

## **Innovative private enterprise “Gal-Bread”**

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**Introduction.** In our time, it is really important to find the good company which is specialized on bread, confectionary and bakery products. First of all, we must understand, that modern technologies occupy an important part in our life. The progress is not in place, and we contribute to this. That’s why, we can use clean and fresh products from year to year.

There are many companies in Ukraine which produce bakery products, confectionary and bread, of course. But I would like to tell you about one of the most popular company in Ukraine which is a big importer of the equipment for producing bread and confectionary products.

It was registered in 2005-10-13 Company recorders Pustomitovsky district state administration of Lviv. Director - Dmytro Grigorovich Lozinsky. Private enterprise "Gal-Bread" is at Lviv region., Pustomyty district, s.Obroshyne, ave. Wolski system. 5/55, common activity "Wholesale of other machinery and equipment."

Company "Gal-Bread" is the importer of bakery and confectionery equipment of famous western manufacturers: Werner & Pfleiderer, MIWE, Winkler, Kemper, Diosna, Roll Fix, Frits, Rondo Doge. They are official representatives in the western region of Ukraine from such foreign manufacturers as:

- Turkish company "Kumkaya"
- Shebekinsky Engineering Plant (Russia)
- Firm "Belogorye" (Russia)
- Smila Machine Building Plant (Ukraine)

For seven years, the factory offers a constant selling new bread-oven and machines, as well as b / equipment after overhaul. The guarantee of high quality and reliability of their services are highly qualified specialists in the field of baking, construction, mechanical, electrical and electronics of baking machines. Furnaces are overhauled, equipped with new hearths, certified in Ukraine the German firm Giersch burners and new heat-resistant wiring.

Many famous bakeries in Ukraine are equipped with their equipment. There are some examples of the company’s equipment:

Dough mixers

Kneading machine KEMPER S 75, Germany (renovated)

Kneading machine (mixer) G4-MTM-330-01 (new)

Universal two-speed machine batch.

It is intended for kneading dough of wheat, rye, wheat, rye breads and bakery products. The design of the working bodies of the mixer ensures uniform mixing of all ingredients allows to obtain dough with uniform properties and to create optimal conditions for future process steps.

**Conclusion.** So, it is a small part of what this firm can provide, but because of the above mentioned technologies, we can always eat delicious bread, bakery or confectionery products of a high quality.