



Ministry of Agriculture and Rural Development
Warsaw 2010

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 Promotion and Communication Department
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 with the Try Fine Food mark.

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Introduction	5
About Discover Great Food programme	6-7
Meat and meat products	9-27
CEDROB S.A.	10
Płockie Zakłady Drobiarskie SADROB S.A.	10
DOBROŚŁAWA sp. z o.o.	11
Polski Koncern Mięсны DUDA S.A.	12
Kutnowskie Zakłady Drobiarskie EXDROB S.A.	13
Masarnia Władysławowo sp. j. – R. K. A. Zawistowski	16
Zakłady Mięсны NOWAK sp. z o.o. sp. k.	17
Zakłady Mięсны PAMSO S.A.	19
SOKOŁÓW S.A.	20
Zakłady Mięсны SKIBA – Andrzej Skiba	27
Eggs and egg products	29-33
Fermi Koźlakiewicz sp. j.	30
PW AMIGO – Rafał Ratajczak	31
Milk and milk products	35-70
AGRO-DANMIS – Gramowscy sp. j.	36
Spółdzielnia Mleczarska BIELUCH w Chełmie	37
Średzka Spółdzielnia Mleczarska JANA	38
KESEM – Kujawska Spółdzielnia Mleczarska	42
Spółdzielnia Mleczarska LAZUR	44
Spółdzielnia Mleczarska MLEKOVITA	46
Okręgowa Spółdzielnia Mleczarska MONA	49
Okręgowa Spółdzielnia Mleczarska w Kaliszu	49
Okręgowa Spółdzielnia Mleczarska w Czarnkowie	50
Okręgowa Spółdzielnia Mleczarska w Grodzisku Mazowieckim	52
Spółdzielnia Dostawców Mleka w Wieluniu	53
Okręgowa Spółdzielnia Mleczarska w Krasnymstawie	54
Okręgowa Spółdzielnia Mleczarska w Międzyborzu	55
Okręgowa Spółdzielnia Mleczarska w Skierniewicach	57
Okręgowa Spółdzielnia Mleczarska w Starogardzie Gdańskim	58
Raciborska Spółdzielnia Mleczarska	60
Okręgowa Spółdzielnia Mleczarska TOP-TOMYŚL	62
TOP s.c. – H. i W. Huszczak, B. i A. Humerczyk	63
Spółdzielnia Mleczarska OSTROŁĘKA	64
STARCO – Zakład Mleczarski sp. z o.o.	66
Okręgowa Spółdzielnia Mleczarska w Siedlcach	67
Okręgowa Spółdzielnia Mleczarska w Sokołowie Podlaskim	69

Fruit, vegetables, mushrooms and their products	71-94
Z.P.O.W. DAWTONA	72
DEGA Zakład Pracy Chronionej S.A.	76
JAG-EXPORT s.c.	77
Spółdzielcza Grupa Producentów Owoców NASZ SAD w Wólce Turowskiej ...	78
Zakład Przetwórstwa Owocowo Warzywnego ORZECH	81
Firma Produkcyjno-Handlowa PAULA sp. z o.o. sp. k.	84
Chłodnia Olsztyn sp. z o.o.	86
Firma Bracia Urbanek J.A.W. URBANEK sp. j.	89
Wytwórcza Spółdzielnia Pracy „SPOŁEM”	91
Zakłady Spożywcze „BONA” sp. z o.o.	92
 Cereal, leguminous, bulb and root plant products	 95-98
ASPROD sp. z o.o.	96
Piekarnia VINI	97
Piekarnia ŻŁOTY KŁOS sp. j.	98
 Alcoholic beverages	 99-108
AKWAWIT - BRASCO S.A. Wytwórnia Wódek „Wratislavia”	100
Browar AMBER	102
Browar CIECHAN sp. z o.o.	104
Śląska Wytwórnia Wódek Gatunkowych POLMOS S.A.	107
VINPOL sp. z o.o. Grupa Henkell & Co.	108
 Honey	 109-111
Śądecki Bartnik Gospodarstwo Pasieczne A. i J. Kasztelewicz	110
 Confectionery and pastry products	 113-121
MAMUT sp. z o.o.	114
Przedsiębiorstwo Wyróbów Cukierniczych ODRA S.A.	116
Firma Cukiernicza SOLIDARNOŚĆ sp. z o.o.	119
 Herbs and spices	 123-124
PRYMAT sp. z o.o.	124
 Mixed and processed products based on the abovementioned products	 125-138
Chłodnia IRMOS sp. z o.o.	126
JAWO sp. z o.o.	127
Przedsiębiorstwo Wielobranżowe „MAXTOP” sp. j.	133
MOKATE S.A.	135
ViRTU sp. j. – B. Vetulani, D. Mikulska	137



Dear readers!

The Try Fine Food programme implemented by the Ministry of Agriculture and Rural Development is developing dynamically. Today, products with the Try Fine Food mark are easy to find in shops. They gained great popularity among the customers. Producers see the programme as a great opportunity to efficiently promote their products.

It is evident that active efforts for the popularisation of high quality food promotion bring positive results. Polish products enjoy great popularity in the European Union and on third markets, as evidenced by a constant positive balance of trade in those products. The positive balance exceeds EUR 2 billion. Those results are based on solid ground. The changing Polish agriculture does not lose its key asset, i.e. specific landscape and conditions for conducting the farms in harmony with the environment. Thanks to the reasonable approach to using chemicals in agriculture, our soils are not contaminated. With such farming conditions, agriculture supplies very high quality products for processing. The processing plants, in particular from the meat and dairy sector, modernised at the beginning of this century, are among the most modern plants in the world. They meet high sanitary standards and have state-of-the-art production lines, while at the same time preserving the old, well-tried recipes. All the above factors result in excellent final products. Polish cured meats are characterised not only by high quality but also by unique taste and flavour, which is why they enjoy such a great popularity.

This publication presents basic information about the products which received the Try Fine Food mark. It includes the descriptions of almost all products, starting from meat, through dairy and fruit and vegetable products to sweets.

The Scientific Committee supervising the product quality guarantees that the customers receive products having the same parameters. The important feature of the programme is the fact that the mark is not granted indefinitely, which guarantees quality and taste for the customers.

I hope that we will see the catalogue expanding with every year and the number of the products with the Try Fine Food mark constantly increasing.



Marek Sawicki

Minister of Agriculture and Rural Development

On the Try Fine Food programme

The Try Fine Food programme of the Minister of Agriculture and Development has been in operation since 2004. It is one of almost 400 programmes in the European Union countries aimed at promoting high quality food products. The programme is a part of the European Union policy for increasing the quality and diversity of agri-food products on the Common Market. The main purpose of the Try Fine Food Programme is to provide the customers with reliable information about the fact that a given product meets stricter quality, additional or specific requirements which are certified by independent authorities or control organisations. Products participating in the Try Fine Food programme receive a special mark which certifies that they meet additional requirements for quality of materials used or methods of production and/or processing.

The Try Fine Food mark is awarded to products:

- with an established position on the market;
- recognizable by customers;
- produced and present on the market for at least a year;
- with implemented identification and traceability procedures in the entire food production chain, along with the procedure allowing to withdraw the product failing to meet the requirements from the market;
- with the content of additives reduced to the necessary minimum, justified by technological needs;
- with the salt content not exceeding 2% (exceptions: dry meat, fish products and some cheeses in which the salt content can be lower due to technological reasons);
- with minimum use of chemical compounds increasing the productivity (polyphosphates may be added only in the production of cured meats and smoked meats. The productivity of the products should not exceed 110%);
- without the addition of mechanically separated meat, unless such addition is justified technologically;
- with distinctive qualitative features resulting from their composition, microbiological and sensory properties, content of nutritional and functional ingredients, methods of production and preservation;
- meeting health, sanitary, veterinary or phytosanitary requirements specified in separate regulations.

Labelling of products suggested for the Try Fine Food mark must comply with the law in force, must be legible and cannot mislead the customers.

The Try Fine Food Programme is:

- unlimited as regards the number of granted marks and the deadline for submitting applications;
- voluntary for producers wishing to provide the consumers with information about the high quality of their products, certified in the process of granting the mark;
- open to all the producers operating on the European Union market, regardless of the size and ownership form.

The Try Fine Food mark helps the customers make informed choices of food products and contributes to the growth of confidence in mass-produced products with high and stable quality.

The Try Fine Food mark is an incentive to produce good and healthy products and motivates enterprises to constantly monitor and increase the quality of food products. The mark also contributes to the growth of sales of good Polish products at home and abroad. The **Try Fine Food** mark allows the producers to increase the prestige of their products by showing that the product quality is supervised by the Ministry of Agriculture and Rural Development. The products with the Try Fine Food distinguish themselves in shops.

The mark is awarded to the products which comply with the highest criteria set by the Scientific Committee for the Quality of Food Products at the Minister of Agriculture and Rural Development. The members of the Committee include eminent professors and experts in nutrition, plant farming, animal breeding and law. After issuing an opinion on the application of the Chief Inspector of the Agricultural and Food Quality, the Committee recommends to the Minister which products should be awarded with the **Try Fine Food** mark.

In order to ensure a stable and very high quality of the products awarded with the mark and reliability of the origin of raw materials, the programme provides for the maximum period of mark validity amounting to three years.

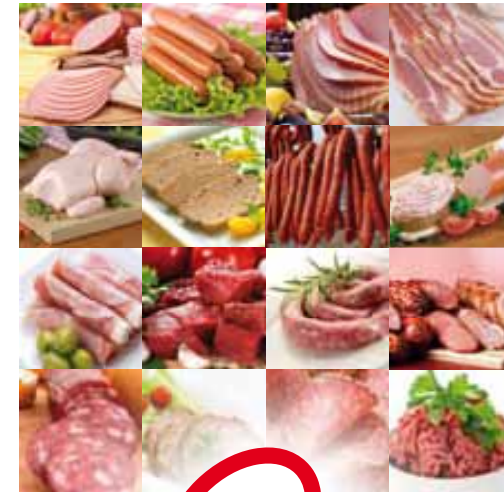
The Try Fine Food mark is awarded in the following groups of products:

- 1) meat and meat products;
- 2) milk and milk products;
- 3) fish and seafood and their products;
- 4) eggs and egg products;
- 5) honey;
- 6) edible fats;
- 7) cereal, leguminous, bulb and root plant products;
- 8) fruit, vegetables, mushrooms and their products;
- 9) confectionery and pastry products;
- 10) herbs and spices;
- 11) foodstuffs intended for particular nutritional uses;
- 12) mixed and processed products based on the abovementioned products;
- 13) waters and non-alcoholic beverages;
- 14) alcoholic beverages;
- 15) other.

You will find all products with valid Try Fine Food marks further on in this publication.

More information about the programme:

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TRY FINE FOOD Programme
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MEAT AND MEAT PRODUCTS



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e-mail: cedrob@cedrob.com.pl

www.cedrob.com.pl

SMOKED BREAST



Smoked fillet formed into the shape of a chicken breast – delicate taste and aroma.



Płockie Zakłady Drobiarskie SADROB S.A.

ul. Bielska 57, 09-400 Płock

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GEESOWSKA SAUSAGE



Under-dried sausage, minced, well-spiced, packed in paper to underline its flavouring qualities and not to lose in the packing its smoking flavour and traditional spices (garlic and marjoram). Original way of packaging draws clients' attention and points the perfect quality of this product.

KRAKOWSKA DRIED SAUSAGE FROM DOBROSLAWA



This legendary product from Dobroslawa was produced according to the receipt which was created and all the time is being improved by the masters of meat smoking through the years of our company existence. It is unattainable ideal for its rivals.

Diligently chosen meat, natural spices, traditional way of smoking hide in themselves the secret of the success of this product and its demand among our numerous clients.

HAM FROM RURAL HUT



Diligently chosen ham, natural spices, traditional way of meat smoking add to this product inimitable flavour and aesthetic qualities. It is packed in portions, each 1 kilo, and it helps in its selling even in the smallest shops. For a lot of years this product is in demand among our clients in Poland and abroad.



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HUNTER'S DRIED SAUSAGE



Hunter's Dried Sausage is a product in the premium smoked meat segment produced from specially selected meat. A characteristic feature of the Hunter's Dried Sausage is its distinct smoky flavour. In order to produce 100 grams of the sausage, 100 grams of pork, and 20 grams of beef is used. A single ring of sausage weighs about 0.07 kg.

CRACOVIAN DRIED SAUSAGE



Cracovian Dried Sausage is a product in the premium smoked meat segment produced from specially selected meat. 100 grams of the product is made from 120 grams of pork. Its taste and smell qualities are characteristic of dried sausages, with a distinct aroma of spices and smoke. Weight: about 0.7-0.75 kg.

ŻYWIEC DRIED SAUSAGE



Żywiec Dried Sausage is a product in the premium smoked meat segment produced from specially selected meat. Its taste and smell qualities are characteristic of dried sausages, with a distinct aroma of spices and smoke. 100 grams of the product is made from 120 grams of pork. Weight: about 0.7-0.8 kg.

MINCED PORK MAP



It is enough to have basic cooking skills and some imagination to use it to make dinner dishes, snacks, and a tasty supper.



Kutnowskie Zakłady Drobiarskie „EXDROB” S.A.
ul. Mickiewicza 108, 99-300 Kutno, PL
phone: +48/ 24 355 31 01
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WHITE POULTRY SAUSAGE



Unsmoked poultry sausage with natural spices (mainly with marjoram). Recommended to be consumed hot as well. Perfect for sour rye soup and borsch.

WIEJSKI BRAWN MADE OF POULTRY



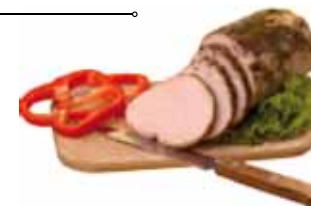
Cured meat made of giblets with natural spices. Tasty product packaged in transparent barrier casing.

SMOKED CHICKEN LEG



Selected chicken legs, spiced and smoked to gold colour. Classic product, perfect as a cold snack.

POULTRY LOIN A'LA PORK LOIN



Product made of chicken meat, unsmoked, aesthetically formed and wrapped in poultry skins. Sprinkled with marjoram. Perfect for sandwiches; subtle flavour and aroma.

KUTNOWSKA ROAST



Original, innovative on the market brand product, made according to the EXDROB old recipe. Ready-made product with natural spices (including parsley leaves), roasted in moulds. The product has been gaining a continuous approval for many years.

GOOSE COUNTRY HAM



Smoked, succulent fillet made of goose breasts with skin and fat, of natural shape. Delicious flavour and aroma which is characteristic for aquatic poultry meat and spices used. Awarded the "Polski Producent Żywności" [Polish Food Producer] title.

DRIED GOOSE SAUSAGE



Very original product of delicious flavour and aroma, traditionally made of goose meat with natural spices, smoked to a dark cherry colour, dried, packaged in perforated bags. Product awarded with MTP Polagra gold medal.

SPECIALLY SMOKED TURKEY LOIN



Smoked turkey fillet with classic spices. Succulent product of mild flavour and aroma. Natural fillet shape.

CHICKEN THIGH MEET IN MARINADE



Meat from chicken thigh without bones, massaged with care in special marinade for poultry meat. Meat have rich value of flavor, is tender, juicy and aromatic. Meet have also fine and uniform flavor in whole mass. Product is easy to cook, especially for roast, barbecue and fry.

CHICKEN INNER FILLET IN MARINADE



Chicken inner fillet massaged with care in special marinade for poultry meat. Meet is expecional delicate, juicy and aromatic. Meet have also fine and uniform flavor in whole mass. Product is easy to cook, especialy for roast, barbecue and fry.

CHICKEN WINGS IN MARINADE



Selected chicken wings, massaged in excellent marinade. Meet have great flavor and aroma. Product is easy to cook, perfect for barbecue.

A-CLASS FRESH FILLET MADE OF CHICKEN BREASTS



Piece of meat made of half of breast without breastbone and ribs. Can be calibrated.

A-CLASS FRESH CHICKEN



Drawn chicken carcass without giblets, with neck. Formed or unformed chicken. Can be also calibrated.



**MASARNIA WŁADYSŁAWOWO sp. j.
R.K.A. ZAWISTOWSKI**
Władysławowo 8, 89-210 Łabiszyn, PL
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fax: +48/ 52 384 04 11
e-mail: zawistowski@podroby.pl
handel@podroby.pl
www.podroby.pl

SMAŻONKA



Product made of meat and pork fat properly minced with spices and unpreserved vegetables, heat-treated. Hit at picnics on Pajdy Chleba [hunks of bread].

BLOOD PUDDING POMORSKA



Zakłady Mięsne NOWAK sp. z o.o. sp. k.
ul. Knyszyńska 16a/2, 80-180 Gdańsk, PL

Zakład Produkcyjny:
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80-180 Gdańsk
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fax: +48/ 58 692 28 22
e-mail: sekretariat@zmnnowak.pl
www.zmnnowak.pl

BAKED HAM



Product from "Z kaszubskiej wędzarni" (From the "Kashubian smokehouse") line with a clear smell of smoke curing taste of natural spices. The characteristic thermal processing method including baking and smoke curing process was used in the production process.

BAKED LOIN



Product from "Z kaszubskiej wędzarni" (From the "Kashubian smokehouse") line with a characteristic taste and smell of baked, smoked meat with a touch of natural spices.

CRACOVIAN POULTRY SAUSAGE

Clear poultry sausage, smoked and dry. High quality product awarded in various contests. Perfect product for sandwiches appreciated by consumers.



THIN SAUSAGES



Sausages made of pork meat. Characterized by delicate taste emphasized by used spices with firm and juicy consistency.

VIENNESE SAUSAGES



Made of high quality pork meat in natural lamb bowels. After warming over, sausages get juicy.

NOWAK'S SAUSAGE



Produced according to the persistent Nowak's prescription and thanks to this it has its unique taste and flavor. Natural bowels and taste additions are a good complement for the whole product.

Zakłady Mięsne PAMSO S.A.
ul. Żwirki i Wigury 19, 95-200 Pabianice, PL
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fax: +48/ 42 22 55 501
Infolinia: 800 296 066
e-mail: sekretariat@pamso.com.pl
www.pamso.pl



"PODWAWELSKA" SAUSAGE

Smoked, roast, medium ground pork sausage stuffed in hog casing. It is made to traditional recipe with the addition of specially selected spices.



CRACOVIAN DRIED SAUSAGE

Coarsely ground, smoked, dried, roast sausage stuffed in an artificial casing. It is made of high quality meat with the addition of carefully selected natural spices.





SOKOŁÓW S.A. – The company's seat

Aleja 550-lecia 1, 08-300 Sokołów Podlaski
phone: +48/ 25 640 82 00, fax: +48/ 25 787 61 32
www.sokolow.pl

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phone: +48/ 22 525 82 58, fax: +48/ 22 525 82 92
e-mail: marketing@sokolow.pl

Producer: SOKOŁÓW S.A. – Branch in Sokołów Podlaski
Aleja 550-lecia 1, 08-300 Sokołów Podlaski

HUNTER'S DRY SAUSAGE WITH VENISON



A product prepared especially for consumers who prefer old style Polish products made with an addition of meat of game animals. A traditional hunter's sausage recipe has been enriched with venison and a variety of specially selected herb spices. The obtained product has an original taste and aroma (with a distinct flavour of juniper).

100g of the product is produced from 58 g of pork meat, 45 g of venison and 26 g of beef meat.

Packaging: MAP about 1.0 kg, vac. about 0.3 kg per serving

Shelf-life: 45 day.

THATCHED ROOF SAUSAGE



Sheer pork sausage, smoked, broiled, medium ground, in natural casings, whole pieces hung on a stick, whole pieces in a dark-brown colour, tender and brittle. In terms of its taste and appearance, the sausage resembles traditional, home-made products. It is manufactured from top-quality meat and natural spices.

The meat content in the ready product: 126 g of meat has been used for 100 g of the ready product.

Packaging: MAP about 1.0 kg. Shelf-life: 30 days.

ITALIAN HAM

Charcuterie made without the use of phosphates. It is produced from selected muscles of pork ham, formed into a cylindrical shape (resembling in its appearance the charcuterie produced in the South of Italy, for example in Italy). A non-smoked, steamed product. It has a characteristic taste that sets it apart from products containing phosphates. Crumbly consistency.

102 g of meat is used to produce 100 g of the final product.

Packaging: vac. about 4.0 kg. Shelf-life: 30 days.



GRANDMA'S PRIME HAM

Smoked ham produced from selected pickled pork ham muscles obtained from half-carasses of the highest class. The product is formed into the shape of a regular cylinder with a diameter of 17 cm, due to which it can be easily cut by a slicing machine. It is steamed and smoked into a dark cherry colour. The ham has a delicate taste, slightly salty and juicy.

Packaging: MAP slices 140g, vac. about 3,0 kg. Shelf-life: 21 days.



COUNTRY STYLE HAM

A smoked ham obtained from pickled pork ham muscles covered with a delicate layer of fat. The raw material used in the production is carefully selected and comes from half-carasses of the highest class. The product is formed into a cylindrical shape and tied with a string. The ham has a delicate taste, it is fairly juicy, with crumbly consistency and a clear fragrance of smoking.

Packaging: MAP about 2.2 kg, vac. about 2.2 kg, 1/2 vac. about 1.4 kg. Shelf-life: 27 days.



“FITNESS” PORK HAM



“Fitness” pork ham is a high quality product with a low fat content (up to 3%). Steamed, non-smoked, produced from high quality muscles of pork ham. The “Fitness” ham is available in thin slices packaged in modified atmosphere (MAP), with an easy-open system. The product is recommended for diet watchers and children.

Packaging: MAP slices 120g. Shelf-life: 21 days.

GRANDMA’S MATURING SAUSAGE



A top quality sausage produced from pickled pork meat. It is a smoked, raw and maturing sausage. It has a natural casing and a quite wrinkled surface. A product with a unique taste profile: very clear, quite spicy (with a distinctive pepper flavour), a little salty. With a mosaic structure in the cross-section, quite compact texture, fairly chewy.

147g of meat is used to produce 100g of the final product.

Packaging: MAP about 0.8 kg. Shelf-life: 30 days.

“SWOJAK” COLD MEAT



“Swojak” is cold meat of a long shelf life, manufactured from thickly ground, corned pieces of pork meat, blanched, smoked and cured. “Swojak” is an attractive product due to its taste profile and the form of serving. The cold meat is in the shape of a small cuboid in a dark cherry casing, slightly creased on the surface of the whole piece. “Swojak” is excellently displayed on a platter, it works well as table decoration, it tastes well in sandwiches, it can also serve as a snack on outdoor trips.

The meat content in the ready product: 128 g of meat has been used for 100 g of the ready product. Packaging: vac. approx. 0,8 kg. Shelf life: 40 days.

Producer: SOKOŁÓW S.A. – Branch in Czyżewo-Osada
ul. Zarębska 48, 18-220 Czyżew

“ŻYWIECKA” POULTRY SAUSAGE

A traditional slightly dried poultry and pork sausage with a characteristic dark coloured surface. Coarsely chopped pieces of meat are visible in the cross-section. “Żywiecka” poultry sausage is characterized by a delicate taste with a distinct smoky flavour. An excellent sandwich filler.

Packaging: MAP about 1.8 kg. Shelf-life: 21 days.



SOKOŁÓW FRANKFURTERS

Sokołów frankfurters are produced from high quality pork meat. They are characterised by tenderness and a delicate taste, enhanced by the used spices, as well as a subtle smoky aroma. This product can be eaten both cold and hot. Perfect for making hot-dogs.

Packaging: vac. 250g. Shelf-life: 28 days.



DELICATESSEN FRANKFURTERS

Classic frankfurters of high quality, obtained from selected pork meat which is homogenized, smoked and steamed. Available in 3 different flavours: classic, with aromatic cheese or with spicy paprika.

Packaging: MAP about 2.5 kg, MAP about 1.5 kg, MAP 600 g and MAP 300 g. Shelf-life: 21 days.



Producer: SOKOŁÓW S.A. – Branch in Jarosław
ul. Przemysłowa 2, 37-500 Jarosław, PL

SAUSAGE “FROM THE FARMYARD”



A pure pork sausage, chopped moderately fine, in a natural casing. It is produced from meat of the highest quality and natural herb spices. It develops its unforgettable taste and smell as it is smoked over alder and beech wood in a traditional smokehouse. The sausage is perfectly tender, with a distinct flavour of garlic.

120 g of meat is used to produce 100 g of the product.

Packaging: MAP about 1.5 kg. Shelf-life: 34 days.

HAM “FROM THE FARMYARD”



This ham is made on the basis of traditional recipes (the ingredients used in its production give it the qualities of traditional ham). It is steamed and smoked in a traditional smokehouse, which results in a characteristic country style appearance and taste of the product. The ham “from the farmyard” is produced from the tastiest pork ham muscles covered with a delicate layer of fat.

102 g of pork meat is used to produce 100 g of the product.

Packaging: vac. about 1.5-2.0 kg, vac. about 0.8-1.0 kg per serving

Shelf-life: 32 days.

“SWOJSKI” ROAST LOIN



Smoked loin obtained from pork sirloin covered with a delicate layer of fat. The product is not pickled, which gives it its grey-beige colour. Meat is carefully prepared in a process consisting in marinating and storing, followed by steaming and roasting. This gives the product its outstanding taste qualities and makes it tender. Its taste is enhanced by herb spices.

106 g of meat is used to produce 100 g of the product.

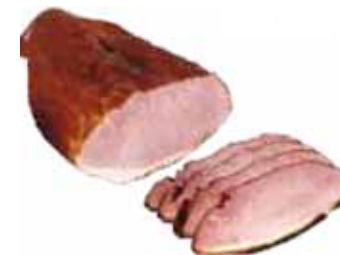
Packaging: vac. about 2.0-2.5 kg, vac. about 1.0-1.5 kg per serving

Shelf-life: 21 days.

TRADITIONAL SMOKED HAM

Smoked meat obtained from pork ham muscle. The cold meat's production process takes 10 days, during which the raw material matures in a marinade, having its aroma bouquet enriched. The smoking process in a traditional smokehouse (heated with beech and alder wood) provides the ham with a unique flavour and fragrance.

For the production of 100 g of the product 128 g of meat has been used. Packaging: vac. approx. 1.3 kg. Shelf life: 28 days.



TRADITIONAL SMOKED PORK LOIN

Smoked meat obtained from corned pork sirloin, smoked and blanched. The product has a distinct shape of a flattened cylinder. The production process takes 10 days. First, the raw material matures in a marinade getting its aroma bouquet enriched. It is subsequently smoked in a traditional smokehouse (heated with beech and alder wood). Thanks to this, the product is characterized by its exceptional taste and aroma. It is juicy and tender.

For the production of 100 g of the product 128 g of meat has been used. Packaging: vac. approx. 1.5 kg. Shelf life: 28 days.



“SWOJSKA” ROAST SAUSAGE

In its taste and appearance, the sausage resembles traditional home-made products. It is produced from meat of the highest quality seasoned with natural herb spices. It owes its unforgettable taste and smell to the process of smoking over alder and beech wood in a traditional smokehouse. A pure pork sausage, with meat chopped moderately fine, very tender.

114 g of meat is used to produce 100 g of the product.

Packaging: MAP about 1.5 kg. Shelf-life: 21 days.



“Swojska” ROAST HAM



Smoked ham produced from pork ham muscles covered with a delicate layer of fat. The muscles are marinated and then, after a period of storing, they are steamed and roasted. Additives have been reduced to the necessary minimum (with no sodium nitrite – hence the characteristic grey-beige colour). The taste of meat is enriched with herb spices.

106 g of meat is used to produce 100 g of the product.

Packaging: vac. about 1.5-2.0 kg, vac. about 0.8-1.0 kg per serving.

Shelf-life: 21 days.

Producer: SOKOŁÓW S.A. – Branch in Koło
ul. Toruńska 262, 62-600 Koło, PL

“BALKAN” MINI SAUSAGES



Thin pork sausages with a characteristic, slightly spicy taste of condiments: caraway, nutmeg, pepper and garlic. Ideal for barbecues. Due to the delicate casing, which is hardly noticeable when eating, the product can especially be recommended for children and older people.

Packaging: MAP 500 g. Shelf-life: 21 days.

GOLD “KABANOSY” SAUSAGE



Traditional pork kabanosy of the highest quality with a distinct flavour of spices, especially of pepper, and a smoky aroma. With meat ground moderately fine, in a delicate collagen casing.

156 g of pork meat is used to produce 100 g of the product.

Packaging: MAP about 1.0 kg, vac. 240 g. Shelf-life: 62 days.

Zakłady Mięsne „SKIBA” Andrzej Skiba
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phone: + 48/ 52 39 65 600
fax: +48/ 52 39 65 601
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www.skiba.pl



JUNIPER SAUSAGE

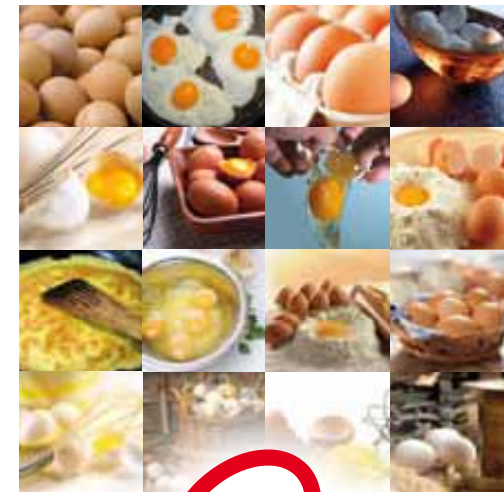
Product of the Kashubian Taste line, slightly dried, medium grinded. For her the sophisticated taste and the aroma will satisfy tastes of every gourmet. A carefully selected meat and spices which they are granting the sausage a traditional, cultured taste are a secret of our juniper-smoked sausage.



KRAKOWSKA DRY SAUSAGE

Product of the Kashubian Taste line, being characterized by the taste of the tradition and the wealth of the aroma. This product will satisfy even a most demanding taster, and it is thanks to the high content best quality of the pork and the impeccably selected composition of spices of the natural origin.





EGGS AND EGG PRODUCTS



Fermy Kozlakiewicz sp. j.
06-521 Wiśniewo k/Mławy, PL
phone/fax: +48/ 23 655 72 55
phone: +48/ 23 655 71 42
+48/ 23 655 71 43
e-mail: ekoferma@ekoferma.pl
www.fermy.pl

FRESH EGGS CLASS A - EGGS IN WEIGH CLASS S, M, L, XL



Fermy Kozlakiewicz Sp.j. the fresh eggs of the class offer:

- XL – very large: the mass ≥ 73 g
- L – large: 73 g > the mass ≥ 63 g
- M – average: 63 g > the mass ≥ 53 g
- S – small: the mass < 53 g

Eggs are packed in unit packaging made of cardboard or plastic, at 4, 6, 9, 10, 15, 20 or 30 pieces per unit. Eggs from our farm are healthy, the highest quality and perfect gustatory values. Enjoy your meal.



PW AMIGO – Rafał Ratajczak
Zielniczki 5, 63-011 Pławce, PL
phone: +48/ 61 285 25 08
+48/ 61 285 73 20
e-mail: zielniczki@interia.pl
www.amigo.biz.pl



EXTRA LARGE FRESH EGGS - EGGS IN WEIGH CLASS XL

10 eggs packed in overprinted white cardboard packaging. The packaging of a 'swing' type is distinguished by its characteristic shape and high-quality overprint. In the collective packaging, there are 18 packages. On the pallet, there are 30 boxes. Together, there are 5400 eggs.



6 BIG EGGS – EGGS IN WEIGH CLASS XL

6 eggs are packed in plastic packaging with a cardboard insert. This packaging has an extraordinary graphics and design. In the collective packaging- cardboard box- there are 27 packages. On the pallets, there are 30 boxes. Together, there are 4860 eggs.



FRESH EGGS – EGGS IN WEIGH CLASS L



6 eggs packed in overprinted white cardboard packaging. In the collective packaging, there are 18 packages. On the pallet, there are 35 boxes. Together, there are 6300 eggs.



10 eggs packed in overprinted white cardboard packaging. Due to the use of white cardboard, the packaging is very aesthetically made. In the collective packaging, there are 18 packages. On the pallet, there are 35 boxes. Together, there are 6300 eggs.



10 eggs packed in INS-type packages and welded foil with a label. It is the most economical version of packages to this amount of eggs bought, namely 10 eggs. In the collective packaging, there are 18 packages. On the pallet, there are 30 boxes. Together, there are 5400 eggs.



15 eggs packed in INS-type packages and welded foil with an overlay. In the collective packaging, there are 12 packages. On the pallet, there are 30 boxes. Together, there are 5400 eggs.

FRESH EGGS – EGGS IN WEIGH CLASS M

6 eggs packed in overprinted white cardboard packaging. In the collective packaging, there are 18 packages. On the pallet, there are 35 boxes. Together, there are 6300 eggs.



10 eggs packed in overprinted white cardboard packaging. In the collective packaging, there are 18 packages. On the pallet, there are 35 boxes. Together, there are 6300 eggs.



10 eggs packed in INS-type packages and welded foil with a label. In the collective packaging, there are 18 packages. On the pallet, there are 30 boxes. Together, there are 5400 eggs.



30 eggs in welded, extruded transport foil with a label. On the pallet, there are 180 boxes. Together, there are 5400 eggs.





MILK AND MILK PRODUCTS



„AGRO-DANMIS” Gramowscy sp. j.
 Bukowiec 34, 64-834 Wyszyny, PL
 phone: +48/ 67 28 44 652
 fax: +48/ 67 28 44 651
 e-mail: danmis@danmis.com.pl
www.danmis.com.pl

CREAMY GOAT`S CHEESE 125 G



It is made of goat`s cottage cheese full fat with addition of goat`s butter. For direct consumption or sandwiches. Package unit is cup 125 g, hermetically closed with overlay. Shelflife is 120 days from the date of production, fat content not less than 28%.

GOAT`S COTTAGE CHEESE 200 G



It is produced from pasteurized and normalized goat`s milk. For direct consumption or addition for different dishes. Package unit is polyethylene foil vacuum closed 200 g. Shelflife is 45 days from the date of production.

Spółdzielnia Mleczarska BIELUCH w Chelmie
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 fax: +48/ 82 565 09 14
 e-mail: sekretariat@smbieluch.pl
www.smbieluch.pl



COTTAGE CHEESE 250 G

- SKIMMED COTTAGE CHEESE BIELUCH
- SEMI-SKIMMED COTTAGE CHEESE BIELUCH
- FULL-FAT COTTAGE CHEESE BIELUCH





Średzka Spółdzielnia Mleczarska „Jana”

ul. Daszyńskiego 9, 63-000 Środa Wielkopolska, PL

phone/fax: +48/ 61 285 38 34

phone: +48/ 61 285 32 33

fax: +48/ 61 285 66 47

e-mail: sekretariat@jana.com.pl

marketing@jana.com.pl

www.jana.com.pl

PROBIOTIC NATURAL YOGURT



A fermented product manufactured out of specially selected milk with addition of powdered milk, and enriched with such live probiotic bacteria as *L.acidophilus* La-5 and *Bifidobacterium* BB-12. Specially selected starter cultures provide it with mild creamy taste and specific aroma, at the same time enhancing its dietetic properties. An excellent ingredient of desserts and sauces, and dips for meats.

Packaging: 200 g cup, 400 g cup.

NATURAL KEFIR



A popular drink made from fermented milk characterised by its delicate, slightly sour taste and thick and smooth texture. A product with high nutrition value, a source of a full-value protein and calcium that is an ideal offer for active people. Often selected by the consumers due to its pleasant sensory properties.

Packaging: 200 g cup, 400 g cup.



A refreshing milk drink with a slightly sour taste and a delicate and smooth texture. It can be a separate meal being a natural source of calcium and proteins, a dish with added muesli or an ingredient of the Lithuanian cold soup. Packed into handy and functional plastic bottles that increase its attractiveness by making the product available for consumption in various situations and facilitating its multiple opening.

Packaging: 400 g bottle.

ŚREDZKA NATURAL BUTTERMILK

A drink with a refreshing, slightly sour taste and smooth texture. It belongs to a group of products with increased digestibility and nutrition value. Buttermilk is a popular dairy product for direct consumption, ideal for quenching thirst. It can also be used in many dishes, e.g., soups, fruit cocktails.

Packaging: 1 kg carton.



EXTRA CHEESECAKE CURD CHEESE

Produced by the ultrafiltration method, which ensures all milk proteins remain in the product – including well-absorbable whey proteins (albumins and globulins). It is characterised by its desirable properties: excellent smooth texture and ideal taste. It is an easy and convenient way to bake an excellent cheesecake or make a stuffing for various dishes: dumplings, pancakes.

Packaging: 500 g bucket, 1 kg bucket.



SMOKED CURD CHEESE WITH RED PEPPER SMOKED CURD CHEESE WITH PEPPER AND GARLIC

An unique product which takes its uniqueness from the combination of fresh curd cheese with herbs and salt, with traditional way of curing. Its excellent exquisite taste has already gained an appreciation amongst true gourmets, who highly value originality of this product. It wonderfully brings out the taste of various salads, sandwiches or spicy banquet snacks.

Vacuum packaging: plastic film, weight ca. 300 g.



EXTRA BUTTER, 82% FAT



It is produced by the traditional method in a churn, of sour cream, one hundred percent milk fat. It has a slightly sour taste and a pleasant natural aroma. Butter is the most exquisite fat of animal origin, it is also one of the most concentrated sources of energy and contains a full set of vitamins soluble in fat: A, D, E, K.

Packaging: 250 g stick, 300 g pat.

ŚREDZKI EXTRA SEMI-FAT CURD CHEESE



A natural product with a high protein content, in which a traditional production method is combined with a modern attractive shape (cylinder, wedge) and a functional packaging. It is light and easily assimilated. It has a delicate, soft texture and a pleasant mild taste. It is an excellent base for dishes, e.g., sandwiches and cheese spreads.

Packaging: plastic film 275 g and, 400 g, and 250 g "open/close" type.

STRACCIATELLA BUTTERMILK WITH CHOCOLATE PIECES



This product is an original combination of chocolate pieces with high quality buttermilk. It is characterised by a mild, refreshing taste with a sweet note. It can be a separate snack between meals or a milk dessert eaten, e.g., with muesli. It is packed into attractive and functional bottles, thus it is possible to enjoy a fresh product for longer.

Packaging: 750 g bottle.

SALAD SOURED CREAM, 12 % FAT

It is a traditional soured product manufactured from the finest quality milk. It has a low fat content which provides it with lightness and mildness of yogurt with uniform, creamy and thick texture and clear, slightly sour taste. Its use in cooking is universal and it is an excellent addition to soups, sauces, salads, fresh vegetable salads and dressings.

Packaging: 200 g cup, 400 g cup.



SALAD SOURED CREAM, 18 % FAT

It is a traditional soured product manufactured from the finest quality milk. It is obtained by souring cream with pure bacteria cultures. It is an excellent source of fat rich in vitamins. Uniform, creamy and thick texture guarantees easy mixing with soups, cold and hot sauces.

Packaging: 200 g cup, 400 g cup.



STRAWBERRY KEFIR

Manufactured from the finest quality milk and with specially selected starter cultures. It provides the drink with a refreshing taste, while the addition of strawberries – a classic fruit character. Due to its high nutrition value and pleasant sensory properties it is often selected by consumers, especially those with impaired assimilation of lactose.

Packaging: 400 g bottle.





KESEM – Kujawska Spółdzielnia Mleczarska

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www.kesem.com.pl

NATURAL KEFIR 2 % FAT IN 400 G BOTTLE



Kefir manufactured in the Kuyavian Dairy Cooperative is a refreshing milk drink processed from pasteurized milk of highest quality acidified with a typical kefir vaccine. It is characterized by high nutrient values and it is also a natural source of protein and calcium. It perfectly quenches thirst and refreshes. It is recommended for salads, milkshakes as well as for cold fruit soups.

HOMOGENIZED CREAM CHEESE WITH VANILLA FLAVOR IN 150 G MUG



This cheese is manufactured with the ultrafiltration method from raw materials derived from ecologically clean area of the Gostynin & Włocławek Landscape Park. The ultrafiltration method allows the concentration of all milk proteins including whey proteins which are the building blocks for the human immune system.

The sandwich and vanilla cheese is produced by the KeSeM with the ultrafiltration method what profits in uniform structure and smooth creamy texture. Additionally, taste impressions are much more favorable than in traditional cheese with the same fat level.

EXTRA CREAM 12 % FAT IN 200 G AND 380 G MUGS

Extra cream 12 – with time limit, characterized by a low-fat content at a magnificent uniform and creamy consistency. It is delicate slightly sour in taste, superb replacement for mayonnaise. It is an excellent addition to the misery, vegetable dishes, soups and sauces.

Extra cream 12 processing technology has a patent no.181183 conferred by the Patent Office of the Republic of Poland.



COTTAGE CHEESE – SEMI-SKIMMED “KLINEK” (WEDGE SHAPE) IN FOIL AND SEMI-SKIMMED SLICES IN FOIL

Cottage cheese is produced from pasteurized milk from a clean area of the Land of Kujawy & Dobrzyń and manufactured with traditional method. It is characterized by a compact texture, a clean and acidulous taste. It is a source of meaningful, easy to digest animal protein, calcium with high bioavailability and other mineral salts, vitamins mainly from B – group, lactic acid and microflora affecting beneficially to human health. Packaged in a vacuum it keeps its high quality throughout the shelf-life.





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www.lazur.pl

LAZUR GOLDEN



Cheese with blue interior and surface mold, with edible mold rind. Lazur golden has been enriched with active probiotic La-5[®] bacteria which have a positive effect on the human body (e.g. they help restore proper microflora after antibiotics treatment and regulate metabolism). This cheese tastes great with fish, vegetarian, and meat dishes.

LAZUR BLUE



The most know cheese with blue interior mold, ideal for the traditional "cheese platter", meat and fish dishes, pasta, toasts, pizzas, soups, sauces.

LAZUR SKALMIERZYCKI

Lazur skalmierzycki is a cheese with light blue and white interior and surface mold, with edible mold rind. The cheese was created as a result of combining two technologies, the technology of manufacturing blue cheese and hard cheese. It tastes great with pizzas, toasts, sandwiches, salads, fish, and meat dishes.



LAZUR TURQUOISE

Green interior mold cheese. The most spicy of all Lazur cheeses. Its mildly sharp taste goes well with poultry, pork, and beef dishes, sauces and soups.



LAZUR SALAD

Lazur cheese in oil with spices. It is a perfect snack, or a component of appetizers, salads, sauces. Add it to your pizza and enjoy its original taste.





Spółdzielnia Mleczarska MLEKOVITA

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centrala phone: +48/ 86 275 82 00
sekretariat phone: +48/ 86 275 82 14
fax: +48/ 86 275 41 30
e-mail: sekretariat@mlekovita.com.pl
www.mlekovita.com.pl

FLAVOURED MILK



- VANI VITA
- TRUSKO VITA
- CHOCO VITA

UHT milk with vanilla, strawberry or chocolate flavour: it has all the qualities of natural milk. Production material is obtained in the ecologically pure region of Podlasie. Flavoured milk is a great source of easily digestible calcium, which plays a major role in construction of bones and muscles. A 200 ml cardboard box contains 240 mg of calcium, which covers 30% of recommended daily consumption.

HOMOGENISED CHEESE DAREK



- VANILLA
- STRAWBERRY
- STRACCIATELLA

Homogenised cheese DAREK is a source of easily digestible proteins, calcium and vitamins. Delicious cheese of exceptionally fluffy, delicate consistency. Produced only from natural materials. Does not contain any preservatives or artificial additions. Packed in convenient cups of 135 g capacity.

POLISH YOGHURT FOREST FRUIT

This yoghurt is produced from highest quality milk with addition of forest fruit and enriched with selected lactic bacteria strains, which have been proved to have a wholesome influence – probiotics: LA 5, BB12. Yoghurt is packed into convenient bottles of 250 ml capacity, with an attractive layout.



TYLŻYCKI CHEESE

Granular-eyed cheese with soft, elastic flesh. It has a slightly spicy, mildly sour taste. A unique technology used in production gives the product unique taste and aromatic qualities. Packed on convenient, 150 g trays with "open-close" function.



SOKÓŁ CHEESE

Cheese with elastic, cohesive and homogeneous flesh w in its entire matter. It has a delicate sweet hazelnut taste and circular and oval holes of a size of a big cherry. Packed on convenient, 150 g trays with "open-close" function.



GOUDA WITH PEPPER



Cheese made from pasteurised milk with addition of whole grains of aromatic green pepper. It has an elastic, homogeneous consistency with very few holes. It has a specific, slightly spicy taste and a smell of added pepper. Packed on convenient, 150 g trays with "open-close" function.

POLISH BUTTER



Pure butter without any additives, containing 82% of fat, produced from highest quality material from ecological region of Podlasie. It contains only milk fat with natural, traditional flavour and smell. It has perfect lubricity, which is the effect of new production technology and many years of experience. It is ideal for buttering bread, making cream, stewing vegetables, as an addition to soups and for other culinary ends.

COMESTIBLE MILK 3,2% FAT



Comestible milk produced with the use of modern technology, granting great taste, but preserving all nutritional and biological values of natural cow milk. It contains full set of vitamins (A, B2, D, E, K), minerals and complete proteins. Milk is available in convenient bottles of 1L capacity.

Okręgowa Spółdzielnia Mleczarska MONA
ul. Poznańska 72, 62-510 Konin, PL
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fax: +48/ 63 242 23 57
e-mail: sekretariat@osm.konin.pl
www.osm.konin.pl



BUTTER 82% FAT

Butter is a natural product obtained as the result of churning properly prepared cream, which was fermented from milk. It is characterized by a pleasing taste and aroma. It contains vitamin A, D, E and lecithin, melts easily, is tasty and well digested by the body.

Formed into slabs weighing 200 g.



Okręgowa Spółdzielnia Mleczarska w Kaliszu
ul. Budowlanych 2, 62-800 Kalisz, PL
phone: +48/ 62 501 53 00
fax: +48/ 62 503 25 52
e-mail: marketing@osm.kalisz.pl
www.osm.kalisz.pl



TZATZIKI

Product of a thick consistency, produced on the basis of natural yogurt. Excellent addition to meats, fish and vegetables.

Packaging: 400 g cup.





Okręgowa Spółdzielnia Mleczarska w Czarnkowie
ul. Kościuszki 105, 64-700 Czarnków, PL
phone: +48/ 67 255 28 11
fax: +48/ 67 255 46 58
e-mail: osmczar@pro.onet.pl
www.osmczarnkow.pl

FRIED CHEESE



- WITH CUMIN
- WITH SPRING ONION

Fried cheese is a delicacy of the whole Wielkopolskie voivodeship. It is produced on the basis of cottage cheese. The cheese may be distinguished by its flavour and aroma. Cumin or spring onion are added to it.
Available in 200 g cups.

SUPER KREM CZEKOLADOWY

SUPER KREM CZEKOLADOWY Z ORZECHAMI



is a delicate chocolate cream that may be spread on bread slices, pancakes or other bakery products. The product is available in the following flavours: chocolate and nut.

QUARK CHEESE 125 G

- VANILLA
- STRAWBERRY
- PEACH
- CHOCOLATE



HOMOGENIZED CREAM CHEESE 100 G

- VANILLA
- CHERRY
- RASPBERRY
- APPLE-BANANA
- PEACH
- STRAWBERRY
- FOREST FRUIT



HOMOGENIZED CHEESE 150 G

- VANILLA
- STRAWBERRY

The cheese is produced by means of ultra-filtration.





Okręgowa Spółdzielnia Mleczarska w Grodzisku Maz.
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www.osmgm.pl

MOZZARELLA WHITE 250 G



Mozzarella is a semi-soft, unripened, delicate cheese with soft, elastic, fibrous texture and good ability to melt. Mozzarella white is perfectly designed for cooking. It absorbs the flavours and juices of the ingredients surrounding it. It can be used in pizza, pasta, lasagna and the various dishes baked in the oven. Thanks to its neutral taste is a good ingredient of various salads as well.

MOZZARELLA IN SALTWATER 125 G I 4x25 G



Mozzarella in saltwater is a semi-soft, unripened cheese. It has a soft, malleable consistency with delicate, slightly salty taste. It's rich in vitamins, phosphorus and calcium. Due to its good binding properties is a good cooking cheese. It's a main ingredient of Caprese in which slice mozzarella and tomatoes are arranged on serving platter, sprinkled with fresh basil and drizzled with olive oil.

Spółdzielnia Dostawców Mleka w Wieluniu
ul. Kolejowa 63, 98-300 Wieluń, PL
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www.sdmwiel.pl



SOUR CREAM 12% I 18%

Sour cream, a pasteurized and homogenized dairy product, is obtained by fermenting a regular cream and contains live bacteria cultures. This product of high nutritional value with a homogenous and creamy consistency and a mild taste can be an excellent addition to soups, gravies and salads of different types. It can be obtained in a 200 g and 450 g pack.



FRESH MILK 2%

Pasteurized and homogenized milk is a natural source of calcium and protein. It has a mild taste and is rich in vitamins.





Okręgowa Spółdzielnia Mleczarska w Krasnymstawie
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DRINKING COCOA



To meet our customers' demand and taking into consideration vast popularity of cocoa in Poland we have introduced to the market ready to drink „Drinking Cocoa”. Thanks to UHT technology this product does not require storage in cooling conditions. Our Cocoa has excellent taste and aroma and is a perfect component of a healthy everyday breakfast – delicious when cool and after heating.

COLD BORSCH



OSM Krasnystaw launched Cold borsch in a functional 500 g bottle. It is made from high quality raw materials and has a refreshing and delicate taste. The product contains the pieces of fresh vegetables, which makes it nutritious and light. Our cold borsch quenches thirst, that's why it's a perfect milk drink on hot summer days.

Okręgowa Spółdzielnia Mleczarska w Międzyborzu
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+48/ 62 785 60 05
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e-mail: osm.miedzyborz@adres.pl



EXTRA BUTTER

Extra Butter about content and fat of minimum 82% is produced of the sweet cream, with traditional method, of the raw material acquired from the areas free from the industry. He is characterized by the fact that very much easily it will be possible to grease. He is only in his line-up and exclusively milk fat, granting the excellent taste and the smell looking like country butter him.



CURD CHEESE OF TAILS FAT

Produced according to the traditional technology of the raw material about the select. The wonderful taste and guilds granting the gentle aroma of the country curd cheese. Available in the form of the fellow citizen in the parchment container. He doesn't contain preservatives and other artificial additions. Thanks to the classic fresh taste delicious he/she is working as the base to culinary products, sandwiches and pastes. The delicious, white curd cheese is an excellent component of everyday expenses of every consumer and his family irrespective of the age.



LUXURIOUS CREAM 18% TŁ.



The Cream is characterized very much by the thick consistency get in the natural way. Perfect for soup and sauces, and for her a fact that he/she isn't boiling in hot dishes is an exceptional virtue. In spite of the traditional technology he is getting sie law 4 week's best-before date.

LUXURIOUS CREAM 12% TŁ.



Faint consistency around gently with slightly tart aftertaste about the excellent aroma and the thickness of the country cream. They are sending both to cold dishes (sauces, dressings) as well as live. Although doesn't contain no preservatives and other artificial additions very much a best-before date amounting to 25 days is holding debts.

Okręgowa Spółdzielnia Mleczarska w Skierniewicach

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www.osmskierniewice.pl



MOZZARELLA 18% BALLS 250 G

Our Mozzarella is produced from cow's milk of top quality. It is made from curd milk and is best eaten fresh. It is characterized by delicate, slightly sour, slightly salty flavour and by fibrous, elastic texture. It is to be served with fresh vegetables and herbs, delicious with tomatoes and basil, sprinkled with a little olive oil. It is perfect for toasting, for pasta and pizza.



MOZZARELLA 18% BALL IN BRINE 125 G

Soft, delicate cheese in brine that keeps it moist and fresh. Perfect for salads and gratins.



SMOKED MOZZARELLA 230 G

Mozzarella is a curd cheese, non-ripening, smoked naturally. Its tastes is delicate, slightly salty, slightly piquant, its structure fibrous. Its rind is brown, with well visible pattern of net resulting from natural process of smoking. Perfect on sandwiches, for cheese board, and as a snack served with walnuts, and a glass of beer.





Okręgowa Spółdzielnia Mleczarska w Starogardzie Gdańskim
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www.grani.pl

TRADITIONAL “KOCIEWSKIE” BUTTER



Traditional butter from the Region of Kociewie has been produced by the Dairy Cooperative OSM in Starogard Gdański for over 100 years. The butter is made without any non-milk additives, such as animal fat or plant oils. The butter spreads easily, is light cream in colour and has a light and fresh smell. Its unique taste is the effect of using ecologically clean milk given by cows fed with grass and hay from the meadows located in the northern part of the Tuchola Forest and in the basins of Wierzyca, Wietcisa and Wda Rivers.
Packaging: packet - 200 g.

“GRANI” COTTAGE CHEESE



- NATURAL (A POT - 200 G)
- WITH CHIVES (A POT - 200 G)
- WITH SPICES (A POT - 180 G)
- WITH HONEY, NUTS AND CEREALS (A POT - 180G)

The “Grani” cottage cheese is made from pasteurised milk and cream. A special thermisation process conducted in modern dairy equipment allows producing cottage cheese without preservatives. The cheese is excellent for sandwiches, pancakes and direct consumption.

“SETAL” TRADITIONAL GROUND COTTAGE CHEESE

The Dairy Cooperative in Starogard Gdański was the first Polish enterprise to produce “Setal” cottage cheese. This three-times-ground cheese is excellent for cheesecake, dumplings, pancakes, sandwiches and direct consumption. The product may be sold successfully on many markets – not only locally
Packaging: a bucket - 1 kg.



PASTEURISED MILK 2% PASTEURISED MILK 3,2%

This natural milk pasteurised in high temperature is a rich source of calcium, vitamins and microelements. Perfect for drinking, making milk soups, milk-and-cocoa drinks and milkshakes. The product has natural taste and smell and is excellent for everyday family consumption.
Packaging: a bag - 1L.





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CREAM CHEESE



Cream cheese is produced on the base of cream. It is very smooth and soft. Cream cheese is perfect to make cheese cakes, pancakes and tiramisu. Cream cheese is available in two flavours plain and vanilla. It is available in 500 g packages.

SANDWICH CREAM CHEESE



Sandwich cream cheese is available in 125 g packages. It is a soft and smooth supply for sandwiches. Sandwich cream cheese is available in four flavours: plain, chives, horseradish and herbal.

CREAM



High quality cream without any stabilizer and preservative. It can be used to prepare delicious salads and fruit desserts and smoothies. Half-cream which contains 12% fat and cream with 18% fat content. Available in 180 g, 200 g, 300 g and 1000 g.

KEFIR

Kefir has an unique, refreshing flavour. It is a natural source of complete proteins, essential minerals like calcium and phosphorus. Kefir also supplies very valuable B vitamins. It is used to balance organism and restore the inner eco-system after antibiotic therapy.

Kefir is available in 200 ml and 400 ml packages.



“RACIBORSKI” COTTAGE CHEESE

Cottage cheese is very tasteful plain. It taste also delicious with some spices.

It is available in 180 g and 500 g packages.



SKIMMED AND SEMI- SKIMMED CURD CHEESE

Skimmed and semi-skimmed curd cheese is a natural source of minerals like calcium, proteins and vitamins especially in B vitamins. This is a high quality product which has a long date of usefulness, because it does not contain any preservatives.

It is available in 250 g, 300 g, 500 g and 1000 g packages.



TOP TOMYŚL

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fax: +48/ 61 44 22 630
e-mail: top.tomysl@post.pl
www.toptomysl.pl

MASCREM 200 G



Low-fat butter: product with low fat content for spreading on breads. Made solely with 50% sweet cream, which gives the product exquisitely creamy taste and consistency.

EXTRA BUTTER OF GREATER POLAND 250 G



The most notable product of all edible fats. Produced with the use of a traditional method, and of milk fat in 100%. Its taste and aroma are typical of butter and appreciated by connoisseurs in the entire country.

GZIK OF GREATER POLAND 200 G



In Greater Poland, gzik is a dish made of traditional cottage cheese, mixed with cream, salt and pepper so as to receive a pulp of typical structure. Its taste is slightly sour and creamy, perfectly matching different ingredients e.g. chive, dill, onion or radish. Served e.g. with potatoes in peels.

FRIED CHEESE OF GREATER POLAND FRIED CHEESE OF GREATER POLAND WITH CARAWAY

Made according to a traditional recipe, with clear and uniform plastic consistence. It is a typical cheese of the Greater Poland region, with a unique aroma, created by cottage cheese with decomposed protein and spicy, creamy flavour. Registered in the European Union as Protected Geographical Indication.



TOP s.c.
Halina i Włodzimierz Huszczak
Bogumiła i Adam Humerczyk
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e-mail: biuro@topsery.pl
www.topsery.pl



FRIED CHEESE 200 G FRIED CHEESE WITH CARAWAY 200 G

It is available in 200 g packages.





Spółdzielnia Mleczarska „OSTROŁĘKA“

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Department of Commerce phone: +48/ 29 760 67 63

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www.milandia.pl

EXTRA BUTTER MILANDIA 82% FAT



Extra Butter Milandia with a fat contains of 82%. Is produced from pasteurized cream of high quality, contains no vegetable fats.

Traditional methods of production and the cream obtained from milk from the cleanest regions of Polish make it Butter Extra Milandia has a clean, creamy taste and aroma.

Milandia Extra Butter is a rich source of energy, is easily digestible, contains naturally occurring vitamins A, D, E and K.

CREAMY CREAM MILANDIA 30% FAT



Creamy cream Milandia 30% fat is obtained with high-quality fresh pasteurized cream. In the production process does not apply artificial preservatives. Creamy cream Milandia is a product with a smooth and homogenous. Creamy Cream Milandia 30% is an excellent source of fat, rich in soluble vitamins in it, protein and minerals. Creamy Cream Milandia 30% is an excellent addition sweet sauces, desserts, creams and cakes.

Packed in the cup to facilitate pouring cream, using a special material on the top of the cup that do not breaks in the opening, after re-opening adjacent to the edge of the cup.

There are two types of packaging - 170 g and 330 g.

MILANDIA „KRAJANKA” SEMI-SKIMMED COTTAGE CHEESE

Milandia „KRAJANKA” semi-skimmed cottage cheese (about 300 g) is a product with high nutritional value; is a source of easily digestible protein, calcium, A, B and D vitamins. Do not contain preservatives. Milandia „KRAJANKA” semi-skimmed cottage cheese in the square shape may be used in the diet for all ages.

Milandia „KRAJANKA” semi-skimmed cottage cheese is characterized by clean, fresh and aromatic smell and taste. Delicious home tastes like cottage cheese. Is widely used culinary, sweet (eg, for pancakes) or with onion and radishes for sandwiches.



MILANDIA CREAM CHEESE WITH CHERRIES MILANDIA CREAM CHEESE WITH PEACHES MILANDIA CREAM CHEESE WITH STRAWBERRIES

Milandia cream cheese is produced from the highest quality milk sourced in the most ecologically clean Polish regions. Milandia cream cheese has a unique, delicate velvet taste and texture. Kids just love it. The manufacturing process is used a modern method of membrane separation technology components of milk - ultrafiltration, which, unlike the commonly used technology provides valuable health behavior of milk proteins. It can be Serves as the perfect dessert for any occasion and is a perfect complement to the diet.



MILANDIA MILK 2,0% MILANDIA MILK 3,0%



Fresh Milandia Milk is produced in the ESL unique technology, subjected to the operation of low temperature of pasteurization, so that the vitamins are preserved and great taste, offered in a very practical comfortable bottle with cap.

Milandia Milk is produced from raw material obtained mainly from the cleanest parts of Poland, so it is of the highest quality, extra class. Milk Milandia on a cooling distribution could stay fresh and natural aroma and taste of a period of 21 days. The production process is monitored at every stage. They are also critical points determined in accordance with the HACCP system.

Milandia Milk is a valuable source of protein, minerals: calcium, phosphorus, potassium and B vitamins and vitamins A, D and E.



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DELFIK



Delfik is delicious dessert not only for children. It's made by vanilla cheese with a fruits mousse. We offer Delfik in three flavours: cherry, strawberry, peach. Ideal combination of creamy cheese, vanilla and fruits makes that Delfik constantly gains new customers.

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FULL-FAT COTTAGE CHEESE

Full-fat cottage cheese, formed in 250 g blocks, packed in a protective atmosphere and of a changeable weight of about 250 g, vacuum-packed in foil. Cottage cheese produced from the highest quality pasteurized milk with the use of clean lactobacillus with the use of modern production techniques – cottage cheese automatic production line.



SEMI-SKIMMED COTTAGE CHEESE

Semi-skimmed cottage cheese, formed in 250 g blocks, packed in a protective atmosphere and of a changeable weight of about 250 g, vacuum-packed in foil. Cottage cheese produced from the highest quality pasteurized milk with the use of clean lactobacillus with the use of modern production techniques – cottage cheese automatic production line.



FULL-FAT COTTAGE CHEESE

Full-fat cottage cheese, formed in cubes of 200 g and 250 g weight, vacuum-packed in foil. Produced from the highest quality pasteurized milk with the use of clean lactobacillus.



SEMI-SKIMMED COTTAGE CHEESE



Semi-skimmed cottage cheese, formed in cubes of 200 g and 250 g weight, vacuum-packed in foil. Produced from the highest quality pasteurized milk with the use of clean lactobacillus.

SKIMMED COTTAGE CHEESE



Skimmed cottage cheese, formed in cubes of 200 g and 250 g weight, vacuum-packed in foil. Produced from the highest quality pasteurized milk with the use of clean lactobacillus.

FULL-FAT MINCED COTTAGE CHEESE



Full-fat, minced cottage cheese, packed in a polyamide casing of a changeable weight of about 500 g. Produced from the highest quality pasteurized milk with the use of clean lactobacillus.

TRADITIONAL FULL-FAT COTTAGE CHEESE



Traditional full-fat cottage cheese, hand-formed and packed in greaseproof paper of a changeable weight of about 500 g. Produced from the highest quality pasteurized milk with the use of clean lactobacillus.

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LITHUANIAN COLD CORREL SOUP

Fermented milk drink of a unique taste achieved by the use of a carefully selected vegetable and spice mixture, including: cucumber, garlic, dill, chives, pepper, beetroot juice. Thanks to its high nutritional value, the product is praised by a broad circle of consumers. Perfect refreshing drink and an excellent ingredient of lunch dishes.

Cup PS 400 g.



VILLAGE-STYLE CHEESE

Village-style cheese is a perfect combination of cottage cheese grain and cream with a small addition of salt. Thanks to the highly absorbable protein of the highest nutritional value, it is adjusted to the needs of today's consumers. It does not contain preservatives, stabilizers, flavour enhancers. Helps in preparing meals for the whole family quickly.

Cup PS 200 g.





MILK AND MILK PRODUCTS

CREAMY COTTAGE CHEESE



Creamy cottage cheese it can be distinguished from other cottage cheeses by its smooth, creamy consistency, and soft, fragrant, purely creamy taste. As foodstuff it is a source of valuable protein, fat, A and B vitamins, and calcium. It can be consumed as it is, e.g. put on bread with chives, honey or fruit preserves, or used for lunch dishes, desserts, pastes, or baking cakes.

Cube shaped 250 g.

SUPERB BUTTERBALL



Superb Butterball made according to the old, traditional methods with only milk fat, resembles butter made in the country. Product of the highest quality, with non-standard, more beneficial than average useful, health and organoleptic characteristics. Q – quality mark. It is distinguished by its unique creamy taste and flavour.

Butterball 250 g.



FRUIT, VEGETABLES, MUSHROOMS AND THEIR PRODUCTS

Dawtona

Z.P.O.W. DAWTONA

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RED BEET

- SLICES 680 G
- CHIPS 510 G, 900 G, 1600 G



Dawtona red beet in slices or chips is the one-of-a-kind for its taste as well as for preserving beneficial properties due to the pasteurisation process. Red beet is of benefit for obesity treatment, constipation, liver or kidney diseases.

SAUCES



- HUNGARIAN SAUCE 425 G + 125 G
- BOLOGNESE SAUCE WITH HERBS 370 G, 425 G + 125 G
- NAPOLI SAUCE 425 G + 125 G
- SWEET AND SOUR SAUCE 370 G, 425 G + 125 G
- MEXICAN SAUCE 370 G, 425 G + 125 G

Rich selection of Dawtona sauce flavours will meet expectation to prepare food quickly, tasty i healthy.

KETCHUPS

- MILD FLAVOUR 450 G + 50 G
- SPICY 450 G + 50 G
- SPICY FOR PIZZA 450 G + 50 G
- FIT 450 G + 50 G
- DEVILISH SPICY 450 G + 50 G
- GRILL 450 G + 50 G



Tomatoes are the natural source of lycopene. Fresh, ripe and juicy tomatoes selected among the very best varieties are the basis for Dawtona ketchups.

PICKLED GARLIC 200 G, 900 G

Dawtona garlic has all the aromatic value of fresh garlic but its taste is more delicate and the unpleasant smell is removed. Dawtona garlic is a great complement for any salad or dressing. Besides, pickled garlic is a tasty addition to sea fruits, meats, grill dishes, sandwiches, pizza.



CANNED STERILISED VEGETABLES

- LUXURIOUS CORN 340 G, 900 G
- WHITE BEANS 200 G, 400 G, 840 G, 2600 G
- RED BEANS 200 G, 400 G, 840 G, 2600 G
- PEAS 200 G, 400 G, 800 G, 2490 G

Dawtona ready-to-serve sterilised vegetables preserve their natural taste for long. Top quality and rich choice to satisfy all fans of home cuisine.



CELERY (CHIPS) 345 G, 1580 G



Dawtona has succeeded in maintaining the original celery intensity of taste, colour and aroma. Celery has beneficial diuretic properties, adds to preventing rheumatism and inflammations. Celery is the major component of vegetable mixtures used for cooking soups.

PICKLED CUCUMBERS 680 G, 980 G, 1700 G



Dawtona luxury cucumbers may be served in many ways. Pickled cucumbers are perfect ingredients for lunch or dinner, as a salad or a complement thereto, add colour to sandwiches, and are an important ingredient for salads. Dawtona uses vinegar-based pickle. The gourmet flavour comes from a variety of spices including chardonnay, laurel, dill and pepper.

RED CABBAGE WITH APPLE 710 G, 900 G, 1700 G



Red cabbage has anti-cancer properties – contains antioxidising anthocyanins, which also provide with the distinctive colour. Together with vitamins E, C, and with beta-carotene, anthocyanins reduce sclerosis effects and neoplasm growth. Apple adds to the better taste.

TOMATOES

- SHELLED AND CUT 400 G, 2650 G
- SHELLED AND CUT WITH HERBS 400 G
- SHELLED AND CUT WITH GARLIC 400 G

Dawtona is Poland's one and only manufacturer of tomatoes. Tomatoes feature tranquilising properties due to content of bromine. Tomatoes are rich with all vitamins, feature high nutritious values combined with low calories. Top value for weight-control diet as well as for your heart and kidneys.



TOMATO JUICE 330 ML, 750 ML

Dawtona makes every effort to keep the fresh tomato flavour in glass jar. Tomato juice has better nutritious values than fresh tomatoes. Lycopene, the red dye, has antioxidising properties and is better absorbed from processed tomatoes than from fresh fruit.





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POLISH SALAD



Polish salad – a salad vegetable, salad home-like the most popular mayonnaise in Poland. Salad is the perfect solution for those looking for tasty, quick snacks. You can reach her at any time of day. Ideal for all lovers of traditional home cooking.
Available in weight: 150 g, 280 g, 2 kg.

SALAD WITH HAM



Delicious salad with ham, is the ideal solution for those seeking a tasty and quick snack. In addition to the excellent taste, salad features, which allows anyone to quickly and is happy to satisfy his hunger. Perfect for office, on a trip, during a break at school.
Available in weight: 150 g, 280 g, 500 g, 3 kg.

SALATKA ŚLEDZIOWA ŁAGODNA



Pyszne kawałki śledzia połączone z majonezem, cebulą, marchewką i ogórkiem tworzą idealną, łagodną kompozycję. Proponujemy serwować jako składnik dowolnych posiłków, niezależnie od pory dnia. Doceni ją każdy, komu brakuje czasu na przygotowywanie czasochłonnych potraw. Salatka może też być wspaniałym, oryginalnym dodatkiem do obiadu.

Produkt dostępny w gramaturach: 150 g, 280 g, 500 g, 3 kg.

FISH (HERRING) IN GREEK DRESSING

Juicy herring fillets together with crunchy vegetables and aromatic sauce, guarantee a unique flavor. The product on offer since 1995, enjoying enduring popularity among customers and consumers. Appreciate it anyone who lacks the time to prepare time consuming dishes. Ideal for use as a finished product such as during Christmas holidays, or other family celebrations.

Available in weights: 150 g, 500 g, 2 kg.



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CUCUMBERS IN BRINE HOME STYLE

Traditional Polish product obtained from fresh cucumbers, which are pickled in jars with aromatic spices - flavor, stabilized by pasteurization. The process of fermentation in jars gives a unique flavor, because the whole flavor and nutritional nutrients are closed in jar and cucumbers are firm and crispy. Home pickled cucumbers are recognized in many countries.





**Spółdzielcza Grupa Producentów Owoców
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APPLE ALWA



Smooth and shiny greenish-yellow skin, covered with carmine, blurred blush. Alwa fruit remains firm, ensuring great taste and aroma long after picking.

APPLE BOSKOP



Coarsely-textured, greenish, creamy, and tart; leaves a slightly spicy aftertaste. Boskoop is great for cooking and juices thanks to its tartness and the ability to hold shape while being cooked or baked.

JABŁKO CORTLAND



The skin is covered with carmine-cerise blush. The flesh is very white, crisp, juicy and sweet. Cortland apples are of almost universal use, being an excellent dessert fruit as well as a great addition to many dishes, among them salads and sauces.

APPLE ELIZA

The blush is dark red and blurred. Very often it covers almost the entire fruit. The flesh is white-green, sweet, with a hint of tartness and a mild aroma. Elise apples are hard and juicy, which makes them a great dessert fruit and a wonderful salad ingredient.



APPLE GALA

Smooth, shiny, yellow-green skin with slightly striped, intensive, red blush, which covers almost 70% of the surface. The flesh is firm and aromatic. Gala apples are especially tasty after picking.



APPLE GLOSTER

The skin is smooth, green, slightly shiny, covered with carmine, blurred blush. Gloster apples are an excellent dessert fruit thanks to its slowly browning flesh and its crispness. Gloster apples are a frequent ingredient of salads, desserts and pies as well as a prime poultry stuffing.



APPLE GOLDEN DELICIOUS

The skin is golden-yellow and slightly shiny. The flesh is yellow, juicy and aromatic. Golden Delicious apples are the most well-known green-yellow apples in the world and the variety of ways in which they can be prepared is surprising. They are excellent when fresh, baked, cooked, and even as an addition to blue cheese.



APPLE IDARED



The skin is shiny and covered with light red, slightly striped blush. The flesh is creamy, juicy and firm. Idared apples are slightly tart. They taste best months after picking and can be kept fresh for long at home. They are an ideal addition to juices and pies.

APPLE JONAGORED



The skin is smooth and shiny with a substantial dark carmine-brown blush with even darker stripes. Jonagored apples are a first-class dessert fruit, also suitable as dried fruit.

APPLE LIGOL



The skin is thick and greenish, after ripening it changes its color to yellow and becomes shiny. It is covered with light red, blurred blush. The flesh is creamy, very firm and juicy. Ligol fruit is thanks to its succulence especially recommended for juices, stewing and fruit cups.

APPLE LOBO



The skin is smooth, shiny, with carmine, blurred blush. The flesh is greenish and creamy, crisp, juicy, tart and sweet at the same time. Lobo apples are fine dessert fruit. They hold shape while being cooked or baked, thus being an ideal ingredient for dishes, in which they appear in the form of hard pieces.

APPLE SZAMPION



The skin is greenish-yellow, covered with carmine-orange, striped blush. The flesh is vanilla-lemon in color, crisp, sweet, juicy and aromatic. Sampion apples are sweet, thus being an excellent dessert apple and a fine dessert ingredient.

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PICKLED CUCUMBERS

Excellent taste of this product comes from perfectly selected spices, marinade, and top quality cucumbers from Polish organic farms. Long-time experience of ORZEC Company in processing cucumbers allowed for the choice of the best quality product and the resulting recognition for its quality among customers in over 25 countries.



PICKLED PEPPERS

Sweet and sour flavour of our peppers is a secret of our special marinade which, combined with the top quality peppers, creates a product that is not only a treat for your palate but also a great ornament of a table and excellent ingredient of salads and other dishes. We recommend peppers especially for dinner dishes.



PLUM JAM



There are few products which can be used in so many versatile ways in your kitchen as our plum jam. It is a perfect filling for home-made baked goods and works fine as an addition to desserts. It can also be served directly as a part of breakfast buffet. For sure, to many customers its unique, slightly sour taste will bring memories of home-made plum butter.

MUSHROOM



The secret of the gentle taste of our pickled mushrooms is in the unique recipe and technological process. The delicious composition of fresh and fragrant ingredients can be used as an excellent low calorie side dish and as an addition for salads and sauces.

SOUR AND SWEET SAUCE



Sour and sweet sauce offers the unique taste of Asian cuisine. Our sauce is a great option for those who favour fast, but very tasty and healthy dishes. For best effects it should be served with fried meat or frutti di mare, as an addition for rice, pearl barley or pasta.

SPAGHETTI SAUCES

Accurate mix of top quality ingredients gives a delicious composition which guarantees the unique flavour of Italian cuisine. It can be served hot, as vegetarian sauce or with an addition of fried meat and/or cheese, e.g. Parmesan style.



ROYAL SALAD

The accurate choice of top quality ingredients is a guarantee of the unique sensual qualities of the salad. Fresh and fragrant cabbage, carrot, onion, and juicy red bell pepper make the unique composition of the Royal Salad. It is an excellent addition for dinner dishes and meats.



SLICED BEETROOT

Meticulous combination of the excellent taste of beetroot with fragrant herbs and spices gives a delicious composition of sliced beetroots. It can be served as an addition for salads or a side dish for meat and vegetable dishes.





Firma Produkcyjno-Handlowa PAULA sp. z o.o. sp. k.
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CRISPY NATURAL, are a combination of natural range of tastes, aromas, minerals hidden in dried apples, carrots, beetroots and tomatoes. Delicious and crunchy snack free from fat! It is fully natural, low calories, rich in fibre without any additives or preservatives snack. Crispy are a tasty snack and a perfect supplement of diet!

CRISPY NATURAL CRUNCHY TOMATO SLICES



Because of its nutritional and taste values tomato, has joined the Crispy products group. Tomato has an antioxidant properties due to the high level of lycopene. This compound belongs to the strongest antioxidants, neutralizes free radicals, improves immunity. In the processed form is better absorbed by the body.

CRISPY NATURAL CRUNCHY APPLE SLICES



They are an excellent complement to a balanced diet and healthy lifestyle. Apple skin contains most vitamin C, so that we do not peel our apples what gives high nutritional values. Apple Crispy distinguish high fiber content, which help to be fit. Our products have received fully positive recommendation from „Centrum Zdrowia Dziecka” (Children's Health Centre).

CRISPY NATURAL CRUNCHY APPLE SLICES WITH CINNAMON

The unique advantage of apples is their low-caloric. Medium-sized apple weighing 100g provides about 52 calories, one apple Crispy pack (20g) corresponds to the nutritional value of 2 fresh apples and provides just 63 calories. Our products have been tested by Instytut „Pomnik-Centrum Zdrowia Dziecka” (The Children's Memorial Health Institute) for gluten content and have received the opinion of gluten-free products.



CRISPY NATURAL CRUNCHY BEETROOT SLICES WITH VINAIGRETTE FLAVOUR

Beetroot has strong antioxidant properties due to the high content of antioxidants. Beetroot contains betalaines colorants which have strong antioxidant properties. Due to these compounds, beetroot improves the body immunity. One pack Crispy is equal to nutritional value of three fresh beetroots (weighing 100g each).



CRISPY NATURAL CRUNCHY CARROT SLICES WITH PAPRIKA FLAVOUR

Contain beta-carotene “Vitamin of youth”, which eliminates free radicals, gives the skin elasticity and brightness, smoothes wrinkles, sunburn effect and improves the immunity. Dried carrot slices are one of the best natural cosmetics.



CRISPY NATURAL CRUNCHY TOMATO SLICES WITH OREGANO AND BASIL

They are recommended by dieticians and food specialists as a natural snack rich in fibre and microelements. It is recommended instead of traditional, high-caloric snacks with low nutritional value.





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FROZEN BROCCOLI FLORETS



Weight: 400 g
Ingredients: broccoli florets
Average nutritional value in 100 g of the product:
Caloric value – 102 kJ/24 kcal
Protein – 2,7 g
Carbohydrates – 2,4 g
Fat – 0,4 g
Method of preparation:
Without prior defrosting, cook broccoli in a small amount of salted water. Season to taste.

FROZEN CAULIFLOWER FLORETS



Weight: 400 g
Ingredients: cauliflower florets
Average nutritional value in 100 g of the product:
Caloric value – 84 kJ/20 kcal
Protein – 2,2 g
Carbohydrates – 2,3 g
Fat – 0,2 g
Method of preparation:
Without prior defrosting, cook cauliflowers in a small amount of salted water. Season to taste.

FROZEN DICED CARROT

Weight: 400 g
Ingredients: diced carrot
Average nutritional value in 100 g of the product:
Caloric value – 101 kJ/24 kcal
Protein – 0,9 g
Carbohydrates – 4,6 g
Fat – 0,2 g
Method of preparation:
Without prior defrosting, cook carrot in a small amount of salted water. Season to taste.



FROZEN STRING BEANS CUT

Weight: 400 g
Ingredients: string beans cut
Average nutritional value in 100 g of the product:
Caloric value – 101 kJ/24 kcal
Protein – 2,2 g
Carbohydrates – 3,3 g
Fat – 0,2 g
Method of preparation:
Without prior defrosting, cook string beans in a small amount of salted water. Season to taste.



ROYAL MIX

Weight: 400 g
Ingredients: cauliflower, carrot, broccoli
Average nutritional value in 100 g of the product:
Caloric value – 101 kJ/24 kcal
Protein – 1,9 g
Carbohydrates – 3,4 g
Fat – 0,3 g
Method of preparation:
Without prior defrosting, cook vegetable mix in a small amount of salted water. Season to taste.



CARROT WITH GREEN PEAS



Weight: 450 g
 Ingredients: carrot, green peas
 Average nutritional value in 100 g of the product:
 Caloric value – 140 kJ/33 kcal
 Protein – 2,0 g
 Carbohydrates – 5,8 g
 Fat – 0,2 g
 Method of preparation:
 Without prior defrosting, cook vegetable mix in a small amount of salted water. Season to taste.

„OLSZTYŃSKA” MIX



Weight: 450 g
 Ingredients: carrot, cauliflower, green peas, green beans, parsley, celery, leek
 Average nutritional value in 100 g of the product:
 Caloric value – 125 kJ/30 kcal
 Protein – 2,3 g
 Carbohydrates – 4,4 g
 Fat – 0,3 g
 Method of preparation:
 Without prior defrosting, cook vegetable mix in a small amount of salted water. Season to taste.

FROZEN STRAWBERRIES



Weight: 400 g
 Ingredients: strawberries without stalks
 Average nutritional value in 100 g of the product:
 Caloric value – 119 kJ/28 kcal
 Protein – 0,7 g
 Carbohydrates – 5,4 g
 Fat – 0,4 g
 Method of preparation:
 Boil the frozen product in a small amount of sweetened water.

Firma Bracia Urbanek
J.A.W. URBANEK sp. j.
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 e-mail: biuro@urbanek.com.pl
www.urbanek.com.pl



PICKLED CUCUMBER

Crunchy cucumbers in a vinegar marinade are an ideal compliment for main dishes, salads and raw fruit and vegetable salads. Initially only available in 720 ml jars, in response to our customers needs, now available in 900, 1700 and 2650 ml sizes. They are appreciated both on the home and foreign markets. An appropriate technological process and the use of a correct variety of cucumber together with a selected medley of spices bestow this product with a characteristic and unique flavour.



SWEDISH SALAD

The Swedish Salad is an ideal compliment for hamburgers, grilled cheese baguettes, pizza and also grilled and spit roasted dishes. It is marketed to the catering industry as well as the individual, in different packaging. Crunchy slices of cucumbers in sweet and sour marinade are an ideal starter and will bestow a clean and decorative look upon your salad. The ease and speed of serving are an added advantage.



TRADITIONAL SALAD



The Traditional Salad consists of a colourful composition of vegetables, which to a large extent reflect the colour schemes of the Księstwo Łowickie region of Poland. Appropriately chosen proportions of peppers, soured cucumbers, onions, carrots and white cabbage bestow an original taste upon this dish. It is an ideal compliment for main meals, hamburgers, grilled cheese baguettes and hot-dogs.

BEETS FOR PAN FRYING



A traditional method for preparing beetroots for home pan frying, based on cooking a beetroot, shredding and then pasteurising in order to preserve it without the need to add preservatives, ensuring a unique taste, smell and texture. Served with potatoes, rice or as a side dish with stewed meats represent a nutritious meal.

Wytwórcza Spółdzielnia Pracy „SPOŁEM”

ul. Mielczarskiego 93-95, 25-953 Kielce, PL

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e-mail: sekretariat@wspspolem.com.pl

www.wspspolem.com.pl



KIELECKI MAYONNAISE

Cream sauce whose sharp yet exquisite taste and light consistency make it an irreplaceable addition to any type of cold meat, crisps, toasts or salads. It is made according to a traditional recipe. It does not contain preservatives, taste enhancers, dyes, flavourings or other additives, which is what makes it so special.

It is offered in jars of 170 ml, 250 ml, 310 ml, 500 ml and 700 ml.



„DELIKATESOWA” MUSTARD OF KIELCE

Mild mustard of creamy consistency and subdued, harmonious taste with a slightly palpable herbal aroma. It is prepared from a traditional recipe using the best kinds of charlock and carefully selected spices. It makes an irreplaceable addition to pâtés, hot sausages, sandwiches or popular vegetable salads.

It is available in 190 g glass jars.





Zakłady Spożywcze „BONA” sp. z o.o.
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e-mail: bona@bonavita.com.pl
www. bonavita.com.pl

TRADITIONAL MAYONNAISE BONA



Excellent taste of salad, which does not require extra seasonings, creamy consistency which makes easy to stir salad ingredients – these are the selling points of Bona Traditional Mayonnaise. We pay exceptional care during production process, additionally jars are closed in protection atmosphere. All these enable the mayonnaise remain excellent in taste by the end of the shelf life. We do not use any preservatives or artificial colours.

Available in 260 g, 390 g and 700 g jars.

SPICY MAYONNAISE BONA



Traditional mayonnaise comes as well in the spicy version. Besides all the advantages of the traditional mayonnaise it has an unique sweet-spicy flavour which emphasises an excellent taste of various salads, and especially those with meat or fish (delicious with tuna).

Available in 260 g and 700 g jars.

LIGHT MAYONNAISE BONA

Traditional mayonnaise comes as well in the light version. It is targeted at a group of a weight watchers mainly. The reduced oil content and mild flavour give the mayonnaise a light taste. The mayonnaise remains an excellent in taste by the end of the shelf-live because it is closed in a protective atmosphere.

Available in 270 g jar.



SAREPSKA MUSTARD BONA

Sarepska mustard is made of natural ingredients, with no preservatives or artificial colours. It's characteristic spicy flavour and smooth texture make customers to love it. It is excellent for cold dishes as well as for hot meat courses, and perfect as an ingredient of marinates.

Available in 190 g and 800 g jars.



TABLE MUSTARD BONA

Table mustard BONA is produced according to our company's philosophy: "traditional product - traditional taste" We have been producing Table mustard for almost 20 years according to the old recipe which was only slightly modified according to the current food standards. It contains no preservatives and artificial colours.

Available in 190 g and 800 g jars.



KREMSKA MUSTARD BONA



BONA's mustards have been on the market since 1990 and since that time the company has developed original production formulas. These recipes are bases for manufacturing mustards nowadays. The best quality of ingredients and natural spices we use, give us a high quality products. Kremaska mustard has a classic, balanced taste, smooth texture, contains no preservatives and artificial colours.

Available in the 190 g jar.

HORSERADISH MUSTARD BONA



Horseradish mustard is especially popular in the north-eastern part of Poland where consumers appreciate it's unique taste. Mustard has been enriched with 5% of natural horseradish. Smooth texture and characteristic sweet flavour with hint of horseradish make it special on the shop shelf.

Available in 190 g and 800 g jars.

ZBÓJNICKA "RUFFIAN" MUSTARD BONA



Zbojnicka mustard is an original product which recipe is based on traditional, well-known and beloved by generations cuisine of Podlasie region, in Poland. An aromatic combination of herbs and sweet-spicy flavour gives our mustard unique taste and character. Zbojnicka mustard is a natural product, made of the highest quality ingredients and contains no preservatives or additives.

Available in 190 g jar.



CEREAL, LEGUMINOUS, BULB AND ROOT PLANT PRODUCTS



ASPROD sp. z o.o.

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PEASANT'S BREAD



Ingredients: flour (wheat flour, rye flour), water, yeast, whey, potato flakes, salt.



Piekarnia VINI

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www.vini.pl

SPELT BREAD



Spelt bread is made of spelt and rye flour and based on natural sourdough containing lactic acid bacteria. Usage of 80% spelt flour (the other 20% is rye flour in the sourdough) and addition of wheat flakes and sunflower seeds give unique walnut taste and smell. Another advantage is a high content of spelt which is beneficial for human organism e.g. for circulatory system, kidneys and liver, nervous system and digestive system.

Packaging is a plastic bag, welded on the bottom.

Net weight: 200 g, 400 g.

Caloric value	per 100 g	per 45 g serving
Energy	1181 kJ (282 kcal)	531 kJ (127 kcal)
Protein	10,6 g	4,8 g
Carbohydrate	43,3 g	19,5 g
of which sugars	2,3 g	1,0 g
Fat	7,4 g	3,3 g
of which saturates	0,9 g	0,4 g
Fibre	12,7 g	5,7 g
Sodium	0,35 g	0,2 g



Piekarnia ZŁOTY KŁOS sp. j.
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 e-mail: biuro@zlotyklos.com.pl
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FARMER'S BREAD

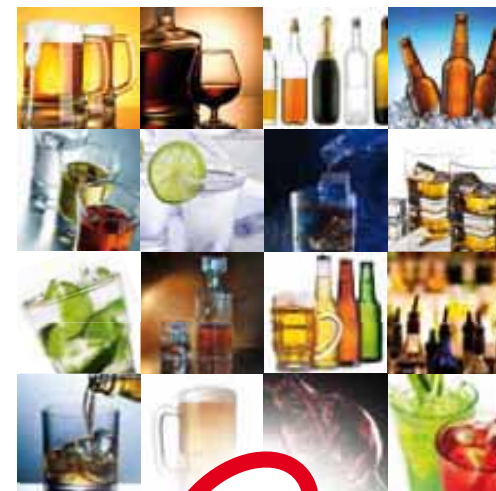


Produced in a traditional way from wheat and rye flour on sourdough, using the multi-phase method. Its characteristic taste and aroma and the longer freshness are obtained thanks to an appropriate technology and the use of natural materials. Baked in large rectangular forms, it needs more time for baking (around 2 hours). This gives it the thicker crust, and the inside remains fresh for a long period of time and tastes good until the last slice. As indicated by the name, "chleb chłopski" (farmer's bread) has the taste of country fair bread baked by housewives.

SPELT BREAD



Spelt bread is produced using the multi-phase method on the basis of leaven with an addition of rye sourdough and a large portion of spelt flour (70%). Spelt is an ancient variety of wheat which has survived from antiquity until our times. Thanks to the right composition of raw materials and an appropriate production technology, spelt bread achieves a unique taste, aroma and greater humidity.



ALCOHOLIC BEVERAGES

Polmos
Wytwórnia Wódek
"Wratislavia"

Akwawit - Brasco S.A.
Wytwórnia Wódek „Wratislavia”
ul. Monopolowa 4, 51-501 Wrocław, PL
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fax: +48/ 71 34 74 330 lub 345
e-mail: bok@akwawit.com.pl
www.polmos.wroc.pl

HERBOWA GORZKA



A luxury alcoholic drink of bitter- sweet taste. The recipe is based on the old Polish tradition of creating alcohol drinks from herbs and exotic fruit. The amber hue of the drink hides subtlety of extraordinary flavour and fragrance. It can be served as a pure drink as an aperitif or tasted in long winter evenings. What is more, it also goes perfectly well with refreshing cocktails in the summer time. If added to your coffee or tea, it enhances the flavour. This product is available in 3 flavours: Mint, Cinnamon, Orange.

40% vol., 100 ml, 200 ml, 350 ml, 500 ml, 700 ml.

SPECIAL BITTER



A unique alcoholic beverage of a characteristic bitter aftertaste. This drink owes its original flavour to the natural macerates of selected herbs and fruit species blended according to an old Polish recipe. Special Bitter is an unparalleled masterpiece of Polish master and a well-kept secret. If served at the end of a lavish meal, Special Bitter stimulates and facilitates digestion.

40% vol., 500 ml in a decorative carton.

BONA

The noble character of Bona alcoholic beverage was created by blending grain spirit with the apple distillate, the mixture which was then enriched by a delicate touch of coriander and dried lemon zest macerates. The premium herb taste is complemented by the flavour of fresh rosemary. Bona is truly royal feast for your guests.

40% vol., 500 ml in a decorative carton.



PĘPKÓWKA XIAŻĘCA

A precious alcoholic drink of delicious dry flavour and unique aroma. This drink is prepared according to an excellent Polish recipe from 1828. The high quality grain spirit and an unequalled composition of macerates of exotic fruit are used in its manufacturing process.

36% vol., 50 ml, 350 ml, 500 ml.



CARPE DIEM COFFEE LIQUEUR

A compellingly delicious liqueur with a flavour of genuine fresh roasted coffee enriched with cocoa and vanilla. Ideal by itself, with drinks, cocktails and hot chocolate. It makes every moment special.

30% vol., 500 ml.





Browar AMBER

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fax: +48/ 58 682 61 50
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KOŹLAK – THE SECRET OF BREWERS



The Best Polish ruby color Beer; in a unique bottle with painted label. The secret and pride of our brewers. Dark, magic Beer!
Packaging: Non-return. Bottle 500 ml, Carton 10 bottles.

ŻYWE - THE FORCE OF NATURE



The first Polish natural Beer recommended by the Slow Food Organization, and the first one awarded by the Ministry of Agriculture the „Get to Know Good Food” sign. Not pasteurized and with no preservatives.
Packaging: Non-return. Bottle 500 ml, Carton 10 bottles.

ZŁOTE LWY – TIME TO COME BACK TO TRADITION!

Złote Lwy re stores exceptionally rich traditions of Gdańsk brewing industry. It is prepared with the help of a Traditional Brewing Method, according to which each beer kind is produced in separate tanks, solely from barley Malt, hop, and Oligocene water.

Packaging: Non-return. Bottle 500 ml, Carton 10 bottles.



GRAND IMPERIAL PORTER

Strong dark Beer of the porter family, characterised by a full taste and rich aroma. Perfect with gourmet desserts, and especially dark chocolate.

Packaging: Non-return. Bottle 500 ml, Carton 10 bottles.





Browar CIECHAN sp. z o.o.
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BEER "CIECHAN WYBORNE"



Unpasteurized beer straight from the oldest brewery in Mazovia. It is first pilsener beer that were produced in Poland since XIX century. Traditional brewing process vouch unique aroma, clarity and taste. This golden beverage is characterised by delicate malty taste that turn into light sweetness and next into dry gentian taste. Content of alcohol in Ciechan Wyborny amount to 6,2% capacity and content of extract – 12,1% of weight. Our beer is bottled to glass bottle of 0,5 liter capacity. Ciechan Wyborny beer is centerpiece of Ciechanów's beverage, what is proved by many diploma won in national contests.

BEER "CIECHAN MOCNE"



Unpasteurized beer with full taste, in which content of alcohol is around 7% of capacity and content of extract - 14,1 % of weight. It is filtered pale strong beer, traditionally beveraged since begining of XX century. It is characterized by rich, fluffy, white head; clear golden colour and intensive gentian taste.. Beer Ciachan Mocne is bottled to glass bottles of 0,5 liter capacity. This beverage has unique taste, feed and curative values and also refresh and stimulate appetite.

BEER "CIECHAN MIODOWE"

Beer Ciechan Miodowe it is golden, naturally murky liquid with rich, fluffy, white head and thick consistency. It is characterized by sweet-bitter taste coming from combine of beer and honey. It intensive honey taste and aroma is enriched by considerable and indirect gentian taste. This golden colour and honey aroma gives this beer absolutely rareness and natural multifloroushoney that is added to Ciechan Miodowy comes from Varmia and Mazuria's lands. This beer from Ciechanów is unfiltered, traditionalyy beveraged in 5-steps process. This is aromatized beer with warming effect contains: 14% of weight – extract and 6,2% of capacity – alcohol. Beer Ciechan Miodowe is especially appreciated by fair sex, because is the only beer based on natural honey.



BEER "CIECHAN PSZENICZNE"

Unfiltered beer, surface fermentated characterized by banana-clove bouquet, full taste and thick and rich head. Content of alcohol is around 4,8% of capacity and content of extract is 12,1% of weight. Wheaty beer is beveraged traditional method based on old technology with use of weath malt. It is pasteurized, unclear beverage with light opal and dark gold colour. It could be found in glass bottles of 0,5 liter capacity. For help in recreating this kind of beer we especially thanks our loyal clients.



BEER „CIECHAN PORTER”



Dark filtered beer, successor of beverage during World War II occupation beer Bock-Kozłak. Beveraged from mixture of malts: caramel, munich, dyeing and pilsener. It is characterized by beautiful color of dark cherry and caramely aroma. This is very strong (9% of capacity is alcohol) bitter beer with full taste with fruit and chocolate scent, light brown head and velvet consistency. For hundred years Porter from Ciechanów is produced without any changes of recipe. It could be bought in bottles of 0,5 liter capacity. Great compose to grilled meat and rye bread.

BEER „CIECHAN STOUT”



Stout is a beer for discoverers of new tastes. Its dark, almost black color and caramely aroma owe to intensively burned malt. For its homeland it is thought to be Ireland. Content of alcohol is around of 5,4% of capacity and content of extract –14% of weight. Stout from Ciechanów is bottled to glass bottles of 0,5 liter capacity. It is characterised by thick, light brown head and clearly hop gentian. It is produced from mixture of several malts: pilsner, munich, caramel, chocolate and dyeing as a result of surface fermentation. Stout is considered to be brother of porter beer.

Śląska Wytwórnia Wódek Gatunkowych POLMOS S.A.

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ADVOCAAT 25%

Advocaat is made of selected rectified spirit, fresh hen's egg yolks and aromatic additives, following an old recipe. It has a pleasant semiliquid consistency, delicate cognac and vanilla taste and aroma.

Packaging: 700 ml x 12 items, 500 ml x 12 items, 200 ml x 20 items.



PASSOVER SLIVOVITZ 70%

Passover Slivovitz is 70% vol. liquor whose only ingredient is natural spirit obtained from selected plums. Many years of seasoning in oak barrels lends the product the features: bright amber colour, natural flavor and an incomparable intensive plum aroma.

Packaging: 700 ml x 6 items.





ALCOHOLIC BEVERAGES

CHERRY LIQUEUR ON THE RUM BASE 35%



Cherry Liqueur on the Rum base is a liqueur bottled into an attractive decanter closed with a glass stopper. Made of cherry juice and cherry tincture and natural Jamaica rum ensures richness of taste and a flavour. Superb for direct consumption and as an addition to alcoholic drinks, desserts and hot beverages.

Packaging: 500 ml x 6 items, 100 ml x 12 items.



VINPOL sp. z o.o.

Grupa Henkell & Co.

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www.vinpol.pl

DALKOWSKI ADVOCAT



If you are an admirer of egg liqueur try the Dalkowski Advocaat. It's a perfect egg liqueur characterised by balanced composition, excellent taste, appreciated in Poland and abroad. Prepared on a basis of natural, high quality ingredients. Mild vanilla scent and zabaglione taste appreciate every gourmet.

500 ml, 16% vol.



HONEY



**Gospodarstwo Pasieczne
„Sądecki Bartnik” A.J. Kasztelewicz**
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www.bartnik.pl

MULTI-FLOWER HONEY



As indicated by the name itself, this honey comes from the nectar collected by bees from various plants, both crop plants and those growing on meadows, in forests, in the lowlands and in the mountains. Light cream-coloured, sometimes light yellow. Crystallises fairly fast and changes colour to light grey or light brown. It is characterised by a fairly strong smell, reminiscent of wax. Its taste depends on the mixture of nectars brought to the beehive. Its medicinal properties depend on the plants from which the bees gathered the nectar. This, however, remains the secret of the bees. Multi-flower honey is particularly suitable for fighting allergies, as it contains pollen, which acts like allergens.

LIME HONEY



It stands out for its strong smell, reminiscent of lime trees. The taste is pungent, slightly bitter. When liquid, it is coloured greenish yellow to light amber. Its colour and intensity of taste vary depending on the region of origin. When crystallised, it has a fine-grained consistency and changes colour to whitish yellow or golden yellow. Lime honey has an expectorant, diaphoretic, antipyretic, calming and antispasmodic effect. It is applied in the treatment of acute and chronic diseases of the upper respiratory tract, throat, in tonsillitis and bronchitis. Thanks to its high antibiotic activity, it is also used in the infections of the urinary tract, rheumatic conditions and neuroses.

ACACIA HONEY

Contains a lot of fructose and thus crystallises very slowly. Pure acacia honey is light cream coloured and shifts to colourless. White to straw-coloured when crystallised. Its smell is a vague reminiscence of acacia flowers. Fully ripe acacia honey has higher sucrose content than other honeys. Acacia honey is used in the treatment of gastric and duodenal ulcers, gastritis and spastic bowel conditions. In the case of ulcers, acacia honey accelerates the regeneration of tissue in the existing erosions and ulcerations. It also influences the peristalsis and is characterised by low biotic activity.



BUCKWHEAT HONEY

Similarly to acacia honey, it contains a lot of fructose. Its colouring varies from dark to dark brown. Changes colour to dark brown and almost black when stored for a longer period of time with the access of light. Crystallises by creating thick hard crystals, which settle in the liquid. Usually becomes brown when crystallised. Its taste is pungent, even slightly stinging. Buckwheat honey contains a lot of easily assimilated magnesium, it is recommended in anti-tumour diet. It is used in the treatment of cardiovascular system diseases, especially atherosclerotic diseases, also in liver diseases and in poor eyesight, hearing and memory. Has a supportive effect on the work of the cardiac muscle.





CONFECTIONERY AND PASTRY PRODUCTS



MAMUT Sp. z o.o.
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fax: +48/ 71 37 09 200
e-mail: sekretariat@mamut.pl
www.mamut.pl

RUSKS WITH RAISINS



Ideal snack for active people, light, easy to assimilate by the organism, lecithin included in rusks enhances concentration, necessary during intensive mental fetch. Packed into sachets, 4 pieces each.
42 g; bulk container: carton 28 items; quantity on a pallet: 160 boxes; storage life: 8 months.
126 g; bulk container: carton 12 items; quantity on a pallet: 50 boxes; storage life: 8 months.

EXTRA DELICACY RUSKS



Baked with wheat flour of the highest quality, light, easily digestible, recommended in digestive tract disorders, without preservatives. Moisture below 10 % guarantees their freshness for 8 months.
290 g; bulk container: carton 20 items; quantity on a pallet: 30 boxes; storage life: 8 months.

RUSKS WITHOUT ADDITION OF SUGAR

Dietary product – sucrose has been eliminated from rusks, baked of the highest quality wheat flour, recommended for those who avoid sugar, the recipe has been enriched with lecithin, caring for the condition of our memory, one rusk is about 41 kcal, without preservatives. Moisture below 10% guarantees freshness for 8 months.
285 g; bulk container: carton 20 items; quantity on a pallet: 30 boxes; storage life: 8 months.



WROCLAWSKA BREADCRUMBS

Product of the highest, constant quality, produced on a special technological line, used for continuous production of breadcrumbs. The only breadcrumbs in Poland that is produced with a special wheat baking of a constant ingredient content and not as a side product. Does not absorb extraneous smells, emits a pleasant, natural aroma. It does not singe, it has a golden colour. The longest storage life period of 10 months proved with scientific research. The qualities of Wroclawska breadcrumbs have been evaluated and appreciated by the Polish Centre of Examination and Certification with a quality sign – “Q”.
450 g; bulk container: plastic box with 12 items; quantity on a pallet: 117 plastic boxes; storage life: 10 months.





Przedsiębiorstwo Wyrobów Cukierniczych „ODRA” S.A.
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e-mail: odra@odra.com.pl
www.odra.com.pl

HALVAH

HALVAH has been produced since 1951 by traditional method with manual processing of ingredients. Manual processing of sesame mass guarantees excellent halvah flavour. The most important ingredient of halvah is sesame pulp. The pulp is made in the process of mixing sesame pulp and caramel mass so that sesame mass is evenly distributed between thin layers of caramel mass. This structure of halvah makes the product unlike any other. Manual work cannot be eliminated from this process. The use of machines would not guarantee obtaining such a structure of the product.



FANCY SESAME HALVAH

– product made of sesame pulp with cacao.



VANILLA SESAME HALVAH

– product made of vanilla flavoured sesame pulp.

SESAME HALVAH WITH PEANUTS

– product made of sesame pulp with peanuts.



MILK SESAME HALVAH

– product made of sesame pulp with milk powder.



VANILLA SESAME HALVAH IN CHOCOLATE

– product made of vanilla flavoured sesame pulp coated with chocolate.



MATYLDA



Milk-vanilla flavour delicate cream fudge.

TRUFLE



Delicious milk and cocoa candies with rum and spirit aroma, covered with tasty chocolate.

BON TON



Sweets in good taste with a classical touch of chocolate undertone. Piano, violin, harp, trumpet – each instrument offers a different flavour: nut, Hawaii magic, cappuccino or amaretto.

Firma Cukiernicza „SOLIDARNOŚĆ” sp. z o.o.
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www.solidarnosc.pl



COFFEE AND CREAM FLAVOURED CHOCOLATE DANCING STARS

Coffee and cream flavoured Chocolate Dancing Stars are full of coffee and cream flavoured filling, accented by delicious dessert chocolate.



CARAMEL FLAVOURED CHOCOLATE DANCING STARS

Caramel flavoured Chocolate Dancing Stars – a combination of delicate milk and dessert chocolate accenting its toffee flavour.



ORANGE FLAVOURED CHOCOLATE DANCING STARS

Orange flavoured Chocolate Dancing Stars are a combination of white and dessert chocolate with soft, orange flavoured cream.



CHOCOLATE SATISFACTION



A unique collection of pralines made of three types of chocolate: dessert, milk and white with cream of classic flavours.

TOFFINO



Delicate, milky toffee with chocolate cream. The milky trimmings belie the superlative chocolate interior. Our youngest Clients are especially fond of Toffino.

NAŁĘCZÓW PLUM



Simply delicious and in a class all of its own. A candied plum in cacao cream coated in dessert chocolate. Made according to a traditional and jealously guarded recipe for fifty years. The eye-catching navy blue packaging and distinctive trademark are an ironclad guarantee of unsurpassed quality.

CHERRY IN LIQUEUR



Cherry chocolates in a cherry liqueur. A refined taste that comes in two original configurations. A mouth-watering cherry submerged in a delicious cherry liqueur. The whole thing is surrounded with exquisite dessert chocolate. The stylish packaging further underscores the extraordinariness of the sophisticated sweet within.

GOLDEN NUT



Delicious chocolates with hazelnut in velvety-smooth hazelnut cream filling.

CHOCOLATE CREATIONS



Praline coated in milk, dessert and white chocolate in more than a dozen flavours with velvety smooth cream fillings. A collection of stylishly packaged pralines making up an exceptional combination of three kinds of chocolate with smooth, creamy toffee, pistachio, cocoa, almond and coffee fillings. The packaging was designed especially for Clients who like to present their loved ones with sweet gifts.



HERBS AND SPICES



HERBS AND SPICES

PRYMAT sp. z o.o.

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Marketing and Sales

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www.prymat.pl



KUCHAREK - DISH SEASONING



The secret of KUCHAREK is in accurate picking of ingredients, which form a unique flavour and aroma blend. KUCHAREK stands for a variety of seasonings and dried vegetables, picked in perfect proportion. KUCHAREK makes soups, meat and fish dishes, sauces, and salads richer in their taste.

75 g, 125 g, 200 g, 500 g, 1000 g, 1500 g.

KUCHAREK SILESIAN SOUR SOUP



Who, but KUCHAREK may know full well, just how a traditional Silesian sour soup should taste? Proper selection of ingredients and some splendid seasonings are the two most important characteristic traits of the KUCHAREK Silesian sour soup.

46 g.



MIXED AND PROCESSED PRODUCTS



Chłodnia IRMOS sp. z o.o.
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phone: +48/ 43 822 44 20
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www. irmos.pl

DUMPLINGS WITH MEAT



Features of dumplings with meat: palatability, high health and nutritive value, simplicity of preparation. The product is low energy and easy to digest - recommended for consumers of all ages. High quality results from the technology, the selection of suitable raw material and production hygiene. The company operates a HACCP system positively described by sanitary and veterinary services, SGS Poland Sp. z o.o. and the PCBC S.A. in Warsaw.

Net weight e 500 g.



JAWO sp. z o.o.
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www. jowo.pl

PIEROGI - POLISH DUMPLINGS

Which pierogis are the best? Of course the ones prepared by grandmothers, but the second best are ours – the ones produced by JAWO company. Why do we think so? It is because they are just the same as the real home-made pierogis should be. Soft dough made of wheat flour and real eggs, filled with aromatic stuffing, which we prepare in our company, without artificial flavouring additions, food dyes and preservatives. Moreover, everything is manufactured by hand.

Our offer encompasses twelve types. Six for the fans of sweet pierogis: cottage cheese pierogis, strawberry pierogis, pierogis with cottage cheese and strawberry filling, blueberry pierogis, pierogis with cottage cheese and blueberry filling and cherry pierogis.

The other six for traditionalists, both for fans of meat and vegetarians: meat-stuffed pierogis, Russian pierogis (with cottage cheese and potatoes filling), sauerkraut-and-mushrooms stuffed pierogis, sauerkraut-and-meat stuffed pierogis. We also have an offer for the ones who look for an original taste – Old Polish style pierogis stuffed with pearl barley and mushrooms as well as with spinach.

RUSSIAN DUMPLINGS (FILLED WITH COTTAGE CHEESE AND POTATOES)

In packages of 450 g and for gastronomy 2,5 kg.



DUMPLINGS FILLED WITH PEARL BARLEY AND MUSHROOMS

In packages of 450 g and for gastronomy 2,5 kg.



DUMPLINGS FILLED WITH MEAT AND SAUERKRAUT



In packages of 450 g and for gastronomy 2,5 kg.

DUMPLINGS FILLED WITH MEAT



In packages of 450 g and for gastronomy 2,5 kg.

DUMPLINGS FILLED WITH MUSHROOMS AND SAUERKRAUT



In packages of 450 g and for gastronomy 2,5 kg.

DUMPLINGS FILLED WITH SPINACH



In packages of 450 g and for gastronomy 2,5 kg.

DUMPLINGS FILLED WITH COTTAGE CHEESE

In packages of 450 g and for gastronomy 2,5 kg.



DUMPLINGS FILLED WITH COTTAGE CHEESE AND BLUEBERRIES

In packages of 450 g and for gastronomy 2,5 kg.



DUMPLINGS FILLED WITH COTTAGE CHEESE AND STRAWBERRIES

In packages of 450 g and for gastronomy 2,5 kg.



DUMPLINGS FILLED WITH BLUEBERRIES

In packages of 450 g and for gastronomy 2,5 kg.



DUMPLINGS FILLED WITH STRAWBERRIES



In packages of 450 g and for gastronomy 2,5 kg.

DUMPLINGS FILLED WITH CHERRIES



In packages of 450 g and for gastronomy 2,5 kg.

“KLUSKI” POTATO DUMPLINGS

Their advantage consists in extremely easy and quick method of preparation. They help to prepare dinner effectively, perfectly replacing potatoes.

SILESIA POTATO DUMPLINGS FILLED WITH MEAT



Silesian Potato Dumplings Filled with Beef and Pork Meat – best served with any kind of salad.

In packages of 450 g and for gastronomy 2,5 kg.

SILESIA POTATO DUMPLINGS (UNFILLED)



Why unfilled? In order to pour them with any kind of sauce and serve along with a batch of meat and vegetables as a second plate.

In packages of 450 g and for gastronomy 2,5 kg.

“LENIWE” POTATO DUMPLINGS

“Leniwe” Potato Dumplings with Cottage Cheese – best served sprinkled with sugar and cinnamon, topped with melted butter. Kids favourites.

In packages of 450 g and for gastronomy 2,5 kg.



“KOPYTKA” POTATO DUMPLINGS

“Kopytka” Potato Dumplings – buttered with greaves or poured with a sauce help to prepare a delicious plate in three minutes.

In packages of 450 g and for gastronomy 2,5 kg.



“PYZY” POTATO DUMPLINGS

There are three types of “pyzy” potato dumplings: meat-stuffed, non-stuffed and cepelinai (kartacze).

They all constitute an ideal basis for quick dinner preparation, perfectly composing with fat, salads and sauces.

Cepelinai constitute a dish, which comes from East Europa cuisine and consists of potatoes, beef and pork as well as spices. It tastes great with sauces, fried onion and salads. On the area of Western Poland they are known as “kartacze” whereas in Eastern Poland they are named “cepinai”.

In packages of 480 g and for gastronomy 2,5 kg.



“KNEDLE” POTATO DUMPLINGS

Manufactured by hand, stuffed with the whole carefully selected fruit: a plump or a strawberry. No sugar added. Best served topped with melted butter and sprinkled with sugar or with chocolate sauce.

In packages of 450 g and for gastronomy 2,5 kg.



POCKETS

They may be served as a hot dish with beetroot soup, broth or traditional mushroom soup as well as with sauces and as an addition to salads and casseroles.

POCKETS WITH CHAMPIGNONS



Stuffing consists of fresh champignons, spices and wheat fibre.
In packages of 450 g and for gastronomy 2,5 kg.

POCKETS WITH MEAT



Stuffing consists of beef, which comes from Polish rural farms.
In packages of 450 g and for gastronomy 2,5 kg.

POCKETS WITH MUSHROOMS AND SAUERKRAUT



Stuffing consists of bits of real wild mushrooms, the ones most often bought for Polish traditional Christmas dish.
In packages of 450 g and for gastronomy 2,5 kg.

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PIZZA POLLA WITH CHAMPIGNONS 370 g

This delicate crunchy pizza with fresh champignons, tomatoes, and finely chopped onions is an ideal composition for vegetarians and other gourmets. Tomato-based sauce and special mixture of spices make Polla pizza with champignons a favorite choice for children and adults. Mozzarella cheese connects all ingredients and makes the pizza delicious and aromatic.

Diameter: 23 cm, Weight: 370 g.



PIZZA POLLA WITH HAM AND CHAMPIGNONS 370 g

This delicate crunchy pizza topped with fresh champignons, finely chopped onions and slices of ham is a composition of best ingredients. Tomato sauce seasoned with carefully selected herbs as well as Mozzarella cheese give the pizza its characteristic aroma.

Diameter: 23 cm, Weight: 370 g.



PIZZA POLLA FOUR CHEESES 330 g

Polla Pizza four cheeses is a real feast for cheese lovers. It owes its original taste to a combination of Gouda, Edam, Mozzarella and blue cheese. Carefully selected herbs combined with special sauce emphasize full taste and aroma of the cheese, and the crunchy base makes perfect combination with the toppings.

Diameter: 24 cm, Weight: 330 g.





MIXED AND PROCESSED PRODUCTS

PIZZA WITH HAM IN TRAY 250 G



Pizza with ham in tray combines fluffy and soft yeast dough with delicate topping. Fried onions and champignons are perfect company for ham. The composition is completed by Mozzarella cheese, which makes pizza in tray exceptionally delicate and aromatic.

Diameter: 20 cm, Weight: 250 g.

PIZZA WITH CHAMPIGNONS IN TRAY 250 G



Pizza with champignon in tray combines fluffy dough that literally melts in the mouth with delicate topping of fried onions and champignons. The composition of herbs has been developed to emphasize natural taste of best quality ingredients and, in combination with Mozzarella cheese, offer a delicious meal.

Diameter: 20cm, Weight: 250 g.

GIACOMO PIZZA WITH HAM 555 G



Wonderful, thick, fluffy American pizza with lots of toppings. The secret of its unforgettable taste are carefully selected ingredients, a composition of herbs developed especially for this pizza, and genuine yeast-based dough. On top of that, Mozzarella and delicious ham. A huge pizza for a family who want ultimate pleasure from food.

Diameter: 28 cm, Weight: 555 g.

MIXED AND PROCESSED PRODUCTS



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MOKATE

THE LINE OF TEAS RECOMMENDED BY GRANDMA JAGODA

The line of teas recommended by Grandma Jagoda offers a new approach to the issue of fruit teas on the Polish market. The design of packaging as well as a perfectly selected blend of flavours make up a competitive advantage. "Grandma Jagoda Recommends" includes six types of fruit teas based on unique recipes. Apart from Forest Raspberry - a tea particularly fancied by Polish consumers, Rosehip, a fruit mix or Red Grapefruit, our offer also includes tastes of Polish orchards, such as Antonovka Apple or Williams Pear- the abundance of flavour seized in a convenient sachet.

A packaging contains 20 teabags.



THE COMBINATION OF BLACK TEA AND NATURAL JUICE.

Such composition of top-quality African teas and granulated juice makes our product stand out over other teas with juices available on the Polish market. Remember the time, when out grandmothers used to treat us with a cup of tea with raspberry juice taken out straight from their pantries ...

A box contains 10 teabags.



MULLED TEAS



Mulled teas- the uniqueness of these teas comes both from their point of reference, being the world of traditional liqueurs and alcohols, and also from a technological breakthrough, such as enriching a recipe with encapsulated genuine ethylic alcohol. Grzaniec Zdobnicki, Grzaniec Śliwkowy, Grzaniec Kozacki are unique not only in terms of their concept, but also as regards technology. The selection of appropriate blends of fruits and herbs is a result of several months of work of international group of technologists, whose performance was constantly being verified by consumer testing. The product's crowning is the design of packaging – small, neat boxes with an original graphic layout make the line stand out on a shelves of Polish shops.

A box contains 10 teabags.

GRANDMA JAGODA – CAMOMILE TEA WITH LEMON AND HONEY



CAMOMILE TEA with LEMON and HONEY is an original combination of herbs and fruit with a light touch of honey. Honey gives the tea a great sweet flavour, reducing and delicately accenting the tart taste of lemon. This combination is a proposition also for those who don't drink herbal teas very often.

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DUMPLINGS

- RUSSIAN DUMPLINGS (FILLED WITH POTATOES AND FARM CHEESE) 400 G
- DUMPLINGS WITH CABBAGE AND MUSHROOM 400 G
- PIEROGI RUSKIE 400 G



Traditional fresh dumplings with wonderful taste and savor. A high quality product prepared in accordance with a meticulous, old Polish recipe. The meal must be only warmed in hot water, a microwave oven or fried in a pan. Dumplings is a great idea for a quick and nutritious lunch for the whole family.

The product is also available in a 1 kg package.

NALEŚNIKI

- PANCAKES WITH PEACHES 400 G
- PANCAKES WITH FARM CHEESE 400 G
- PANCAKES WITH APPLES 400 G

Pancakes by Virtu is an excellent idea for a quick and toothsome lunch, and nutritious dinner. Owing to the applied appropriate composition of ingredients and traditional recipes, the product is distinguished by a distinct flavor and aroma. They taste well both cold and fried on butter in a pan. They can be served with cream or fruit sauces.





MIXED AND PROCESSED PRODUCTS

CROQUETTES WITH CABBAGE AND MUSHROOM 400 G



A high quality product distinguished by a distinct flavor and aroma. Ideal for people who cherish time efficiency and easiness of meal preparation. The meal must be only warmed in a microwave or an oven, or fried in a pan. The croquettes make a perfect culinary match with traditional beetroot soup.

The product is also available in a 1 kg package.

PASTRY



- PASTRY FILLED WITH CABBAGE AND MUSHROOM 250 G
- PASTRY FILLED WITH MUSHROOM 250 G

It is an excellent combination of fresh yeast pastry and filling made in accordance with traditional Polish recipes. Well-balanced ingredient proportions give the meal one of a kind flavor and aroma. It tastes ideal with beetroot soup.

NOODLES WITH CABBAGE AND MUSHROOMS

CABBAGE WITH MUSHROOMS



CABBAGE WITH PEAS

