



BELYOV

PASTILA

MANUFACTURE



# Traditional Russian Sweet





# Belyov Pastila



preserve traditions

SINCE 1881



presented in all

FEDERAL  
NETWORKS



exported to

UK, Latvia, Lithuania,  
Estonia, Spain,  
Germany, USA

# Belyov Pastila



Our products are represented in the most important store of our country - GUM, which is located in Red Square near the Kremlin





# Belyov Pastila



**is a unique handmade sweet made of baked in wood stove apples. Delicate apple puree, egg whites and berries, nuts or cinnamon - only natural ingredients and time proven recipe are creating an authentic taste of pastila.**



It is completely hand made product with  
very time-consuming production process  
from 7 to 14 days

Only 3 ingredients – baked apple, sugar,  
egg whites

Contains no chemical supplements.  
100% gluten free product





# Belyov Pastila

## Packing

Belyov Pastila **50g**  
package

Belyov Pastila **100g**  
package

Belyov Pastila **180g**  
package

Belyov Pastila **200g**  
package



Sugar free Pastila



Classic Pastila ( made from apples



Apple Pastila with berries and others





The people  
always  
loved to eat  
the Pastila  
not only for  
its great  
taste, but  
also  
because of  
its healthy  
features





## **PRESERVE TRADITIONS SINCE 1881**

**From time immemorial there was a problem of saving huge apple harvests in Russia. Wise peasants manage to bake apples, grind it, beat it with egg whites and honey and dry it on "slow heat" in cooling-of Russian wood stoves. Later, in the end of 19th century sugar became available and used instead of honey. Between 19th and 20th century industrial production of the pastila situated in Belyov (Tula region) and Kolomna. Unfortunately, after revolution in 1917 production was lost and only locals were still making the sweet, which used to be popular not only in Russia but also in Europe and some American and even Australian cities.**





## **PRESERVE TRADITIONS SINCE 1881**

**The factory restored production of Belyov Pastila in 1947 after Second World War and have been working in spite of political and economical perturbations of recent years.**

**The Belyov Pastila is made of special apples with the biggest amount of pectin named "Antonovsky".The apples are grown in ecologically clear gardens of Tula region. The drying process is going on it wood stoves with using birch firewood. Packing into food parchment, craft paper and cardboard.**

**Why pastila is great for health? •High amount of pectin helps to eliminate toxins from the body. Iron content is very healthy for hematopoietic.**





The Belyov pastila is created exclusively by hand from juicy "Antonovka" apples according to the unchanged unique technology.

Till today the masters make the Belyov pastila in a Russian wood stove, which was built in the XIX century.

Melting apple puree, egg white and berries, nuts or cinnamon - only natural ingredients in combination with a time-proved recipe can create an authentic taste of the Belyov pastila. The Belyov pastila is created exclusively by hand from juicy "Antonovka" apples according to the unchanged unique technology.

Till today the masters make the Belyov pastila in a Russian wood stove, which was built in the XIX century.

PRESERVE TRADITIONS

SINCE 1881

Belyov Pastila





The product comes to the court of the first persons of Russian Federation and from 2013 the deliveries to Europe were restored (with a storage in Riga the capital city of Latvia) and to the court of Queen of England Elizabeth II.



*Dmitry Medvedev, the Prime Minister of Russia*



The products of our company are always highly welcomed at the different international exhibitions, thanks to displaying high professional standards and competence of our work, as well as, demonstrating an extremely high quality of our products.

*Dmitry Patrushev, Minister of Agriculture of the Russian Federation*

*During “Green Week 2019” Berlin, Germany*





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