

Catalog

Raw products



Vitebsk Broiler Poultry Factory, JSC
Republic of Belarus, 211312, Vitebsk oblast,
Vitebsk region, Trigubtsy villiage, h. 1A,
p/o Ruba-2, tel.: reception (+375 212) 694-777
department of logistics (+375 212) 693-010
e-mail: broiler_vit@tut.by, broiler_vit@mail.ru



www.Ganna.by



+10 best
recipes from Ganna

JSC "Vitebsk Broiler Poultry Factory" is a stable and effectively developing enterprise which relies on unique modern technologies, production of a wide range of high quality products from poultry meat and satisfying the most exquisite tastes of consumers and gourmets. We have been working on the food market for over 35 years. And we are proud that we managed to create a stable and successful company. We have created the latest high-tech processing complex, made up a team of like-minded people aimed at achieving results, determined the company's development strategy focused on the needs of the buyer and constant expansion of the range of products and improvement of product quality. Individuality and originality of the "Ganna" trademark makes the products of the JSC "Vitebsk Broiler Poultry Factory" recognizable and inspires confidence not only in our native Belarus, but also abroad. Trademark "Ganna" is a guarantee of high quality and exquisite, unique taste of products from poultry meat.

*Housewives
trust us!*





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Recipe from "Ganna" - "Chicken on Top Bottle"

Ingredients:





















Broiler chicken of "Ganna" trademark, garlic - 2-3 cloves, mayonnaise, salt, freshly ground pepper, paprika (optional), 2 bay leaves, 3-4 allspice corns.

Cooking:

Rub the chicken outside and inside with salt, pepper, garlic and mayonnaise. Pour water in the amount of a 2/3 bottle size in the 500-gram bottle. Put the bay leaf and peppercorns in water. Place the chicken on top bottle. Fix legs and wings with a thread for the carcass to take less space. Put the bottle with a chicken in a pan or other metal container with a small amount of water (the fat should drain off the chicken into the water, otherwise the fat will burn). Place in a cold (!) oven on the grate and bake at the temperature of $-180\text{ }^{\circ}\text{C}$ ~ 1.5 hours (depending on the weight of a chicken). Readiness is tested with a wooden stick (insert the stick in the very meaty place), if clear juice flows from the hole - the meat is ready, if juice is red - continue to cook.
* If the chicken is not ready yet, but begins to burn - you should cover its top with foil. Bon Appetit!



Poultry meat. Parts of broiler chicken carcasses

Products's name		Chilled	Frozen	
Gutted broiler chicken carcass of the 1st grade	  	$0...+2\text{ }^{\circ}\text{C}$ 8 days individual polythene bag	$-18\text{ }^{\circ}\text{C}$ 12 months individual polythene bag	
Breast	  	$0...+2\text{ }^{\circ}\text{C}$ 8 days polystyrene tray, polythene bag	$-18\text{ }^{\circ}\text{C}$ 6 months polystyrene tray, polythene bag	
Fillet	  	$0...+2\text{ }^{\circ}\text{C}$ 8 days polystyrene tray, polythene bag	$-18\text{ }^{\circ}\text{C}$ 6 months polystyrene tray, polythene bag	
Back quarter	  	$0...+2\text{ }^{\circ}\text{C}$ 8 days polystyrene tray, polythene bag	$-18\text{ }^{\circ}\text{C}$ 6 months polystyrene tray, polythene bag	
Wing	  	$0...+2\text{ }^{\circ}\text{C}$ 8 days polystyrene tray, polythene bag	$-18\text{ }^{\circ}\text{C}$ 6 months polystyrene tray, polythene bag	

Recipe from "Ganna" "Lasagne with chicken fillet and mushrooms"

Ingredients: lasagne sheets - 250g, fillet of broiler chicken - 700 g, onion - 200 g, mushrooms (champignons) - 500 g, cheese - 300 g, vegetable oil - 50 ml, salt, pepper.

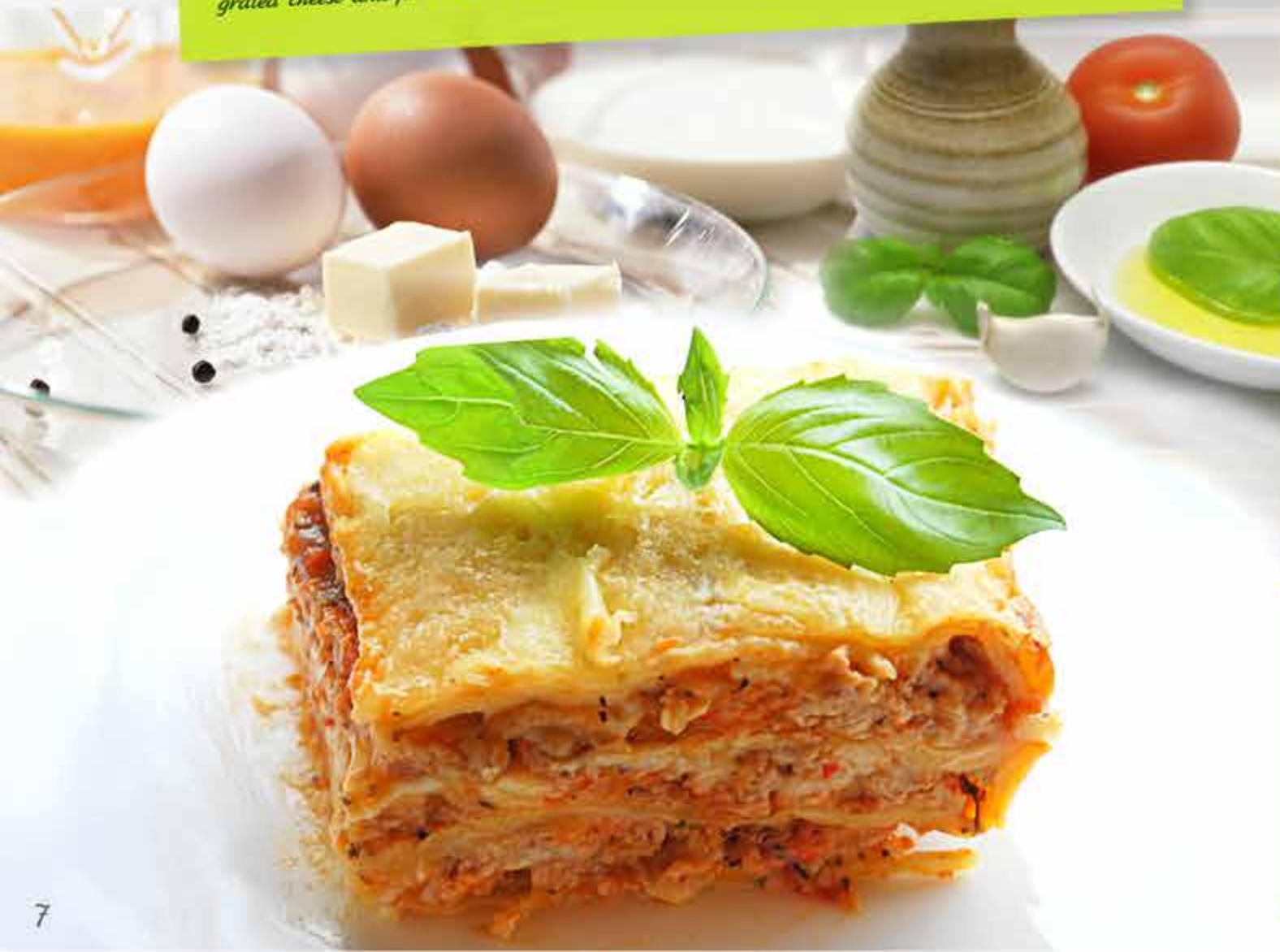
Tomato sauce: tomatoes - 500 g, herbs (parsley, dill, basil, thyme, mint).

Sauce "Bechamel": butter - 100 g, milk - 1 liter, flour - 100 g, salt and pepper.

Cooking: chop finely onion, chicken fillet, and mushrooms. Fry chopped onion in a frying pan. Add fillets and fry for 5 - 6 minutes. Add mushrooms, salt and pepper. Fry for 15 - 20 minutes.

Preparation of "Bechamel" sauce. Melt the butter in a frying pan. Add 5 tablespoons of flour, cook at low temperature stirring for 5 - 7 minutes. Add a liter of milk, stirring constantly, and cook until the sauce has the consistency of sour cream. Add salt and black pepper.

Prepare the tomato sauce. Make a small cut in tomatoes, rinse with boiling water and remove the skin. Grind them in a blender together with herbs, salt and pepper. Put one layer of lasagna sheets in a baking dish, so that they cover the bottom, then put another layer of lasagna, the remaining stuffing and sauce. Put again sheets of lasagna. Pour in tomato sauce and put the lasagne in the oven, preheated to 180 degrees. Cook for 20 minutes. While preparing lasagne, grate cheese on a coarse grater. After 20 minutes, sprinkle the lasagne with grated cheese and put in the oven for 15 - 20 minutes. Bon Appetit!



Poultry meat. Parts of broiler chicken carcasses

Product's name		Chilled	Frozen	
Drumstick		0...+2°C	-18°C	
		8 days	6 months	
		polystyrene tray, polythene bag	polystyrene tray, polythene bag	
Thigh		0...+2°C	-18°C	
		8 days	6 months	
		polystyrene tray, polythene bag	polystyrene tray, polythene bag	
Leg		0...+2°C	-18°C	
		8 days	6 months	
		polystyrene tray, polythene bag	polystyrene tray, polythene bag	
Broiler chicken Mix (drumstick, thigh, wing)		0...+2°C	-18°C	
		8 days	6 months	
		polystyrene tray, polythene bag	polystyrene tray, polythene bag	
Broiler chicken Mix (drumstick, fillet, wing)		0...+2°C	-18°C	
		8 days	6 months	
		polystyrene tray, polythene bag	polystyrene tray, polythene bag	

Recipe from "Ganna" "Chicken wings in soy-ginger marinade"

Ingredients:
chicken wings - 1 kg, soy sauce - 3 tablespoons, ginger powder - 1 teaspoon (or a small piece of grated fresh ginger), honey - 1 tablespoon, vegetable oil - 2 tablespoons, garlic - 1 - 2 cloves, fresh pepper.

Cooking:
Wash and dry well chicken wings. Prepare the marinade. In a bowl mix the soy sauce, honey, vegetable oil, ginger, minced garlic, freshly ground pepper - mix well until honey is completely dissolved. Rub the wings with the marinade, add up the "triangle", put in a bowl and pour in the marinade. Put the wings in the refrigerator for 2 - 3 hours (preferably overnight), occasionally turning them over in the marinade. Preheat the pan well with a small amount of vegetable oil and put the wings. Fry them on both sides until golden brown. Then pour the remaining marinade and put for ~ 8 - 10 minutes in a preheated to 180 oC oven. Take out ready chicken wings from the oven, let stand for 5 - 7 minutes and serve, sprinkled with herbs.

Poultry meat. Parts of broiler chicken carcasses/ Giblets products

Product's name	Chilled	Frozen	
Soup mix (lumbar-sacral and dorso-scapular part of chicken carcass with wings)	  	-12 °C 6 months	
Back	  	0...+2 °C 8 days 6 months	
Broiler chicken gizzards	   	0...+4 °C 70-80% 5 days polymer container	
Broiler chicken hearts and liver	   	0...+4 °C 70-80% 5 days polymer container	
Broiler chicken necks	   	0...+4 °C 70-80% 5 days polymer container	



Recipe from "Ganna" "Chicken thighs in grapefruit marinade"

Ingredients:

4 chicken thighs, salt, ground black pepper, 3 red grapefruits, 1 onion, 1 carrot, 1 tablespoon of butter, 250 ml of broth

Cooking:

Wash, dry and rub chicken thighs evenly with salt and freshly ground pepper. Squeeze juice of 2 grapefruits. Marinate thighs in it for 2 hours. Preheat oven to 200 oC. Put the thighs on a greased baking tray and bake for 30 minutes. Peel onions and carrots and cut them into small cubes and slices, respectively. Preheat butter in a frying pan; simmer onion cubes, while stirring. Add carrot, salt and pepper. Then pour in the marinade and grapefruit broth in the pan, simmer for 5 minutes. Peel the remaining grapefruits, divide into slices, remove the membranes, and cut the grape-fruit flesh into large pieces. Add salt and pepper to marinated vegetables to taste, add grapefruit slices and warm up quickly. Serve with chicken thighs; decorate with leaves of spicy greens. Bon Appetit!

Semi-finished quick cooking products from poultry meat

Product's name

Chilled

Frozen

«Chicken on the grill "Home-like»

Semi-finished quick cooking
poultry meat-and-bone product

meat of mechanically deboned chicken,
skin of broiler chicken carcass, wheat
fiber, egg melange, bread crumbs,
salt, food additive, dried onion



+2...+6 °C

- 18 °C



5 days

3 months



polythene
bag

polythene
bag



Marinated Broiler Chicken "Grilled"

Semi-finished quick cooking meat-and-bone
poultry product in big lumps

broiler chicken semi-carcass, brine: food
additive, marinade: sunflower oil, salt, spices
(paprika, chili pepper, onion, nutmeg, garlic)



0...+4 °C

- 10 °C



70-80%

—



7 days

30 days



Vacuum-
packed,
polymer
container

polymer
container



Broiler chicken marinated fillet "Grilled"

Semi-finished quick cooking boneless
poultry product in portions

broiler chicken fillet, water-salt solution: water,
food additive, salt, marinade: sunflower oil,
water, food additive (including salt, natural
spices (red paprika, garlic, chili pepper, black
pepper, parsley, nutmeg)



0...+4 °C

- 10 °C



70-80%

—



7 days

30 days



Vacuum-
packed,
polymer
container

polymer
container



Marinated Broiler Chicken Wing "Grilled"

Semi-finished quick cooking meat-and-bone
poultry product in portions

broiler chicken wing, brine: water,
food additive, marinade: sunflower oil,
salt, spices (paprika, chili pepper,
onion, nutmeg, garlic, black pepper)



0...+4 °C

- 10 °C



70-80%

—



7 days

30 days



Vacuum-
packed,
polymer
container

polymer
container



"Chicken Tabaka by Ganna"

Semi-finished quick cooking lumpy meat

broiler chicken carcass, salt, food additive,
ground black pepper, dried garlic



0...+6 °C

- 8 °C



7 days

3 months



Vacuum-
packed,
polymer
container

polymer
container



Recipe from "Ganna" "Golden wings"

Ingredients:

chicken wings - 500 g, honey - 1 teaspoon, mustard - 3 teaspoons, dry white wine - 1-2 tablespoons, Tabasco sauce - 50 g of salt

Cooking:

Salt wings, dip in the sauce, fry in a pan until golden brown and cook until ready in the oven. Prepare the sauce. 1 teaspoon of honey, 3 teaspoons of mustard, 1 - 2 tablespoons of dry white wine, a few drops of Tabasco sauce. Bon Appetit!

Semi-finished quick cooking meat-and-bone poultry product

Product's name	Chilled	Frozen
Marinated Broiler Chicken Thigh "Grilled" Semi-finished quick cooking meat-and-bone poultry product in portions broiler chicken thigh, brine: water, food additive, marinade: sunflower oil, salt, spices: paprika, chili pepper, onion, nutmeg, garlic, black pepper	0...+4 °C 70-80% 7 days Vacuum-packed, polymer container	- 10 °C — 30 days polymer container
Marinated Broiler Chicken Drumstick "Grilled" Semi-finished quick cooking meat-and-bone poultry product in portions broiler chicken drumstick, brine: water, food additive, marinade: sunflower oil, salt, spices (paprika, chili pepper, onion, nutmeg, garlic, black pepper, parsley)	0...+4 °C 70-80% 7 days Vacuum-packed, polymer container	- 10 °C — 30 days polymer container



You are going to have a rest outdoors?

Then "Browned grill" from Ganna – the fact that is necessary for you for excellent rest! "Browned grill" from Ganna is a juicy meat of broilers in original spicy marinade for preparation on coals without excess efforts! Fillet, a wing, a thigh, a breast and a chicken are already ready to preparation, it was necessary only to lay out them on a lattice, to cook until ready and to enjoy juicy unforgettable taste. Also don't forget about vegetables! Bon appetit!

Recipe from "Ganna" "Parcel-shaped Stuffed Pancakes"























Ingredients for pancakes:
1 + 2/3 cups of flour, 4 glasses of milk, 4 teaspoons of sugar, 1/2 teaspoon of salt, 1 egg, 5 teaspoon of baking soda, 3 tablespoons of vegetable oil.

Ingredients:
forcemeat "Gentle" of "Ganna" trademark - 500 g, 1-2 onions, 300 g of champignons, mayonnaise, cheese to taste, spring onion.

Cooking:
Mix well an egg, salt, sugar, vegetable oil and baking soda. Add 5 cup of flour and stir thoroughly. Pour in 2/3 cup of milk and stir again. Do these steps two more times (you can stir using a mixer). Then dilute the dough with milk to desired consistency and fry pancakes. Ready-made pancakes immediately cover with a lid. Fry forcemeat "Gentle" with onions. Add fried mushrooms, salt and pepper to taste. Optionally add the mayonnaise and a bit of grated cheese. Warm stuffing spread in the middle of the pancake and tie "knots" using spring onion tops.



Semi-finished chopped poultry meat product

Product's name		Chilled	Frozen	
"Kashtanchiki" Semi-finished chopped bread-crumbed poultry meat product meat of mechanically deboned chicken, skin of broiler chicken carcass, wheat fiber, egg melange, water, bread crumbs, salt, food additive, dried onion	  	+2...+6 °C 7 days polystyrene tray	- 18 °C 90 days polystyrene tray	
"Meatballs from Fillet Lux" Semi-finished chopped stuffed poultry product lumpy meat of broiler chicken breast, meat of mechanically deboned chicken, chicken fat, bread crumbs, egg melange, salt, food additive (including flavoring: dried onion powder, ground black pepper, allspice, ground coriander)	  	+2...+6 °C 7 days polystyrene tray	- 18 °C 90 days polystyrene tray	
"Tasty Lux" Semi-finished chopped stuffed poultry meat cutlet meat of mechanically deboned chicken, chicken fat, wheat fiber, water, dried onions, bread crumbs, salt, food additive (including spices: mustard seed, ginger, onion, coriander, garlic, cardamom, chilli, cumin, cloves, red pepper)	  	+2...+6 °C 7 days polystyrene tray	- 18 °C 90 days polystyrene tray	
Forcemeat "Chicken" Semi-finished chopped poultry meat product meat of mechanically deboned chicken, food additive, salt, ground black pepper	  	—	- 12 °C 30 days polystyrene tray	
Forcemeat "Cutlet" Semi-finished chopped poultry meat product meat of mechanically deboned chicken, water, wheat fiber, salt, food additives (including extracts of natural spices: cloves, ginger, cardamom, cinnamon, coriander, red pepper, black pepper, mace spice, lemon, allspice)	  	—	- 18 °C 3 months polystyrene tray	
Lumpy meat of broiler chicken legs Products of poultry cutting and deboning	  	0...+4 °C 48 hours polystyrene tray	- 12 °C 3 months polystyrene tray	

Recipe from "Ganna" "Grilled chicken fillet"

Ingredients:

1.5 kg of chicken, basil, oregano, parsley, 100 g of canned tomatoes, zest of 1 lemon, zest of 1 lime, zest of 1 grapefruit, 1 tablespoon of olive oil, salt and black pepper

For the sauce: 4 tablespoons of olive oil, juice of 1 lemon

Cooking:

Wash, dry and put the fillet into a large bowl. Chop basil, oregano and parsley. Cut tomatoes into small pieces. Grind lemon, lime and grapefruit zest. Add all prepared marinade ingredients to the chicken, add olive oil and mix properly. Cover the bowl with a kitchen film and place in the refrigerator. Leave for 2 days. Stir from time to time.

Preheat the brazier. Clean the fillets from large fragments of marinade and put on the grate. Grill for 5 minutes, then turn over and grill for another 4 minutes. Garnish with fresh fruit and vegetables.



Semi-finished poultry meat product

Product's name	Chilled	Frozen	
Raw poultry meat small sausages "For Grill" Semi-finished chopped poultry meat product broiler chicken drumstick, brine: water, food additive, marinade: sunflower oil, salt, spices (paprika, chill pepper, onion, nutmeg, garlic, black pepper, parsley)	+2...+6 °C 4 days polymer container	- 8 °C 2 months polymer container	
"Sausage Home-made" Semi-finished chopped poultry meat product lumpy meat of broiler chicken legs, chicken fat, starch, salt, food additive (including extracts of natural spices, salt, sugar), black pepper, cumin beans, bay leaf powder, granulated garlic	0...+4 °C 4 days polymer container	- 10 °C 2 months polymer container	
"Sausages Belarusian" Semi-finished chopped poultry meat of mechanically deboned chicken, lumpy meat of broiler chicken breast, chicken fat, salt, food additive, ground black pepper, cumin beans, grounded bay leaf, granulated garlic	0...4 °C 4 days polymer container	- 10 °C 2 months polymer container	
"Nozhka v Dorozhku Lux" Semi-finished stuffed broiler chicken product broiler chicken lumpy meat, meat of mechanically deboned chicken, skin for stuffing broiler chickens, chicken fat, skin of broiler chicken carcass, salt, food additives, spices (black pepper, cumin, parsley, oregano, paprika, coriander, celery, ginger, thyme, nutmeg, garlic) flavoring: dried herbs, chopped (parsley, carrot, parsnip root)	0...+4 °C 7 days Vacuum-packed, polymer container	- 12 °C 85-95% 60 days polymer container	
"Nezhnoe" Semi-finished stuffed lumpy wing broiler chicken wing, broiler chicken lumpy meat, broiler chicken skin, water, food additives, red paprika flakes, cumin, coriander, mustard seeds, parsley, dried garlic flakes, curry, a mixture of dried vegetables (onion, paprika), mushroom extract, salt	0...+6 °C 7 days Vacuum-packed, polymer container	- 8 °C 3 months polymer container	

Recipe from "Ganna" "Chicken Liver Cutlets"

Ingredients:
300 g of chicken liver, 2 - 3 onions, 2 eggs, chopped fresh herbs (basil, coriander), pepper, and salt

Cooking:
Mince chicken liver with onion; add salt, black pepper, chopped fresh herbs (basil, coriander), and a couple of eggs. If forcemeat turns out to be juicy, add some flour or crumbs. Roll the cutlets in grated white bread or breadcrumbs. Fry the cutlets on the preheated pan with vegetable oil until golden brown. Bon Appetit!



Semi-finished poultry meat product

Product's name		Chilled	Frozen	
"Home-made Goodies" Semi-finished chopped stuffed poultry roll meat of mechanically deboned chicken, skin of broiler chicken carcass, broiler chicken lumpy meat, water, salt, food additive, flavoring (red paprika flakes, cumin, coriander, mustard seeds, parsley, dried garlic flakes, curry), flavoring (green and red paprika flakes, dried onion flakes, parsley, black pepper, coriander, basil), food additive	 	0...+6 °C 7 days vacuum-packed, polymer container	- 8 °C 3 months polymer container	
"Goulash with mushroom seasoning" Semi-finished quick cooking broiler chicken product broiler chicken lumpy meat, water, salt, food additive (including mushroom seasoning, dried mushrooms, onion, carrot, pepper, celery root, spice extracts)	 	0...+4 °C 70-80% 7 days vacuum-packed, polymer container	- 12 °C — 60 days polymer container	
"Roast home-style" Semi-finished quick cooking boneless poultry product broiler chicken lumpy meat, starch, a mixture of spices (salt, basil, garlic, cumin, paprika, black pepper), food additive, iodized salt	 	+2...+6 °C 7 days vacuum-packed, polymer container	- 18 °C 3 months polymer container	
«Drumstick Juicy in marinade» Semi-finished quick cooking poultry product broiler chicken drumstick, brine: water, food additive, marinade	 	0...+2 °C 5 days vacuum-packed, polymer container	- 12 °C 3 months polymer container	
Forcemeat "Gentle" Semi-finished poultry product meat of mechanically deboned chicken, broiler chicken lumpy meat, skin of broiler chicken carcass, starch, salt, food additive, spicy-aromatic flavoring (including salt, spices, sweet pepper, hot pepper, garlic, ginger, cinnamon), natural flavoring	 	— — —	- 18 °C 3 months polymer container	

Recipe from "Ganna" "Verkhovsky Shashlik"

Ingredients:

1 kg of poultry shashlik of "Ganna" trademark, several large heads of onion,
2 lemons, a set of spices for shashlik, salt to taste

Cooking:

Squeeze the juice of two lemons in a container with shashlik, add chopped large slices of onions, spices and salt to taste. Mix and add the spring water. Keep the meat in the marinade for about an hour. During this time prepare the burning char-coal.
String on skewers pieces of meat, alternating with slices of onion, put on a brazier. Drain the marinade into a container that would allow dipping skewers with meat into it. Periodically, dip each skewer in the marinade (shashlik is usually sprinkled with marinade, but in this case the charcoals can go out) and rotate for even cooking. If you use this method of cooking, the meat does not dry over the charcoals and the onion does not burn.



Semi-finished quick cooking broiler chicken product

Product's name	Chilled	Frozen	
"Shashlik Fillet Premium" Semi-finished quick cooking broiler chicken product broiler chicken fillet, marinade: water, sunflower oil, food additive (spices: red paprika, garlic, onion, cumin, black pepper, rosemary, basil), brine: drinking water, salt, food additive	0...+4°C 70-80% 7 days vacuum-packed, polymer container	-12°C — 3 months polymer container	
«Shashlik Elite» Semi-finished quick cooking broiler chicken product broiler chicken fillet, marinade: water, sunflower oil, food additive (spices: paprika, pepper, coriander, Chile, the browned onions), brine: drinking water, salt, food additive	0...+4°C 70-80% 7 days vacuum-packed, polymer container	-10°C — 30 days polymer container	
«Shashlik Flavored Barbecue» in marinade Semi-finished quick cooking boneless broiler chicken product in small lumps lumpy meat of broiler chicken legs without skin, water-salt solution: water, salt, food additive, marinade: water, sunflower oil, food additive (including spices: oregano, basil, rosemary, paprika, garlic, salt)	0...+4°C 70-80% 7 days vacuum-packed, polymer container	-12°C — 3 months polymer container	
«Shashlik from broiler chicken thigh» Semi-finished quick cooking broiler chicken product broiler chicken thigh, marinade: water, sunflower oil, food additive (spices: paprika, pepper, coriander, Chile, the browned onions), brine: drinking water, salt, food additive	0...+4°C 70-80% 7 days vacuum-packed, polymer container	-12°C — 30 days polymer container	
«Marinated Cottage with bone shashlick» Semi-finished quick cooking broiler chicken product broiler chicken thigh, marinade: water, sunflower oil, food additives (including salt, spices, sweet pepper and garlic, natural flavors of sweet pepper and garlic), brine: water, salt, complex food additive	0...+2°C 5 days vacuum-packed, polymer container	-12°C 3 months polymer container	

Recipe from "Ganna" Strawberry Dessert

And here is a recipe from our chef - "Strawberry Dessert".
You can try it in our cafe "At Ganna's" or experiment at home.

Ingredients:
sour cream - 100 g, powdered sugar - 40 g, fresh or frozen strawberries - 150 g.

Cooking:
Whip sour cream with powdered sugar using a mixer for 2 - 3 minutes. Cut straw-berries into slices and add to the resulting whipped cream. Decorate the Dessert with mint, raspberry or currant leaves.
Bon Appetit!



у Таппе **КАФЕ**

- Business lunch
- Starters
- Soups
- Hot dishes from meat
- Hot dishes from fish and sea products
- Dishes of Belarusian cuisine
- Lenten dishes
- Pizza
- Desserts
- Alcoholic and non-alcoholic beverages

у Ганна КАФЕ



Café "At Ganna's-1" Vitebsk, Lyudnikov Av., 16 +375 212 55-22-55
 LAKESTIDE YARD "AT GANNA'S PLACE" Vitebsk region, u/s Dolzha +375 212 69-01-35
 Restaurant At Ganna's Place Vitebsk, Moskovskii Avenue, 99, +375 212 43-96-16

We hope you'll enjoy cooking according to our recipes.
 The main ingredients for cooking can be bought in "Ganna" shops.

- "Ganna" shop No 1 Vitebsk, u/s Ruba, Shkolnaya str., 16, +37521229-03-32
- "Ganna" shop No 2 Vitebsk, Lyudnikov Av., 16, +37521255-12-81
- "Ganna" shop No 3 Vitebsk, Chernyakhovskiy Av., 42, +37521258-77-22
- "Ganna" shop No 4 Vitebsk, Lenin str., 73/2, +37521248-41-12
- "Ganna" shop No 5 Vitebsk, Chkalov str., 3, +37521264-35-58
- "Ganna" shop No 7 Novolukoml, Naberezhnaya str., 11-a, +37521336-91-51
- "Ganna" shop No 8 Vitebsk, Gertsen str., 29, +37521267-35-17
- "Ganna" shop No 9 Vitebsk, Gagarin str., 98A, +37521243-17-16
- "Ganna" shop No 10 Vitebsk, V. Internatsionalistov str. 1, block 3, +37521225-51-25
- "Ganna" shop No 11 Gorodok, Vorovsky str., 3, +3752139-427-26
- "Ganna" shop No 12 Orsha, Semyonov str., 5B, +3752162-245-14
- "Ganna" shop No 13 Dubrovno, Krasnoarmeyskaya str., 12, +3752137-40-339
- "Ganna" shop No 14 Shumilino, Leninskaya str. 15, +3752130-519-08
- "Ganna" shop No 15 Polotsk, Kosmonavtov str., 77, +375214-48-22-92
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- "Ganna" shop No 17 Vitebsk, Chkalov str., 30A, +37521227-68-63
- "Ganna" shop No 18 u/s Liozno, Lenin str., 87, +37521384-22-33
- "Ganna" shop No 19, Vitebsk, Shrader str., 3/1 +37521242-60-66
- "Ganna" shop No 20 Lepel, Kalinin str., 90B, +37521324-44-59
- "Ganna" shop No 21 Orsha, Tekstilschikov Av., 20-62, +37521650-81-12
- "Ganna" shop No 22 Gorki, Internatsionalistov Av, 16, +3752233-72977

