Prymat GROUP

PRODUCT LIST

Prymat® Kucharek Smak asta

Cook naturally and deliciously with Prymat!

We increasingly appreciate nature for its indissoluble power and beneficial properties. When it comes to cooking we are looking for a perfect combination of delicious things with their high-quality and natural properties. Good cuisine is based not only on flavour and good ideas but most of all on excellent ingredients.

Prymat offers products inspired by nature's richness. Prymat's uniform seasoning types such as: herbs, root spices, peppers or paprikas guarantee a unique flavour and distinctive aroma, while blends of seasonings do not contain monosodium glutamate, preservatives or artificial colourings. They are a composition of properly chosen best herbs and spices, owing to which dishes being prepared will always taste great.

Prymat also offers a varied range of other products such as: marinades for meat, salad sauces, breadcrumbs, coatings, nuggets, dips and condiments. These products are a proposal for those who are looking for solutions guaranteeing delicious, fast and simple cooking. Prymat's offer also includes mustards in favourite flavours, which have gained the recognition of many consumers.

Prymat's seasonings and other products allow you to take up all kinds of culinary challenges, regardless of whether we prepare dishes based on well-proven recipes or undertake culinary experiments. They guarantee the proper appearance of dishes, richness of flavour and variety of composition. Unique dishes, which we share with our family and friends, always require the use of high-quality natural products without unnecessary additives. Knowing our consumers' needs, we prepare all products based on best ingredients distinguished by their unique quality.

With Prymat's products cooking is easy and a pleasure,
and the flavour of dishes prepared always perfect.
Cook naturally and deliciously with Prymat!

MY RECIPE FOR:

Preparation of home-made dinners is a huge art and challenge. They should be delicious with a minimum of time and work spent on their preparation. We also make an effort for our dishes to be surprisingly varied.

The product category called "My recipe for:" stands for unique proposals aimed at people looking for everyday culinary inspirations. We have engaged outstanding chefs, who have shared their culinary experiences with us and prepared carefully designed formulas for delicious dishes. The product line "My recipe for:" allows you to prepare dishes from various parts of the world: from classic shoulder – typical of the Polish cuisine, popular Italian spaghetti bolognese through to an oriental Chinese dish.

NEW

My recipe for: a Chinese dish

weight	: 39 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 3600
best before	: 12 months

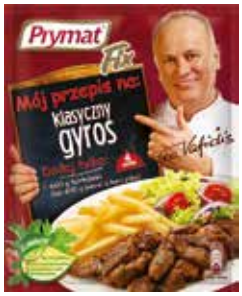
5 901135 029377

NEW

My recipe for: juicy ribs

weight	: 30 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 3600
best before	: 12 months

5 901135 029407



NEW

My recipe for: a classic gyros

weight	: 30 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 3600
best before	: 12 months

5 901135 029384

NEW

My recipe for: juicy chicken

weight	: 36 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 3600
best before	: 12 months

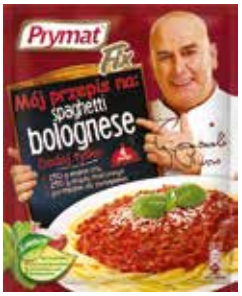
5 901135 029391

NEW

My recipe for: juicy sholder

weight	: 30 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 3600
best before	: 12 months

5 901135 029414



NEW

My recipe for: spaghetti bolognese

weight	: 51 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 3600
best before	: 12 months

5 901135 029421

MUSTARDS

Excellent in taste, mustard will emphasize the character of each day. Owing to a carefully developed formula, the highest quality mustard seed, specially selected blend of herbs and spices and ideally chosen proportions of ingredients, Prymat mustards will satisfy the taste of the most demanding lovers of distinctive flavour.

Our mustards are an ideal addition both to sandwiches and hot snacks, excellent for underlying the flavour of sauces, salads and sandwich pastes. They also enrich the flavour of roasted, stewed, fried or grilled meats.

Horseradish mustard
mildly hot

weight	: 185 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 1998
best before	: 12 months

5 901135 025751 >

Deli mustard
mild

weight	: 185 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 1998
best before	: 12 months

5 901135 025812 >

Russian style mustard
spicy hot

weight	: 180 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 1998
best before	: 12 months

5 901135 025799 >

NEW

French mustard
mild

weight	: 180 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 1998
best before	: 9 months

5 901135 027854 >

Polish sarepska mustard
spicy

weight	: 180 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 1998
best before	: 12 months

5 901135 025737 >

Cream mustard
mild

weight	: 185 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 1998
best before	: 12 months

5 901135 025775 >

NEW

Table mustard
mild

weight	: 185 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 1998
best before	: 12 months

5 901135 027878 >

MUSTARDS
in PET packaging

In situations where, apart from excellent flavour, the comfort of use and precision of quantity are important, our mustards in light, handy and non-breaking PET packages are an ideal choice.

Brown mustard is one of the most popular mustards of choice. It contains seeds of specially selected white and black mustard seed with persistent flavour. It is characterised by a clear, coarse-grained structure, mildly hot flavour and intensive aroma. Barbecue mustard, in turn, is a perfect combination of the best mustard seeds with excellent spices. It wonderfully underlines the flavour of meats, not only grilled ones.

Barbecue mustard PET
mildly hot

weight	: 260 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 1596
best before	: 9 months

5 901135 024778 >

Polish sarepska mustard PET
spicy

weight	: 260 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 1596
best before	: 6 months

5 901135 026338 >

FRIED ONION

Prymat Fried Onion makes an aromatic and tasty addition to many dishes. It finds an almost unlimited use in each kitchen. It is suitable for vegetable as well as meat dishes. It wonderfully underlines the flavour of fish, potatoes, hamburgers, French bread pizzas, hot-dogs, hot and cold sandwiches and salads. We often use it for coating dumplings or noodles. Ideally fried, crispy with a golden colour, it tastes just exceptional.

NEW

Fried onion

weight	: 100 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 1536
best before	: 12 months

5 901135 029438 >

Fried onion

weight	: 300 g
no. of items in a collective packaging	: 9
no. of items on a pallet	: 864
best before	: 12 months

5 901135 021883 >

GRINDERS

The richness of natural aroma along with their original flavour is the greatest advantage of seasonings. For Prymat seasonings to offer full flavour and aroma at all times we have locked them in traditional glass containers. Owing to that, black and colour peppers, sea or herb salts or salad seasonings will always smell very intensive, and a special element will allow you to dispense the right amount of spices to dishes being prepared.

Black pepper
grained

weight	: 55 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 3168
best before	: 24 months

5 901135 023771 >

Colour pepper
grained

weight	: 40 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 3168
best before	: 24 months

5 901135 023788 >

Sea salt
coarse-grained

weight	: 110 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 3168
best before	: 24 months

5 901135 023795 >

Salad seasoning

weight	: 50 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 3168
best before	: 24 months

5 901135 023818 >

Herbal salt

weight	: 80 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 3168
best before	: 24 months

5 901135 023801 >

PEPPERS

Hot flavour and distinctive aroma are natural and desired features of this most popular dish, and thanks to that it has a wide culinary use and adds character to every dish. It is worth knowing that various kinds of pepper are seeds of the same plant, but collected at various stages of the plant development and piquancy or subjected to special natural processes, allowing us to bring out the rich flavour of this spice.

White pepper
ground

weight	: 15 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000505 >

Garlic pepper

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 025867 >

Lemon pepper

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 019965 >

Colour pepper
grained

weight	: 15 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 011723 >

Black pepper
ground

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000376 >

Herbal pepper
ground

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000130 >

Black pepper
coarse-ground

weight	: 15 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 017350 >

Pieprz czarny
grained

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000291 >

HERBS

Is it possible to imagine Polish cuisine without marjoram or Greek cuisine without oregano? Herb seasonings form the basis of the European cuisine. They are indispensable aromatic ingredients of soups, salads and meat, fish and vegetable dishes. They allow you not only to bring out and underline the natural flavour of dishes being prepared, but also have a beneficial impact on digestive processes. Their power comes from nature, which guarantees their full flavour and aroma.

Basil
rubbed

weight	: 10 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 5760
best before	: 24 months

5 901135 000604 >

White mustard seed
whole

weight	: 30 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000529 >

Onion
dried

weight	: 15 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000499 >

Caraway seed
whole

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000512 >

NEW

Sage

weight	: 10 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 028462 >

Caraway seed
ground

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000765 >

Garlic
granulated

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000277 >

Coriander
whole

weight	: 15 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 013475 >

Traditional Polish Garlic

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 024716 >

Dill leaves
dried

weight	: 6 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 5760
best before	: 24 months

5 901135 000406 >

Bay leaf

weight	: 6 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 4500
best before	: 24 months

5 901135 000482 >

Marjoram
rubbed

weight	: 8 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 4500
best before	: 24 months

5 901135 000543 >

Lovage leaf

weight	: 10 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 5760
best before	: 24 months

5 901135 012157 >

Thyme

weight	: 10 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 5760
best before	: 24 months

5 901135 000352 >

Parsley
dried

weight	: 6 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 5760
best before	: 24 months

5 901135 000390 >

Allspice
whole

weight	: 15 g
no. of items in a collective packaging	: 18
no. of items on a pallet	: 5184
best before	: 24 months

5 901135 000420 >

Oregano

weight	: 10 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 5760
best before	: 24 months

5 901135 000536 >

Allspice
ground

weight	: 15 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 013437 >

NEW

Rosemary

weight	: 15 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 5760
best before	: 24 months

5 901135 026727 >

Herbs de Provence

weight	: 10 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 5760
best before	: 24 months

5 901135 000239 >

PAPRIKAS

Paprika, along with pepper, is one of the most popular and most often used spices. It was known and appreciated for its culinary use and natural properties as early as 2500 B.C. Today, it is hard to imagine Spanish, Mexican, Indian or Hungarian cuisine without paprika, which is also widely present in Polish cuisine, adding flavour and beautiful colour to many traditional dishes.

Cayenne red pepper
ground

weight	: 15 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000451 >

Sweet paprika
ground

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000437 >

Hot paprika
ground

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000475 >

SALTS

Salt, which has been known for several thousand years, is one of the most valuable and popular spices in any kitchen. Owing to their natural origin, our salts make it possible to prepare excellent dishes, full of persistent flavour and rich aroma.

Pickling salt

weight	: 50 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 12 miesięcy

5 901135 012171 >

Garlic salt

weight	: 40 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000314 >

Herbal salt

weight	: 30 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 011471 >

SPICES

The aromatic scent of cinnamon, warming power of ginger, beautiful colour of turmeric or intensive aroma of cloves are only a few advantages of Prymat root spices. Their wide use, both for sweet and salty dishes, means that dishes seasoned with them are simply unique.

Cinnamon
ground

weight	: 15 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000178 >

Ginger
ground

weight	: 15 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000659 >

Nutmeg
ground

weight	: 10 g
no. of items in a collective packaging	: 30
no. of items on a pallet	: 8640
best before	: 24 months

5 901135 000635 >

Turmeric
ground

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 012508 >

Cloves
whole

weight	: 10 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 5760
best before	: 24 months

5 901135 000185 >

Juniper berries

weight	: 15 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 5760
best before	: 24 months

5 901135 013512 >

SAFFRON, VANILLA

If we talk about unique dishes for unique occasions, then it surely means Prymat seasonings! Both saffron - one of the most expensive spices in the world, as well as aromatic vanilla pods, will astonish you with their intensive flavour.

Saffron
strands

weight	: 0,5 g
no. of items in a collective packaging	: 1/1
best before	: 24 months

5 901135 025164 >

Vanilla pods
2 pieces

weight	: 4 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1320
best before	: 24 months

5 901135 023832 >

BLENDS OF SPICES Taste of Tradition

Prymat spices have long been renowned among consumers all over Poland, adding flavour and aroma to home-made dishes. Prymat offers a wide selection of spice blends, custom-made for your favourite dishes.

Seasoning for bigos
and cabbage dishes

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000246 >

Hunter's poultry seasoning

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000079 >

Goulash seasoning

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000062 >

Seasoning for game dishes

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 025362 >

Mulled wine and beer seasoning

weight	: 40 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 36 months

5 901135 012485 >

Bean dish seasoning

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000260 >

Turkey and poultry dish seasoning

weight	: 25 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 024242 >

Chitterling seasoning

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000086 >

Chicken and poultry dish seasoning

weight	: 30 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000321 >

Custom-made Prymat spice blends are an excellent choice for all of those who look for well-proven solutions in the kitchen, which each time guarantee a culinary success! Our blends are inspired by nature. These are the best quality herbs and spices arranged in ideal proportions. They contain no monosodium glutamate, preservatives or artificial colourings. Only the best natural ingredients to show that we care about quality and flavour.

Chicken seasoning
spicy

weight	: 25 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 015134 >

Gingerbread, cake and dessert seasoning

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 026376 >

Traditional Polish chicken seasoning

weight	: 25 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 024228 >

Seasoning for fish
and seafood

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000666 >

Chicken seasoning
herbal

weight	: 30 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 015141 >

Seasoning for salads,
sauces and dips

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000338 >

Seasoning for ground meat,
stuffing and meat balls

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000055 >

Pork seasoning

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 015172 >

Seasoning for roasts
and stewed meats

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000307 >

NEW

Beef seasoning

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 027328 >

Seasoning for potatoes and chips

weight	: 25 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 010085 >

Seasoning for ribs with honey

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 015165 >

BLENDS OF SPICES
Cuisines of the World

Having in mind the culinary inspirations of the world's cuisines and our consumers' liking for experimenting in the kitchen, we have created a special offer of seasoning mixes destined for the most popular national dishes. Italian pizzas, Indian curry, Greek tzatziki or Turkish kebab can be easily prepared at home, and their flavour is guaranteed by our seasonings. The world's cuisines hold no secrets for us!

Seasoning blends inspired by other countries' cuisines have settled in Polish cuisine for good and found their place in Poles' everyday menu. Our seasonings always help bring out the excellent flavour and aroma of dishes both from the favourite Italian cuisine and the most distant corners of the world.

NOWOŚĆ

Seasoning for bruschetta
and Italian cuisine dishes

weight	: 15 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 12 months

5 901135 027304 >

Curry seasoning

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000611 >

Kebab and Gyros seasoning

weight	: 30 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 36 months

5 901135 012522 >

Seasoning for pizza
and Italian cuisine dishes

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 000048 >

Seasoning for pasta dishes

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 015158 >

Tzatziki
spicy garlic sauce

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 010177 >

CONDIMENTS

A wide product range of Prymat brand is popular condiments. These traditional products with comprehensive use should not be left out in any kitchen. Gelatine, citric acid and baking soda are necessary additions in preparation of many sweet and dry cakes and pastries, and also fish and meat dishes.

Citric acid

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 36 months

5 901135 017558 >

Edible gelatin

weight	: 30 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 36 months

5 901135 017534 >

Baking soda

weight	: 50 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 12 months

5 901135 017510 >

SPICES/SEASONINGS
in large packages

The offer of XXL seasonings - "A lot is cost-effective" - is a special line of the most popular uniform seasonings and blends in Poland. These economical packages are an ideal solution for those who like to cook a lot.
The same quality and aroma, 100% flavour for a better price. Only advantages!
Our spices/seasonings in large packages are a sensible choice.

Kebab and Gyros seasoning XXL

Weight	: 70 g
Number of items in a collective packaging	: 20
No. of items on a pallet	: 3600
Best before	: 36 months

5 901135 021814 >

Black pepper XXL
ground

Weight	: 50 g
Number of items in a collective packaging	: 20
No. of items on a pallet	: 3600
Best before	: 24 months

5 901135 011624 >

Chicken and poultry dish seasoning XXL

Weight	: 70 g
Number of items in a collective packaging	: 20
No. of items on a pallet	: 3600
Best before	: 24 months

5 901135 015233 >

Herbal pepper XXL
ground

Weight	: 50 g
Number of items in a collective packaging	: 20
No. of items on a pallet	: 3600
Best before	: 24 months

5 901135 000703 >

Sweet paprika XXL
ground

Weight	: 50 g
Number of items in a collective packaging	: 20
No. of items on a pallet	: 3600
Best before	: 24 months

5 901135 015219 >

Allspice XXL
whole

Weight	: 40 g
Number of items in a collective packaging	: 15
No. of items on a pallet	: 2700
Best before	: 24 months

5 901135 015196 >

NUGGETS

Every one of us sometimes asks the question: how can I surprise my family at dinner? To choice from proven, classic dishes or let one's imagination run wild? For those who are looking for inspirations and new solutions, Prymat has prepared simple and interesting proposals - nuggets in classic and spicy versions. Nuggets are delicious dishes made from chicken breasts, which owing to a special coating, is a crispy and tasty meal.

Classic nuggets

Weight	: 90 g
Number of items in a collective packaging	: 15
No. of items on a pallet	: 2700
Best before	: 12 months

5 901135 025959 >

Savoury nuggets

Weight	: 90 g
Number of items in a collective packaging	: 15
No. of items on a pallet	: 2700
Best before	: 12 months

5 901135 025904 >

BREADCRUMBS AND COATINGS

Coating is one of the most favourite forms of preparing meat in the Polish cuisine. Breadcrumbs and coatings are indispensable in the traditional art of cooking. Prymat, while meeting various culinary preferences of its consumers, has created a product range where on can prepare delicious dishes with a crispy and golden coating.

Coating
for meat

Weight	: 90 g
Number of items in a collective packaging	: 15
No. of items on a pallet	: 2700
Best before	: 18 months

5 901135 010153 >

Coating
for chicken

Weight	: 90 g
Number of items in a collective packaging	: 15
No. of items on a pallet	: 2700
Best before	: 18 months

5 901135 010139 >

Classic breadcrumbs

Weight	: 400 g
Number of items in a collective packaging	: 10
No. of items on a pallet	: 910
Best before	: 12 months

5 901135 000444 >

BARBECUE

Delicious sausages from barbecue, aromatic shoulder, crisp steak or spicy shish kebabs are dishes whose flavour we like especially in the barbecue season. And when we talk about a successful party, then only with Prymat aromatic seasonings!

Classic barbecue seasoning

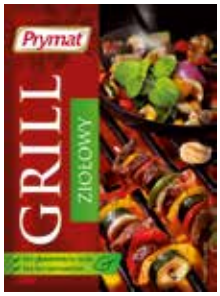
weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 36 months

5 901135 000734 >

Spicy barbecue seasoning

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 36 months

5 901135 014823 >



Herbal barbecue seasoning

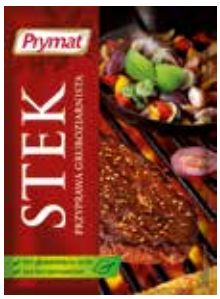
weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 36 months

5 901135 014847 >

Classic pork sholder

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 36 months

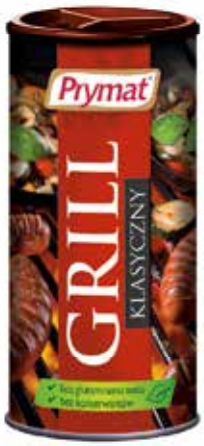
5 901135 014946 >



Steak coarse-grained seasoning

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

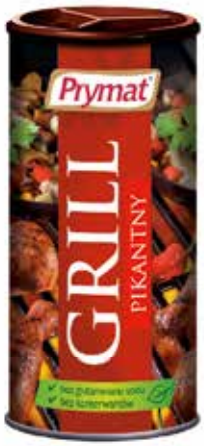
5 901135 000253 >



Classic barbecue seasoning (a tube)

weight	: 80 g
no. of items in a collective packaging	: 9
no. of items on a pallet	: 1944
best before	: 36 months

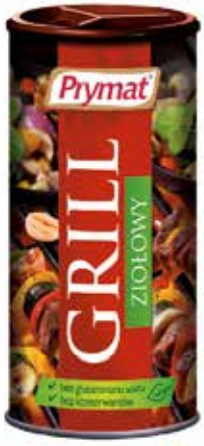
5 901135 000383 >



Spicy barbecue seasoning (a tube)

weight	: 80 g
no. of items in a collective packaging	: 9
no. of items on a pallet	: 1944
best before	: 36 months

5 901135 013260 >



Herbal barbecue seasoning (a tube)

weight	: 80 g
no. of items in a collective packaging	: 9
no. of items on a pallet	: 1944
best before	: 36 months

5 901135 013246 >

DIPS

Dips are aromatic sauces of rich consistency. They are usually served in separate vessels. Their wide-ranging use makes them an ideal addition to meat, vegetables and salty snacks. Sauces from the Party dip line are very easy and quick to prepare. Simply mix the contents of a package with selected ingredients, such as ketchup, mayonnaise or natural yoghurt, depending on the variant, and put aside for a while. After 5 minutes we can enjoy the flavour of our favourite snacks with delicious, rich dips!

NEW

Barbecue party dip

weight	: 9 g
no. of items in a collective packaging	: 30
no. of items on a pallet	: 17280
best before	: 18 months

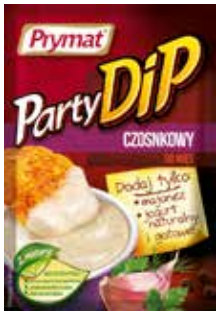
5 901135 027076 >

NEW

Mexican party dip

weight	: 9 g
no. of items in a collective packaging	: 30
no. of items on a pallet	: 17280
best before	: 12 months

5 901135 027083 >



NEW

Garlic party dip

weight	: 9 g
no. of items in a collective packaging	: 30
no. of items on a pallet	: 17280
best before	: 18 months

5 901135 027090 >

NEW

Cheese party dip

weight	: 9 g
no. of items in a collective packaging	: 30
no. of items on a pallet	: 17280
best before	: 12 months

5 901135 027106 >

MARINADES Loose

Preparation of delicious, juicy and crispy meat has never been easier. For stewed and grilled meat lovers we have prepared a range of meat marinades. We offer our marinades in classic and piquant flavour variants. All you have to do is mix a marinade with oil, rub meat with it and put aside the meat for a minimum of 2 hours in a cold place. When roasted or grilled it is full of flavour and aroma.

Classic meat marinade

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 016353 >

Spicy meat marinade

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 016377 >

MARINADES Liquid

Prymat liquid marinades are a convenient way of enriching the flavour and aroma of meat dishes, fish and vegetables. A packaging in the form of a disposable sachet and liquid consistency of marinade, instantly ready to be used make marinating exceptionally easy. One marinade package is enough to marinate 500 g of meat!

Spicy liquid marinade

weight	: 75 g
no. of items in a collective packaging	: 18
no. of items on a pallet	: 5184
best before	: 24 months

5 901135 024761 >

Classic liquid marinade

weight	: 75 g
no. of items in a collective packaging	: 18
no. of items on a pallet	: 5184
best before	: 24 months

5 901135 024747 >

Traditional Polish liquid marinade

weight	: 75 g
no. of items in a collective packaging	: 18
no. of items on a pallet	: 5184
best before	: 24 months

5 901135 024754 >

SALAD SAUCES Liquid

The most popular flavours of salad sauces, such as: Polish, Italian and Greek sauces are available in a liquid form ready to be spread over one's favourite salad. It is a perfect proposal for lovers of fast and delicious culinary solutions. One sachet is enough to prepare salad for 4 people.

Polish liquid salad sauce

weight	: 60 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 6650
best before	: 12 months

5 901135 025072 >

Greek liquid salad sauce

weight	: 60 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 6650
best before	: 12 months

5 901135 025003 >

Italian liquid salad sauce

weight	: 60 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 6650
best before	: 12 months

5 901135 025041 >

SALAD SAUCES Loose

Salads offer not only the richness of culinary impressions but they are also a source of valuable microelements and vitamins, so important in a daily diet. Owing to them it is easy to keep a good shape and good mental state. A fast way of making a delicious and healthy salad is Prymat salad sauce which helps in preparing delicious salads with a pure flavour. Each salad sauce can be prepared in two ways - either with olive (or oil) and water or with yoghurt only.

Garlic salad sauce

weight	: 9 g
no. of items in a collective packaging	: 30
no. of items on a pallet	: 17280
best before	: 18 months

5 901135 025348 >

French salad sauce

weight	: 9 g
no. of items in a collective packaging	: 30
no. of items on a pallet	: 17280
best before	: 18 months

5 901135 017039 >

Greek salad sauce

weight	: 9 g
no. of items in a collective packaging	: 30
no. of items on a pallet	: 17280
best before	: 18 months

5 901135 017046 >

Dill and herbs salad sauce

weight	: 9 g
no. of items in a collective packaging	: 30
no. of items on a pallet	: 17280
best before	: 18 months

5 901135 017060 >

NEW

Fresh Cucumber salad sauce

weight	: 9 g
no. of items in a collective packaging	: 30
no. of items on a pallet	: 17280
best before	: 18 months

5 901135 027243 >

Paprika and herbs salad sauce

weight	: 9 g
no. of items in a collective packaging	: 30
no. of items on a pallet	: 17280
best before	: 18 months

5 901135 022767 >

Italian salad sauce

weight	: 9 g
no. of items in a collective packaging	: 30
no. of items on a pallet	: 17280
best before	: 18 months

5 901135 017053 >

One Kucharek and so many possibilities!

Kucharek is a good offer for gourmet cooks. It is, most of all, the most popular universal seasoning in Poland based on a mixture of dried vegetables and a properly chosen blend of spices, prepared from specially selected ingredients.

Kucharek will help you to cook everyday meals for household members and make preparing elegant dishes for special occasions easy. Our seasoning has a comprehensive use: added to soups, meat, fish, vegetable dishes or French bread pizzas it enriches their flavour and aroma. It is indispensable for marinating and coating, as well as seasoning stuffings and cakes. It is worth noting that is it also excellent for cold snacks, appetizers and side dishes such as: pastes, sandwich crèmes, dips and dressings.

Kucharek also offers soups which allow you to prepare a nutritious and tasty meal for family members in a simple way, as well as to evoke memories of family dinners. Aromatic and rich sauces from our brand product range will enrich your daily meals. Bouillon cubes with their intensive flavour will make an excellent basis for one's favourite soups, sauces and all kinds of stewed dishes. Liquid dish seasoning will beautifully season every soup and make the soup tasty for all the family. Soup vegetables will upgrade the flavour of dishes being prepared, making a perfect match for almost any kind of soup.

Kucharek brand products give dishes a unique home flavour and bring out their wonderful aroma, Always at hand, always with taste, always Kucharek

UNIVERSAL VEGATABLE DISH SEASONING

Universal dish seasoning 75 g

weight	: 75 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 5760
best before	: 24 months

5 901135 000741 >

Kucharek Gold dish seasoning 180 g

weight	: 180 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 2240
best before	: 24 months

5 901135 019071 >

Kucharek Taste of Spring dish seasoning 175 g

weight	: 175 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 2240
best before	: 24 months

5 901135 015646 >

Kucharek Taste of Summer dish seasoning 175 g

weight	: 175 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 2240
best before	: 24 months

5 901135 015622 >

NEW

Kucharek Taste of Nature dish seasoning 150 g

weight	: 150 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 2240
best before	: 24 months

5 901135 028240 >

Universal dish seasoning 200 g

weight	: 200 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 2240
best before	: 24 months

5 901135 000949 >

Universal dish seasoning 500 g

weight	: 500 g
no. of items in a collective packaging	: 12
no. of items on a pallet	: 960
best before	: 24 months

5 901135 000468 >

Universal dish seasoning 1000 g

weight	: 1000 g
no. of items in a collective packaging	: 15
no. of items on a pallet	: 600
best before	: 24 months

5 901135 000017 >

Universal dish seasoning 1500 g

weight	: 1500 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 320
best before	: 24 months

5 901135 015615 >

BOUILLON CUBES

Bouillon smelling of fresh vegetables from the garden, clear chicken stock or intensive beef stock are Kucharek's proposals for an aromatic broth, which will stand as an independent soup or a base for vegetable and meat soups as sauces. Kucharek bouillon cubes are the perfect aid in cooking. They allow you to prepare a delicious bouillon quickly. A unique formula means favourite sauces and soups take on a more intensive flavour and original aroma. And all that instantaneously!

Mushroom bouillon 60 g

weight	: 60 g
no. of items in a collective packaging	: 24
no. of items on a pallet	: 8640
best before	: 12 months

5 901135 011358 >

Beef bouillon 60 g

weight	: 60 g
no. of items in a collective packaging	: 24
no. of items on a pallet	: 8640
best before	: 12 months

5 901135 011044 >

Vegetable bouillon 60 g

weight	: 60 g
no. of items in a collective packaging	: 24
no. of items on a pallet	: 8640
best before	: 12 months

5 901135 011075 >

Chicken bouillon 60 g

weight	: 60 g
no. of items in a collective packaging	: 24
no. of items on a pallet	: 8640
best before	: 12 months

5 901135 011013 >

BOUILLON CUBES

The most popular flavours of bouillon cubes are available also in two larger basis weights: 120 g and 180 g, meaning lovers of traditional recipes can enjoy good flavour for an attractive price longer. Bouillon cubes have a wide-ranging use - as a basis for soups, sauces or marinades.

Vegetable bouillon 120 g

weight	: 120 g
no. of items in a collective packaging	: 12
no. of items on a pallet	: 4320
best before	: 12 months

5 901135 011082 >

Beef bouillon 120 g

weight	: 120 g
no. of items in a collective packaging	: 12
no. of items on a pallet	: 4320
best before	: 12 months

5 901135 011051 >

Chicken bouillon 120 g

weight	: 120 g
no. of items in a collective packaging	: 12
no. of items on a pallet	: 4320
best before	: 12 months

5 901135 011020 >

Beef bouillon 180 g

weight	: 180 g
no. of items in a collective packaging	: 12
no. of items on a pallet	: 3240
best before	: 12 months

5 901135 015110 >

Chicken bouillon 180 g

weight	: 180 g
no. of items in a collective packaging	: 12
no. of items on a pallet	: 3240
best before	: 12 months

5 901135 013130 >

SOUPS

Soups make a very important item in the daily menu and for centuries have been a delicious prelude to a main course. Today you can prepare your favourite soups in a few minutes thanks to Kucharek. Kucharek is based only on proven, traditional recipes and the best spices. Instantaneous red borscht stands out with its excellent flavour, aroma of the purest essence of beetroot and spices and also beautiful claret colour. Pea soup astonishes you with its traditional flavour and gives you vitality for the entire day. Mushrooms soup allows you to spread an enticing aroma of your favourite mushrooms in your home. Owing to carefully selected ingredients and excellent spices/seasonings, żurek śląski [*Silesian sour soup*] will make you enjoy the flavour of sour rye soup not only on special occasions but every day. White borscht is a traditional Old Polish soup than can be prepared in a few minutes – always with excellent results.

White borscht

weight	: 40 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 3600
best before	: 12 months

5 901135 015721 >

Red borscht
instant

weight	: 48 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 3600
best before	: 12 months

5 901135 015707 >

Mushroom soup

weight	: 42 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 3600
best before	: 12 months

5 901135 015745 >

Pea soup

weight	: 45 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 3600
best before	: 12 months

5 901135 015660 >

Żurek – Silesian sour soup

weight	: 46 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 3600
best before	: 12 months

5 901135 015769 >

SAUCES

A tasty sauce is a favourite finish for meat dishes. When you lack time and ideas for an aromatic sauce, then you only need to use what Kucharek proposes. Instantaneous sauces: button mushroom, roast dark or light sauces are indispensable additions to one's favourite dishes from all kinds of meat.

Champignon sauce

weight	: 28 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 3600
best before	: 12 months

5 901135 018937 >

Roast sauce
dark

weight	: 28 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 3600
best before	: 12 months

5 901135 017657 >

Roast sauce
light

weight	: 28 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 3600
best before	: 12 months

5 901135 017671 >

SEASONING in liquid

Kucharek liquid seasoning for soups and dishes is a popular addition, without which many families can not imagine everyday meals. Only a few drops of Kucharek seasoning and a soup or other dishes will gain unique flavour and aroma.

Liquid seasoning for soups and dishes

capacity	: 185 ml
no. of items in a collective packaging	: 12
no. of items on a pallet	: 1848
best before	: 24 months

5 901135 013611 >

SOUP VEGETABLES dried

Kucharek soup vegetables are an aromatic composition of carefully selected and properly chosen quality vegetables, which will give soups a unique flavour and aesthetic qualities.

Dried soup vegetables

weight	: 100 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1080
best before	: 24 months

5 901135 016018 >

Great flavour matters!

Vegetables are increasingly present on our tables. Considering a person's health and good mental state, we willingly include them in our everyday menu. Healthy and delicious vegetables are an excellent snack and inspiration for creating one's own, unique culinary compositions.

In response to consumers' needs the Smak brand offers a wide and varied range of favourite preserves. Wonderful additions such as olives, capers and dried tomatoes are perfect for underlining the Mediterranean character of dishes and enlivening traditional dishes. Clear and aromatic horseradish is an indispensable supplementation to classic meat dishes. Traditional gherkins, marinated button mushrooms, small onions and garlics are a popular snack for each occasion. Beetroot and home dinner salads make preparing daily meals easy. All categories of Smak brand products offer a varied range of flavour variants which meet the expectations of devotees of both traditional recipes and culinary novelties.

We make all efforts to always choose the best highest quality ingredients and cultivate unique traditional formulas. As a result, with Smak vegetable preserves we can easily and spectacularly and with taste host a dinner for' one’s friends, surprise our family at dinner and prepare an extraordinary culinary feast for our friends.

It is worth trying Smak brand products because they are an ideal addition to dinner dishes for the whole family, are excellent as party snacks and inspire us to create our own dishes.

TASTES OF THE WORLD

Black and green olives, dried tomatoes and capers are the best and most refined flavours of the Mediterranean cuisine. Full of sunshine and aroma they will give many dishes a refined character.

Capers

net weight	: 140 g
net weight without liquid	: 85 g
no. of items in a collective packaging	: 24
no. of items on a pallet	: 2688
best before	: 36 months

5 901871 007929 >

Dried tomatoes

net weight	: 280 g
net weight without liquid	: 180 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 18 months

5 901871 004140 >

NEW

Dried tomatoes
with garlic

net weight	: 300 g
net weight without liquid	: 175 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 18 months

5 901871 005239 >

NEW

Black olives

net weight	: 680 g
net weight without liquid	: 310 g
no. of items in a collective packaging	: 12
no. of items on a pallet	: 840
best before	: 36 months

5 901871 004577 >

Black olives

net weight	: 220 g
net weight without liquid	: 110 g
no. of items in a collective packaging	: 12
no. of items on a pallet	: 1824
best before	: 36 months

5 901871 007868 >

NEW

Green olives

net weight	: 680 g
net weight without liquid	: 310 g
no. of items in a collective packaging	: 12
no. of items on a pallet	: 840
best before	: 36 months

5 901871 004584 >

Green olives

net weight	: 220 g
net weight without liquid	: 110 g
no. of items in a collective packaging	: 12
no. of items on a pallet	: 1824
best before	: 36 months

5 901871 007851 >

HORSERADISHES

Horseradish is an indispensable addition to many dishes. Some dishes of traditional Polish cuisine such as: white sausage, eggs, żurek [*sour rye soup*], various cold meats and meats cannot do without this flavour. It is worth remembering that horseradishes also make an original addition to barbecue dishes, which will give attractiveness to the flavour of meats, fish and vegetables from the grate.

NEW

Grated horseradish PET
spicy

net weight	: 260 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 1596
best before	: 5 months

5 901871 007783 >

Grated horseradish XXL
spicy

net weight	: 270 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 8 months

5 901871 001491 >

NEW

Horseradish with cranberry XXL
mildly hot

net weight	: 270 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 6 months

5 901871 008162 >

Cream horseradish
mild

net weight	: 175 g
no. of items in a collective packaging	: 15
no. of items on a pallet	: 2100
best before	: 5 months

5 901871 004782 >

Grated horseradish
spicy

net weight	: 175 g
no. of items in a collective packaging	: 15
no. of items on a pallet	: 2100
best before	: 8 months

5 901871 000371 >

Horseradish with cranberry
mildly hot

net weight	: 175 g
no. of items in a collective packaging	: 15
no. of items on a pallet	: 2100
best before	: 6 months

5 901871 000999 >

Horseradish cream
mild

net weight	: 160 g
no. of items in a collective packaging	: 15
no. of items on a pallet	: 2100
best before	: 8 months

5 901871 000685 >

BEETROOT

BEETROOT is an indispensable item in the Polish menu. Prepared hot or cold, hot or mild, grated, whole, fried or marinated they always astonish us with a renowned and wonderful flavour. Beetroot gives flavour and colour both to dinner dishes as well as appetizers. Smak recommends grated beetroot, shredded beetroot, home-made beetroot balls and beetroot with horseradish.

Home-made red beets

net weight	: 300 g
net weight without liquid	: 180 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 24 months

5 901871 002238 >

NEW

Red beets shavings

net weight	: 290 g
net weight without liquid	: 230 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 24 months

5 901871 007745 >

Grated red beets

net weight	: 290 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 24 months

5 901871 000241 >

Grated red beets with horseradish

net weight	: 290 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 24 months

5 901871 000494 >

CELERY AND CARROT

Celery and carrots are excellent vegetables. Celery is known for its characteristic, root flavour, and a carrot, owing to carotene, improves skin tone. Our carrot, due to an ideal brine and delicate marinade, preserves its flavour and colour, while grated celery and celery with an addition of pineapple are proven additions to various salads.

Carrot with apple

net weight	: 290 g
net weight without liquid	: 170 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 24 months

5 901871 004799 >

Celery for salads

net weight	: 300 g
net weight without liquid	: 150 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 24 months

5 901871 001651 >

Celery with pineapple

net weight	: 290 g
net weight without liquid	: 190 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 24 months

5 901871 004836 >

CUCUMBERS

There are many schools of preparing pickled cucumbers and gherkins; however, the secret of their flavour is known to few people only. Smak has been developing its unique formula for many years. Appropriate proportions of well-prepared brine along with excellent vegetables mean our preserves from cucumbers have an exceptional taste.

Mini pickled cumbers with chilli

net weight	: 300 g
net weight without liquid	: 150 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 24 months

5 901871 004546 >

Mini pickled cumbers

net weight	: 300 g
net weight without liquid	: 150 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 24 months

5 901871 002863 >

Mini pickled cumbers with garlic

net weight	: 300 g
net weight without liquid	: 150 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 24 months

5 901871 004553 >

Mini pickled cumbers

net weight	: 670 g
net weight without liquid	: 350 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 576
best before	: 24 months

5 901871 000227 >

Sour cucumber paste

net weight	: 290 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 24 months

5 901871 000616 >

Pickled cucumbers

net weight	: 880 g
net weight without liquid	: 420 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 576
best before	: 24 months

5 901871 005000 >

Sour cucumbers

net weight	: 900 g
net weight without liquid	: 450 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 576
best before	: 24 months

5 901871 000623 >

CHAMPIGNONS

A well-proven formula and ideally selected proportions of marinade are the secret of our marinated champignons. Owing to them we have transformed fresh and aromatic champignons into a tasty snack for every occasion.

Marinated champignons

net weight : 290 g
net weight without liquid : 160 g
no. of items in a collective packaging : 10
no. of items on a pallet : 1280
best before : 24 months

5 901871 000128 >

Champignons in brine

net weight : 290 g
net weight without liquid : 210 g
no. of items in a collective packaging : 10
no. of items on a pallet : 1280
best before : 24 months

5 901871 000159 >

Marinated champignons

net weight : 690 g
net weight without liquid : 400 g
no. of items in a collective packaging : 6
no. of items on a pallet : 576
best before : 24 months

5 901871 002740 >

Marinated champignons

net weight : 850 g
net weight without liquid : 510 g
no. of items in a collective packaging : 6
no. of items on a pallet : 576
best before : 24 months

5 901871 000654 >

GARLICS

Marinated garlic is both an original addition to several dishes and a perfect stand-alone snack. It is a lot more delicate than raw garlic, and with interesting additions - herbs, chilli or oil - it will have an intriguing flavour.

Marinated garlic

net weight : 190 g
net weight without liquid : 120 g
no. of items in a collective packaging : 10
no. of items on a pallet : 2200
best before : 24 months

5 901871 002733 >

Marinated garlic with chilli

net weight : 190 g
net weight without liquid : 120 g
no. of items in a collective packaging : 10
no. of items on a pallet : 2200
best before : 24 months

5 901871 003716 >

Garlic in oil with herbs

net weight : 190 g
net weight without liquid : 120 g
no. of items in a collective packaging : 10
no. of items on a pallet : 2200
best before : 24 months

5 901871 002726 >

Marinated garlic with herbs

net weight : 190 g
net weight without liquid : 120 g
no. of items in a collective packaging : 10
no. of items on a pallet : 2200
best before : 24 months

5 901871 002719 >

SALADS

Excellent quality Smak salads are tasty and convenient since they are ready to be served and consumed instantaneously as a supplement to a main dinner course. Appropriate proportions of vegetables, spices and brine give our salads a unique flavour and aroma. They are a perfect addition to daily meals, and a wide choice of flavours will allow you to diversify meals in many delicious ways.

Greek salad
with cucumber and pepper

net weight	: 510 g
net weight without liquid	: 310 g
no. of items in a collective packaging	: 8
no. of items on a pallet	: 768
best before	: 24 months

5 901871 004225 >

Red cabbage salad with apple

net weight	: 500 g
net weight without liquid	: 280 g
no. of items in a collective packaging	: 8
no. of items on a pallet	: 768
best before	: 24 months

5 901871 005185 >

Greek salad
with cucumber and pepper

net weight	: 900 g
net weight without liquid	: 500 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 576
best before	: 24 months

5 901871 003594 >

Sauerkraut salad with carrot

net weight	: 500 g
net weight without liquid	: 310 g
no. of items in a collective packaging	: 8
no. of items on a pallet	: 768
best before	: 24 months

5 901871 004201 >

Champignons salad

net weight	: 290 g
net weight without liquid	: 180 g
no. of items in a collective packaging	: 10
no. of items on a pallet	: 1280
best before	: 24 months

5 901871 004423 >

Red cabbage salad

net weight	: 500 g
net weight without liquid	: 270 g
no. of items in a collective packaging	: 8
no. of items on a pallet	: 768
best before	: 24 months

5 901871 004188 >

Swedish cucumber salad
with dill

net weight	: 500 g
net weight without liquid	: 220 g
no. of items in a collective packaging	: 8
no. of items on a pallet	: 768
best before	: 24 months

5 901871 004232 >

Swedish cucumber salad
with dill

net weight	: 900 g
net weight without liquid	: 470 g
no. of items in a collective packaging	: 6
no. of items on a pallet	: 576
best before	: 24 months

5 901871 000852 >

CABBAGES

Cabbage, being healthy in itself, is one of the basic ingredients of traditional Polish cuisine. Smak offers in its product range two most popular kinds of cabbage - white and red, in a stand-alone version or with favourite additions.

Red cabbage

net weight : 900 g
net weight without liquid: 500 g
no. of items in
a collective packaging : 6
no. of items on a pallet : 576
best before : 24 months

5 901871 000432 >

Red cabbage with apple

net weight : 900 g
net weight without liquid: 500 g
no. of items in
a collective packaging : 6
no. of items on a pallet : 576
best before : 24 months

5 901871 000586 >

Sauerkraut

net weight : 900 g
net weight without liquid: 500 g
no. of items in
a collective packaging : 6
no. of items on a pallet : 576
best before : 24 months

5 901871 000418 >

Sauerkraut with carrot

net weight : 900 g
net weight without liquid: 500 g
no. of items in
a collective packaging : 6
no. of items on a pallet : 576
best before : 24 months

5 901871 002528 >

OTHER PREPARATIONS

Light salads, colourful appetizers served on sticks and a plateful of snacks can not do without marinated vegetables such as scallopini squashes, pepper or marinated onions. Smak also has in its offer traditional grated sorrel and aromatic and delicious fried apple.

Pearl onion

net weight : 290 g
net weight without liquid: 170 g
no. of items in
a collective packaging : 10
no. of items on a pallet : 1280
best before : 24 months

5 901871 002337 >

Golden onion

net weight : 290
net weight without liquid: 170 g
no. of items in
a collective packaging : 10
no. of items on a pallet : 1280
best before : 24 months

5 901871 004829 >

Chopped sorrel

net weight : 280 g
no. of items in
a collective packaging : 10
no. of items on a pallet : 1280
best before : 24 months

5 901871 003938 >

Marinated scallopini squashes

net weight : 500 g
net weight without liquid: 250 g
no. of items in
a collective packaging : 8
no. of items on a pallet : 768
best before : 24 months

5 901871 005154 >

Marinated pepper

net weight : 680 g
net weight without liquid: 280 g
no. of items in
a collective packaging : 6
no. of items on a pallet : 576
best before : 24 months

5 901871 005161 >

Roasted apple

net weight : 750 g
no. of items in
a collective packaging : 6
no. of items on a pallet : 576
best before : 24 months

5 901871 003778 >

Asta – cheap seasoning

For many people cooking is fun and relaxing. For others it is the best way to cultivate relationships with family members. A home-made meal prepared every day often requires economical solutions. Asta cares about its consumers and offers them the most commonly chosen seasonings at exceptionally favourable prices.

Asta's brand range comprises not only the most popular uniform seasonings and blends of spices but also a universal vegetable seasoning for dishes and bouillon cubes in favourite flavour variants. All products are characterised by quality, low price and a guarantee of proven flavour. With Asta's products you are able to prepare delicious dishes every day.

Asta's products will be particularly used by traditional cuisine lovers. Soups, sauces, meats, fish dishes, vegetarian dishes and salads found everyday on Polish tables thanks to Asta will take on a unique flavour and rich aroma.

The combination of high-quality products and favourable prices is an unquestionable advantage of Asta's products.

PEPPERS

Ground black pepper, coarse-grained black pepper and herbal pepper are one of the most popular spices in Poland. The spicy and hot flavour and pure aroma of pepper make it a perfect spice with a broad range of use.

Black pepper
ground

weight	: 15 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 010412 >

Herbal pepper
ground

weight	: 20 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 010313 >

Black pepper
grained

weight	: 15 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 010399 >

PAPRIKAS

Pepper is a vegetable from which a seasoning can be made with various degrees of piquancy - from mild to a decisively hot flavour. Sweet peppers/paprikas are appreciated for their beautiful and deep colour, owing to which each dish becomes even more appetizing, while hot paprika is chosen by lovers of pure flavour and strong culinary accent. Paprika is also an excellent addition to goulash. It is also perfect for all kinds of meat, fish and vegetable dishes, soups and sauces and for dish dressings.

Hot paprika
ground

weight	: 16 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 010450 >

Sweet paprika
ground

weight	: 16 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 010436 >

HERBS

Even the most traditional Polish cuisine, like world cuisines, can not do without aromatic herbs. Owing to them we not only underline the natural properties of the dishes being prepared, but we also bring out the best taste and aroma from our specialties.

Bay leaf
whole

weight	: 5 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 4500
best before	: 24 months

5 901135 010498 >

Marjoram
rubbed

weight	: 6 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 4500
best before	: 24 months

5 901135 010375 >

Garlic
granulated

weight	: 16 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 010337 >

Allspice
whole

weight	: 12 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 5760
best before	: 24 months

5 901135 010474 >

Caraway seed
whole

weight	: 16 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 010351 >

OTHER

Preparation of tasty, home-made meals requires properly selected herbs and spices. It is spices that make each dish unique!

Cinnamon
ground

weight	: 15 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 012850 >

Chicken seasoning

weight	: 25 g
no. of items in a collective packaging	: 25
no. of items on a pallet	: 7200
best before	: 24 months

5 901135 011297 >

VEGATABLE DISH SEASONING
universal

Universal Asta vegetable seasoning for dishes is an excellent addition in any cuisine. Its broad use will allow you to bring out the best flavour of home-made meals. Carefully selected ingredients in proper proportions form a blend of herbs and spices that will enliven the flavour of soups, sauces, meat, fish and vegetable dishes.

Universal vegetable dish seasoning

weight	: 1000 g
no. of items in a collective packaging	: 15
no. of items on a pallet	: 480
best before	: 24 months

5 901135 010917 >

Universal vegetable dish seasoning

weight	: 200 g
no. of items in a collective packaging	: 20
no. of items on a pallet	: 2240
best before	: 24 months

5 901135 010214 >

BOUILLON CUBES

Chicken, vegetable and beef stocks are the most popular flavours in Polish cuisine. Asta bouillon cubes allow you to prepare superb stocks quickly and conveniently, which give a deep flavour to soups, sauces and roasts. They are an excellent basis for preparing various dishes.

Chicken bouillon

weight	: 60 g
no. of items in a collective packaging	: 24
no. of items on a pallet	: 7200
best before	: 12 months

5 901135 012713 >

Vegetable bouillon

weight	: 60 g
no. of items in a collective packaging	: 24
no. of items on a pallet	: 7200
best before	: 12 months

5 901135 012751 >

Beef bouillon

weight	: 60 g
no. of items in a collective packaging	: 24
no. of items on a pallet	: 7200
best before	: 12 months

5 901135 012737 >

STANDS & DISPLAY STANDS

Prymat stand P-36
metal

width	: 40 cm
depth	: 36 cm
height	: 226 cm

Prymat stand P-60
metal

width	: 64 cm
depth	: 36 cm
height	: 226 cm

Prymat stand P-72
metal

width	: 74 cm
depth	: 36 cm
height	: 226 cm

STANDS & DISPLAY STANDS

Prymat stand P-80
metal

width	: 96 cm
depth	: 36 cm
height	: 210 cm

Small Prymat stand P-6
metal

width	: 36 cm
depth	: 22 cm
height	: 38 cm

Shelf talkers
grinders

width	: 10,55 cm
depth	: 22 cm
height	: 9,5 cm

STANDS & DISPLAY STANDS

Salad display stand
cardboard

width	: 33 cm
depth	: 29 cm
height	: 137 cm

Barbecue display stand
cardboard

width	: 31 cm
depth	: 26 cm
height	: 164 cm

Prymat display stand
cardboard

width	: 52 cm
depth	: 25 cm
height	: 169 cm

STANDS & DISPLAY STANDS

Kucharek stand
metal

width	: 63 cm
depth	: 20 cm
height	: 150 cm

Kucharek display stand
cardboard

width	: 41 cm
depth	: 43 cm
height	: 150 cm

Distributor:

Sales representative:

Full name: .....

Phone number: .....

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