



Please select at least one action(s) that you would like to use as commitment(s)

[1.1 Improved food consumption patterns in the EU](#) [1.2 A food environment that makes it easier to choose healthy and sustainable diets](#) [2.2 Minimising waste and reducing losses in operations and across value chains](#)

Please confirm your adherence to the Code and explain why you are joining the Code

"Green technologies and solutions" are embedded in the genesis of our family business. This means being aware of the need to use the latest technologies, the most modern machinery and equipment that protect the environment and do not cause destructive consequences on the one hand, and on the other hand, creating Essential products while preserving in the raw materials the useful substances nature has given them. Concerned about the protection of the environment, we created a combustion plant with the main energy source rosehip moss, with which we completely satisfy the production of the necessary energy for drying 300 tons of raw rosehip. We have built a photovoltaic plant fully satisfying the needs of electrical energy for our entire production. From the beginning of 2023, all our products have no carbon footprint.

Please explain how you will put this action into practice

1. In the drying process. The annual capacity of the enterprise is processing 300 tons of rose hips. To dry the rosehip to the standard required levels of 10% humidity, it is necessary to evaporate about 150 tons of water. The dryer envisaged in the technological project consumes 700 kcal/liter of evaporated water, or in other words, the required energy for 150,000 liters of evaporated water x 700 kcal/l is 105,000,000 kcal. According to a preliminary analysis of the structure and composition of the rosehip fruit, we found that the hairs (moss) make up about 10% of the mass of the fruit, which means that the amount of moss harvested as a waste product from the processed 300 tons of raw material is 30 tons on an annual basis. We commissioned the "Laboratory for the Study of Solid Biofuels and Compost" to determine the calorific value when burning the moss from the rosehip fruit, which we separate during the separation of the husk and the seeds of the rosehip. Analysis showed that when burning 1 kg. moss emits 4319 Kcal of heat energy, which is equal to 5.02 kW/h of energy from a kilogram of moss. The

results showed that the expected amount of own thermal energy produced on an annual basis is $30000 \times 4319 \text{ Kcal} = 129\,570\,000 \text{ Kcal}$, which is equal to $150\,690 \text{ kW/h}$ of energy. Concerned about the protection of the environment, we created a combustion plant with the main energy source rosehip moss, with which we completely satisfy the production of the necessary energy for drying 300 tons of raw rosehip. 2. In the process of pressing, filtering, storing and bottling the oil On our assignment, we designed and built new generation rosehip seed oil cold pressing presses (registered European patent office), which we put into operation at the beginning of 2021. We built a fully autonomous nitrogen dosing system. The system includes the extraction and purification of up to 99.9% of nitrogen from the air, its delivery and dosing to all machines related to the production of rose oil. In this way, we ensured that the processes of seed pressing and oil extraction, its filtering, storage and bottling, for the first time in the world, take place entirely in a nitrogen (oxygen-free) environment, which eliminates the possibility of oxidation processes. 3. In the process of making rosehip marmalade We have created a completely new technology for the production of rosehip marmalade. The currently known rosehip marmalade production technology interprets the "grandmother's" production, which includes: boiling the rosehip, cleaning from seeds, cleaning from moss, sweetening, mashing and boiling. Based on these processes we decided to reverse the chain: drying, de-seeding, de-mossing, grinding and micronizing the husk, sweetening. The thus prepared dry mixture for rosehip marmalade only needs to be hydrated and boiled to the desired thickness. 4. In the process of production of rosehip flour We built an installation for micronizing the flour. From the beginning of 2022, the flour we produce has a granule size of 120 microns.

Your pledge will be made publicly available on the EU Code of Conduct webpage. Please indicate that you agree on making this document public.

Yes

Please confirm that you agree on your pledge as it is and to send us your application.

Yes

Organisation

[Balevski&Kirov Ltd.](#)

Description of activities of the applicant

The production of Essential products, which are rich in authentic natural substances, useful for the human body and provide healthy nutrition to consumers, with guaranteed purity in terms of herbicides, pesticides, GMOs, preservatives and additives, is the basis of the concept, philosophy and strategy of our company "Balevski and Kirov" Ltd. We have created a small boutique company specializing in the processing of rose hips in the town of Tryavna, Bulgaria. All technological processes are designed to optimize the preservation of useful substances in the fruit. "Green technologies and solutions" are embedded in the

genesis of our family business. This means being aware of the need to use the latest technologies, the most modern machinery and equipment that protect the environment and do not cause destructive consequences on the one hand, and on the other hand, creating Essential products while preserving in the raw materials the useful substances nature has given them. The raw material we use in our production is 100% organic. Our company is bio certified. We have developed a HACCP, GMP systems. We have introduced an integrated quality management system for environmental protection and working conditions in accordance with the following standards: ISO 22000:2018; ISO 9001:2015; ISO 14001:2015; ISO 45001:2018.

Website

<https://www.balevski.bg/en/>