiana Naidiuk from the town of Novoukrainka, Kirovohrad region, started beekeeping nine years ago. Mykhailo and his wife Tetiana have six children.

They decided to keep the apiary for daughter Matrona, whose doctors diagnosed a spinal herniation - the doctors advised the child to use beekeeping products. In order to have quality products, the Naidiuks decided to start their own business and bought 13 bee colonies. Now they have 700 beehives.

Two years ago, Bdzhilka Motia became a green estate. Now everyone can come to Naidiuks for fishing, tasting fresh honey, trying to be a beekeeper and sleeping in beehives.

Nowadays, the Naidiuks dream of a line for pumping out honey, because they do it manually. Bdzhilka Motia plans to reach out to foreign consumers to introduce them to a truly natural, tasty and such a useful product.



AHROREHIONBUD LLC



The aim of the company's director Ihor Tymchenko is to conduct ecological production, manufacture high-quality products.

The apiary of Ahrorehionbud has 120 - 150 hives, the bees are Ukrainian steppe here. The process of extracting honey takes place only in the old manual way, without the use of electricity. Honey of the company is high quality, without added sugar, without antibiotics, without chemicals, it is a natural product.

Ihor Tymchenko plans to install api houses on his ecologically clean apiary. At the moment it is more relevant than ever - to rehabilitate after the coronavirus and stress.

Ihor's son, who is now 14, is also interested in beekeeping. In this case the business has been a family affair for a year now.

RADISHKA LLC

PaGiurka



Radishka LLC produces natural juices of direct squeezing.

Fruits and vegetables for Radishka juices are grown in Novoukrainka district, it is ecologically safe place of Kirovohrad region. The company has many years of experience in the field of agriculture. Gardens and vegetable plots are not treated with harmful chemicals. Raw materials for juices are healthy vegetables and fruits that are not damaged by pests and meet the technological maturity specified in regulatory documents.

Juices are produced on a modern bottling line of Austrian production Voran Maschinen GmbH with a capacity of 500 000 liters per year. The enterprise has its own fruit storage for 4000 tons and warehouses for storing products.

Thanks to the packaging, all the vitamins and beneficial properties of the juices are preserved. Packaging options: bag-in-box — 3 L; glass bottle - 1 L; bag-pouch — 2.75 L. The range of products includes: apple, apple-carrot and apple-pumpkin juice.

The company's mission is: Vitamins in every glass to keep you healthy.

RUMYNA



Household plot Rusetskykh Mykhailo and Nataliia is located in ecologically clean Zelene village, Kompaniivka territorial community, Kirovohrad region.

It was a family hobby that turned into a family business 5 years ago. For the Rusetski family, it is very important to create a natural product. Mykhailo Rusetskyi has about 22 proven technologies for the production of cheeses. The Rumyna brand offers cheeses made from cow's or goat's milk, according to traditional Italian, Dutch, French, Cypriot technologies or according to personal recipes. The assortment includes cheeses of different ages, structure and tastes, which have no analogues in the world.

Rumyna craft cheese is made in harmony with nature and it is 100% natural, healthy and tasty.



The logo for EUROCHAMBRES, featuring the word "EUROCHAMBRES" in a blue, sans-serif font. Above the letter "O" is a stylized graphic of a globe with yellow stars.

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