



Not only delicious pâtes

ABOUT US

Canned products Čongrády are based on a family recipe created by Zuzana's grandfather - Štefan Čongrády. Having worked as a village butcher for several years allowed him to produce home made pates, spreads and meat preserves with a balanced tastes using real meat.

We built on his experience and for more than 10 years we have been bringing our products to our customer's tables using only natural ingredients. Just like you would make them at home yourselves.

- We choose our suppliers carefully.
- We pay attention to the quality of processing.
- The taste experience is extremely important to us.
- We also pay attention to packaging and presentation of our products.

We successfully continue in what our grandfather Štefan Čongrady started. Out of respect for him, his name Čongrady is seen on every one of our products.

We are here for you, for our customers, to preserve traditions and tastes for future generations.





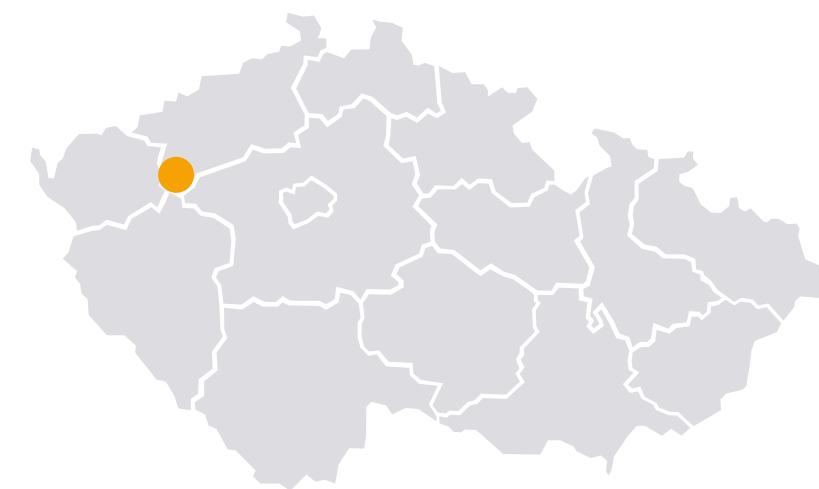
PRODUCTION

Manufacturing production of Čongrády products takes place in the Ústí Region in the municipality of Lubenec-Ležky, in northwestern Bohemia.

Our products are based on natural ingredients, treated by thermosterilization process in autoclaves.. This allows us to offer products without chemical preservatives and additives, without gluten. We use only meat and spices, just like when you make homemade products.

Over time we have been working on improving the technological equipment– Techna autoclaves, Retigo combi ovens, iVario pressure cookers, sealing machines and Rex vacuum fillers, labeling line.

Currently, our production capacity is approximately 25,000 pieces/month.



PORTFOLIO

Currently we have 15 permanent products in our portfolio divided into 5 lines - CLASSIC, RETRO, GOURMET, DELICATES and LARDS.

Thanks to the wide range of flavors, everyone can find their favorite product and the type of meat, such as pork, beef, goose, duck, deer and rabbit products.

The shelf life of our pâtés and canned meat is 24 months, for lards it is 6 months.

CLASSIC



RETRO



GOURMET



DELICATES



LARDS



CLASSIC

The collection of 3 delicious pâtés is a great boost for our body and soul. Family recipes of our grandfather Štefan Čongrády.



Flank pâté

You'll be surprised by the high content of lean meat in this beautiful pâté. Ingredients include only meat, vegetables and spices. Enjoy this pâté in combination with fresh bread and cold beer.



Liver pâté

In addition to liver and bacon, this pâté hosts notes of roasted onion, nutmeg and marjoram. Add freshly ground pepper to intensify the taste of this pâté.



Lard Spread

There are few dishes that rival the natural and vibrant taste of our Pork Rind Spread. Made with just minced pork rind, lard, garlic and salt, our Pork Rind Spread appeals to those who enjoy more intense flavors. Made according to Grandpa Congrady's secret recipe, simply combine fresh bread, mustard, onion, garlic and this spread to create the ultimate Czech delicacy!

CLASSIC



Flank pâté



Liver pâté



Lard Spread

RETRO

The Retro line will save the situation where there is no time to spare. It will make it easier for you to prepare a tasty meal in no time.



300 g

Pork in own juice

This pâté is simply too good to overlook. Lean pork shoulder is only salted and preserved. Which means it's simple and tasty. Try this pork delicacy on buttered bread..



300 g

Luncheon Meat

A traditional delicacy, this style of pâté has been a staple in Czech kitchens for years. Made with high quality pork and a touch of beef, the only other ingredients in this dish are fresh pepper and salt to give this Czech classic an added kick.



300 g

Beef with garlic

Imagine a piece of good Czech beef with only a touch of garlic and salt: that is our beef with garlic and it couldn't be simpler. This dish is ideal for consuming cold or combining with a homemade meal like spinach and dumplings! Simple, delicious, and full of flavor. Enjoy!

RETRO



Pork in own juice



Luncheon Meat



Beef with garlic

GOURMET

This popular range delivers a real taste experience.

Each pâté contains a special ingredient that will tickle the taste buds of every gourmet.



170 g

Flank pâté with chili

Feel free to indulge in your favorite flank pâté but this time with a touch of chili. We carefully curate the spice level of this pâté to ensure it is mild and fit for your palate. Give this spicy pâté a shot and it might just fuel your passion for more!



170 g

Goose liver pâté with Sichuan pepper

An unusual combination of spices, herbs and brandy along with goose liver creates a pâté of fine and exotic notes. Delicate in flavor, this pâté emphasizes the taste of the goose liver itself. Thanks to the addition of Sichuan pepper, an ingredient that pairs well with poultry, you can't help but fall in love with this pâté.



170 g

Liver pâté with dried plum

Thanks, in part, to the addition of dried plums, this flavor of liver pâté is extraordinarily delicious. Why not try this unique twist on one of your favorite pâtés, it might just surprise you! Perfect for toast and red wine.

GOURMET



Flank pâté with chili



Goose liver pâté with Sichuan pepper



Liver pâté with dried plum

DELICATES

Meet our premium line. A collection of 4 delicious pâtés with high quality meat and a delicate taste.



Deer pâté with dried plum

In this delicious pâté you will find quality venison from the Bohemian Forest as well as dried plum macerated in a Pinot Noir red wine. A high content of organic deer meat ensures freshness while the dried plums add a delicious, sweet taste to the mix. Try pairing this pâté with a quality cheese.



Duck pâté with smoked duck breast

This duck pâté consists of tender duck meat prepared slowly and delicately. Our Duck breast is cured for days in a salt lure before being delicately smoked by our artisan chefs. Once complete we add tender duck meat, liver, reared duck lard, and garlic. The result is a unique and worldly taste you won't forget. This pâté is perfect for pairing with a heavier red wine or herbal spirit.



Rabbit pâté with thyme

Our Rabbit pate is seasoned with thyme and bathed in a Rhineland-style Riesling. A unique combination of Moravian winemakers and Czech farmers, this Rabbit pate is lean, healthy, and delicious. It is a must-try for the health-conscious consumer of today!



Jerky duck

Confi duck flavored only with marjoram, salt and pepper. Savor this delicacy on a fresh baguette or with crackers and wine. A true meat affair!

DELICATES



Deer pâté
with dried plum



Duck pâté
with smoked duck breast



Rabbit pâté
with thyme



Jerky duck

LARDS



Pork cracklings in lard

The crispy fried lard in a high quality.



Lard

Lard is the semi-soft, white fat located in the fattiest portions of a pig. Lard has become a popular cooking fat once again because it contains no trans fats and offers a number of benefits.

LARDS



Pork cracklings in lard



Lard

CUSTOM MADE PRODUCTS

We also specialize in custom manufacturing and currently produce more than 35 private label products.

We can develop a complete product based on the client's requirements, taking into account the quality of raw material, the structure of the produce and the desired flavor and packaging.

Alternatively the client can supply their own recipe on which basis we will produce initial samples. After these samples are approved, we can start with the production.







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