



Belyov PASTILA

**Original fruit
dessert made of
baked apples**

*Restored recipes
and traditions of 1881*

www.pastila1881.com
+7 (985) 770-87-87







Belyov pastila manufacture



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General information



*Restored recipes
and traditions of 1881*



Belyov Pastila Manufacture. The restored photo of the 19th century.

HISTORY



One day Amvrosy Prokhorov, a Russian merchant, engineer and writer, decided to plant a large fruit garden and start the construction of a stone building one hundred metres long. Nobody knew what exactly he was building, but rumours started spreading. «They will burn apples with fire!»

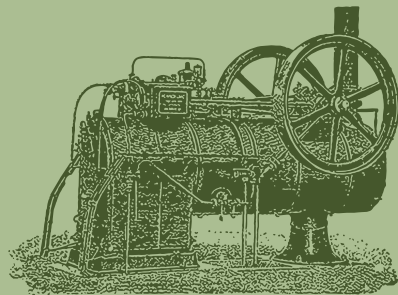
While the rumour mill was turning, the Prokhorovs kept their eyes on the prize: mass production of so-called apple pastilles, which had been made in Belyovo for more than three hundred years by that time.

It was, however, one thing to make an apple and honey treat for your family, and quite another to manufacture it «on a global scale». Well, there is no shortage of apples, and you can always replace honey with sugar. But how would you go about drying a mountain of apples?

1881 year

It took Amvrosy Prokhorov some time to work out a perfect formula for making an apple treat. To manufacture Belyov pastila, Prokhorov set up Russia's first Tinned Produce Manufactory, which was built in total secrecy. There is a reason for the secrecy: the manufacturer planned a «vegetable fire-drying» shop — an elaborate invention of Prokhorov himself. The world did not know such «know-how» back then. It involved the following: four trenches were dug up (some twenty paces long), a large furnace was set up at the end, trees (unchopped!) were put in the trenches, and their ends were burned in the furnace. It was the heat from the furnace that dried the apples. Another proprietary solution was to maintain a constant temperature of +80°C; a little higher, and the pastilles turned black.

Truth be told, apart from technical specifications, Prokhorov had something else that made for a superior and delicious pastille: a caring attitude to its manufacture. E.g., he decreed that the working day at the factory should start with tea-drinking! Everybody would gather at the canteen, drink tea with pastilles, Amvrosy Prokhorov would give the workers directions, and only then would everybody head for their stations on the shopfloor.



PRODUCTION



It was not until 2010 that pastille manufacture was resumed in our time. The creators of the Belyovo Pastille Manufactory got their inspiration from the trailblazing project of Amvrosy Prokhorov and decided to bring back both the pastille production process and consumer demand.

Belyovo pastilles are considered a delicacy by foodies, health enthusiasts and consumers who put a premium on quality. We, the Belyovo Pastille Manufactory, make this product in strict adherence to the 19th-century formula, exactly the way it was made by Amvrosy. The apples used in the process are cherry-picked by our workers and meet their criterion: cultivar. Belyovo pastilles are made from Antonovka because this apple brings out its flavours and nutrients to perfection when processed: it contains vitamin C, has the right texture for pastilles and, last but not least, tastes great.

Apart from classic apple pastilles, we make other varieties. The distinctive flavours of bilberry, slightly sour cranberry, cowberry, the rough taste of black currant, spicy and fragrant cinnamon, sweet pine nuts — all of the above blends into a wonderful whole with the Antonovka apple. And you can discover all of those flavours in our catalogue!

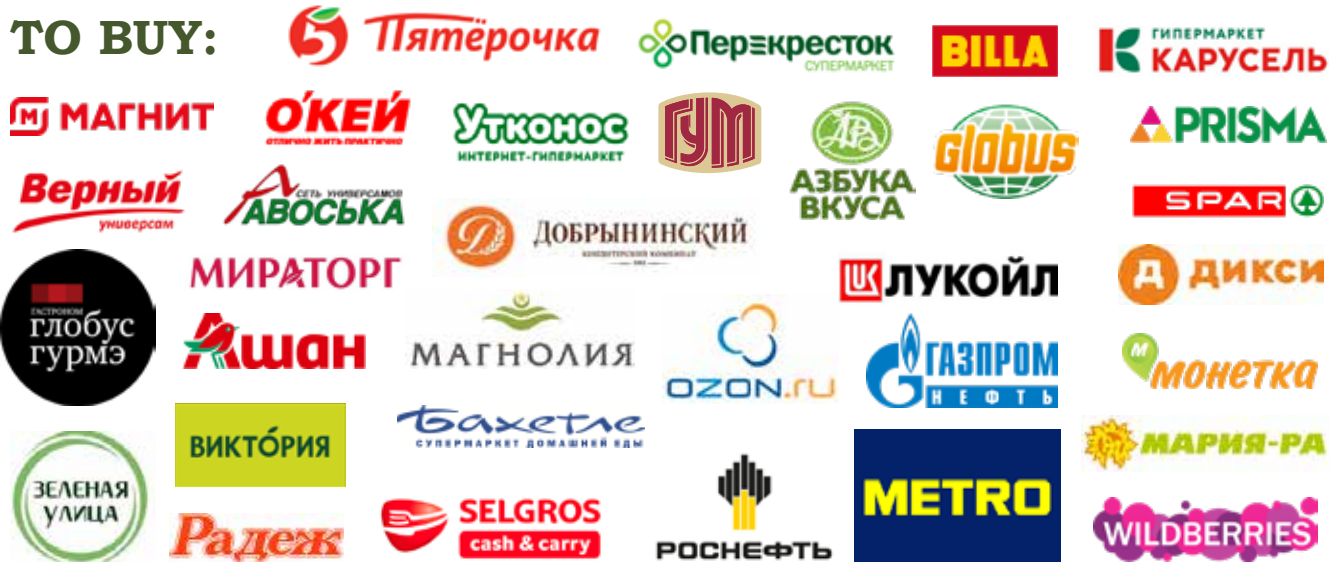
For 10 years now, we have been doing our best to make sure everyone can find something to their taste. Belyov pastila is considered a delicacy by foodies, health enthusiasts and consumers who put a premium on quality.



SALES GEOGRAPHY



WHERE TO BUY:



ACHIEVEMENTS AND CERTIFICATES



- Certificate for Trademark (Service Mark) No 712608 Belyov Pastila Manufacture
- Certificate of exclusive right to an appellation of origin 156/2

- Best Enterprise Award Cup 2019
- Best Enterprise 2019 Award
- Diploma and gold medal for participating in the contest «Best Product 2019»
- Diploma for participation in the exhibition Siberian Economic Forum 2018
- Honorary award of the participant of Belyov Confectionery • Company China International
- Import Expo 2018 Diploma for the confectionery product
- Belyov Classic Pastila
- Gold medal and diploma for a confectionery product: chocolate raspberry marmalade of the Belyov Pastila
- Manufactory brand
- Superior Taste Award
- Award «For excellent taste», Brussels 2018
- Silver laureate diploma marmalade in chocolate plum
- Gold pastille laureate diploma classic and classic sugar-free
- Gold laureate diploma Belyov Zephyr





Catalog



BELYOV PASTILA

Belyov pastila is exclusive hand made product. It is made of special apples (Antonov's) and according to invariable unique technology. Very simple ingredients such as apple and sugar turn into a lush, fragrant slice of pastila is real magic. To this day, craftsmen at the factory prepare pastille according to the auntetic traditions, on birch wood in a 19th-century Russian stove. Just imagine! This is how natural ingredients, craftsmanship and a time-tested recipe create the true taste of pastila.

With healthy benefits

Belyov classical pastila from the manufacturer «Belyov pastila Manufactory» is not only a very tasty, but also healthy type of sweets:

1. Belyov pastila is prepared manually in a Russian wooden oven. It has no chemical adding's or taste enhancers — therefore, Pastila can not bring any harm to the body.
2. Delicacy is prepared from apple puree, also hand-cooked of apples from Russian farms, that is why the pastila contains a large amount of pectin.

Pectin helps to clear human body from toxins, reduces amount of «harmful» cholesterol, normalizes metabolism and digestion.



BELYOV PASTILA



Name	Ingredients
Belyov pastila classical	apples, sugar, egg white
Belyov pastila classical without sugar	apples, egg white
Belyov pastila with cowberry	apples, sugar, egg white, cowberry
Belyov pastila with blueberry	apples, sugar, egg white, blueberry
Belyov pastila with cranberries	apples, sugar, egg white, cranberries
Belyov pastila with blackcurrant	apples, sugar, egg white, blackcurrant



50 g

BELYOV PASTILA



Name	Ingredients
Belyov pastila classical	apples, sugar, egg white
Belyov pastila classical without sugar	apples, egg white
Belyov pastila with cowberry	apples, sugar, egg white, cowberry
Belyov pastila with blueberry	apples, sugar, egg white, blueberry
Belyov pastila with cranberries	apples, sugar, egg white, cranberries
Belyov pastila with cocoa	apples, sugar, egg white, cocoa powder
Belyov pastila with honey	apples, honey, egg white



100 g

BELYOV PASTILA



Name	Ingredients
Belyov pastila classical	apples, sugar, egg white
Belyov pastila with blackcurrant	apples, sugar, egg white, blackcurrant
Belyov pastila with cowberry	apples, sugar, egg white, cowberry
Belyov pastila with cinnamon	apples, sugar, egg white, cinnamon
Belyov pastila with cranberries	apples, sugar, egg white, cranberries
Belyov pastila with cherries	apples, sugar, egg white, cherries
Belyov pastila with cedar nut	apples, sugar, egg white, cedar nut



200 g



BELYOV PASTILA



Name	Ingredients
Belyov pastila classical	apples, sugar, egg white
Belyov pastila with blackcurrant	apples, sugar, egg white, blackcurrant
Belyov pastila with cowberry	apples, sugar, egg white, cowberry
Belyov pastila with cinnamon	apples, sugar, egg white, cinnamon
Belyov pastila with cranberries	apples, sugar, egg white, cranberries
Belyov pastila with cherries	apples, sugar, egg white, cherries
Belyov pastila with cedar nut	apples, sugar, egg white, cedar nut
Belyov pastila with blueberry	apples, sugar, egg white, blueberry



200 g



BELYOV PASTILA WITHOUT ADDED SUGAR



Name	Ingredients
Belyov pastila classical without sugar	apples, sugar, egg white
Belyov pastila classical without sugar with cowberry	apples, egg white, cowberry
Belyov pastila classical without sugar with blueberry	apples, sugar, egg white, blueberry
Belyov pastila classical without sugar with cherries	apples, sugar, egg white, cranberries
Belyov pastila classical without sugar with blackcurrant	apples, sugar, egg white, blackcurrant

Sugar-free pastila is our special bestseller. At the very beginning, this product served as an alternative for people who can not eat sugar for health reasons. Later, with the development of a fashion for a healthy lifestyle, sugar-free Belyov pastila began to be in demand among athletes who are watching their figure, caring parents, and those who follow a diet.

Delicate dessert with berries is a real fairy tale, especially if you really want to please yourself with something tasty. Apple pastila is like a dream or weightless fruit cloud.

Pastila, layer by layer, combines both the traditional sourness of Antonov's apples and berry sweetness.

180 g



BELYOV PASTILA IN A GIFT PACKING



Name	Packing	Ingredients	Weight
Belyov pastila classical	in birch bark box	apples, sugar, egg white	200 g
Belyov pastila classical	in metal box	apples, sugar, egg white	200 g
Belyov pastila classical	in sackcloth package	apples, sugar, egg white	200 g
Belyov pastila classical	craft package	apples, sugar, egg white	200 g
Belyov pastila classical without sugar	craft package	apples, egg white	200 g
Belyov pastila apple-berry in assortment	craft package	apples, sugar, egg white, berries	200-400 g



Craft package



Packing in sackcloth



Packing in birch bark box



Packing in metal box

BELYOV PASTILA «FAIRYTALE KAMCHATKA»



100 g

Name	Ingredients
Wild Cranberry Belyov Pastila	apples, sugar, wild cranberry, egg white
Wild Blueberry Belyov Pastila	apples, sugar, wild blueberry, egg white
Wild Shiksha Belyov Pastila	apples, sugar, wild Shiksha, egg white



Like any responsible company, we, Belyov Pastila Manufacture, try to constantly surprise and come up with something cool. Together with colleagues from the Far East, we are in a hurry to present you an exclusive novelty, which will be produced in limited quantities:

Belyov Pastila «Fairytale Kamchatka» with wild berries, rich in natural vitamins and hand-picked in an amazing place on our planet – the Kamchatka Peninsula. This land of Kamchatka Krai, unique in its beauty and ecological purity, is open for anyone who is ready to merge in harmony with nature: geyser fountains, fire-breathing volcanoes, clean lakes full of fish and fast mountain rivers, mountain range chains, eternal glaciers ... Welcome and get acquainted with new tastes!

BELYOV PASTILA CUSTARD



180 g

Name	Ingredients
Belyov Pastila Custard Blackcurrant	sugar, applesauce, glucose syrup, gelling agent — agar, dry egg white, blackcurrant berries, acidity regulator — lactic acid
Belyov Pastila Custard Raspberry	sugar, apple puree, glucose syrup, gelling agent — agar, dry egg white protein, raspberry, acidity regulator — lactic acid
Belyov Pastila Custard Vanilla	sugar, applesauce, glucose syrup, gelling agent — agar, dry egg white, raspberries, acidity regulator — lactic acid, vanilla

Pastila Custard is a special dessert, more airy and sweet due to the additional amount of egg white. It does not contain artificial preservatives, agar plays the role of a thickener in it, a high pectin content helps to eliminate toxins from the body, and iron improves hematopoietic function.



CRACKERS MADE OF BELYOV PASTILA



Name	Ingredients
Crackers made of Belyov pastila Classic	apples, sugar, egg white
Crackers made of Belyov pastila with cranberry	apples, sugar, wild cranberry, egg white
Crackers made of Belyov pastila with cowberry	apples, sugar, cowberry, egg white
Crackers made of Belyov pastila with blueberry	apples, sugar, blueberry, egg white



It is amazing how many different desserts can be made from the same ingredients! So, crackers made of Pastila are very different in perception. Due to the crispy texture, it melts on the tongue, seem weightless. Hand made by drying Pastila, without adding chemical additives, our crackers (with blueberries, cranberries or lingonberries) will be a great alternative to various snacks.



55 g



TRADITIONAL RUSSIAN DESSERT — SMOKVA

Fruit pita bread, tklapi, fruit dried purée. All these are the names of foreign analogues of the traditional Russian delicacy — Smokva. In ancient times, this dessert was cooked during the harvest. A tasty treat can retain all the vitamins and nutrients for a long time, as well on a coffee-break or on a trip.

Also it is done without adding sugar: a layer of fruit and berry puree is dried for a long time, and then carefully wrapped in a tube.

Our Smokva does not contain any chemical additives, preservatives and will definitely appeal to those who have refused sugar or want to offer their children an alternative to sweets for tea.



SMOKVA



Name	Ingredients
Apple-plum smokva	apple, plum
Plum smokva	plum
Apple smokva	apple
Apple-apricot smokva	apple, apricot
Cowberry smokva	cowberry
Cranberries smokva	cranberries
Apple-buckthorn berries smokva	apple, buckthorn berries
Apple-pumpkin smokva	apple, pumpkin



50 g



WHAT DO WE KNOW ABOUT ZEPHYR?

The ancient Greeks believed that this delicacy was a gift from the god of the same name, the West Wind. In fact, the marshmallow recipe has its roots in the Ancient East, where it was made manually by master confectioners. Modern marshmallows, whose homeland is France, is made by adding sugar and beaten egg whites to the berry and fruit puree. However, to make such a dessert stand for at least six months, unscrupulous manufacturers add a bunch of chemistry and preservatives there.

But nothing compares with the natural, delicate and sweet Belevsky marshmallow. Like in pastila, we add berries to it, but there is also a classic version — vanilla marshmallows. Our Marshmallow is in great demand at all fairs and exhibitions!

Chocolate-coated Belevsky marshmallows is so delicious. We also have coffee, vanilla and apple tastes of marshmallows!

The basis of Belevsky marshmallows is Antonov grown by local farmers. Hand-made, our gourmet dessert can be bought not only in Moscow, but also in most cities of Russia and abroad: in Europe, Asia and America.



BELYOV ZEPHYR



Name	Ingredients
Children's zephyr	sugar, apple puree, glucose syrup, gelling agent – pectin, egg white, acidity regulator – lactic sodium, water retaining agent, natural flavoring – vanilla
Blackcurrant zephyr	sugar, apple puree, glucose syrup, gelling agent – pectin, egg white, acidity regulator – lactic sodium, water retaining agent, crushed blackcurrant
Cranberry zephyr	sugar, apple puree, glucose syrup, gelling agent – pectin, egg white, acidity regulator – lactic sodium, water retaining agent, crushed cranberry
Zephyr antonovka	sugar, apple puree, glucose syrup, gelling agent – pectin, egg white, acidity regulator- citric acid, acidity regulator – lactic sodium, water retaining agent, essence of apple
Raspberry zephyr	sugar, apple puree, glucose syrup, gelling agent – pectin, egg white, grated raspberry, acidity regulator- citric acid, acidity regulator – lactic sodium, water retaining agent
Vanilla zephyr	sugar, apple puree, glucose syrup, gelling agent – pectin, egg white, acidity regulator – lactic sodium, water retaining agent, natural flavoring – vanilla
Zephyr mixed	sugar, apple puree, grated raspberries, crushed black currant, crushed cranberry, glucose syrup,, gelling agent – pectin, egg white, acidity regulator – citric acid, acidity regulator – lactic sodium, water retaining agent, essence of apple, natural flavoring – vanilla

250 g



BELYOV ZEPHYR COVERED WITH CHOCOLATE GLAZE



Name	Ingredients
Belyov zephyr «Antonovka» covered with chocolate glaze	sugar, apple puree, glucose syrup, gelling agent — pectin, egg white, acidity regulator- citric acid, acidity regulator — lactic sodium, water retaining agent, essence of apple, chocolate(sugar, cocoa mass, cocoa butter, cocoa powder, emulsifier-sunflower lecithin)
Vanilla belyov zephyr covered with chocolate glaze	sugar, apple puree, glucose syrup, gelling agent — pectin, egg white, acidity regulator — lactic sodium, water retaining agent, natural flavoring — vanilla, chocolate(sugar, cocoa mass, cocoa mass, cocoa butter, cocoa powder, emulsifier-sunflower lecithin)
Coffee Belyov zephyr covered with chocolate glaze	sugar, apple puree, glucose syrup, gelling agent — pectin, egg white, acidity regulator — lactic sodium, water retaining agent, natural flavoring — coffee, chocolate(sugar, cocoa mass, cocoa mass, cocoa butter, cocoa powder, emulsifier-sunflower lecithin)

250 g





BELYOV MARMALADE



Name	Ingredients
Blackcurrant marmalade	sugar, apple puree, crushed blackcurrant, glucose syrup, gelling agent – pectin, acidity regulator – citric acid
Cranberry marmalade	sugar, apple puree, crushed cranberry, glucose syrup, gelling agent – pectin, acidity regulator – citric acid
Marmalade mixed	sugar, apple puree, grated raspberries, crushed cranberries, glucose syrup, gelling agent – pectin, acidity regulator – citric acid
Raspberry marmalade	sugar, apple puree, grated raspberries, glucose syrup, gelling agent – pectin, acidity regulator – citric acid
Apple marmalade	sugar, apple puree, glucose syrup, gelling agent – pectin, acidity regulator – citric acid

260 g

280 g





Hello, day
My only sunshine

Morning Honey

PRIVATE LABEL



NEW YEAR ASSORTMENT





Production address:

Russia, Tula region, Belyov city,
st. Rabochaya, 134.

Office address: 123007, Moscow city,
2nd Khoroshevskiy prospect, 7, building 1.

E-mail: pastila1881@yandex.ru

Telephone: +7 (985) 770-87-87

 [instagram.com/pastila1881](https://www.instagram.com/pastila1881)

Official site:

www.pastila1881.com



Tik-Tok



WeChat



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