



Brand Ambassador & Export Partner:

**AGAWA UG**

WhatsApp +49 176 620 81 180, [eko.plus@gmx.de](mailto:eko.plus@gmx.de)

[www.geowein.eu](http://www.geowein.eu)



**Sarepta** is a land of golden mustard steppes on the shores of Lower Volga where mustard has been grown since the end of 18th century.

**Sarepta** is a world-wide famous Russian region, and Oriental mustard seeds grade was called after it – Sarepta.

**Sarepta** is the name of the oldest mustard oil plant in Russia, which traces its history back to **1810**.

**Volgograd Mustard O I  
Plant Sarepta is the largest  
Russian processor of  
mustard seeds and high-  
quality mustard oil and  
powder manufacturer.**



# MUSTARD OIL PLANT SAREPTA TODAY:



- Modern production of waste-free mustard and camelina oilseeds processing
- Mustard sector pro team
- The owner of unique patent-protected technologies
- Large production facilities, storage facilities and its own seed elevator
- Manufacturer and exporter of products made of mustard and camelina seeds
- The first Russian natural essential oil manufacturer
- Competitive products highly-demanded in the domestic and foreign markets
- The supplier of food, pharmaceutical, perfume and cosmetic, feed mill industries
- One of UG GROUP holding main enterprises
- Multilevel sales system
- Quality management system which meets the requirements of ISO 9001:2008 and HACCP certification
- Participant and winner of the largest international food products and ingredients exhibitions in Russia and abroad



- 01** Successor of famous Glitch mustard plant founded in 1810 within the territory of modern Volgograd
- 02** Industry leader in mustard and camelina oilseeds supply and processing
- 03** The largest manufacturer of mustard powder and oil in Russia
- 04** Winner of the «Exporter of the Year — 2020» competition among small and medium-sized enterprises of the Volgograd region in the field of agro-industrial complex

## Products branded Sarepta are:

- Traditional tested for centuries production method
- Close quality control at all stages – from raw material purchases to finished product output
- No artificial additives and GMO
- Natural, ecologically friendly product



**Sarepta is the largest mustard oil manufacturer in Russia and unconditional sales leader!\***

**Product supplier to federal and regional retail chains through the whole country**



Sarepta trademark offers mustard and camelina produce of perfect quality a:

- natural products into the growing healthy products category – for functional and healthy eating;
- product line of different price range;
- various types of packing for retail and whole sale distribution.

The whole produce is manufactured on a monthly basis adequate to the sales.



\* In Russian retail chains according to date of Nielsen company for 1Q 2018 and 1Q 2019

# SAREPTA MUSTARD

Mustard is a plant with bright-yellow flowers in a Cruciferae family, vegetable oil and mustard powder are made of its seeds. Mustard health properties were known in ancient China. People have started to actively grow mustard and manufacture oil and mustard powder within the territory of Russia only since the end of 18th century by order of the Empress Catherine the Great. Mustard oil and sauce were favorite culinary delights on the royal table.

Since then, Sarepta settlement in the Lower Volga region became the cradle of Russian mustard production and motherland of Sarepta mustard. The Volga region inhabitants took the fancy of mustard oil and became ingrained in their menu, frequently replacing other vegetable oils.

I. K. Glitsch mustard plant founded in Sarepta in 1810 became the supplier of the imperial court and the winner of many awards for the product quality.

The oldest Russian mustard oil plant bears the name «Sarepta» now and carries on traditions of mustard experts applying the old secrets of unique Sarepta mustard products manufacturing.

Mustard seeds contain volatile allyl essential oils which give Sarepta mustard seeds products pungent flavor. But all essential oils stay in take in the process of oil pressing from seeds.

~~~~~  
**Bill Brwa, coach,  
the Culinary  
Institute of America  
chef since 1996:**

” **Superproducts such a  
foodstuff which has survived  
the test of time without  
any changes, has only  
advantages and doesn't  
have any disadvantages,  
which is cross-functional in  
use and can make our food  
nutritious and healthy!** ”

There isn't any other definition  
which can describe Sarepta mustard  
oil better!

This is a true superproduct, its  
recipe hasn't change for more than  
200 years. Today we value mustard  
oil in the same way as it was at the  
court of Russian emperors.

~~~~~  
Russian plant breeders bred  
Sarepta mustard grades which don't  
carry erucic acid, high content of  
which characterizes, for example,  
rape seeds. Erucic acid content in  
mustard oil doesn't exceed 5% so  
it is absolutely safe for human  
consumption.

~~~~~  
**SAREPTA**  
EST. 1810







# MUSTARD OIL

Sarepta mustard oil is natural unrefined vegetable oil of cold pressing. It is manufactured from Sarepta mustard seeds by single-stage pressing.

Traditional mustard oil has nice aroma of seeds and mild taste without typical mustard pungency, this is why it is widely used in cookery for making various dishes.

Sarepta mustard oil corresponds all requirements of GOST 8807-94, is internationally certified, meets the requirements of Technical Regulation for Fat-and-oil Products of Eurasian Customs Union and has Kosher and Halal certificates.

## Is recommended:

- as a product for healthy goods category — for functional and healthy eating;
- as a product for usage in cookery;
- as a product for unique vegetable oils product category widening



## Mustard oil by Sarepta:

- 01 mild taste without bitterness and hot feeling, nice aroma and golden-brown color
- 02 additional source of polyunsaturated fatty acids omega-3 and omega-6
- 03 high content of natural antioxidant vitamins E
- 04 natural product without usage of preservatives and artificial additives
- 05 cross-functional cookery oil, its smoking point is more than 200 °C
- 06 unusual long shelf life — 24 months

## Used in cookery:



For salad dressings

For cooking vegetable and fish dishes

For giving bread and bakery spicy taste, fluffiness and golden color

As ingredient of home-made canned vegetables



# PIQUANT MUSTARD OIL

A little while ago plant experts decided to widen the product range of vegetable oils manufactured, developed and took out a patent of a new recipe of salad oil.

This oil is made of traditional natural unrefined mustard oil and flavor additive based on essential mustard oil. Thereby the salad oil has a distinctive aroma and flavourfull hot-pungent mustard taste and was named – Piquant.

**Piquant mustard oil is a new unique product which is unrivalled in the Russian market.**

## Is recommended:

- as a product for healthy goods category — for functional and healthy eating;
- as a product for usage in cookery;
- as a product for unique vegetable oils product category widening



## Piquant mustard oil by Sarepta

- 01 unique mustard oil with pungent mustard taste, unrivalled in Russia
- 02 additional source of polyunsaturated fatty acids omega-3 and omega-6
- 03 high content of natural antioxidant vitamin E
- 04 natural product without usage of preservatives and artificial additives
- 05 unusual long shelf life — 20 months

## Is used in cookery:



### For salad dressing

For marinating meat, vegetables and fish — gives pungent hot taste of mustard

When used for vegetables canning enlarges the shelf life of home-made canned food



# CAMELINA VEGETABLE OIL

Camelina vegetable oil is known from olden stile times. It is made of camelina oilseeds (Lat. Camelina sativa), plant in a Cruciferae family. Volgograd Mustard Oil Plant Sarepta carries on a tradition of vegetable oil manufacturing from camelina seeds.

Camelina oil is a perfect product as it is characterized by favorable for humans balance of omega-3 and omega-6 as two-to-one and high content of vitamin E. Its healthy influence on human's cardiovascular system is well known.

## Is recommended:

- as a product for healthy goods category — for functional and healthy eating;
- as a product for usage in cookery;
- as a product for unique vegetable oils product category widening



## Camelina vegetable oil by Sarepta:

- 01 pungent taste that reminds radish but without bitterness
- 02 delicate flavor of fresh green
- 03 record-breaking content of omega-3, comparable with flaxseed oil and cod liver oil
- 04 very high content of natural antioxidant vitamin E
- 05 natural product without usage of preservatives and artificial additives
- 06 long shelf life — 18 months

## Is used in cookery:



**For salad dressings and cream soups**

**For cooking vegetable, mushroom and fish dishes**

**For dishes enrichment — as an additional source of omega-3 and vitamin E**

**SAREPTA**  
EST. 1810

# PRODEXPO

Prodexpo is the largest international food and beverage exhibition in Russia and East Europe.

Vegetable oils by Sarepta – the gold medalist international exhibition of food products  
«PRODEXPO – 2020», «PRODEXPO – 2021»



Piquant mustard oil  
by Sarepta  
«The best product – 2021»








Mustard oil by Sarepta  
«The best product – 2020»



Piquant mustard oil  
by Sarepta  
«The best product innovation – 2021»



# MASS FRACTION omega-3•6•9 FATTY ACIDS (%) AND VITAMIN E (MG) IN VEGETABLE OILS

| vegetable oils                                           |                                                                                           |                                                                                             |                                                                                           |                                                                                               |                                                                                               |
|----------------------------------------------------------|-------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|
| legend                                                   |  mustard |  camelina |  olive |  sunflower |  flax seed |
| <b>Omega-9</b>                                           | 43,4                                                                                      | 15,6                                                                                        | 56-83                                                                                     | 14-39                                                                                         | 13-36                                                                                         |
| <b>Omega-6</b>                                           | 31,4                                                                                      | 18,1                                                                                        | 3,3-20                                                                                    | 18,3-74                                                                                       | 8,3-30                                                                                        |
| <b>Omega-3</b>                                           | 10,4                                                                                      | 35,1                                                                                        | 0,4-1,5                                                                                   | до 0,2                                                                                        | 30-67                                                                                         |
| <b>Erucic acid</b>                                       | 3,7                                                                                       | 0                                                                                           | 0                                                                                         | 0,5-1,3                                                                                       | до 0,6                                                                                        |
| <b>Tocopherols a, g,<br/>(vitamin E)<br/>mg in 100 g</b> | 48,1                                                                                      | 69,27                                                                                       | 22,3                                                                                      | 57,3                                                                                          | 8,99                                                                                          |

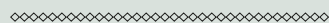


**Vegetable oil** has been a very important product on our table for a long time. Aiming to live a healthy lifestyle we have to give up eating animal fats which contain cholesterol.

Due to gentle way of production **Sarepta** vegetable oils contain bioactive components – phosphatides which have a beneficial effect on the liver.

**Sarepta** vegetable oils consuming helps to raise the level of «good» cholesterol in blood and decrease the level of «bad» one as they contain polyunsaturated fatty acids.

The level of linolenic acid in **Sarepta** vegetable oils is a few times higher than in other oils. Linoleic acid exhibits the same properties as omega-3 fatty acids containing in cod liver oil. They reduce the risk of death caused by heart attack, can help in case of asthma and inflammatory arthropathies, help to set up nervous system, make blood vessels elastic and support immune system reinforcement.





# The TRADITIONAL LINE OF VEGETABLE OILS

---

**Sarepta is leader trademark in the category of mustard oil with unique history which traces its origin back to 1810.**

We conducted rebranding and created new architecture of Sarepta brand product portfolio in 2020. We changed the design of packing of our current produce and called this oils the «Traditional» line, emphasizing our commitment to traditions and quality for which masters of the past times were renowned.

The renewed design of the «Traditional» line oils takes us back to the cradle of mustard production on Volga shores in Sarepta settlement. It is inspired by 8th century engravings with distinctive subjects and sceneries of that period. The base of it is an old Protestant church which has survived to this day. It has been the symbol of Old Sarepta for more than two centuries and is closely connected with mustard production in Russia.

**Despite its long history and the changes in the world around Sarepta brand remains true to itself and keeps the best traditions.**

Purposely designed form of the «Traditional» line oils PET-bottle is hard enough and nice to hold so it is convenient in use. New label color palette compares favorably with the competitors and makes Sarepta trademark more distinctive on the shelves.

The bottle is corked with two-component cap of house color, in the tone of Sarepta logo. Bursting disc and daisy-shaped dispenser prevent oil spillage. Upon bottle opening it is easy to close the cap – it is snapped by slight pressing on its top.

# TRADITIONAL Mustard oil

Unrefined brown mustard oil  
GOST 8807-94

Ingredients:

100% unrefined mustard oil

- unrefined
- first-stage cold pressing
- source of fatty acids  
omega-3-6-9 and vitamin E
- perfect for salads, frying  
and baking

Traditional «Sarepta» mustard oil has delicate flavor and soft aroma of true mustard oil made according to the traditional technology – cold pressing method.

Our mustard oil is healthy and cross functional in cookery, its smoke point is more than 200 °C, this is why it is commonly used for cooking both cold and hot dishes.

Fat content

per 100 g – 99.8 g.

Calories

per 100 g – 898 Kcal/3759 kJ.

GMO-free

Keep in cold darkened areas. Upon package opening keep at the temperature no more than 20 °C in a dark place.



Volume:  
500 ml / 750 ml / 1 l

Net weight:  
450 g / 675 g / 900 g

Shelf life:  
24 months

# TRADITIONAL Piquant mustard oil

Brown mustard oil with mustard flavor «Spicy»

TU 10.41.26-067-70586390-2020

Ingredients:

unrefined mustard oil, flavoring additive – natural essential mustard oil.

- **unrefined**
- **first-stage cold pressing**
- **source of fatty acids omega-3-6-9 and vitamins E**
- **perfect for salads, sauces and marinades**

**Piquant mustard oil – is a new unique product which is unrivalled in the Russian market.** A patent on its production belongs to Sarepta brand. Piquant mustard oil by Sarepta has bright strong flavor and a little spicy mustard taste. It maintains all health properties and vitamins of traditional oil and exhibits extra antibacterial properties.

**Fat content**

per 100 g – 99.8 g.

**Calories**

per 100 g – 898 Kcal/3759 kJ.

**GMO-free**

**Keep** in closed darkened areas. Upon package opening keep at the temperature no more than 20 °C in a dark place.



**Volume:**  
500 ml

**Net weight:**  
450 g

**Shelf life:**  
20 months

# TRADITIONAL Camelina oil

Unrefined camelina oil «Camelina»

TU 9141-063-70586390-2014

=====

## List of ingredients:

100% unrefined camelina oil.

- **unrefined**
- **first-stage cold pressing**
- **perfect balance of fatty acids omega-3 and omega-6**
- **perfect for dressing cereal and vegetable dishes**

Camelina oil by Sarepta is manufactured from oilseed crop Camelina (Lat. Camelina sativa), plant in the cruciferae family.

Our oil has delicate flavor of fresh green and a little harsh but not bitterish taste. Camelina oil is a perfect product for healthy eating. It contains unprecedented amount of vitamin E and essential fatty acids omega-3 and omega-6.

## Fat content

per 100 g – 99.7 g.

## Calories

per 100 g – 898 Kcal/3759 kJ.

## GMO-free

**Keep** in closed darkened areas. Upon package opening keep at the temperature no more than 20 °C in a dark place.



**Volume:**  
500 ml

**Net weight:**  
450 g

**Shelf life:**  
18 months





# The EXTRA VIRGIN LINE OF VEGETABLE OILS

The Extra Virgin line of vegetable oils is a brand-new product in Sarepta brand portfolio. Extra Virgin term on the label means that there is first-stage pressing oil in front of you. It is produced by only mechanical pressing of finely grounded seeds without the use of chemical or biochemical additives. This is why such oil has so high nutritional value and retains it within at least 18-24 months. We immediately bottle our oil during the production process.

Purposely designed form and unique design of the Extra Virgin line of vegetable oils PET-bottle make it look like a glass one, distinguish it on the shelf in a shop and compare favorably with competitors.

Instead of traditional paper label there is a heat-shrink film which smoothly stretches over the whole bottle showing clear golden oil color, absence of precipitate and suspended matter, demonstrating product high quality and oxidation stability.

The film also protects the cap against accidental opening and damage. User-friendly perforation on the film under the cap allows to remove top part easily and unloose the cap.

The bottle is corked with two-component cap of house color, in the tone of Sarepta logo. Bursting disc and daisy-shaped dispenser prevent oil spillage. Upon bottle opening it is easy to close the cap – it is snapped by slight pressing on its top.

**01** One-of-a-kind bottle volume 600 ml is unrivalled in the vegetables oils market.

**02** Sarepta brand oil bottle of the Extra Virgin line of vegetable oils will adorn any kitchen.

# EXTRA VIRGIN Mustard oil

Unrefined brown mustard oil

GOST 8807-94

## List of ingredients:

100% unrefined mustard oil.

Mustard oil by Sarepta of Extra Virgin line is unrefined first-stage pressing oil of high quality, it is manufactured with Extra Virgin technology – by cold-pressing method.

Sarepta mustard oil has delicate flavor and soft aroma of true Volgograd mustard oil.

Smoke point is more than 200 °C, this is why it can be commonly used both for cold and hot dishes.

It is used in cookery as salad dressing for frying and baking.

- **unrefined**
- **first-stage cold pressing**
- **soft aroma and delicate flavor**
- **source of fatty acids omega-3-6-9**
- **high content of vitamins E**

## Fat content

per 100 g – 99.8 g.

## Calories

per 100 g – 898 Kcal/3759 kJ.

## GMO-free

**Keep** in closed darkened areas.  
Upon package opening keep at the temperature no more than 20 °C in a dark place.



**Volume:**  
600 ml

**Net weight:**  
540 g

**Shelf life:**  
24 months

# EXTRA VIRGIN

## Piquant mustard oil

Brown mustard oil with mustard flavor «Piquant»

TU 10.41.26-067-70586390-2020

### List of ingredients:

100% unrefined mustard oil,  
flavoring additive – natural  
essential mustard oil.

Sarepta Piquant mustard oil of Extra Virgin line has bright strong flavor and spicy taste of true Russian mustard.

It is manufactured with Extra Virgin technology following a special recipe – from a mixture of unrefined mustard oil of high quality and special additive based on natural essential mustard oil. **It is a unique product which is unrivalled in the Russian market.**

Sarepta Piquant mustard oil is used in cookery for making salad dressings, sauces and marinades to give dishes peculiar aroma and tang of mustard.

- **unrefined**
- **first-stage cold pressing**
- **rich mustard aroma and taste**
- **source of fatty acids omega-3-6-9**
- **high content of vitamin E**

### Fat content

per 100 g – 99.8 g.

### Calories

per 100 g – 898 Kcal/3759 kJ.

### GMO-free

**Keep** in closed darkened areas.  
Upon package opening keep at the temperature no more than 20 °C in a dark place.



**Volume:**  
600 ml

**Net weight:**  
540 g

**Shelf life:**  
20 months

# EXTRA VIRGIN

## Camelina oil

Unrefined camelina oil

TU 9141-063-70586390-2014

### List of ingredients:

100% unrefined camelina oil.

Camelina oil by Sarepta of Extra Virgin line is unrefined first-stage pressing oil of high quality, it is manufactured with Extra Virgin technology – by cold-pressing method. Sarepta camelina oil is used in cookery as salad dressing, crème soups and vegetable, mushroom, fish dishes. The oil has delicate flavor of fresh green and a little harsh but not bitterish taste. Its healthy influence on human is well known. It is a perfect product for healthy eating thanks to unprecedented content of vitamin E and optimal balance of essential fatty acids omega-3 and omega-6 at the ratio 2 to 1. Sarepta camelina oil is used in cookery as salad dressing, crème soups and vegetable, mushroom, fish dishes.

- **unrefined**
- **first-stage cold pressing**
- **fresh aroma and harsh taste**
- **perfect balance of fatty acids omega-3 and omega-6**
- **high content of vitamin E**

### Fat content

per 100 g – 99.7 g.

### Calories

per 100 g – 898 Kcal/3759 kJ.

### GMO-free

**Keep** in closed darkened areas. Upon package opening keep at the temperature no more than 20 °C in a dark place.



**Volume:**  
600 ml

**Net weight:**  
540 g

**Shelf life:**  
18 months



# PREMIUM OILS LINE

Premium line oils by Sarepta is a craft production, the oil is manufactured by secret old recipes. Top grade oils are bottled in glass bottles of small volumes.

Special heat shrinkable black label protects oil against light penetration and preserves all vitamins and healthy properties better.

Individual box made of cardboard is not only additional protection but also a kind of name card of Volgograd region, the mustard capital of Russia.

Sarepta brand is a successor of the oldest manufacture in Volgograd region. Thus, it has an official authorization to place the symbol of the hero-city Volgograd – the stylized monument figure «Motherland calls!» on the package of Sarepta PREMIUM mustard oil.

Sarepta premium oils group is not only oils of unrivalled quality but also a wonderful present and a souvenir from Volgograd.

## It is recommended:

- as products into products category of vegetable oils in premium and mid-range price segment;
- as products into the healthy products category — for functional and healthy eating;
- as products for corporate gift or souvenir from hero-city Volgograd

# PREMIUM Mustard oil

Unrefined brown mustard oil

GOST 8807-94

## List of ingredients:

100% unrefined mustard oil.

«Sarepta» mustard oil of PREMIUM line is luxury top grade oil manufactured according to old recipes and unique technology – using the method of cold-pressing selected and mature Sarepta mustard seeds. Its smoke point is more than 200 °C.

PREMIUM Sarepta mustard oil has delicate flavor and soft aroma of true mustard oil which is in widespread use in Russian, Western and Asian food dishes.

- **unrefined**
- **first-stage cold pressing**
- **gourmet aroma and delicate flavor**
- **perfect balance of fatty acids omega-3 and omega-6**
- **high content of vitamin E**

## Fat content

per 100 g – 99.8 g.

## Calories

per 100 g – 898 Kcal/3759 kJ.

## GMO-free

**Keep** in closed darkened areas. Upon package opening keep at the temperature no more than 20 °C in a dark place.



**Volume:**  
250 / 500 ml

**Net weight:**  
235 / 450 g

**Shelf life:**  
24 months



# PREMIUM

## Piquant mustard oil

Brown mustard oil with mustard flavor «Piquant»

TU 10.41.26-067-70586390-2020

### List of ingredients:

100% unrefined mustard oil,  
flavoring additive – natural  
essential mustard oil.

«Sarepta» Piquant mustard oil of  
PREMIUM line has bright strong  
flavor and spicy taste of true Russian  
mustard.

It is manufactured with Extra Virgin  
technology following a special  
recipe – from a mixture of luxury  
unrefined mustard oil and special  
additive based on natural essential  
mustard oil.

«Sarepta» Piquant mustard oil  
of PREMIUM group is perfect for  
making salad dressings, sauces and  
marinades, to give dishes peculiar  
aroma and tang of mustard.

- **unrefined**
- **first-stage cold pressing**
- **strong mustard flavor and taste**
- **perfect balance of fatty acids  
omega-3 and omega-6**
- **high content of vitamin E**

**Fat content**  
per 100 g – 99.8 g.

**Calories**  
per 100 g – 898 Kcal/3759 kJ.

**GMO-free**

**Keep** in closed darkened areas.  
Upon package opening keep at  
the temperature no more than  
20 °C in a dark place.



**Volume:**  
250 ml

**Net weight:**  
235 g

**Shelf life:**  
20 months

# PREMIUM Camelina oil

Unrefined camelina oil

TU 9141-063-70586390-2014

## List of ingredients:

100% unrefined camelina oil.

«Sarepta» camelina oil of PREMIUM line is luxury top grade oil manufactured according to old recipes and unique technology – using the method of cold-pressing selected and mature camelina seeds.

The oil has delicate flavor of fresh green and a little harsh but not bitterish taste.

It is a perfect product for healthy eating thanks to unprecedented content of vitamin E and balance of essential fatty acids omega-3 and omega-6.

It is used in cookery as salad dressing, for crème soups and vegetable, mushroom, fish dishes.

- **unrefined**
- **first-stage cold pressing**
- **fresh aroma and harsh taste**
- **perfect balance of fatty acids omega-3 and omega-6**
- **high content of vitamin E**

## Fat content

per 100 g – 99.7 g.

## Calories

per 100 g – 898 Kcal/3759 kJ.

## GMO-free

**Keep** in closed darkened areas.

Upon package opening keep at the temperature no more than 20 °C in a dark place.



**Volume:**  
250 ml

**Net weight:**  
235 g

**Shelf life:**  
18 months



# FRUIT MUSTARD

---

**This mustard BUT it's  
unusual for Russian.**

Our new product – Fruit mustard by Sarepta – refers to premium segment and can be interesting to gourmets and valuers of Western and Mediterranean food.

In Italian, fruit mustard is called mostarda – a sauce made from fruit marinated in mustard and syrup.

We have developed a simple but delicious and beautiful recipe for fruit mustard based on the ripest fruit and added the spice of Sarepta mustard. We make it only from natural products, without artificial colourings or conservants!

---

Fruit mustard by Sarepta  
is a bronze medalist winner  
at the 28th international foodstuffs  
exhibition  
«PRODEXPO 2021»



Fruit mustard «Orange»  
by «Sarepta» is  
«Best Product 2021»

---

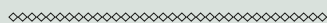




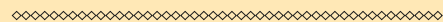
Any fruit – apple, pear, orange or even water-melon – are suitable for making Italian mostarda. Mostarda is used as a side to boiled meat or as a sauce to cheese or paste.

Fruit mustard story has begun in an Italian city Cremona, homeland of world-famous violinmakers Stradivari, Amati, Guarneri. This is why it is sometimes called Cremona mustard. First records about mostarda date back to 14th century. Sebellini family started the industrial manufacturing of mostarda in 1500, however it took one hundred years more to make fruit sauce of North Italian farmers a culinary delight on the tables of splendid Rome palaces.

Today it is a common Italian sauce, famous world-wide. **Now you can try Russian mostarda made from real Sarepta mustard!**



# FRUIT MUSTARD



Despite deceptively simple recipe of this sauce mustard usage is the most difficult. We make our fruit mustard syrup transparent only thanks to the just proportion of mustard and fruit sauce base.



**This is the  
secret of our  
unique recipe!**



Special small 40 g jars contain ideal sauce amount to eat it in one or two sittings. Such jar won't stand too long in your fridge and the sauce will not have time to lose its unique piquant flavour.



# FRUIT MUSTARD

## «PEAR»

TU 10.39.22-003-318265100129265-2020

Fruit mustard «PEAR» is a wonderful sauce made of the ripest pear flavored with Sarepta mustard pungency. It will give special flavor to gourmet cheese or paste, add exotic fresh taste to vanilla ice-cream. This sauce is suitable for romantic or family dinner dishes.

### List of ingredients:

Pear, sugar, potable water, food additive – natural mustard flavoring, stabilizer – pectin, antioxidant – citric acid.

**Nutrition value per 100 g:** protein – 0.2 g; fat – 0.2 g; carbohydrates – 34 g.

**Calories per 100 g** – 590 kJ/140 Kcal.

**Keep** at the temperature no more than +25 °C and relative humidity no more than 75%. After opening, store in refrigerator during 2 weeks.

**Net weight:**  
40 g

**Shelf life:**  
12 months



**PERFECT FOR  
CHEESE AND PASTE**





# FRUIT MUSTARD «ORANGE»

TU 10.39.22-003-318265100129265-2020

Fruit mustard «ORANGE» is a fabulous sauce made of sweet oranges flavored with flavorful orange peel and Sarepta mustard pungency. It is perfect for highlighting the taste of baked duck or goose, adds pungency to liver paste, it will turn ordinary vanilla ice-cream into an unforgettable dessert. This sauce is suitable for Christmas and New Year feast.

## List of ingredients:

orange, sugar, potable water, food additive – natural mustard flavoring, stabilizer – pectin, antioxidant – citric acid.

**Nutrition value per 100 g:** protein – 1.0 g; fat – 0.3 g; carbohydrates – 34 g.

**Calories per 100 g** – 610 kJ/140 Kcal.

**Keep** at the temperature no more than +25 °C and relative humidity no more than 75%. After opening, store in refrigerator during 2 weeks.

**Net weight:**  
40 g

**Shelf life:**  
12 months



# FRUIT MUSTARD «CRANBERRY»

TU 10.39.22-003-318265100129265-2020

Fruit mustard «CRANBERRY» is a very delicious sauce flavored with Sarepta mustard pungency. Cranberry-and-mustard taste of the sauce will give special flavor to marbled beef steak or baked ham, it can be served to duck or goose liver paste. This sauce is suitable for heavy supper dishes.

## List of ingredients:

cranberry, sugar, potable water, food additive – natural mustard flavoring, stabilizer – pectin, antioxidant – citric acid.

**Nutrition value per 100 g:** protein – 0.3 g; fat – 0 g; carbohydrates – 30 g.

**Calories per 100 g** – 510 kJ/120 Kcal.

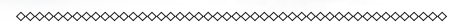
**Keep** at the temperature no more than +25 °C and relative humidity no more than 75%. After opening, store in refrigerator during 2 weeks.

**Net weight:**  
40 g

**Shelf life:**  
12 months



**PERFECT FOR  
STEAK AND HAM**



# MUSTARD POWDER

Mustard powder is a pungent flavoring popular worldwide and especially in Russia.

Mustard powder is widely used in cookery for making mustard sauces and mayonnaise, as an ingredient of flavorings, marinades and seasonings, in baking and home canning. It is also used for medical and cosmetic purposes.

Sarepta mustard powder is made of Sarepta mustard seeds by successive grinding of mustard cake left after oil pressing.

## HOME-MADE SAREPTA MUSTARD RECIPE

### For 50 g of mustard powder needed:

water – 200 ml, sugar – 1 tsp, salt – 0.5 tsp,  
vinegar 9% – 1 tsp, mustard oil – 2 tbsp  
laurel leaf, pepper, sweet peas.

**Cooking:** add sugar, salt and spices into water, boil and cool down to the temperature 50–55 °C.  
Add this pickle-water to mustard powder, mix carefully to a homogeneous condition and put in a warm place for 4 hours. Then add mustard powder and vinegar and mix carefully to a homogeneous condition.

Keep mustard sauce in the fridge.

### Is recommended:

- As products in product category «Spices».

### Is used in cookery:

- for making a sauce «Russian mustard»;
- as one of the main components of spices, different sauces, mayonnaise and salad dressings;
- in home canning for product shelf life period extension







# SAREPTA MUSTARD POWDER

Mustard powder made of  
Sarepta mustard seeds

## Top grade

TU 9146-042-70586390-04

Mustard powder by Sarepta is high-quality powder with extra high milling, easy to infuse. During the process of mustard or other sauces on the base of mustard powder making no lumps are left.

Sarepta mustard powder is only top grade and is packed in cardboard boxes of different sizes.

## Nutrition value per 100 g:

protein – 40 r, fats – 12 r, carbohydrates – 23 r.

**Calories** – 360 Kcal/1510 kJ.

**Keep** in clean dry rooms free from grain storage pests, well-ventilated and protected from direct sunlight and heat sources.

**Net weight:**  
200 / 400 g

**Shelf life:**  
18 months

## Mustard powder by Sarepta:

- 01 popular spice and food ingredient
- 02 true Russian pungent mustard taste
- 03 clean and natural product
- 04 wonderful antiseptic agent
- 05 long shelf life — 18 months



**SAREPTA**  
est. 1810

**FOOD INGREDIENTS  
NOT INDIVIDUALLY PACKED**



# MUSTARD OIL by SAREPTA

Unrefined brown mustard oil

GOST 8807-94

## NOT INDIVIDUALLY PACKED

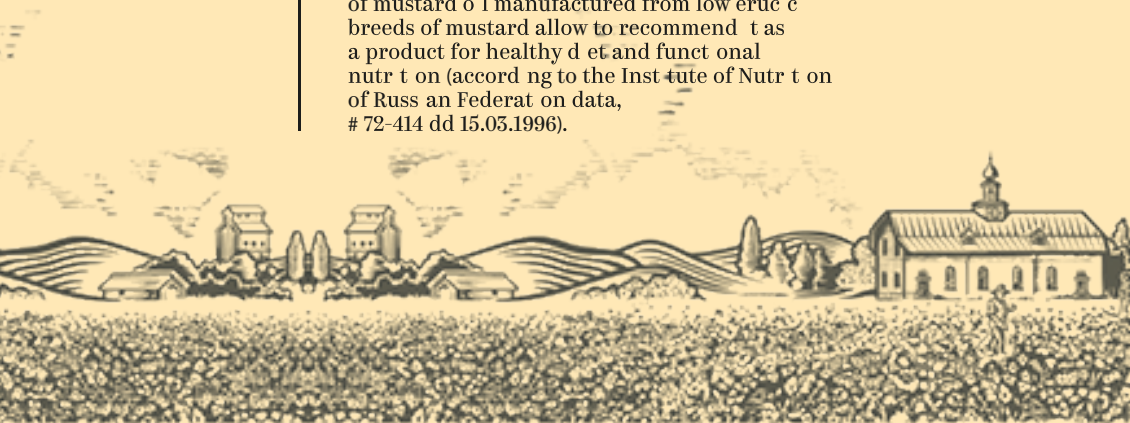
Sarepta mustard oil is natural unrefined vegetable oil of cold pressing. It is manufactured from Sarepta mustard seeds by single-stage pressing with the pressing temperature no more than 75 °C.

Mustard seeds contain allyl volatile essential oils which give product sharp-pungent flavor of Sarepta mustard. But all essential oils stay in cake in the process of oil pressing from seeds.

Sarepta mustard oil corresponds all requirements of GOST 8807-94, is internationally certified, meets the requirements of Technical Regulation for Fat-and-oil Products of Eurasian Customs Union and has Kosher and Halal certificates.

### Is recommended:

Unique natural composition and properties of mustard oil manufactured from low erucic breeds of mustard allow to recommend it as a product for healthy diet and functional nutrition (according to the Institute of Nutrition of Russian Federation data, # 72-414 dd 15.03.1996).



**Fat content**  
per 100 g – 99.8 g.

**Calories**  
per 100 g – 898 Kcal/3759 kJ.  
**GMO-free**

## ◇◇◇◇◇◇◇◇ MUSTARD OIL ◇◇◇◇◇◇◇◇

The oil made from Sarepta mustard seeds contains physiologically active substances — phosphatides which have a favorable influence on human's liver and fatty acids – oleic (omega-9), linoleic (omega-6) and linolenic (omega-3) which are essential for health. It is not only an additional source of vitamins A and E group but also, compared to other oils, preserves them 4-5 times longer.

## ◇◇◇◇◇◇◇◇ Industrial use: ◇◇◇◇◇◇◇◇



- **Baking** — for baking bread and flour products
- **Food** — a product of various canned vegetables and fish, sauces and mayonnaise
- **Oil-and-fat** — a solid edible fats product
- **Pharmaceutical** — a drug products product
- **Feed mill** — as a poultry and animal feed supplement
- **Chemical** — a lubricating fluids manufacturing

**SAREPTA**  
EST. 1810

**NOT INDIVIDUALLY PACKED**

**SAREPTA**  
est.  1810



# MUSTARD POWDER SAREPTA

Mustard powder made of Sarepta mustard seeds  
TU 9146-042-70586390-04

Mustard powder is a pungent flavoring popular worldwide and especially in Russia.

Mustard powder is widely used in cookery for making mustard sauces, mayonnaise and dressings, it is one of the main components of spicy mixtures, is used as a part of marinades and seasonings, in home pickling and canning. It is often used for medical and cosmetic purposes.

Mustard powder has high demand in the market and is used in food, pharmaceutical and food-canning industry.

**Nutrition value per 100 g:**

protein – 40 g; fat – 12 g; carbohydrates – 23 g.

**Calories per 100 g** – 360 kJ/1510 Kcal.

**Keep** in clean dry rooms free from grain storage pests, well-ventilated and protected from direct sunlight and heat sources.

**The products meet the requirements of**

TP TC 022/2011. TP TC 021/2011

**GMO-free**

**Pack ng:**

packed in four-layer paper bags  
with net weight 20 kg.

**Shelf l fe:**

18 months

**Mustard powder  
by Sarepta:**

- 01 popular sp ce and food  
ngred ent
- 02 true Russ an pungent mustard  
taste
- 03 clean and natural product
- 04 wonderful ant sept c agent
- 05 long shelf l fe — 18 months



**SAREPTA**  
est. 1810

# FEED CONCENTRATE by SAREPTA

Mustard oilcake

TU 9146060-70386-39013

Fodder concentrate Sarepta from plant raw material is produced from mustard oilcake at Volgograd Mustard Oil Plant Sarepta and is a high-protein fodder additive.

Fodder concentrate Sarepta from plant raw material is intended to combine fodder production and is used for purposes of feeding by direct nutritional intervention.

## Nutrition value per 100 g:

protein – 39 g; fat – 12 g; carbohydrates – 31 g.

**Calories per 100 g** – 363 kJ/1625 Kcal.

**Keep** in clean dry rooms free from grain storage pests, well-ventilated and protected from direct sunlight and heat sources.

**The products meet the requirements of**

TP TC 022/2011. TP TC 021/2011

**GM0-free**

## Pack ng:

packed in four-layer paper bags  
with net weight 25 kg.

## Shelf l fe:

12 months

## Feed concentrate

The addition of mustard oilcakes to ruminant diets contributes to:

- Complete replenishment of protein deficiency in the ration of animals.
- Normal protein, lipid, mineral and vitamin metabolism.
- Increased productivity, the average daily gain.
- Increased quality of milk and meat.
- High security of the newborn calves.
- Saving consumption of concentrated feed.



**SAREPTA**  
EST. 1810

# MUSTARD SEEDS

GOST 9159-71

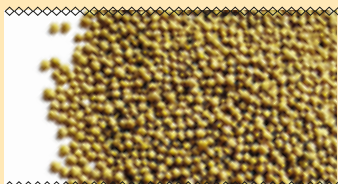
**Volgograd Mustard O I Plant Sarepta**  
**s the largest Russian processor**  
**and exporter of mustard oil seeds**

## WHITE MUSTARD

**WHITE MUSTARD** (*Sinapis alba* L.) – a plant thought to have originated in the Mediterranean, most probably in North Africa. Since ancient times, the Greeks, Romans and Egyptians have been growing it specifically to make a spice from its seeds. Like many other spices, mustard made its way first to Western, and then to Central Europe. In Russia it is cultivated in the Central Black Earth region.

White mustard seeds contain up to 35% of fatty oil and about 1% of essential oil, sinalbin and potassium salt. Its useful properties have long been used in medicine: for vascular sclerosis, hypertension, liver and gallbladder diseases, digestive disorders, flatulence, rheumatism.

White mustard seeds are used in vegetable dishes and marinades, in pork and beef dishes. In the old days the white mustard seeds were used to add them to pickles and vegetables, and used to season smoked meats.



### WHITE MUSTARD

(*Sinapis alba* L.) mustard seeds have a more delicate and piquant flavour.



**ORIENTAL MUSTARD, OR SAREPTA** (*Brassica juncea* L.), the seeds have a spicy taste.



## Mustard seeds

Mustard is a plant in the cruciferous family with bright yellow flowers, the seeds of which are used to make vegetable oil and mustard powder. Mustard is believed to be one of the oldest plants on Earth. Mustard seeds

are very useful — they are a source of vitamins, polyunsaturated fatty acids, salts and minerals.

The best known types of mustard are black mustard, white mustard and oriental mustard.

## SAREPTA MUSTARD

**ORIENTAL MUSTARD, OR SAREPTA** (*Brassica juncea* L.) is a plant cultivated in Russia in the Volga region. Mustard's useful properties have been known since ancient China. But it did not become popular in Russia to cultivate mustard and produce oil and mustard powder until the end of the 18th century by order of the Empress Catherine the Great. Mustard oil and sauce were a favourite delicacy on the czar's table.

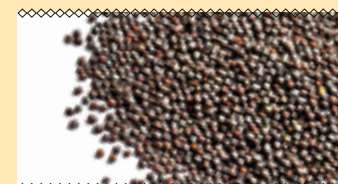
Since then, the settlement of Sarepta in the Lower Volga region has been the cradle of Russian mustard production and the birthplace of **Sarepta mustard**.

Mustard seeds contain allyl volatile essential oils which impart a pungent flavour to mustard seed products. Russian breeders have developed varieties of mustard seed that don't contain the erucic acid that's so plentiful, in rape seeds, for example. The erucic acid content in mustard oil is less than 5%, so it's perfectly safe to eat.

## BLACK MUSTARD

**BLACK MUSTARD** (*Brassica nigra* L.), or mustard, is native to the Mediterranean. It is found in the wild throughout Europe and Asia and in northern Africa. Like many other spices, mustard made its way first to Western, and then to Central Europe. In Russia it is cultivated in the Central Black Earth region.

Oil from the seeds of black mustard is used for food and technical purposes, and defatted seeds are used to produce the best varieties of table mustard. In France black mustard is used to make the world famous Dijon mustard.



### BLACK MUSTARD

(*Brassica nigra* L.) The seeds have a sharp, tart taste.

### Packaging:

packed in Polypropylene bags with net weight 50–1000 kg

### Keep

in clean dry rooms free from grain storage pests, well-ventilated and protected from direct sunlight and heat sources.





# NATURAL ESSENTIAL MUSTARD OIL

Mustard essential oil

TU 9151-013-10513491-04

## List of ingredients:

AITC content, % – 95, not less

Natural mustard essential oil is a product of processing mustard seed oil. It is obtained from mustard cakes using a unique patented technology - enzymatic hydrolysis followed by steam distillation.

The Volgograd mustard oil plant Sarepta is the developer and only producer of natural mustard oil in Russia using this technology.

## Recommended

- The All-Russian Research Institute of Fats recommends natural mustard essential oil for use in the oil and fats industry.
- It has been recommended that essential mustard oil be added to mayonnaises, sauces and mustards in the form of a natural mustard flavouring, which is a mixture of essential oil and refined deodorised vegetable oil or unrefined mustard oil.

## Shipment

Pour into aluminium canisters of 5 l and 10 l capacity.

## Shelf life:

24 months

## Natural Essential Mustard Oil

Natural mustard essential oil is a light yellow transparent liquid with a pungent mustard smell and a pungent taste. The main component of natural mustard essential oil produced from mustard cakes is a substance called allyl isothiocyanate (abbreviated AITC or allyl mustard oil), with a content of at least 95%. Mustard essential oil contains no terpenes or ethyl alcohol in its composition. On the basis of mustard essential oil the company produces «natural mustard flavouring», which is a mixture of mustard essential oil and vegetable oil in different proportions. Depending on the percentage of allyl isothiocyanate in the composition from 5% to 30%, the flavouring is subdivided into G, D, M, C and C grades.

## Industrial use:



Natural essential mustard oil is used in the food industry as a flavouring agent in the production of table mustard, mayonnaise and various sauces, as a substance extending the shelf life of products, and also in the pharmaceutical industry as part of ointments and medicines.

**SAREPTA**  
EST. 1810