



THRACIANS' LAND

We grow Einkorn -
the food of the Thracians,
the ancient inhabitants of Bulgaria.

It is assumed that the Einkorn - *Triticum monococcum* (ssp. *monococcum* Cultivated einkorn) was brought to the territory of Bulgaria around the middle of the 7th millennium BC. from immigrants from Minor Asia.

Who we are and what we produce?

"THRACIANS' LAND" Ltd is part of a group of enterprises developing activity in the field of agriculture.

Since 2009, we have been developing our farm in the village of Ivan Vazovo. It is located in the Upper Thracian Plain, Kaloyanovo Municipality, Plovdiv Region.

Today, we cultivate 212 hectares of our own and 50 hectares of leased land. In 2016, we started registering land for organic farming and currently we have 104 hectares of such land. When we started organic production, we selected abandoned fields that had not been cultivated since 1948. On these areas, we mainly sow Einkorn.



The land of the Thracians - that's what we called our company, influenced by our ancient ancestors and their land, which today we have the privilege of inhabiting. Inspired by the fertile land of Thrace and the good achievements in agriculture, in 2017 we started the study for the construction of a factory for the processing of Einkorn produced by us. The task was not easy due to the complex technological process of peeling this ancient culture. In 2018, we started construction and made the first orders for technological equipment, machines and facilities for processing to Einkorn. So, after the installation of the machines, we did many tests to perfect the technology. In 2020 the factory start working. Finally we have achieved our task of closing the cycle from the production of Einkorn and other cereals to receiving final packaged products - processed seeds and flour, guaranteeing our customers the highest quality.



Who we are and what we produce?

More than 60 machines and equipment for cleaning, processing and packaging of cereals are installed in the factory. There are 14 separate machines involved in the Einkorn cleaning and peeling line! Most of the machines are imported from Germany, the Czech Republic and Austria, and the transport lines that connect the machines are manufactured by a Bulgarian company, which is a leading manufacturer in the European business market. To ensure the purity of the product, the raw materials are processed by a special stone removing machine. First, the produce passes through magnetic separators, which ensure that it is cleaned of any metal particles, then the produce passes through special machines for cleaning, grinding and packaging. The line capacity is an average of 1,000 kg per hour.



The company is certified by the Bulgarian Food Safety Agency (BFSA) and the Institute for the Control of Biological Products Bio Hellas - Greece. The company applies Programs for Good Manufacturing Practices, as well as HACCP (Hazard Analysis and Critical Control Point) - a system for ensuring the safety of food during its production and distribution. A contract for "Control of cleaning, processing, packaging and storage of organic cereals" is being executed. Each organic batch has an issued bioprocessing certificate.



Who we are and what we produce?

Products:

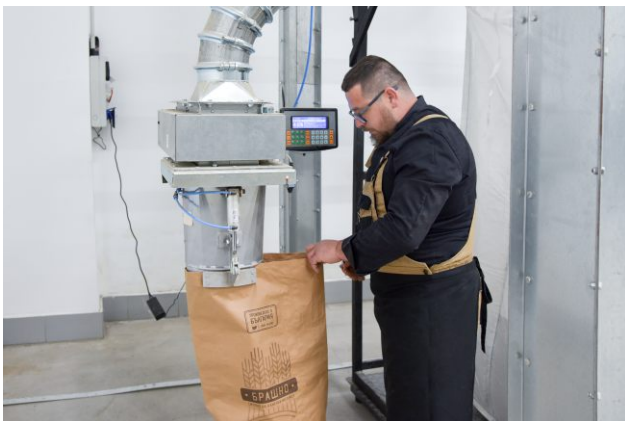


Einkorn seeds



Fine (white) and wholemeal einkorn flour

We have machines for packaging grain and flour in the following packages:



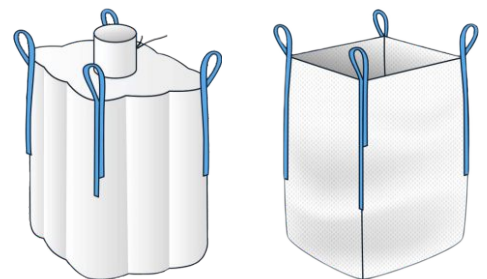
Packaging:



Polypropylene package for grains and flour (1 kg).



Paper sacks for flour and grain (3 kg, 5 kg, 10 kg and 20 kg).



Polypropylene sacks for grain (25 kg).
Big bags and Q bags for grain weighing from 500 to 1000 kg.



THRACIANS' LAND

Where we produce our Einkorn products?

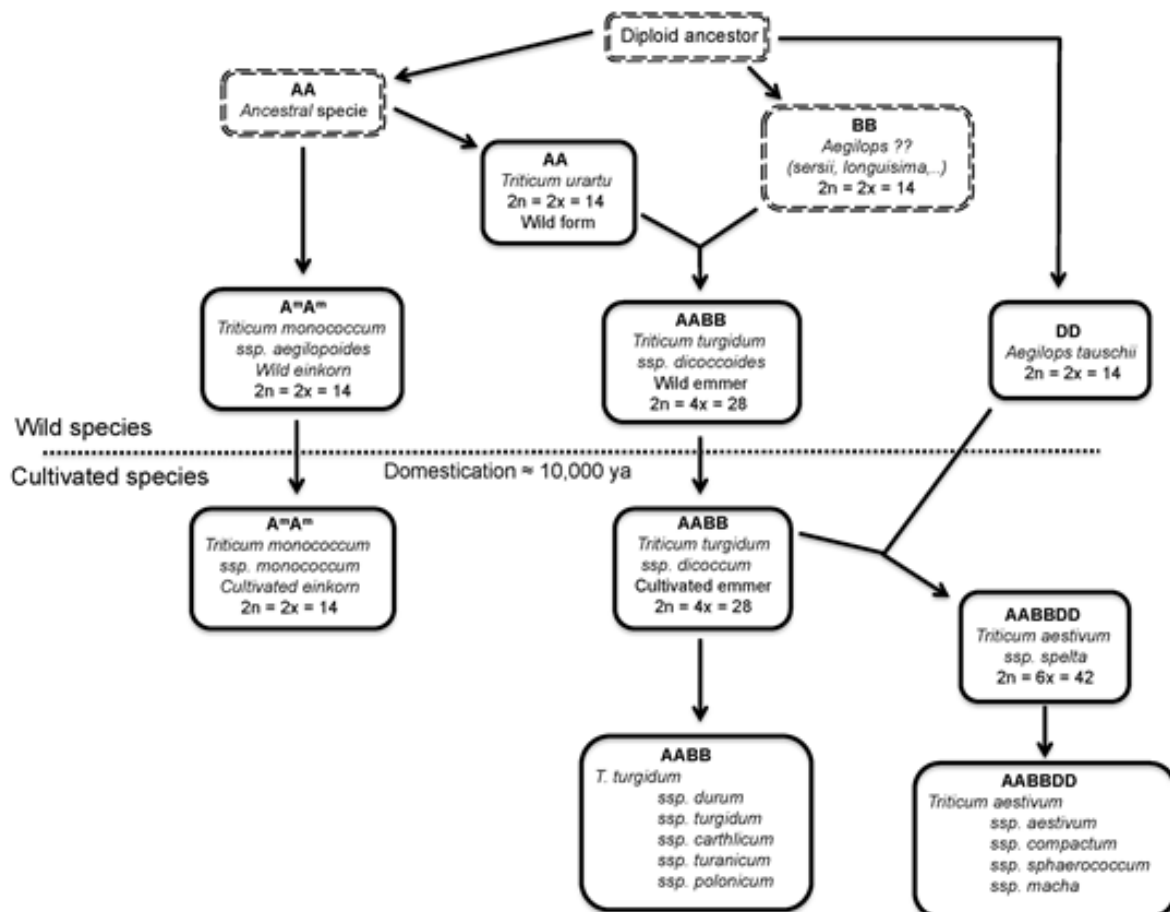
"THRACIANS' LAND" Ltd. manufactures its products in the area of the village of Ivan Vazovo, which is located in southern Bulgaria, the Upper Thracian Plain, near the city of Plovdiv.



What is Triticum monococcum (Einkorn)?

Triticum monococcum ssp. monococcum Cultivated einkorn (Einkorn) is a wild type of wheat and is considered the first grain "domesticated" by human. This is supposed to have happened more than 10,000 years BC in the Middle East. The Einkorn is the domesticated form of the wild Triticum baеoticum. To this day, it usually grows wild in the hilly land in the northern part of the Fertile Crescent (Tigris-Euphrates regions) and in Anatolia, reaching to the Balkan Peninsula (to the lands of Thrace) and south to Jordan.

The Einkorn is a diploid species ($2n = 14$ chromosomes), with a hard covering flake and closely spaced grains. The cultivated form differs from the wild only in that the seeds are larger and the classes remain whole at maturity.



Van Slageren, M.W. Wild wheats: A Monograph of *Aegilops* L. and *Amblyopyrum* (Jaub. & Spach) Eig (Poaceae); Wageningen Agriculture University: Wageningen, The Netherlands, 1994

How is Einkorn different from other similar cereals

With population growth in late antiquity and the growing need for large quantities of grain, the Einkorn was gradually displaced by the two-grain crops Emmer and Spelled. However, it was grown in southern Bulgaria until the middle of the 20th century. Until 15-20 years ago, Einkorn grew on abandoned mountain fields, without any human intervention. In recent years, in Bulgaria there has been a resurgence of interest in this traditional cereal. Chemical analyzes carried out by Canadian scientists (E.-S.M. ABDEL-AAL, P. HUCL, AND F.W.SOSULSKI, Cereal Chemists 72(6):621-624) show that Einkorn has better indicators for the content of useful proteins, minerals and vitamins compared to those of durum wheat and spelt.

Content of:	Durum wheat	Spelled	Einkorn
	100 g contains:		
Phosphorus (P)	360 mg	350 - 370 mg	415 mg
Potassium (K)	305 mg	375 mg	390 mg
β-carotene (Provitamin A)	408 IU	286 - 782 IU	914 IU
Retinol (Vitamin A)	42,6 IU	30,7 - 80,9 IU	93,8 IU
Riboflavin (Vitamin B2)		0,14 mg	0,5 mg
Pyridoxine (Vitamin B6)	0,36 mg	0,35 - 0,42 mg	0,49 mg

A comparative analysis between wheat and einkorn bread in 2015 at the Institute of Cryobiology and Food Technologies in Sofia shows the following: The chemical composition of einkorn flour was studied and compared with that of wheat. The Einkorn has a higher protein content (15-15.5%) than wheat (9.3%), is rich in minerals 1.78-2.16%, and the content of some of them - iron, zinc and magnesium, is 4-5 times higher. The white bread and the einkorn bread are rich in unsaturated fatty acids. Total omega-3 fatty acid content in white bread was 0.35 g/100 g and double that in einkon bread at 0.99 g/100 g, while total omega-6 fatty acid content was not significantly different with both types of bread.

How to contact us to make your inquiry

"THRACIANS' LAND" Ltd.

10, 30th Str., Ivan Vazovo village, 4206, Kaloyanovo municipality, Plovdiv Region, Bulgaria
UIK: 203899483, VAT No: BG203899483



Petar Dochev

Manager and
Commercial Director

phone.: +359 88 742 3856
e-mail: p_dochev@znt.bg



Denitsa Gancheva

Administration
and orders

phone.: +359 888 772 772
e-mail: office@znt.bg

For more information visit www.znt.bg

