

MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT



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

Dear All,

The year 2014 is the year of anniversaries. We celebrate both the 25th anniversary of the free elections taken to be the starting point of the Poland's transformation and the first decade of our accession to the European Union.

The past 25 years were the period of a significant progress in the Polish agriculture, rural areas and agri-food processing industry. Hard work of our farmers and processors, effective use of the pre-accession funds and the funds allocated under the Common Agricultural Policy schemes constituted the driving forces of dynamic increase in the Polish agri-food products export. All needed to be said is that current value of the positive trade balance in this area exceeds the value of the whole agricultural export before the accession. For 2013 this value reached the threshold of app. EUR 20 billion, which translates into a fivefold increase.

Polish food gained wide recognition among the consumers throughout the Community, being the key target market of our export. However, we continue our efforts to gradually win the other attractive markets of Asia, Middle and Far East. The Polish food recipients appreciate its unique taste and high quality of the products.

The Try Fine Food Programme carried out by the Ministry of Agriculture has contributed to this success in a significant manner. Throughout the years, it has become well-recognized symbol of high-quality food. The products labelled with the Programme's logo provide the consumer with guaranteed constancy of taste and quality.

This publication is the following edition presenting the products labelled with 'Discover Great Food' logo. Please read on and purchase these products in the stores.



Marek Sawicki

**MINISTER OF AGRICULTURE AND RURAL DEVELOPMENT**



### TRY FINE FOOD PROGRAMME

The Try Fine Food Programme is a programme promoting good quality food. Its aim is to create a positive image of agri-food products of a high quality among domestic and foreign consumers. The Try Fine Food logo placed on the packaging should help the consumers to select products among those similar available on the shop shelves. The consumer receives information about the fact that the product selected by them was manufactured from verified raw materials, that it contains few additives, and that it is labelled correctly. Marking the product with the Try Fine Food (TFF) logo also gives an opportunity to promote products and companies both in Poland and abroad by strengthening the companies' prestige and the products' status.

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

Manufacturers and agri-food processors can apply for the TFF Programme logo, regardless of their size and type of ownership. One of requirements for the participation in the Programme is that the business is operated within the European Union. At any time, a manufacturer interested in labelling their products with the TFF logo may apply to the Minister of Agriculture and Rural Development for starting proceedings resulting in the granting of the TFF Logo. Any number of products can be chosen to be labelled. The TFF logo is granted only to the products that fulfil particular criteria of the TFF Programme and receive a positive recommendation from the Scientific Committee for Quality of Food Products of the Try Fine Food Programme, appointed by the Minister of Agriculture and Rural Development. The Committee consists of specialists in the field of food processing, nutrition, medicine, plant cultivation and livestock breeding as well as law and economics.

#### **The TFF logo of the Try Fine Food Programme is granted to the following groups of products:**

- 1) meat and meat products;
- 2) milk and dairy products;
- 3) fish, seafood and fishery products;
- 4) eggs and egg products;
- 5) honey;
- 6) edible fats;
- 7) products of cereals, leguminous and root plants;
- 8) fruit, vegetables, mushrooms and their products;
- 9) confectionery and pastry products;
- 10) herbs and spices;
- 11) food products for special dietary purpose;
- 12) mixed products and those processed on the basis of the aforementioned products;
- 13) water and non-alcoholic beverages;
- 14) alcoholic beverages;
- 15) other.

The Minister of Agriculture and Rural Development awards the Try Fine Food with the Try Fine Food logo for a period of 3 years in order to maintain the high quality of the marked agri-food products.

The Try Fine Food Programme is also about the information and promotional activities. These popularise the Try Fine Food logo among consumers, manufacturers, food processors along with salesmen and food distributors. They are used for providing reliable and credible information about agri-food products and popularising knowledge about the benefits resulting from the participation in the TFF Programme.

Promotional activities are also about informing the consumers about the conditions for obtaining raw materials, production technologies and monitoring systems of food quality and security as well as the standards of proper labelling.

The Ministry of Agriculture and Rural Development takes an active part in numerous domestic and foreign exhibition and market events regarding the promotional activities of the TFF Programme. The activities of the TFF Programme include the following forms of promotion used to increase popularisation of the products marked with the logo and recognisability of the logo itself: promotions in sales networks, advertisements in magazines, television programmes and radio, as well as mass open air events.

**The application forms used for registering the agri-food products** with the TFF Programme, as well as a list of appendices needed for evaluation, are available on the website of the Ministry of Agriculture and Rural Development in the Try Fine Food tab, whereas the detailed information is available at:

Ministry of Agriculture and Rural Development

**THE TRY FINE FOOD Programme**

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You can find the products with the Try Fine Food logo on further pages of this document.



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# Meat and meat products

# 1

## Meat and meat products

- Krakowski Kredens
- Kutnowskie Zakłady Drobiarskie „EXDROB” S.A.
- Masarnia Władysławowo Sp. J. R.,K.,A. Zawistowski
- Mróz S.A.
- Pini Polonia Sp. z o.o.
- PPHU MARKAM Andrzej Marek Skolarus
- PPUH Henryk Kowalczyk
- Przedsiębiorstwo Przemysłu Mięsnego „Taurus” Sp. z o.o.
- Przetwórstwo Mięsno-Wędliniarskie Jacek Podgórnjak
- ROLDROB S.A.
- SOKOŁÓW S.A Strawa Sp. z o.o.
- Wipasz S.A. Zakład Drobiarski
- Zakład Mięsne Konarczak Sp. J.
- Zakład Mięsny „Jasiołka”
- Zakłady Mięsne „OLEWNIK-BIS” Sp. z o.o.
- Zakłady Mięsne „PAMSO” S.A.
- Zakłady Mięsne „SKIBA” Andrzej Skiba
- Zakłady Mięsne NOWAK Sp. z o.o.

## Krakowski Kredens – Tradycja Galicyjska S.A.

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fax: +48 12 37 05 800

e-mail: [info@krakowskikredens.pl](mailto:info@krakowskikredens.pl)  
[www.krakowskikredens.pl](http://www.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.

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[www.exdrob.pl](http://www.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.



## **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.



## **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

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

### HAM IN COUNTRYSIDE SMOKEHOUSE

Smoked in the traditional smokehouse flamed with alder wood in a manner which complies with the requirements concerning the content of the tarry substances, where we get 82 g of the finished product from 100 g of used raw material.



### SAUSAGE IN COUNTRYSIDE SMOKEHOUSE

Roasted in a traditional manner flamed with alder wood while complying with the requirements concerning the content of the tarry substances, where we get 85 g of the finished product from 100 g of used raw material.

### PEASANT PATE

A product made of coarse-grained pork meat with grains of green pepper and only natural spices. Ideal for festive tables and as filling for pasties and dumplings.



### SMAŻONKA

A product processed from meat and pork fat ground to an appropriate degree, with onions, only natural spices and vegetables without preservatives – processed in a thermal treatment. It has a homelike taste thanks to the traditional recipe. Excellent for sandwiches and many other culinary solutions.

**Mróz S.A.**

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[www.mroz.pl](http://www.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.





**PINI POLONIA**  
**Sp. z o.o.**

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## **POLISH PORK BONELESS LOIN PORTION**

Is extremely delicate, lightly sweet and juicy, its smell is fresh and meaty and the color is light pink. Meat muscles are firm, delicate and homogenous, covered with transparent membrane. Tenderness and delicacy is due to marbling. It is a great source of complete protein. It also contains less fat than other pork elements.

Polish pork boneless loin in portion was awarded with Gold Medal during Polagra Food Fair in 2013. This product should be consumed after heat treatment.

"Polish pork boneless loin portion" is vacuum packed and its shelf life is 12 days.



**PPHU „MARKAM”**  
**Andrzej Marek Skolarus**

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### **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.





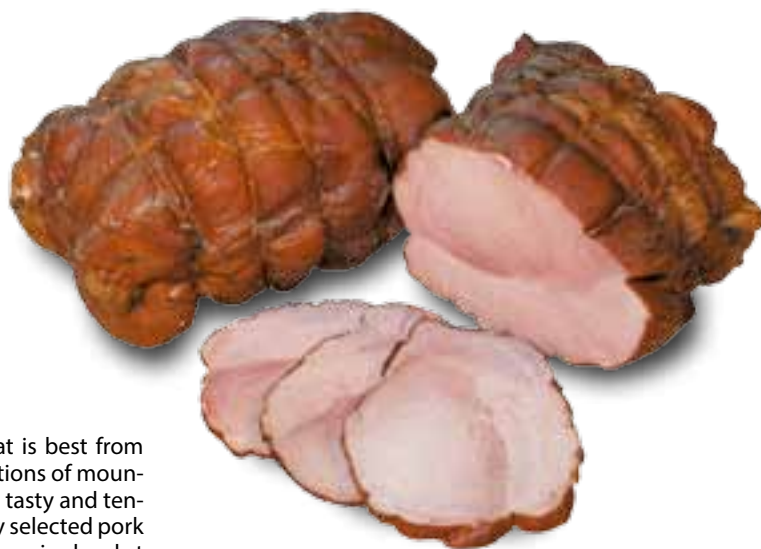
## KASINKA TRADITIONAL "SWOJSKA" SAUSAGE

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

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### 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.

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www.stan-taurus.com.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 Mięсно-Wędliniarskie Jacek Podgórniak

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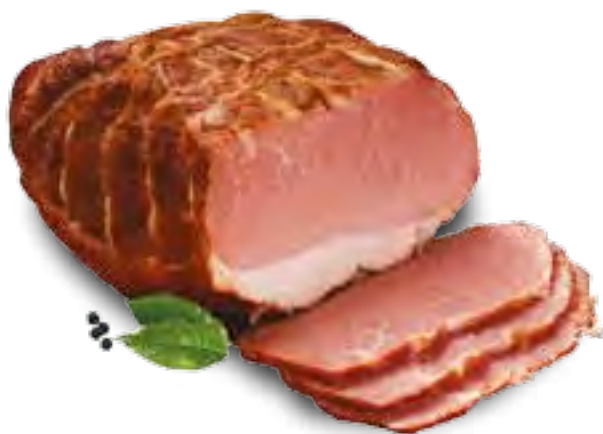
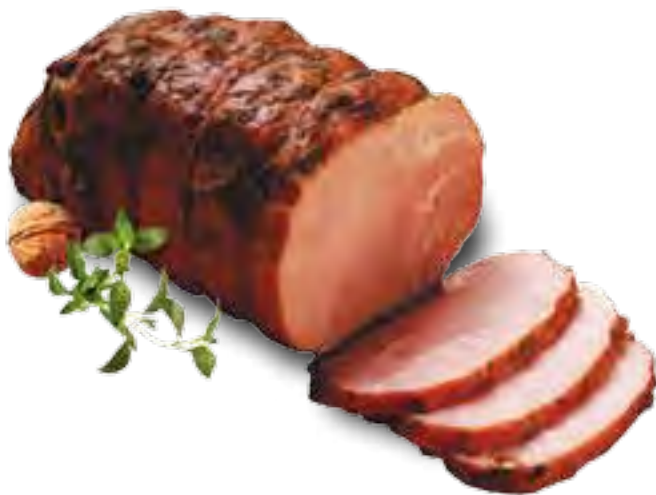
[masarnia@masarnia.net.pl](mailto:masarnia@masarnia.net.pl)

[www.masarnia.net.pl](http://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

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handel\_roldrob@drosed.com.pl  
www.roldrob.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



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



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



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



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





**SOKOŁÓW S.A.**

08-300 Sokołów Podlaski

Aleja 550-lecia 1

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fax: +48 25 787 61 32

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## ITALIAN HAM

Charcuterie made without the use of phosphates. It is produced from selected muscles of pork ham, formed into a cylindrical shape (resembling in its appearance the charcuterie produced in the South of Italy, for example in Italy). A non-smoked, steamed product. It has a characteristic taste that sets it apart from products containing phosphates. Crumbly consistency. 102 g of meat is used to produce 100g of the final product. Packaging: vac. about 4.0 kg. Shelf-life: 30 days.

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



## DELICATESSEN FRANKFURTERS

Classic frankfurters of high quality, obtained from selected pork meat which is homogenized, smoked and steamed.

Packaging: MAP about 2.5 kg, vac. 250 g.

Shelf-life: 21 days.

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

## SOKOŁÓW FRANKFURTERS 250 g

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

Packaging: vac. 250 g.

Shelf-life: 21 days.

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



## “LISOWSKA” SAUSAGE

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

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

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

Shelf-life: 21 days.

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



## OLD POLISH COUNTRY STYLE SAUSAGE

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

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

Packaging: MAP about 1.5 kg.

Shelf-life: 34 days.

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

## CHICKEN IN CREAM SAUCE

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

Packaging: tray, 400 g.

Shelf life: 21 days.

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





## ROAST PORK IN GRAVY

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

Packaging: tray, 400 g.

Shelf life: 21 days.

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

## BEEF ROULADES

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

Packaging: tray, 400 g. Shelf life: 21 days.

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



## TRADITIONAL SMOKED PORK LOIN

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

For the production of 100 g of the product 128 g of meat has been used.

Packaging: vac. approx. 1.5 kg. Shelf life: 28 days.

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

## BEEF STROGONOFF

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

Packaging: tray, 400 g.

Shelf life: 21 days.

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





## TRADITIONAL SMOKED HAM

Smoked meat obtained from pork ham muscle. The cold meat's production process takes 10 days, during which the raw material matures in a marinade, having its aroma bouquet enriched. The smoking process in a traditional smokehouse (heated with beech and alder wood) provides the ham with a unique flavour and fragrance. For the production of 100 g of the product 128 g of meat has been used. Packaging: vac. approx. 1.3 kg.  
Shelf life: 28 days.

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

## PORK IN SWEET AND SOUR SAUCE

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

Packaging: tray, 400 g.

Shelf life: 21 days.

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



## DRIED GOLD MYŚLIWSKA

Pork-beef sausage, smoked, boiled and dried. Excellent product following the Polish cured meat tradition. Smoked to dark brown colour, visibly wrinkled. The sausage is exceptionally crisp. Strong taste of juniper.

100 g of product produced from 100 g of pork and 25 g of beef.

Shelf-life: 70 days.

Packaging: MAP 450 g, MAP approx. 1 kg.

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

## FRANKFURTERS FROM HAM

Frankfurters from ham are the highest quality product with as much as 93% pork meat content, created for the most demanding consumers. These frankfurters do not have casing, which allows to quickly and easily make a tasty meal from this product. Excellent as cold or hot starter. The frankfurters are additionally very delicate and crispy. The frankfurters from ham are a product recommended especially for children and people watching their diet.

Packaging: 100 g (2 pieces) – easy opening system packaging, 220 g (6 pieces), 250 g (6 pieces) – easy opening system packaging and approx. 700 g (MAP).

Shelf-life: 100 g VAC – 28 days, 220 g MAP; 250 g VAC and approx. 700 g MAP – 21 days.

**Producer: "SOKOŁÓW" S.A. Branch in Robakowo, ul. 14 Poznańska, 62-023 Robakowo**







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biuro@strawa.pl • sprzedaz@strawa.pl  
www.strawa.pl • www.strawabezglutenu.pl



### **KABANOS** (thin, smoked dry sausage)

The kabanos sausage is made from the top quality pork. It is smoked with beech wood and traditionally crisp.  
Net weight: 350 g.

### **KIEŁBASA JAŁOWCOWA** (juniper sausage)

Excellent dry pork sausage in a natural casing, with palpable juniper flavour and aroma. It is made from the highest quality meat from certified agricultural holdings.  
Net weight: 300 g.



### **KIEŁBASA MYŚLIWSKA** (hunter's sausage)

Dry pork sausage in a natural casing, smoked with alder wood, characterised by its traditional.

### **KRAKOWSKA SUCHA** (dry Cracow sausage)

Traditional dry pork sausage with a distinctive garlic and caraway flavour. It is made from the highest quality meat from certified agricultural holdings.  
Net weight: 400 g.  
Masa netto: 400 g.



## Wipasz S.A. Zakład Drobiarski

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www.naszkurczak.pl



### CHICKEN SINGLE FILLET

**Weight: 580 g, 920 g, MAP packaging**

Chicken single fillet is a premium product, produced by Wipasz S.A. It is produced without any water injection or spices. The company specializes in chilled chicken meat in MAP packaging (trays) at fixed weight. Wipasz S.A. uses modern equipment at every stage of production process- transporting of livestock, slaughtering, processing and packaging. The company weighs and packs chicken parts on trays using integrated Ishida system. This technology puts Wipasz S.A. on a level with European's top producers. The quality is guaranteed by IFS, BRC and QAFP certificates.



### Chicken thigh boneless, skinless

**Weight: 520 g i 780 g, MAP packaging**

Chicken thigh without bones and skin is a premium product, produced by Wipasz S.A. It is produced without any water injection or spices. The company specializes in chilled chicken meat in MAP packaging (trays) at fixed weight. Wipasz S.A. uses modern equipment at every stage of production process- transporting of livestock, slaughtering, processing and packaging. The company weighs and packs chicken parts on trays using integrated Ishida system. This technology puts Wipasz S.A. on a level with European's top producers. The quality is guaranteed by IFS, BRC and QAFP certificates.



### WHOLE CHICKEN

**Weight: ca 2 kg, vacuum packaging**

Whole chicken, in vacuum packaging without any water injection or spices. Wipasz S.A. uses modern equipment at every stage of production process- transporting of livestock, slaughtering, processing and packaging. The company weighs and packs chicken parts on trays using integrated Ishida system. This technology puts Wipasz S.A. on a level with European's top producers. The quality is guaranteed by IFS, BRC and QAFP certificates.





## Zakład Mięsny Konarczak Spółka Jawna

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

### 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 meats, equally tasty in a sandwich.



## Zakład Mięsny „JASIOŁKA”

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fax: +48 13 49 277 71

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### DUKLA HEADCHEESE

Traditional Subcarpathian Product.

Delicious headcheese shielded in pork stomach, without artificial gelatine, also available as "EKO Dukla headcheese" only with organic ingredients!





## ROASTED SAUSAGE

The queen of thin sausages. Roasted in the oven, flavoured with salt and special composition of spices (pepper, marjoram, charcoal). Made in small intestines, takes the form of a spiral which allows it to be served in many different ways. Very tender with a strong taste of roasting. Brown-gold on the outside, a little pink inside.

Exceptional sausage for refined, cold buffets; especially on holiday tables. Proudly presents itself roasted with onion and a little freshly grated horseradish or spicy tartar sauce. 100 g of roasted sausage has been made from 139 g of lean pork.

Packing method VAC, average weight: 0.25 kg.



## FRANKFURTERS FROM THE OLD SMOKEHOUSE

Children's favourite, but not only. Precisely and finely ground, boiled sausages have for many years had their permanent place on Polish tables. Their mild flavour is obtained as a result of special smoking and the addition of precious spices.

Made from pork with an addition of beef, veal or poultry meat. Delicate, tender and subtly flavoured Frankfurters from the Old Smokehouse are becoming perfect elevenes both hot and cold. Well suited as an ingredient of nutritious salads or multiple dishes. Excellent food for people who are constantly on the move.

Packing method MAP, average weight: 0.3–0.35 kg.

## Zakłady Mięsne PAMSO S.A.

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



### CRACOVIAN DRIED SAUSAGE AND CRACOVIAN DRIED SAUSAGE

Fine, thick pork sausage, coarse-grained, smoked, roasted and dried. Produced from highest-quality pork with natural spices. Its exceptional taste and aroma is guaranteed by special production technology and the recipe, which has remained unchanged for years.

Pamso Cracovian dried sausage is smoked with natural wood smoke. This aroma pervades the sausage and ensures its unique taste. The long-term drying process eliminates water surplus in the sausage. As a result, we obtain 100 g of ready product from 140 g of meat. Cracovian dried sausage is produced in easily removable protein casings. Sausages are placed in vacuum or protection gas atmosphere packaging.

Combining year-long experience in production with modern packaging methods allows for extending the shelf life of Cracovian dried sausages to max. 40 days.

The sausage is produced in two versions: Cracovian dried sausage, approximate weight: 1 kg, and mini Cracovian dried sausage, approximate weight: 0.5 kg.

### “PODWAWELSKA” SAUSAGE

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





## Zakłady Mięsne SKIBA Andrzej Skiba

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

### JUNIPER SAUSAGE

Product characterized by the unique taste and smell, its peculiar qualities are the result of using the juniper fruit in the production process, as well as the presence of its branches during the smoking process. Weight 0.70 kg, M.A.P. packaging.



### PATÉ WITH CHIVES

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.



## **Zakłady Mięsne NOWAK**

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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.

# 2

## Milk and dairy products

## 2

## Milk and dairy products

- „AGRO-DANMIS” Gramowscy Sp. J.
- Kujawska Spółdzielnia Mleczarska
- 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 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
- Spółdzielnia Dostawców Mleka w Wieluniu
- Spółdzielnia Mleczarska „LAZUR”
- Spółdzielnia Mleczarska „MLEKPOL”
- Spółdzielnia Mleczarska BIELUCH
- Spółdzielnia Mleczarska MLEKOVITA
- Spółdzielnia Mleczarska Udziałowców w Strzałkowie
- STARCO Zakład Mleczarski Sp. z o.o. w Stargardzie Szczecińskim
- Średzka Spółdzielnia Mleczarska „JANA” w Środzie Wielkopolskiej
- TOP s.c. H.W. Huszczak, B.A. Humerczyk
- ZUH Robico

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### 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. Shelflife 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 addition of goat's butter. For direct consumption or sandwiches. Package unit is cup 125 g, hermetically closed with overlay. Shelflife is 120 days from the date of production, fat content not less then 28%.

## KUJAWSKA SPÓŁDZIELNIA MLECZARSKA

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### 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.



## Okręgowa Spółdzielnia Mleczarska „MONA”

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www.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

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### FRIED CHEESE OF GREATER POLAND 200 g

Fried Cheese from Greater Poland with caraway 200 g  
Made according to a traditional recipe, with clear and uniform plastic 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.



### 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.





## Okręgowa Spółdzielnia Mleczarska

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### “MASŁO EXTRA BOCHEŃSKIE” (butter)

“Masło Extra Bocheńskie” (butter) is manufactured in accordance with traditional production methods making it a product of the highest quality. Excellent, real country butter is produced from cream and it is 100% natural without any artificial additives. It is perfect for spreading on bread; It can be used for sauces, potatoes and main dishes when melted. It can be used for frying, stewing, baking and cooking. Bocheńskie Butter is a leader among the products of this category and therefore it gains recognition among all consumers.

Packaging: packet of butter weighing 200 g.



### “ŚMIETANA BOCHEŃSKA” 18% (sour cream)

“Śmietana bocheńska” (sour cream) is a great, natural cream produced according to traditional methods from premium raw materials coming from the Vistula river basin and Pogórze Wiśnickie. Bocheńska sour cream 18% can be a perfect addition to various dishes. It is perfect for salads, cakes, desserts, soups or pancakes. It would be difficult to imagine traditional Polish dishes without the Bocheńska sour cream.

Basis weight: 190 g and 400 g.

### “BOCHEŃSKI KEFIR” 1.5%

“Bocheński Kefir” is an ideal product for hot days. Its refreshing taste allows to quench thirst. It goes perfectly with muesli and fruit. Including Bocheński Kefir in our “menu” is an effective way to deliver probiotics to our body. It is a perfect alternative for those who are allergic to proteins or lactose (who cannot consume milk).

Basis weight: 400 g.



### “ŚMIETANA BOCHEŃSKA GĘSTA 18%” (thick sour cream)

“Śmietana bocheńska gęsta 18%” (thick sour cream) is undoubtedly the queen amongst all sour creams. The sour cream can add variety to meals thanks to its unique flavour and characteristic thickness. The thick Bocheńska Sour Cream 18% can be added to sauces, pastes, soups, fresh cucumber salads and many other products.

Basis weight: 330 g.



## Okręgowa Spółdzielnia Mleczarska w Czarnkowie

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### “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.



### 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.





## CHEESE SPREAD

Packed in plastic cups with the weight of 150 g/item. Multi-pack containing 12 items on a cardboard pallet. Best before: 30 days.

Produced by means of ultrafiltration as well.

- natural cheese spread,
- cheese spread with garlic and herbs.

## 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.



## Okręgowa Spółdzielnia Mleczarska Garwolin

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www.osmgarwolin.pl



### THE GARWOLIŃSKI HALF-FAT CURD CHEESE PARCHMENT-PACKED

The Garwoliński half-fat curd cheese is produced according to a recipe unchanged since 1956 and it is packed manually into parchment in the form of a traditional wedge. It is characterised by a uniform, slightly loose texture without any lumps. It is possible that the whey may slightly leak. It is a white to slightly creamy colour with a clear and mild smell. The curd cheese tastes slightly sour with the savour of pasteurisation. The curd cheese is perfect for sandwiches, curd cheese pastes or traditional cheesecakes. Weight of a single wedge varies from 0.5 up to 0.6 kg, whereas the collective packaging consists of a plastic container of 15 kg capacity. The best-before date is 7 days and its storing temperature is between 2°C and 8°C. Nutritional value in 100 g: proteins – 17.9 g; carbohydrates – 3.4 g; fat – 3.5 g.



### THE GARWOLIŃSKI HALF-FAT CURD CHEESE VACUUM-PACKED IN PARCHMENT, THE SO-CALLED “TRIPLE-PACK”

The curd cheese in parchment is additionally vacuum-packed with foil in threes. One pack weighs about 1.5 kg up to 1.8 kg, whereas the collective packaging consists of a cardboard box with the capacity of ca. 10 kg. The product attains longer shelf-life up to 16 days thanks to the additional foil. After unpacking the product from foil, the curd cheese retains its shelf-life up to 72 hours, if stored at temperatures between 2°C and 8°C.



### NATURAL GARWOLIŃSKA BUTTERMILK EACH BOX OF 1l

Natural Garwolińska Buttermilk is produced from fresh milk, with addition of natural buttermilk. It is perfect as a refreshing drink but it can also be treated as a base for cold soups or fruit cocktails. The buttermilk has a uniform, smooth consistency, in which there might be a small number of butter lumps. It has a white, slightly creamy colour and a slightly sour taste.

Nutritional value in 100 g: proteins – 3 g; fat – 1.5 g including 1 g of saturated fats; carbohydrates – 4.9 g including 2.7 g of sugars salt – 0.088 g.

The best-before date is 21 days, if stored between 2°C and 8°C.

Packaging unit – 1 litre cardboard box, collective packaging – pack of 6 pieces.





## Okręgowa Spółdzielnia Mleczarska w Grodzisku Mazowieckim

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osm@osmgm.pl  
www.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 value 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 value 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.



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

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

## WHITE MOZZARELLA 250 g

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





## Okręgowa Spółdzielnia Mleczarska w Kole

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### 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 buttermaking. 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

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marketing@osm-krasnystaw.pl

www.krasnystaw.eu

### “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” pear
- “Joguś” bilberry
- “Joguś” wild strawberry
- “Joguś” strawberry
- “Joguś” vanilla
- “Joguś” cherry



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

The tasty creams with various fat content in our offer are all fresh, entirely natural milk products with dense, creamy consistency and a pleasant, mild flavour. The state-of-the-art manufacturing technology ensures the highest quality and standard of the product. We offer cream with 12%, 18% and 22% fat content. We offer cream with 12%, 18% and 22% fat content.



## **SOURD 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

This cottage cheese is our flagship product. This granulated cottage cheese combined with pasteurised cream is an ideal product to supplement everyone's daily diet.

Cottage cheese is rich in calcium, magnesium and phosphorus. Just as all other types of cottage cheese, it has plenty of easily digestible proteins and improves the metabolism. The mineral ingredients in the cottage cheese have beneficial impact on the condition of bones and protect the organism against osteoporosis.

Light cottage cheese with less fat is an excellent dish for all those who want to stay 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

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### UHT MILK

Łowicz UHT milk is produced from the selected raw material and subjected systematic control by the laboratory. UHT technology – received microbiological clean product, keeping all the sustenance fully and can be stored in the temperature up to 25°C for 6 months. After opening the milk package should be store in a cooler up to 48 hours. Comfortable closing twist-off packaging – protect the milk during refrigerating.



### ŁOWICZ MILK 3.2% fat

is produced in cardboard packagings  
1 l and 500 ml.



### ŁOWICZ MILK 2.0% fat

is produced in cardboard packagings  
1 l and 500 ml.



### ŁOWICZ MILK 1.5% fat

is produced in cardboard packagings 1 l.



### ŁOWICZ MILK 0.5% fat

is produced in cardboard packagings 1 l.





## Okręgowa Spółdzielnia Mleczarska w Międzybórz

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### 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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### 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%

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 cubes of 200 g and 250 g weight, 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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### 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 SMOKED MOZZARELLA

The weight of cheese in the packaging is 230 g.



## CLASS I MOZZARELLA

The weight of cheese in the packaging is 250 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.

## Spółdzielnia Dostawców Mleka w Wieluniu

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### BUTTER "EXTRA" FROM WIELUŃ (200 g and 250 g)

### BUTTER "OSELKOWE" (300 g)

It is a natural product, an excellent diet supplement with 83% 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 dairy product, is obtained by fermenting a regular cream and contains live bacteria cultures. This product of high nutritional value with a homogenous and creamy consistency and a mild taste can be an excellent addition to soups, gravies and salads of different types. It can be obtained in a 200 g and 450 g pack.



### 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

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

### BLUE CHEESE LAZUR BŁĘKITNY

The texture of Lazur Blue cheese is crumbly and creamy, with distinctive blue veins of mould. The cheese has a slightly salty taste which leaves the traditional, typical of that type of cheeses, aromatic, tangy, and strong flavour with mild and long-lasting mushroom aftertaste. The cheese can be served with vegetable and meat dishes to highlight their taste.

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



### BLUE CHEESE LAZUR SKALMIERZYCKI

Lazur Skalmierzycki is a combination of hard and blue cheese. It has a hard texture typical of hard cheeses, and a unique blue cheese aroma with a slight flavour of nuts and quality mould. Thanks to the exquisite combination of two types of cheeses a surprising fusion has been obtained which makes a perfect ingredient of finger food, pizzas, toasts, stuffing and salads. The cheese also contains beneficial BB-12® and LA-5® probiotic bacteria

	UNIT PACKAGE	MULTI PACKAGE	TYPE OF UNIT PACKAGING
<b>SLICES</b>	100 g	a carton of 10 pieces	a tray
<b>A BLOCK</b>	1.0–1.4 kg	a carton of 4 pieces	aluminium foil

## BLUE CHEESE LAZUR SREBRZYSTY

The texture of Lazur Silvery blue cheese is soft and creamy with distinctive veins of mould. The cheese is characterized by a slight, balanced taste, with a long-lasting flavour of nuts and quality mould. The cheese has also been enriched with BB-12® probiotic bacteria which have a positive effect on the human body. The cheese can be used in cold dishes such as finger foods or meat and vegetable salads, as well as in dips or sauces.

	UNIT PACKAGE	MULTI PACKAGE	TYPE OF UNIT PACKAGING
<b>A PORTION</b>	100 g	a carton of 50 pieces	aluminium foil, a carton
<b>A QUARTER</b>	100 g	a carton of 10 pieces	aluminium foil
<b>A RING</b>	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
<b>A TRAY</b>	100 g	a carton of 8 pieces	a tray



## BLUE CHEESE LAZUR TURKUSOWY

The texture of Lazur Turquoise blue cheese is moist with distinctive greenish veins of mould. The cheese is characterized by its invigorating, tangy, and salty taste. Once the strong aroma has faded, there is a long-lasting, mild flavour, which highlights the taste of mild dishes. Lazur Turquoise blue cheese enriches iceberg lettuce or arugula-based salads with unique and aromatic taste.



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

## BLUE CHEESE LAZUR ŻŁOCISTY

The texture of Lazur Golden blue cheese is of golden color with distinctive veins of mould. It is characterized by slightly milky taste, with a strong flavour of nuts and quality mould. The cheese has been enriched with LA-5® active probiotic bacteria which have a positive effect on the human body. The cheese can serve as an aromatic ingredient of meat dishes and vegetable salads.



	OPAKOWANIE JEDNOSTKOWE	OPAKOWANIE ZBIORCZE	RODZAJ OPAKOWANIA JEDNOSTKOWEGO
<b>PORCJA</b>	100 g	a carton of 50 pieces	aluminium foil, a carton
<b>PLASTRY</b>	100 g	a carton of 10 pieces	a tray
<b>BLOK</b>	1.0–1.4 kg	a carton of 4 pieces	aluminium foil



## Spółdzielnia Mleczarska „MLEKPOL”

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### 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 w Chełmie

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fax: +48 82 565 09 14

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www.smbieluch.pl



### NATURAL YOGHURT 'BIELUCH'

A gentle flavour of the natural yoghurt 'Bieluch' stems from the fact that the best quality of milk is used for its production. It is especially valuable for diabetics, lactose-intolerant individuals and people on a diet. It strengthens the immune system and has positively effect on gastrointestinal health. What is the most important, it is free from sugar, colours, flavours and preservatives.

Healthy – it is exactly the natural yoghurt 'Bieluch'.  
Package size: 180 g or 400 g.

### KEFIR 'BIELUCH'

Kefir 'Bieluch' contains live and active cultures of probiotic bacteria such as *Lactobacillus acidophilus* and *Bifidobacterium*. An important aspect of the function of these probiotic bacteria is the protection of the gastrointestinal tract from invading pathogens. In addition, kefir 'Bieluch' is effective at preventing antibiotic – associated side effects. This product is a good source of whey proteins which provide positive health benefits. It is proved that whey protein concentrate has an impact on cancerous cells and reduces the cancer risk.

Kefir 'Bieluch' is nutritionally rich in beneficial vitamins which enhance the body's immune system. What is more, its natural flavour, dense cream consistency and acidulous taste are outstanding. It will certainly become the most favoured by any admirer of dairy products. Furthermore, Kefir 'Bieluch' is ideal for use in cooking. It tastes deliciously with early potatoes. It has a number of applications aside from the morning meal. It is ideal to use in a variety of baking recipes. Kefir 'Bieluch' can be also added to the batter mixture in order to prepare some tasty pancakes. Package size: 200 g or 400 g.



## NATURAL CREAM CHEESE 'BIELUCH'

Creamy and smooth Natural cream cheese 'Bieluch' is so delicious that it melts in the mouth. This gentle taste and soft creamy texture give richness to every kind of bakery products. It may serve as the main ingredient in many savory dishes, for instance: desserts. What is more important, Natural cream cheese 'Bieluch' is free from thickeners, stabilizers, and preservatives. Owing to the fact that 'Bieluch' is chemical-free, it can be recommended for children at any age. According to the doctors, it provides a significant source of proteins. That is why, Natural cream cheese 'Bieluch' is recommended for pregnant women. Package size: 150 g.



## SEMI SKIMMED CURD CHEESE 'BIELUCH'

If you really want your breakfast to be healthy and delicious, choose the best quality products just like Semi skimmed curd cheese 'Bieluch'. 'Bieluch' is produced in the cleanest part of Poland – in the Lublin province. The inhabitants of this place may be proud of the quality of the milk which is used for the 'Bieluch' production. Semi skimmed curd cheese 'Bieluch' can be a wonderful addition to the diet which aids in weight loss. It is a low-fat product – there are 133 calories in 100 g. Furthermore, it may be used as an essential part of a healthy breakfast or dinner. Semi skimmed curd cheese 'Bieluch' may also serve as a pancake filling. Package size: 250 g.





# MLEKOVITA



## POLISH MILK 3.2% fat/1 l

Polish milk is a combination of traditional and natural flavour enclosed in a handy and functional bottle.

Thanks to its ideal formula and modern technology of production the milk is not only delicious but also retains all the nutritive and biological qualities of natural milk.

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

## Spółdzielnia Mleczarska MLEKOVITA

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## POLISH BUTTER EXTRA TYPE 200 g

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

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

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



## GOUDA CHEESE WITH PEPPER, SLICES 150 g

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



## TILSIT CHEESE, SLICES 150 g

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



## Spółdzielnia Mleczarska Udziałowców w Strzałkowie

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facebook: serek smietankowy

### CREAMY COUNTRY YOGURT

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

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



### CURD CREAM CHEESE

The curd cream consists of:

- Pasteurized milk,
- Dairy vaccine.

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

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





## STARCO Zakład Mleczarski Sp. z o.o.

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### DELFIKO CREAM CHEESE

Ideal for cheesecakes, pancakes and other treats. Its market success owes its flavor unique: it is light, fluffy, perfectly creamy.

We cheese "DELFIKO" in two flavors:

- A classic cream in packaging 1000 g and 500 g containing 24% fat
- Cheese with vanilla flavor 500 g package containing 18% fat

Shelf life 80 days.

Keep refrigerated at 2° to 8°C

Packaging: 9 pcs x 500 g, 6 pcs x 1000 g.



### DELFIK CHEESE WITH VANILLA FLAVOUR WITH FRUIT

Delfik is a delicious dessert, not only for children. It is produced on the basis of processed cheese with the addition of fruit. We produce in three flavors:

- with cherries,
- with strawberries,
- with peaches.

The perfect combination of cream cheese, vanilla and fruit makes Delfik constantly gaining new customers.

Shelf life 25 days.

Store at 2° to 8°C.

Carton 6 or 12 pieces.



## Średzka Spółdzielnia Mleczarska JANA

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marketing@jana.com.pl  
www.jana.com.pl

### NATURAL PROBIOTIC YOGHURT

The product was fermented and processed from selected milk with powdered milk and enriched by special probiotic bacteria: *L. acidophilus* La-5 and *Bifidobacterium* BB-12. The specially selected starter cultures give it a mild, creamy taste and a specific aroma raising its dietetic values at the same time. It is an excellent accompaniment for desserts and sauces as well as for meat dips.

Packaging: a 200 g tub and a 400 g tub.



### NATURAL KEFIR

A refreshing milk drink with a slightly sour flavour and delicate, smooth consistency. It may be treated as a separate meal and natural source of calcium and proteins, an ingredient of Lithuanian cold soup or it may be added to muesli. It is packed in handy and functional plastic bottles, which increase its attractiveness, and makes it possible to be consumed in different situations and facilitating multiple openings.

Packaging: 400 g bottle, a 1 kg bottle.



### STRAWBERRY KEFIR

It is produced with selected milk and specially selected starter cultures. It gains a refreshing taste, and a classic, fruity character thanks to the added strawberries. Due to high nutritional value and pleasant organoleptic features of the product it is very popular among consumers especially with the reduced lactose assimilation.

Packaging: a 400 g bottle.





## COUNTRY BUTTER EXTRA 82% OF FAT

It is produced according to the traditional method in a churn with sour cream which is made using 100% milk fat. It has a slightly sour taste and a pleasant, natural aroma. Butter is the most precious of all fats of animal origin and one of the most condensed energy sources containing fat-soluble vitamin complex: A, D, E, K. Packaging: a 250 g packet, butterball of 300 g.



## STRACCIATELLA BUTTERMILK WITH CHOCOLATE PIECES

This is a product offering an original combination of chocolate pieces with high quality buttermilk. It is characterised by a mild, refreshing flavour with a touch of sweetness. It may be a separate snack between meals or a milk dessert e.g. to accompany muesli. It is packed in aesthetic and functional bottles that ensure that the product remains fresh for longer.

Packaging: a 750 g bottle.

## ŚREDZKA NATURAL BUTTERMILK

A drink with a refreshing, slightly sour flavour and uniform consistency. It belongs to the product group with raised digestibility and nutritional value. Buttermilk is a popular dairy product meant for direct consumption perfectly quenching your thirst. It can also be used for the preparation of various dishes, e.g. soups and smoothies.

Packaging: a 1 kg carton.





### SOUR CREAM KREMÓWKA 30% FAT

Sour cream kremówka undergoes thermal treatment involving pasteurisation and it is packed into tubs. After the process of cooling it may be easily beaten giving a delicate and sustainable mousse. It can be broadly used in cooking and added to soups, sauces, coffee, tea or preparation of creams for cakes and desserts. Packaging: a 200 ml tub.

### SALAD SOUR CREAM 12% FAT

It is a traditional soured product made from top quality milk. It is characterised by a low content of fat, which gives it lightness and a yoghurt-like delicacy with a uniform, creamy and thick texture, as well as a clear and slightly sour flavour. It can be used comprehensively for culinary solutions and it makes a perfect addition to soups, sauces, salads as well as dressings.

Packaging: a 200 g tub and a 400 g tub.



### SALAD SOUR CREAM 18% FAT

It is a traditional soured product made from top quality milk. It is obtained after souring cream with bacteria cultures and it is an excellent source of fat, rich with, for example, fat-soluble vitamins. A uniform, smooth and thick consistency guarantees its easy spread in soups as well as cold and hot sauces. Packaging: a 200 g tub and a 400 g tub.



## CHEESECAKE-STYLE CURD CHEESE EXTRA

It is produced with use of an ultra-filtration method, which allows the products to maintain all their milk proteins – together with highly assimilable proteins (albumins and globulins). It is characterised by desired qualities, such as: a perfect, smooth consistency as well as a perfect flavour. It is an easy and convenient way to prepare an excellent cheesecake or filling for various dishes: dumplings, pancakes.

Packaging: a 500 g container and a 1 kg container.



## ŚREDZKI SEMI-SKIMMED CURD CHEESE EXTRA

Natural, high-protein product combining a traditional way of production with a modern, attractive shape (cylinder, a wedge) and functional packaging. It is easily-digested and easily assimilable by the body. It has a delicate, soft texture and a pleasant, mild taste. It is a perfect base for preparing food, e.g. sandwiches and curd cheese pastes.

Packaging: a wedge and cylinder type of an “open and close” container, consisting of 250 g of the product.

## CURD CHEESE SMOKED WITH PEPPER AND GARLIC

A unique product, which is made exceptional by the combination of fresh curd cheese with herbs, salt and the use of a traditional method of smoking. Its excellent and sophisticated flavour has already gained appreciation among true gourmets who value the originality of this product. It perfectly emphasizes the flavour of salads, sandwiches as well as spicy banquet snacks.

Vacuum-packed: foil, weight ca. 300 g.







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A. Humerczyk**

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## FRIED CHEESE

Fried cheese can have 2 flavours: natural and with caraway. Its creamy taste and smell make it always popular among our customers, who have been buying it for 20 years. The product, which is low in fat and does not contain any preservatives, gained the recognition of customers who care about their daily diet. Its mild flavour is valued by those who simply love tasty food.

### FRIED CHEESE NATURAL 200 g



### FRIED CHEESE WITH ADD ED CARAWAY 200 g



## FZZPM w Polsce ZUH ROBICO

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# Robico



### ROBICO KEFIR

It is a milk fermented beverage. The fermentation is carried out with the use of kefir bacteria and yeast. **ROBICO KEFIR** is unique, as it is manufactured with the adoption of the thermostat method. Thanks to this technique, the process of ripening and fermentation of kefir takes place separately in each closed bottle – unlike with any normal kefir – in the general tank. How can one check that? Just look at the beverage, which before shaking retains its specific texture. We have suspended carbon dioxide in each bottle, which is created in the process of fermentation, thus each bottle of **ROBICO KEFIR** is a portion of a mildly sparkly tasty and healthy milk beverage.

### COLD MILK

Product subjected to a unique, completely natural micro-filtration method, which means purifying milk by filtering out of 99.9% of bacteria and other microorganisms, dead cells and impurities. Contrary to pasteurization, in which the dead bacteria remain inside, microfiltration removes them nearly completely.

Removing the bacteria from milk allows adopting the lowest pasteurization temperature permitted in Poland (72° C), thanks to which COLD MILK, unlike UHT or milk pasteurized with the use of the traditional method, maintains all the milk's nutritional values as well as its natural taste (without the aftertaste of pasteurization).

Glass non-returnable packages allow retaining all the incredible taste-smell values of the purest milk.









## **Fish, seafood and products thereof**

**3**

## **Fish, seafood and products thereof**

- SUEMPOL Sp. z o.o.

## SUEMPOL Sp. z o.o.

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Natural sliced cold smoked salmon is the product of Suempol most known and appreciated by Consumers. The amount of fish consumed in Poland is increasing. This does not change the fact that it is worth to diversify your menu more often with such a healthy ingredient as fish, and particularly salmon. Suempol can be proud that natural smoked salmon is marked with the sign Discover Good Food. Its delicate flavour comes from the highest quality raw material processed under strict veterinary supervision. The traditional recipe of smoking and manual salting makes Suempol's salmon a great variation in the daily menu. Salmon is rich in omega-3 fatty acids which improve the functioning of blood vessels, brain and heart functioning. Regular consumption of fish can reduce the risk of atherosclerosis. According to experts, eating salmon also affects the hormonal balance and immune function. The sophisticated taste of sliced smoked salmon will satisfy even the most demanding palates and will let you experience the true culinary adventure with salmon.

### SLICED COLD-SMOKED SALMON







# 4

## Eggs and egg products

# 4

## Eggs and egg products

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

## FERMY KOŻLAKIEWICZ Sp.j.

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



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

**XL** – very large: the mass  $\geq 73$  g, **L** – large:  $73 \text{ g} > \text{the mass} \geq 63$  g, **M** – average:  $63 \text{ g} > \text{the mass} \geq 53$  g, **S** – small: the mass  $< 53$  g.

Eggs are packed in unit packaging made of cardboard or plastic, at 4, 6, 9, 10, 15, 20 or 30 pieces per unit.

Eggs from our farm are healthy, the highest quality and perfect gustatory values.

Enjoy your meal

### EGGS IN WEIGH CLASS S

**S** – small: the mass  $< 53$  g.



### EGGS IN WEIGH CLASS M

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





## EGGS IN WEIGH CLASS L

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



## EGGS IN WEIGH CLASS XL

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



## PW AMIGO Rafał Ratajczak

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[www.amigo.biz.pl](http://www.amigo.biz.pl)



PW Amigo offers the highest class consumption eggs. Eggs produced by PW AMIGO are characterized by a strong, hard shell, evidencing the very good quality of eggs and very good form of our egg-laying hens. The eggs from our farm are healthy and have excellent taste advantages due to the fact that we have our own feed mixing facility and we ourselves choose the top quality feed components, including grain from own fields and from local farmers from the green region of Greater Poland. The excellent taste of our eggs has gained acclaim from retail consumers from the countries of Western Europe, Baltic States, Scandinavia, and even as far as Africa, Asia or the exotic land of Haiti. Meeting the customer expectations, we offer eggs packed in modern, multicoloured packages, affordable to every customer. The eggs are packed in unit or transport packages of 6, 10, 15, 20, or 30 eggs.

The assortment of PW AMIGO includes the following products:



### EGGS IN WEIGH CLASS S

**S** eggs – Small (mass < 53 g).

### EGGS IN WEIGH CLASS M

**M** eggs – Medium  
(63 g > mass ≥ 53 g).





## EGGS IN WEIGH CLASS L

L eggs – Large ( $73 \text{ g} > \text{mass} \geq 63 \text{ g}$ ).



## EGGS IN WEIGH CLASS XL

XL eggs – Extra Large ( $\text{mass} \geq 73 \text{ g}$ ).



## Honey

# 5

## Honey

- CD S.A.
- Gospodarstwo Pasieczne „Sądecki Bartnik”
- Pasieka PUCER Dariusz i Małgorzata Pucer
- Pasieka Smereka Mistrz pszczelarz Henryk Kłak
- Spółdzielnia Pszczelarska APIS



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## **HEATHER HONEY FROM THE “GOLDEN BUCKLE SERIES”**

Honey in this series is not standardized – each production batch comes solely and exclusively from one beekeeper. This honey comes from apiaries that are under our own special supervision, where in clean and ecological regions the apiary practice is conducted according to traditional methods, and with adherence to highest hygiene standards. This honey is also characterized by very high enzymatic activity and anti-bacterial properties. Taste and aroma of this honey is typical for the Polish heather honeys. The jelly-like consistency – a characteristic which further confirms the highly selective and rare nature of this mono-floral honey. The exclusive nature of this product is emphasized by a unique packaging form – rare shape of the jar, in which the collaboration of round and flat surfaces, in combination with elaborately decorated lid exposes the beauty of this honey. In addition, closure of the jar coated with 22 carat gold shows the extraordinary value of the honey, and completes the unique look of this product. The product is protected from unwanted opening with a delicate seal.



Honey

## **CONIFER DEW HONEY FROM THE SERIES “POLISH HONEYS”**

We put a lot of effort so that the “POLISH HONEY SERIES”, which includes the conifer dew honey, would be characterized by possibly highest quality parameters, as well as a very rich taste and aroma. Our goal was not only to package Polish honey in a new form, but more importantly to carefully select the outstanding ones from honeys that are already classified as rare on the market. Having the above in mind, the dew honey presented in this series, is one particularly valued on the domestic and international market. It has a delicate tree gum taste combined with mild and spicy notes, which together bring perfect harmony. Another new aspect of this product is the packaging form – this honey was packaged in a distinctive jar that has not been used in our previous offers (500 g net), and further decorated with a label that has a new graphical design. Engraved in the label, golden and convex elements, underline the very valuable properties of these honeys and their unique nature.





**SĄDECKI  
BARTNIK®**

**Gospodarstwo Pasieczne „Sąddecki Bartnik”  
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## ACACIA HONEY

Pure acacia honey from nectar collected from acacia flowers can be colourless or light cream and after crystallizing it becomes white or straw-coloured. However, it crystallizes very slowly due to its high fructose content. It has a nice smell reminding of acacia flowers. Acacia honey is used for the treatment of peptic ulcer disease as it accelerates the healing process of erosions and ulcers. It can be used to treat hyperchlorhydria as well as inflammatory bowel disease and bowel spasms.

## BUCKWHEAT HONEY

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



## LINDEN HONEY

Linden honey is a product obtained from nectar from linden flowers. When liquid, its colour is light amber or yellow and green. After crystallizing, it has fine-grained consistency and its colour becomes yellow and white or golden. Linden honey has a very pleasant smell of linden flowers. Linden honey has been used to treat acute and chronic respiratory tract diseases for a very long time. Its expectorant, diaphoretic and antipyretic effect is similar to that of linden flowers. It also shows tranquillizing and antispasmodic properties. Linden honey has a very strong and effective antibiotic action, which helps to fight urinary tract diseases. It can be also successfully used to treat neurosis.



## MULTIFLORAL HONEY

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

## HONEYDEW HONEY

Honeydew honey is a bee product containing honeydew from deciduous and coniferous trees. It can be grey and green, brown and even black, depending on the tree species from which honeydew is obtained. It crystallizes quite slowly, developing a lumpy structure. It has a slightly spicy smell and its taste is mild and not very sweet. Honeydew honey from coniferous trees has an anti-inflammatory, disinfecting expectorant and antibiotic effect. It contains more active substances than nectar honey, including biologically active iron. It also finds application in the treatment of upper respiratory tract infections and low immunity. It also supports the treatment of rheumatic, dermal and neurological diseases. Honey obtained from deciduous honeydew has a similar effect, but owing to its diuretic action it is more suitable for the treatment of urinary tract infections and rheumatic diseases. It also has a relaxing effect, which is why it is sometimes recommended for the treatment of bile duct, liver and intestinal diseases.







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## **MASURIAN ACACIA HONEY NECTAR WITH WILD STRAWBERRIES**

Mild in flavour acacia nectar combined with delicate wild strawberries. The composition of the golden sweet honey with warm sun-ripen wild strawberries. It is reminiscent of July forest clearing, full of aroma with a hint of bees working in the background. Fantastic for ice-cream, desserts, tea, cereals, milk, yoghurt but usually it is eaten straight from the jar! Ideal for children and adults suffering from the diseases of gastrointestinal tract and kidney disorders. Wild strawberries contain mineral salts, tannins, flavonoids, vitamin C. They contain only natural ingredients- Polish acacia honey and Polish wild strawberries. It received prestigious awards including: THE STATUE OF POLAND FLAVOUR 2012; certificate "GOOD PRODUCT- CHOICE OF THE EXPERTS". On 22.04.2013 by decision of the Minister of Agriculture and Rural Development, the honey received the sign- Get to know Good Food.

Available in jars 210 g.



## MULTI-FLOWER HONEY

We obtain it as followers of family traditions only in our apiaries located in the picturesque area of Warmia & Mazury. This is the most popular honey with a yellow colour, sometimes light brown. It enchants with a mild flavour and smell of spring flowers. Due to the high glucose content it is recommended for treatment of heart and liver diseases. It is used in hay fever, colds and it boosts energy and strengthens the immune system and organism. On 22.04.2013 by decision of the Minister of Agriculture and Rural Development, the honey received the sign- Get to know Good Food. Characteristic climatic conditions combined with knowledge and meticulous care about the condition of bee families and high production of honey by insects, is a guarantee of flavour, colour and consistency of honeys from PUCER apiaries. Available in jars 250 g, 400 g, 950 g.



## HONEYDEW HONEY FROM CONIFEROUS TREES

Comes exclusively from our apiary consisting of 800 trunks and it is obtained in a traditional way dating back to the year 1957. It charms with resin aroma and mild and not too sweet flavour. It has a dark colour, often with greenish hue. It is formed on the needles of spruce, pine and larch, it is extremely valuable and is often called the king of honeys. It is used in respiratory diseases and has antiseptic, anti-inflammatory and expectorant effect. Using this kind of honey also has a beneficial influence on the heart and circulatory system thanks to its antiatherogenic effect. Honeydew honey is also recommended for treatment of the diseases of joints and nervous system and in case of weakened immunity. It has a detoxifying effect and, therefore, it is recommended to those working in hazardous conditions, during production of toxic substances and those who have undergone the treatment with strong medications, e.g. steroids, anticancer drugs. It has been awarded a prestigious certificate of quality "Appreciate the Polish". On 22.04.2013 by decision of the Minister of Agriculture and Rural Development, the honey received the sign- Get to know Good Food. Available in jars 250 g, 400 g, 950 g.





## Pasieka Smereka Mistrz pszczelarz Henryk Kłak

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www.klak51.vot.pl



### GOLDENROD NECTAR HONEY

Goldenrod nectar honey has colour ranging from yellow to light amber. Its taste is sweet, but with a characteristic subtle sour and bitter note. It has pleasant smell of goldenrod flower. Goldenrod nectar honey gets crystallised forming appetising cream, which can be easily spread on bread. Health benefits of the goldenrod nectar honey result directly from the features of the material providing the nectar. Goldenrod helps to fight infections and inflammation in urinary tract, kidney stones and cases of oliguria. It is used to heal wounds and ulcerations. Thanks to its antiseptic, choleretic and body strengthening qualities, it is recommended in treatments of infections of the upper respiratory tract, urinary tract, joints, kidneys and prostate. Thanks to the considerable glucose content, it has positive influence on health of the heart muscle.

The honey is packed and sold in glass jars of 1 kg, 0.5 kg, 0.25 kg.

## Spółdzielnia Pszczelarska APIS w Lublinie

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fax: +48 81 441 86 46

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



### MULTIFLOWER NECTAR BEE HONEY FROM THE POLISH APIS APIARIES

The highest quality bee honey originating only and exclusively from the selected apiaries situated in the ecological (the least industrialized) areas of Poland. Some call it 'the honey of thousand flowers' since it is obtained from nectar collected by bees from plants of arable fields, meadows, forests and from wild flowers. It is recognized for its characteristic light-creamy to tea colour. It crystallizes relatively quickly, changing the colour from light-yellowish or light-grey to light-brownish. Mild bouquet and flavour. This honey is of high nutrition value and therefore recommended as a component of healthy diet. Multiflower honey from the Polish apiaries is intended for direct consumption or sweetener to beverages, cakes and desserts as well as component of meat marinades and of many other dishes.

Multiflower bee honey from the Polish apiaries is packed in glass jars labelled with the Polski Związek Pszczelarski (Polish Beekeeping Association) logo of 900 g unit weight and glass jars of 470 g unit weight.







## Edible fats

# 6

## Edible fats

- Firma Produkcyjno-Handlowa „AGI” Sebastian Koncewicz
- MIK Irena Janczukowicz-Kosewska
- SemCo SGNiP Krystyna Just



**Firma Produkcyjno Handlowa  
AGI Sebastian Koncewicz**

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



Our dripping is pig fat obtained from rendered lard. It contains approx. 67% of fat, 30% pork scratching, approx. 1.6% water and seasonings. It is intended for consumption without additional processing.

**EXTRA PORK DRIPPING  
(home-made like with pork scratching) 180 g**



**EXTRA PORK DRIPPING  
(with onions and pork  
scratching) 180 g**

**EXTRA PORK DRIPPING 200 g**



**EXTRA PORK DRIPPING  
(with pork scratching) 180 g**





## ŻułAWSKI OIL – COLD PRESSED

It is a natural cold pressed product made according to a traditional method dating back to 1812. The rapeseed comes from the richest soils of Żuławy region. In 2007 it has been entered onto the list of traditional products of Pomerania region. In 2010 it received the label of the Pomerania Culinary Heritage Network. In 2011 the Ministry of Agriculture and Rural Development has awarded it with Try Fine Food label thereby attesting to the top quality of the product. The oil contains monounsaturated and polyunsaturated fatty acids that are extremely valuable for humans. What is more the ratio of Omega 3 acids to Omega 6 acids in this oil is unrivalled. It is the only oil with natural iodine.



MIK

Irena Janczukowicz-Kosewska

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## SemCo SGNiP Krystyna Just

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tel.: +48 501 556 466

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www.semco.pl



### GREATER POLAND BROWN FLAX SEED OIL

By thoroughly selecting food-grade brown flax, grown in fertile lands of Greater Poland within the radius of 40 km from our plant, and following the old cold-press method, we have prepared the Greater Poland Flax Seed Oil distinguished by its exquisite taste and flavour.

It is vegetable oil with the highest content of omega-3 and omega-6 fatty acids (ca 67%), which, as nutrients, reduce the cholesterol levels. A spoonful of oil provides the daily EFA requirements for our body.

It goes best with potatoes, groats, bread, cheese, fish such as herring, meat, all kinds of vegetable salads, onion and garlic in particular, vinaigrette, mayonnaise, salad dressings, etc.

Availability: 250 ml or 750 ml bottles (net volume).



Edible fats





## **Cereal, leguminous, bulb and root plant products**



# 7

## Cereal, leguminous, bulb and root plant products

- ASPROD Sp. z o.o.
- MAMUT Sp. z o.o.
- Piekarnia Janusz Witaszczyk
- Piekarnia „Złoty Kłós”
- PPUH „Woseba” Sp. z o.o.
- VINI Liliana Lehrer-Rychel
- Zakład Cukierniczo-Piekarniczy „IZA” Izabela Szczech

## Asprod Sp. z o.o.

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



### JAKUBOWY BREAD

It is a 100% rye brown bread made from natural rye sourdough. It contains water, salt and yeast. It is characterised by abundant grains, such as rye, sunflower, sesame seeds and linseed.



### POMORSKI BREAD

It is a bread produced from natural sourdough. It contains wheat or rye flour. It contains water, yeast, salt and potato flakes.

### WRZESIŃSKI BREAD

It is a mixed bread made of wheat and rye flour. It contains water, yeast, salt and potato flakes. And it is made from natural sourdough.



### CHŁOPSKI BREAD

It is a bread produced from natural sourdough. It is baked from wheat and rye flour. It also contains water, yeast, whey, potato flakes and salt. It stands out because of its crispy crust and soft centre.

### GRANNY'S BREAD

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





*ten znak  
ten smak*

**MAMUT Sp. z o.o.**

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

Cereal, leguminous, bulb and root plant products



## SUGAR-FREE BISCUITS

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

Weight	Bulk container	Quantity on a pallet	Storage life	EAN-13
100 g	Carton with 24 items	50 cartons	5 months	5900697025162

## WROCLAWSKIE BISCUITS

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

Weight	Bulk container	Quantity on a pallet	Storage life	EAN-13
120 g	Carton with 20 items	50 cartons	6 months	5900697025063





## WROCLAWSKA BREADCRUMBS

Product of the highest, constant quality, produced on a special technological line, used for continuous production of breadcrumbs. The only breadcrumbs in Poland that is produced with a special wheat baking of a constant ingredient content and not as a side product. Does not absorb extraneous smells, emits a pleasant, natural aroma. It does not singe, it has a golden colour. The longest storage life period of 10 months proved with scientific research. The qualities of Wroclawska breadcrumbs have been evaluated and appreciated by the Polish Centre of Examination and Certification with a quality sign – “Q”. Honoured with “Poznaj Dobrą Żywność” (“Discover Good Food”) sign.

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

## PUFF PASTRY CROUTONS

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

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



## HERBAL CROUTONS

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

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



## RUSKS WITHOUT ADDITION OF SUGAR

Dietary product – sucrose has been eliminated from rusks. Baked of the highest quality wheat flour. Recommended for those who avoid sugar. The recipe has been enriched with lecithin, caring for the condition of our memory. One rusk is about 41 kcal. Without preservatives. Moisture below 10% guarantees freshness for 8 months. Honoured with "Poznaj Dobrą Żywność" ("Discover Good Food") sign.

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

## EXTRA DELICACY RUSKS

Baked with wheat flour of the highest quality. Light, easily digestible. Recommended in digestive tract disorders. Without preservatives. Moisture below 10 % guarantees their freshness for 8 months. Honoured with "Poznaj Dobrą Żywność" ("Discover Good Food") sign.

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



## RUSKS WITH RAISINS

Ideal snack for active people. Light, easy to assimilate by the organism. Lecithin included in rusks enhances concentration, necessary during intensive mental fetch. Packed into sachets, 4 pieces each.

Weight	Bulk container	Quantity on a pallet	Storage life	EAN-13
42 g	Carton 28 items	160 boxes	8 months	5900697016979
126 g	Carton 12 items	50 boxes	8 months	5900697017464



## Piekarnia Janusz Witaszczyk

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

**Piekarnia**  **Cukiernia**

### MIXED WHOLEMEAL BREAD

Bread baked in metal moulds, baked in a conventional oven, dough is led by a three-phase method of slow, natural fermentation of wholemeal flour. This method of dough leading guarantees obtaining soft, acidulous taste of bread. The bread crust is porous, naturally cracked, and crispy. The breadcrumb is wet and resilient. The smell of wholemeal dough is clearly perceptible. The bread recipe has not been changed since its introduction in the sixties of the last century. Bread is sold loose – no packaging.



Cereal, leguminous, bulb and root plant products



**Piekarnia Złoty Kłós Cz. Palonek, W. Brożek,  
Z. Palonek, R. Palonek Spółka Jawna**

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



**MIXED RURAL BREAD (1.30 kg, 2.60 kg)**

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

**SPELT BREAD, MIXED (0.40 kg, 0.80 kg)**

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



**MIXED CHEF'S BREAD (0.70 kg, 1.40 kg)**

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

## P.P.U.H. WOSEBA Sp. z o.o.

63-430 Odolanów  
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[www.woseba.com.pl](http://www.woseba.com.pl)

Zakład produkcyjny:  
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### COARSE-GRAINED WHEAT FLOUR

Type: 500.

Flavour and smell: inherent.

Colour: White with yellow tinge.

Appearance: Free flowing consistency, virtually equal level of granulation, no permanent lumps.

Consumer designation: Pasta, cones.



### ALL PURPOSE LUXURIOUS FLOUR

Type: 550.

Flavour and smell: inherent

Colour: White with yellow tinge.

Appearance: Free flowing consistency, virtually equal level of granulation, no permanent lumps.

Consumer designation: Mazurek cakes, babka (yellow) cakes, Madeira cakes.

### ALL PURPOSE POZNAŃ FLOUR

Type: 500.

Flavour and smell: inherent.

Colour: White with yellow tinge.

Appearance: Free flowing consistency, virtually equal level of granulation, no permanent lumps.

Consumer designation: Pasta, Madeira cakes, gingerbread.





## CAKE FLOUR

Type: 450.

Flavour and smell: inherent.

Colour: White with yellow tinge.

Appearance: Free flowing consistency, virtually equal level of granulation, no permanent lumps.

Consumer designation: sponge cakes, puff pastry, flaky pastry.

## ALL PURPOSE UNIVERSAL FLOUR

Type: 650.

Flavour and smell: inherent.

Colour: White with yellow tinge.

Appearance: Free flowing consistency, virtually equal level of granulation, no permanent lumps.

Consumer designation: gingerbread pastry, fritters, pancakes, crumbing.



## ALL PURPOSE WROCLAW FLOUR

Type: 500.

Flavour and smell: inherent.

Colour: White with yellow tinge.

Appearance: Free flowing consistency, virtually equal level of granulation, no permanent lumps.

Consumer designation: kopytka (hoof-shaped potato dumplings), pierogi (dumplings), Silesian dumplings, pyzy (round potato dumplings), pastry dough, short-crust and semi-shortcrust pastry.

### General information:

Unit packaging: Paper bags.

Net weight: 1 kilogram.

Storage: Flour should be stored in dry, clean, cool and airy warehouses, on clean wooden pallets. Rapid changes in temperature and humidity should be avoided. After opening, the packaging should be tightly closed.

Shelf life: 5 months.

Marking Contains: the kind and name of the products, name and address of the producer, place of production address, net weight, lot number, minimum shelf life, bar code, nutrition declaration, gluten content information. Information about product humidity at the moment of packing.



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# Vini

### MIXED BREAD *KRAJCOK*

Mixed bread *krajcok* is a traditional bread produced from a flour mixture: wheat, rye and wholemeal rye flour with yeast and salt. Natural sourdough containing lactic acid bacteria is added to the dough. Whole-wheat flour provides plenty of fibre and microelements (e.g. iron, zinc, manganese, calcium, magnesium). The bread is baked in forms made of beech wood on a leaf of cabbage. The cabbage leaf used during the process of baking the bread gives it a pleasant aroma, improves humidity of the bread crumb and prolongs its freshness. The mixed bread *krajcok* has a very high nutritional value. Packaging is in the form of a paper bag; Net mass: 500 g.



### THE MIXED BREAD *GRYCZOK*

The mixed bread *gryczok* is characterised not only by exceptional taste and high quality but mainly by its nutritional value. It is produced on the basis of natural fermented rye flour. Its ingredients include flour wheat and rye flour, buckwheat, yeast and salt. The addition of buckwheat gives the bread a characteristic taste and smell, and it enriches it with nutrients, and minerals (such as potassium, magnesium, zincs, copper). The mixed bread *gryczok* is baked in a traditional manner in forms made of beech wood and on a cabbage leaf which makes it very aromatic and it maintains freshness for a long time. Packaging is in the form of a paper bag; Net mass: 500 g.



### MIXED BREAD *hipoLEN*

A mixed bread *hipoLEN* is recommended for diabetics and that is why it gained recognition of Great Orchestra of Christmas Charity of Jerzy Owsiak. It is also recommended for people with increased susceptibility to atherosclerosis and cardiovascular diseases. It is produced from wheat graham flour with the addition of wheat and rye flour and linseed oil. This bread has exceptional nutritional value (nutritional statement): It has a high content of dietary fibre and omega 3 acids. It provides minerals which are difficult to find in food (manganese, copper, iron, zinc, phosphorus), and are necessary for proper functioning of the human body, which is confirmed by laboratory test results available from the company registered office. Substitutes for 100 g mixed *hipoLEN* bread: CE = 3.11; PE = 0.27; FE = 0.42; FPU = 0.69. Packaging is made of thermoweldable foil; Net mass: 400 g.





**CUKIERNIA      PIEKARNIA**



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**Zakład Cukierniczo-Piekarniczy „IZA”  
Izabela Szczech**

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**zpc-iza@wp.pl**

### **RYE BREAD SĘDZISZOWSKI**

is prepared from the GMO- free, highest quality ingredients. It is based on old recipes and baking technology. It is characterised by a circular, domed shape with wicker basket twigs imprinted on its surface. Bottom browned crust, porous on the top, slightly torn, elastic crumb with a uniform porosity, good slicing and caraway and flax seeds. Diameter: 30–35 cm, weight 2–3 kg (baked). Light to dark brown the upper crust, dark brown the bottom crust, bright colour the sliced crumb with caraway and flax seeds added. Resilient texture does not shrink and have a very good slicing.





## **Fruit, vegetables, mushrooms and products thereof**

# 8

## Fruit, vegetables, mushrooms and products thereof

- „Chłodnia Olsztyn” Sp. z o.o.
- EUROHANSA Sp. z o.o.
- Firma Bracia Urbanek – Andrzej i Jacek Urbanek Sp. J.
- Firma EURO TRADE
- Grupa producentów warzyw szklarniowych VEGAPOL Sp. z o.o.
- JAG-EXPORT S.C.
- Przetwórnia Owoców i Warzyw Robert Kowalkowski
- P.P. BIEGPOL
- Przetwórstwo Owoców i Warzyw „Gomar” I. i M. Górniak
- Spółdzielcza Grupa Producentów Owoców „Nasz Sad”
- Stoczek Natura Sp. z o.o.
- Tłocznia MAURER
- UNIFREEZE Sp. z o.o.
- Zakład Przetwórstwa Owocowo-Warzywnego „ORZECH” Sp. z o.o.
- ZPOW DAWTONA

## „Chłodnia Olsztyn” Sp. z o.o.

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### ASSORTED VEGETABLES

Frozen vegetable mix – 9 ingredients

**Net weight:** 450 g.

**Ingredients:** cauliflowers, carrot, green pea, string bean, maize, parsnip, celery, colour pepper, leek.

**Average nutritional value in 100 g of the product:**

Caloric value – 144 kJ / 34 kcal, Proteins – 2.4 g, Carbohydrates – 5.4 g, Fat – 0.3 g.

**Quick to prepare (1 packet – a portion for 2-3 persons):** Boil the vegetable mix in a small amount of salted water, without previous defrosting. Season to your own liking.

Enjoy the meal



### FROZEN STRING BEANS CUT

**Net weight:** 400 g.

**Ingredients:** string beans cut.

**Average nutritional value in 100 g of the product:**

Caloric value – 101 kJ / 24 kcal, Protein – 2.2 g, Carbohydrates – 3.3 g, Fat – 0.2 g.

**METHOD OF PREPARATION:** Without prior defrosting, cook string beans in a small amount of salted water. Season to taste.

Enjoy!

Fruit, vegetables, mushrooms and products thereof



## FROZEN DICED CARROT

**Net weight:** 400 g.

**Ingredients:** diced carrot.

**Average nutritional value in 100 g of the product:**

Caloric value – 101 kJ / 24 kcal, Protein – 0.9 g, Carbohydrates – 4.6 g, Fat – 0.2 g.

**METHOD OF PREPARATION:** Without prior defrosting, cook carrot in a small amount of salted water. Season to taste.

Enjoy!

## CARROT WITH GREEN PEAS

Frozen mix of 2 vegetables

**Net weight:** 450 g.

**Ingredients:** carrot, green peas.

**Average nutritional value in 100 g of the product:**

Caloric value – 140 kJ / 33 kcal, Protein – 2.0 g, Carbohydrates – 5.8 g, Fat – 0.2 g.

**METHOD OF PREPARATION:** Without prior defrosting, cook vegetable mix in a small amount of salted water.

Season to taste.

Enjoy!



## ROYAL MIX

Frozen mix of three vegetables

**Net weight:** 400 g.

**Ingredients:** cauliflower, carrot, broccoli.

**Average nutritional value in 100 g of the product:**

Caloric value – 101 kJ / 24 kcal, Protein – 1.9 g, Carbohydrates – 3.4 g, Fat – 0.3 g.

**METHOD OF PREPARATION:** Without prior defrosting, cook vegetable mix in a small amount of salted water. Season to taste.

Enjoy!





## "OLSZTYŃSKA" MIX

Frozen mix of 7 vegetables

**Net weight:** 450 g.

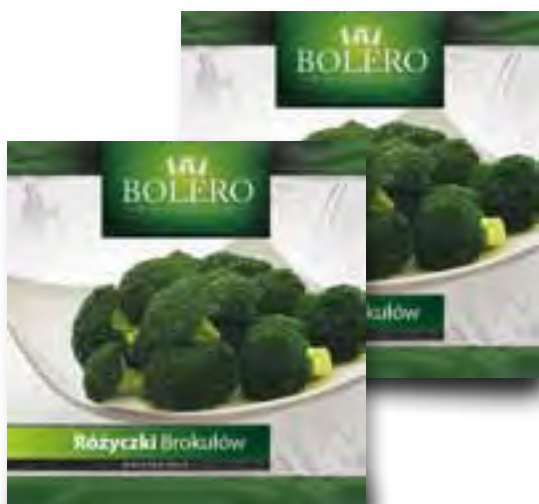
**Ingredients:** carrot, cauliflower, green peas, green beans, parsley, celery, leek.

**Average nutritional value in 100 g of the product:**

Caloric value – 125 kJ / 30 kcal, Protein – 2.3 g, Carbohydrates – 4.4 g, Fat – 0.3 g.

**METHOD OF PREPARATION:** Without prior defrosting, cook vegetable mix in a small amount of salted water. Season to taste.

Enjoy!



## FROZEN BROCCOLI FLORETS

**Net weight:** 400 g.

**Ingredients:** broccoli florets

**Average nutritional value in 100 g of the product:**

Caloric value – 102 kJ / 24 kcal, Protein – 2.7 g, Carbohydrates – 2.4 g, Fat – 0.4 g

**METHOD OF PREPARATION:** Without prior defrosting, cook broccoli in a small amount of salted water. Season to taste.

Enjoy!

## FROZEN CAULIFLOWER FLORETS

**Net weight:** 400 g.

**Ingredients:** cauliflower florets.

**Average nutritional value in 100 g of the product:**

Caloric value – 84 kJ / 20 kcal, Protein – 2.2 g, Carbohydrates – 2.3 g, Fat – 0.2 g.

**METHOD OF PREPARATION:** Without prior defrosting, cook cauliflowers in a small amount of salted water.

Season to taste.

Enjoy!





## FROZEN STRAWBERRIES

**Net weight:** 400 g.

**Ingredients:** strawberries without stalks.

**Average nutritional value of 100 g of the product:**

Caloric value – 119 kJ / 28 kcal, Protein – 0.7 g, Carbohydrates – 5.4 g, Fat – 0.4 g.

**PREPARATION:** Boil the frozen product in a small amount of sweetened water.

Enjoy!

## SOUP VEGETABLES

**Frozen vegetable mix – 4 ingredients**

**Net weight:** 450 g.

**Ingredients:** carrot, parsnip, celery, leek.

**Average nutritional value in 100 g of the product:**

Caloric value – 108 kJ / 26 kcal, Proteins – 1.4 g, Carbohydrates – 4.3 g, Fat – 0.3 g.

**Quick to prepare (1 packet – a portion for 2–3 persons):** Boil the vegetable mix in a small amount of salted water, without previous defrosting. Season to your own liking.

Enjoy the meal!



## EUROHANSA Sp. z o.o.

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EUROHANSA Sp. z o.o.

### ROASTED APPLE CUBES

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





## FIRMA BRACIA URBANEK Andrzej i Jacek Urbanek Spółka Jawna

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Fruit, vegetables, mushrooms and products thereof



### BEETS FOR FRYING

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

### GRATED BEETROOTS WITH ONIONS

An ideal solution for the busy housewife. In the jar you'll find a product ready to be eaten: succulent, without fibres, cooked grated red beets with soft onions in a delicate sweet and sour dressing. Serve with main dishes or as an appetiser. Available in two sizes: 385 ml (net weight 360 g) and 530 ml (net weight 510 g).



### BEETROOT AND HORSERADISH RELISH

The right proportions of cooked beetroot and grated horseradish for a well balanced flavour. The sweetness of beetroot offsetting the spicy horseradish. This product is excellent at bringing out the flavours in all sorts of meats and meat products. Most eagerly enjoyed during Christmas meals. Available in 315 ml jars (net weight 270 g).



## CANNED CUCUMBERS

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



## PICKLED CUCUMBERS

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

## MARINATED MUSHROOMS

Small button mushrooms of uniform size and closed cups, stipes cut short, in a pickle, infusing the mushroom with flavours of aromatic spices and a carrot in every jar. This product has a slightly sour flavour with a hint of spices – ideal as an appetiser and ingredient in original salads.

Available in jars of different sizes: 315 ml (net weight 290 g), 530 ml (net weight 500 g), 2650 ml (net weight 2.40 kg).





## TRADITIONAL PLUM JAM

Made using only fresh fruits, with 190 g of plums in every 100 g of ready product and just a touch of sugar. Just like home made, sweet and sour with a subtle hint of caramel. Thick spread with bits of plum skin achieved using modern technology. Excellent on a sandwich or as pancake topping. Ideal for baking cakes and doughnuts. Available in 315 ml jars (net weight 330 g).



## CUCUMBER PURÉE

Pasteurised puréed soured cucumbers, packed in 385 ml jars (net contents 350 g). Full all flavours of seasoning used in cucumber souring. Just add one jar to your vegetable broth with a pinch of all spice, bay leaf, garnish with a sprinkling of dill and voilà, a delicious soup! This soup is often served with a dash of sour crème, natural yoghurt or with a raw egg yolk mixed in.

## KSIĘŻACKA SALAD

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



## SWEDISH SALAD

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

## FIRMA EURO-TRADE Dominik Majchrzak

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### CHOICE PICKLED CUCUMBERS CONT. 290 ml

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



### CUCUMBER PICKLES, CONT. 720 ml

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

Fruit, vegetables, mushrooms and products thereof



## Grupa Producentów Warzyw Szklarniowych VEGAPOL Sp. z o.o.

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### TOMATO ADMIRO

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

### TOMATO COCKTAIL

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



### PINK BEEF TOMATO

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



## JAG-EXPORT S.C.

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[www.vitarol.pl](http://www.vitarol.pl), [www.jagexport.com](http://www.jagexport.com)

### CUCUMBERS IN BRINE 750 g

Traditional Polish product made of fresh cucumbers pickled in jars with aromatic flavouring, consolidated with pasteurization. Process of pickling direct in jars gives unique taste because of keeping all aroma and nutritional values in firm and crunchy cucumbers. Our home made pickled cucumbers are recognizable in many countries.



## Przetwórnia Owoców i Warzyw Robert Kowalkowski

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### 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.



## WHITE MUSHROOM

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



## WHITE MUSHROOM “RIESEN”

“RIESEN”, what means “GIANT” is a white mushroom variant features with longer tillage time. Chapeau diameter can reach 6–10 cm, and thanks to longer tillage time, the aroma is stronger. RIESEN can be widely used in many cuisines – it can be stuffed, roasted or sliced and cooked on the frying pan.





## 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 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.



**Gomar Pińczów Sp. z o.o. S.K.A.**

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## ARONIA NECTAR

Aronia Nectar, with a capacity of 300 ml, is a natural, pasteurized product with no preservatives. A large amount of juice glassed in a handy bottle – it is a great way to quench your thirst at any time of the day. The added aronia fruit, the fruit of life and youthfulness, gives the juice not only its distinctive flavor and character, but also its healing and healthful properties.

## PLUM JAM 300 ml

Plum Jam 300 ml is a natural and pasteurized product. The health benefits of the product are increased by the fact that it is produced without the addition of preservatives. The plums in our jam are cooked so as to obtain the flavor and appearance of homemade jam. Our plums are thoroughly tested, and each stage of the technological process is supervised so that the product meets the highest standards of quality and that the high expectations of the consumer are met.



## TOMATO PUREE

Our tomato puree is a natural, pasteurized product with no preservatives. It is made from fresh, sun-ripened and carefully selected varieties of tomato that give the puree its unique color and flavor. Homemakers particularly appreciate this product because of its many uses in the kitchen – as an ingredient in soups, sauces, pasta, rice, pizza and many other dishes. In addition, thanks to a double content of tomatoes (there are approximately 2 kg of tomatoes in a single, 680 g bottle of puree), this product is valuable as a rich, healthy source of cancer-fighting lycopene.



## 100% APPLE JUICE

Our apple concentrate, together with water from your own intake station, makes a 200 ml carton of 100% apple juice. Carefully chosen and selected varieties of Polish apples give this product a unique and exceptional taste. It is produced without any added sugar. What sugar it contains is all natural. Thanks to the program, "Fruit in School", this product is famous among school-aged children and their parents throughout Poland.

## LOW-SALT, PICKLED CUCUMBERS

Low-salt, pickled cucumbers are derived from properly selected raw material originating from neighboring plantations, which are located far from industrialized areas. The traditional recipe, sophisticated technology and excellent water that go into all of our pickled cucumbers give them a long shelf life, during which our cucumbers retain their unique flavor. They also do not contain any preservatives or artificial colors. The way our cucumbers are hand-packed into glass jars with a capacity of 720 ml allows for the elimination of any raw materials that are not suitable for production and may affect the aesthetic appearance of the product. The process of pickling cucumbers is controlled and stopped at just the right time to create a product with appropriate and somewhat smaller acidity parameters, as compared to other brands of pickled cucumbers. Careful monitoring of all the steps in the technological process is done by the company's laboratory and guarantees that the product that ends up in the hands of the customer is of the highest possible quality.







## Spółdzielcza Grupa Producentów Owoców „Nasz Sad” w Wólce Turowskiej

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### BLUEBERRY BLUECROP

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.



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### 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.

Fruit, vegetables, mushrooms and products thereof



## KNIGHT'S SALAD

500 g jar.

A traditional salad made from grated beetroots 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

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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

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

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

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

### BROCCOLI

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.

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### 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.



### 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.



## 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.

## 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.







## 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.

## 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.

## SAUERKRAUT WITH MUSHROOMS

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



## SAUERKRAUT

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

## 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.



## ROASTED BEETS

The combination of beetroot, frizzled onion with a hint of aromatic spices create a delicious composition of fried beets. After heating are the perfect addition to meat dishes. The product is completely natural. Ready to serve after heating. Available in 690 g jars.



## ROASTED WHITE CABBAGE

This product is a return to tradition, aimed at people who appreciate fast and practical way of preparing a meal. Sauerkraut, delicate onion, gentle spices immersed in a delicate roux are the main ingredients of this unique product. The product does not contain any man-made additives. After heating is a great addition to meat dishes like pork knuckle or pork chop. It tastes really well with potatoes as well as bread. Available in 670 g jars.



## ROASTED RED CABBAGE

Fried red cabbage is a combination of quality and modernity. It is also the combination of regional Silesian and Great Poland's cuisine. After heating can be served with roasted meats, noodles or potatoes. It consists entirely of natural ingredients. Available in 690 g jars.



## ROASTED VEGETABLES

This product is another example of ready-made meals. The secret of this dish is the combination of adequate proportion of stewed vegetables, mainly carrot and celery, in a delicate tomato sauce. This unique vegetables blend is seasoned with Mediterranean spices. It all makes this product really surprising even for the most demanding customers. Perfect warm, served with fish or white bread. Available in 690 g jars.



*Dawtona*

**ZPOW DAWTONA**  
**Danuta Wielgomas**

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www.dawtona.pl

**SLICED BEETROOT 680 g**



**WHITE BEANS 400 g**



**KIDNEY BEANS 400 g**







**GREEN PEAS 400 g**

**RED CABBAGE WITH APPLE 680 g**



**PICKLED CUCUMBERS 900 g**



**CELERY STRIPS 345 g**



**TOMATO JUICE 330 ml and 750 ml**



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



**CHINESE SAUCE 550 ml**



**GREEK SAUCE 550 ml**



**MILANESE SAUCE 550 ml**



## MEXICAN SAUCE 550 g and 370 g



## NEAPOLITAN SAUCE WITH PAPRIKA 550 ml



## WEET AND SOUR SAUCE WITH PINEAPPLE 550 g and 370 g



## HUNGARIAN SAUCE WITH MUSHROOMS 550 ml





## **Confectionery and pastry products**



# 9

## Confectionery and pastry products

- Przedsiębiorstwo Wyrobów Cukierniczych „ODRA” S.A.
- ZPC Janusz Chylak

## Przedsiębiorstwo Wyroków Cukierniczych ODRA S.A.

49-305 Brzeg  
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tel.: +48 77 444 60 00  
fax: +48 77 416 26 27

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



### "CARMEN" CHOCOLATES

Carmen – Georges Bizet composed one of the most beautiful operas – the legendary "Carmen". ODRA based in Brześć created „Carmen” chocolates to satisfy sophisticated tastes of its clients. Chocolates are produced from top quality milk chocolate and delicate filling made of exclusive nut, subtle cappuccino, and for those who love distinct flavors – eggnog and rum. They taste perfect with aromatic coffee. A package of 245 g.





**ZPC J. Chylak**

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

**chylak3@wp.pl**  
**www.chylak.eu**

### **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.







**10**

## **Mixed and processed products based on the abovementioned products**

**10**

## **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.
- „Herbapol – Lublin” S.A.
- 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 Spółka z o.o.

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

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

**irmos®**

### PYZY Z MIĘSEM (CEPELINAI)

The product is tasty, highly nutritious and healthy, as well as easy to prepare. It is low in calories and light to digest – recommended to consumer in any age.

High quality results from the technology, selection of adequate ingredients and observation of production safety rules. The firm has introduced HACCP system the operation of which is regularly verified by sanitary and veterinary services, SGS Polska Sp. z o.o. and PCBC S.A. in Warsaw.

Net weight: 500 g.



Mixed and processed products



## Dega Spółka Akcyjna

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

info@dega.pl  
www.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.



### FISH (HERRING) IN GREEK DRESSING

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

Available in weights: 170 g, 500 g, 2 kg, 3 kg.

## FANEX Sp. z o.o.

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Radonice 5a  
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fax: +48 22 72 53 094

biuro@fanex.pl  
www.fanex.pl



### KETCHUP NR VII

Ketchup made from tomato paste, sugar, vinegar and other additives. Manufactured hot. Product does not contain preservatives.

Consistency – Semi-liquid, thick, smooth. Colour – Intensive red. Flavour – Tomato, sweet – sour, no off flavor and taste.

Net weight – 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.



Mixed and processed products

### GYROS SAUCE

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

Consistency – Semi-liquid, quite thick. Colour – Dark orange-red with visible pieces of paprika and spices. Flavour – Sweet- sour, spicy, paprika taste, no off flavours and taste.

Net weight – 950 g. Single packaging – 1000 ml bottled with a cap.



## MEXICAN SAUCE

Sauce made from tomato paste, paprika, mustard, sugar, salt, vinegar, modified starch, thickeners. Chemically preserved. Manufactured hot.

Consistency – Semi-liquid, quite thick. Colour – Dark orange-red with visible pieces of paprika and spices. Flavour – Sweet- sour, spicy, paprika taste, no off flavours and taste.

Net weight – 1 kg. Single packaging – 1000 ml bottled with a cap.

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.

Consistency – Semi-liquid with visible spices' bits. Colour – Light, cream-pink. Flavour – Mild, sweet, slightly tomato, no foreign flavour and taste.

Net weight – 950 g. Single packaging – 1000 ml bottled with a cap.

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

## SALSA MEXICANA SAUCE

A vegetable sauce with added chili pepper (ostra papryka w proszku) /red pepper (owoc czerwonej papryki), tomato paste, sugar, vinegar, and natural spices. The sauce is made at a high temperature. The product contains preservatives. Consistency – semi-fluid with visible pieces of chopped spices. Colour – red-brown. Flavour and smell: hot, characteristic of pepper and tomato without any other aftertastes and smells.

Net weight: 950 g. Consumer package: a 1000 ml PE bottle with a screw cap.



## MUSTARD AND DILL SAUCE

A sauce made from mustard with added sugar, mayonnaise emulsion and other ingredients. The sauce is made at a low temperature.

Consistency – smooth, semi-fluid with visible dill leaves. Colour – yellow and brown. Flavour and smell: characteristic of mustard and dill.

Net weight: 950 g. Consumer package: a 1000 ml PE bottle with a screw cap.



## HOT SAUCE WITH SAMBAL

A tomato sauce with added vegetables, sambal, sugar, salt, and vinegar. The sauce is made at a high temperature.

Consistency – thick, semi-fluid. Colour – quite dark, red and orange with pepper and onion pieces and with spices. Flavour and smell: hot, characteristic of pepper and tomato without any other aftertastes and smells.

Net weight: 1 kg. Consumer package: a 1000 ml PE bottle with a screw cap.

## DANISH REMOULADE SAUCE

A sauce made from vegetable oil, egg yolk powder, pickled vegetables, mustard, and taste additives and thickeners. Chemically preserved. The sauce is made at a low temperature. Consistency – semi-fluid. Colour – light yellow, with visible pieces of pickled vegetables. Flavour and smell: slightly tart, characteristic of added curry spice, without any other aftertastes and smells.

Net weight: 950 g. Consumer package: a 1000 ml PE bottle with a screw cap.

Net weight: 400 g. Consumer package: a 450 ml PE bottle with a screw cap.



**„Herbapol – Lublin” S.A.**

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



**MASZ TO W NATURZE**

## **ZIELNIK POLSKI – HERBAL INFUSIONS**

Zielnik Polski are herbal infusions made of 100% natural herbs. Their wide array of Properties, supporting the body in its correct functioning, makes them irreplaceable in everyday diet. In order to maintain quality at the highest level, Herbapol has its own collection centres in the purest, eastern regions of Poland. Herbs are carefully packed in bags, which makes their preparation easy and comfortable.

### **HERBAPOL ZIELNIK POLSKI – Mint 20 bags à 2 g**

Herbal tea composed of 100% peppermint leaves. Green mint leaves have a beneficial influence on the body. They support digestion processes, helping the digestive system to function correctly, and make the body relax. The packaging contains 20 bags.



### **HERBAPOL ZIELNIK POLSKI – Lemon balm 20 bags à 2 g**

Herbal tea composed of 100% lemon balm leaves. Lemon balm has a beneficial influence on the body. It supports physical and mental well-being, helps the body to relax and facilitates good night's rest. The packaging contains 20 bags.

Mixed and processed products



### HERBAPOL ZIELNIK POLSKI – Chamomile 20 bags à 1.5 g

Herbal tea composed of 100% chamomile heads. Chamomile has a beneficial influence on the body. It supports digestion processes, helping the digestive system to function correctly, and makes the body relax. The packaging contains 20 bags.



### HERBAPOL ZIELNIK POLSKI – Nettle 20 bags à 1.5 g

Herbal tea composed of 100% nettle leaves. Nettle has a beneficial influence on the body. It helps to eliminate unnecessary products of metabolism from the body, supports correct functioning of the urinary tract and has a beneficial influence on digestive processes. The packaging contains 20 bags.

### HERBAPOL ZIELNIK POLSKI – Linden 20 bags à 1.5 g

Herbal tea composed of 100% linden blossom. Linden has a beneficial influence on the body. It supports correct functioning of the respiratory system. It also boosts immunity and helps the body to relax. The packaging contains 20 bags.





### **HERBAPOL ZIELNIK POLSKI** **– Sage 20 bags à 1.2 g**

Herbal tea composed of 100% sage leaves. Sage has a beneficial influence on the body. It boosts immunity and has a positive influence on the physical and mental well-being. It also supports the correct functioning of the digestive system.

The packaging contains 20 bags.



### **HERBAPOL ZIELNIK POLSKI** **– Fennel 20 bags à 2 g**

Herbal tea composed of 100% fennel fruit. Fennel has a beneficial influence on the body. It helps to eliminate the feeling of bloating and flatulence, and has a positive influence on digestive processes, supporting the correct functioning of the digestive system.

The packaging contains 20 bags.



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

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ul. Fabryczna 2  
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hortino@rz.onet.pl  
www.hortino.com.pl

### PAYSANNE

Pre-fried potatoes, broccoli, corn, peppers, onions, green beans, carrots.  
Weight of packane: 450 g.



### STIR-FRY VEGETABLES WITH POTATOES

Pre-fried potatoes, Romano beans, onions, carrots, peppers.  
Weight of packane: 450 g.

## CAULIFLOWER SOUP

Cauliflower, carrots, parsley,  
celery, leek.

Weight of packane: 450 g.



## GRANDMA'S SOUP

Carrots, green peas, green beans, Brussels sprouts, cauliflower, parsley, parsley leaves.

Weight of packane: 450 g.

## VEGETABLE SOUP "g"

Potatoes, carrots, white cabbage, tomatoes, onions, green peas, peppers, parsley, leek.

Weight of packane: 450 g.





## CUCUMBER SOUP WITH DILL

Sour cucumber pickles, potatoes, carrots, onions, parsley, celery, dill.

Weight of packane: 450 g.



## UKRAINIAN BORSCH

Beetroots, tomatoes, cabbage, green beans, carrot, onions, celery.

Weight of packane: 450 g.

## CHAMPIGNON SOUP

Champignons, potatoes, carrots, broccoli, kohlrabi, onions, celery.

Weight of packane: 450 g.



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

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## POLISH DUMPLINGS

Which polish dumplings 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 polish dumplings should be. Soft dough made of wheat flour and real eggs, filled with aromatic stuffing, which we prepare in our company, without artificial flavouring additions, food dyes and preservatives. Moreover, everything is manufactured by hand. Our offer encompasses twelve types. Six for the fans of sweet polish dumplings filled with: cottage cheese, strawberry, polish dumplings with cottage cheese and strawberry filling, blueberry, dumplings with cottage cheese and blueberry filling and cherry polish dumplings. The other six for traditionalists, both for fans of meat and vegetarians: meat-stuffed dumplings, Russian (with cottage cheese and potatoes filling), sauerkraut-and-mushrooms stuffed polish dumplings and sauerkraut-and-meat stuffed dumplings. We also have an offer for the ones who look for an original taste – Old Polish style dumplings stuffed with pearl barley and mushrooms as well as with spinach.

In packages of 450 g / for gastronomy 2 kg.



Mixed and processed products



## '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

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.

## '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.





### 'KNEDELE' 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.

### 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 four types of pockets:

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

In packages 450g / 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 300g / for gastronomy 2 kg.



## PRODUCTS ON THE PAN – READY TO WARM & EAT

We offer six 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.
- Crepes filled with cottage cheese 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.
- Crepes filled with apples.
- Crepes filled with spinach and Potato pancakes.

All products on the pan are manufactured by hand.

In packages 400 g – croquettes and crepes, in packages 300 g – potato pancakes / for gastronomy 1 kg.





**Przedsiębiorstwo Wielobranżowe  
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www.maxtop.pl



**PIZZA ROSSA  
WITH MUSHROOMS,  
WITH HAM AND MUSHROOMS**

A delicious thin crust pizza with aromatic sauce and selected ingredients, whose combination will guarantee a unique taste and aroma. Delicate, melt in the mouth cheese and fresh herbs enhance the taste of the dish. It is certain to satisfy the expectations of all gourmets of a thin crust pizza.

Diameter / thickness	24/0.6 cm
Weight: with ham and mushroom	320 g
with mushroom	340 g
No. of units in bulk packing	6
No. of units on pallet	828
Type of unit packing	Cardboard box
Type of bulk packing	foil



Mixed and processed products

## FRENCH BREAD PIZZA WITH CHAMPIGNONS 100 g PLASTIC WRAP

It is a delicious and easy to prepare snack, whose taste and aroma are intensified by fresh spices. It is a mini version of all our French bread pizzas which is a favourite with both adults and children.

Size	23×6.5×3 cm
Weight	100 g
No. of units in bulk packing	28
No. of units on pallet	2016
Type of unit packing	foil
Type of bulk packing	box



## FRENCH BREAD PIZZA WITH CHAMPIGNONS 150 g PLASTIC WRAP

Fast food of unique taste and aroma, guaranteed by the use of selected ingredients. It is a nutritious snack, quick and easy to prepare.

Size	26×6×3 cm
Weight	150 g
No. of units in bulk packing	35
No. of units on pallet	1680
Type of unit packing	foil
Type of bulk packing	box



## FRENCH BREAD PIZZA WITH CHAMPIGNONS 195G PLASTIC WRAP

Truly Polish fast food. Unforgettable taste. Our secret lies in the baguettes baked in a traditional way at our bakery as well as fresh mushrooms fried with onion and seasoned with fresh spices, tempting the taste buds of all gourmets of such foods. A distinctive taste and aroma is intensified by delicate mozzarella.

Size	30×7×3 cm
Weight	195 g
No. of units in bulk packing	30
No. of units on pallet	1440
Type of unit packing	foil
Type of bulk packing	box





**FRENCH BREAD PIZZA  
WITH SALAME 200 g  
PLASTIC WRAP**

This fast food is for those who like a distinctive, spicy taste. Adding salami will stimulate the appetite in those who will catch a whiff of this snack being taken out of the oven.

Size	30×7×3 cm
Weight	200 g
No. of units in bulk packing	30
No. of units on pallet	1440
Type of unit packing	foil
Type of bulk packing	box



**FRENCH BREAD PIZZA  
WITH HAM 200 g PLASTIC WRAP**

Crunchy baguettes with delicious topping. What guarantees its delicious taste is a combination of a traditional French bread pizza with cured meat, fried mushrooms and onion, and delicate melted mozzarella.

Size	30×7×3 cm
Weight	200 g
No. of units in bulk packing	30
No. of units on pallet	1440
Type of unit packing	foil
Type of bulk packing	box

## PIZZA GAKONO WITH HAM AND MUSHROOM, WITH SALAMI, 4 CHEESES

A variety of pizzas in three tastes: ham and mushroom, salami, 4 cheeses. A perfect dish made especially for gourmets of such food, it is delicious, easy and quick to prepare. Modern technology, a traditional recipe and selected ingredients will guarantee a high-quality product. Our pizzas' unique taste is due to a fluffy crust baked at our bakery and well-balanced selected ingredients with delicious sauce and cheese. Our pizza will satisfy lots of consumers of such dishes.

Diameter / thickness	26/4 cm
Weight: with ham and mushroom	425 g
with salami	380 g
4 cheeses	335 g
No. of units in bulk packing	5
No. of units on pallet	450
Type of unit packing	cardboard box
Type of bulk packing	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 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.



Mixed and processed products



### 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 emphasise 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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[www.bonavita.com.pl](http://www.bonavita.com.pl)

### BONA – LIGHT MAYONNAISE

Delicatessen 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 ml jar.



### BONA – SPICY MAYONNAISE

Delicatessen mayonnaise comes as well in the spicy version. Besides all the advantages of the delicatessen 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 – DELICATESSEN 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 Delicatessen 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 its 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. Its 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.







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## **Alcoholic beverages**

- AMBRA S.A.
- Browar Amber
- Mazurskie Miody ZPH „KAROLINA”
- Spółdzielnia Pszczelarska APIS
- Śląska Wytwórnia Wódek Gatunkowych „POLMOS” S.A.
- VIN-KON S.A.

## AMBRA S.A.

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# AMBRA

THE SPIRIT OF WINE

### CYDR LUBELSKI

Cydr Lubelski is a natural cider.

Cydr Lubelski is an exceptional, light alcoholic beverage which is naturally fruity, juicy and refreshing.

Cydr Lubelski is made from freshly squeezed juice from Polish apples, in a process of natural fermentation, which gives it a fresh and natural taste. Contains no artificial colours or flavours.

Not from concentrate. Gluten-free.

Available in 330 ml and 1l glass bottles.



**BROWAR AMBER**

Specjalność Pomorza

**Browar Amber**  
**spółka z ograniczoną odpowiedzialnością,**  
**spółka komandytowa**

83-050 Kolbudy  
ul. Gregorkiewicza 1, Bielkowo  
tel.: +48 58 682 66 21, fax: +48 58 682 61 50

[sekretariat@browar-amber.pl](mailto:sekretariat@browar-amber.pl)  
[www.browar-amber.pl](http://www.browar-amber.pl)



## AMBER NATURAL

Naturally unpasteurized. Naturally it's the lager you reach for when you yearn for a distinctive, fine flavour. Naturally the perfect choice for barbecues, parties and impromptu get-togethers anytime and anywhere. Naturally refreshing. From Pomerania, naturally! Amber Natural is an unpasteurized, filtered lager with a high malt extract to give it that beautifully rich, characteristic flavour. Brewed in the traditional way with malted barley, hops and our own pure spring water.  
Volume: 0.5 litres. Returnable bottle, non-returnable bottle, can,

## JOHANNES

Johannes is a full light beer brewed in a traditional way with only natural ingredients. A beer with a full and mature bouquet. It owes its strong taste to its long maturation and high level of extract. The mild bitterness and the strong malty notes make Johannes a special beer. In Poland, the year 2011 was the year of Jan Hewelius. 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 type: 0.5 l non-returnable bottle..



## GRAND IMPERIAL PORTER

The essence of flavour, Grand is a splendid Baltic porter requiring a long and patient ageing process. Its deep, full aroma would revive the citizens of Gdańsk when the icy winds out of the north heralded long, gloomy and frosty winters. Its dark hue reflects its natural element, the night. Grand Imperial Porter is a representative of the Baltic Porter style. From the first sip it's a connoisseur's delight with its flavour of roasted malt combined with the fragrances of chocolate, coffee, caramel and dried fruits. It stands out for its unusually thick, creamy and perfectly structured head and is the ideal accompaniment to desserts, especially dark chocolate.  
Volume: 0.5 litre. Non-returnable bottle.



## KOŹLAK

Each brewer knows only a small part of its mystery. As they meet but once a year, the beer you are holding in your hand with its characteristic ruby-red colour and vivid taste of caramel and hops is something very special indeed. Koźlak, the brewers' secret.

Koźlak boasts the full-bodied, intense flavour of caramel and hops and has a unique ruby-red colour. Koźlak is the historic name for strong, bottom-fermented bock beers and was especially popular in the cities of the Hanseatic League. Our brewers' pride and joy.

Volume: 0.5 litre. Non-returnable bottle.



## PIWO ŻYWE

A living legend, untamed and exuberant. Unpasteurized, it is created with the power of nature and thereby retains the exceptional character of a genuine, fresh lager. The living proof of how truly exceptional beer can be, every sip brings you closer to its rich, full flavour.

Żywe is the best known Amber Brewery beer and one of the most highly awarded beers in Poland. Connoisseurs appreciate its golden amber colour, firm head and intense aroma of malt and hops. It is also the first Polish beer recommended by the Slow Food organization and the first to be awarded the Good Food Seal by the Polish Ministry of Agriculture.

Volume: 0.5 litre. Non-returnable bottle.

## ZŁOTE LWY

This is how a genuine lager should taste. Brewed in the same way for centuries, its magnificent flavour brings people together. Indeed, as the old Gdańsk saying goes, 'everyone is equal over a flagon of beer'.

Złote Lwy is brewed according to a traditional method unchanged for centuries. In the brewing process only the highest quality malted barley, specially selected hops and pure spring water are used. The shimmering gold coloured Złote Lwy is characterized by an exquisite bouquet of fragrances, an unusually mature, malty and slightly bitter flavour as well as a firm, long-lasting head.

Volume: 0.5 litre. Non-returnable bottle.





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### 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.

## Spółdzielnia Pszczelarska APIS w Lublinie

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### ‘STAROPOLSKI TRADYCYJNY’ TRÓJNIAK MEAD

The ‘Staropolski Tradycyjny’ (Old-Polish Traditional) Trójniak Mead is a unique and the only beverage on the Polish market recognized and labelled with the EU’s ‘Traditional Speciality Guaranteed’ (TSG) logo. Its certification was the effect of registration of the meads in the European Commission under the ‘Traditional Speciality Guaranteed’ category.

The Staropolski Tradycyjny Trójniak Mead is obtained from natural alcoholic fermentation of honey wort (1 volume of honey + 2 volumes of water). It is produced according to the traditional recipe registered in the European Commission. Quality of our mead at each production stage is supervised by a specialist control and research laboratory. Characteristic and intensive honey bouquet and mild flavour are the specific features of this mead. It tastes delightfully in room temperature, served as hot mead with spices or cooled with lemon and ice, but also in drinks e.g. with tonic and limes.

Available in: 750 ml bottle packed in carton and 500 ml ornamental vitrified clay bottle.





## 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”: Plum Wine – sweet; Elderberry Wine – semi-dry; Black-Currant Wine – semi-sweet; Aronia Wine – semi-sweet; Cherry Wine – sweet; Slav Cider – sweet, mulled; Cider @LIBI. The recipes, developed and tried by VIN-KON S.A., as well as the process based on the traditional fermentation extract distinct, strong, and rich flavour from this fruit.



### SLAV CIDER

Slav Cider – light aromatic apple wine with the addition of cinnamon excellent after heating up in winter or with ice cubes in summer.

### ARONIA WINE

Aronia Wine – the study conducted by the Medical University of Warsaw has shown that, owing to high anthocyanin content, aronia wine has valuable antioxidant properties. It is recommended for meals from a duck with light sauces, chocolate desserts, cake, ice-cream, pâtés, roast meat.

### CIDER @LIBI

Cider from fresh Polish apples – when chilled it will assuage thirst in the scorching summer afternoons.







## BLACK-CURRENT WINE

Black-Currant Wine – in 2006 it was entered on the List of Traditional Products kept by the Ministry of Agriculture and Rural Development. It is best paired with meals from a cod, meals from wild game especially venison, lamb.

## PLUM WINE

Plum wine is perfect as an aperitif or accompanied with Asiatic meals.



## CHERRY WINE

Cherry wine goes well also with pâtés, baked dishes, roast meat, cake, ice-cream, desserts, salmon.



## ELDERBERRY WINE

Elderberry wine is very good for pasta meals.



MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT

**TRY FINE FOOD Programme**

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