



## FOREWORD

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Dear readers,

For several years now, the Ministry of Agriculture and Rural Development has been running the Try Fine Food programme.

The important thing is that this programme is voluntary. Producers come forward themselves and subject their products to verification. The Scientific Committee supervises the compliance with quality requirements. An important feature of the programme is the fact that the mark is not granted indefinitely, which facilitates maintaining high quality, and the consumer can be assured of unchanging taste and, of course, quality.

With time, products with the Try Fine Food mark have become easy to find on shop shelves. The annual picnic with Try Fine Food, which takes place at the premises of Warsaw University of Life Sciences (SGGW), is popular with consumers. It is an opportunity for the inhabitants of the capital city to directly discover the range of products offered by food producers. It has been known for a long time that Polish cured meats are characterised not only by high quality but also by unique taste and flavour. These values make them so willingly bought both at home and abroad. It is confirmed by the results of foreign trade in agri-food products. The positive balance of this exchange increased in 2011 by over EUR 2.6 billion.

In view of considerable interest in high-quality products, we present another edition of a publication including some basic information about the products that received the Try Fine Food mark. This publication features descriptions of almost all kinds of products ranging from meat, dairy and fruit and vegetable products, to sweets.

I am convinced that the on-going modernisation process of agricultural holdings and processing plants will facilitate an increase in the number of products with the Try Fine Food mark.

We have excellent food products we can easily boast about. In order to maintain this high level of quality, we are also working on improving the functioning of food control system. I believe that the best solution will be to establish a single vertical service which will address this issue in a comprehensive way. Therefore, the Department of Agriculture is working intensively on creating the State Food Safety and Veterinary Inspection. It would result from combining the Veterinary Inspection, the Agricultural and Food Quality Inspection, the Plant Health and Seed Inspection and the State Sanitary Inspection in terms of supervision over the food health requirements. As results from analyses and experience of other countries, an optimum control system is a system where the supervision in the food chain from farm to fork is carried out by a single organisational unit. I am convinced that these changes will be beneficial for consumers and food processors alike.

Enjoy your reading and the constantly growing number of products distinguished by the Try Fine Food mark.

Stanisław Kalemba

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**MINISTER OF AGRICULTURE AND RURAL DEVELOPMENT**

# TRY FINE FOOD PROGRAMME

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Try Fine Food Programme is a programme that has been used by the Minister of Agriculture and Rural Development since 2004 to promote high quality agri-food products. The Programme is to encourage producers and processors operating on the European Union market to improve the quality of their products, thereby increasing the diversity of food in Poland and in the entire EU. The Try Fine Food mark is also an opportunity to promote products and companies, both in Poland and abroad, by improving their reputation. The Programme also helps consumers in making food choices. The right to mark a product with a TFF label granted by the Minister of Agriculture and Rural Development is an award for the product and the producer and thus a certificate of the high and stable product quality.

## **Procedure of Try Fine Food Programme**

The Try Fine Food mark may be applied for by producers and processors of agri-food products, regardless of their size and form of ownership. One of the requirements for Programme participants is to conduct business activity in the European Union. A producer interested in obtaining a TFF mark may apply to the Minister of Agriculture and Rural Development at any time to initiate the procedure for granting the Try Fine Food mark. The application may cover any number of products. The TFF mark is granted only to those products which meet the Programme criteria and obtain a positive recommendation from the Try Fine Food Programme Scientific Committee for the Quality of Food Products. The Scientific Committee consists of the experts in food processing, nutrition, medicine, plant and animal breeding, law and economics.

## **The Try Fine Food mark is awarded to the following groups of products:**

- 1) Meat and meat products;
- 2) Milk and dairy products;
- 3) Fish, seafood and products thereof;
- 4) Eggs and egg products;
- 5) Honey;
- 6) Edible fats;
- 7) Cereal, leguminous, bulb and root plant products;
- 8) Fruit, vegetables, mushrooms and products thereof;
- 9) Confectionery and pastry products;
- 10) Herbs and spices;
- 11) Foods for particular nutritional uses;
- 12) Mixed and processed products based on the abovementioned products;
- 13) Mineral water and soft drinks;
- 14) Alcoholic beverages;
- 15) Other.

In order to maintain a constant high quality of the agri-food products labelled with the TFF mark, the Minister of Agriculture and Rural Development grants the mark to a product for a period of 3 years.

The Try Fine Food Programme also covers promotional activities of the Minister of Agriculture and Rural Development aimed at popularising the knowledge about the Programme and its participation criteria, as well as about the products labelled with the TFF mark. The promotional activities of the Programme also include provision of information to the customers about the conditions of acquiring raw materials, production technologies and systems of supervision over food quality and safety, as well as about the rules of appropriate product labelling. As a part of the promotion of the Try Fine Food Programme, the Ministry of Agriculture and Rural Development actively participates in numerous exhibitions and fairs around the world. The promotional activities of the TFF Programme include also the forms of promotion which increase the label awareness and popularize the products labelled with the TFF mark, such as promotions in retail networks, advertisements in the press, radio and TV, as well as mass open air events.

The applications for including agri-food products in the Programme and the list of annexes required for evaluation are available at the website of the Ministry of Agriculture and Rural Development, under Try Fine Food. For more information, please contact:

Ministry of Agriculture and Rural Development  
Promotion and Communication Department

**TRY FINE FOOD Programme**

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You will find the products labelled with the Try Fine Food mark further on in this publication.





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## MILK AND DAIRY PRODUCTS

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- Spółdzielnia Dostawców Mleka w Wieluniu
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- Spółdzielnia Mleczarska „LAZUR”

STARCO – Spółdzielnia Mleczarska w Stargardzie Szczecińskim |  
Średzka Spółdzielnia Mleczarska „JANA” w Środzie Wielkopolskiej |  
TOP s.c. H.W. Huszczak, B.A. Humerczyk |  
Okręgowa Spółdzielnia Mleczarska w Siedlcach |  
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## **FISH, SEAFOOD AND PRODUCTS THEREOF**

SUEMPOL Sp. z o.o. |

## **EGGS AND EGG PRODUCTS**

PW AMIGO Rafał Ratajczak |  
Fermi Koźlakiewicz Sp. J. |

## **HONEY**

Gospodarstwo Pasieczne „SADECKI BARTNIK” |

## **EDIBLE FATS**

Firma Produkcyjno-Handlowa „AGI” Sebastian Koncewicz |  
MIK Irena Janczukowicz-Kosewska |

## **CEREAL, LEGUMINOUS, BULB AND ROOT PLANT PRODUCTS**

ASPROD Sp. z o.o. w Kliniskach Wielkich |  
MAMUT Sp. z o.o. we Wrocławiu |  
Piekarnia Janusz Witaszczyk |  
Piekarnia Złoty Kłós w Dobczycach |  
VINI Liliana Lehrer-Rychel w Rogoźniku |

## **FRUIT, VEGETABLES, MUSHROOMS AND PRODUCTS THEREOF**

CHŁODNIA OLSZTYN Sp. z o.o. |  
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- Firma Bracia Urbanek Sp. J.
- Firma EURO TRADE
- P.P. BIEGPOL w Wolsztynie
- Przetwórstwo Owoców i Warzyw „GOMAR” w Pińczowie
- Spółdzielcza Grupa Producentów owoców „NASZ SAD”
- Tłocznia MAURER
- UNIFREEZE Sp. z o.o.
- VEGAPOL Sp. z o.o.
- ZPOW „ORZECH” Sp. z o.o.
- ZPOW DAWTONA

## CONFECTIONERY AND PASTRY PRODUCTS

- BLIKLE Sp. z o.o.
- PWC „ODRA” S.A.
- Firma Cukiernicza „SOLIDARNOŚĆ” Sp. z o.o.

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- DEGA Zakład Pracy Chronionej S.A.
- FANEX Sp. z o.o.
- HORTINO ZPOW Leżajsk Sp. z o.o.
- JAWO Sp. z o.o.
- PW MAXTOP
- VIRTU Sp. J.
- WSP „SPOŁEM” w Kielcach
- Zakłady Spożywcze „BONA” Sp. z o.o.

## ALCOHOLIC BEVERAGES

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- Browar AMBER
- Browar Ciechan Sp. z o.o.
- Mazurskie Miody ZPH „KAROLINA”
- Śląska Wytwórnia Wódek Gatunkowych „POLMOS” S.A.
- VIN KON S.A.
- Vinpol Sp. z o.o.

## OTHER

- MOKATE S.A.

## **MEAT AND MEAT PRODUCTS**

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- ZM „OLEWNIK-BIS” Sp. z o.o.
- ZM Konarczak
- ZM POTORSKY Sp. J.

## POLSKI KONCERN MIĘSNY DUDA S.A.

ul. Kłobucka 25, 02-699 Warszawa

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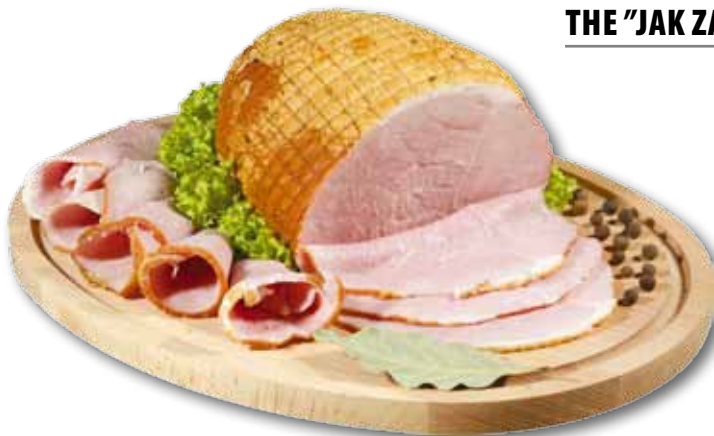
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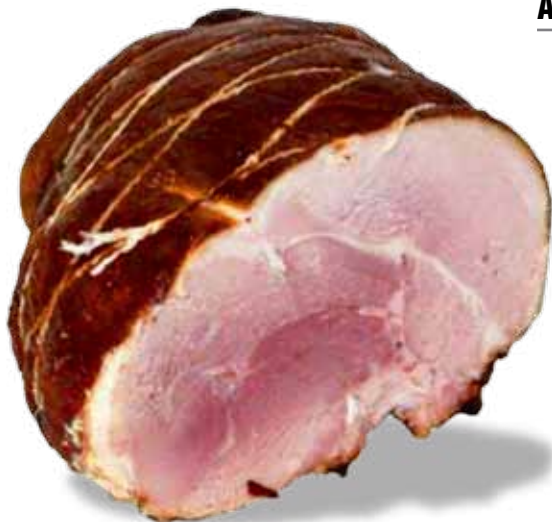
### THE "JAK ZA GIERKA" HAM

The "Jak za Gierka" ham is a smoked pork ham, first traditionally pickled and then smoked until it gets golden brown. The 'Jak za Gierka' ham is 100% best quality meat. The unusual name refers to the political situation in Poland in the seventies. The excellent recipe for preparing the ham hasn't changed since those times. Present on the market for over 10 years, it's extremely popular among consumers.

### MINCED PORK MEAT

– a bit of imagination and culinary skills is enough to prepare delicious lunches, snacks and dinners.





## **ARCHDUKE FERDINAND'S HAM**

Produced of pork meat ham, diameter of 14–16 cm. Smoked, anatomically shaped meat, tied with thick yarn. Dark brown colour of the surface. Pink hue in sectional view, with a thin ring of fat, smoked undivided, little human interference, tied, corned and smoked undivided.

Non-pre-packaged, sold traditionally by weight. Vacuum collective package.

Store at 2–6 °C.

Shelf life: 21 days as of production date.

## **SPLENDID TENDERLOIN**

Made of corned pork tenderloin, genuinely smoked, baked.

Does not contain sodium glutamate.

Non-pre-packaged, sold traditionally by weight. Vacuum collective package.

Store at 2–6 °C.

Shelf life: 27 days as of production date.







## **SEMI-DRY GOOSE SAUSAGE**



Very original product characterized by excellent flavor and aroma, produced traditionally from goose meat, seasoned, smoked to achieve a deep-cherry color, semi-dried, packed in perforated foil. Product awarded a golden medal of Polagra International Fair.

## **GOOSE HAM RUSTIC–STYLE**

Smoked juicy fillet of goose breast with skin and fat, natural in shape. Excellent flavor and aroma, typical of waterfowl and seasons used.

Laureate of the title: Polish Food Manufacturer.



## **COLD SMOKED TURKEY FILLET**



Cold smoked and seasoned turkey fillet. Juicy product, delicate flavor and aroma, with natural shape preserved.

## **SANDWICH CHICKEN**

A product made of chicken, not smoked, esthetically formed and wrapped in poultry-skin casing. Surface seasoned with marjoram. Ideal for sandwiches, having subtle flavor and aroma.







## SMOKED CHICKEN LEG

Selected chicken legs, seasoned and golden-smoked. Classical product, excellent cold snack.

## TURKEY HEAD CHEESE

A product made of cooked turkey thighs and pork terrine, wrapped in protective casing, steamed. Excellent flavor of meat cooked in stock seasoned with natural spices and gelatin. Dietary product with low fat content.



## KL. A FRESH CHICKEN CARCASS

Eviscerated chicken carcass, without offal, with neck. Chicken formed or unformed. Can also be calibrated.

## KL. A FRESH CHICKEN FILLET

A piece of skinned meat from half of breast, without ribs and sternum. Can be calibrated.



## **TURKEY KAZIUK**

Ripening product of attractive look and flavor. 100 g of end product requires the input of 112,5 g turkey thighs; phosphate-free. Production technology similar to the method of Lithuanian skilandis production.



## **WHITE SAUSAGE**

Poultry sausage (extra), smoked, with quite delicate flavor and tight texture. Light color, Light pink cross-section. Phosphate-free.

## **FRIED TURKEY BREAST**

The product features natural look of the anatomical shape of turkey fillet with skin. Its look and flavor are similar to a product prepared at home. Preserved muscle structure. Looks like a product made of meat only, which is appreciated by clients. Looks good and tastes excellent.



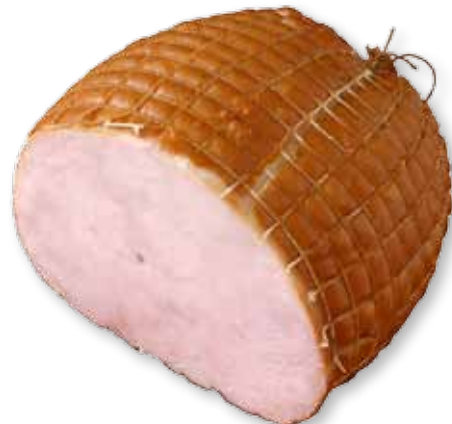
## **HEAD MEAT RUSTIC STYLE**

Attractive offal cold cut made of poultry stomachs and hearts, well seasoned.



## **TURKEY HAM-LIKE FILLET**

Beautiful golden balloon in a mesh, with turkey muscle visible when cut. Excellent taste approved by consumers and jury of various contests. Winner of numerous prizes. Nutritious and dietary.





**MASARNIA WŁADYSŁAWOWO Sp. J.**  
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[handel@podroby.pl](mailto:handel@podroby.pl)

## PEARL BARLEY SAUSAGE

Pearl barley sausage, made of pearl barley, meat and chunks of liver, tasty when grilled or fried.



## WHITE HEAD CHEESE

Produced of specially selected low-fat pork. A very good snack, picnic and sandwich meat.



## PORK DRIPPING

A product made of pork and fat, including vegetables, seasoned, rendered, with no preservatives added. Tastes best when spread on Polish crunchy bread.





## **KASINKA HOME-MADE BACON**

Obtained from top quality meat, processed in a long period of curing in brine containing a mixture of salt, aromatic herbs and spices.



## **KASINKA'S KRAKOWSKA**

Selected ham muscles treated with coarse salt, with aromatic mix of seasonings, matures for a long time until they achieve this wonderful taste of our unique product. We care for every detail, so apart from a wonderful taste, our ham is traditionally wrapped manually by our ham and sausage makers.

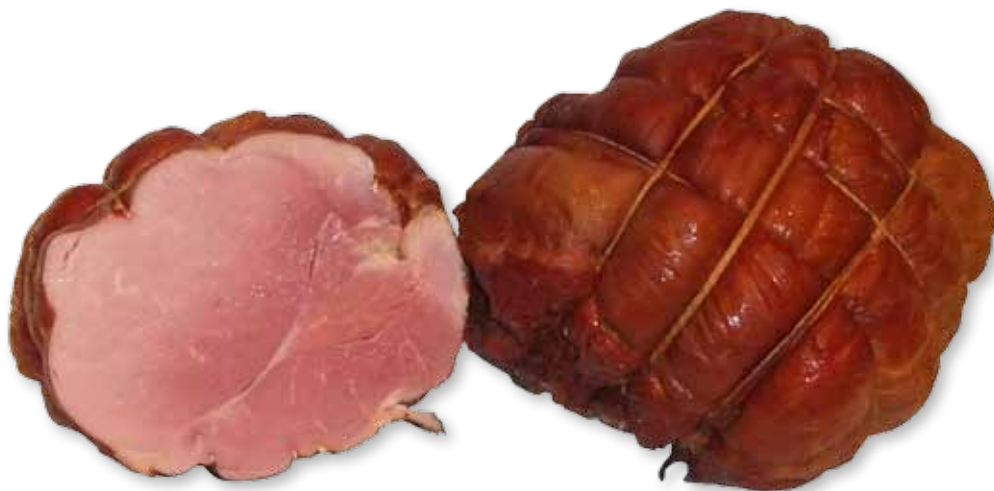




## KASINKA TRADITIONAL HAM

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A product made according to the best traditions of ham making business. Only selected pork ham muscles are used, originating from fattening pigs bred at our own farm, long-lasting production process, exclusively natural seasonings and care for each and every detail result in this tasty and tender product.



## KASINKA FOLKSY TRADITIONAL SAUSAGE

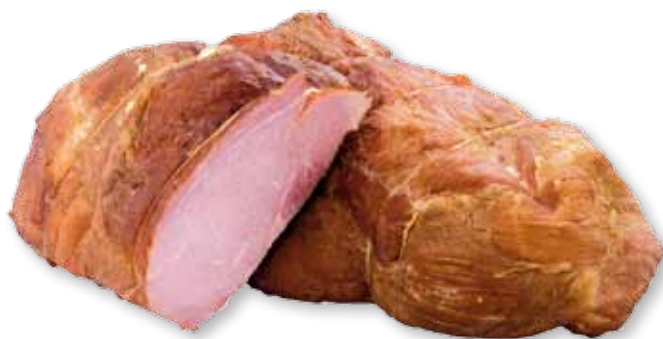
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A product, the recipe of which is our deepest secret. Produced from meat originating exclusively from our own farm, it tempts with delicate taste of meat combined with distinct flavor of natural spices, smoky aroma and a bit of terrine which is a proof of its top quality.





## **PILZNEŃSKA FOLKSY HAM**



Smoked sandwich meat manufactured traditionally from one muscle, cured for a few days in brine containing a small amount of chemicals to achieve a desired color, without substitutes and functional additives. Smoking takes place directly above the fire. The product is smoked with alder wood. Our ham is listed on the National List of Traditional Products kept by the Ministry of Agriculture and Rural Development.

In 2007 pilzneńska folksy ham was granted a promotional mark TERAZ POLSKA (Poland now) in the first edition for local products. Also in 2007 it was granted a title of **“The Pearl of 2007”** in the contest “Our Culinary Heritage” for the best Polish regional food product.

## **PILZNEŃSKA FOLKSY SAUSAGE**

Pilzneńska folksy sausage with a so called ‘grey eye’ seen in cross-section, is produced from uncured pork with the addition of pepper, garlic and salt, **without chemical preservatives**, as sausages have been produced for ages in Pilzno and the surroundings. The sausage is traditionally smoked above the fire, which gives it a lively brown color, intensive smoky aroma and very distinct flavor of natural seasonings. Pilzneńska folksy sausage is listed on the National List of Traditional Products kept by the Ministry of Agriculture and Rural Development. In 2011 it was awarded a title of **“The Pearl of 2011”** in the contest “Our Culinary Heritage” for the best Polish regional food product.



## **DESCRIPTION OF BEEF FOR STEAKS (tenderloin, roast beef, entrecote)**

Meats intended for production of "Beef for Steaks (entrecote without bones, tenderloin and roast beef without bones)" come from white-fat cattle at the age of up to 30 months. The Slaughterhouse in Bargły near Częstochowa puts special emphasis on the identification of meat intended for production. Selected cattle that comes from small Polish farms and is fed with hay, hay silage, silage and cereal middlings, is used for production of aged meats.

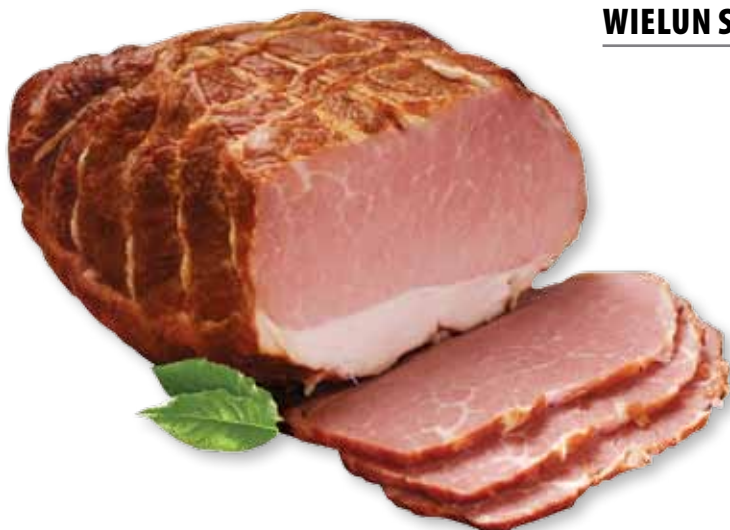
Beef quarters that come from heads initially selected after slaughter are finally selected for the raw material (intended for steaks from aged beef) while being cut into basic elements. Selected elements intended for ageing are shrink wrapped and labeled, and then they are transported to cold storages for aged meat. The ageing process takes place under constant and strictly controlled temperature. During aging the temperature in the storage is monitored and the appearance of the raw material is sensorically assessed. After the required ageing period the meat is sent to customers. At the customer's special request the ageing meat can be customized or cut up into pieces intended for direct heat treatment. Meat is packed into PP containers (lined with an absorbent pad for serum) in the atmosphere of a packaging gas mixture that preserves the color and ensures proper storage conditions.



## PRZETWÓRSTWO MIĘSNO-WĘDLINIARSKIE Jacek Podgórniak

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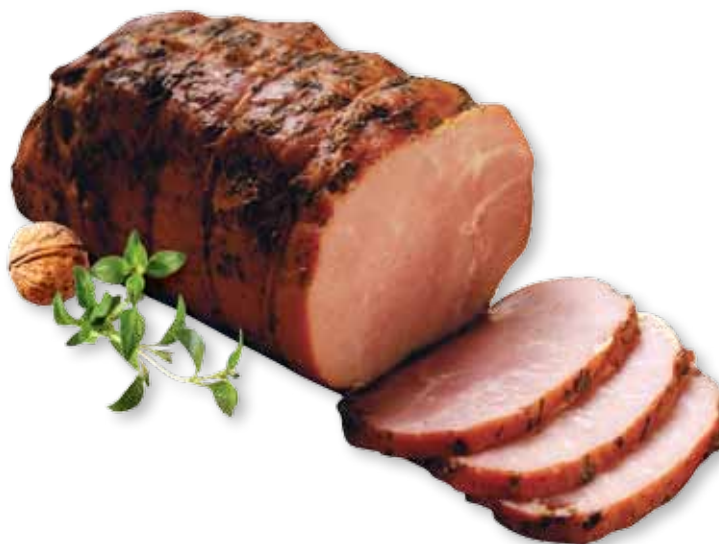


### WIELUN STAFF HAM

Made from specially selected pork meat obtained from local farmers. In order to achieve the desired taste bouquet, ancient recipes and 'a dash of family secrets' are used. The ham is hand-rubbed with salt, then it undergoes prolonged pickling and maturing at an appropriate temperature. It is formed and tied by hand and finally smoked repeatedly with cold smoke (wood of deciduous trees is used for smoking).

### TENDERLOIN WITH HERBS

This product is made using traditional methods. Pork tenderloin is used in its production. The surface layer is made up of a specific herbal composition, which gives the tenderloin a unique taste and aroma. Finally, the tenderloin undergoes smoking with natural smoke and blanching.





**Roldrob** belongs to Drosed Group, whose strategic shareholder is a French LDC Group- European leader in poultry industry. The company main production profile includes the production of traditional Polish oats-fed goose; **Roldrob** is one of the leading producer of such a product in Europe.

Polish oats fed goose is appreciated by all Europeans. In Poland it is becoming more and more popular, due to its flavor and health benefits it provides.

Oats fed goose produced by **Roldrob** is a winner of numerous prizes, it bears the mark of „Teraz Polska” [Poland now] and the award of the Minister of Agriculture and Rural Development „Eat Good Food”. Moreover, Roldrob also produces and markets a broad range of products made of chicken, duck (Pekin and Barbarie varieties) as well as hen. These include semi-prepared and prepared poultry foods.

## YOUNG POLISH OATS FED GOOSE CLASS A, FRESH



## YOUNG OATS FED POLISH GOOSE CLASS A, WITH OFFAL, FROZEN

**YOUNG OATS FED GOOSE LEG, CLASSA,  
FROZEN**

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**YOUNG OATS FED GOOSE LEG, CLASS A,  
FRESH**

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**YOUNG OATS FED GOOSE BREAST ON  
THE BONE, NOT SKINNED, CLASS A,  
FROZEN**

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**YOUNG OATS FED GOOSE BREAST ON  
THE BONE, NOT SKINNED, CLASS A, FRESH**

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## TRADITIONAL "SOKOŁOWSKA" SAUSAGE

Pure pork sausage, finely minced, steamed, smoked. Sausage sticks in natural pork intestine casing. 2 cm chunks of meat and natural seasonings visible in the cross-section. Juicy with clearly discernible seasonings.

104 grams of meat used to produce 100 grams of the finished product.

Packaging: MAP; approx. 2.5 kg.

Shelf life: 21 days.

**Producer:** „SOKOŁÓW” S.A. Sokołów Podlaski Branch, Aleja 550-lecia 1, 08-300 Sokołów Podlaski



## 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.

**Producer:** „SOKOŁÓW” S.A. Sokołów Podlaski Branch, Aleja 550-lecia 1, 08-300 Sokołów Podlaski

## 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.

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

Packaging: vac. about 4 kg.

Shelf-life: 30 days.

**Producer:** „SOKOŁÓW” S.A. Sokołów Podlaski Branch, Aleja 550-lecia 1, 08-300 Sokołów Podlaski





## ITALIAN-STYLE PORK LOIN

Phosphate-free meat product made using carefully selected pork tenderloin muscles, formed in a cylindrical shape (resembling smoked meats produced in Southern Europe, including Italy). Not smoked, only steamed. Its unique taste distinguishes it from products containing phosphates. Tender in texture.

100 grams of meat used per 100 grams of the finished product.

Packaging: VAC; approx. 1.5 kg

Shelf life: 30 days

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



## „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.

Producer: „SOKOŁÓW” S.A. Czyżew Branch, ul. Dominika Jastrzębskiego 1, 18-220 Czyżew



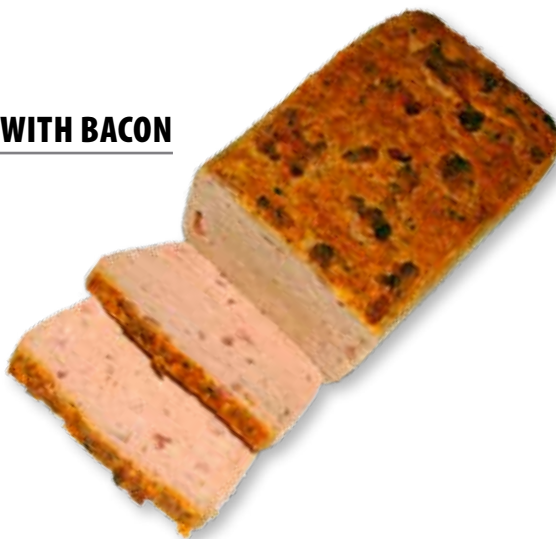
## PATE WITH BACON

Baked pork and poultry pate, with the recipe based on carefully selected meat cuts, giblets and a special blend of seasonings. The basic meat ingredients were supplemented by smoked bacon, which forms an aromatic crispy topping and nicely complements the spreadable texture of the pate. The pate with the bacon topping underwent a baking process, guaranteeing exquisite flavour. Pate with bacon has won great consumer acclaim as a traditional top-quality meat pate.

Packaging: aluminium tray and decorative cardboard box, approx. 0.8 kg.

Shelf life: 10 days.

Producer: SOKOŁÓW S.A. Czyżew Branch, ul. Dominika Jastrzębskiego 1, 18-220 Czyżew





## SOKOŁÓW FRANKFURTERS 250 g

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. 250 g.

Shelf-life: 28 days.

Producer: SOKOŁÓW S.A., Czyżew Branch, ul. Dominika Jastrzębskiego 1, 18-220 Czyżew

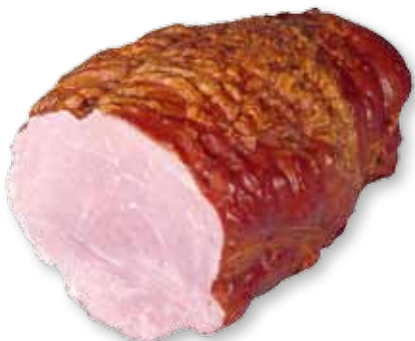
## DELICATESSEN FRANKFURTERS

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., Czyżew Branch, ul. Dominika Jastrzębskiego 1, 18-220 Czyżew



## 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.

Producer: „SOKOŁÓW” S.A. Jarosław Branch, ul. Przemysłowa 2, 37-500 Jarosław

## 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.

Producer: „SOKOŁÓW” S.A. Jarosław Branch, ul. Przemysłowa 2, 37-500 Jarosław



## **“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.

**Producer: „SOKOŁÓW” S.A. Jarosław Branch, ul. Przemysłowa 2, 37-500 Jarosław**



## **“SWOJSKA” ROAST HAM**

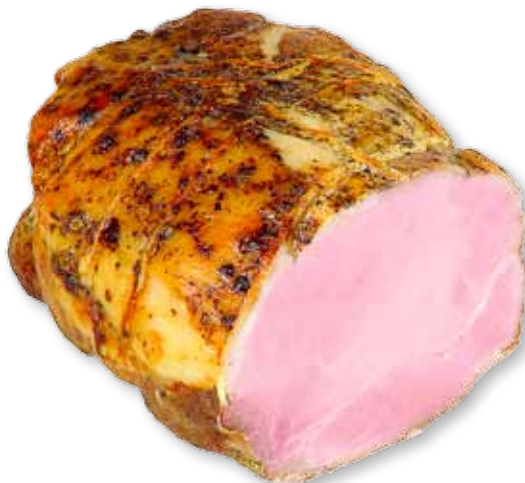
Smoked ham produced from pork ham muscles covered with a delicate layer of fat. The muscles are marinated and then, after a period of storing, they are steamed and roasted. Additives have been reduced to the necessary minimum (with no sodium nitrite – hence the characteristic grey-beige colour). The 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. Jarosław Branch, ul. Przemysłowa 2, 37-500 Jarosław**



## **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.

**Producer: „SOKOŁÓW” S.A. Jarosław Branch, ul. Przemysłowa 2, 37-500 Jarosław**





## TRADITIONAL SMOKED HAM

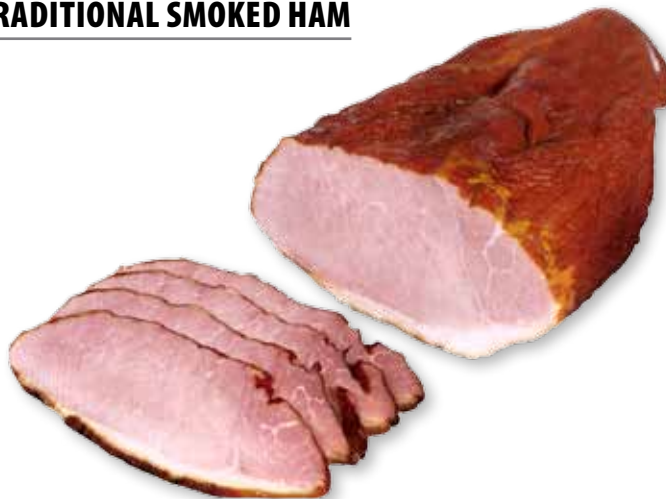
Smoked meat obtained from pork ham muscle. The cold meat's production process takes 10 days, during which the raw material matures in a marinade, having its aroma bouquet enriched. The smoking process in a traditional smokehouse ( heated with beech and alder wood) provides the ham with a unique flavour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

**Producer: „SOKOŁÓW” S.A. Jarosław Branch, ul. Przemysłowa 2, 37-500 Jarosław**



## SMOKEHOUSE BACON



A delicious product, smoked in a traditional alder and beech wood fired smokehouse. The superior quality of the ingredients used guarantees exquisite taste, brought out by a carefully selected blend of seasonings. The finely tuned technological process based on traditional smoking methods results in a product with a strong, unique flavour and distinct taste and colour. It should be noted that 100 grams of the finished product are obtained from 125 grams of bacon.

Packaging: VAC; approx. 1.5 kg.

Shelf life: 32 days.

**Producer: „SOKOŁÓW” S.A. Jarosław Branch, ul. Przemysłowa 2, 37-500 Jarosław**

## “LISOWSKA” SAUSAGE

A sausage encased in natural intestines, produced from the most valuable parts of a pork carcass – parts of ham muscles, with only natural condiments being used: garlic, pepper and sugar. The product combines outstanding taste qualities with high nutritional values: low content of fat (about 14%) and high content of protein (about 20%).

100g of the final product is obtained from 111 g of meat.

Packaging: vac. about 0.5 kg per serving, MAP about 0.8 kg.

Shelf-life: 21 days.

**Producer: „SOKOŁÓW” S.A. Jarosław Branch, ul. Przemysłowa 2, 37-500 Jarosław**



## OLD POLISH COUNTRY STYLE SAUSAGE

A roast sausage made from non-pickled pork meat seasoned with only natural spices (garlic, natural pepper). Its taste and appearance are reminiscent of traditional home-made products. It is smoked over alder and beech wood in a traditional smokehouse, which gives it an unforgettable taste and aroma.

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

Packaging: MAP about 1.5 kg.

Shelf-life: 34 days.

Producer: „SOKOŁÓW” S.A. Jarosław Branch, ul. Przemysłowa 2, 37-500 Jarosław



## CHICKEN IN CREAM SAUCE

A perfect combination of premium quality poultry with delicate cream sauce. Chicken fillet strips suspended in delicious cream sauce. A great idea for a meal, especially recommended as a dinner dish for children.

Packaging: tray, 400 g.

Shelf life: 21 days.

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



## PORK IN SWEET AND SOUR SAUCE

A product addressed to Chinese cuisine enthusiasts, one of the most popular Cantonese dishes in the world. Pork cubes and vegetables suspended in thick aromatic sauce. The secret of the dish lies in striking the right balance between sweetness and sourness of the sauce. This pork dish is recommended for oriental cuisine lovers.

Packaging: tray, 400 g.

Shelf life: 21 days.

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







## BEEF ROULADES

A delicious dish, especially popular and appreciated in Silesia. Contains beef roulades with smoked bacon and pickled cucumber stuffing in delicious thick gravy. The roulades are a very popular dish, suitable for any occasion and a typical example of Polish cuisine.

Packaging: tray, 400 g.

Shelf life: 21 days.

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

## ROAST PORK IN GRAVY

A classic and highly popular dinner dish of sliced pork in gravy. Tender and soft meat slices are characterised by exquisite taste. The dish may be served in a variety of ways and makes a great everyday dinner idea.

Packaging: tray, 400 g.

Shelf life: 21 days.

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



## BEEF STROGANOFF

An exquisite dish dating back centuries, inspired by Russian cuisine. Soft-textured beef strips suspended in thick sauce. The dish also contains mushrooms and vegetables. Beef Stroganoff is characterised by superior taste and makes a perfect, sophisticated dish for special occasions.

Packaging: tray, 400 g.

Shelf life: 21 days.

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



## "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.

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



## DELICIOUS FRANKFURTERS

Pork sausages, smoked, steamed, in ø19 collagen casing, stick length 22–23 cm. Smoked golden-brown. Unique in taste, delicious served both hot and cold. 100 grams of product obtained using 118 grams of pork.

Packaging: MAP; approx. 1 kg.

Shelf life: 48 days.

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

Our products are made from highest quality pork meat obtained from organic farming old Podlasie region, in the direct vicinity of the "Gołobórz" Nature Reserve Park. They are made from precious meats by using traditional recipes. They are produced without preservatives – without the addition of nitrite, which affects the healthiness of the product.

## KABANOS



Is a product with a the established position in the Polish culinary tradition. Its distinct and unique flavor is due to specially selected spices and the drying process.

## POLISH SAUSAGE ROAST

Is a product that follows the taste of old traditional Polish recipes. It has distinctive taste, thanks to the addition of coarsely ground pepper, garlic and smoked aroma owes wood derived from deciduous trees. It has been highly rated for a long time of its taste and high nutritional value.





## **POLISH MATURING SOUSAGE**

Recipe for this sausage is a merger of two cultural traditions: the borderland and western. Characteristic taste and aroma is a mix of natural spices, coriander and pepper, herbs and finely ground beans with juniper. The distinguishing feature of the product comes from a long process of maturation.



## **ZŁOTOPOLSKI PORK LOIN**

It comes from the selected best pork loin center with a small covering of fat. Aroma of roast meat is emphasized aromatic spice blend added pepper with a hint of herbal and natural garlic.

It is produced without preservatives, which affects the health of the product.

## **SMOKED HAM**

Smoked ham has a noble taste and unique flavor thanks to the traditional maturing in brine and with specially selected spices: all-spice, garlic and salt. Traditional smoked alder-beech smoke gives very intense aroma. This product is one of the culinary treasures of Podlasie, prepared with the precious meat, according to the traditional recipe of our grandparents. It evokes nostalgia for the cold cuts from years past.



## CRACOVIAN DRIED SAUSAGE AND CRACOVIAN DRIED SAUSAGE

Fine, thick pork sausage, coarse-grained, smoked, roasted and dried. Produced from highest-quality pork with natural spices. Its exceptional taste and aroma is guaranteed by special production technology and the recipe, which has remained unchanged for years. Pamso Cracovian dried sausage is smoked with natural wood smoke. This aroma pervades the sausage and ensures its unique taste. The long-term drying process eliminates water surplus in the sausage. As a result, we obtain 100 g of ready product from 140 g of meat. Cracovian dried sausage is produced in easily removable protein casings. Sausages are placed in vacuum or protection gas atmosphere packaging. Combining year-long experience in production with modern packaging methods allows for extending the shelf life of Cracovian dried sausages to max. 40 days. The sausage is produced in two versions: Cracovian dried sausage, approximate weight: 1 kg, and mini Cracovian dried sausage, approximate weight: 0.5 kg.



## "PODWAWELSKA" SAUSAGE



High quality thin pork sausage containing 94% of highest quality pork meat. It is a medium grain, smoked and roasted sausage. The sausage is produced in natural thin pork intestines. Its recipe has remained unchanged for years, and it guarantees the unique taste and aroma of the sausage. The addition of natural spices allows for enjoying the sausage both cold and hot. This makes the "Podwawelska" sausage a household favourite. Pamso "Podwawelska" sausages are placed in protection gas atmosphere packaging.



## FRANKFURTERS

Coarse ground sausage, raw. The product is pretty close in consistency. Unacceptable gray. Pretty close texture, juicy. Taste and smell are characteristic of raw materials and ingredients used. The natural sheep casing diameter: 22–24 mm. Unscrewed, the length of Bathonian to 17 cm. Composition: meat pork 93,2%, water, spices, salt, functional additives. Does not contain GMO. Term aptitude until consumption: 21 days.



## SMOKED RAW

Works pie cooked, smoke-dried. Works of economy uniformly, pretty accurate consistency, lubricator, on shield naturalist pork (gross). Taste as well wind characteristic of sth użytych raw materials as well zest. Bonds yarn liabilities bars until 25 cm, diameter: until 55 mm. Composition: pork 54%, pork liver 20%, water, pork fat, salt, spices, functional additives. Does not contain GMO. Term aptitude until consumption: 21 days.



## EXTRA SMOKED HAM

Smoked raw, smoked. The extra element of ham. The product is a single structure, rather close texture, juicy, pink in cross section. Taste and smell are characteristic of raw materials and ingredients used. Anatomical shape of the item. Composition: pork (ham extra) 82%, water, spices, salt, functional additives. Does not contain GMO. Term aptitude until consumption: 21 days.





## ZAKŁADY MIĘSNE „SKIBA” Andrzej Skiba

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### JUNIPER SAUSAGE

Product characterized by the unique taste and smell, its peculiar qualities are the result of using the juniper fruit in the production process, as well as the presence of its branches during the smoking process. Weight 0.7 kg, M.A.P. packaging.

### KRAKOW DRY SAUSAGE

Traditional dry sausage made from the highest quality pork and beef meat, the fact that enhances its flavor. In cross-section the large pieces of meat are visible. Krakow dry sausage is distinguished by a delicate flavor and perceptible smoked aroma, which will satisfy even the most severe taster. Weight 0.7 kg, vacuum packaging.



### ROMAN HAM – DRY CURED SMOKED HAM

Thanks to a special spices composition and the maturing process, Roman ham is a product with subtle smell and taste. Smoked product characterized by the highest quality and excellent composition, dedicated to all long maturing ham connoisseurs, valuing good taste and flavor of the sausages. Weight 1,1 kg, vacuum packaging.



## AMBER HAM

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Noble, extremely juicy and crispy product. Produced from a special selection of fresh meat, the secret of its taste is perfect composition of additives which makes the product's taste traditional and sophisticated at the same time. Weight 0.8 kg, vacuum packaging.



## HOME MADE PATÉ

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Paté, produced from the pork meat and pork raw materials, prepared according to the traditional recipe which provides flavor and aroma of home made products. A very delicate texture. Product in a natural casing. Weight 1 kg, M.A.P. packaging.







## ZAKŁADY MIĘSNE NOWAK

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### ROASTED HAM

Ham with thin covering of fat, roasted with pepper grains and bay leaves. Produced from the highest quality meat using traditional home recipes.



### ROASTED PORK LOIN

Roasted with pepper grains and bay leaves, succulent and soft with characteristic taste of roasted meat.



### CRACOW STYLE POULTRY SAUSAGE

Recommended for gourmets, ideal for sandwiches. Produced from high quality turkey meat, cooked, smoked. Simply exquisite and succulent.

## **HOT DOG SAUSAGE**

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Produced from pork meat, characteristic by its delicate taste accentuated by used spices and its firm and succulent consistency.

## **VIENNA HOT DOG SAUSAGE**

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Produced in accordance to unchanging over the years the original recipe, from high quality pork meat.



## **NOWAK'S HOT DOG SAUSAGE**

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Produced in accordance to the original recipe by Mr Nowak which gives it an unique taste and smell. Natural casings and flavour additions make it complete.



## **GOLDEN SAUSAGE**

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Sausage produced from high quality turkey and pork meat. Cooked and smoked until it gets golden.



## ROASTED SAUSAGE

The queen of thin sausages. Roasted in the oven, seasoned with salt and special composition of spices (pepper, marjoram, mustard seed). Formed in thin, natural intestine it becomes spiral what enables serving in various ways. Very tender with a distinct roasty taste. The skin of the sausage is brown and golden, but inside it has delicate pink colour. To obtain 100 g of roasted sausage we use 139 g of lean pork.



## WIENERS FROM THE OLD SMOKEHOUSE

The leader among premium class wieners. Our legendary and timeless sausages are finely ground down and prepared from 80% of pork and 5% of lean beef.

We produce them in natural mutton intestines. Seasoned with pepper and aromatic nutmeg, they have delicate salty flavour. They are steamed and smoked in order to obtain golden colour. In their consistency they are springy, but tender.

## ZAKŁAD MIĘSNY KONARCZAK Sp. J.

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### OLD POLISH HAM



Uncured, smoked and ripening. Produced based on old recipes passed from generation to generation. Obtained from pork ham muscles. Smoked with beech or oak wood, which gives the product a unique taste and aroma. It looks great when served on a plate with a selection of sandwich meats, equally tasty in a sandwich.

### WIELKOPOLSKA WHITE SAUSAGE

White sausage is tasty and has intensive taste of fresh garlic, natural seasonings with a distinctive note of marjoram. None of us imagines żurek without delicious white sausage. It can also be served warm with horseradish-flavored mustard or roasted in oven with onions. The product is characteristic of the region of Wielkopolska.



### OLD POLISH LOIN



Uncured, smoked, and ripening – having a shape of oblate cylinder, obtained from pork loins, produced based on old recipes passed from generation to generation. Cold smoked, which gives it unique taste and aroma characteristic of ripening cold-smoked meats. Excellent banquet meat to be served at home parties, in restaurants or hotels.





**ZAKŁADY MIĘSNE „POTORSKY” Sp. J.**  
**Jan Potorski, Jerzy Potorski**

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 fax: (+48) 89 538 91 51

**potorscy@zm-potorscy.pl**  
**www.zm-potorscy.pl**

## **WILNIUK**



Sausage made of low-fat, highest quality (1st class) pork meat, smoked long and next put through a short ripening process. Big chunks of meat indicate that it's a high-class product. It has unique taste and smell. Disinctive appearance is given by a honeycomb-shaped netting.

## **WHITE BLOOD SAUSAGE WITH BASIL AND TOMATOES**

White blood sausage, that is, blood sausage which does not contain... blood. It also does not contain artificial preservatives. It has rich taste, enriched only with natural seasonings, basil and dried tomatoes.

Combination of this type of blood sausage with aforementioned ingredients is our own idea. It has been unique product on the market.



## **MASTER JOHN'S SAUSAGE**

Cooked and smoked pork sausage with natural seasonings traditionally used in Poland to make sausages: black pepper and garlic. Smoked in traditional smoking chamber (that is, with natural fire) with adler wood smoke. This speciality belongs to high-quality product-family "Master John's Delis" including 7 products inspired by traditional Polish meat products, made of best meat and smoked traditionally.

# **MILK AND DAIRY PRODUCTS**

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## MILK AND DAIRY PRODUCTS

- „AGRO-DANMIS” Gramowsky Sp. J.
- KESEM – Kujawska Spółdzielnia Mleczarska
- Okręgowa Spółdzielnia Mleczarska w Krasnymstawie
- Okręgowa Spółdzielnia Mleczarska MONA w Koninie
- Okręgowa Spółdzielnia Mleczarska TOP-TOMYŚL
- Okręgowa Spółdzielnia Mleczarska w Czarnkowie
- Okręgowa Spółdzielnia Mleczarska w Grodzisku Mazowieckim
- Okręgowa Spółdzielnia Mleczarska w Kaliszu
- Okręgowa Spółdzielnia Mleczarska w Międzyborzu
- Okręgowa Spółdzielnia Mleczarska w Skierniewicach
- Spółdzielnia Dostawców Mleka w Wieluniu
- Okręgowa Spółdzielnia Mleczarska w Piątnicy
- Spółdzielnia Mleczarska „LAZUR”
- STARCO – Spółdzielnia Mleczarska w Stargardzie Szczecińskim
- Średzka Spółdzielnia Mleczarska „JANA” w Środzie Wielkopolskiej
- TOP s.c. H.W. Huszczak, B.A. Humerczyk
- Okręgowa Spółdzielnia Mleczarska w Siedlcach
- Okręgowa Spółdzielnia Mleczarska w Sokołowie Podlaskim
- Okręgowa Spółdzielnia Mleczarska w Łowiczu
- Okręgowa Spółdzielnia Mleczarska w Kole
- Spółdzielnia Mleczarska w Gostyniu
- Mleczarnia „Turek” Sp. z o.o.
- Spółdzielnia Mleczarska „MLEKPOL”
- Spółdzielnia Mleczarska Udziałowców w Strzałkowie
- Okręgowa Spółdzielnia Mleczarska w Bochni
- Spółdzielnia Mleczarska MLEKOVITA
- Mleczarnia „Turek” Sp. z o.o.
- Spółdzielnia Mleczarska „KaMos”
- Spółdzielnia Mleczarska BIELUCH w Chełmie

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## **YOGHURT FROM GOAT'S MILK NATURAL 125 g**



It is produced from pasteurized and normalized goat's milk. Natural yoghurt is fresh product, for direct consumption. Package unit is cup 125 g hermetically closed.

Shelflife is 45 days from the date of production, fat content not less than 2,5%.

## **FRUIT YOGHURTS FROM GOAT'S MILK**

Goat's yogurts 125 g: blueberries flavour, strawberries flavour, peaches flavour.

It is produced from pasteurized and normalized goat's milk with addition of batch of fruit (blueberries flavour, strawberries flavour, peaches flavour). Yoghurts are for direct consumption. Package unit is cup 125 g hermetically closed. Shelflife is 45 days from the date of production, fat content not less than 2,0%.

- Blueberries flavour 125 g.
- Strawberries flavour 125 g.
- Peaches flavour 125 g.





## GOAT'S MILK UHT 500 ml

It is produced from pasteurized and normalized goat's milk in process sterilization. For direct consumption cold or hot. Package unit is cardboard box 500 ml.

Shelflife is 12 months from the date of production, fat content is 2,5%.



## HARD CHEESE FROM GOAT'S MILK (SLICED) 100 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 100 g.

Shelflife is 3 months from the date of production, fat content not less than 25%.

## 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.

## KUJAWSKA SPÓŁDZIELNIA MLECZARSKA

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### 12 PERCENT SOUR CREAM EXTRA – 200 g AND 360 g

12 percent sour cream extra is produced from best quality milk and it is characterized by low percentage of fat and at the same time a great, uniform and creamy consistency. Delicate, a little sour, it may be used as a substitute for mayonnaise. A perfect addition to fresh cucumber salads, other salads, soups and sauces. The production technology of 12 percent sour cream extra has a patent awarded by the decision of the Patent Authority of the Republic of Poland.

### SEMI-SKIMMED COTTAGE CHEESE, CUT INTO PIECES, IN FOIL AND SEMI-SKIMMED KLINEK-COTTAGE CHEESE IN FOIL

Cottage cheese is produced from pasteurized milk from the clean area of Kujawsko-Dobrzyński Region and it is made in a traditional way. It is characterized by a dense consistency as well as clean, slightly sour taste. It is a source of wholesome and light animal proteins as well as calcium with a high assimilability by human body. Cottage cheese is a rich source of mineral salts, mainly B-group vitamins, lactic acid and microflora which has a positive influence on human health. They are vacuum-packed and therefore maintain their taste and nutritional values during their whole lifetime.



### 2 PERCENT KEFIR IN 400 ml BOTTLE



Kefir which is produced by Kujawska Spółdzielnia Mleczarska is a refreshing special milk drink, produced from pasteurized milk of the highest quality, soured with kefir cultures. It is characterized by high nutritional values and in addition it is a natural source of proteins and calcium. It is thirst-quenching and refreshing. It is also recommended for salads, milk cocktails and cold soups.

## YOGHURTS

Yoghurt has been known since ancient times and the tradition of its production was passed verbally in different cultures. Moses mentions yoghurt as life-giving food product offered to God by its people. Yoghurt is thought to have healing and restorative properties. It is a fermented milk drink containing lactic acid bacteria strains and full of well-absorbable calcium, amino-acids, group B vitamins, proteins and other micro elements. It facilitates vitamin synthesis in the human system and reinforces immunity, facilitates the absorption of iron and detoxicates the system. "JOGUŚ" yoghurt is liked by consumers of all ages due to its taste and dietary properties. It has a pleasant slightly sour flavor, uniform texture and delicate specific aroma..

- "Joguś" natural
- "Joguś" pineapple
- "Joguś" peach
- "Joguś" pear
- "Joguś" bilberry
- "Joguś" wild strawberry
- "Joguś" strawberry
- "Joguś" vanilla
- "Joguś" cherry





## COCOA DRINK

Anticipating the needs of our clients and taking account of great popularity of cocoa in Poland we have started marketing a ready made "COCOA DRINK". Thanks to UHT technology the product does not require refrigeration. Our COCOA DRINK is very tasty and has a wonderful aroma, which makes it ideal for everyday breakfast, whether cold or heated.

## CREAMS

A broad range of creams produced by our cooperative include excellent creams with variable fat contents, fresh, natural milk products having thick and creamy texture and fresh nice taste. Modern technology guarantees top quality and top standard product. We produce creams with 12, 18 and 22% fat content in plastic pots á 200 and 400 g and in a 1 kg bucket.



## SOURD MILK

Soured milk has been produced by our Cooperative since 2004. In spring 2010 we launched our traditional sour milk in a handy 400 g bowl. Thanks to a big diameter of the packaging the product may be unpacked without destroying the uniform thick coagulated coat.

We are the only in Poland to offer soured milk in such a convenient packaging. It is very much appreciated by customers who like to enjoy the uniform coat before consumption.

Our soured milk is delicious in spring as well as in the summer accompanied by new potatoes seasoned with dill, while in the fall and in winter eaten with buckwheat. It is also an irreplaceable component of drop scones.





## COTTAGE CHEESE

This granulated cottage cheese combined with pasteurized cream is an ideal complement of everyday menu. Offered plain or with chive, it fully satisfies consumers' needs.



## „SERUŚ” SOFT CHEESE

„SERUŚ” soft cheese is produced by means of a state of the art ultra-filtration method from top quality milk, it contains 95% milk proteins and has fresh fruit and vanilla flavor, which makes it a nutritious delicacy to be eaten any time of day. In „Seruś” – the layer of vanilla-flavored soft cheese tops the fruit filling including strawberries, bilberries or cherries. „Seruś” soft cheese is intended for persons who attach particular importance to healthy lifestyle. It is produced by means of a state of the art ultra-filtration method from top quality milk and contains 95% proteins contained in milk. This dessert is recommended in particular to pregnant women, children and blue collars. The product has fresh, fruit and vanilla flavor which makes it a suitable snack at any time of day. We also offer homogenized cheeses.





## **BUTTER**

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.



## **CREAM QUARK (CURD CHEESE)**



This quark, made from high quality milk with the use of the acid-rennet method, is distinguishable due to the prevalence of its taste virtues over dietary benefits, as well as being easily spreadable. Produced in the shape of a disc ("cryovac" type vacuum packaging) and 250 g slabs packaged in pro-ecological foil, guaranteeing a 17-day shelf life.



## SOFT QUARK (CURD CHEESE)

This quark, made from high quality milk with the use of the acid method, is distinguishable due to the prevalence of dietary benefits over its taste virtues. Double vacuum packaging of the slab weighing 250 g guarantees a 17-day shelf life. The quark is also produced in the shape of a disc formed with the use of the whey drain method giving a delicate structure unharmed by the forming process.

## HALF FAT QUARK (CURD CHEESE)

This quark, made from high quality milk with the use of the acid method, has a characteristic balance between dietary benefits and its taste virtues. Double vacuum packaging of the slab weighing 250 g guarantees a 17-day shelf life. The quark with an intact structure is produced in the form of a disc or a wedge ("cryovac" type vacuum packaging) and as a shaped 250 g slab packaged with pro-ecological foil, guaranteeing a 17-day shelf life.





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### FRIED CHEESE OF GREATER POLAND 200 g FRIED CHEESE FROM GREATER POLAND WITH CARAWAY 200 g

Made according to a traditional recipe, with clear and uniform plastic consistency. 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.



### GIK 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.



## 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.



## 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.



## OKRĘGOWA SPÓŁDZIELNIA MLECZARSKA W CZARNKOWIE

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### CZARUS RICE DESSERT

Czarus rice dessert – tasty dessert intended for children and adults alike. Czarus is composed of rice cooked in milk with the addition of yummy fruit. Recommended for people on light diet. Rice contains E and PP vitamins as well as the complex of B vitamins. A valuable complement of everyday menu, rich in quality proteins, carbohydrates and mineral salts. Functional packaging includes 150 mg of product. Various flavors available.



## WHEAT FARINA

Wheat farina- super dessert, a combination of delicate farina cooked in milk and fruit. Excellent for breakfast as well as for dessert. High quality, appropriate nutritious values and health safety make it a top dessert. Home-made recipe makes it a delicacy desired among children and adults alike. The product is packed in esthetic 175 g pots including two separate compartments. Four flavors are available on the market: strawberry, raspberry, cherry and bilberry.



## SUPER CHOCOLATE CREAM

Super chocolate cream – delicate bread spread, which can also be applied on pancakes and other baked goods.

Two flavors available: chocolate and nutty.





## FRUIT COVERED CHEESE CAKE

Delicate cheese with fruit cover. Just put it out on your plate and enjoy.  
Available flavors.



## HOMOGENIZED SOFT CHEESE

Homogenized soft cheese – produced with state of the art methods which allow the most important milk ingredients to be preserved, excellent taste – intended for children and adults alike. Available in a lot of flavors.





## HOMOGENIZED COTTAGE CHEESE

Homogenized cottage cheese – comes in various flavors. Produced by means of ultra-filtration method, packed in pots of 100 g, 125 g, 150 g.



## FRIED CHEESE

Fried cheese – is a genuine delicacy in western Poland (Wielkopolska). Produced based on quark, fried cheese has a characteristic smell and flavor. It is produced with the addition of chives or caraway. Available in packaging of 200 g.



## CHEESE SPREAD

Cheese spread – delicate cheese spread, offered in three flavors: cream, cucumber and garlic. Available in packaging of 150 g.

## „JULIKO” CREAMY QUARK

Excellent for cake, pierogi, pancakes, sandwiches and desserts.



**REDUCED FAT QUARK 250 g  
packed in plastic wrap**

**CREAMY QUARK 250 g  
packed in plastic wrap**



**EXTRA BUTTER 200 g**

Fat content: 83% no other fats added.



## OKRĘGOWA SPÓŁDZIELNIA MLECZARSKA W GRODZISKU MAZOWIECKIM

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### MOZZARELLA IN BRINE 125 g and 4 x 25 g

Mozzarella in brine is a delicate non-ripening cheese. It has soft flexible texture and mild, slightly salty flavor. Mozzarella in brine is the main ingredient of the popular Caprese salad, in which slices of Mozzarella are alternated with slices of tomato, and seasoned with olive oil and fresh basil.



### WHITE MOZZARELLA 250 g

Mozzarella is fresh and non-ripening cheese which features excellent melting and stretching properties. It can be used with warm dishes such as casseroles, pizzas, lasagne and toasted bread. It is also an excellent component of salads, as thanks to neutral flavor and succulence it goes well with almost all vegetables.





### **KEFIR GRODZISKI 0% bottle of 400 g**

Kefir grodziski is a refreshing natural milk drink produced from pasteurized top quality milk and selected strains of lactic acid bacteria. Kefir is one of the oldest fermented milk drinks. Due to its properties it is regarded as one of the most nutritious in this group.

Kefir grodziski features high nutritious values, it is a natural source of proteins and easily absorbed calcium. Drinking kefir halts the development of pathogenic bacteria in gastrointestinal system.

Kefir grodziski is recommended to drink as a refreshment as well as to be used as a salad dressing or a component thereof, as well as in milk shakes.

### **LATTEO STRAWBERRY KEFIR 0%, bottle of 400 g**

Strawberry kefir is a yummy fruit refreshment containing lactic acid bacteria. It is produced from selected milk. The process of controlled fermentation makes kefir have refreshing taste and aroma, and an addition of strawberry syrup gives classical fruit character. High nutritious vale and pleasant taste of the product make it be sought-after by consumer, also by those who do not tolerate lactose.



### **LATEO FOREST FRUIT KEFIR 0%, bottle of 400 g**

Forest fruit kefir is a yummy fruit refreshment containing lactic acid bacteria. It is produced from selected milk. The process of controlled fermentation makes kefir have refreshing taste and aroma, and an addition of forest fruit syrup gives classical fruit character. High nutritious vale and pleasant taste of the product make it sought-after by consumer, also by those who do not tolerate lactose.



## KEFIR

Kefir includes lactic acid bacteria. Milk for kefir is thickened with ultra-filtration method, due to this it is rich in proteins, especially in albumins and globulins. It facilitates metabolism, increases the absorption of milk ingredients and vitamins. OSM Kalisz produces kefir in PET pots and bottles.



## BUTTERMILK

Buttermilk is a milk drink of high dietary value. Contains strains of lactic acid bacteria. Kalisz dairy produces buttermilk in a jug and in boxes.



## NATURAL YOGHURT

Natural yoghurt – is a product of thick texture produced by means of thermostatic method. It is an irreplaceable component of meat dips, tzatziki, soups, sauces and desserts. Excellent when added to Greek, Turkish and Italian-style dishes. It can substitute cream, mayonnaise and if mixed with jam, marmalade or fruit – it can be a wonderful dessert. Fat contents 3%, 3,5% and 10%, packaging: buckets of 1 kg, 5 kg and 10 kg.



## FAMILY QUARK

Family quark – produced by means of ultra-filtration method, thanks to which includes all milk proteins, including easily absorbed whey proteins. It is excellent for pancakes, pierogi, sandwiches. Also suitable for cold cheesecake and for direct consumption. Available in a bucket of 1 kg.



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### LUXURIOUS CREAM 12%

Light texture with a delicately sour taste, excellent aroma and thickness of farm-made cream. Suitable for cold dishes (sauces, dressing) as well as warm dishes. Despite lack of preservatives or other artificial additives it has a very long period of expiry: 25 days.



### LUXURIOUS CREAM 18%

Very thick texture obtained naturally. Excellent for soups and sauces, and its exceptional advantage is that it does not curdle in hot liquid dishes. Despite traditional technology its shelf life is almost 4 weeks.





## TRADITIONAL BUTTER

Traditional butter containing 82% fat produced with traditional method from milk obtained from non-industrialized areas. Very good spread properties, excellent flavor and aroma of farm-made butter.



## REDUCED FAT QUARK

Produced according to traditional technology from top quality raw materials, is very tasty and has a delicate aroma reminding of farm-made quark. Available in pieces packed in parchment paper. Does not contain preservatives or other artificial additives. Thanks to classical fresh smell it is excellent as a basis for cooking, sauces and spreads. Yummy quark is an excellent component of everyday diet of every consumer and their families, no matter their age.

## CREAMY QUARK

Produced according to traditional recipe with the use of high quality raw materials. Delicate and smooth texture, exceptionally subtle and unique flavor reminding of farm-made quark.





### **MOZZARELLA 18% a ball 250 g vacuum packed**

Mozzarella – steamed, non-ripening cheese produced from domestic top quality milk, having delicate, slightly sour and slightly salty flavor, flesh including visible fibers. Intended for consumption with fresh vegetables and herbs, excellent with tomatoes and basil, seasoned with olive oil, as well as to fry on a toast, with pasta or pizza.



### **MOZZARELLA 18% a ball in brine 125 g**

Mozzarella in brine is soft delicate cheese immersed in brine which ensures freshness and moisture. Excellent for salads and casseroles.



### **SMOKED MOZZARELLA 230 g VACUUM PACKED**

Smoked Mozzarella teamed, non-ripening cheese, naturally smoked, characterized by delicate slightly salty and slightly spicy flavor, flesh including visible fiber. Covered with brown skin with a visible mesh pattern remaining after the process of natural smoking. Excellent in sandwiches, as a component of cheese assortment tray, and on toothpick accompanied by walnuts as a beer snack.



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### **BUTTER "EXTRA"** **from Wieluń (200 g and 250 g)**



### **CREAM CHEESE "MOJ ULUBIONY" FOR SANDWICHES AND CHEESECAKES**

A natural, rich in calcium, protein and B-group vitamins cream cheese is obtained by ultrafiltration. It has proved to be an excellent ingredient for sandwiches and can be used as a base for pastes, sauces, dips and deserts. There is no need to add any fats while baking a cheesecake. The cream cheese "MOJ ULUBIONY" can be obtained in a 200 g, 450 g or 1 kg pack. It has been awarded for its high quality and unique taste several times.



### **SOUR CREAM (12% and 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.



### **BUTTER "OSELKOWE" (300 g)**

It is a natural product, an excellent diet supplement with 82% fat and no additional vegetable fats. The butter "Oselkowe" is rich in vitamins (A, D, E, K) and has been awarded for its taste and quality several times.





## OSM Piątnica

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## MILK

Natural, fresh OSM Piątnica's milk owes its unique quality to the special technology based on microfiltration, gentle pasteurization at 73 °C. Due to this, the milk Mleko Wiejskie from Piątnica maintains natural freshness, flavor and aroma of milk straight from the cow. Milk can serve as a cold drink. After opening, store them in the fridge.



### MILK 2%

Amount Per Serving: (100g): Calories: 50 kcal, Fat: 2,0 g, Protein: 3,2 g, Carbohydrate: 4,8 g.

### MILK 3,2%

Amount Per Serving: (100g): Calories: 60 kcal, Fat: 3,2 g, Protein: 3,1 g, Carbohydrate: 4,7.



### BUTTER EXTRA MILANDIA

The butter of the best taste characteristics is made from the highest quality raw materials and contains 82% milk fat.

Amount Per Serving (100g): Calories: 746 kcal, Fat: 82,0 g, Protein 0,6 g, Carbohydrate: 1,3 g.





## SPÓŁDZIELNIA MLECZARSKA LAZUR

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### LAZUR BLUE

Classic blue cheese with veins of blue mold, manufactured according to a long cheese manufacturing tradition, with the use of top quality Polish milk. The cheese has a distinct flavor and aromatic smell which ideally highlight the taste of meat, fish, and pasta dishes.

|                  | UNIT PACKAGE | MULTI PACKAGE         | TYPE OF UNIT PACKAGING   |
|------------------|--------------|-----------------------|--------------------------|
| <b>A PORTION</b> | 100 g        | a carton of 50 pieces | aluminium foil, a carton |
| <b>A QUARTER</b> | 0,25-0,36 kg | a carton of 32 pieces | aluminium foil           |
| <b>A RING</b>    | 2,2-2,8      | a carton of 4 pieces  | aluminium foil           |



### LAZUR SILVERY

The velvety mold rind which grows over the surface of the cheese combined with the buttery and juicy interior create a truly sophisticated flavor. The cheese has been enriched with BB-12® active probiotic bacteria. It is perfect for sandwiches, cheese platters, as well as meat, fish, and pasta dishes.

|                  | UNIT PACKAGE | MULTI PACKAGE         | TYPE OF UNIT PACKAGING   |
|------------------|--------------|-----------------------|--------------------------|
| <b>A PORTION</b> | 100 g        | a carton of 50 pieces | aluminium foil, a carton |
| <b>SLICES</b>    | 100 g        | a carton of 10 pieces | a tray                   |
| <b>A BLOCK</b>   | 1,0-1,4      | a carton of 4 pieces  | aluminium foil           |



### LAZUR SILVERY IN OIL WITH DRIED TOMATOS

Lazur Silvery 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.

|               | UNIT PACKAGE | MULTI PACKAGE        | TYPE OF UNIT PACKAGING |
|---------------|--------------|----------------------|------------------------|
| <b>A TRAY</b> | 100 g        | a carton of 8 pieces | a tray                 |





## LAZUR TURQUOISE

Cheese with veins of green mold. It has a unique velvety, juicy texture, and a pungent flavor. The cheese melts in the mouth leaving an aromatic aftertaste of mold. Due to its strong flavor, the cheese tastes great with salads and fresh or dried fruit.

|                  | UNIT PACKAGE | MULTI PACKAGE         | TYPE OF UNIT PACKAGING   |
|------------------|--------------|-----------------------|--------------------------|
| <b>A PORTION</b> | 100 g        | a carton of 50 pieces | aluminium foil, a carton |
| <b>A QUARTER</b> | 0,25-0,36    | a carton of 16 pieces | aluminium foil           |

## LAZUR GOLDEN

The exclusive character of the cheese has been highlighted by combining the velvety mold rind growing over its surface with its orange interior. The cheese has been enriched with LA-5® probiotic bacteria. The cheese may be used in meat, fish, and pasta dishes. It is a perfect ingredient of sauces and dips.

|                  | UNIT PACKAGE | MULTI PACKAGE         | TYPE OF UNIT PACKAGING   |
|------------------|--------------|-----------------------|--------------------------|
| <b>A PORTION</b> | 100 g        | a carton of 50 pieces | aluminium foil, a carton |
| <b>SLICES</b>    | 100 g        | a carton of 10 pieces | a tray                   |
| <b>A BLOCK</b>   | 1,0-1,4 kg   | a carton of 4 pieces  | aluminium foil           |



## LAZUR SKALMIERZYCKI

The unique flavor of the cheese has been obtained by combining the production technologies of hard cheese and blue cheese. Apart from the exquisite flavor, the cheese has an edible mold rind, and contains BB-12® and LA-5® probiotic bacteria. The cheese may be used in pizzas, toasts, stuffing, salads and canapés.

|                | UNIT PACKAGE | MULTI PACKAGE         | TYPE OF UNIT PACKAGING |
|----------------|--------------|-----------------------|------------------------|
| <b>SLICES</b>  | 100 g        | a carton of 10 pieces | a tray                 |
| <b>A BLOCK</b> | 1,0-1,4 kg   | a carton of 4 pieces  | aluminium foil         |



## **DELFIKO SOFT CREAM CHEESE**

Ideal for cheesecakes, pancakes and other delicacies. Its market success is dedicated to exceptional taste: it is light, fluffy and ideally creamy.

We offer „DELFIKO” soft cheese in three flavors:

- classical cream flavor in the packaging of 500 g and 1000 g with 24% fat content
- vanilla flavored in the packaging of 500 g o with 18% fat content
- chocolate flavored in the packaging of 500 g with 18% fat content

DELFIKO soft cheeses do not contain any preservatives.

Shelf life: 21 days .

To be refrigerated

in the temperature 2 °C to 8 °C

Collective packaging:

9 pcs x 500 g, 6 pcs x 1000 g



## **DELFIK SOFT VANILLA CHEESE WITH FRUIT**

Delfik is a delicious dessert not only for children.

Produced on the basis of vanilla soft cheese with the addition of mousse and fruit.

Produced in three flavors:

- cherry,
- strawberry,
- peach.

Ideal combination of creamy soft cheese, vanilla and fruit makes DELFIK gain new clients constantly.

Refrigerate in temperature 2 °C to 8 °C

Collective packaging 6 or 12 pcs.





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### 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 *Lacidophilus* 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.



### 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.



## 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.



## 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.





## 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.

## 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.





## NATURAL KEFIR

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.

## 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.



## DOUBLE CREAM 30 % FAT



Double cream, thermally processed in the pasteurisation process and packed into cups, can be ideally whipped after cooling, forming delicate and durable froth. It has a broad application in cooking as an additive to soups, sauces, coffee, tea, or for preparing custard for cakes and desserts.

Packaging: 200 ml cup.





## **FRIED CHEESE**

Fried cheese is produced in two flavors: natural and with added caraway. Thanks to its delicate creamy flavor and aroma it has been present on our clients' tables for 20 years now and its popularity has still been growing.

Low fat contents and lack of preservatives are highly valued among clients who care about their everyday diet. Mild flavor is an asset for those who simply love to eat tasty foods.

### **FRIED CHEESE NATURAL 200 g**



### **FRIED CHEESE WITH CARAWAY 200 g**





## GROUND FAT 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 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.



## 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-FAT 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.



## LANKY CURD 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.

## 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-FAT 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.



## YOGURT CREAM 9%

Yogurt cream 9% - packed in PS pots of 200 g and 350 g, aluminum foil cover. Fully natural product, manufactured from top quality milk. Contains lactic acid bacteria strains.



## KEFIR

Kefir – packed in HDPE bottles of 400 g, capped with automatic cap. Fully natural product, produced from top quality milk. Contains lactic acid bacteria strains. Kefir produced by our cooperative is distinguished by its mild slightly sour taste which is very refreshing.

## PEACH BUTTERMILK

Peach buttermilk packed in HDPE bottles of 500 g, capped with automatic cap. Fully natural product, produced from top quality milk. Distinguished by natural flavor of fresh peach.



## STRAWBERRY BUTTERMILK

Strawberry buttermilk – packed in HDPE bottles of 500g, capped with automatic cap. Fully natural product, produced from top quality milk. Distinguished by natural flavor of fresh strawberries.

## CREAMY CREAM 30%

Creamy cream 30% - packed in PS pot of 250 g, aluminum foil cover. Fully natural product, manufactured from top quality milk. Whips very well, that's why it is an excellent of cakes and desserts.







### **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.

### **LITHUANIAN COLD CORREL SOUP**

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.



### **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.

### **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.







## OKRĘGOWA SPÓŁDZIELNIA MLECZARSKA W ŁOWICZU

ul. Przemysłowa 3

99-400 Łowicz

tel.: (+48) 46 830 36 00

fax.: (+48) 46 837 43 48

[www.mleczarnia.łowicz.pl](http://www.mleczarnia.łowicz.pl)

[esklep.mleczarnia.łowicz.pl](http://esklep.mleczarnia.łowicz.pl)

[marketing@mleczarnia.łowicz.pl](mailto:marketing@mleczarnia.łowicz.pl)

### MILK UHT

Łowickie Milk UHT is produced from selective milk and is subject to systematic laboratory control. Thanks to UHT technology the product is microbiologically clean, preserves full nutritious values of raw milk and can be stored in the temperature up to 250 °C for 6 months. Following opening milk must be refrigerated and consumed within 48 hours. Comfortable cap facilitates pouring and protects milk during refrigeration.



#### ŁOWICKIE MILK UHT 3,2%

Manufactured in the packaging of 2 l, 1 l, 500 ml.



#### ŁOWICKIE MILK UHT 2%

Manufactured in the packaging of 1 l, 500 ml.



#### ŁOWICKIE MILK UHT 1,5%

Manufactured in the packaging of 2 l, 1 l.



#### ŁOWICKIE MILK UHT 0,5%

Manufactured in the packaging of 2 l, 1 l.



## OKRĘGOWA SPÓŁDZIELNIA MLECZARSKA W KOŁO

ul. Towarowa 6  
62-600 Koło  
tel.: (+48) 63 272 09 00  
fax.: (+48) 63 262 87 00

osm@osmkolo.pl  
www.osmkolo.pl



### COTTAGE CHEESE

Cottage Cheese (6% fat content) has a grainy texture; its regular cheese grains are immersed in salty cream.  
Net weight: 150 g, 200 g and 500 g.



### TRADITIONAL "EXTRA" BUTTER

Traditional "Extra" butter (minimum fat content 82%) has a uniform, spreadable texture, pure milk flavour and aroma.  
Net weight: 200 g (packet) and 300 g (pat).



### COTTAGE BUTTERMILK

Cottage buttermilk: natural and fruit-flavoured (strawberry). The basis for its production is a drink which is produced during butter-making. Excellent for quenching thirst. Net weight: 1 litre.





## SPÓŁDZIELNIA MLECZARSKA W GOSTYNIU

ul. Wielkopolska 1

63-800 Gostyn

tel.: (+48) 65 575 22 08

fax: (+48) 65 575 23 01

[marketing@smgostyn.com.pl](mailto:marketing@smgostyn.com.pl)

[www.smgostyn.pl](http://www.smgostyn.pl)

### GOSTYŃ CONDENSED MILK WITH MAGNESIUM

Magnesium is one of the minerals which must be supplied in a proper dose during the day for the body to function properly, it is absolutely necessary for all processes which take place in the human body, including metabolism and synthesis of amino-acids and proteins.



## MLECZARNIA TUREK Sp. z o.o.

ul. Milewskiego 11,

62-700 Turek

tel.: (+48) 63 289 71 00

[kontakt@turek.com.pl](mailto:kontakt@turek.com.pl)

[www.turek.com.pl](http://www.turek.com.pl)



### TUREK PUSZYSTY

Turek Puszysty is a truly delicate and creamy cheese of fluffy consistency, which thanks to its unique recipe naturally retains all the milk proteins. Available in five flavors in packs of 140 g.



ul. Elewatorska 13  
19-203 Grajewo  
tel.: (+48) 86 273 04 00

[www.mlekpole.com.pl](http://www.mlekpole.com.pl)  
[mlekpole@mlekpole.com.pl](mailto:mlekpole@mlekpole.com.pl)



### **EXTRA BUTTER „ŁACIATE”**

Extra butter „Łaciate” - produced in MLEKPOL dairy cooperative in Grajewo is one of the most natural products made of milk. It is produced according to an old recipe on one of the most modern production line in Poland. A combination of traditional recipe and new production technologies make Łaciate” supplies their consumer with energy for the whole day and has a wonderful flavor. It contains a whole range of vitamins soluble in fat (including A, D, E and K), which are necessary for the proper development of children up to the age of 7. An appropriate balance of these vitamins in a human body guarantees healthy eyes, skin, proper coagulation of blood and proper structure of blood vessels.

The fact that our butter is belongs to leading market products is reflected in numerous prizes awarded to it.



### **MRĄGOWSKA NATURAL BUTTERMILK**

Mrągowska natural buttermilk is the first product in the range of fermented products in Poland. The Mrągowska brand has existed on the market since 1997.

Mrągowska buttermilk is excellent, aromatic, refreshing milk drink with slightly sour taste, which satisfies gourmets of all ages.

Carefully selected strains of lactic acid bacteria ensure soft texture and unique taste. Low fat contents and a bounty of B vitamins makes it a nutritious and dietary product. During the era of healthy and natural foods buttermilk is recommended to everybody as a product facilitating metabolism.

Unit cardboard box of 1 and 0,5 l with a handy cap for multiple use.





## MRĄGOWSKA BUTTERMILK – STRAWBERRY FLAVOR

Mrągowska buttermilk - strawberry flavor – the most popular fruit flavored buttermilk on the Polish market. Favored by consumers due to its wonderful strawberry flavor and nutritious values. It tastes like fresh strawberries and is an ideal component of every diet.

Our strawberry buttermilk is for those who enjoy life and welcome every small pleasure brought by life. It can be drunk any time of day when one feels like having something healthy and tasty. Everywhere you are Mrągowska guarantees yummy and strawberry refreshment.

## MRĄGOWSKA BUTTERMILK – FOREST FRUIT FLAVOR

Mrągowska buttermilk – forest fruit flavor – is high quality light milk drink which makes excellent refreshment when you are thirsty. Forest fruit flavor of our buttermilk is made based on a composition of blackberries, bilberries and raspberries.

Thanks to lactic acid bacteria drinking our buttermilk contributes to body regeneration and promotes the development of natural bacteria in the digestive tract. Mrągowska buttermilk forest fruit flavor is an ideal solution for those who watch their weight and provides excellent difference in everyday diet all year round.



## MRĄGOWSKA BUTTERMILK – PEACH FLAVOR

Mrągowska buttermilk – peach flavor is a combination of succulent taste of peach with top quality natural buttermilk. Drunk everyday, it supplies our bodies with natural proteins, vitamins, microelements and lecithin. It facilitates digestion thanks to the content of lactic acid bacteria.

Thanks to convenient cardboard box with cap it can be enjoyed during a journey as well as at home, in a car and t work – an ideal proposal of a refreshment at any time of day.



## MRĄGOWSKA BUTTERMILK – ROASTED APPLE FLAVOR

Mrągowska buttermilk – roasted apple flavor is an ideal composition of the flavor of roasted apples and cinnamon. Fantastic suggestion for those who like classic tastes in a new arrangement. This is a genuine apple pie in a cardboard. Unique taste is not the only asset of this product. It helps bile secretion and influences metabolism, as a result of which it prevents constipations.



## MRĄGOWSKA BUTTERMILK STRACCIATELLA FLAVOR

Mrągowska buttermilk stracciatella flavor is a sophisticated dessert and excellent refreshment in hot weather alike. Stracciatella is a combination of the favorite buttermilk of all Polish people with pieces of marvelous chocolate. This innovative taste satisfies even the most fussy consumers. However, the flavor is not all this product offers. Stracciatella flavored buttermilk supports the secretion of gastric juice, which facilitates absorption of nutrients by our system.







## SPÓŁDZIELNIA MLECZARSKA UDZIAŁOWCÓW W STRZAŁKOWIE

ul. Gen. Sikorskiego 28  
62-420 Strzałkowo  
tel./fax: (+48) 63 2 750 027

facebook: serek smietankowy  
[www.smu.com.pl](http://www.smu.com.pl)

### CURD CREAM CHEESE

The curd cream consists of:

- Pasteurized milk
- Dairy vaccine

The absence of any additives in the form of stabilizers, oils, preservatives, etc. makes the cottage cheese cream Strzałkowo SMU a completely natural product.

- Creamy curd wraps Net Weight (shelf life – 6 days)
- Forming Cream 250 g cream cheese (shelf life – 6 days)
- Creamy curd formed 250 g vacuum packed (shelf life – 14 days)
- Curd cream powder 5 kg (expiry date – 15 days)



### CREAMY COUNTRY YOGURT

The product has the consistency of thick ukwaszony bacterial cultures. For all consumers, in particular, designed for convalescents for direct consumption and as an ingredient in cocktails, desserts, sauces and salads. It contains no preservatives and thickeners.

Creamy yogurt has a fuller flavor and more fat than yogurt, but it is softer and less caloric than cream.

ul. Wygoda 147  
32- 700 Bochnia  
tel.: (+48) 14 611 30 23  
fax: (+48) 14 61127 18  
[www.osm-bochnia.com.pl](http://www.osm-bochnia.com.pl)



### EXTRA BUTTER BOCHEŃSKIE

Extra Butter Bocheńskie is genuinely farm butter produced from cream, without any artificial additives. It has been manufactured at Bochnia Dairy Plant for 115 years according to an old recipe. It tastes like home-made butter, it has beautiful yellow color and makes ideal sandwich spread. It goes well with dough and other culinary preparations. Who once tastes our butter they shall regard it as the best product on the menu. This is a flagship product of the Bochnia dairy, awarded numerous prizes in numerous contests.

### BOCHEŃSKA CREAM 18%

Bocheńska cream 18% offers unique taste of real cream. Produced exclusively based on starter containing pure lactic acid bacteria. It is indispensable in the kitchen as a component of soups, sauces and after whipping – as a component of yummy desserts.



### BOCHEŃSKA THICK CREAM 18%

Bocheńska thick cream 18% is a genuine queen of the cream world. Its textures makes it an excellent component of salads, in particular the cucumber salad, soups and sauces. The combination of bacteria strains used in production according to a confidential recipe makes the consumer immerse in unforgettable taste which makes it difficult to stop eating.



### KEFIR BOCHEŃSKI 1,5%

Kefir Bocheński 1,5% is a divine drink ensuring wonderful refreshment on hot summer days. Without any artificial preservatives, it tastes like soured milk as we remember it from childhood. In combination with fruit it makes a yummy milk-shake to be prepared by ourselves according to our tastes.





### **TILSIT CHEESE, SLICES 150 g**

Tilsit Cheese belongs to the family of ripening Dutch type cheeses. It is produced from the highest quality of milk. The product is characterised by its flat eyes between the cheese curds. Tilsit Cheese combines distinctive, slightly spicy flavour and elastic texture. Apart from being tasty it is also good for health - the cheese contains calcium and protein. The connoisseurs of good taste choose it not only because it serves well as an addition to delicious dishes but also to experience the delight of eating it directly. Its convenient packaging with the „open-close” function makes it possible to keep the slices fresh for a longer time.



### **GOUDA CHEESE WITH PEPPER, SLICES 150 g**

Gouda is a refined ripening Dutch type cheese with an addition of pepper. The product is valued for its perfect unique taste which is the result of the carefully selected natural ingredients. The whole grains of pepper which are evenly spread in the homogeneous and elastic cheese pulp make for an outstanding product which is distinct from other cheeses while the slightly spicy smell and unusual taste qualities will stir not only cheese lovers' senses. Gouda with pepper contains mineral compounds, including calcium, and vitamins. It serves as a wonderful addition to sandwiches, salads and a beautiful decoration of the "cheese platter". Gouda Cheese with pepper has an innovative packaging with the function which allows for multiple opening and closing.



## **POLISH BUTTER EXTRA TYPE 200 g**

Clear, refined butter produced from fresh cream contains exclusively milk fat. It spreads ideally on the bread, which is the result of the unique technology of production and many years experience.

Polish Butter extra type - this harmonious combination of traditional creamy taste and buttery smell is a source of Essential Unsaturated Fatty Acids (linoleic, linolenic, arachidic types), which are not produced in a human's body and need to be provided with food as they prevent cardiovascular diseases and tumours.

The product is rich in vitamins which dissolve in oils, that is the vitamins A, D, E and K. These vitamins strengthen the immune system. The product spreads ideally on bread and can be used to prepare creams, cakes and as an addition to various dishes.



## **POLISH MILK 3,2% FAT, 1 l**

Polish milk is a combination of traditional and natural flavour enclosed in a handy and functional bottle. Thanks to its ideal formula and modern technology of production the milk is not only delicious but also retains all the all the nutritive and biological qualities of natural milk.

Rich in calcium – calcium is essential for strong bones and healthy teeth, valuable protein responsible for strength and durability of the muscles as well as vitamins and minerals which strengthen the immune system, the milk is recommended to consumer of all age groups.



## **KAMIENNA GÓRA SOFT-COATED CHEESE CAMEN BLUE**

Kamienna Góra soft-coated cheese CAMEN Blue of the Rokpol type, is a cheese produced on the basis of the original recipe refined through over 60 years of tradition in Kamienna Góra. The cheese is produced from cows' milk of the highest quality, due to which it retains its freshness, aroma, full taste and nutritional value for a long time. The combination of the traditional recipe with new production technologies gives Kamienna Góra soft-coated cheese a high content value of necessary mineral compounds, including lime and also makes it an excellent source of protein. The application of the noble mould *Penicillium roquefortii* gives the cheese its characteristic high content of vitamins: B12, A, E, which have a beneficial effect on the nervous system and give the entire organism increased immunity.

The basic shape of the cheese is a cylinder of diameter 20 cm, height 10 cm and weight approx. 2.5 kg. The coat of the cheese has a dark white to light gold colouring. The surface may have a thin layer of mould, the inside of the cheese is veined with blue-green mould, consistency is soft to slightly crumbly and the taste is sharp, spicy, mushroom with a hint of bitterness.

Depending on individual requirements of the client Kamienna Góra soft-coated cheese is produced as:

- Cylinder – basis weight approx. 2.5 kg.
- Half cylinder – basis weight approx. 1.3 kg.
- Quarter cylinder – basis weight approx. 0.6 kg.
- Wedge (1/16 of cylinder) – basis weight approx. 0.16 kg.
- 165g in the shape of a rosette.
- 100g – packed in protective atmosphere.





## SPÓŁDZIELNIA MLECZARSKA BIELUCH

ul. Chemiczna 4  
22-100 Chełm  
tel.: (+48) 82 565 40 93, (+48) 82 565 59 83  
fax: (+48) 82 565 09 14

[www.smbieluch.pl](http://www.smbieluch.pl)  
[handel@smbieluch.pl](mailto:handel@smbieluch.pl)



### BIELUCH NATURAL YOGHURT



### MILK 2% "NADBUŻAŃSKI DZBAN"



### NADBUŻAŃSKI BUTTER



### BIELUCH EXTRA BUTTER





**BIELUCH  
KEFIR**



**NADBUŽAŃSKI  
NATURAL YOGHURT**



**BIELUCH  
NATURAL CHEESE**



**BIELUCH CREAM 18%**



**BIELUCH BUTTERMILK**



**FISH, SEAFOOD  
AND PRODUCTS THEREOF**

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**FISH, SEAFOOD AND PRODUCTS THEREOF**

■ **SUEMPOL Sp. z o.o.**

## SUEMPOL Sp. z o.o.

ul. Białostocka 69 A  
17-100 Bielsk Podlaski  
tel.: (+48) 85 730 60 24  
fax: (+48) 85 730 60 26

[suempol@suempol.pl](mailto:suempol@suempol.pl)  
[www.suempol.pl](http://www.suempol.pl)



The by the Consumers best known and most valued product of Suempol is the sliced natural cold-smoked salmon. The amount of in Poland consumed fish is rising, but it does not change the fact, that it is worth to add variety to our food by such healthy ingredient as fish, especially salmon. The Suempol Company is proud that the natural smoked salmon carries the Poznaj Dobrą Żywność (Meet Good Food) sign. The fine taste of the final product guarantees the use of highest quality raw material, processed under rigorous veterinarian supervision. Traditional smoking procedure and salting by hand guarantee that salmon made by the Suempol Company is always a perfect enrichment of the daily menu. Salmon is rich in omega-3 fatty acids, which improve the functions of blood vessels, brain and heart. Regular consumption of fish can in significant way reduce risk of atherosclerosis. Specialists say that consumption of salmon influences in positive way as well the endocrine system and work of the immune system. Sophisticated taste of sliced smoked salmon can satisfy even the most demanding palates and allow having a genuine culinary adventure.

### NORWEGIAN SMOKED SALMON, SLICED



### NORWEGIAN SMOKED SALMON, SLICED





## **EGGS AND EGG PRODUCTS**

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## EGGS AND EGG PRODUCTS

- PW AMIGO Rafał Ratajczak
- Fermy Koźlakiewicz Sp. J.

## PW AMIGO Rafał Ratajczak

Zielniczki 5  
63-000 Środa Wielkopolska  
tel./fax: (+48) 61 285 25 08  
(+48) 61 285 01 64

zielniczki@interia.pl  
www.amigo.biz.pl



### 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.



### L 6 FRESH EGGS EGGS IN WEIGH CLASS L

6 eggs packed in overprinted white cardboard packaging. In the collective packaging, there are 30 packages. On the pallet, there are 35 boxes. Together, there are 6300 eggs.



### M 6 FRESH EGGS EGGS IN WEIGH CLASS M

6 eggs packed in overprinted white cardboard packaging. In the collective packaging, there are 30 packages. On the pallet, there are 35 boxes. Together, there are 6300 eggs.





## M10 FRESH EGGS EGGS IN WEIGH CLASS M

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.



## M10 FRESH EGGS EGGS IN WEIGH CLASS M

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.



## L10 FRESH EGGS EGGS IN WEIGH CLASS L

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



## L10 FRESH EGGS EGGS IN WEIGH CLASS L

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.





## XL 10 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.

## L15 FRESH EGGS EGGS IN WEIGH CLASS L

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.



## M30 – 30 FRESH EGGS EGGS IN WEIGH CLASS M

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





## FERMY KOŹLAKIEWICZ Sp. J.

06-521 Wiśniewo k/Mławy

tel.: (+48) 23 655 71 42

(+48) 23 655 71 43

tel./fax: (+48) 23 655 72 55

ekoferma@ekoferma.pl

www.fermy.pl

Fermy Koźlakiewicz Sp. J. the fresh eggs of the class offer: XL – very large: the mass  $\geq 73$  g, L – large:  $73 \text{ g} > \text{the mass} \geq 63$  g, M – average:  $63 \text{ g} > \text{the mass} \geq 53$  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



### EGGS IN WEIGH CLASS S

S – small: the mass  $< 53$  g

### EGGS IN WEIGH CLASS M

M – average:  $63 \text{ g} > \text{the mass} \geq 53$  g





## EGGS IN WEIGH CLASS L

L – large: 73 g > the mass  $\geq$  63 g

## EGGS IN WEIGH CLASS XL

XL – very large: the mass  $\geq$  73 g







**HONEY**

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# HONEY

■ Gospodarstwo Pasieczne „SĄDECKI BARTNIK”



**SĄDECKI**  
**BARTNIK®**

## ACACIA HONEY



Pure acacia honey from nectar collected from acacia flowers can be colourless or light cream and after crystallizing it becomes white or straw-coloured. However, it crystallizes very slowly due to its high fructose content. It has a nice smell reminding of acacia flowers.

**Acacia honey is used for the treatment of peptic ulcer disease as it accelerates the healing process of erosions and ulcers.**

It can be used to treat hyperchlorhydria as well as inflammatory bowel disease and bowel spasms.

## BUCKWHEAT HONEY

Nectar used to produce this honey comes from buckwheat flowers. Its colour is dark, its often dark brown and changes its colour to almost dark under the influence of light. When it crystallizes it forms hard and thick crystals suspended in the liquid honey. Its smell is quite pungent and the taste is similar, sometimes even burning. It is the only kind of honey with a high content of well-assimilable magnesium, which is why it is recommended for cancer treatment.

**Buckwheat honey has a beneficial effect in arteriosclerosis prevention, it also supports the cardiac muscle.**

It improves eyesight, hearing and memory.







## LINDEN HONEY

Linden honey is a product obtained from nectar from linden flowers. When liquid, its colour is light amber or yellow and green. After crystallizing, it has fine-grained consistency and its colour becomes yellow and white or golden. Linden honey has a very pleasant smell of linden flowers.

**Linden honey has been used to treat acute and chronic respiratory tract diseases for a very long time.**

Its expectorant, diaphoretic and antipyretic effect is similar to that of linden flowers. It also shows tranquillizing and antispasmodic properties. Linden honey has a very strong and effective antibiotic action, which helps to fight urinary tract diseases. It can be also successfully used to treat neurosis.

## MULTIFLORAL HONEY

As the name implies, this honey comes from nectar collected by bees from various plants, both cultivated and growing in meadows and in forests, on the plains and in the mountains. It is of light cream and sometimes pale yellow colour. It crystallizes quite quickly changing its colour to light grey or light brown. It is characterized by quite a strong smell reminding of the smell of beeswax and its taste depends on the mixture of nectar brought to the hive. Its therapeutic properties depend on the plants from which the nectar was collected.

**Multifloral honey is particularly useful for fighting allergic diseases as it contains pollen which acts as an antigen.**



## HONEYDEW HONEY

Honeydew honey is a bee product containing honeydew from deciduous and coniferous trees. It can be grey and green, brown and even black, depending on the tree species from which honeydew is obtained. It crystallizes quite slowly, developing a lumpy structure. It has a slightly spicy smell and its taste is mild and not very sweet. Honeydew honey from coniferous trees has an anti-inflammatory, disinfecting expectorant and antibiotic effect. It contains more active substances than nectar honey, including biologically active iron.

**It also finds application in the treatment of upper respiratory tract infections and low immunity. It also supports the treatment of rheumatic, dermal and neurological diseases.**

Honey obtained from deciduous honeydew has a similar effect, but owing to its diuretic action it is more suitable for the treatment of urinary tract infections and rheumatic diseases. It also has a relaxing effect, which is why it is sometimes recommended for the treatment of bile duct, liver and intestinal diseases.



## **EDIBLE FATS**

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## EDIBLE FATS

- FIRMA Produkcyjno-Handlowa „AGI” Sebastian Koncewicz
- MIK Irena Janczukowicz-Kosewska



### **Exclusive Lard Bar 200 g and 250 g**

(collective packaging – 10 kg – 50 pcs. x 200 g)

(collective packaging – 10 kg – 40 pcs. x 250 g)

Lard is pig fat.

It includes no more than 0,50% water and no more than 99,50% fat. It is intended for consumption without additional processing or as a component of processed meat products, for cooking, frying and roasting/baking.

- lard in blocks of 11 kg
- lard in blocks of 12,5 kg
- liquid lard

Our dripping is pig fat obtained from rendered lard. It contains approx. 67% of fat, 30% pork scratching, approx. 1,6% water and seasonings. It is intended for consumption without additional processing.

### **EXTRA PORK DRIPPING (WITH PORK SCRATCHING) 180 g**



### **EXTRA PORK DRIPPING (WITH ONIONS AND PORK SCRATCHING) 180 g**



### **EXTRA PORK DRIPPING (HOME-MADE LIKE WITH PORK SCRATCHING) 180 g**





**MIK Irena Janczukowicz - Kosewska**

ul. Staropolska 16  
80-180 Kowale  
tel. kom.: (+48) 660 803 609  
[irenajk@wp.pl](mailto:irenajk@wp.pl)

## OIL ŻULAWSKI

When extracting oil from the seeds by cold pressing to give an oil containing the bioactive compounds present in the positive properties of the seeds.

The technological process used, inter alia, operate conservatively to jednonienasyczone necessary and polyunsaturated [omega – 3 (9.5 g) and omega – 6 (18.1 g)] fatty acids, phospholipids, glycolipids, carotenoids, tocopherols and vitamins. Żuławy specification for oil is cold-pressed natural iodine content, confirmed by tests.



# **CEREAL, LEGUMINOUS, BULB AND ROOT PLANT PRODUCTS**

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## **CEREAL, LEGUMINOUS, BULB AND ROOT PLANT PRODUCTS**

- **ASPROD Sp. z o.o. w Kliniskach Wielkich**
- **MAMUT Sp. z o.o. we Wrocławiu**
- **Piekarnia Janusz Witaszczyk**
- **Piekarnia ZŁOTY KŁOS w Dobczycach**
- **VINI Liliana Lehrer-Rychel w Rogoźniku**



**ASPROD**

*Piekarnia - Cukiernia*

*rok zał. 1991*



### **BREAD 2000 WITH GRAINS**

Ingredients: flour (rye flour, wheat flour), water, flax seed (4,2%), wheat bran, oat flakes (3,5%), sunflower (3,5%), crushed soya bean (2,8%), yeast, salt, roasted wheat flour, malt flour, barley malt.

### **GRANNY'S BREAD**

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



### **PEASANT'S BREAD**

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







## WHOLE-MEAL BREAD

Ingredients: flour (rye flour, wheat flour), water, crushed rye corn (15%), sunflower (10%), flax seed (6%), salt, yeast, barley malt, wheat malt.

## BROWN BREAD

Ingredients: flour (whole-meal rye flour 68%, wheat flour), water, salt, yeast.



## POMORSKI BREAD

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



## WRZESIŃSKI BREAD

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

„MAMUT” Sp. z o.o.

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e-mail: sekretariat@mamut.pl

www.mamut.pl

bezpłatna infolinia: 0800 201 800



*ten znak  
ten smak*



## 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”
- Honoured with “Poznaj Dobrą Żywność” (“Discover Good Food”) sign

| Weight | Bulk container            | Quantity on a pallet | Storage life | EAN-13        |
|--------|---------------------------|----------------------|--------------|---------------|
| 450 g  | Plastic box with 12 items | 117 plastic boxes    | 10 months    | 5900697016566 |

## 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
- Honoured with “Poznaj Dobrą Żywność” (“Discover Good Food”) sign

| Weight  | Bulk container       | Quantity on a pallet | Storage life | EAN-13        |
|---------|----------------------|----------------------|--------------|---------------|
| 290 g e | Carton with 20 items | 30 boxes             | 8 months     | 5900697017662 |





## 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
- Honoured with "Poznaj Dobrą Żywność" ("Discover Good Food") sign

| Weight  | Bulk container        | Quantity on a pallet | Storage life | EAN-13        |
|---------|-----------------------|----------------------|--------------|---------------|
| 285 g e | Carton with 20 items. | 30 boxes             | 8 months     | 5900697017501 |

## 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
- Honoured with "Poznaj Dobrą Żywność" ("Discover Good Food") sign

| Weight | Bulk container  | Quantity on a pallet | Storage life | EAN-13        |
|--------|-----------------|----------------------|--------------|---------------|
| 42 g   | Carton 14 items | 30 boxes             | 8 months     | 5900697016979 |
| 126 g  | Carton 12 items | 72 boxes             | 8 months     | 5900697017464 |



## SUGAR-FREE BISCUITS

- Soft, delicate cookies that melt in mouth
- Round and golden cookies
- Sugar-free biscuits contain maltitol as a sweetener. The substance is recommended as a sweetener in production of articles for diabetics. Maltitol has preventive qualities against caries. The substance lowers the calorific value of the article
- Honoured with "Poznaj Dobrą Żywność" ("Discover Good Food") sign

| Weight | Bulk container       | Quantity on a pallet | Storage life | EAN-13        |
|--------|----------------------|----------------------|--------------|---------------|
| 100 g  | Carton with 14 items | 48 cartons           | 5 months     | 5900697025162 |





## WROCLAWSKIE BISCUITS



- Soft, delicate cookies, that melt in mouth
- Without preservatives, pigments, aromas
- Easily digestible
- Exceptionally favoured by all children
- Honoured with "Poznaj Dobrą Żywność" ("Discover Good Food") sign

| Weight | Bulk container       | Quantity on a pallet | Storage life | EAN-13        |
|--------|----------------------|----------------------|--------------|---------------|
| 120 g  | Carton with 20 items | 48 cartons           | 6 months     | 5900697025063 |

## TRADITIONAL CROUTONS

- Tasty and crunchy croutons of traditional home made flavour, golden colour and smell of fresh bread are a perfect variation of prepared meals
- Excellent as an addition to soups and salads
- Consumption ready
- Honoured with "Poznaj Dobrą Żywność" ("Discover Good Food") sign and rewarded a gold medal on International Fairs in Poznań "Polagra-Food".

| Weight | Bulk container            | Quantity on a pallet | Storage life | EAN-13        |
|--------|---------------------------|----------------------|--------------|---------------|
| 150 g  | Plastic box with 12 items | 96 plastic boxes     | 8 months     | 5900697017785 |



## HERBAL CROUTONS



- Tasty and crunchy croutons of sophisticated herb flavour and aroma achieved by addition of a mix of herb spices: garlic, oregano, basil, savoury and onion
- Excellent as an addition to soups and salads
- Consumption ready
- Honoured with "Poznaj Dobrą Żywność" ("Discover Good Food") sign

| Weight | Bulk container            | Quantity on a pallet | Storage life | EAN-13        |
|--------|---------------------------|----------------------|--------------|---------------|
| 150 g  | Plastic box with 12 items | 96 plastic boxes     | 8 months     | 5900697017778 |

## PUFF PASTRY CROUTONS

- Delicate crisp croutons made of steamed dough
- Excellent for soups, desserts and as a snack

| Weight | Collective package | Quantity on a pallet | Shelf life | EAN-13        |
|--------|--------------------|----------------------|------------|---------------|
| 80 g   | 18 bags            | 48 boxes             | 9 months   | 5900697025285 |





## MIXED WHOLEMEAL BREAD

Bread baked in metal moulds, baked in a conventional oven, dough is led by a three-phase method of slow, natural fermentation of wholemeal flour. This method of dough leading guarantees obtaining soft, acidulous taste of bread. The bread crust is porous, naturally cracked, and crispy. The breadcrumb is wet and resilient. The smell of wholemeal dough is clearly perceptible.

The bread recipe has not been changed since its introduction in the sixties of the last century.

Bread is sold loose – no packaging.



## PIEKARNIA ŻŁOTY KŁOS

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www.zlotyklos.com.pl



### MIXED RURAL BREAD (1,30 kg, 2,60 kg)

Produced traditionally based on natural leaven by means of a multi-state method from wheat and rye flour. Specific taste and aroma and freshness for longer time is obtained thanks to appropriate technology and the use of natural components. Bread is baked in big rectangular tins and requires longer baking period (approx. 2 hrs). The taste is enhanced by slightly broken, crunchy and thick crust, and a flavor of roasted flour on top of bread.

### MIXED CHEF'S BREAD (0,70 kg, 1,40 kg)

Produced on the basis of leaven made of wholewheat flour type 1850 with the addition of sourdough from rye flour and wheat bread flour type 750 as well as added seeds of sunflower, linseed, sesame, rolled oats, malt extract and roasted barley malt.



### SPELT BREAD, MIXED (0,40 kg, 0,80 kg)

Produced by means of multi-stage method on the basis of natural leaven with addition of rye sourdough and a considerable share of spelt flour (70%), loose dough, baked in baking tins. Spelt bread is a valuable source of proteins, fiber and carbohydrates which facilitate flexible operation of the human system. Thanks to adequate composition of raw materials and adequate production technology, bread has exceptional taste and moisture.

## **BUTTER COOKIES WITH MERINGUE**

Square shaped cookies composed of two layers, bottom layer made of shortcrust pastry of golden color, the top layer covered with meringue of creamy and beige color and the structure characteristic of a well roasted meringue. Sweet, with butter after-taste.



## **CAŁUSKI (KISSES) BUTTER COOKIES WITH MERINGUE**



Round in shape, made of three layers, the bottom layer made of shortcrust pastry of golden color, the top covered with meringue of creamy and beige color, the layers are alternated with fruit jam with rose flavor. Cookies' flavor is characteristic of the filling used.

## **KLAWISZE (PIANO KEYS) – BUTTER COOKIES WITH MERINGUE**

Rectangular in shape, made of three layers, the bottom layer made of shortcrust pastry of golden color, the top covered with meringue of creamy and beige color, the layers are alternated with fruit jam with rose flavor. Cookies' flavor is characteristic of the filling used.





## PIEKARNIA VINI

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[www.vini.pl](http://www.vini.pl)

Vini

### GRYCZOK BREAD



Bread produced by the use of traditional natural leaven. The bread based on the old home recipes and buckwheat flour falls. Buckwheat contains high amounts of magnesium, potassium and other trace elements. Contains gluten protein and rich in vitamins.

### KRAJCOK BREAD

Traditional mixture of whole-grain bread with flour containing high amounts of fiber and micronutrients.







**FRUIT, VEGETABLES,  
MUSHROOMS  
AND PRODUCTS THEREOF**

---

## **FRUIT, VEGETABLES, MUSHROOMS AND PRODUCTS THEREOF**

- CHŁODNIA OLSZTYN Sp. z o.o.
- EUROHANSA Zakład w Toruniu Sp. z o.o.
- Firma Bracia Urbanek Spółka Jawna
- Firma EURO TRADE
- P. P. BIEGPOL w Wolsztynie
- Przetwórstwo Owoców i Warzyw „GOMAR” w Pińczowie
- Spółdzielcza Grupa Producentów Owoców „NASZ SAD”
- Tłocznia MAURER
- UNIFREEZE Sp. z o.o.
- VEGAPOL Sp. z o.o.
- ZPOW „ORZECH” Sp. z o.o.
- ZPOW DAWTONA

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## **FROZEN BROCCOLI FLORETS**

Net 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.

## **FROZEN CAULIFLOWER FLORETS**

Net 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.



## **FROZEN DICED CARROT**

Net 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.



## FROZEN STRING BEANS CUT

Net 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.



## CARROT WITH GREEN PEAS

Frozen mix of 2 vegetables

Net 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.



## ROYAL MIX

frozen mix of three vegetables

Net 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.

## „OLSZTYŃSKA” MIX

### Frozen mix of 7 vegetables



Net 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.

## FROZEN STRAWBERRIES

Net weight: 400 g.

Ingredients: Strawberries without stalks.

Average nutritional value of 100 g of the product:

Caloric value – 119 kJ / 28 kcal, Protein – 0,7 g,

Carbohydrates – 5,4 g, Fat – 0,4 g.





**EUROHANSA Sp. z o.o.**

**EUROHANSA Sp. z o.o.**

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**www.eurohansa.pl**

## **ROASTED APPLE CUBES**

Are used as additive to cakes, desserts, ice-cream and layer cakes. They are also a delicious component of pancakes, pierogi, pasta sauces and rice dishes. The product has natural, light creamy color and low sugar content – not more than 20%. Intended for baking. Packed in buckets of 12 kg, jugs of 700 g. Shelf life: 6 months.





## FIRMA BRACIA URBANEK

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www.urbanek.com.pl



### PICKLED CUCUMBERS

One of the most popular vegetable preserves. The product has a very wide culinary use. It works perfectly as a standalone dish, and after chopping, as an addition to the herring salad, vegetable or tartare. It often appears as an indispensable element of the dinner dishes either in the form of additions to soups or main dishes. Clear, salty sour note in its taste highlights the delicious flavor of casseroles, hamburgers and hot dogs.

### BEETS FOR FRYING

The ideal product for people looking for an easy to prepare addition to the dinner dishes. Served after heating, with potatoes or rice, stewed meat or stew, beets for frying make a good component of a nutritious meal. Small addition of butter when heated raises the taste of the product.



### KSIĘŻACKA SALAD

Księżacka salad is a colorful composition of vegetables, which perfectly reflects colours of the Duchy of Łowicz. Properly balanced proportions of pepper, leavened cucumber, onion, carrot and white cabbage in a delicate vinegar with oil and natural spices give it an original flavor. This salad can be a great addition to many dinner dishes, hamburgers, casseroles and hot dogs.





## CANNED CUCUMBERS

Crisp and similar in size cucumbers in vinegar marinade makes an excellent addition to the dinner dishes, salads, raw salads and sandwiches. They are available in different packages at domestic and foreign markets, meeting the needs of many groups of consumers. The use of certain varieties of raw material and the selection of process parameters in conjunction with a selected blend of spices give to the product its distinctive and characteristic taste.



## SWEDISH SALAD

Swedish salad or a combination of crispy slices of cucumber in sweet and sour pickle makes a perfect snap, and the process of corrugation gives it an aesthetic and decorative appearance. This is an excellent addition to burgers, casseroles, pizzas or grilled dishes and barbecue. With a diverse packaging this salad goes to the individual customer and can be willingly used in the catering industry.



## FIRMA EURO-TRADE Dominik Majchrzak

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### CHOICE PICKLED CUCUMBERS

In a small jar in the shape of the traditional rural barrel, we have enclosed pickled cucumbers smelling of garlic, dill and horseradish. The feature which makes our product unique on the market is its crunchiness and firmness. The entire process of natural pickling takes place directly in the jar, which allows it to retain the nutritional values and aroma of the raw crop from the local plantators.

### CUCUMBER PICKLES, CONT. 720 ml

The goal of our offer is to familiarise you with the sweet&sour taste of cucumber pickles made in our region in the post-war period. The high quality of our product is achieved with the now all but forgotten process of its production, free of the unnecessary, ubiquitous mechanisation. Every cucumber used by us is manually peeled, cleaned of seed chambers and cut into slices, as our grandmothers used to do it.



## WHITE MUSHROOM

The history of cultivated mushrooms starts in ancient times. First description of mushroom tillage comes from 1707. White mushroom is the best known cultivated mushroom. To guarantee whole year products availability, P.P. BIEGPOL cultivates mushrooms in modern rooms with appropriate climate. The selection of correct production methods, technology used and production process control make our product ideal regarding taste and aroma with high esthetic performances. To make the processing time as short as possible and to guarantee high quality, we perform the crop procedures manually directly into final packaging. White mushroom can be used with many applications. It ideally fits to many tastes, and the meals attractiveness strictly depends on your inspirations. Mushrooms are very healthy, low-caloric (100 g contain 15 kcal), are cholesterol-free, contain antioxidants, and many minerals (potassium, phosphorus, sodium, magnesium, calcium, selenium) Vitamin B and C and biotin, what makes them ideal components of health and low-caloric diet.





## BROWN MUSHROOM

Brown mushroom (brown, creamy) differs from white mushrooms with the color of chapeau. It's a younger variant of mushroom, cultivated with lower temperatures with special base. It features with richer aroma and nut-like taste. It has the best taste when it's cruded, e.g. served on rocket salad with juicy steak.



We can offer variety of packaging – wholesale packs with capacity of 3 kg, 2,5 kg, 2 kg, 1,5 kg and retail packs of 250 g, 400 g, 500 g, 600 g – all delivered in outer cartoons (packed as 4, 6 and 8 packs in one cartoon). Within our portfolio you can find ready-to-use sets prepared based on mushrooms. From one side these sets give you culinary ideas, and from the other side they help you to make fast, tasty and healthy meal.







## Górniak Irena PRZETWÓRSTWO OWOCÓW I WARZYW GOMAR

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[gomar@gomar.net.pl](mailto:gomar@gomar.net.pl)  
[www.gomar.net.pl](http://www.gomar.net.pl)

### PLUM JAM

Plum jam is a natural product, preserved by pasteurization in hermetically sealed containers. Health benefits of the product claims that are made without added preservatives. They do not contain sulfur dioxide as products made with canned fruit pulp. They are cooked so as to obtain jam-like appearance and taste of homemade jam. Plums are thoroughly tested and each stage of the technological process is supervised so that the product meets the highest quality requirements, able to meet the expectations of the customer.



### ARONIA NECTAR

The product is natural, with no added preservatives, preserved by pasteurization in hermetically sealed glass bottles with safety button. Aronia nectar is produced on the basis of concentrated aronia juice, which is processed from the plant "GOMAR" on the line for a modern station concentrates, including ultrafiltration.

Water from one source is treated in two stages in water treatment and softening, which improves the flavor of the product.

In order to deepen the vitreous of the nectar and thus improve the appearance the filtration process is carried out. Production technology and formulation have been developed on this plant.

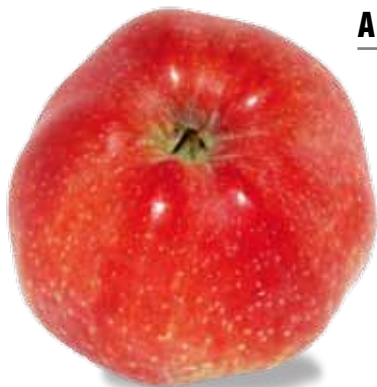
It should be noted that the product has a higher proportion of fruit than those prescribed in the applicable Ordinance of MRiRW on the specific requirements of commercial quality fruit juices and nectars. Fruit content in the nectar is 30%, which is beneficial for its taste, aroma and health benefits.

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**www.naszsad.pl**



### **ALWA APPLE**



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

### **BOSKOP APPLE**



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.

### **CORTLAND APPLE**



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.

### **ELIZA APPLE**



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.



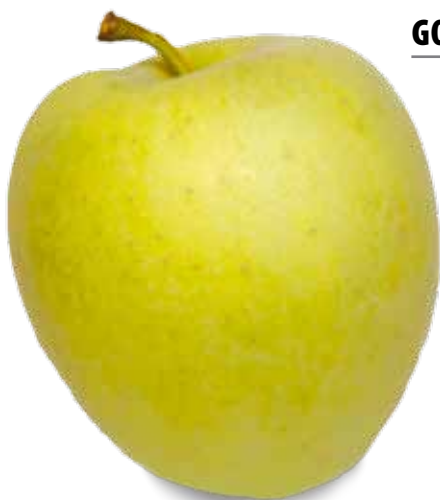
### **GALA APPLE**

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.



### **GLOSTER APPLE**

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.



### **GOLDEN DELICIOUS APPLE**

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.



### **APFEL INDARED**

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.

## JONAGORED APPLE

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.



## LIGOL APPLE

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.

## LOBO APPLE

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.



## SZAMPION APPLE

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.





"Maurer's Juice" belongs to the group of organic farming products. They are packed in uniform containers, which attract customers, who seek healthy and tasty food.

#### Features of the juices produced in Maurer Fruit Mill:

- health – the juice is pressed, therefore all the valuable fruit ingredients go straight to the bottles and cartons,
- nature – we do not add sugar, water nor preservatives, and the only means of preservation is by pasteurisation,
- tradition – the production technique is rooted in the family tradition
- taste – the fruits pressed in the process come, to a great extent, from the region of Łącko, from ecological farms.

#### "BIO APPLE JUICE"

- 100% juice,
- natural, cold-pressed from fruits,
- sugar, water and preservatives free,
- preserved solely via pasteurisation.

##### Available forms of packaging:

- glass bottle, capacity: 250 ml,
- glass bottle, capacity: 750 ml,
- bag-in-box carton: 5 litres.



#### "BIO PEAR JUICE"

- 100% juice,
- natural, cold-pressed from fruits,
- sugar, water and preservatives free,
- preserved solely via pasteurisation.

##### Available forms of packaging:

- glass bottle, capacity: 250 ml,
- glass bottle, capacity: 750 ml,
- bag-in-box carton: 5 litres.

## UNIFREEZE Sp. z o.o

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The company "Unifreeze" has over twenty years of experience in production of frozen products. We owe our successes to our faithful customers, who value high quality of our products.

Frozen vegetables and fruit from the company "Unifreeze", labelled with a mark "Poznaj Dobrą Żywność" ("Try Good Food"), are obtained from crops in the Kuyavian-Pomeranian voivodeship, in the buffer zone of the landscape park. Due to the small distance between the conversion plant and the fields, freezing is conducted within 24 hours of harvesting. This guarantees maintaining of freshness and thus, high quality of products.

The company Unifreeze meets the needs of people with diabetes placing on packaging information about number of equivalents (carbohydrate, protein, fat, and protein-fat), allowing correct composition and diversification of a diet of persons affected by that disease.

### BROCCOLI FLORETTES

Net weight: 400 g



### CAULIFLOWER FLORETTES

Net weight: 400 g





## CUT SPRING BEANS

Net weight: 400 g



## DE-STONED CHERRIES

Net weight: 400 g

## STRAWBERRIES

Net weight: 400 g



## SPINACH, WHOLE YOUNG LEAVES

Net weight: 400 g







### **TOMATO COCKTAIL**

Cocktail is a delicious and red tomato. Fruit weight is 12–15 g. Tomato comes from the greenhouse, where the integrated production and biological methods of cultivation are used. Fruits are packed in 250 g and 500 g box.

### **PINK BEEF TOMATO**

Pink Beef Tomato is our Polish specialty. Is the fleshy fruit of a unique and excellent taste. It is both refreshing and sweet (brix value of about 4.5–5.5). It has a fifth taste: umami. The tomato has an attractive pink colour and round shape. The star shaped calyx stays fresh long. Tomato comes from the greenhouse, where the integrated production and biological methods of cultivation are used. The Pink Beef Tomato is sorted by hand. Fruits are packed in carton 6 kg.



### **TOMATO ADMIRO**

The tomato Admiro is tough fruit with attractive colour and distinctive shine. The tomato has the red colour and round shape. Tomato comes from the greenhouse, where the integrated production and biological methods of cultivation are used. Fruits are packed in carton 6 kg.





## ZAKŁAD PRZETWÓRSTWA OWOCOWO-WARZYWNEGO „ORZECH” Sp. z o.o.

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### SPAGHETTI SAUCE

A careful combination of best quality ingredients gives a delicious arrangement that guarantees the unique taste of Italian cuisine. Heated, it performs well as vegetarian sauce or can be served with some stir-fried meat and/or cheese, for example Parmesan. Comes in 700 g and 300 g jars.



### SLICED BEETROOT

A careful combination of the unique taste of beetroot with aromatic herbs and condiments make this sliced beetroot arrangement delicious. Its additional visual asset is corrugated slices obtained by the use of special slicer blades. Available in 460 g jars. Sliced Beetroot is perfect as an addition to salads as well as an appetizer served before meat and vegetable meals.

### SWEET AND SOUR SAUCE

Sweet and sour sauce is the unique taste of Asian cuisine. Our sauce is offered to those who love fast but very tasty and healthy food. It goes perfectly with stir-fried meat or seafood, as addition to rice, porridge, kasha or pasta. Comes in 700 g and 300 g jars.



## MARINATED MUSHROOMS

An exceptional recipe and processing of the same quality make the secret of the delicate taste of our marinated mushrooms. The delicious arrangement of fresh and aromatic ingredients makes up a perfect light snack or an addition to both salads and sauces. Available in 760 g and 280 g jars.



## MARINATED PEPPERS

An exceptional recipe and processing of the same quality make the delicate taste of our marinated peppers. These thick and firm pepper pods taste delicious as a fast and elegant appetizer or as an addition to salads, sauces and the like. Available in 850 g and 660 g jars.



## PLUM JAM

There are few products with such a wide variety of culinary applications as our plum jam in 330 g and 930 g jars. It is ideal as the filling for homemade baking and it also turns out to be good as an addition to desserts or just for direct consumption as part of set breakfasts. And its unique, slightly tart taste will certainly bring back the taste of homemade plum jam to many of you.

## GREEK SALAD

The Greek Salad has a full, quite typical and distinctive taste, and its components, that is cucumber, carrot, pepper and onion make up an ideal mild arrangement of ingredients which, appropriately treated and seasoned, impart the unique character to the salad. This Greek Salad is an ideal solution for those who seek traditional and tasty home prepared meals. It can be served as a ready-made addition to dinner meals. It can also be used, according to individual preferences, as an addition to meat, cold cuts and sausages, or just as a vegetable salad (seasoned with, for example, mayonnaise). The salad is produced in 680 g jars.



## VISTULA SALAD WITH APPLE

The addition of apple enhances the unique taste of this slightly sweet and slightly sour red cabbage salad. This is a ready-made addition to dinner meals. It can be used, according to individual preferences, as an addition to meat, cold cuts and sausages or other meals. Available in 920 g, 670 g and 460 g jars.



## VISTULA SALAD WITH CRANBERRY

Combining the unique taste of the red cabbage salad with cranberry makes the whole a guarantee of a unique taste. Slightly sweet, this salad is perfect as an addition to dinner meals. Available in 920 g, 670 g and 460 g jars.



## PICKLED CUCUMBERS

Crisp gherkins in vinegar brine, with a unique, slightly sweet and slightly sour taste. Perfect for direct consumption or as an addition to dinner meals and salads. Produced in 1900 g, 880 g and 430 g jars. The right processing and appropriate selection of the varieties of cucumber make the taste of these gherkins sophisticated.







## ROYAL SALAD

Our careful selection of best quality ingredients guarantees that the salad gets unique organoleptic qualities. Fresh and aromatic cabbage, carrot, onion, juicy red pepper make up an exceptional arrangement of the Royal Salad. Produced in 880 g, 670 g and 460 g jars. The Royal Salad is a perfect match for dinner meals and can also be an addition to meat, cold cuts and sausages.

## SAUERKRAUT WITH MUSHROOMS

A delicate, crisp and sour taste combined with the decorative appearance of this sauerkraut with mushrooms is perfect as the main ingredient of such soups as, for instance, cabbage soup, or of meals like vegetarian bigos or bigos with sausage, bacon etc. Comes in 900 g jars.



## SAUERKRAUT

The unique, slightly sour taste of this sauerkraut goes well as an ingredient of salads with an addition of apple, vegetables, olive oil or mayonnaise. Available in 900 g jars. It can also be used as the main ingredient of pierogi and such soups as, for instance, cabbage soup, or of meals like vegetarian bigos or the traditional one with sausage, bacon, meat etc.



# Dawtona

ZPWO DAWTONA Danuta Wielgomas

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www.dawtona.pl

Eating our Dawtona sauces inspired by Mediterranean, Mexican and Asian cuisine you shall feel like travelling to the most distant parts of the world. Rich in vegetables and aromatic spices – our sauces make an excellent base of nutritious meals for all your family.



**SWEET AND SOUR SAUCE**

## MEXICAN SAUCE



## BOLOGNESE SAUCE WITH HERBS



## NAPOLI SAUCE



## HUNGARIAN SAUCE





# **CONFECTIONERY AND PASTRY PRODUCTS**

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## CONFECTIONERY AND PASTRY PRODUCTS

- BLIKLE Sp. z o.o.
- FIRMA CUKIERNICZA „SOLIDARNOŚĆ” Sp. z o.o.
- PWC „ODRA” S.A.

## A. BLIKLE Sp. z o.o.

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biuro@blikle.pl  
www.blikle.pl



### A. Blikle GINGERBREAD

The traditional gingerbread prepared without preservatives containing an infusion of Earl Grey tea, raisins, honey and spices, decorated with toasted almonds.

Packed in a decorative box.

Net weight: 500 g.



## PRZEDSIĘBIORSTWO WYROBÓW CUKIERNICZYCH ODRA S.A.

ul. Starobrzeska 7  
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tel. centrala: (+48) 77 444 60 00,  
fax: (+48) 77 416 26 27

odra@odra.com.pl  
www.odra.com.pl



### "CARMEN" CHOCOLATES

Carmen – Georges Bizet composed one of the most beautiful operas – the legendary "Carmen". ODRA based in Brześć created "Carmen" chocolates to satisfy sophisticated tastes of its clients. Chocolates are produced from top quality milk chocolate and delicate filling made of exclusive nut, subtle cappuccino, and for those who love distinct flavors – eggnog and rum. They taste perfect with aromatic coffee.

A package of 245 g.



## CHOCOLATE DANCING STARS

An assortment of pralines combining three different types of chocolate: plain – with velvety-smooth coffee and cream filling, milk and plain – with caramel cream filling, and white and plain – with orange cream filling.

## BOMBONIERKA CHOCOLATE SATISFACTION

An exceptional assortment of pralines combining three different types of chocolate: plain, milk and white, filled with classic cream fillings.



## TOFFINO

Delicate milk toffee candy with chocolate cream filling.

## ŚLIWKA NAŁĘCZOWSKA

Delicious, unique candied plums nestled in cocoa cream filling, covered with plain chocolate and made from a traditional recipe for fifty years.



## WIŚNIE W LIKIERZE

Cherries in liqueur, highly esteemed and maintaining the market leader position for years, are a combination of exquisite flavours and a mouth-watering recipe. A fragrant cherry soaked in liqueur and encased in a bitersweet chocolate casing of distinct taste is a temptation no one can resist.



## BOMBONIERKA CZEKOLADOWE KREACJE CHOCOLATE CREATIONS

Pralines in milk, plain and white chocolate with a variety of smooth cream fillings.





## ZŁOTY ORZECH

Delicious pralines with a hazelnut dipped in a smooth hazelnut cream filling.



## CZEKOLADOWE TAJEMNICE

A superior assortment of milk chocolate pralines with velvety-smooth cream fillings: strawberry, chocolate, hazelnut and pistachio.



## ZŁOTA MALAGA

Exquisite milk pralines with raisins nestled in Malaga-flavoured cream filling.



## **MIXED AND PROCESSED PRODUCTS**

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## **MIXED AND PROCESSED PRODUCTS BASED ON THE ABOVEMENTIONED PRODUCTS**

- CHŁODNIA „IRMOS” Sp. z o.o.
- DEGA ZAKŁAD PRACY CHRONIONEJ S.A.
- FANEX Sp. z o.o.
- HORTINO ZPOW LEŻAJSK Sp. z o.o.
- JAWO Sp. z o.o.
- PW MAXTOP
- VIRTU Sp. J.
- WSP „SPOŁEM” W KIELCACH
- ZAKŁADY SPOŻYWCZE „BONA” Sp. z o.o.

## CHŁODNIA IRMOS Sp. z o.o.

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[www.irmos.pl](http://www.irmos.pl)



### CEPELINAI

The product is tasty, highly nutritious and healthy, as well as easy to prepare. It is low in calories and light to digest – recommended to consumer in any age. High quality results from the technology, selection of adequate ingredients and observation of production safety rules. The firm has introduced HACCP system the operation of which is regularly verified by sanitary and veterinary services, SGS Polska Sp. z o.o. and PCBC S.A. in Warsaw.

Net weight: 500 g



## DEGA ZAKŁAD PRACY CHRONIONEJ SA

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Dział marketingu tel.: (+ 48) 94 36 15 166

[marketing@dega.pl](mailto:marketing@dega.pl)  
[www.dega.pl](http://www.dega.pl)



### 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.







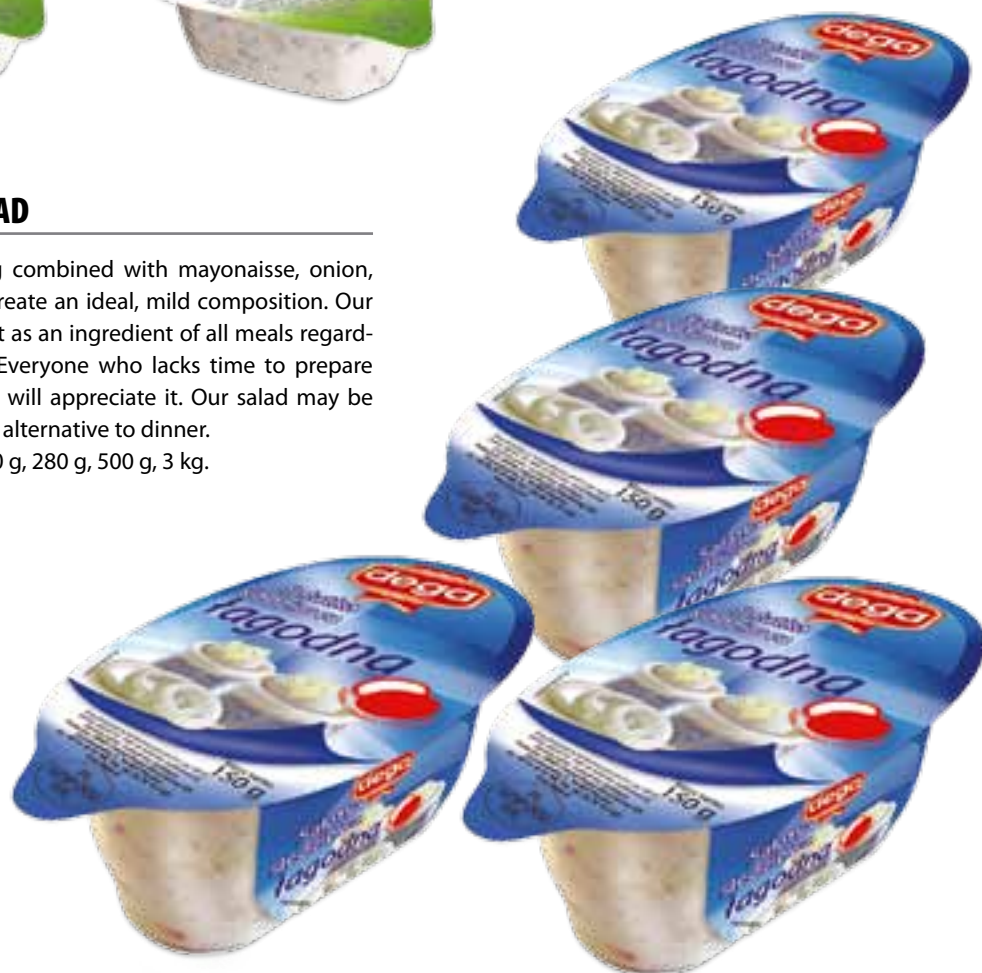
## MILD HERRING SALAD

Tasty pieces of herring combined with mayonnaise, onion, carrot and cucumber create an ideal, mild composition. Our suggestion is to serve it as an ingredient of all meals regardless of a time of day. Everyone who lacks time to prepare time-consuming meals will appreciate it. Our salad may be an excellent and original alternative to dinner. Available in weight: 150 g, 280 g, 500 g, 3 kg.

## POLISH STYLE SALAD

Polish Style 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.

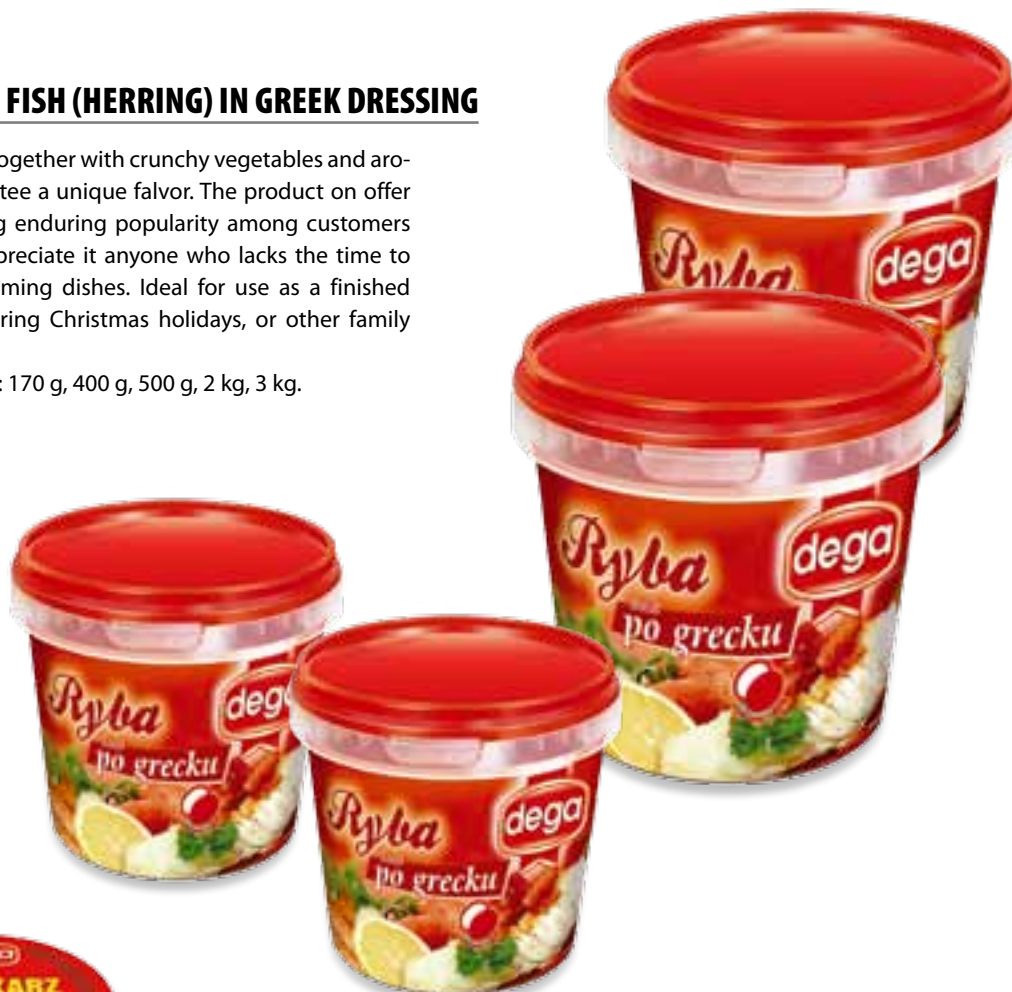
Available in weight: 150 g, 250 g + 30 g gratis, 2 kg.



## **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: 170 g, 400 g, 500 g, 2 kg, 3 kg.



## **FISH SPREAD WITH RICE**

The most original of all? Yes, because it is recognised on the list of Polish traditional products. This is something more than rice, onion and tomato puree – this is a tradition and respects the taste of two Polish generations. We present this dish in a nice and convenient tin, ready to be open at any time when you want to enjoy tradition and a good taste. At your discretion you can add sliced olives or combine it with cottage cheese and season with finely chopped celery. You will see how this traditional spread without preservatives changes a simple dish into a great fun and feast.

Available in weights: 135 g, 250 g.



**FANEX Sp. z o. o.**

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[biuro@fanex.pl](mailto:biuro@fanex.pl)

## KETCHUP NR VII

Ketchup made from tomato paste, sugar, vinegar and other additives.  
Manufactured hot. Product does not contain preservatives.  
Consistency – semi-liquid, thick, smooth colour – intensive red  
flavour – tomato, sweet – sour, no off flavor and taste.  
Net weight – 585g, Single packaging – 510 ml glass bottled with a cap.



## 1000 ISLAND SAUCE

Fat emulsion made of vegetable oil, tomato concentrate, mustard, vinegar, flavour addition, thickeners and preservatives.

Manufactured hot. Consistency – semi-liquid with visible spices' bits, colour – light, cream-pink, flavour – mild, sweet, slightly tomato, no foreign flavour and taste.

Net weight – 950 g

Single packaging – 1000 ml bottled with a cap.



## GYROS SAUCE

Fat emulsion of vegetable oil, mustard, sugar, vinegar, thickeners, dill, garlic, natural spices. Chemically preserved. Manufactured hot. Consistency – semi-liquid, quite thick, colour – dark orange-red with visible pieces of paprika and spices, flavour – sweet- sour, spicy, paprika taste, no off flavours and taste.

Net weight – 950 g.

Single packaging – 1000 ml bottled with a cap.



## MEXICAN SAUCE

Sauce made from tomato paste, paprika, mustard, sugar, salt, vinegar, modified starch, thickeners. Chemically preserved. Manufactured hot. Consistency – semi-liquid, quite thick, colour – dark orange-red with visible pieces of paprika and spices, flavour – sweet-sour, spicy, paprika taste, no off flavours and taste.

Net weight – 1 kg.

Single packaging – 1000 ml bottled with a cap.



## PAYSANNE

Pre-fried potatoes, broccoli, corn, peppers, onions, green beans, carrots.

Weight of packane 450 g.



## STIR-FRY VEGETABLE MIX WITH PARIS SEASONING

Cauliflower, broccoli, green beans, baby carrot, onion, herb-  
al spices.

Weight of packane 450 g.

## STIR-FRY VEGETABLE MIX WITH ROMAN SEASONING

Green beans, broccoli, corn, peppers, tomatoes, onion, pre-boiled noodles, champignons, herbal spices  
Weight of packane 450 g.



## STIR-FRY VEGETABLE MIX WITH OLD-POLISH SEASONING

White cabbage, carrot, green beans, onion, corn, pre-fried potatoes, herbal spices.  
Weight of packane 450 g.





**JAWO Sp. z o.o.**

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www.jawo.pl

## 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.

In packages of 450 g, 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.

Our offer encompasses:

- Silesian Potato Dumplings Filled with Beef and Pork Meat – best served with any kind of salad;
  - Silesian 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.
- Both kinds of Silesian Potato Dumplings are gluten-free products.
- "Kopytka" Potato Dumplings – buttered with greaves or poured with a sauce help to prepare a delicious plate in three minutes;
  - "Leniwe" Potato Dumplings with Cottage Cheese – best served sprinkled with sugar and cinnamon, topped with melted butter. Kids favourites.

In packages 450 g, 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.

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

**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 cepelinai.

In packages 480 g / 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.

We propose three types of pockets:

- with Champignons – stuffing consists of fresh champignons, spices and wheat fibre;
- with Meat – stuffing consists of beef, which comes from Polish rural farms;
- with Mushrooms and Sauerkraut – stuffing consists of bits of real wild mushrooms, the ones most often bought for Polish traditional Christmas dish.

In packages 300 g / 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 / for gastronomy 2,5 kg.

## PRODUCTS ON THE PAN

We offer three types of plates, which can be prepared in three easy ways: it is enough to fry them on the pan, warm in the microwave and in the oven.

- Meat-stuffed Croquettes will satisfy even the biggest hunger. Most often served with a cup of beetroot soup, perfect both for every day and for exquisite events.
- Sauerkraut-and-Mushroom stuffed Croquettes – resemble the smell of forest and boletus, covered under golden and crunchy crust. They acquire a firm taste due to fried onion and sauerkraut.
- Pancakes with delicate stuffing made of a great amount of fluffy Cottage Cheese hidden in traditional pancake dough. Best served with favourite fruit sauces and for chocolate fans with same choco chips.

All products on the pan are manufactured by hand.

In packages 400 g / for gastronomy 1 kg.



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### PIZZA ROSSA HAM-MUSHROOMS

One of our flagship products, pizza which develops together with our family business. For years Rossa has evaluated and changed together with the needs of our clients, but always according to the rule: we make pizza and zapiekankas as if we cooked for ourselves.

Pizza Rossa is delicate, thin and crunchy crust topped with fresh mushrooms, finely cut onions and slices of ham, a mixture of the best ingredients. Tomatoe sauce seasoned with selected herbs and Mozzarella give characteristic aroma to our pizza.

Diameter: 21 cm, weight: 240 g.

| UNIT PACKAGING | collective PACKAGING | TYPE OF UNIT PACKAGING |
|----------------|----------------------|------------------------|
| 240 g          | Multi-pack 5 pcs.    | Cardboard box          |



### PIZZA GIACOMO HAM

Dubbed „a queen of thick crust” due to wonderful fluffy American-style crust topped with a bounty of toppings. The secret of unforgettable taste is in a careful selection of top quality ingredients, a composition of herbs developed specially for this pizza and the use of a real yeast-based dough, the recipe being strictly protected as confidential for 20 years. The taste is complemented with Mozzarella and mouth watering ham. A huge pizza for all the family who seeks maximum pleasure in eating.

Diameter: 27cm, weight: 555 g.

| UNIT PACKAGING | collective PACKAGING | TYPE OF UNIT PACKAGING |
|----------------|----------------------|------------------------|
| 555 g          | Multi-pack 5 pcs.    | Cardboard box          |







## ZAPIEKANKA 195 g FLOWPACK

Genuinely Polish fast food. As is its characteristic black and yellow packaging: one and the only. The taste which shall not be forgotten. A composition of crunchy baguette with spicy topping. Our secret is the traditional recipe for the baguette crust baked in our own bakery and mushroom and onion filling of top quality ingredients, all laying on a fresh baguette. Distinctive taste and aroma combines with the delicacy of Mozzarella.

Size: 30 x 7 x 3 cm, weight: 195 g.

| UNIT PACKAGING | collective PACKAGING  | TYPE OF UNIT PACKAGING |
|----------------|-----------------------|------------------------|
| 195 g          | Cardboard box 15 pcs. | flow pack              |

## ZAPIEKANKA PIZZA SNACK WITH MUSHROOMS

A wonderful snack in a modern packaging makes the clients easily remember this product made on the original pizza crust. Genuine yeast based crust in combination with mushrooms and aromatic onions enables to enjoy the best of the snack. Delicate Mozzarella is a final touch which makes it a yummy snack.

Size: 28 x 7 x 2,5 cm weight: 180 g.

| UNIT PACKAGING | collective PACKAGING  | TYPE OF UNIT PACKAGING |
|----------------|-----------------------|------------------------|
| 180 g          | Cardboard box 12 szt. | flow pack              |



## MUSHROOM ZAPIEKANKA 140G FLOW PACK

Zapiekancka made on crunchy pizza crust has original and unique taste. Genuine yeast-based crust is soft and delicious. Sauce with a variety of herbs and condiments enhances the taste of mushrooms, onions and peppers enables to discover what is the best in zapiekanka. Mozzarella combines all ingredients which altogether make a delicious piece of food.

Size: 21 x 9 x 2 cm, weight: 140 g.

| UNIT PACKAGING | collective PACKAGING | TYPE OF UNIT PACKAGING |
|----------------|----------------------|------------------------|
| 140 g          | cardboard 30 pcs.    | plastic wrap           |



## ZAPIEKANKA 270 g PLASTIC WRAP

Exceptionally big and exceptionally tasty. Zapiekanca XXL for gourmets. The baguette recipe developed by us and used at our bakery is the secret of our zapiekankas which makes them so tasty. Fresh baguette topped with spicy mushroom and onion topping is a wonderful combination of crunchy bread with spicy topping covered with delicately melted Mozzarella. Herbs emphasize the taste and aroma of ingredients, and the addition of Mozzarella is a finishing touch of the whole composition.

Size: 47 x 7 x 3 cm, weight: 270 g.

| UNIT PACKAGING | collective PACKAGING | TYPE OF UNIT PACKAGING |
|----------------|----------------------|------------------------|
| 270 g          | cardboard 30 pcs.    | plastic wrap           |

## ZAPIEKANKA 195G PLASTIC WRAP

You will never forget the taste of a genuine Polish zapiekanka. Freshly baked, crunchy baguette with mushroom and onion topping of distinctive taste makes you feel in seventh heaven. Herbs emphasize the taste and aroma of ingredients, and Mozzarella is a finishing touch. Size: 30 x 7 x 3 cm, weight: 195 g.

| UNIT PACKAGING | collective PACKAGING | TYPE OF UNIT PACKAGING |
|----------------|----------------------|------------------------|
| 195 g          | cardboard 30 pcs.    | plastic wrap           |



## ZAPIEKANKA 150 g PLASTIC WRAP

A basis for the zapiekanka is made of freshly baked baguette, which after being heated, tastes as if freshly baked. Mushroom and onion topping has distinct flavor thanks to excellent ingredients and special composition of herbs. All this is topped with delicate Mozzarella. Size: 26 x 6 x 3 cm, weight: 150 g.

| UNIT PACKAGING | collective PACKAGING | TYPE OF UNIT PACKAGING |
|----------------|----------------------|------------------------|
| 150 g          | cardboard 35 pcs.    | plastic wrap           |



## ZAPIEKANKA 100 g PLASTIC WRAP

Delicious snack. The smallest zapiekanka from the whole range of baguette zapiekankas produced by us. Liked by adults and children alike. The combination of fresh baguette and freshly fried mushrooms and onions is excellent in the mini version as a fast food served on the street or a proposal for crunchy dinner at home. Mozzarella melted on top of the zapiekanka is a finishing touch enhancing its taste.

Size: 23 x 6,5 x 3 cm, weight: 100 g.

| UNIT PACKAGING | collective PACKAGING | TYPE OF UNIT PACKAGING |
|----------------|----------------------|------------------------|
| 100 g          | cardboard 28 pcs.    | plastic wrap           |







## GRUPA VIRTU

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www.virtu.com.pl

## DUMPLINGS

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

Offer: Dumplings with meat, Dumplings with sauerkraut and mushroom, Dumplings with sauerkraut and meat, Dumplings with mushrooms, Dumplings filled with potatoes and cottage cheese, Dumplings with cottage cheese, Dumplings filled with spinach, Wholewheat dumplings with spinach, Wholewheat dumplings filled with potatoes and cottage cheese, Dumplings with stawberries, Dumplings with blueberries.

The product is available in the following packages: 400 g or 1 kg.



## DUMPLINGS WITH SAUERKRAUT AND MUSHROOMS



## DUMPLINGS FILLED WITH SPINACH



## RUSSIAN DUMPLINGS

## PANCAKES,

Pancakes by Virtu are 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 flavour and aroma. They taste well both cold and fried on butter in a pan. They can be served with cream or fruit sauces.

Offer: Pancakes, Pancakes with cottage cheese, Pancakes with apples, Pancakes with peaches, Pancakes with stawberies, Pancakes with blackcurrant.

The product is available in the following packages: 400 g.

### PANCAKES WITH PEACHES



### PANCAKES WITH APPLES



### PANCAKES WITH COTTAGE CHEESE



## **CROQUETTES WITH SAUERKRAUT AND MUSHROOMS**

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

Offer: Croquettes with meat, Croquettes with sauerkraut and mushrooms, Croquettes with sauerkraut and meat, Croquettes filled with potatoes and cottage cheese.

The product is available in the following packages: 400 g and 1 kg.



## **PASTRIES FILLED WITH MUSHROOMS**

## **PASTRIES FILLED WITH SAUERKRAUT AND MUSHROOMS**

## **PASTRIES**

It is an excellent combination of fresh yeast pastry and filling made in accordance with traditional Polish recipes. It tastes perfect with beetroot soup.

Offer: Pastries with mushrooms, Pastries with sauerkraut and mushrooms, Pastries with meat, Pastries with mushrooms and cheese.

The product is available in the following packages: 250 g.





## NOODLES WITH SAUERKRAUT AND MUSHROOMS

Noodles with sauerkraut and mushrooms may constitute a very tasty dinner after warming it in an oven, a microwave or in a pan. Before serving, thin slices of parmezan may be spread on it.

The product is available in the following packages: 400 g, 1 kg.



## SAUERKRAUT WITH MUSHROOMS

An aromatic sauerkraut with mushrooms may be served as a separate dish or together with bread, tomatoes, silesian dumplings or little hoof dumplings.

The product is available in the following packages: 800 g.



## SAUERKRAUT WITH PEAS

The combination of sauerkraut and peas. Great aroma and taste tempt not only during Christmas. It may be served as an additive to meat or fish dishes.

The product is available in the following packages: 800 g.





## WYTWÓRCZA SPÓŁDZIELNIA PRACY „SPOŁEM”

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www.wspolem.com.pl



### KIELECKA DELI MUSTARD

Kielecka Deli Mustard is a traditional mild mustard with a subdued, harmonious flavour, a slightly noticeable herbal aroma and creamy, smooth consistency. The mustard is made from the highest quality ingredients - carefully selected blends of herbs and spices according to proven, traditional recipes. The flavour bouquet was composed to bring forth and emphasis the advantages of dishes in which it is used. The scope of its culinary use is very wide – it is perfect as an addition to all kinds of cold meats, pates and sausages.

It is available in a glass container with a weight of 190 g.

### KIELECKI MAYONNAISE

Kielecki Mayonnaise is a creamy sauce whose distinct, characteristic flavour and light texture make it the perfect complement to all kinds of salads, sandwiches, cold cuts, fries and toast. Its flavour - which definitely sets it apart from competing products - is created by using the highest quality of carefully selected ingredients, without preservatives, flavour and scent enhancers, thickeners, flavourings and colourings. By choosing Kielecki, you choose the best of Polish cuisine.

Kielecki Mayonnaise is available in individual containers of 170, 250, 310, 500 and 700 ml.





### **ZBÓJNICKA “RUFFIAN” MUSTARD**

Zbójnicka 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. Zbójnicka mustard is a natural product, made of the highest quality ingredients and contains no preservatives or additives. Available in 190 g jar.

### **SAREPSKA MUSTARD**

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.



### **HORSERADISH MUSTARD**

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.



### KREMSKA MUSTARD

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.



### TABLE MUSTARD

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.



### TRADITIONAL MAYONNAISE

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 ml and 700 ml jars.





## SPICY MAYONNAISE

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 ml and 700 ml jars.

## LIGHT MAYONNAISE

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-life because it is closed in a protective atmosphere.

Available in 270 g jar.







## **ALCOHOLIC BEVERAGES**

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## ALCOHOLIC BEVERAGES

- Akwawit-Brasco S.A.
- Browar AMBER
- BROWAR CIECHAN Sp. z o.o.
- Mazurskie Miody ZPH „KAROLINA”
- Śląska Wytwórnia Wódek Gatunkowych „POLMOS” S.A.
- VIN KON S.A.
- VINPOL Sp. z o.o.

**AKWAWIT – BRASCO S.A.  
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**www.polmos.wroc.pl**

*Polmos*  
**Wytwórnia Wódek  
"Wratislavia"**



## **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.

## **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.





## 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.



**HERBOWA GORZKA  
TRADITIONAL**



**HERBOWA GORZKA  
ORANGE**



**HERBOWA GORZKA  
MINT**



## HERBOWA GORZKA CINNAMON

## 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.



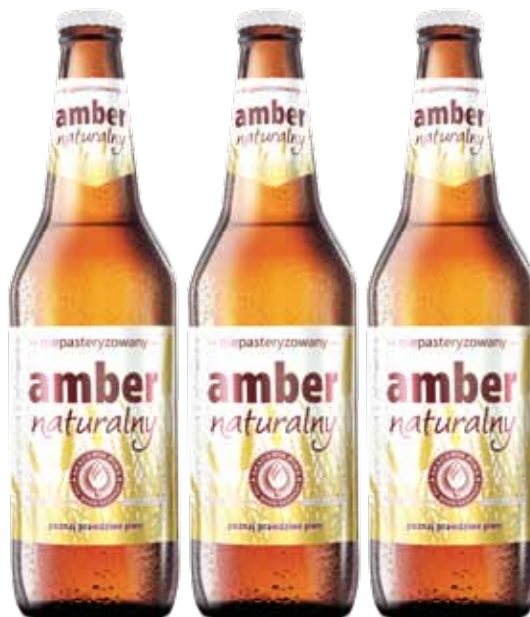
## PĘPKÓWKA XIAŻĘCA

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.

## NATURAL AMBER BEER

Amber Natural is an unpasteurized lager beer with a high malt extract, which adds to its rich, deep and distinct taste. It is **produced using a traditional method of brewing**, according to which each kind of beer is brewed in a separate vat, exclusively from barley malt, hops and glacial water. Natural Amber beer maintains its freshness longer due to microfiltration achieved with the use of ceramic membranes. **Natural Amber beer carries the sign of the Beer Academy.** Its purpose is to promote the richness in the world of beer, its traditions associated with production methods and ingredients, and the celebration which accompanies the reasonable consumption of beer.

Packaging: 0.5 l refundable bottle, 0.5 l can.



## GRAND IMPERIAL PORTER

A dark strong porter beer. It owes its highly rich and full structure to the unique combination of dark and light malts, the use of two types of hops: aromatic and bitter, and a special method of brewing. Grand Imperial Porter is brewed by a traditional method of bottom fermentation requiring a long period of maturation, during which it develops an extremely complex bouquet and a wonderful dark color with shades of cherry. Appreciated by connoisseurs of beer for its unique taste of burnt grain combined with notes of chocolate, coffee, caramel and palpable nuances of dried fruit, as well as its extremely dense head with an excellent structure.

Packaging: 0.5 l non-refundable bottle.





## KOZLAK BEER

A bottom-fermented beer of the Bock type, belonging to the strong beers. The name of this type of beer is derived from Einbock, a city in Lower Saxony. An annual inauguration of the new season of Kozlak beer is held on the second Saturday in September during Koźłaki Bielskowskie (Amber Food and Beer festival).

### **Beer of mysterious power.**

It has a full, essential flavor and unique color characteristic of a Bock type beer. Brewed according to ancient recipes by secret master brewers of Amber Brewery.

Packaging: 0.5 l non-refundable bottle.

## JOHANNES

Johannes is a full light beer brewed in a traditional way with only natural ingredients. A beer with a full and mature bouquet. It owes its strong taste to its long maturation and high level of extract. The mild bitterness and the strong malty notes make Johannes a special beer.

In Poland, the year 2011 was the year of Jan Hevelius. Johannes Beer was created to commemorate this outstanding astronomer but, also importantly, a great brewer. It is a joint initiative by Amber Brewery and Gdańsk History Museum. A part of the proceeds from the sale of Johannes beer is intended for the purchase of exhibits for the museum. Once a year these exhibits will be shown to the public.

Packaging: 0.5l non-refundable bottle.





## ZŁOTE LWY BEER

A full, unique beer representing the golden era of brewing in Gdansk. The highest quality and respect for traditional production methods is guaranteed by the master brewers of the Brewery. In the production process, only the highest quality barley malt, selected hops and glacial water from Amber Brewery wells are used.

**Złote Lwy beer is brewed using a traditional method**, unchanged for hundreds of years. According to the method, each kind of beer is brewed in a separate vat. This is why **Złote Lwy beer** has a wonderful bouquet of beery aromas, a gold sparkling color, a very full mature taste with clear bitter-malt notes and a long-lasting head.

Packaging: 0.5 l non-refundable bottle.



## ŻYWE BEER

Legendary, extraordinary. The most famous beer from Amber Brewery and one of the most renowned beers in Poland. It is created by the forces of nature alone. Its uniqueness comes from the nobility of its ingredients and a recipe which continues the tradition for which the area of Gdańsk has been famous since the Middle Ages.

**Żywe beer is the pride of Amber Brewery.**

Brewed in accordance with the philosophy of the brewery and the purity law of the 16<sup>th</sup> century, out of only the best quality natural barley malt, hops and water, in a traditional process that requires patience. Unpasteurized, with no chemical preservatives, delivered to outlets immediately after bottling, without unnecessary storage. As a result, it delights with its extraordinary richness of flavors and aromas so characteristic of freshly brewed beer.

Packaging: 0.5 l non-refundable bottle.

## BROWAR CIECHAN

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## CIECHAN BREWERY

The history of the Brewery is rooted in 14th century. It is the oldest operating brewery in Mazovia province. Such well-known brands as Pilsneńskie and Bawarskie were developed here. Beer brewing traditions as well as care for top quality have been cherished by our brewers from the very beginning until today.

Currently the brewery combines tradition and innovativeness, while bravely setting trends on the Polish beer market, as a result of which the group of loyal clients has been growing continuously.

Beers brewed by the Ciechan Brewery are listed on the List of Traditional Products kept by the Ministry of Agriculture and Rural Areas.

Since 2006 Ciechan Brewery and its products win first prizes in contests and exhibitions organized by the sector as well as by consumers.

## CIECHAN STRONG NON-PRESERVED

Type: strong lager, extract 14,1%, alc. 7% vol.

Color: Honey amber.

Aroma: head intensively malty followed by hoppy accents; the characteristic aroma of non-pasteurized beer, alcohol not apparent.

Taste: head Intensively malty followed by slight bitterness apparent in the after-taste.

Description: produced by decoction brewing method, characterized by strong malt aroma with a tone of spice. Immediately on the pour the beer tempts with intensive and deep color reminding of a sun-set and bright shadows of amber. The taste is dominated by pleasant bitterness which stays on the palate for a long time. As a result of the recipe, which was perfected by generations, the strength of alcohol is practically not apparent, as a consequence of which the beer is very comfortable to drink and enjoy.

Shelf life: 28 days.



## CIECHAN EXCLUSIVE NON-PRESERVED

Type: light lager, extract 12,1%, alc. 6,2% vol.

Color: dark straw, light gold, clear.

Aroma: mild, pleasant malty and hoppy, grainy and fruity at the background.

Taste: Distinct and pleasant hoppy bitterness, perfectly harmonized with rich aftertaste of malt, fresh.

Description: Filtered beer, of golden color and balanced malt-bitterness profile. Ciechan Wyborne was very well received by consumers and became a flagship product of the Ciechanów brewery. The taste is very characteristic and it is hard to compare it to anything else, which proves its uniqueness. The top quality is underpinned by lack of pasteurization which quite perceptible when drinking. Delicate malt aftertaste with an apparent note of aromatic hops without intensive bitterness makes our beer very tasty and capable of competing with good class German lagers. Shelf life: 28 days.



## CIECHAN HONEY FLAVOR

Type: Honey Flavor, extract 12,1%, alc. 5,7% vol.

Color: light, straw transforming into light yellow, opalescent. Slightly turbid.

Aroma: intensive honey smell making impression of very sweet, perceptible flowery accents.

Taste: Sweet head and afterwards. Honey taste finished by very delicate bitterness, which becomes stronger in the aftertaste.

Description: Wonderful golden color and honey aroma make it absolutely unique. We use three tons of honey a month to produce the honey flavored beer. It is classical among beers. It refreshes and satisfies. Its consumption results in smile on your face and a feeling of relax. Beer produced according to traditional brewing techniques with the addition of natural honey, characterized by unique taste and nutritious values, worms the body. All the above features make it absolute unique, this is why the legion of Ciechan Miodowy clients has been growing more and more.

Shelf life: 2 months.





## CIECHAN WHEAT BEER

Type: Wheat beer, lager, extract 12,1%, alc. 4,8% vol.

Color: pale yellow, turbid, wheat-like.

Aroma: the smell of cereals, bread, with spicy and fruit notes.

Taste: the taste of grain, wheat, bananas and cloves, finished with bitterness.

Description: Top-fermented according to traditional 19th century recipes. Characterized by rich foam, unfiltered, with yeast precipitate depositing on the bottom of a glass or bottle. Very pleasant banana and clover aromas. Its turbid-golden color reminds us of unfiltered nature of beer. Perceptible bitterness transforming into sweet and sour taste of wheat.

Shelf life: 2 months.

## CIECHAN PORTER

Type: Baltic porter, extract 18,1%, alc. 9% vol.

Color: Dark cherry and glossy transforming into intensive blackness.

Aroma: Immediately on the pour – apparent coffee aroma. Pouring to a glass reveals rather unintensive bouquet of aromas, from malty through a bit of vegetable aroma, to almond.

Taste: Coffee taste with wine aftertastes, a bit of dark chocolate, rich bouquet of tastes.

Description: Traditionally brewed (double decoction method). Composition of four types of malt based on old recipes. Traditional brewing processes and 90-day maturation guarantee unique aroma, color, clarity and smoky and hoppy taste.

Shelf life: 6 months.





## CIECHAN LAGER

Type: full lager, extract 12,5%, alc. 6% vol.

Color: rich golden, slightly opalescent.

Aroma: intensive, refreshing, hoppy.

Taste: Head malty with grain background. Followed by strong bitterness and finishing with long slightly herbal aftertaste.

Description: The essence of taste and aroma of genuine pilsners. Characterized by golden and sunny appearance. The taste of rich malt with apparent and pleasant bitterness. The aroma gives the feeling of unusual freshness, thanks to floury scent mixed with a hoppy note. Many our clients regard it as the best full lager they have ever tasted.



## CIECHAN STOUT

Type: Stout, extract 14%, alc. 5,4%.

Color: Dark brown, ruby when held into light.

Aroma: fruit and caramel with smoky scent in the background.

Taste: Rich, strong smoky bitterness, smoky malt in the aftertaste, late aftertaste of very bitter chocolate.

Description: Ciechan Stout is brewed by double decoction – traditional top-fermentation method based on traditional and old recipes. Black Ciechan – a favorite beer of Karol Machlejd, who started brewing beer after coming back from Siberia where he was exiled during the January Uprising. He co-owned the breweries in Ciechanów, Warsaw and Częstochowa, and was one of the pioneers of beer production in the Kingdom of Poland.

Shelf life: 2 months.

## MAZURSKIE MIODY ZPH „KAROLINA” Bogdan Piasecki

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www.mazurskiemiody.pl



### PIASECKI FOREST

Forest mead liquor is created from a combination of honey, juniper distillate, specially selected herbs and repeatedly distilled grain spirit. As a result of aging, it gains a unique balsamic flavor and aroma. Forest mead liquor tastes great when served with meat dishes and fish, it is also perfectly suited for making drinks, marinades and sauces for meats. Alcohol content 40% vol.



### DWÓJNIAK GRUNWALDZKI – NATURAL MEAD- NOT BOILED

Retains the value of honey because it is not subjected to thermal treatment. The extract of selected herbs and spices as well as oak bark give Dwójniak Grunwaldzki a dark color, distinctive spicy character and refined taste. Dwójniak Grunwaldzki is produced according to the traditional Polish recipe: for one volume of honey falls a volume of water. Alcohol content 16% vol.

### PIASECKI PLUM

Plum mead liquor is created from a combination of high-quality grain spirit, selected honey and plums. This refined liquor is obtained as a result of an aging process, and is ideal for red meat and venison. Piasecki Plum is also perfect for cooking and meat marinades. Alcohol content 40% vol.





## ŚLĄSKA WYTWÓRNA WÓDEK GATUNKOWYCH POLMOS S.A.

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### ADVOCAAT

Is made of selected rectified spirit, fresh hen's egg yolks and aromatic additives, following an old recipe. It has a pleasant semifluid 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

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.



### 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 Jamaican 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.



## VIN-KON S.A.

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### SEMI-SWEET ARONIA WINE

„Power of Tradition” – Aronia Wine (red, semi-sweet) is manufactured from fresh aronia berries using the traditional method. The recipe, developed and tried by VIN-KON S.A., extracts from aronia fruit its distinct, strong, tannin-rich and tart flavour. Chokeberries are a source of many precious active substances, vitamins, microelements, which support the immune system and help to remove toxins from the body. The study conducted by the Medical University of Warsaw has shown that, owing to high anthocyanin content, aronia wine has valuable antioxidant properties. It protects from various ailments, strengthens the heart, lowers blood pressure, prevents cholesterol deposition, and even delays the aging process.

The semi-sweet aronia wine goes well with, among other things, meals from a duck with light sauces, chocolate desserts with cocoa content over 70%, cake, ice-cream, pâtés, baked dishes, roast meats.

Net volume: 750 ml, alc. 13% vol.

### SEMI-SWEET BLACKCURRANT WINE

„Power of Tradition” - Blackcurrant Wine (red, semi-sweet) is made from fresh ripe blackcurrant berries according to old Great Poland recipes. The proven recipe and process based on the traditional fermentation get out of the fruits delicate tannins with a perceptible note of refreshing acidity of blackcurrant fruits. Because blackcurrant fruits are high in vitamins, wine produced from them has precious healthful value. The capacity to sweep away free radicals, which prevents the development of cancer and circulatory system diseases, is especially important. This capacity has been confirmed by the research carried out by the Medical University of Warsaw. Thanks to long-standing Great Poland fruit-farming traditions the blackcurrant wine was entered on the List of Traditional Products kept by the Minister of Agriculture and Rural Development in 2006.

The blackcurrant wine is best paired with meals from a cod, meals of wild game especially venison, lamb, roast meats with lighter sauces, goose liver pâtés, pâtés de foie gras, sweet stew, eg. with carrot, mushrooms, sauces, chocolate desserts with cocoa content over 70%.

Net volume: 750 ml, alc. 13% vol.





## DALKOWSKI ADVOCAAT

Is a perfectly balanced composition of natural yolk and alcohol. High quality ingredients which are carefully selected provide the basis for traditional recipe that refers to the 1920s. At the beginning of the 20<sup>th</sup> century in Toruń, a local producer of liqueurs "Dalkowski and Co." specialized in producing liqueurs of the highest quality. The competence and achievements of "Dalkowski and Co" in producing liqueurs are visible today in the Dalkowski Advocaat Starotoruński which due to its high quality and exceptional taste is gaining popularity both in Poland and outside the country as well as expanding the circle of its loyal consumers.

Volume: 0,5 l and 0,35 l. ABV: 17%.



## LUBUSKI GIN

LUBUSKI GIN, unquestionable leader in the category of gin in Poland, is gaining popularity both in Poland and outside the country. The highest quality of LUBUSKI GIN depends on the process of distillation which guarantees subtle taste and natural character. Original recipe of the brand has remained unchanged since 1987. LUBUSKI GIN is produced only from natural ingredients that come from Lubusz Land. The product

is distilled from grain spirit and juniper fruits; however, its pleasant aroma results from a specially composed herbal mixture. It is good to know that particular products in this category have various quality level. Most of the gins available on the market are based on a simplified method of production – ethanol is only aromatized with juniper fruits or with other allowed essences. As a result, the quality of taste in such group of gins is far from that in distilled gins.

LUBUSKI GIN has both the highest quality on a global scale and regional character. The product is widely recognizable in the category of gin in Poland and it is also gaining popularity outside the country – export of this brand involves Germany, Ukraine, Lithuania, Latvia, Estonia and China.

LUBUSKI GIN is incredibly versatile – it can be served in many different ways. It is excellent when served only with few ice-cubes. However, its real charm can be appreciated in company. The classic combination of gin and tonic is widely known, but nowadays, some connoisseurs of gin are more willing to experiment. These new ways of preparing drinks based on gin include Gin & Cola served in long drink glasses, Gin & Sprite with cranberry juice and Gin with cactus juice, crushed ice, slices of lemon and mint leaves.

LUBUSKI GIN, volume: 0,7 l; 0,35 l; 0,1 l, ABV: 38%.

### The offer also includes LUBUSKI GIN LIME.

Exquisite gin produced according to original recipe. Made on the basis of natural ingredients from Lubusz Land. Distilled from grain spirit and juniper fruits with the addition of carefully selected mixture of herbs. Enriched with natural lime essence makes a unique and delicate composition.

LUBUSKI GIN LIME, volume: 0,7 l; 0,35 l, ABV: 38%.



**OTHER**

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# OTHER

■ MOKATE S.A. w Ustroniu

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# MOKATE®

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 at the price of approximately PLN 3.

## **GRANDMA JAGODA RECOMMENDS – ROSEHIP**



## **GRANDMA JAGODA RECOMMENDS – ANTONOVKA APPLE**





## **GRANDMA JAGODA RECOMMENDS – RED GRAPEFRUIT**



## **GRANDMA JAGODA RECOMMENDS – RASPBERRY**



## **GRANDMA JAGODA RECOMMENDS – FRUIT DELIGHT**





## CAMOMILE WITH HONEY AND LEMON

is an original combination of herbs and fruits with a delicate hint of honey. Honey gives a wonderful sweet taste of tea, tones down and gently accentuates the acidic taste of lemon. This combination is also a proposal for those who do not turn to herbal tea every day. Package contains 20 bags in the price of PLN 3.

## THE COMBINATION OF BLACK TEA AND NATURAL JUICE

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 our grandmothers used to treat us with a cup of tea with raspberry juice taken out straight from their pantries ...

A box contains 10 teabags at the price of approximately PLN 3.



## MULLED TEA

Mulled wine 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. Mulled Wine Traditional, Mulled Wine Plum, Mulled Wine Honey 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 at the price of approximately PLN 3.