

B R A N D I N G S

R U S S I A N F E D E R A T I O N

U N I T E D K I N G D O M

C O L O M B I A

H U N G A R Y

S P A I N

This portfolio is prepared for Hacettepe University Faculty of Fine Arts, Department of Graphic Design.





BADV Studio

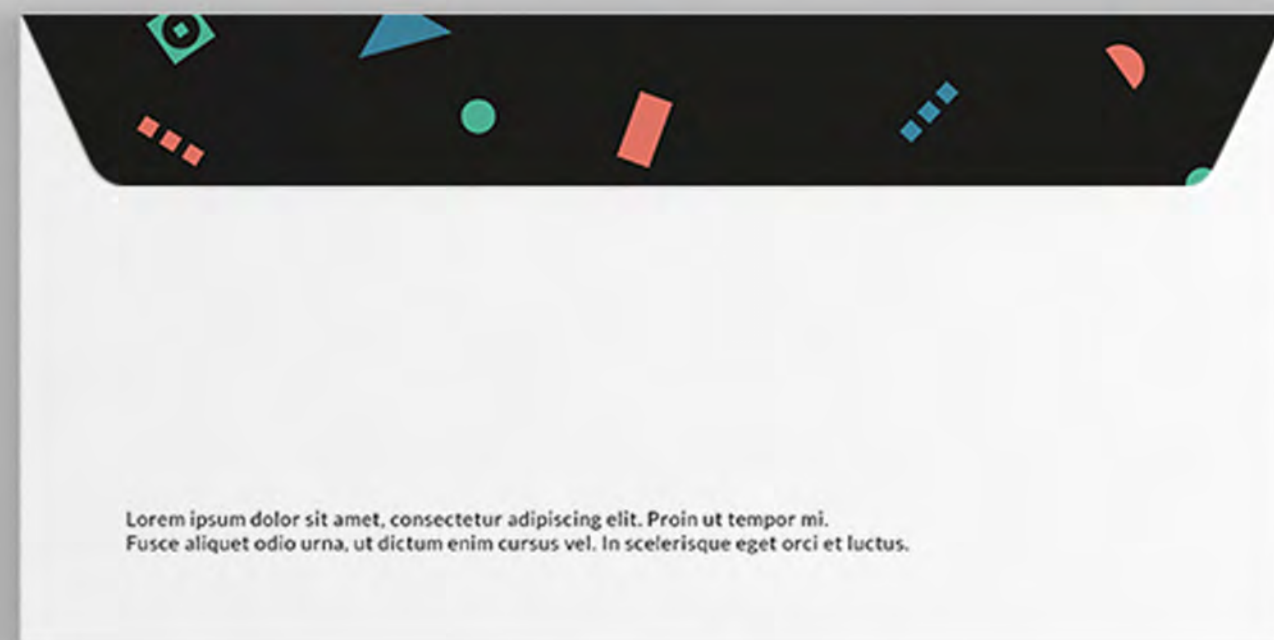
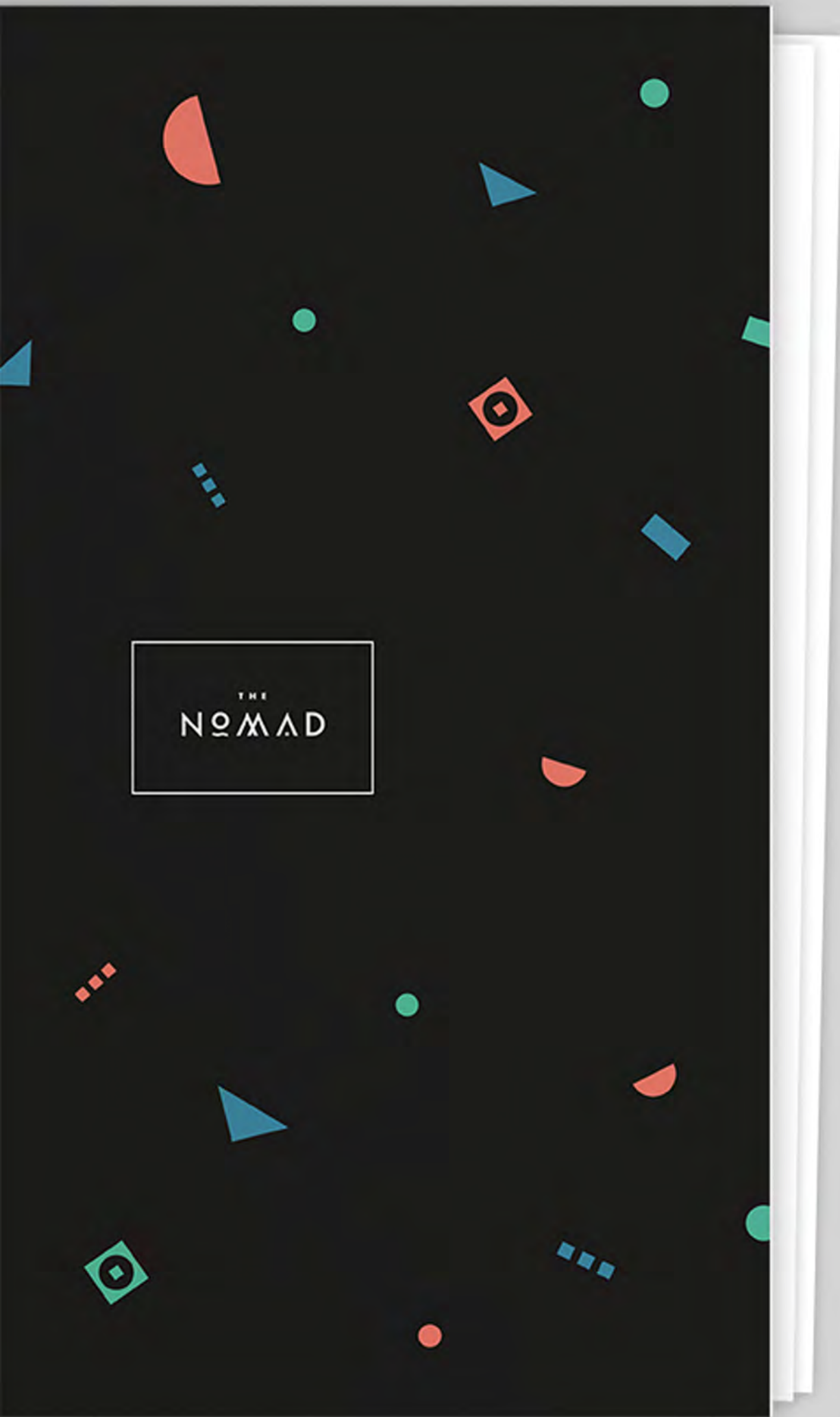
The Nomad
Red Mojo

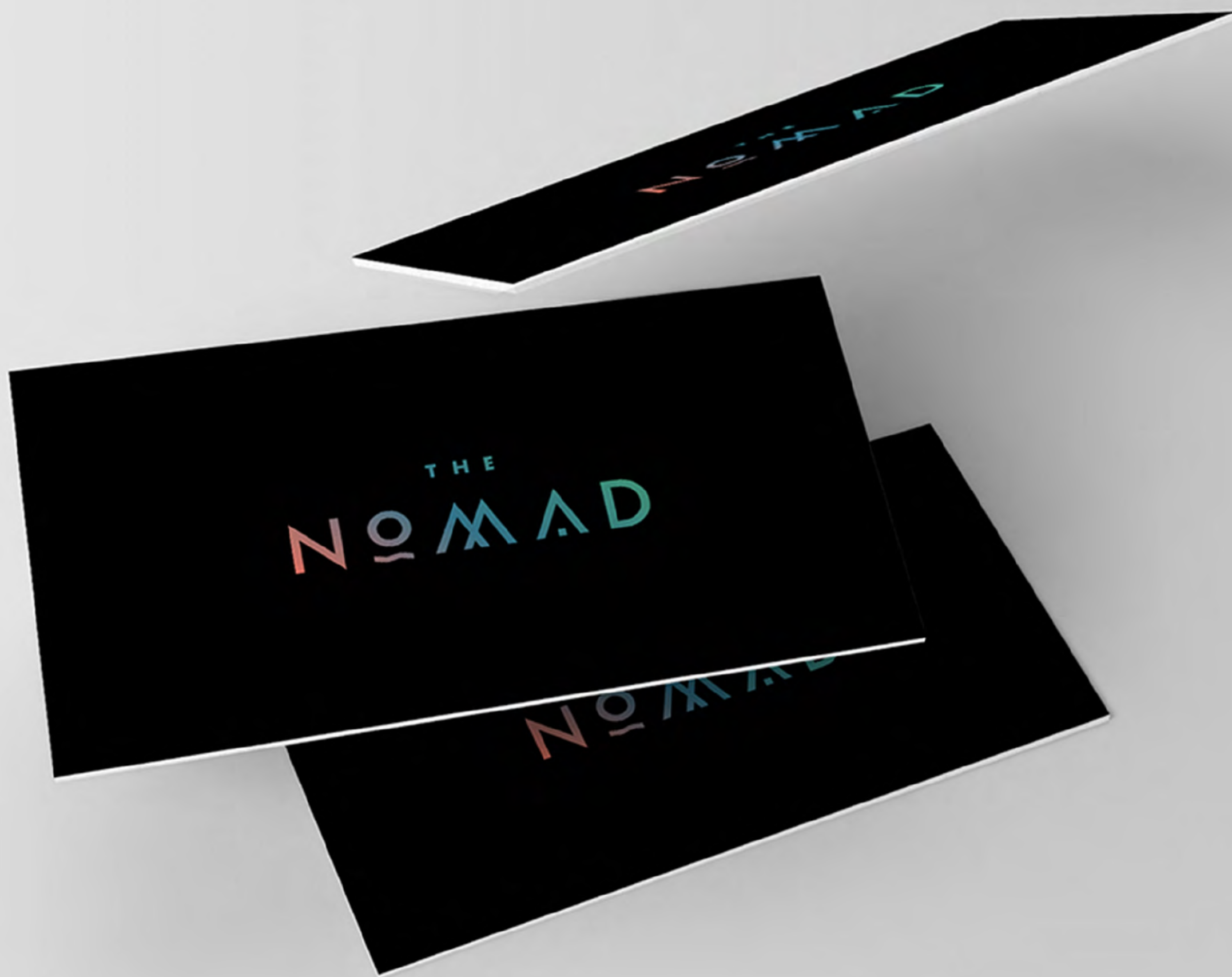
Madrid, Spain

A person wearing a dark, textured hooded jacket is seen from behind, looking out over a vast, flat, and desolate landscape under a hazy sky. The terrain appears to be a dry lake bed or a salt flat, with some faint tracks visible. The overall mood is contemplative and expansive.

THE
NOMAD

NO MAN AND THE











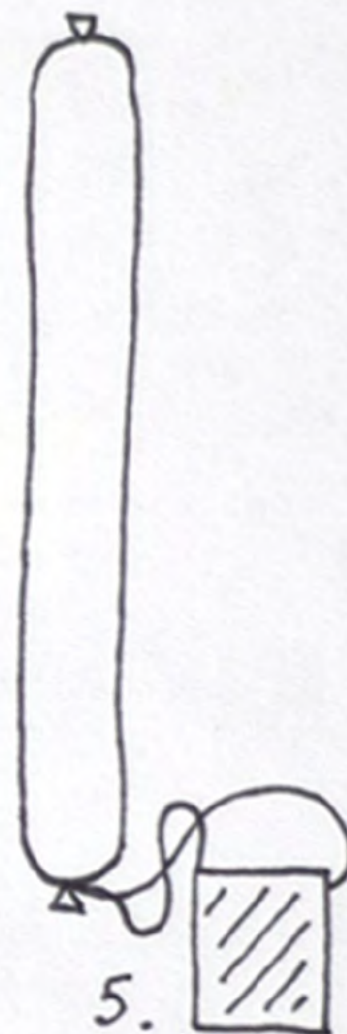
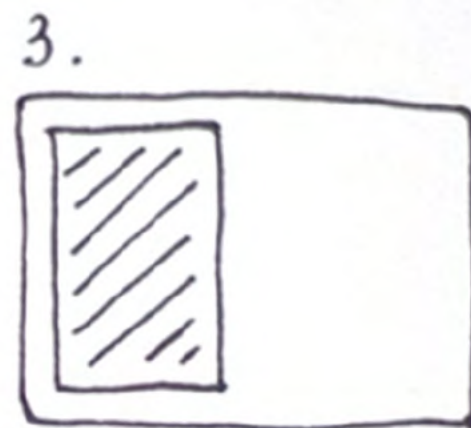




Nimax Team

Krasnogorie

Saint Petersburg, Russian Federation






КРАСНОГОРЬЕ

КОЛБАСА
ДОКТОРСКАЯ
ВАРЕНАЯ

500 г

Состав

Пашенная
и энергетическая
целлюлоза
Срок
годности

Свинина, говядина, мясо курицы,
молоко коровье обезжиренное, соль,
сахар, специи мускатный молотый
Белок — не менее 8 г, жир — не более
25 г, углеводов — 10 г. Калорийность —
270 ккал.

5 минут при температуре варки 0-5 °C
и последующей выдержке в горячей воде
в течение 75%. Дата изготовления указана на
упаковочном этикетке на упаковке.

ООО «Красногорье», ул. Дзержинский, 23а,
Подольск, Россия, 404115.
Тел. 8(494) 245-40-75, 8(494) 245-40-76.

Масса нетто
Масса брутто
Адрес
производства
Дата
производства
ТУ 8713-001-
107005204-2014

26.02.2015

7 617 482 525 082

ООО «Красногорье», ул. Дзержинский, 23а,
Подольск, Россия, 404115.
Тел. 8(494) 245-40-75, 8(494) 245-40-76.

КАСОВЫЙ
№ АРШ

ДОМАШНИЙ

900 г

Состав

Пищевая

и энергетическая
ценность в 100 г

Срок
годности

Изготовитель

Мясо говядины в сытом виде

Белок — не менее 16 г, жир — не более
15 г, углеводы — 0 г. Калорийность —
170 ккал.

7 суток при температуре хранения
Дата изготовления и упаковки
указана на упаковке.

ООО «Красногорье», ул. Энергетиков
Челябинск, Россия, 454135.

Копейское ш., 366, Челябинск,
Россия, 454012.
Тел. 351 245-40-25.

01.0

НАСТОЯЩАЯ КОЛБАСА ИЗ НАСТОЯЩЕГО МЯСА

ТОРГОВАЯ МАРКА «КРАСНОГОРЬЕ» СЕГОДНЯ НАСЧИТЫВАЕТ В СВОЕМ АССОРТИМЕНТЕ БОЛЕЕ СОТНИ НАИМЕНОВАНИЙ ВКУСНЕЙШИХ КОЛБАС И МЯСНЫХ ДЕЛИКАТЕСОВ. НАША ПРОДУКТОВАЯ СЕТЬ АКТИВНО РАЗВИВАЕТСЯ НА ТЕРРИТОРИИ ЧЕЛЯБИНСКА И ПРОДАЕТСЯ БОЛЕЕ ЧЕМ В 80 ГОРОДАХ РОССИИ



В нашей коллекции свыше 20 наград отечественных российских и зарубежных конкурсов

2009

Победитель Фестиваля качества в Екатеринбурге

2010

Победитель конкурса торговых марок журнала «Деловая газета»

2011

Победитель Фестиваля качества в Екатеринбурге

2012

Победитель конкурса торговых марок журнала «Деловая газета»

2013

Победитель конкурса «Деловой отечественный»

2014

Призер конкурса «Вкус года»

Только лучшие ингредиенты

Это важный показатель для нас, но вдвойне приятнее слышать от покупателей во время дегустаций — «Знаем-знаем... „Красногорье“, вкусная колбаска». «Давно покупаем вашу продукцию». Именно эти отзывы вдохновляют нас на создание новых продуктов. Чтобы предложить марку, мы следим за последними технологическими новшествами мясной индустрии, тщательно подходим к отбору мяса и поставщика Уральского региона, выбираем отборные специи европейских стран, добавляем только натуральное молоко и яйца в вареные колбаски.



Мы гарантируем качество выпускаемой нами продукции

По мере обязательного декларирования, наши изделия имеют добровольные сертификаты качества, которые подтверждаются контролем соответствия в лаборатории Роспотребнадзора



Наш ассортиментный портфель позволяет заменить продукцию сразу нескольких торговых марок: в нашем прайсе представлены эксклюзивные виды колбас.



Обладая большим автопарком, мы доставляем продукцию в торговую точку не позднее, чем через 8 часов после изготовления.



Мы проводим дегустации и активные промо-акции в местах продаж.



Мы используем современные виды упаковок, что позволяет удлинить срок хранения продукции.



И, конечно же, персональный торговый представитель нашей компании позаботится об отсрочках платежа и своевременной поставке.

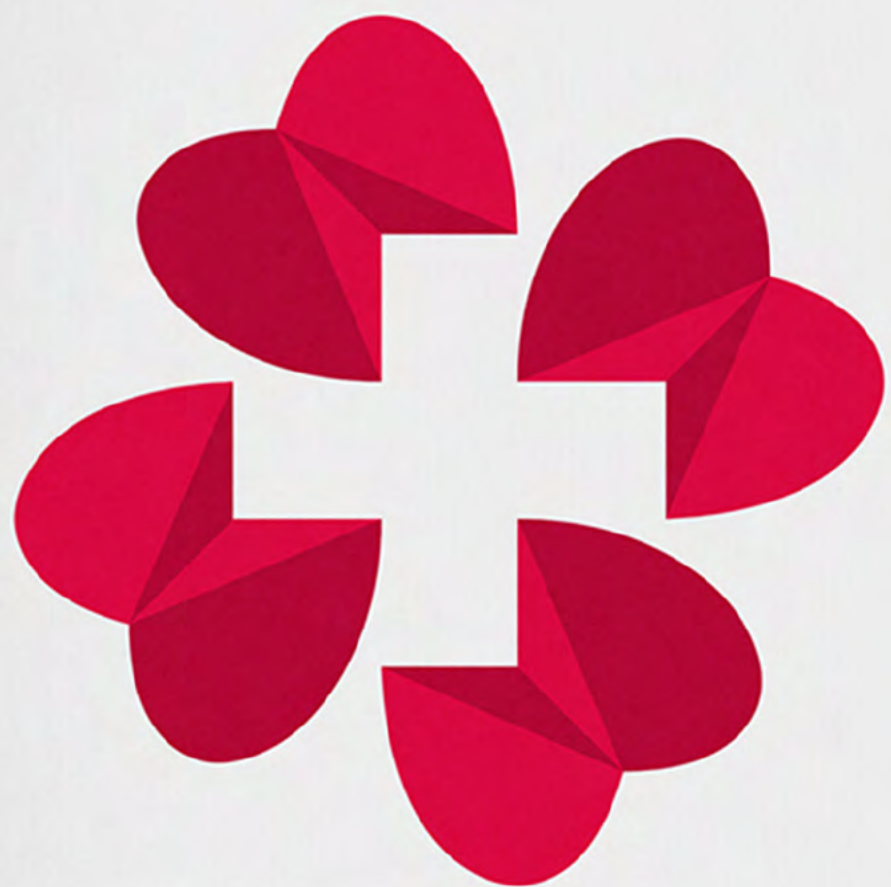
Двери нашей компании открыты для Вас! Заказывать пробник нашей продукции, чтобы убедиться в безупречном вкусе и высоком качестве наших колбас, можно прямо сейчас.



The Designers League

Gueda Malt Bear
AME

Leeds, United Kingdom



ame

Ambulatório de Múltiplas Especialidades



01.01 The logo

The AME logo consists of specially drawn letterforms composing a symbol and a signature. These letterforms/symbol/signature and their relationships must never be altered or modified in any way. The AME logo is most effective when positioned in clear space, which helps to protect its integrity. The logo must always be reproduced in Pantone color unless the application requires a four-color process or single color black.



Application

The AME logo should always be used in full, i.e. never separate the logo/symbol and signature.

The logo/symbol should never be moved or adjusted. The logo/symbol has been created with specific letter spacing and the letterforms have been customized for the AME brand. Always use approved artwork when reproducing the AME identity.

If you have any questions about the logo application, contact the designer.

See page 01.01.01 for logo variations

See page 01.01.02 for minimum space around the logo

See page 01.02 for secondary logo

See page 01.02.01 for secondary logo variations

See page 01.02.02 for minimum space around the secondary logo

See page 01.03 for colors overview

See page 01.04 for primary typography

See page 01.05 for secondary typography

See page 01.06 for incorrect use of the logo

01.03 Colors overview

Colors are important to our visual identity; consistency is essential. Our colors are specified as Pantone® colors and these colors are therefore our "ideal colors." All colors should match the value for coated Pantone® as much as possible to ensure identical color in all media.

Logo color

Pantone	CMYK COATED	CMYK UNCOATED	RGB
193C	100 / 0 / 0 / 0	100 / 0 / 0 / 0	0 / 0 / 0
193C	100 / 0 / 0 / 0	100 / 0 / 0 / 0	0 / 0 / 0
193C	100 / 0 / 0 / 0	100 / 0 / 0 / 0	0 / 0 / 0

Pantone	CMYK COATED	CMYK UNCOATED	RGB
193C	100 / 0 / 0 / 0	100 / 0 / 0 / 0	0 / 0 / 0
193C	100 / 0 / 0 / 0	100 / 0 / 0 / 0	0 / 0 / 0
193C	100 / 0 / 0 / 0	100 / 0 / 0 / 0	0 / 0 / 0

Pantone	CMYK COATED	CMYK UNCOATED	RGB
193C	100 / 0 / 0 / 0	100 / 0 / 0 / 0	0 / 0 / 0
193C	100 / 0 / 0 / 0	100 / 0 / 0 / 0	0 / 0 / 0
193C	100 / 0 / 0 / 0	100 / 0 / 0 / 0	0 / 0 / 0

Pantone	CMYK COATED	CMYK UNCOATED	RGB
193C	100 / 0 / 0 / 0	100 / 0 / 0 / 0	0 / 0 / 0
193C	100 / 0 / 0 / 0	100 / 0 / 0 / 0	0 / 0 / 0
193C	100 / 0 / 0 / 0	100 / 0 / 0 / 0	0 / 0 / 0

White space

White space is the empty space around the logo. It is an integral part of the visual communication.

White enhances the clear presentation of the logo. White is the clear canvas against which our logo takes place and our message stands out. White imparts a clean, modern and contemporary visual identity to our print, electronic and dimensional applications.

We encourage our creative teams to incorporate white backgrounds and highlights clearly throughout our visual communications.

Please note

Do not use this application for color matching. Refer to the Pantone color swatch books when specifying color. The Pantone color swatch books can be purchased at www.pantone.com.

Always consult your printer for the most accurate reproduction of brand colors.

See page 01.01 for the logo

See page 01.01.01 for logo variations

See page 01.01.02 for minimum space around the logo

See page 01.02 for secondary logo

See page 01.02.01 for secondary logo variations

See page 01.02.02 for minimum space around the secondary logo

See page 01.03 for primary typography

See page 01.05 for secondary typography

See page 01.06 for incorrect use of the logo



ame
Ambulatório de Múltiplas Especialidades

Dr LUIS EDUARDO

Membro Efetivo da Sociedade Brasileira de Cancerologia - SBC
ESMO MEMBER - European Society of Medical Oncology

^M +55 91 9876-5432

^P +55 91 3210-1234

drluiseduardo@amesaude.com.br

amesaude.com.br

 facebook.com/amesaude

Av. Nazaré, 1255 - Belém - Pará







GUEDA
BRWNG
CO.

SÃO PAULO - BRAZIL



GUEDA



BREWING CO.

SÃO PAULO - BRAZIL

GUEDA
BRAZIL
BREWING
COMPANY



GUEDA



BREWING CO.

SÃO PAULO - BRAZIL



GUEDA BREWING CO.
LET'S
GUEDA
BREWING CO. 18
PARTY
STARTED
GUEDA BREWING CO.

LET'S
GUEDA
PARTY
STARTED



GUEDA
BRWNG
CO.

SÃO PAULO - BRAZIL



AMN!
G CO.



GUEDA
BRAZIL
BREWING
COMPANY



BEST
QUALITY
SINCE
2018
GUEDA BRWNG
CO.

SÃO PAULO - BRAZIL



GUEDA
BREWING
CO.

SÃO PAULO - BRAZIL

BEST
QUALITY
SINCE
2018
GUEDA BRWNG
CO.

SÃO PAULO - BRAZIL



GUEDAMN!
BREWING CO.

LET'S
GUEDA
PARTY
STARTED



GUEDA
BREWING
CO.



20 18



GUEDA BREWING CO.
LET'S
GUEDA
BREWING CO. 18
PARTY
STARTED
GUEDA BREWING CO.

GUEDA
BRAZIL
BREWING
COMPANY







PURE MALT BEER
SÃO PAULO



AMERICAN PALE ALE
5.5% AVE
330ml



Siegenthaler &Co Team

Blend
Ocati

Bogotá, Colombia



HOW WE FARM MATTERS



PHYSALIS *Physalis Peruviana*

One of our most popular fruits! It is great for eating fresh and decorating all types of drinks and dishes. Its inner structure is similar to a miniature tomato. Ocatí sells them fresh, with and without husk, as well as heat dried.



PURPLE PASSION FRUIT *Passiflora Edulis*

Probably the favorite Passiflora, the purple passion fruit is considered a delicacy and its pulp is eaten fresh. Simply slice open its protective shell and enjoy.



GRANADILLA *Passiflora Ligularis*

It is the sweetest of all passifloras that nature has to offer, available all year round. Just crack open the shell and enjoy the pulp.



PITAHAYA *Hylocereus Megalanthus*

The pitahaya's taste and shape are so unique that it is considered to be one of the most appealing Colombian exotic fruits. Pitahaya is prized by many for its tiny seeds that act as a natural laxative.



TAMARILLO *Solanum Betaceum*

Tamarillo's appealing crimson red color and its pleasant bittersweet flavor, has become quite popular. Keep in mind that its skin is not edible but its pulp is delicious fresh, as a juice, in salads, sauces and many other preparations.



BABY BANANA *Musa Paradisiaca*

Also known as sugar banana or lady fingers. It is a smaller banana around 10cm long that doesn't ripen as fast as regular bananas. Baby bananas are a great source of energy and make a perfect snack for children of all ages!



GUANÁBANA OR SOURSOP *Annona Muricata*

In Colombia you can find quite big fruits weighing up to 6Kg. However, OCATÍ tends to pack smaller sized fruit for export. Guanábana is delicious eaten fresh, blended in a juice or in ice cream as it has a rich thick texture.



FEIJOA *Feijoa Sellowiana*

Feijoas are dark green on the outside and white in the inside when ripe. The pulp has a smooth, velvety texture that melts easily in the mouth. The taste is sweet or sub acid and it is quite aromatic.



PEPINO MELON *Solanum Muricatum*

It is a very refreshing fruit given its high water content. It is used in both sweet and savory dishes. Its taste may resemble both a melon and a cucumber.



CACTUS FIG OR PRICKLY PEAR *Opuntia Ficus-Indica*

The fruit's skin color is dark orange when ripe and is covered with sharp thin spines. Small black seeds riddle the pulp and give consistency to it. The cactus fig's subtle taste makes it popular as a dessert fruit.



CACAO *Theobroma Cacao*

This is the fruit from which the cacao seeds are extracted, dried and then processed to get chocolate. OCATÍ sells the fruit in its natural state, ready for processing the seeds or eating the pulp fresh.



GUAVA *Psidium Guajava*

Ocatí's guavas are a specially selected variety that guarantees a good shelf life. They taste both sweet and sour and can be consumed fresh, in juices, desserts and are great in sauces for fish and poultry.



CURUBA *Passiflora Mollissima*

Another delight from the passiflora family. They have a delicious sweet and sour taste rich in aroma. Curubas have a unique color and are commonly used in desserts, juices and sorbets.



LULO *Solanum Quitoense*

Its structure is similar to that of a tomato with a tangy citrus taste. It is orange on the outside and yellow-green inside making very attractive preserves, cocktails and juices.



ZAPOTE *Matisia Cordata*

Its outer dark brown skin hides an orange pulp full of exotic aromas and flavor.



AVOCADO *Hass Avocado*

It has a dark green wrinkled skin with a delicious buttery interior. Keep the seed in contact with the fruit to preserve its freshness after slice it open.



BABY MANGO *Mangifera Indica*

Also called sugar mango, this variety of mango boasts unrivalled sweetness and a creamy pulp that melts in your mouth.



MAMONCILLO *Melicoccus Bijugatus*

Known as the South American Lychee due to a similarly large pit and its pulp, the mamoncillo is a favorite for many. Play around with the seed in your mouth while the pulp dissolves and you will understand why.

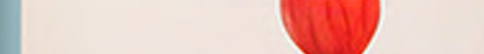
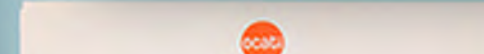
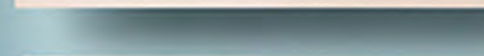
www.ocati.com



ocati



ocati



TAMARILLO
Solanum Betaceum



CACTUS FIG OR PRICKLY PEAR

Opuntia Ficus-Indica

The fruit's skin color is dark orange when ripe and is covered with sharp thin spines. Small black seeds riddle the pulp and give consistency to it. The cactus fig's subtle taste makes it popular as a dessert fruit.



LULO



CACAO

Theobroma Cacao

This is the fruit from which the cacao seeds are extracted, dried and then processed to get chocolate. OCATI sells the fruit in its natural state, ready for processing the seeds or eating the pulp fresh.



ZAPOTE

Matisia Cordata

Its brown skin hides an orange pulp with aromatic flavors and flavor.



GUAVA

Psidium Guajava

OCATI's guavas are a specially selected variety that guarantees a great deal. They taste both sweet and sour and can be consumed fresh, in juices, desserts, are great in sauces for fish and poultry.











Be Hungary

Konti

Budapest, Hungary

SINCE 2017

Konti

STREET FOOD





