



INSPIRED BY NATURE

CATALOGUE FOOD SERVICE





OERLEMANS FOODS, INSPIRED BY NATURE FOR OVER 40 YEARS.

HISTORY OF OERLEMANS FOODS

- 2026
↑

 Merger of
 Oerlemans Foods Polska sp. z o.o.
 (the acquiring company)
 and Oerlemans Foods Siemiatycze sp. z o.o.
 (the acquired company)
- 2018
●
We join the Virto Group
- 2003
●

 The plant is sold to Oerlemans;
 our business is narrowed down
 to frozen food production only
- 1999
●

 The production capacity of the plant:

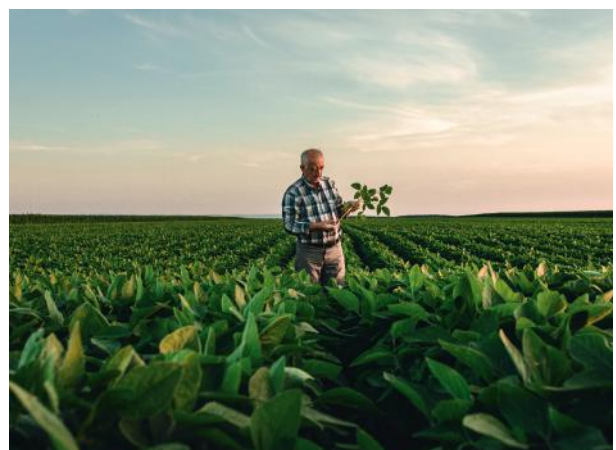
 - production of frozen fruit and vegetables
 - production of fruit and vegetable concentrates
 - production of aseptically packaged fruit and vegetable purees
 - storage of frozen products, juices, concentrates and apples
- 1994
●

 First production;
 One production line 2 700 tonnes
- 1992
●
The construction of the plant in Strzelno begins
- 1978
●

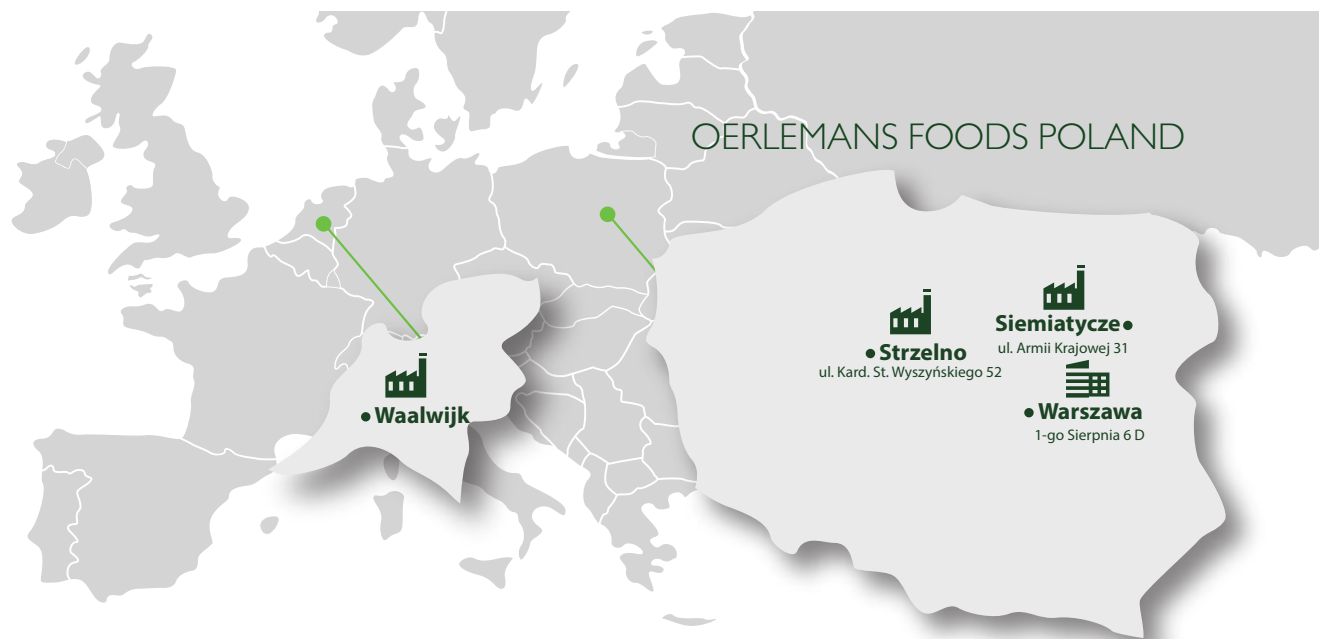
 First production;
 One production line 4 000 tonnes
- 1977
●
The construction of the plant in Siemiatycze begins

We are producer and distributor of high-quality fresh frozen vegetables and fruit for retail, food service and industry, including export markets.

Since 2018, we have been part of Virto Group, a leading producer of frozen fruits and vegetables in Europe.



OUR LOCATIONS



INSPIRED BY NATURE

The only thing we add to our products is “frost”. This allows us to preserve the nutritional value of vitamins and minerals, so you can enjoy all the goodness without worrying about losing any of it. Freshly frozen vegetables and fruits have a natural taste, and they don’t contain any preservatives or enhancers.



ZERO WASTE

A trend that’s really taking off around the world! It’s all about using exactly as much product as you need to prepare the perfect portion. The rest, stored in the right conditions, can be used to make the next portions without losing any value.



MENU SUPER FOOD

It’s worth diversifying your menu with the unique flavors and colors of exceptional ingredients. By providing the highest quality products in new and interesting combinations, we aim to inspire and encourage you to explore culinary innovations and discover your own unique recipes, with frozen vegetables and fruits taking center stage.



SUSTAINABLE DEVELOPMENT

We are committed to the environment, we care and protect it by adapting our production processes to a more efficient and sustainable ways. Our centres are close to the growing areas to reduce transport times. We keep continuously improving for a more sustainable production.



IMPACT ON QUALITY

The entire vegetative proces is monitored by the plant’s raw material services. We conduct periodic inspections and examinations of plantations to check for weed infestation, disease development, or pests. We also support our producers and provide agritechnical advice.



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INSPIRED BY NATURE

FRUITS

Harvested in the season, carefully selected, cleaned and shock frozen. Local, ripe, sweet and healthy – these are our fruits. Complemented with exotic flavours, they make a great base for desserts, ice-cream and sweet dishes. They are a great addition to cakes and pies. They contain plenty of vitamins and valuable nutrients. Our products stand for timeless taste and freshness – all year round!



STRAWBERRY WITHOUT STALK

Hand-picked fruits, their shape resembling a heart. Wonderfully juicy and addictive. They have an intense red colour, a sweet flavour and a unique aroma stimulating the senses. Their taste is widely known all over the world. Strawberries are best as a dessert, mousse or sauce. They make an excellent addition to cakes, tarts and pies as well as a perfect base for ice cream and sorbets. Strawberries are also suitable as an ingredient of sweet dishes – pierogi, pancakes or dumplings. They also go well with savoury dishes, e.g. salads, and combinations with dairy products – shakes and milkshakes. Strawberries go very well with basil.

- Ø 25 mm
- 4 x 2,5 kg



BERRY

The taste of wild blueberries cannot be compared with any other fruit, well, maybe a little with highbush blueberries, but this is no competition. Wild blueberries are inconspicuous black fruit with a bluish bloom and a unique flavour. Forests invite you to pick blueberries in summer; but we don't because we know how great they taste when processed into juices and jams. Everyone seems to like blueberry rolls, and you can't even think of blueberry dumplings or pancakes without salivating. Our frozen blueberries keep their shape intact, so you can decorate tarts, cakes and cupcakes with them. They love combinations with chocolate and whipped cream. They like to float in milkshakes and stand out in ice cream and desserts.

- 1 x 10 kg
- 4 x 2,5 kg



PITTED CHERRY

When ripe, the fruit has a deep, dark red colour. Sour with a slight of bitterness when raw, cherry develop a full bouquet of flavour and aroma in preserves. Unrivalled in jams and preserves, compotes and soups – once very popular and typically Polish, cooked with sugar, cinnamon and wine. Cherries go well with dark meats – beef tenderloin or lamb. They are also perfect for salads and fruit jellies as well as sweet and savoury dishes. They are an excellent addition to tarts, cakes and pies.

- Ø > 18 mm
- 1 x 10 kg
- 4 x 2,5 kg



RASPBERRY

These soft, sensuously red and juicy fruits with a distinctive aroma taste best when eaten raw. Thanks to their high pectin and sugar content, they are readily processed into jams and preserves and made into popular juices and syrups. Properly defrosted Oerlemans raspberries can be used to decorate confectionery products and as an ingredient of fruit salads, cakes and desserts. Raspberry syrup added to drinks gives them a beautiful red colour. Raspberries are also delicious as a sauce for chocolate cakes and as a base for ice cream.

- whole
- 4 x 2,5 kg



RASPBERRY GRITS

Raspberry crumble is easier to use in desserts and cakes. This form of raspberry is also used as an addition to compotes. It is also an ingredient of various cocktails or smoothies.

- 1 x 10 kg



CRANBERRY

Small cranberry fruit have a dark red colour, are firm, tart and slightly tangy in taste. Cranberry juices, jams and preserves are widely used in savoury dishes and desserts. It is an irreplaceable addition to various types of meat, cold cuts, poultry, seafood and fried camembert. It also goes very well with goat cheese. It is used in salads, tarts, and baked goods.

• 4 x 2,5 kg



COMPOTE MIX

Our classic fruit mix is perfect for making traditional compotes that will bring back your childhood memories. It is also suitable as a filling for tarts, yeast cakes and sponge cakes.

- plum
- strawberry
- cherry
- blackcurrant
- redcurrant

• 4 x 2,5 kg



PITTED PLUM HALVES

An addition to cakes, tarts, desserts, salads, sorbets and sweet dishes. Plums can also be used to make sauces and marinades for meat. Of the many fruits used in fine cuisine, there are few that can enrich a savoury dish the same way plum does. Adding plum to a simple roast or pâté instantly refines its flavour and aroma.

• 1 x 10 kg



RED CURRANT

Red currant fruit have a bright red colour and shiny, transparent skin. Its great advantage is its original, tart and refreshing taste reminiscent of summer days. With its pectin and sugar content, it is excellent for jams and preserves. In this form, it accentuates the taste of pork, lamb or game. Red currant makes a great addition to desserts, for example tarts or jellies, a base for ice-cream and sorbets, it is also used as a base for homemade compote.

• 1 x 10 kg



BLACK CURRANT

It is really black with a slight shine – a “black pearl” among fruits. Black currant has a strong, characteristic aroma and a specific taste. This fruit is used as an ingredient of sweet dishes (it successfully competes with other fruits as a filling for dumplings and pancakes) and a decoration for waffles and confectionery. It is added to desserts and cocktails. Black currant is a popular base for ice-cream and sorbets. It is irreplaceable in cocktails – both non-alcoholic and alcoholic.

• 1 x 10 kg



RHUBARB

A seasonal vegetable that ripens in summer and tastes like a tart, tangy fruit. Rhubarb compote is perfect for hot days. It is also used as an ingredient of a hot or cold soup with pasta, with a little bit of added cream and a hint of cinnamon. Rhubarb disappeared from Polish cuisine for a long time, but it is back again, mainly as an ingredient of cakes and desserts. It is added to meat and cold cuts and, in the roasted version, to poultry. Rhubarb also appears in sweet and savoury salads.

- 1 x 10 kg
- 4 x 2,5 kg



AVOCADO DICED

Avocados that are ready to use and have a great taste. It contains lots of healthy fats, vitamins and minerals, which give you energy and help you concentrate. It is perfect for making guacamole, creamy sauces, dressings, and sandwich spreads, as well as an ingredient in bowls, tartares, and modern appetisers. It is naturally creamy, so it is also great in desserts like mousses, creams and ice cream.

- 5 x 1 kg



PEACH HALVES

The delicate sweetness of peaches makes them an ideal base for desserts, smoothies, and sorbets, and when heated, they delight with their aroma as an addition to pancakes, ice cream, or cakes. In savory dishes, they go well with poultry, meat, and salads, and in the form of sauces, they give dishes a distinctive, fruity character. Peaches are a simple way to diversify your menu and a source of culinary inspiration.

- 5 x 1 kg



MANGO

Sweet and juicy, tasty and refreshing. Despite its wide use in the culinary arts of its countries of origin, it is only beginning to gain a foothold in Poland as an ingredient of oriental dishes, such as curry. Mango fruit is usually consumed as a healthy snack or an ingredient of fruit cocktails. It can be served in salads or as an accompaniment to meat. Mango is considered very exquisite when wrapped in Parma ham or served with salmon or seafood. It makes an ideal fruit for milkshakes, such as mango lassi. We have diced it to save your time in the kitchen and reduce waste.

• 10 x 1 kg



PINEAPPLE

The very juicy, yellow flesh of pineapple has a pleasant, refreshing and delicate flavour and aroma. There are as many dishes with pineapple as ideas – it goes with everything. Especially after the summer season, it is hard to imagine salads, ice-cream or desserts without the illusion of a Hawaiian beach or Brazilian carnival pineapple creates. In home cooking, it mainly accompanies chicken dishes – we all know what gets eaten first. Pineapple has made a career in gastronomy as a fast-food ingredient, for example Hawaiian pizza, because it goes well with ham and corn. It is also, along with beef and bacon, an ingredient of popular hamburgers. Bars with Asian cuisine serve specially prepared chicken with pineapple and rice. Perfect solo, grilled like meat, pineapple goes well with sugar and cinnamon.

• 10 x 1 kg



SEA BUCKTHORN

Sea buckthorn has an intense orange-golden colour, a remarkable sweet and tangy taste, sometimes associated with the sweetness of pineapple, which opens up great possibilities for a creative cook. Sea buckthorn can be used to make ice-cream, jam or yoghurt. It is a great addition to meat, but also an ingredient of desserts. Sea buckthorn offsets flavours well. It can be combined with chocolate, milk or coffee.

• 5 x 1 kg



KIWI

Kiwi is excellent for smoothies! Simply add frozen chopped kiwi to the blender, and there's no need for extra liquid, giving you a thick and rich texture. Kiwi also works wonderfully as a base for dressings. Moreover, it's a fantastic addition to salads – just thaw and drain it before tossing it into your salad.

• 1 x 10 kg





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SOLO VEGETABLES

Green, red, yellow and purple. Harvested at the right time, ripe, full of sun, nutrients and vitamins. These are the Oerlemans vegetables. They will help you prepare delicious meals, add colour to your dishes and create menus for your customers at any time of the year.



FLORET BROCCOLI

After a short blanching and tempering in cold water, it is an excellent accompaniment to classic and healthy dinners with meat/fish and starchy additions. Broccoli keeps its green color and is a main base for a dietetic cream soup. It goes well with herbs such as mint or basil. Broccoli makes an excellent salad and goes well with creamy cheeses and nuts.

- 1 x 10 kg – Ø 40-60 mm
- 2 x 2,5 kg – Ø > 60 mm



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
2.5 minutes	1 minute

MINI BROCCOLI

Selected mini broccoli florets, characterized by their intense green color, are perfect for catering dishes or as toppings for pizzas and casseroles. The ideal broccoli should be slightly firm. When using the mini version, it's important to particularly control the cooking time to maintain their texture and vibrant color.

- 4 x 2,5 kg – Ø < 20 mm



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
2.5 minutes	1 minute

FLORET CAULIFLOWER

Cauliflower is a vegetable used as an addition to meat or fish. It goes well with oriental spices such as cinnamon, garam masala or curry. Cauliflower can be used to make cream soups, purees and delicate desserts with vanilla or cardamom. Grated raw and pan-fried, it can make a pizza base!

- 1 x 10 kg – Ø 30-60 mm
- 4 x 2,5 kg – Ø > 50 mm



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
2.5 minutes	1 minute

ROMANESCO CAULIFLOWER

With its unusual appearance, it is worth using it as a whole or as florets. Their beautiful green shape is perfect in salads (can be eaten raw) with blue cheeses, nuts and fruit, and cooked in water or steamed as an attractive and healthy side to fish.

• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1.5 minute

MINI CARROT

An ideal accompaniment to delicate chicken or veal dishes. Their crispiness makes them a perfect item on children's menus. Mini carrots go very well with citrus fruits, such as oranges.

• 6-14 mm
• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
3 minutes	2 minutes
BLANCHING IN A CONVECTION OVEN	
4 minutes	2.5 minutes



DICED CARROT

Carrot cubes can be used as a base for cream soups, as well as stuffing and jellies. Combined with lentils and cumin, they will make an excellent dumpling filling. They will go perfectly with cooked chicken or pork legs in a jelly.

- 10 x 10 mm
- 1 x 10 kg
- 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
1 minute	30 seconds
BLANCHING IN A CONVECTION OVEN	
1.5 minutes	30 seconds

SLICED CARROT

Carrot slices are an excellent addition to simple dishes such as meal sets with fries or chicken. Their oval shape and attractive appearance also work well in self-service bars, where they catch the eye of customers.

- Ø 20-40 mm
- 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
1 minute	30 seconds
BLANCHING IN A CONVECTION OVEN	
1.5 minutes	30 seconds

PARISIAN CARROT

Definitely the most exquisite and restaurant-quality form of serving carrots. Due to their unusual, spherical shape, they are perfect for dishes on warming plates. Their uniquely sweet taste and ready-to-eat shape are also suitable for oriental desserts, for example with honey, cardamom or rose water.

- 18-24 mm
- 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
3 minutes	2 minutes
BLANCHING IN A CONVECTION OVEN	
4 minutes	2.5 minutes

GREEN BEAN CUT

Green bean cuts work well in one-pot dishes, stews and ragouts – they are easier to serve. They also go well with salads and soups, making them more crunchy.

- 20-40 mm
- 1 x 10 kg
- 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
3 minutes	1.5 minutes
BLANCHING IN A CONVECTION OVEN	
3 minutes	2 minutes

GREEN BEAN WHOLE

Ideal as an accompaniment to heavier meats, such as pork or beef. Easily served using tongs at a self-service buffet. A number one vegetable for spring tables before fresh beans appear at markets. Goes perfectly well with eggs and potatoes.

- 8-9 mm
- 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2.5 minutes	1.5 minutes
BLANCHING IN A CONVECTION OVEN	
3 minutes	2 minutes

WAX BEAN WHOLE

More delicate and creamier than green beans, served whole with tender meats and chicken. Goes well with white sauces, eggs and cold mayonnaise.

- 8-9 mm
- 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2.5 minutes	2 minutes
BLANCHING IN A CONVECTION OVEN	
3.5 minutes	2.5 minutes

BROAD BEANS

With their delicately sweet flavour and creamy texture, broad beans are perfect for both traditional and modern dishes. This versatile ingredient is ideal for salads, spreads, dips, pasta dishes and creamy soups. Their consistent quality, easy storage and quick preparation make frozen broad beans a reliable choice for any professional kitchen.

- 16-22 mm
- 5 x 1 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
1.5 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
2 minutes	1.5 minutes

GREEN PEAS

These magical green balls were already grown 10,000 years ago. They are the oldest cultivated vegetable. Green peas are perfect with rice and pasta, as a side to meat or fish. It is a tasty component of one-pot dishes and cream soups. Very attractive in the form of bright green purée as a side to meat, fish and desserts.

- 1 x 10 kg
- 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
1.5 minutes	30 seconds
BLANCHING IN A CONVECTION OVEN	
2 minutes	40 seconds

PEA PODS

A sensational addition to salads in Asian cuisine in WOK techniques. Can be eaten whole. Sweet, firm and crunchy, served as a side to dishes or as a stand-alone snack. The juicy green colour of the pods adds a unique touch to every dish.

- 60-80 mm
- 10 x 1 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
1.5 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
2 minutes	1 minute

CHOPPED SPINACH

This fantastic source of fibre also contains oxalates, so we like to use it as accompaniment to dairy. Chopped spinach makes for a creamy sauce. It goes well with garlic and nutmeg. It is used in casseroles or Greek dishes accompanied by filo pastry.

- servings 20 g
- 1 x 10 kg
- 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
Not recommended!	Not recommended!
BLANCHING IN A CONVECTION OVEN	
1.5 minutes	Not recommended!

SPINACH LEAVES

This is again an ideal accompaniment to meats. The dark-green fresh leaves go perfectly with lasagne and all pot pies. It is suitable for bain-maries, as it does not lose its colour.

- servings 50 g
- 1 x 10 kg
- 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
Not recommended!	Not recommended!
BLANCHING IN A CONVECTION OVEN	
4 minutes	Not recommended!



BRUSSELS SPROUT

It is a cross between kale and cabbage. Their heads hide incredible amounts of freshness and crunchiness. Remember not to overcook it, as it will lose its flavour and start to smell bad. Great as an addition to meat and one-pot dishes. Short frying in a frying pan will keep it fresh and crispy. Goes perfectly with bacon.

• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
3 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
4 minutes	1.5 minutes

COURGETTE SLICED

Quickly blanched slices require no special treatment. Courgette is perfect in salads with other distinctive ingredients such as rocket, beetroot, blue cheese or horseradish. It can be battered and eaten as a snack. It can be used in one-pot dishes such as ratatouille or caponata.

• 20-40 mm
• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
1 minute	30 seconds
BLANCHING IN A CONVECTION OVEN	
1.5 minutes	1 minute



ONION SLICED

Onion is the most popular vegetable in every cuisine. It adds flavour to sauces, soups, meats and fish. Thanks to its natural sweetness, it complements the flavour of every savoury dish. Battered slices of onion will make a delicious snack.

- cięcie 3-5 mm
- 4 x 2,5 kg



PAN FRYING – FROZEN!	
Frozen -18 °C	
2 minutes	
PAN FRYING – DEFROSTED	
Defrosted +3 °C	
1,2 minutes	

ONION DICED

It is hard to imagine cooking without onions! Stewed, caramelised or fried, it is a basic ingredient in almost every cuisine. Perfectly cleaned, sliced and frozen will allow for economical and efficient management of this popular ingredient in any restaurant.

- 10 x 10 mm
- 1 x 10 kg
- 4 x 2,5 kg



PAN FRYING – FROZEN!	
Frozen -18 °C	
2 minutes	
PAN FRYING – DEFROSTED	
Defrosted +3 °C	
1,2 minutes	

GARLIC CLOVES

It simply cannot be missing from your kitchen. After onion, it is probably one of the most widely used vegetables. It founds the flavour of countless dishes – sauces, soups, meats and fish. Our cloves are perfect for any of these roles.

- 5 x 1 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1 minute

CORN COB

A perfect idea for a barbecue treat. Roasted on a stick or short braised in butter; it is an indispensable part of a good barbecue party. If you remove kernel from the cob, you can make an excellent soup or an interesting one-pot dish such as chilli con carne.

- Ø 40-60 mm
- dt. 110-130 mm
- 2 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1 minute

CORN GRAIN

Ideal for cream soups. It tastes great with spicy condiments and perfectly complements dishes based on beans and minced meat. Steamed, it is recommended as a snack for children and an accompaniment to chicken and chips on children's menus.

- 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
1.5 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
2 minutes	1.5 minutes

PUMPKIN DICED

Diced pumpkin makes an ideal base for cream soups – it goes perfectly with oranges, ginger and coriander. Ideal for mashing with nutmeg or cinnamon as a dessert.

- 10 x 10 mm
- 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
1.5 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
2 minutes	1 minute

ASPARAGUS WHOLE GREEN

Slender asparagus looks first-class on the plate. Short blanched as a whole, it goes well with eggs and mushrooms, as well as with white vinous sauces and truffles. Perfect for hot and cold salads.

- 140-160 mm
- 10 x 1 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
3 minutes	1.5 minutes
BLANCHING IN A CONVECTION OVEN	
3 minutes	2 minutes

ASPARAGUS WHOLE WHITE

Peeled and blanched, asparagus makes a perfect accompaniment to fish. Blended and enriched with garlic, it is suitable for cream soups. Served with a white sauce or mayonnaise, it makes a delicious starter. Asparagus can also be simply baked.

- 160-220 mm
- 10 x 1 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
3 minutes	1.5 minutes
BLANCHING IN A CONVECTION OVEN	
4 minutes	2.5 minutes



RED PEPPER DICED

Diced red peppers are very practical. This form is best for preparing pizzas or mini pizzas, various types of sandwiches, casseroles or salads. After thermal treatment, it can also be used in dips and stews.

- 10 x 10 mm
- 1 x 10 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
1.5 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
2 minutes	1 minute

RED PEPPER STRIPS

An inseparable ingredient of many dishes. It gives them not only a distinct flavour and aroma, but also an intense colour. It is hard to imagine lecho, Hungarian goulash or a chicken dish without it. Paprika is also an essential component of salads. The first one that comes to mind is a Greek salad. However, there are many other compositions in which this crunchy vegetable will work perfectly. For example, accompanied by kale, Chinese cabbage, celery, pears and walnuts.

- 5-8 mm
- 1 x 10 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
1.5 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
2 minutes	1 minute

SALSIFY

Salsify's flavour is reminiscent of asparagus we know so well, although it is much less delicate. It is most often recommended in combination with pine nuts.

- 30-50 mm
- Ø 8-23 mm
- 5 x 1 kg

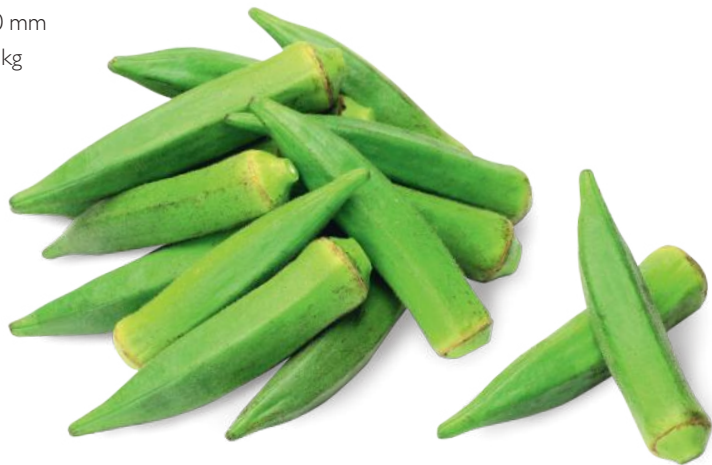


Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
3 minutes	1.5 minutes
BLANCHING IN A CONVECTION OVEN	
4 minutes	2.5 minutes

OKRA

Okra can be eaten raw or cooked without losing its health benefits. The vegetable resembles a small bean pod covered with a fine fuzz on the outside. Inside are white seeds submerged in sticky pulp. Okra's high content of mucilaginous substances makes it a healthy thickener for soups and sauces.

- 70-90 mm
- 5 x 1 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
3 minutes	1.5 minutes
BLANCHING IN A CONVECTION OVEN	
3 minutes	2 minutes

EDAMAME SOYBEAN PODS

Edamame is immature soybean. These green beans in hard, hairy pods are extremely tasty and nutritious. It is extremely easy to prepare – just boil the pods for four to five minutes in salted water. It is ideal as a stand-alone snack or a starter.

- 10 x 10 mm
- 4 x 2,5 kg



PAN FRYING – FROZEN!
Frozen -18 °C
3 minutes
PAN FRYING – DEFROSTED
Defrosted +3 °C
Not recommended!
Product ready for further processing

EDAMAME SOYBEAN BEANS

The delicious flavour of edamame beans is a result of the higher content of simple sugars that make them sweeter than mature soybeans; the higher content of free amino acids that give it a meaty flavour; and the delicate texture. It is equally tasty as an ingredient in hot and cold dishes. It is great in salads, meatless dishes as a source of protein, as well as in soups, stews and cereals.

- 10 x 10 mm
- 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
3 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
4 minutes	2 minutes



INSPIRED BY NATURE

MIX VEGETABLES

Full of our healthy and ripe vegetables.
Composed to make it easier for you to
prepare meals. Excellent as a side dish to meat
and fish dishes and ideal as a one-pot meal
in the increasingly popular plant-based cuisine.



SLICED CARROT DUO

Our colourful duo is a perfect accompaniment to fish or light meat. This unique combination of colours is also an interesting proposition for a cream soup or puree. This duo goes perfectly with such spices as cardamom, garam masala or coriander.

• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
1 minute	30 seconds
BLANCHING IN A CONVECTION OVEN	
1.5 minutes	30 seconds

VEGETABLES FOR SHAKSHUKA

An aromatic, colorful, and distinctive blend of vegetables. Perfect not only for classic shakshuka with eggs, but also as a base for one-pot dishes, sauces, casseroles, or vegetarian lunch options. This blend allows you to quickly prepare a tasty, nutritious meal.

Ingredients: diced tomatoes 10 x 10 mm,
mixed bell peppers 10 x 10 mm,
diced onion 10 x 10 mm,
diced garlic 4 x 4 mm.
• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
1,5 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
2 minutes	1 minute

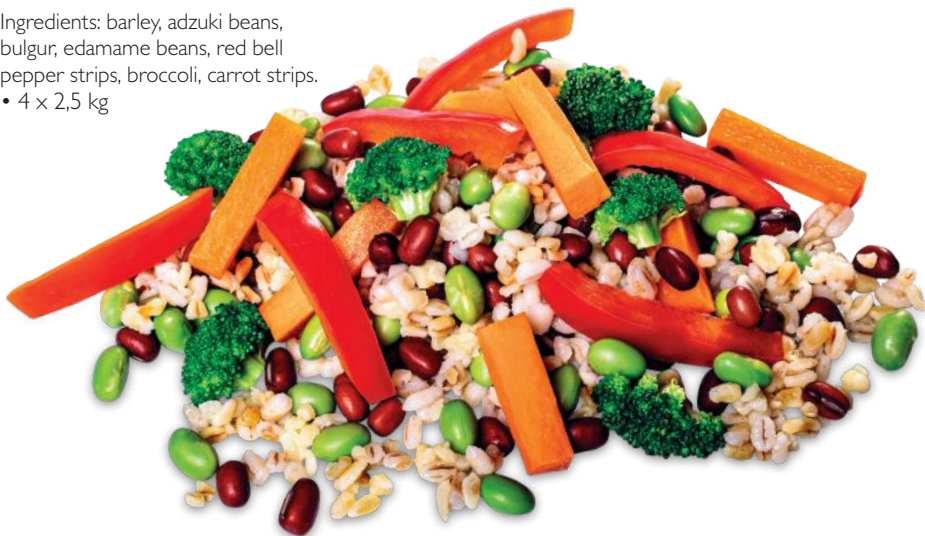


BULGUR SALAD

Bulgur salad is a colorful and filling mix of grains, vegetables, and legumes. Bulgur and barley combined with adzuki beans, edamame, broccoli, carrots, and red peppers create a flavorful, crunchy dish. Perfect as a ready-made salad, a side dish for fish and meat, or a plant-based lunch base.

Ingredients: barley, adzuki beans, bulgur, edamame beans, red bell pepper strips, broccoli, carrot strips.

• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1,5 minutes

VEGETABLE SALAD 7-INGREDIENT

Cut into even one-centimetre cubes, with low-starch potato, firm apple and perfectly blanched root vegetables and fresh peas – a perfect mix for a vegetable salad. You can use it to make a classic salad with cucumber and hard-boiled egg, an Eastern Borderland version with beetroot and herring, or even an oriental version with chicken, sultanas and curry sauce.

Ingredients: potato, onion, celery, parsley, carrot, peas, apple.

• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1.5 minutes

UNIVERSAL MIX

Thoroughly prepared frozen vegetables retain all the health benefits and flavour of fresh vegetables. You can use them to prepare delicious cream soups, salads or warm one-potdishes in no time.

Ingredients: diced carrot, sliced leek, cauliflower florets, diced parsnip, green bean cuts, yellow bean cuts, peas, corn kernels, diced celery, red pepper strips.

• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1,5 minuta
BLANCHING IN A CONVECTION OVEN	
3 minutes	2 minutes

9-INGREDIENT MIX

This rich blend checks as a base for soups, salads or as an addition for dishes with meat or fish. It is excellent for asian cuisine, for example as an ingredient popular chicken with vegetables in Chinese.

Ingredients: carrot cube, cauliflower rose, cauliflower; por slices, cut green beans, beans yellow cut, peas, corn grain, corn, celery cube, peppers red cube.
• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1 minute

SOUP MIX VEGETABLE

The name itself suggests the purpose. This mix is an abundance flavours that will not only build the taste of the soup, but also fill it entirely. Combined with a piece of meat, thickened with a little butter and flour, it will make a perfect core for a vegetable soup.

Ingredients: cauliflower 5-15 mm, diced carrots, diced broccoli, green bean cuts, cauliflower 15-30 mm, diced celery, diced leek, diced parsley.
• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1.5 minutes



JULIENNE MIX

A simply perfect blend for building flavour in soups, stocks and broths. It can also be used as an ingredient of soups and as a base flavour for sauces, as well as an addition for roasting meat and fish.

Ingredients: carrot 4 × 4 mm strips, parsley 4 × 4 mm strips, celery 4 × 4 mm strips, leek approx. 6 mm thick slices.

- 1 × 10 kg
- 4 × 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
1 minute	30 seconds
BLANCHING IN A CONVECTION OVEN	
1.5 minutes	30 seconds

PEAS AND CARROTS

A classic combination of two different sweet vegetables. A boost of energy and protein for children but also adults. Prepared as a classic side dish with a little potato flour or as a filling for vegetable dumplings.

Ingredients: 10 mm diced carrots, green peas.

- 4 × 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1 minute

PEPPER 3-MIX STRIPS

This colourful mix is perfect for making a paprikash, lecho or a side to meat dishes. Short-fried with herbs and tomato sauce, it will be delicious both as a side dish and as a pizza topping.

- 4 × 2,5 kg



PAN FRYING – FROZEN!	
Frozen -18 °C	
2.5 minutes	
PAN FRYING – DEFROSTED	
Defrosted +3 °C	
Not recommended!	
Product ready for further processing	

VEGETABLE MIX

This classic mix is ideal for mass catering – in schools, hospitals and other large canteens. Thanks to the freshness of the vegetables and their nutritional value, it will ensure the health of our children, adults and people requiring special diets.

Ingredients: broccoli florets, cauliflower florets, sliced carrots.

- 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1 minute

EURO MIX

Simple and multifunctional, a good option for a self-service mix. Attracts attention with the colours of root vegetables, beans and broccoli florets.

Ingredients: flat Romano beans, broccoli 15-30 mm florets, sliced red carrots 15-30 mm, sliced yellow carrots 15-27 mm.

- 1 x 10 kg
- 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
3 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
4 minutes	1.5 minutes



CATERING MIX

A great option for building dishes on large plates due to the size of the beans. The large pieces, crunchiness and sweetness will work well with any meat or fish.

Ingredients: green beans whole, wax beans whole, broccoli 20-40 mm florets, mini carrots, sliced yellow carrot.
• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1.5 minutes

SPRING MIX

A great option for a bain-marie mix. Tastes perfect with light meat and fish. Excellent as a side dish but also as an ingredient in light vegetable casseroles and lasagne.

Ingredients: cauliflower, broccoli 20-40 mm, mini carrots, sliced courgettes, sliced yellow carrots.
• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1 minute

VEGETABLE MIX WITH ROMANESCO

The Romanesco vegetable bouquet is a new, impressive take on the classic vegetable composition. The combination of delicate cauliflower, distinctive broccoli, and decorative Romanesco cauliflower creates a unique blend that is eye-catching and looks beautiful on the plate. The perfect choice for elegant restaurant dishes and buffets – ready to use, with no waste in the spirit of zero waste.

Ingredients: cauliflower 20-40 mm, broccoli 20-40 mm, romanesco cauliflower 20-40 mm.
• 4 x 2,5 kg

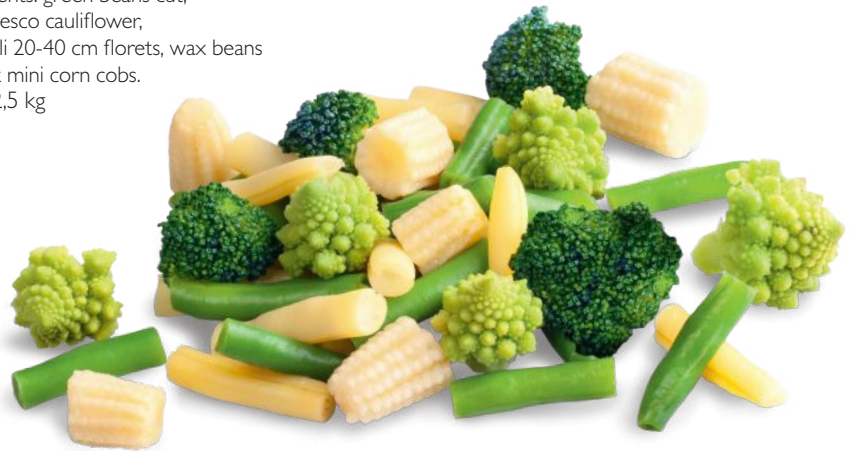


Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1 minute

TERRASSO MIX

Peeled and blanched, asparagus makes a perfect accompaniment to fish. Blended and enriched with garlic, it is suitable for cream soups. Served with a white sauce or mayonnaise, it makes a delicious starter. Asparagus can also be simply baked.

Ingredients: green beans cut, Romanesco cauliflower, broccoli 20-40 cm florets, wax beans cut, cut mini corn cobs.
• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1 minute



SUNNY MIX

The sun mix is a colorful combination of vegetables that will liven up any dish with color and fresh flavor. Slices of orange and yellow carrots, broccoli florets, and strips of red and yellow peppers are complemented by delicate red onion, creating a crunchy and aromatic whole. Perfect as an addition to dinner dishes, stir-fries, casseroles, and vegetable pan-fried compositions.

Ingredients: orange carrot sliced, yellow carrot sliced, broccoli, red onion strips, red pepper strips, yellow pepper strips.
• 4 x 2,5 kg

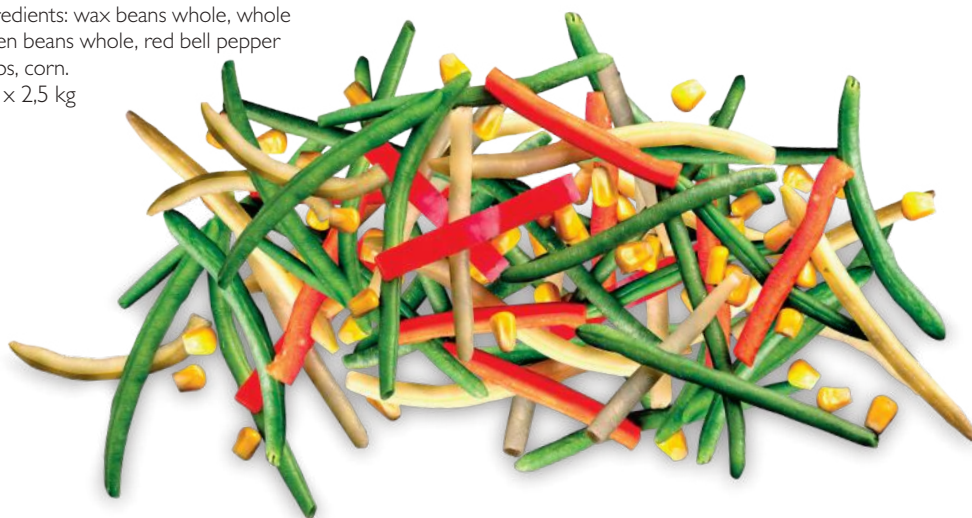


Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1.5 minutes

MEDITERRANEAN MIX

A colorful mix of crunchy veggies that brings the freshness and lightness of southern cuisine to your dishes. The combination of two types of green beans, juicy red peppers, and sweet corn creates a harmonious flavor and an appetizing look on your plate. It is ideal as a base for salads, an accompaniment to fish and seafood, and as a vegetable addition to grilled dishes or light pasta dishes.

Ingredients: wax beans whole, whole green beans whole, red bell pepper strips, corn.
• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1.5 minutes

RATATOUILLE MIX

Thick pieces of vegetables, including tomato quarters, are a sensational idea for a onepot dish or a side to fish or meat. In a classic ratatouille combined with tomato sauce and oregano, it makes for a perfect mix.

Ingredients: sliced courgette 20 mm, diced aubergine 20 mm, tomato quarters, diced red pepper 20 mm, diced green pepper 20 mm, diced onion 10 x 20 mm.
• 4 x 2,5 kg



PAN FRYING – FROZEN!	
Frozen -18 °C	
2 minutes	
PAN FRYING – DEFROSTED	
Defrosted +3 °C	
1 minute	



CHINA MIX

The name speaks for itself. With bamboo strips, black mushrooms and mung bean sprouts, it builds the flavour of Chinese dishes. Suitable for both steamed fish dishes and dishes with hot sauces prepared on a hot wok pan.

Ingredients: mung bean sprouts, red pepper strips, sliced red onions, mushroom strips, bamboo shoots, carrots, sliced leeks, sliced onions.

• 4 x 2,5 kg



PAN FRYING – FROZEN!	
Frozen -18 °C	
2 minutes	
PAN FRYING – DEFROSTED	
Defrosted +3 °C	
1 minute	

THAI WOK MIX

Large, distinctive vegetables, different textures and flavours — a mix designed for fast and hot cooking in a wok pan. Combined with sweet and sour flavours and coconut milk, it will be ideal for a Thai soup or curry.

Ingredients: sliced onions, sliced yellow carrots, red carrot strips, baby corn, bamboo shoots, green bean cuts, green onions, red pepper strips, mushroom strips.

• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
1.5 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
2.5 minutes	1.5 minutes

SOMBRERO MIX

This mix, owing to even chunks of equally firm vegetables, is ideal for cooking without defrosting – right in the pot or in the pan. Beans and corn indicate its Tex-Mex origins. Goes well with fresh coriander, tomatoes and cumin. Ideal for chilli con carne.

Ingredients: corn grain, red bean, green bean cut, green peas, diced carrot, diced celery, green pepper strip, red pepper strip.

• 4 x 2,5 kg



Frozen -18 °C	Defrosted +3 °C
BLANCHING IN BOILING WATER	
2 minutes	1 minute
BLANCHING IN A CONVECTION OVEN	
3 minutes	1.5 minutes



INSPIRED BY NATURE

MUSHROOMS

Forest mushrooms are the treasure of Polish forests. Picked at the right time, cleaned from dirt, washed, cut or not. Shock-frozen, they will create and complement the best dishes at your restaurant. Excellent for sauces and as an additions to individual dishes.



BAY BOLETE WHOLE

Whole bay bolete is definitely not only tasty, but also beautiful. Adding a few to your soup will impart a unique character and appearance to it. Sautéed with onion or garlic, with a bit of white wine and cream, it will make a delicious, starter. It goes very well with soft egg yolk and butter-based Hollandaise sauce.

• 4 x 2,5 kg



BAY BOLETE DICED

Diced bolete will build a tasty volume of your Christmas Eve soup. As a cube, it will be a perfect ingredient of a mushroom sauce with mushroom chunks, and will also go perfectly with mushroom risotto or pasta with cream sauce.

• 4 x 2,5 kg



BOLETUS WHOLE

This "king of the forest" in all its glory deserves respect, as do dishes in which it plays the main role. Short fried in a pan, served as a starter or as an accompaniment to an exquisite dish – steak or foie gras.

• Ø 0-50 mm

• 4 x 2,5 kg



BOLETUS HALVES

Boletus halves are perfect in tarts and quiches. They will impart a refined character to your dish, while thanks to their delicate flavour, they go well with eggs, herbs and cream.

• 4 x 2,5 kg



BOLETUS DICED

This is, of course, an ideal ingredient of cream of mushroom soup. It will impart an exquisite and firm quality to Christmas Eve mushroom soup. Suitable for risotto and pasta.

• class I
• class II
• 4 x 2,5 kg



CHANTERELLE WHOLE

Once briefly steamed, it's a perfect mushroom for breakfast options – it goes well with scrambled eggs, bacon and onions. It will make a great addition to delicate long pasta.

- Ø 0-50 mm
- 4 x 2,5 kg



CHANTERELLE DICED

When steamed, it makes for a great sauce, but also a stuffing for such Polish classics as croquettes or dumplings. Remember not to overcook this mushroom as it can become hard.

- 4 x 2,5 kg



CHANTERELLE CRUMBLE

Mushrooms in this form are often added to dumplings, croquettes, and pancake fillings. They can also be used to make a mushroom soup seasoned generously with fresh dill.

- 4 x 2,5 kg



MUSHROOM 3-MIX

Mushrooms make an excellent stuffing for croquettes and an ingredient in meat fillings. You can use them to make mushroom soups and creams. Mushroom sauces have a very deep flavour and an amazing aroma.

Ingredients:
bay bolete, diced suillus
luteus, diced boletus edulis

• 4 x 2,5 kg



CHAMPIGNON SLICED

This humble mushroom has enormous culinary potential. Prepared with butter, white wine and onion or garlic – a classic combination. This combination makes excellent sauces, additions to meat or delicious soups.

• 4 x 2,5 kg





INSPIRED BY NATURE

HERBS

Fresh, fragrant and aromatic. Washed, cut and shock frozen – they impart a strong flavour to dishes. They complement all kinds of dishes, sauces and dips.



PARSLEY

Parsley is an indispensable addition to Polish dishes, soups, one-pot dishes and Mediterranean cuisine. An excellent and readymade base for sauces, while in combination with olive oil and garlic – an ideal addition to any fish.

• 10 × 1 kg



USE DEFROSTED OR FROZEN

– as desired

DILL

An indispensable addition to potatoes, fish and salads, and especially to herbal dips based on dill, lemon and dairy.

• 10 × 1 kg



USE DEFROSTED OR FROZEN

– as desired

BASIL

An unparalleled herb for Italian dishes and for tomato sauces, pesto Genovese or pasta. It goes fantastically with tomatoes and dairy products.

• 10 × 1 kg



USE DEFROSTED OR FROZEN

– as desired

LOVAGE

Lovage, with its intense and strong aromas, is an ingredient in many popular dishes such as broths, sauces, soups, and marinades. It can be used to enhance the flavor of meat, fish, and vegetables. The leaves of this plant are rich in umami taste, which we know from soy sauce, and a small portion in a dish amplifies the intensity of the other ingredients.

• 10 x 1 kg



USE DEFROSTED OR FROZEN

– as desired

CORIANDER

Coriander is a versatile spice used in many cuisines around the world. Its leaves and seeds add a distinctive flavor and aroma to dishes.

• 10 x 1 kg



USE DEFROSTED OR FROZEN

– as desired

CHIVE

Chives are versatile and can be used in both hot and cold dishes, either as a fresh herb or a garnish. They make a great addition to sandwiches, especially those with deli meats, cottage cheese, or eggs. Chives can also be sprinkled on grilled or campfire-roasted potatoes.

• 10 x 1 kg



USE DEFROSTED OR FROZEN

– as desired

LOGISTICS DATA

product	packaging	pcs. / cart.	cart. / pal.
FRUITS			
Pineapple	1000 g	10	63
Avocado diced	1000 g	5	108
Peach Halves	1000 g	5	117
Berry	2500 g	4	72
Raspberry	2500 g	4	64
Mango	1000 g	10	72
Compote mix	2500 g	4	72
Sea buckthorn	1000 g	5	126
Rhubarb	2500 g	4	72
Strawberry without stalk	2500 g	4	72
Pitted cherry	2500 g	4	72
Cranberry	2500 g	4	40
SOLO VEGETABLES			
Floret broccoli	2500 g	2	90
Mini broccoli	2500 g	4	54
Brussels sprout	2500 g	4	72
Onion sliced	2500 g	4	63
Onion diced	2500 g	4	63
Courgette sliced	2500 g	4	72
Garlic cloves	1000 g	5	99
Pumpkin diced	2500 g	4	72
Edamame soybean beans	2500 g	4	45
Edamame soybean pods	2500 g	4	63
Green bean cut	2500 g	4	63
Green bean whole	2500 g	4	72
Wax bean whole	2500 g	4	63
Broad beans	1000 g	5	117
Pea pods	1000 g	10	54
Green peas	2500 g	4	72
Floret cauliflower	2500 g	4	63
Romanesco cauliflower	2500 g	4	45
Corn cob	2500 g	2	128
Corn grain	2500 g	4	72
Diced carrot	2500 g	4	72
Parisian carrot	2500 g	4	72
Sliced carrot	2500 g	4	72
Mini carrot	2500 g	4	72
Okra	1000 g	5	90
Salsify	1000 g	5	99
Asparagus whole white	1000 g	10	54
Asparagus whole green	1000 g	10	54
Chopped spinach	2500 g	4	72
Spinach leaves	2500 g	4	63
HERBS			
Basil	1000 g	10	54
Coriander	1000 g	10	54
Dill	1000 g	10	54
Lovage	1000 g	10	63
Parsley	1000 g	10	54
Chive	1000 g	10	54

LOGISTICS DATA

product	packaging	pcs. / cart.	cart. / pal.
MIX VEGETABLES			
Vegetable mix	2500 g	4	63
Vegetable mix with romanesco	2500 g	4	63
Sliced carrot duo	2500 g	4	72
Peas and carrots	2500 g	4	72
Euro mix	2500 g	4	63
Ratatouille mix	2500 g	4	72
Terrasso mix	2500 g	4	81
Catering mix	2500 g	4	63
China mix	2500 g	4	63
Sombrero mix	2500 g	4	63
Sunny mix	2500 g	4	63
Mediterranean mix	2500 g	4	63
Universal mix	2500 g	4	72
9-ingredient mix	2500 g	4	72
Spring mix	2500 g	4	63
Pepper 3-mix strips	2500 g	4	63
Vegetable salad 7-ingredient	2500 g	4	72
Bulgur salad	2500 g	4	63
Vegetables for shakshuka	2500 g	4	63
Julienne mix	2500 g	4	63
Thai wok mix	2500 g	4	54
Soup mix vegetable	2500 g	4	72
MUSHROOMS			
Boletus whole	2500 g	4	54
Boletus diced class I	2500 g	4	40
Boletus diced class II	2500 g	4	40
Boletus halves	2500 g	4	54
Chanterelle whole	2500 g	4	40
Chanterelle diced	2500 g	4	40
Chanterelle crumble	2500 g	4	40
Bay bolete whole	2500 g	4	40
Bay bolete diced	2500 g	4	40
Mushroom 3-mix	2500 g	4	40
Champignon sliced	2500 g	4	63



LOGISTICS DATA – BULK CARTON

product	packaging	pcs. / cart.	cart. / pal.
FRUITS			
Berry	10 kg	1	72
Kiwi	10 kg	1	63
Raspberry grits	10 kg	1	63
Black currant	10 kg	1	72
Red currant	10 kg	1	72
Rhubarb	10 kg	1	72
Pitted plum halves	10 kg	1	72
Pitted cherry	10 kg	1	72
SOLO VEGETABLES			
Floret broccoli	10 kg	1	54
Onion diced	10 kg	1	72
Green bean whole	10 kg	1	72
Green peas	10 kg	1	72
Floret cauliflower	10 kg	1	63
Diced carrot	10 kg	1	72
Red pepper diced	10 kg	1	72
Red pepper strips	10 kg	1	63
Chopped spinach	10 kg	1	72
Spinach leaves	10 kg	1	63
MIX VEGETABLES			
Euro mix	10 kg	1	63
Julienne mix	10 kg	1	63

PACKAGING

Bag 1 kg
 Bag 2,5 kg
 Carton box 10 kg
 Bag 20 kg
 Octabin



BAG 1 kg



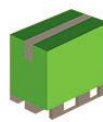
BAG 2,5 kg



BAG 20 kg



OCTABIN



BULK



CARTON BOX

INSPIRED BY NATURE

April 2026



Oerlemans Foods Polska sp. z o. o.

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