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Drawn up on the basis of materials provided by companies taking part in the Try Fine Food Programme.

FOREWORD

Ladies and Gentlemen!

We place almost 1/4 of our agricultural production value on foreign markets. The results from the first six months of 2013 show that our international trade exchange in agri-food products is developing very well. It will be another record-breaking year, both in terms of the trade volume as well as of the positive exchange balance of products.

The successes are a consequence of very hard work performed by farmers, food-processors and traders. The time well-spent before our accession and continuing the hard work after the accession to the European Union give great fruit today.

The agricultural ministry has been holding a voluntary programme called “Learn Good Food” for years. Its principles are simple, but it is what makes them effective. The producers submit their products for verification themselves. A scientific committee – a team of outstanding experts – evaluates them. As a result, the consumers can be sure that the given products is really of the highest quality. The fact that the “Learn Good Food” trademark is a temporary, not a permanent trademark, is an additional advantage. It ensures not only the consistent quality, but also the consistent taste. The invariability of those parameters encourages the consumers to reach for products bearing a special logo. It is recognized and visible in the shops.

The annual LGF Picnic, which has been hosted within the premises of the Warsaw University of Life Sciences (SGGW), attracts real crowds of Warsaw’s residents and contributes to popularising products of the highest quality.

This publication presents the updated information about the products, which received the “Learn Good Food” programme mark. The publication contains descriptions of virtually all goods – from meat products, through dairy and fruit-vegetable preserves to sweets. The list of products is constantly changing, with new ones being added all the time. It bodes well as to the significance of the programme itself, to the importance of participation for the producers and to the consumer interest.

I wish you a pleasant reading, which will surely help You make good choices when buying food.

Stanisław Kalemba

MINISTER OF AGRICULTURE AND RURAL DEVELOPMENT

ABOUT THE TRY FINE FOOD PROGRAMME

THE TRY FINE FOOD PROGRAMME

The Try Fine Food (TFF) Programme promotes food quality and aims at creating a positive image of high quality agri-food products among national and foreign consumers. The Try Fine Food label placed on the packaging is to help the consumer to decide what to chose from several similar products on the shop shelves. The consumers receive information that the product of their selection has been produced from tested raw materials, that contains very little additional substances and that it is properly labelled. The TFF label also offers opportunity for promotion of products and companies both in the country and abroad by enhancing prestige of companies and renown of products.

The procedure of the Try Fine Food Programme

The Try Fine Food label is awarded to producers and processors of agri-food products, regardless of their size and form of ownership. One of the requirements of participation in the Programme is business activity pursed on the territory of the European Union. The producer interested in obtaining the Try Fine Food label for their product may address the Minister of Agriculture and Rural Development to start the procedure aiming at obtaining the Try Fine Food label. Any number of products may be proposed for the label. The Try Fine Food label is awarded only to these products which meet the criteria of the Try Fine Food programme and receive a positive recommendation of the Try Fine Food Programme Scientific Committee for the Quality of Food Products appointed by the Minister of Agriculture and Rural Development. The Committee consists of specialists from the area of food processing, nutrition, medicine, plant and animal breeding, as well as law and economics.

The Try Fine Food label 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 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 permanently high quality of the agri-food products with the TFF label, the Minister of Agriculture and Rural Development awards the label for a period of 3 years.

Try Fine Food Programme covers also information and promotion measures. These measures promote the Try Fine Food label among consumers, producers and processors as well as traders and food distributors. They are used to convey reliable and credible information on agri-food products and disseminate knowledge on the benefits following from participation in the Try Fine Food Programme.

Promotional measures of the Programme consist also in providing information to consumers on the conditions of obtaining raw materials, production technologies as well as supervision systems for food quality and security and conditions of proper food labelling.

As part of promotional measures promoting the TFF Programme the Ministry of Agriculture and Rural Development takes active part in many national and international exhibition and fair events. The promotional measures of the TFF Programme include also the forms of promotion which increase the label awareness and popularize the TFF products, 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 TFF 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 tab. For more information, please contact:

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TRY FINE FOOD Programme
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You will find the products with the Try Fine Food label on further pages of this publication.

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- **Strawa Sp. z o.o.**
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- **Zakłady Mięsne Konarczak**
- **Zakłady Mięsne NOWAK Sp. z o.o.**
- **Zakłady Mięsne POTORSCY Sp. J.**

KRAKOWSKI KREDENS – Tradycja Galicyjska S.A.

31-006 Kraków
ul. Grodzka 7/I p.
tel.: +48 12 37 05 801
fax: +48 12 37 05 800

www.krakowskikredens.pl
info@krakowskikredens.pl

KRAKOWSKI KREDENS
TRADYCJA GALICYJSKA

SERGEANT MAJOR'S PORK AND POULTRY SAUSAGE

Made of non-cured meat, smoked, roasted in a natural intestine. 100 g of the ready-made product was made of 101 g of meat. It contains 78% of poultry meat, 23% of pork meat. Coated with a natural intestine. Does not contain any additives, including sodium glutamate, or any preservatives. It is properly smoked, seasoned with spices and it resembles a traditional country-made sausage. The taste of poultry meat is not perceptible. Because it contains poultry meat it contains less fat, it is lean. The product is not pre-packaged, sold traditionally by weight. Collective package – vacuum.
Store at 2–6 degrees Celsius.
Shelf life 21 days as of the production date.

Produced by:
Przedsiębiorstwo Przemysłu Mięsnego Taurus Sp. z o.o.

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 degrees Celsius.
Shelf life: 27 days as of production date.

Produced by:
Przedsiębiorstwo Przemysłu Mięsnego Taurus Sp. z o.o.

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 degrees Celsius.
Shelf life: 21 days as of production date.

Produced by: Zakłady Mięsne Olewnik-Bis Sp. z o.o.

Kutnowskie Zakłady Drobiarskie „EXDROB" S.A.

99-300 Kutno
ul. Mickiewicza 108
tel.: +48 24 355 31 01
fax: +48 24 355 31 05

www.exdrob.pl
exdrob@exdrob.pl

KL. A FRESH CHICKEN FILLET

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

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.

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.

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.

KL. A FRESH CHICKEN CARCASS

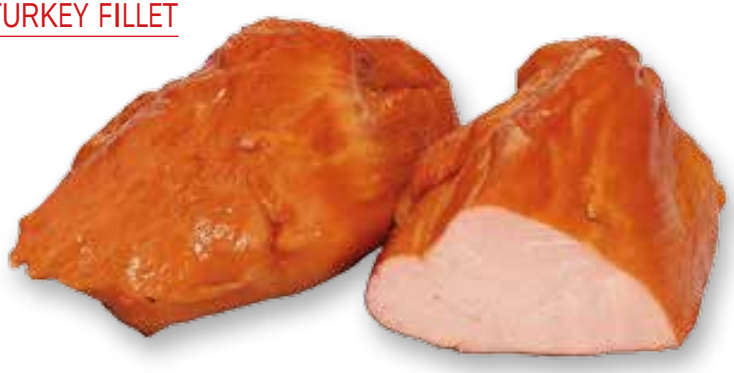
Eviscerated chicken carcass, without offal, with neck. Chicken formed or unformed. Can also be calibrated.

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.

COLD SMOKED TURKEY FILLET

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



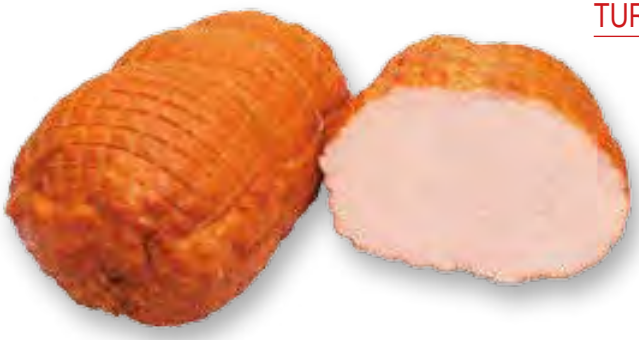
GOOSE HAM RUSTIC-STYLE

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.

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.
R.K.A. Zawistowski

89-210 Łabiszyn
Władysławowo 8
tel.: +48 52 384 58 45
fax: +48 52 384 04 11

www.masarniazawistowski.pl
handel@podroby.pl

WHITE SAUSAGE

A product made of barley with a lot of meat, meat and liver pieces. It is perfect for a barbecue or for oven-baking.

COUNTRY SAUSAGE

A cold cut made of barley, meat and natural spices without using any spice mixes, which makes the taste of the sausage unique. The country sausage is produced using a natural intestine.

POPULAR COUNTRY SAUSAGE

A cold cut made of barley, meat and natural spices without using any spice mixes, which makes the taste of the sausage unique. The country sausage is produced in the form of a bar.

PEASANT SAUSAGE

Steamed smoked cold cut.
This cold cut is produced for consumers, who remember the taste of the cold cuts of our fathers, without unnecessary additives that imitate meat. Slightly smoked in a traditional smokehouse fuelled with alder wood. It can be served as a snack or hot.

SAUSAGE FROM COUNTRY SMOKEHOUSE

NOTECKI PÂTÉ

This product has unique and original flavour due to exclusively natural spices. It tastes great on sandwiches and is loved by children.

WHITE BRAWN

A product made of carefully selected lean pork meat.
It is perfect as a snack for the “country table” at banquets and picnics.

HAM FROM COUNTRY SMOKEHOUSE

MRÓZ S.A.

63-810 Borek Wielkopolski
ul. Koźmińska 5a
tel.: +48 65 571 64 40

www.mroz.pl
aneta@mroz.pl

BLANCHED POULTRY SAUSAGE

Combining quality meat and a traditional recipe results in a classic product which tastes as a homemade dish. Carefully selected spices – marjoram, garlic and pepper – endow this sausage with a unique character and a distinctive flavour.

BAKED SAUSAGE WITH VEAL

The secret behind the flavour of a true baked sausage with veal is the unique formula passed from generation to generation in an unchanged form. With its characteristics crispiness and carefully selected quality meat, this sausage will be a perfect traditional element of any Polish dish.

PPHU „MARKAM" Andrzej Marek Skolarus

34-734 Kasinka Mała 539
tel.: 18 331 30 69
fax: 18 331 34 14

www.markam.pl
adam.misiaszek@markam.pl

KASINKA HOMEMADE BACON

Obtained from the highest quality raw material, improved by long-term curing in brine containing aromatic herbs and spices. The bacon is dark brown in colour and has the shape of traditional small strips with skin and characteristic aroma of rural cold meats obtained due to smoking in traditional chambers. It is a smoked and cooked product.
100 g of the product is made of 140 g of pork meat.
Packaging: vacuum ca. 0.6 kg.
Shelf-life: 21 days.

"KRAKOWSKA" FROM KASINKA

Selected ham muscles treated with coarse salt combined with aromatic mix of spices undergo a long ripening process until they achieve this wonderful taste of our unique product. The care for every detail is not only taste, but also the traditional manual wrapping of the product staying in the hands of the masters of the business. The sausage is distinguished by a wonderful smoky aroma. The sausage is coarsely chopped, smoked and scalded.
100 g of the product is made of 100 g of pork meat.
Packaging: MAP ca. 1.5 kg.
Shelf-life: 28 days.

KASINKA TRADITIONAL "SWOJSKA" SAUSAGE

It is a pork smoked and baked sausage. This traditionally produced sausage is made of raw materials coming wholly from our own pig farms. It is dark brown in colour and has tender texture with a clear grey "eye" of fat when cut. Smoking in traditional chambers gives the sausage its familiar taste and aroma. The traditional "swojska" sausage is a product whose recipe is our closely guarded secret. It tempts with its delicate taste of meat combined with a distinctive flavour of natural spices, smoky aroma and a little bit of jelly.
100 g of the product is made of 130 g of pork meat.
Packaging: MAP ca. 1.80 kg.
Shelf-life: 28 days.

KASINKA TRADITIONAL HAM

This product undoubtedly takes what is best from the centuries-long ham-making traditions of mountaineers living in Zagórze region. This tasty and tender ham is the product of the specially selected pork ham muscles originating from fattening pigs bred at our own farm, long-term production process, only natural spices and care for details. It is a smoked and cooked product.
100 g of the product is made of 135 g of pork meat.
Packaging: MAP 2 pieces each weighting ca. 1 kg.
Shelf-life: 28 days.

PPUH Kowalczyk Henryk Zakład Rozbioru Mięsa

42-262 Poczesna
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ppuh.hkowalczyk@wp.pl

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.

Przedsiębiorstwo Przemysłu Mięsnego „TAURUS" Sp. z o.o.

39-220 Pilzno
ul. Legionów 58
tel./fax: +48 14 670 61 30

www.stan-taurus.com.pl
tauruspl@wp.pl

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.

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.

Przetwórstwo Mięsno-Wędliniarskie
Jacek Podgórniak

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Felinów 8a
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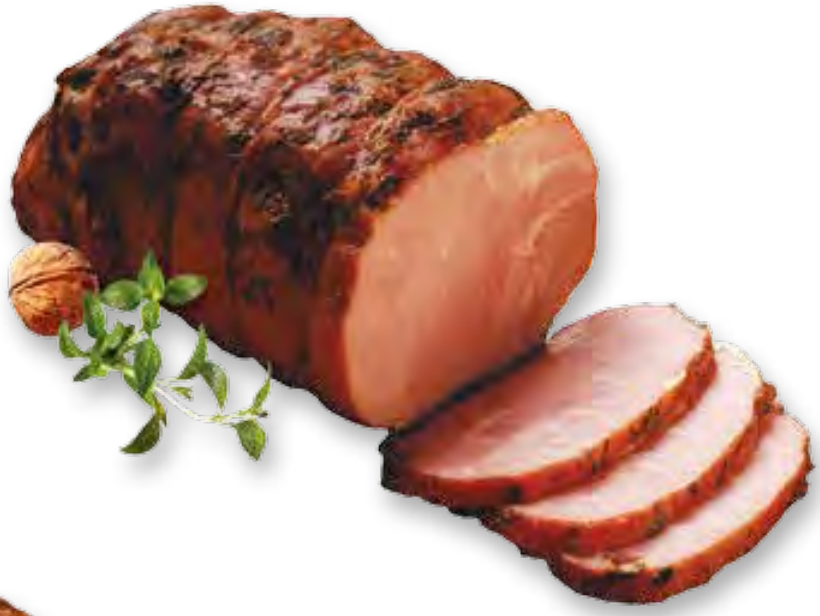
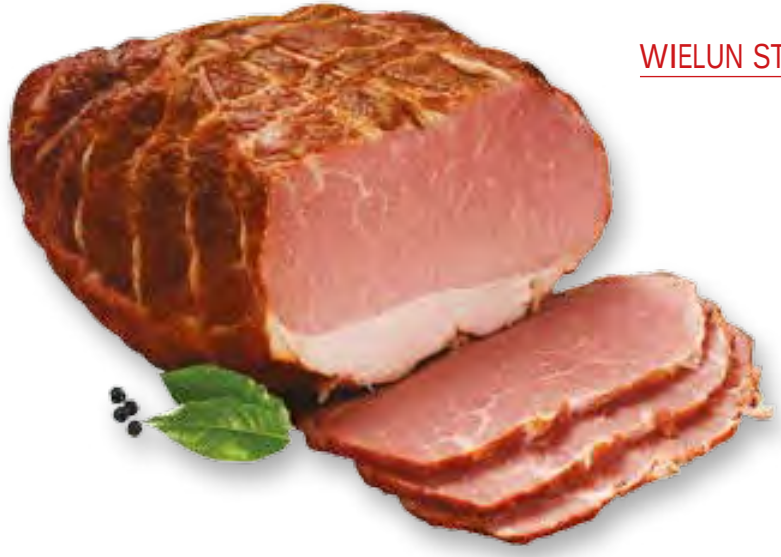
tel. kom: +48 606 792 873, +48 696 473 672

masarnia@masarnia.net.pl
www.masarnia.net.pl

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.





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).

ROLDROB S.A. Grupa DROSED

97-200 Tomaszów Mazowiecki
ul. Warszawska 168/172
tel.: +48 44 726 11 20 do 23
fax: +48 44 726 11 24

www.roldrob.com.pl
handel_roldrob@drosed.com.pl

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

Zakłady Mięsne PAMSO S.A.

95-200 Pabianice
ul. Żwirki i Wigury 19
tel.: +48 42 22 55 555
fax: +48 42 22 55 501

www.pamso.pl
sekretariat@pamso.com.pl

CRACOVIAN DRIED SAUSAGE AND MINI 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.

Zakłady Mięsne „SKIBA" Andrzej Skiba

89-600 Chojnice
ul. Derdowskiego 23
tel.: +48 52 39 65 600
fax: +48 52 39 65 601

www.sokolow.pl
skiba@zmskiba.pl

HOME MADE PATÉ

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 1.00 kg, M.A.P. packaging.

AMBER HAM

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 0.80 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 1.10 kg, vacuum packaging.

Zakład Mięsny KONARCZAK Spółka Jawna

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centrala: +48 65 573 41 60
tel./fax: +48 65 572 74 65

www.konarczak.pl
konarczak@pro.onet.pl, marketing@konarczak.pl

KONARCZAK ZAKŁAD MIĘSNY

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.

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 meets, equally tasty in a sandwich.

Zakłady Mięsne NOWAK Sp. z o.o. Sp. Komandytowa

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Jankowo, ul. Sportowa 60
tel.: +48 58 692 28 20
fax: +48 58 692 07 18

www.zmnowak.pl
marketing@zmnowak.pl

NOWAK's meat processing plant has been operating uninterruptedly since 1991, always giving priority to the quality of products. We are committed to provide customers with delicious products, offering nearly 80 types of beef, pork and poultry charcuterie, including our unique regional "FROM THE KASHUBIAN SMOKEHOUSE" range and a range of products with additional health benefits, rich in OMEGA-3 acids. We thus provide well-balanced and tasty nutrition options. We have obtained the "TRY GOOD FOOD CERTIFICATE" for our thin hot dogs, wieners, Nowak's hot dog sausage, golden sausage, roast pork loin and ham – awarded in recognition of their taste qualities.

GOLDEN SAUSAGE

Steamed and smoked sausage made from turkey and pork, with a unique golden colour resulting from the smoking process. Loved by children for its exceptional taste and delicate texture, encased in a crispy casing.

KRAKOWSKA POULTRY SAUSAGE

Sausage made exclusively from poultry meat, smoked and slightly dried. This high-quality product has received many awards in numerous competitions. Perfect for sandwiches, highly valued by consumers.

THIN HOT DOGS

Nowak's thin hot dogs are produced from pork and combine a delicate taste, spicy aroma and a juicy meat texture. Perfect for breakfast or as snacks at any time of the day.

WIENERS

Produced for years according to the same original recipe, wieners are made from high quality pork, encased in natural casings. Many Polish families love to have them for breakfast.

NOWAK'S HOT DOG SAUSAGE

Produced according to an original recipe, Nowak's hot dog sausage has an extraordinary taste and aroma, which you can enjoy every day. Encased in natural casings and carefully seasoned with spices.

ROAST PORK LOIN

Juicy and delicate pork loin, seasoned with whole black pepper and bay laurel leaves. It is characterized by a deep and intense taste and aroma of roasting.

ZAKŁADY MIĘSNE „POTORSCY” Spółka Jawna
Jan Potorski, Jerzy Potorski

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Krokowo 63A
tel.: +48 89 538 91 50
fax: +48 89 538 91 51

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

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.
Packaging: MAP, max. 1 kg.

TRADITIONALLY SMOKED SAUSAGE

Smoked and scalded 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. 110 g of meat is used to produce 100 g of this product.
This speciality belongs to high-quality product-family "Wędliny Mistrza Jana" (the name we like to translate as "Master John's Delis") including products inspired by traditional Polish meat products, made of best meat and smoked traditionally.
Packaging: MAP, 1.8 kg.

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. Disitnctive appearance is given by a honey-comb-shaped netting.
Packaging: MAP, about 1.5 kg.

MILK AND DAIRY PRODUCTS

MILK AND DAIRY PRODUCTS

- „AGRO-DANMIS" Gramowscy Sp. J.
- Kujawska Spółdzielnia Mleczarska
- Mleczarnia „Turek" Sp. z o.o. Zakład w Głubczycach
- Okręgowa Spółdzielnia Mleczarska MONA w Koninie
- Okręgowa Spółdzielnia Mleczarska TOP – TOMYŚL w Nowym Tomyślu
- Okręgowa Spółdzielnia Mleczarska w Bochni
- Okręgowa Spółdzielnia Mleczarska w Czarnkowie
- Okręgowa Spółdzielnia Mleczarska w Garwolinie
- Okręgowa Spółdzielnia Mleczarska w Grodzisku Mazowieckim
- Okręgowa Spółdzielnia Mleczarska w Kaliszu
- Okręgowa Spółdzielnia Mleczarska w Kole
- Okręgowa Spółdzielnia Mleczarska w Krasnymstawie
- Okręgowa Spółdzielnia Mleczarska w Łowiczu
- Okręgowa Spółdzielnia Mleczarska w Międzyborzu
- Okręgowa Spółdzielnia Mleczarska w Siedlcach
- Okręgowa Spółdzielnia Mleczarska w Skierniewicach
- Okręgowa Spółdzielnia Mleczarska w Sokołowie Podlaskim
- Spółdzielnia Dostawców Mleka w Wieluniu
- Spółdzielnia Mleczarska „LAZUR"
- Spółdzielnia Mleczarska „MLEKPOL"
- Spółdzielnia Mleczarska BIELUCH
- Spółdzielnia Mleczarska MLEKOVITA
- Spółdzielnia Mleczarska Udziałowców w Strzałkowie
- Spółdzielnia Mleczarska w Gostyniu
- Starco Spółdzielnia Mleczarska w Stargardzie Szczecińskim
- Średzka Spółdzielnia Mleczarska „JANA" w Środzie Wielkopolskiej
- TOP s.c. H.W. Huszczak, B.A. Humerczyk
- ZUH Robico

„AGRO-DANMIS" Gramowscy SP. J.

64-834 Wyszyny
Bukowiec 34
tel.: +48 67 28 44 652
fax: +48 67 28 44 651

www.danmis.com.pl
danmis@danmis.com.pl

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 then 2.0%.

Blueberries flavour 125 g
Strawberries flavour 125 g
Peaches flavour 125 g

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 then 2.5%.

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 then 25%.

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. Shelflie is 45 days from the date of production.

CREAMY GOAT'S CHEESE 125 g

It is made of goat`s cottage cheese full fat with addiction 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 then 28%.

KUJAWSKA SPÓŁDZIELNIA MLECZARSKA

87-800 Włocławek
ul. Wysoka 15
tel.: +48 54 236-00-61
fax: +48 54 236-97-83

www.kesem.com.pl, www.naszetrwarogi.pl
marketing@kesem.com.pl

KUJAWSKA SPÓŁDZIELNIA MLECZARSKA WŁOCŁAWEK

NATURAL KEFIR 2% FAT IN 400 g BOTTLE

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

EXTRA CREAM 12% FAT IN 200 g and 360 g MUGS

Extra cream 12 – with time limit, characterized by a low-fat content at a magnificent uniform and creamy consistency. It is delicate slightly sour in taste, superb replacement for mayonnaise. It is an excellent addition to the misery, vegetable dishes, soups and sauces.
Extra cream 12 processing technology has a patent no. 181183 conferred by the Patent Office of the Republic of Poland.

SLICED LOW FAT COTTAGE CHEESE 250 g e
SLICED SEMI-FAT COTTAGE CHEESE 250 g e

Cottage cheeses are made from pasteurized milk from the clean Kujawy and Dobrzyń area. They have a dense and uniform consistency with a pure, sour taste. They are a source of balanced and light animal protein, calcium with high bioavailability as well as other mineral salts, especially B-group vitamins, lactic acid and microflora having a positive impact on human health. Packaged in a modified atmosphere they retain their high quality throughout the period of storage. Cottage cheeses have modern packagings that contain the fixed weight of the product. Moreover, the packagings are equipped with an 'open-close' system, which is a convenient solution for the customer and maintains the high quality of the product after it is closed again.

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

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

Mleczarnia Turek Sp. z o.o.

62-700 Turek
ul. Milewskiego 11
tel.: +48 63 289 71 00

www.turek.com.pl
kontakt@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.

TUREK PUSZYSTY **CREAM 140** g

TUREK PUSZYSTY **WITH HORSERADISH 140** g

TUREK PUSZYSTY **WITH CHIVES 140** g

Okręgowa Spółdzielnia Mleczarska „MONA”

62-510 Konin
ul. Poznańska 72
tel.: +48 63 245-47-45
fax: +48 63 242-23-57

www.osm.konin.pl
sekretariat@osm.konin.pl

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.

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.

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.

Okręgowa Spółdzielnia Mleczarska TOP-TOMYŚL

64-300 Nowy Tomyśl
ul. Kolejowa 33
tel.: +48 61 44 22 631
fax: +48 61 44 22 630

www.toptomysl.pl
top.tomysl@post.pl

GZIK OF GREATER POLAND 200 g

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

MASCREM 200 g

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

EXTRA BUTTER OF GREATER POLAND 250 g

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

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

Okręgowa Spółdzielnia Mleczarska w Bochni

32-700 Bochnia
ul. Wygoda 147
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fax: +48 14 611 27 18

www.bochenskie.com.pl, www.facebook.pl/OSMBochnia
sekretariat@osm-bochnia.com.pl

BOCHEŃSKIE EXTRA BUTTER

Bocheńskie extra butter represents the highest quality and traditional production method. It is a wonderful real farm butter made of cream and it is 100% natural without any artificial additives. It is a great for bread. If melted it is a perfect addition to sauces, potatoes and main courses. You can use it for frying, simmering, baking and cooking. Bocheńskie butter is a leader among products in the category which helps it to win appreciation of each consumer.
Packaging: it is 200 g slab of butter.

BOCHEŃSKA CREAM 18%

"Bocheńska cream" is a great real cream produced according to a traditional method from the top quality raw material coming from the Vistula basin and Pogórze Wiśnickie region. 18% Bocheńska cream is a wonderful addition to all sorts of dishes. It goes well with salads, cakes, desserts, soups or pancakes. It is hard to imagine traditional Polish dishes without Bocheńska cream.
Packaging: plastic cups; weight: 190 g and 400 g.

BOCHEŃSKA THICK CREAM 18%

"18% Bocheńska thick cream" is a genuine queen of cream world. The unique taste and characteristic thickness of the cream makes it a great addition to meals. It goes well with sauces, cocktails, spreads, cucumber salad – and these are only some uses of the 18% Bocheńska thick cream.
Packaging: plastic cups; weight: 330 g.

BOCHEŃSKI KEFIR 1,5%

"Bocheński kefir" is a perfect product for hot summer days. It has a refreshing taste that helps to satisfy thirst. It is also great with muesli and fruit. Including Bocheński kefir in your "menu" is a good way to supply probiotics to your body. It is a great alternative for people who are allergic to protein or lactose (who cannot consume milk).
Packaging: plastic cups; weight: 400 g.

Okręgowa Spółdzielnia Mleczarska w Czarnkowie

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www.osmczarnkow.pl
sekretariat@osmczarnkow.pl

CZARUŚ RICE DESSERT

Packed in a plastic cup with a weight of 150 g / pcs. Packaging of 12 pieces per pallet carton.
The term of validity is 30 days.
At the bottom of the cup is a fruit load and the weight of the milk rice.

- "Czaruś" rice pudding with toffee
- "Czaruś" rice pudding with peaches
- "Czaruś" rice pudding with strawberries
- "Czaruś" rice pudding with raspberries
- "Czaruś" rice pudding with vanilla flavor
- "Czaruś" rice pudding with apples
- "Czaruś" rice pudding with cherriesi

CREAM CHEESE "JULIKO"

Weight: 1 kg and 500 g. Packed in small plastic buckets. Multipack containing 6 items on a cardboard pallet. 24% of fat. Best before: 40 days.
The products are manufactured by means of ultrafiltration and thus they retain the most valuable milk proteins, albumins and globulins.
– cream cheese "Juliko" 1 kg
– cream cheese "Juliko" 500 g
– vanilla cream cheese "Juliko" 500 g

WHEAT FARINA

Packed in plastic cups with the weight of 150 g/item. – Multipack containing 12 items on a cardboard pallet. Best before: 30 days.
The cup is divided into two parts, one containing the semolina and the other containing the fruit portion.
– Wheat farina with bilberry,
– Wheat farina with cherry,
– Wheat farina with strawberry.

"EXTRA" BUTTER

Packaged in a foil pack – cube weighing 200 g / pcs. Packaging of 50 pieces per carton. The term of validity of 40 days. 82% milk fat without any additives foreign fats ie oil, tallow and other.

CHEESE SPREAD

Packed in plastic cups with the weight of 150 g/item. Multipack containing 12 items on a cardboard pallet. Best before: 30 days.
Produced by means of ultrafiltration as well.
– natural cheese spread
– cheese spread with cucumber and herbs
– cheese spread with garlic and herbs

FRUIT COVERED CHEESE CAKE

Packed in a plastic cup with the weight of 150 g/item. Collective package containing 12 items on a cardboard pallet. Best before: 30 days.
Produced by means of ultrafiltration as well.
– cheese cake with strawberries
– cheese cake with cherries
– cheese cake with peaches
– cheese cake with summer fruits

SUPER CHOCOLATE CREAM

Delicate bread spread, which can also be applied on pancakes and other baked goods. Two flavors available: chocolate and nutty.

FLAVOURED COTTAGE CHEESE

Packed in plastic cups with the weight of 100 g/item – multipack containing 20 items on a cardboard pallet. Best before: 40 days.

The products are manufactured by means of ultrafiltration and thus they retain the most valuable milk proteins, albumins and globulins, while the milk sugar, lactose, is removed. This method is particularly appreciated by all diabetics and those suffering from lactose intolerance.

– vanilla cottage cheese
– strawberry cottage cheese
– apple and banana cottage cheese
– raspberry cottage cheese
– peach cottage cheese
– cherry cottage cheese

CURD CHEESE IN A PLASTIC WRAP

– Semi-skimmed curd cheese, 200 g and 250 g, packed in a multipack containing 4 kg, on a cardboard pallet. Best before: 26 days.
– Cream curd cheese, 200 g and 250 g, packed in a multipack containing 4 kg, on a cardboard pallet. Best before: 21 days.

Okręgowa Spółdzielnia Mleczarska Garwolin

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osm@osmgarwolin.pl

GARWOLIN SEMI-SKIMMED CURD CHEESE IN PARCHMENT PAPER

The Garwolin semi-skimmed curd cheese has been produced according to the same unchanging recipe since 1956. It is hand wrapped in parchment paper in the form of traditional wedges. It is characterised by homogeneous, slightly loose texture with no clumps, small whey outflow is possible. It has white to somewhat creamy colour and fresh and soft flavour. The curd cheese has a little sour taste with a little touch of pasteurization. It goes well with sandwiches, curd cheese spreads or traditional cheesecakes.
One wedge-shaped pack weights from 0.5 to 0.6 kg, a bulk packaging is made of plastic and weights 15 kg. Its use-by date is 7 days and storage temperature ranges from 2°C to 8°C.
Nutritional value per 100 g: protein – 17.9 g; carbohydrates – 3.4 g; fat – 3.5 g.

GARWOLIN VACUUM PACKED SEMI-SKIMMED CURD CHEESE IN PARCHMENT PAPER, THE SO-CALLED TRIPACK

It is a curd cheese wrapped in parchment paper and additionally vacuum packed in plastic wrap, three pieces each. One multi-pack weights from ca. 1.5 kg to 1.8 kg and a bulk packaging is a cardboard box weighting ca. 10 kg. Due to the use of additional plastic wrap the product has longer shelf-life reaching up to 16 days. After unwrapping the product from the plastic wrap it stays fresh up to 72 hours, if the storage conditions of 2°C to 8°C are kept.

GARWOLIN NATURAL BUTTERMILK 1L CARTON

Garwolin buttermilk is produced from raw whole milk with the addition of natural buttermilk made during butter production. It is perfect as a refreshment drink or a base for cold soups and fruit cocktails. The buttermilk has homogenous liquid texture which may contain trace amounts of butter clumps. It tastes a little sour and is from little white to light cream in colour.
Nutritional value per 100 g: protein – 3 g; fat – 1.5 g including 1 g saturated fats; carbohydrates – 4.9 g including sugars 2.7 g; salt – 0.088 g.
Its use-by date is 21 days and storage temperature ranges from 2°C to 8°C.
Unit packagings – 1litre carton, bulk packaging – multipack 6 units.

Okręgowa Spółdzielnia Mleczarska
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tel./fax: +48 22 757 62 77

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osm@osmgm.pl

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.

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.

KEFIR GRODZISKI 1,5% 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.

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.

MOZZARELLA IN BRINE 125 g and 4x25 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.

Okręgowa Spółdzielnia Mleczarska w Kaliszu

62-800 Kalisz
ul. Budowlanych 2
tel.: +48 62 501 53 00
fax: +48 62 503 25 52

www.osm.kalisz.pl
marketing@osm.kalisz.pl

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.

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

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.

Okręgowa Spółdzielnia Mleczarska w Kole

62-600 Koło
ul. Towarowa 6
tel.: +48 63 / 26 28 690
fax: +48 63 / 26 28 700

www.osmkolo.pl
osm@osmkolo.pl

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.

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.

SOUR CREAM 12% & 18%

Sour cream, 12% fat: delicate, soured with pure cultures, excellent for salads, soups and sauces. Net weight: 200 g and 400 g.
Sour cream, 18% fat: thick, with a variety of uses in the kitchen. Excellent for soups, sauces and salads. Net weight: 200 g and 400 g.

Okręgowa Spółdzielnia Mleczarska w Krasnymstawie

ul. Borowa 4
22-300 Krasnystaw
tel.: +48 82 576 28 61
fax: +48 82 576 28 60

www.krasnystaw.eu
marketing@osm-krasnystaw.pl

"JOGUŚ" YOGHURT

This yoghurt is popular among consumers of all ages, owing to its unique flavour and dietary value. It has a pleasant, slightly sour flavour, dense consistency and a delicate and unique aroma.
"JOGUŚ" is produced in plastic cups containing 150 g or 400 g of the product.
It comes in the following flavours:

- Natural Yoghurt
- "Joguś" pineapple
- "Joguś" peach
- "Joguś" bilberry
- "Joguś" wild strawberry
- "Joguś" strawberry
- "Joguś" vanilla
- "Joguś" cherry

HOMOGENISED CREAM 12%, 18%, CREAM 22%, 18%, THERMISED 22%

The range of wonderful cream of different fat content are fresh, fully natural milk products, which feature is thick, creamy consistency and fresh, delicate taste. Modern technology of production and processing guarantees the highest quality and standard. We offer cream containing 12, 18 and 22% of fat.

COCOA DRINK

In order to meet the expectations of our clients and in response to the immense popularity of cocoa in Poland, we have introduced to our offer a ready-for-use 'COCOA DRINK'. It is manufactured with the use of the UHT technology and thus does not require being stored in a cold place. Our cocoa tastes great and has a wonderful aroma, which makes it ideal for everyday breakfast, both when drunk cold and heated.

SOURED MILK

Soured milk has been produced by our Cooperative since 2004. In spring 2010 we introduced to our offer traditional soured milk sold in a new, very convenient bowl containing 400 g of the product. Thanks to the large diameter of the packaging, the product may be easily taken out without damaging the uniform and dense curd. We are the only manufacturer in Poland selling soured milk in such a functional packaging. All those who like to have the uniform structure of this product left intact will surely appreciate this handy packaging.

Cottage cheese is our flagship product. This granulated cottage cheese – in the combination with pasteurized cream – is an ideal supplement to everyday menu. The cottage cheese is rich in big amounts of calcium (Ca), magnesium (Mg) and phosphor (P). Similarly to traditional cottage cheese it contains big amounts of light proteins and thus it improves metabolism. The mineral components of this cheese prevent osteoarticular system from serious diseases, including osteoporosis. Light cottage cheese with low fat amounts is an ideal suggestion for people focused on keeping fit.

"SERUŚ" SOFT CHEESE

This soft cheese is manufactured by means of ultrafiltration from top quality milk and contains 95% of proteins present in milk. We particularly recommend this dessert to pregnant women, children and persons performing physical work. "Seruś" is characterised by its fresh, fruit and vanilla flavour, which makes it an excellent nourishing snack at any time of day.

- "Seruś" with vanilla flavor and blueberries
- "Seruś" vanilla with strawberries

Okręgowa Spółdzielnia Mleczarska w Łowiczu

99-400 Łowicz
ul. Przemysłowa 3
tel.: +48 46 830 36 00
fax: +48 46 837 43 48

www.mleczarnia.lowicz.pl, www.esklep.mleczarnia.lowicz.pl
marketing@mleczarnia.lowicz.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 25°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 Międzybórzu

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fax: +48 62 785 60 88

www.mleczarniamiedzyborz.pl
osm.miedzyborz@adres.pl

TRADITIONAL BUTTER

This traditional butter containing 82% fat is produced with traditional method from milk originating from non-industrialised areas. It has very good spread properties, excellent flavour and aroma of farm-made butter.

BUTTERMILK

Our buttermilk is a product created in the process of high quality butter production. It is a light dairy beverage, perfect to satisfy thirst. It makes you feel refreshed, it is rich in calcium, protein, lactose and, above all, lecithin. The bacterial strains of Lactobacillus genus present in these products have a positive effect on the regeneration and restoration of the natural bacterial flora of gastrointestinal tract.

LIGHT COTTAGE CHEESE

Naturally produced from fresh milk with high nutritional value. Its texture and aroma, as well as richness of protein and calcium makes it an attractive product of exceptional taste. The curd cheese is a component of many healthy diets and as it comes to culinary uses – it is one of the most universal products. It may be seasoned as spicy, salty or sweet or it may be used as stuffing and an ingredient to cakes, dumplings or pasta.

SEMI-SKIMMED CURD CHEESE

Produced according to traditional technology from top quality raw materials, it is very tasty and has a delicate aroma reminding of farm-made curd cheese. Available in pieces packed in parchment paper. It does not contain preservatives or other artificial additives. Owing to its classical fresh flavour it is excellent as a basis for cooking, sandwiches and spreads. Yummy cottage cheese is an excellent component of everyday diet of each consumer and their families, regardless of their age.

CREAMY COTTAGE CHEESE

It is produced according to traditional recipe with the use of high quality raw materials. It has delicate and smooth texture, exceptionally subtle and unique flavour reminding of farm-made cottage cheese made by your granny.

12% LUXURIOUS CREAM

Light texture with a delicately sour taste, excellent aroma and thickness of farm-made cream. Suitable for cold dishes (sauces, dressings) as well as dishes served hot. Despite lack of preservatives or other artificial additives it has a very long shelf-life amounting to 21 days.

18% LUXURIOUS CREAM

The cream is characterised by very thick naturally obtained texture. It is excellent for soups and sauces, and its exceptional advantage is that it does not curdle in hot dishes. Despite traditional technology its shelf life is almost 21 days.

Okręgowa Spółdzielnia Mleczarska w Siedlcach

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www.osm.siedlce.pl
marketing@osm.siedlce.pl

KEFIR

Packed in 400 g HDPE bottles with a screw top. The product is purely organic and made from top quality milk. It contains live lactic acid bacteria. The distinctive features of the kefir produced by our company include its delicate, slightly sour and refreshing taste.

PEACH BUTTERMILK

Packed in 500 g HDPE bottles with a screw top. The product is purely organic and made from top quality milk. The distinctive feature of the peach buttermilk is its natural taste of fresh peaches.

STRAWBERRY BUTTERMILK

Packed in 500 g HDPE bottles with a screw top. The product is purely organic and made from top quality milk. The distinctive feature of the strawberry buttermilk is its natural taste of fresh strawberries.

LIGHT SOUR CREAM YOGURT-STYLE 9%

Light Sour Cream Yogurt-Style – packed in 200 g and 350 g PS containers closed with aluminium lids. The product is purely organic and made from top quality milk. It contains live lactic acid bacteria.

DOUBLE CREAM 30%

Packed in 250 g PS containers closed with aluminium lids. The product is purely organic and made from top quality milk. Whips excellently, which makes it perfect for cakes and other desserts.

SKIMMED COTTAGE CHEESE

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

SEMI-SKIMMED COTTAGE CHEESE

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

SEMI-SKIMMED COTTAGE CHEESE

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

FULL-FAT COTTAGE CHEESE

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

FULL-FAT COTTAGE CHEESE

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

FULL-FAT, MINCED COTTAGE CHEESE

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

TRADITIONAL FULL-FAT COTTAGE CHEESE

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

Okręgowa Spółdzielnia Mleczarska w Skierniewicach

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tel.: +48 46 834 34 00, 46 834 34 30
fax: +48 46 833 44 25

www.osmskierniewice.pl
handel@osmskierniewice.pl

MOZZARELLA

Mozzarella is a non-ripening cheese made of scalded mass. The cheese is produced from the highest quality pasteurized cow milk to which special bacteria cultures are added. It is a soft cheese of delicate creamy and slightly salty flavour and visible fibres in its texture. The cheese has the form of an irregular ball of consistent white to slightly creamy colour. Depending on the product range these may be mini balls weighting ca. 7 g or balls weighting 125 g packed in a bag filled with brine, or vacuum packed balls weighting 250 g.

MOZZARELLA MINI BALLS IN BRINE

The weight of cheese in the packaging is 100 g.

MOZZARELLA IN BRINE

The weight of cheese in the packaging is 125 g.

CLASS I MOZZARELLA

The weight of cheese in the packaging is 250 g.

CLASS I SMOKED MOZZARELLA

The weight of cheese in the packaging is 230 g.

Mozzarella is a perfect ingredient of salads, French bread pizza and pizza. It may be served with tomatoes and basil, fruit, or as an ingredient of fresh salads and also of hot dish with meat and pasta where it melts and stretches beautifully. White Mozzarella is subject to the process of natural smoking which gives...

Class I smoked Mozzarella The cheese gets additional smoky flavour and becomes slightly salty and spicy. The surface of the cheese is covered with brown skin with a visible mesh pattern. Smoked Mozzarella goes well with sandwiches, but it is also great for a cheese board, skewered finger foods with nuts or fruit and for barbecue. Mozzarella cheese does not contain artificial preservatives.

Okręgowa Spółdzielnia Mleczarska w Sokołowie Podlaskim

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ul. Lipowa 54
tel.: +48 25 781 20 81
fax: +48 25 781 20 82

www.osmsokolow.pl
marketing@osmsokolow.pl

All the nutrients are present in amounts and proportions necessary for the body, therefore a lot of people use it on a daily basis. There has always been huge demand for cottage cheeses. All the nutrients are present in amounts and proportions necessary for the body, therefore a lot of people use it on a daily basis. Additionally, cottage cheeses and village-style cheeses can be eaten by everybody as they contain highly absorbable protein of the highest nutritional value.
The attractiveness of our cottage cheeses and village-style cheese consists in the fact that they can be consumed as they are, e.g. put on bread with chives, honey or fruit preserves, or used for lunch dishes, desserts, pastes, or baking cakes. The attractiveness of our cottage cheeses consists in the fact that they can be consumed as they are, or used for lunch dishes, desserts, pastes, or baking cakes.

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

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.

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.

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.

Spółdzielnia Dostawców Mleka w Wieluniu

98-300 Wieluń
ul. Kolejowa 63
tel.: +48 43 843 31 11
fax: +48 43 843 42 61

www.sdmwiel.pl
sdmwiel@sdmwiel.pl

BUTTER "EXTRA" FROM WIELUN (200 g and 250 g)
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.

SOUR CREAM (12% and 18%)

Sour cream, a pasteurized and homogenized diary 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.

CREAM CHEESE "MOJ ULUBIONY" FOR SANDWICHES AND CHEESCAKES

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.

Spółdzielnia Mleczarska LAZUR

63-460 Nowe Skalmierzyce
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www.lazur.pl
lazur@lazur.pl

BLUE CHEESE LAZUR BŁĘKITNY

Lazur Blue Cheese with blue veins of mould radiating from the centre has crumbly texture and damp and slightly salty taste. It leaves, the characteristic of this type of cheese, aromatic, bitter and sharp flavour, with a delicate mushroom aftertaste.

	UNIT PACKAGE	MULTI PACKAGE	TYPE OF UNIT PACKAGING
A PORTION	100 g	a carton of 50 pieces	aluminium foil, a carton
A QUARTER	0.25–0.36 kg	a carton of 32 pieces	aluminium foil
A RING	2.2–2.5 kg	a carton of 4 pieces	aluminium foil

BLUE CHEESE LAZUR SREBRZYSTY

Lazur Silvery cheese with veins of quality mould richly growing inside its creamy body has a mild and exquisite flavour composition, with a long-lasting aftertaste of nuts and mould. The cheese contains BB-12® probiotic bacteria which have a beneficial effect on human body by acilitating functioning of the digestive system.

	UNIT PACKAGE	MULTI PACKAGE	TYPE OF UNIT PACKAGING
PORCJA	100 g	a carton of 50 pieces	Folia aluminiowa, kartonik
SLICES	100 g	a carton of 10 pieces	tacka
A BLOCK	1.0–1.4 kg	a carton of 4 pieces	folia aluminiowa

BLUE CHEESE LAZUR SKALMIERZYCKI

This mild cheese of unique flavor is the result of combining two technologies: production of hard cheese and blue cheese. Lazur Skalmierzycki contains probiotic bacteria BB-12® and LA-5®. It is a perfect ingredient of pizzas, toasts, sauces, salads and sandwiches.

	UNIT PACKAGE	MULTI PACKAGE	TYPE OF UNIT PACKAGING
SLICES	100 g	a carton of 10 pieces	a tray
A BLOCK	1.0–1.4 kg	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
A TRAY	100 g	a carton of 8 pieces	a tray

BLUE CHEESE LAZUR TURKUSOWY

Lazur Turquoise cheese with green veins of mould richly growing inside its creamy body. It has the characteristic invigorating and sharp flavour. Due to its long-lasting aftertaste the cheese goes perfectly with light dishes, highlighting their flavour.

	UNIT PACKAGE	MULTI PACKAGE	TYPE OF UNIT PACKAGING
A PORTION	100 g	a carton of 50 pieces	aluminium foil, a carton
A QUARTER	0.25–0.36 kg	a carton of 16 pieces	aluminium foil
A RING	2.2–2.5 kg	a carton of 4 pieces	aluminium foil

BLUE CHEESE LAZUR ZŁOCISTY

Lazur Golden cheese with veins of mould richly growing inside its golden body has a mildly sweet taste of milk with a strong aftertaste of nuts and quality mould. The cheese has been enriched with LA-5® active probiotic bacteria which have a beneficial effect on human body by strengthening its immune system.

	UNIT PACKAGE	MULTI PACKAGE	TYPE OF UNIT PACKAGING
A PORTION	100 g	a carton of 50 pieces	aluminium foil, a carton
SLICES	100 g	a carton of 10 pieces	a tray
A BLOCK	1.0–1.4 kg	a carton of 4 pieces	aluminium foil

Spółdzielnia Mleczarska „MLEKPOL”

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mlekpol@mlekpol.com.pl; export@mlekpol.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 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 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 – 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 – 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.

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.

Spółdzielnia Mleczarska BIELUCH

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NATURAL YOGHURT BIELUCH

NATURAL YOGHURT 'NADBUŻAŃSKI'

KEFIR BIELUCH

EXTRA BUTTER BIELUCH

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.

PORTABELLA

The great brown mushrooms "PORTABELLA" are specially recommended to connoisseurs. Special production process makes them taste very unique. These mushrooms served with mould cheese or rashers of beef and thyme will satisfy palates of very demanding clients.

We pack PORTABELLA mushrooms as single chapeau or as a set with herbs or as s set with big white mushrooms – RIESEN.

Range of packaging types

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.

Przetwórnia Owoców i Warzyw
Robert Kowalkowski

14-260 Lubawa
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tel.: +48 896 453 108
fax: +48 896 453 491

www.lubawa.com
info@lubawa.com

PLUM JAM

This plum jam is produced according to a traditional recipe. The product is made from two ingredients only: plums and sugar. The production process lasts long but this ensures that the final product has a deep flavour and aroma. Feel invited to check out our products.

Gomar Pińczów Sp. z o.o. S.K.A.

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gomar@gomar.net.pl

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.

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 be to meet the expectations of the customer.

Spółdzielcza Grupa Producentów Owoców „Nasz Sad" w Wólce Turowskiej

05-604 Jasieniec
Pabierowice 3a
tel./fax: +48 664 14 83
tel. kom.: +48 694 200 588

www.naszsad.pl
biuro@naszsad.pl

AMERIKANISCHE BLAUBEERE BLUEVROP

Blueberries are very healthy. They owe their beneficial properties to natural plant dyes they contain – anthocyanins. These substances are known for their ability to neutralise free radicals in the organism. As established by American scientists, blueberries have an excellent influence on the brain. They have also beneficial impact on eyesight. In a human eye there are many free radicals generated by the energy from daylight. If these are not neutralised, they accelerate the process of eyesight deterioration. From among 40 fruit and vegetables recognised as natural sources of antioxidants, blueberry is the one with their greatest number.

Properties of apples – summary:
Apples contain more than 20 valuable components, showing a high content of fruit acids and A, B1, B2, C and E vitamins. They have good impact on the metabolism. They are often included in the diets recommended to those who want to slim down (since they are low-calorie and contain fibre which swells in the stomach and appeases the feeling of hunger). They enhance the immunological system and are recommended in the diet of children and persons suffering from chronic diseases – also as they are easily digestible.

ALWA APPLES

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

BOSKOP APPLES

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 APPLES

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.

ELISA APPLES

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 APPLES

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 APPLES

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 APPLES

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.

IDARED APPLES

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 APPLES

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 APPLES

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 APPLES

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 APPLES

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.

Makarony Polskie S.A.

35-082 Rzeszów
ul. Podkarpacka 15
tel.: +48 17 875 30 10
fax: +48 17 875 30 11

www.makarony.pl
biuro@makarony.pl

GRANDMA'S SALAD

500 g jar.
A full of valuable nutrients composition of beetroots and white cabbage suggested to be served as a delicious and wholesome salad accompanying your dinner.

VISTULA SALAD

500 g jar.
A traditional salad made of finely shredded red cabbage with the addition of Polish apples and crunchy onion.

KNIGHT'S SALAD

500 g jar.
A traditional salad made from grated beet-roots and pepper. Perfect as an appetizer on your table and a splendid addition to your dinner.

NOBLEMAN'S SALAD

500 g jar.
A traditional salad made from green tomatoes with added carrot and some seasoning. It is a light snack for lovers of Polish vegetables.

SALAD OF TENCZYN

500 g jar.
A full of vitamins salad made from Polish ingredients, namely: juicy cabbage, crunchy carrot, aromatic pepper and onion.

PPUH Tłocznia Maurer
Krzysztof Maurer

33-390 Łącko
Zarzecze 1
tel.: +48 18 444 64 27
fax: +48 18 444 41 28

www.maurer.com.pl
soki@maurer.com.pl

The Maurer Company specializes in production of natural fruit and vegetable juices. Our products can be ideally characterized by the following basic features:

health – as the juice is pressed all valuable nutrients of the fruit go directly to the bottles,

nature – we do not add any sugar, water or preservatives,

tradition – the manufacturing method passed in our family is rooted in tradition,

taste – the fruit used for our juices come largely from the Łącko region, from ecological farms and from ones complying with the IPO system.

APPLE JUICE

In bottles 300 ml and 700 ml, bag-in-box 5 l.

PEAR JUICE

In bottles 300 ml and 700 ml, bag-in-box 5 l.

UNIFREEZE Sp. z o.o.

87-320 Górzno
Miesiączkowo
tel.: +48 56 49 888 08
fax: +48 56 49 888 17

www.unifreeze.com.pl
unifreeze@unifreeze.com.pl

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

Net weight: 400 g.
Ingredients: Broccoli florettes.

SPRING BEANS

Net weight: 400 g.
Ingredients: Cut spring beans.

CAULIFLOWER FLORETTES

Net weight: 400 g.

SPINACH, WHOLE YOUNG LEAVES

Net weight: 400 g.

STRAWBERRIES

Net weight: 400 g.

DE-STONED CHERRIES

Net weight: 400 g.

Zakład Przetwórstwa Owocowo-Warzywnego „Orzech” Sp. z o.o.

36-100 Kolbuszowa
ul. Rzeszowska 7
tel./fax: +48 17 227 47 83
+48 17 227 47 84

www.orzech.com.pl
orzech@orzech.com.pl

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.

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.

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.

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 3.4 kg, 1550 g, 870 g and 680 g jars. The right processing and appropriate selection of the varieties of cucumber make the taste of these gherkins sophisticated.

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.

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.

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.

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.

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.

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 1550 g, 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.

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 jars.

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 jars.

ZPOW DAWTONA
Danuta Wielgomas

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ul. Bieniewicka 52
tel.: +48 22 731 54 00
fax: +48 22 731 54 13

www.dawtona.pl
dawtona@dawtona.pl

Dawtona

SLICED BEETROOT 680 g

PICLED GARLIC 230 g

WHITE BEANS 400 g

KIDNEY BEANS 400 g

GREEN PEAS 400 g

RED CABBAGE WITH APPLE 680 g

PICKLED CUCEMBRES 900 ml

SELERY STRIPS 345 g

TOMATO JUICE 330 ml i **750** ml

BOLOGNESE SAUCE WITH HERBS **550 g i 370 ml**

CHINESE SAUCE **550 ml**

GREEK SAUCE **550 ml**

MILANESE SAUCE **550 ml**

MEXICAN SAUCE **550 g i 370 g**

NEAPOLITAN SAUCE WITH PAPRIKA **550 ml**

SWEET AND SOUR SAUCE WITH PINEAPPLE **550 g i 370 g**

HUNGARIAN SAUCE WITH MUSHROOMS **550 ml**

CONFECTIONERY AND PASTRY PRODUCTS

CONFECTIONERY AND PASTRY PRODUCTS

- **A. Blikle Sp. z o.o.**
- **Przedsiębiorstwo Wyrobów Cukierniczych „ODRA" S.A.**
- **ZPC Janusz Chylak**

A. Blikle Sp. z o.o.

00-029 Warszawa
ul. Nowy Świat 35
tel.: +48 22 828 66 01

www. blikle.pl
biuro@blikle.pl

PIERNIK HERBACIANY A. BLIKLE

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.

49-305 Brzeg
ul. Starobrzeska 7
tel.: +48 77 444 60 00
fax: +48 77 444 63 94

www.zpcotmuchow.com.pl
odra@pwcodra.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.

ZPC J. Chylak

96-200 Rawa Mazowiecka
ul. Tomaszowska 4
tel./fax: +48 46 814 49 26

www.chylak.eu
office@zpc-jchylak.pl

SHORTCRUST TART "MAJA Z CUKREM" ("MAJA WITH SUGAR")

A round shortcrust tart with a hole in the middle, straw-coloured and with checked surface, sugar-coated on one side.

SHORTCRUST TART "DOMOWE" ("HOMEMADE")

A "homemade" straw-coloured oblong shortcrust tart with a lumpy surface and visible lengthwise grooves.

SHORTCRUST TART "KROKUS"

A straw-coloured shortcrust tart in a shape of a rosette, with marmalade placed at its centre.

MIXED AND PROCESSED PRODUCTS BASED ON THE ABOVEMENTIONED PRODUCTS

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.**
- **Przedsiębiorstwo Wielobranżowe MAXTOP**
- **Wytwórcza Spółdzielnia Pracy „SPOŁEM”**
- **Zakłady Spożywcze „BONA” Sp. z o.o.**

Chłodnia IRMOS Sp. z o.o.

98-200 Sieradz
ul. Targowa 7
tel./fax: +48 43 822 44 20

www.irmos.pl
irmos@irmos.pl

PYZY Z MIĘSEM (CEPELINAI) 500 g

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 Spółka Akcyjna

76-004 Sianów
Karnieszewice 5
tel.: +48 94 36 15 100
fax: +48 94 36 15 105

www.dega.pl
info@dega.pl

FISH SPREAD

Fish spread made by DEGA was added to the list of Traditional Polish Products. This product fits perfectly Polish culinary tradition. It is something more than only fish paste, rise, onion and tomato paste. It is tradition and respect for the taste of two generations of Poles. This time packed in convenient and light can, ready to be opened any time you want. Fish spread is a perfect base for delicious sandwich pastes: by adding vegetables, cheese or eggs. Product is available in weights: 135 g and 250 g.

FANEX Sp. z o.o.

05-870 Błonie
Radonice 5a
tel.: +48 22 47 10 444
fax: +48 22 72 53 094

www.fanex.pl
biuro@fanex.pl

KETCHUP NR VII

Ketchup made from tomato paste, sugar, vinegar and other additives. Manufactured hot. Product does not contains preservatives. Consistensy – semi-liquid, thick, smooth. Colour – Intensive red. Flavour – tomato, sweet – sour, no off flavor and taste.
Net weight – 585 g. Single packaging – 510 ml glass bottled with a cap.
Net weight – 1,1 kg. Single packaging – 1000 ml bottled with a cap.
Net weight – 490 g. Single packaging – 450 ml bottled with a cap.

GYROS SAUCE

Fat emulsion of vegetable oil, mustard, sugar, vinegar, thickeners, dill, garlic, natural spices. Chemically preserved. Manufactured hot. Consistensy – 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. Consistensy – 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.

Net weight – 450 g. Single packaging – 450 ml bottled with a cap.

1000 ISLAND SAUCE

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

Net weight – 400 g. Single packaging – 450 ml bottled with a cap.

HORTINO Zakład Przetwórstwa Owocowo-Warzywnego Leżajsk Sp. z o.o.

37-300 Leżajsk
ul. Fabryczna 2
tel.: +48 17 240 42 00
fax: +48 17 242 82 37

www.hortino.com.pl
sekretariat@hortino.com.pl

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, herbal 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.

42-216 Częstochowa
ul. Równoległa 88/98
tel.: +48 34 363 14 28
fax: +48 34 366 38 60

www.jawo.pl
firma@jawo.pl

PIEROGIS – 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 some types 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 and also meat-stuffed pierogis, Russian pierogis (with cottage cheese and potatoes filling), sauerkraut-and-mushrooms stuffed pierogis, sauerkraut-and-meat stuffed pierogis.

In packages of 450 g / for gastronomy 2 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 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 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 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 pockets:

- with Champignons – stuffing consists of fresh champignons, spices and wheat fibre,
- with Meat – stuffing consists of beef, which comes from Polish rural farms.

In packages 450 g / for gastronomy 2 kg.

- with Mushrooms and Sauerkraut – the ones most often bought for Polish traditional Christmas dish,
- with Mushrooms – stuffing consists of bits of real wild mushrooms.

In packages 300 g / for gastronomy 2 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 kg.

PRODUCTS ON THE PAN – READY TO WARM & EAT

We offer four 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.
- Pancakes with spinach.

All products on the pan are manufactured by hand.
In packages 400 g / for gastronomy 1 kg.

P.W. „MAXTOP" Sp. J.

41-260 Sławków
ul. Fabryczna 10
tel.: +48 32 293 17 66
tel./fax: +48 32 293 17 15

www.maxtop.pl
maxtop@maxtop.pl

ROSSA PIZZA WITH HAM AND MUSHROOM

This is one of our flagship products; pizza which has been developing together with our family business. Rossa has been improved for years and has been changing with our customers' needs but always according to the principle: we prepare pizzas and grilled baguettes which we eat with pleasure in our own homes. Pizza Rossa is a delicate, thin and crispy pastry covered with fresh mushrooms, finely chopped onion and slices of ham – it is a combination of the best ingredients. The tomato sauce seasoned with carefully selected herbs together with Mozzarella give the pizza a characteristic flavor.
Diameter: 21 cm, weight: 240 g.

UNIT PACKAGE	COLLECTIVE PACKAGE	TYPE OF UNIT PACKAGE
240 g	five-pack	packet

FRENCH BREAD PIZZA – **195 g** FLOW PACK

Genuine Polish grilled baguette. Just like its characteristic black and yellow package: one of a kind and unique. Its taste is unforgettable; a combination of a crispy French loaf with a well-defined filling. Our secret is a traditional recipe of pastry baked in our own bakery as well as mushroom and onion filling made of high quality ingredients laid on a fresh roll. The well-defined taste and flavor is matched with the delicacy of Mozzarella.
Size: 30 x 7 x 3 cm, weight: 195 g.

UNIT PACKAGE	COLLECTIVE PACKAGE	TYPE OF UNIT PACKAGE
195 g	cardboard box 15 pcs	flow pack

PIZZA SNACK WITH MUSHROOMS

A wonderful snack in a modern package makes customers remember this grilled baguette on an original pizza crust. The genuine yeast dough in combination with mushrooms and savory onion allow to enjoy what is best in the grilled baguette. The delicate taste of Mozzarella completes the whole making it a delicious snack.
Size: 28 x 7 x 2.5 cm weight: 180 g.

UNIT PACKAGE	COLLECTIVE PACKAGE	TYPE OF UNIT PACKAGE
180 g	cardboard box 12 pcs	flow pack

PIZZA SNACK WITH MUSHROOMS – 140 g FLOW PACK

A delicious snack with a crispy pizza crust has got an original and unique taste. The genuine yeast dough is soft and delicious. The sauce with various herbs and spices enhance the taste of mushrooms, onions and red pepper and allow to discover what is the best in the grilled baguette. The Mozzarella combines all the ingredients which together make a wonderful dish.
Size: 21 x 9 x 2 cm, weight: 140 g.

UNIT PACKAGE	COLLECTIVE PACKAGE	TYPE OF UNIT PACKAGE
140 g	cardboard box 30 pcs	flowpack

FRENCH BREAD PIZZA 270 g

It is record large and record delicious. An XXL grilled baguette for gourmets. The greatest asset of our grilled baguettes is a recipe for marigold bread which we developed ourselves and bake ourselves. The crispy French loaf combined with savory mushroom and onion filling makes a wonderful combination of crispy and flavory bread with a well-defined taste of the filling spread with melted Mozzarella. The herbs enhance the taste and flavor of the ingredients and Mozzarella completes the composition.
Size: 47 x 7 x 3 cm, weight: 270 g.

UNIT PACKAGE	COLLECTIVE PACKAGE	TYPE OF UNIT PACKAGE
270 g	cardboard box 30 pcs	foil

FRENCH BREAD PIZZA **195 g** FOLIA

It is not possible to forget the taste of a genuine Polish grilled baguette. The freshly baked crispy French loaf and mushroom and onion filling with a well-defined taste provide a feast for the senses. The herbs enhance the taste and flavor of the ingredients and Mozzarella completes the composition.
Size: 30 x 7 x 3 cm, weight: 195 g.

UNIT PACKAGE	COLLECTIVE PACKAGE	TYPE OF UNIT PACKAGE
195 g	cardboard box 30 pcs	foil

FRENCH BREAD PIZZA **150 g**

The base for this grilled baguette is a freshly baked French loaf which tastes as if taken directly from the baker's after it is reheated. The mushroom and onion filling has got a well-defined taste thanks to the wonderful ingredients and special composition of herbs. The whole is completed with delicate Mozzarella.
Size: 26 x 6 x 3 cm, weight: 150 g.

UNIT PACKAGE	COLLECTIVE PACKAGE	TYPE OF UNIT PACKAGE
150 g	cardboard box 35 pcs	foil

FRENCH BREAD PIZZA **100 g**

A delicious snack. The smallest grilled baguette in the whole family of French loaf grilled baguettes we manufacture. It is liked both by adults and children. The combination of a crispy French loaf and mushrooms fried with onion is perfect in the mini version as a quick snack takeaway or a proposition for a crispy dinner at home. The melted Mozzarella on top of the grilled baguette completes its taste.
Size: 23 x 6.5 x 3 cm, weight: 100 g.

UNIT PACKAGE	COLLECTIVE PACKAGE	TYPE OF UNIT PACKAGE
100 g	cardboard box 28 pcs	foil

WYTWÓRCZA SPÓŁDZIELNIA PRACY „SPOŁEM”

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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 it 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.

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.

Zakłady Spożywcze „BONA" Sp. z o.o.

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bona@bonavita.com.pl

BONA – 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-live because it is closed in a protective atmosphere. Available in 270 g jar.

BONA – 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.

BONA – 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.

BONA – 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.

BONA – 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. Kremska mustard has a classic, balanced taste, smooth texture, contains no preservatives and artificial colours. Available in the 190 g jar.

BONA – 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.

BONA – 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.

BONA – 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.

BONA HORSERADISH SAUCE

Creamy, light sauce with a distinct horseradish aroma. Its original and balanced flavour proves to be the perfect choice for people who prefer mild taste of horseradish condiments. Available in 180 g jars.

BONA WILD GARLIC SAUCE

Excellent mayonnaise-based sauce with natural garlic and wild garlic leaves. The exceptionality of the sauce is possible owing to the unique flavour of wild garlic. It is recommended as a condiment to all kinds of pâtés, cold cut, roasted and grilled meats, especially venison. It is ideal as a ready-made salad sauce. Available in 230 g jars.

BONA GARLIC SAUCE

Thick and creamy mayonnaise sauce with an addition of natural garlic recommended as a condiment to cold cut, roasted and grilled meats. A well-balanced taste of special mayonnaise and natural spices enable the sauce to fully enhance the flavour of a dish. Available in 230 g jars.

BONA KEBAB-GYRO SAUCE

Hot, herb-mayonnaise sauce that gives a special, spicy zest to meat dishes. An irreplaceable condiment to oriental (kebab, gyro) and exotic dishes, but also to grilled and roasted meats, cold cuts, and all kinds of cold snacks. Available in 230 g jars.

BONA HAMBURGER SAUCE

Moderately spicy mayonnaise-based sauce with a balanced flavour achieved thanks to the addition of natural seasonings and dried vegetables (such as paprika, cumin, onion, garlic). Recommended for hamburgers, hot-dogs, French bread pizzas, and various kinds of meats. It perfectly enhances the flavour of any sandwich, tortilla wrap, or pizza. Available in 230 g jars.

BONA TARTAR SAUCE

BONA tartar sauce is a mayonnaise sauce abounding with vegetables: gherkins, marinated mushrooms and onion; seasoned with a special combination of herbs. Highly recommended for eggs, meats and fish. We have used our original recipe for almost two decades, which proves its traditional origins of taste. Available in 230 g jars.

ALCOHOLIC BEVERAGES

ALCOHOLIC BEVERAGES

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

Browar Amber, Andrzej Przybyło

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fax: +48 58 682 61 50

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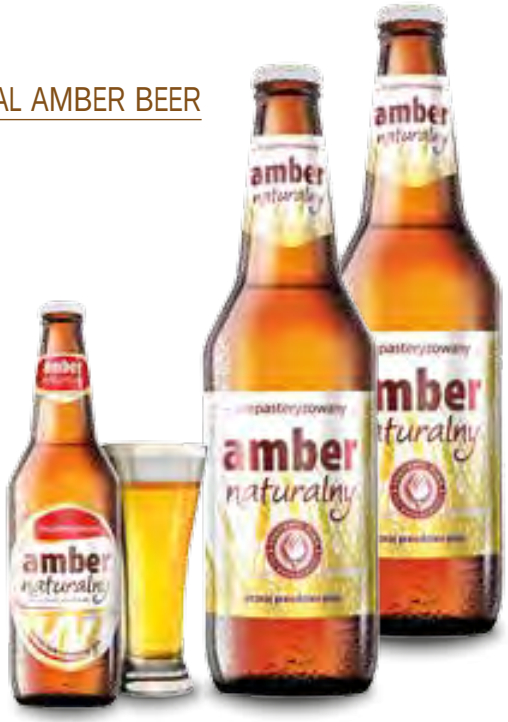
sekretariat@browar-amber.pl

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.

JOHANNES BEER

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: 0.5 l non-refundable bottle.

KOŹLAK 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 Koźlaki Bielkowskie (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.

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 16th 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.

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.

Mazurskie Miody Bogdan Piasecki

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info@mazurskiemiody.pl

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 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.

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 Wytwórnia Wódek Gatunkowych POLMOS S.A.

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PASSOVER SLIVOVITZ

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.

VIN-KON S.A.

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"POWER OF TRADITION" FRUIT WINES

"Power of Tradition" – is a series of high quality wines from aronia, black currant, plum, cherry and other fruit. At present the following wines have been awarded the mark "Poznaj Dobrą Żywność" ("Try Fine Food"):

- Aronia Wine semi-sweet (red),
- Black Currant Wine semi-sweet (red),
- Cherry Wine sweet (red),
- Plum Wine sweet (white),
- Elderberry Wine medium dry (red),
- Słowiański Jabłecznik (sweet white) – a mulled apple wine.

The wines from the series "Power of Tradition" are manufactured from fresh Polish fruits according to recipes developed by the firm VIN-KON S.A. Thanks to the use of a traditional method of fermentation they are distinguished by their natural "domestic" taste. Because the fruit used for production is high in vitamins, the wine produced from it has precious healthy values. The research conducted by the Medical University has shown that semi-sweet Aronia Wine, Cherry Wine and Black-Currant Wine have valuable antioxidant properties, which translate into a high capacity to sweep away free radicals; this in turn prevents the development of cancer and circulatory system diseases. Volumes: 750 ml, 1000 ml (Słowiański Jabłecznik), alc.: 13% vol. (Slav Cider: 12% vol.).

VINPOL Sp. z o.o.
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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%.

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