

STANDARDS INNOVATIONS DEVELOPMENT

RYNOK STOLYCHNYI 2019











MARKET MISSION

The mission of our company is to create a multifunctional technological marketplace of fresh products respecting the fundamental human values: quality, convenience and accessibility.

The construction of the market preceded the long-term preparatory work of our team. Preparation of the legislative framework, study and implementation of the world-wide experience in this field and rigorous implementation of our underlying principles have allowed us to succeed in the creation of a professional market for fresh products.









2010 2011

2011

2013 2017

2018



2 • Director's speech



З ПЕРШИХ РУК!

Відкриття 15.07

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MARKET HISTORY



- 2008 2010 Preparation of legislative framework;
- **2010 2012** Studying experience of 27 wholesale markets of Europe and around the world;

Beginning of the market construction The market becomes a member of the foundation of the wholesale markets of Eastern

2011-2014 Ukrainian market personnel travels 40,000 km to personally invite manufacturers to trade at the market "Stolychnyi". Signing 155 agreements on cooperation with the rural councils; Beginning of the operation of the platform for trade from vehicles and the pavilion "Fruits and Vegetables" (A2);

> Opening of the pavilions "Fish and Meat" and "Cheese and Sausages";

Opening of the wholesale warehouses "Fruit and Vegetables";

Opening of the GastroMarket, GastroHub.







MAIN INDICATORS **OF MARKET DEVELOPMENT**





40 thou. m² M



Covered market area



visitors of the market

₩ >3000

Number of manufacturers of fresh products trading at the market during the season



STRUCTURE OF PROFESSIONAL BUYER, %



NUMBER OF PERMANENT TENANTS

Total	273	Total	1005
Gastromarket	33	Gastromarket	78
Groceries and others	72	Groceries and others	216
Sausages	20	Sausages	54
Cheese	22	Cheese	85
Fish	17	Fish	103
Meat	40	Meat	204
Fruits and Vegetables	69	Fruits and Vegetables	265

DISTRIBUTION OF BUYER GROUPS IN 2012-2018



4 • Main indicators of market development

DYNAMICS OF GROWTH OF GROUPS OF BUYERS IN 2018



NUMBER OF EMPLOYEES









30 To Boryspil **km** Airport

> To Zhuliany **km** Airport











MARKET MAP





8 • Market map







FRUITS AND VEGETABLES

Technological solutions of the market help provide customers with fresh fruits and vegetables in any season, regardless of the weather.

The leadership in this field is ensured by the growth of technological zones for storage and equipment, an expansion of the area of cold zones and an increase in the competitiveness of market operators.













11 • Fruits and Vegetables

















M² 8000 m²

The area of the trading sector



Number of sellers trading at the platform during the season

12 • Platform for trading from vehicles

560 Number of car places

1791

Number of manufacturers trading seasonally at the platform







PLATFORM FOR TRADING FROM VEHICLES

A place where small farmers from all over Ukraine have the opportunity to sell their products on their own. During the harvest, this platform is open 24 hours a day.

A canopy of 8,000 sq. m creates comfortable conditions for round-the-clock trading, regardless of weather and other conditions.



A3

GERETER OBOYI - OPYKTH











WHOLESALE WAREHOUSES

ГŒ

A professional trade and distribution pavilion for fruits and vegetables in the region.

8,000 sq. m of technological areas provide the necessary conditions for storage and trade of both national products and imported fruits and vegetables, including exotic ones.

The operators of this pavilion have formed a large centre for bananas ripening.







Total area of refrigerators







15 • Wholesale warehouses





Production capacity of bananas ripening chambers















38

Tenants

M² 4850 m²

Area

Thou. tons

Sales volume

* 2400 m³

2 1280 mil. uah

Turnover

#204

Workers involved

Individual refrigerating and freezing warehouses











16 • Meat



Our meat pavilion is an innovative and largest trading facility of its kind in Ukraine. It meets world trade standards and provides a high level of sanitary safety. The pavilion is widely presented with an assortment of fresh meat of Ukrainian production in such segments as pork, beef and veal, poultry, lamb.

Trade growing in this sector of the market amounted to about 12% in 2018. Ehe main increase occurred in the HORECA segment. According to market operators, up to 60% of fresh meat in the HORECA of the Kyiv region









Fish pavilion - adornmant of our market. In addition to the major technical improvements, such as increasing the capacity of refrigeration and freezing centres, the quality of commercial lighting, our efforts are aimed at improving the quality of renters, increasing the range and unique offer of goods. As a result, the trading subsidiaries of major national importers – "Fish House" by Atlantic UMMA and "Don Mare" by Universal Fish Company – began operating at the market.

On the example of the fish pavilion, taking into account the format of our market, an innovative programme for improving the culture of fish and seafood consumption is being implemented. Some stores have kitchens with a small menu that allow the consumer to discover new products.











Individual refrigerating and freezing warehouses













16 Tenants

Sales volume

20 • Cheese

490 mil. uah Turnover

2,7 thou.

 4500_{m^3}

Individual refrigerating and freezing warehouses









Cheese market of the market "Stolychnyi" is the most competitive segment of our business. The presence of representative offices of direct importers and the stores of large wholesalers formed a rich range of this product in one place.

segment.



Expansion of retail space and increase in the assortment, including for professional buyer of the HORECA are the priority task in this

Craft cheese dairies are one of the most dynamically developing businesses in Ukraine. It also affected our market. Despite its novelty and tangible prices, this product is gaining its place on the market.











SAUSAGES

The market of sausages and meat products at the market "Stolychnyi" comprises 9 wholesale stores that offer more than 2,000 names of sausage products from over 80 manufacturers from all over Ukraine.

Despite the stagnation of the industrial production market, the craft production market is growing and occupying a premium niche of high quality products. The market "Stolychnyi" opened 7 representative offices of small manufacturing companies that sell products in this segment.

















Turnover



23 • Sausages





Workers involved

380 mil. uah

Sales volum

2800 m³

Individual refrigerating and freezing warehouses











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M² 3000 m²



é >3000 Product items

Area

24 • Groceries and others







home.



GROCERIES AND OTHERS



Groceries and other related products are the new trends in the market. This segment is presented at the market in the format of large wholesale warehouses with an area of 200-1,000 sq. m, as well as a small store of related products with an area of 30 sq. m.

The development of this product group at the market allows to fully meet the needs of individual groups of professional buyers, such as HORECA and non-grocery stores near the











GASTROMARKET



The concept of GastroMarket at the market "Stolychnyi" is the market of unique products and a food hall in one location. 6 artisan bakeries, 3 manufacturers of home-made pickles, Ukrainian cheesemakers and confectioners sell their own signature products here besides the masters of various cuisines in the world. GastroMarket is a place where the consumer acquaints with Ukrainian farm products and interesting foreign products including readymade dishes.









27 • GastroMarket

















12 stations For active master

Audio visual

equipment

0 111

classes







GASTROHUB IS THE PLACE WHERE:

- You can get information about the local product directly from the manufacturer;
- You can learn new techniques in cooking dishes and adopt experience of the professionals;
- You can receive enough of technical conditions for foodshooting;
- You can try to act as a teacher and mentor;
- You can impress your friends and colleagues with your signature PopUp-dinners;
- Like-minded people gather for discussions and exchange of experience.





GastroHub combines modern cuisine with professional equipment, a zone of active master classes for cooks, food-shooting facilities, PopUp-restaurant, a modern conference room, and a cozy coworking;



L) SH Shie

EDUCATIONAL ACTIVITIES

Gastro

GastroHub is a multifunctional space for interaction and communication between HoRe-Ca professionals;

This is a place to share experiences, speak, study and research.







SAFETY $\overline{\aleph}$

OUR TASKS:

- to guarantee the food safety of fresh products, which are sold at the market;
- to ensure the safety and comfort of market visitors.







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FOOD SAFETY

- Veterinary laboratories of the market "Stolychnyi" are ones of the most modern in Ukraine. Annually, more than 400,000 inspections and acts of veterinary control are carried out there.
- During the year, the market has 60 days of sanitary days, as well as organizes trainings on food safety for the renters.

VISITORS SAFETY

- Professional policing;
- Extensive system of video surveillance and registering violations;
- 1,000 parking spaces and organization of car movement on the market territory;
- Regular trainings on emergencies.
- Comfortabl infrastrature for comsumers
- Hospitality and service areas
- Cashless teritory













Okruzhnaya, 110-A

