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BELGRADE FOOD SHOW

20
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Learning, tasting and doing business

Međunarodni sajam i konferencija visokokvalitetne hrane
International Specialty Food Exhibition & Conference



USAID
OD AMERIČKOG NARODA

ASOCIJACIJA
ZA PROMOCIJU
SRPSKE HRANE



Iza međunarodnog sajma i konferencije visokokvalitetne hrane koju nazivamo Belgrade Food Show, postoji priča koju želimo da ispričamo. Ljudi iz Srbije i regiona je dobro znaju, ali nikada nisu uspeli da je prenesu drugima onako kako ona zaslužuje – jasno i glasno, da čuje ceo svet. To želimo da promenimo.

Na Belgrade Food Show, odabrani proizvođači visokokvalitetne hrane će izložiti svoje najbolje proizvode, stručnjaci će diskutovati o ključnim temama posla i tržišta i edukovati i hrabriti proizvođače, a svi zajedno će istraživati, učestvovati u razmeni i pronalaziti poslovne prilike.

Ipak, ono što je zaista važno je priča – o zapanjujućem bogatstvu prirode, porodičnom odnosu sa zemljom, neiskvarenom tlu i ljubavi prema kvalitetnoj hrani. O marljivim ljudima koji ulažu svoje znanje, strast i veštinu u stvaranje proizvoda superiornog kvaliteta. O iskrenom gostoprimstvu i otkriću autentičnih ukusa.

Iz te priče, nova znanja, nova hrabrost i nove poslovne prilike prirodno slede. Pozivamo Vas da otkrijete kako Srbija i region stvaraju inovativnu visokokvalitetnu hranu, i da Vam ponosno predstavimo ovu jedinstvenu ponudu na Belgrade Food Show.

Istražite i uživajte.

Asocijacija za promociju srpske hrane

Behind the international specialty food exhibition and conference we call Belgrade Food Show, there is a story we want to tell. People of Serbia and the region know it well, but never managed to tell it as it should be told – loud and clear, for the world to hear. We hope to change that.

At the Belgrade Food Show, selected specialty food producers exhibit their best, experts present and discuss key business and market related issues and inform and encourage food makers, while everyone engages in exchange, explores, shares and looks for business opportunities.

However, what actually matters is the story – one about breathtaking natural resources, family relationship with the land, unspoiled soil and love for quality food. About hardworking individuals who invest their knowledge, passion and skills into creating superior quality products. About genuine hospitality and shared discovery of authentic tastes.

From that point, new knowledge, new courage and new business follow naturally. We invite you to see how Serbia and the region innovate specialty food, and proudly present you this unique offer at the Belgrade Food Show.

Explore and enjoy.

Association for Promotion of Serbian Food





Jedinstveni spoj kvaliteta i ukusa

Visokokvalitetna hrana ovog regiona se izdvaja iz mnogo razloga.

Na raskrsnici istoka i zapada, region je uvek bio jedinstven spoj autentičnih tradicija i uticaja. Ovde se kuhinje Mediterana, kontinentalne Evrope i Bliskog istoka spajaju sa savremenim, kosmopolitskim duhom. U isto vreme, tlo je većinom čisto i neiskvareno, dok topla, sunčana klima i geografija daju veliku raznovrsnost voća i povrća.

Dodatno, ovde se neguje jedinstven pristup tradicionalnim tehnikama uzgajanja, pripreme i pakovanja hrane. Govorimo o ljubavi proizvođača i preduzetnika, koji unapređuju ove tradicije i neprestano tragaju za novim ukusima i boljim proizvodima, osluškujući trendove i kupce širom sveta.

Dodajte sveže ideje, i dobićete unikatnu visokokvalitetnu hranu i piće.

Rezultat su užici spremni da ih otkrijete na Belgrade Food Show.

Budite naš gost i istražite jedinstvene i neverovatne ukuse Srbije i regiona.



The unique blend of quality and taste

Many things make the region's high-quality specialty food stand out.

A crossroads of East and West, this region has always been a unique blend of authentic traditions and impacts. Here, culinary influences of the Mediterranean, continental European and Middle Eastern cuisines, are blended with a modern and cosmopolitan twist. At the same time, the soil is largely virgin and unspoiled, while a warm, sunny climate and geography yield a diversity of fruit and vegetable species.

In addition, there is this unique approach to traditional techniques of growing, preparing and packaging food. In other words, it's love invested by food makers and entrepreneurs that build upon these traditions and constantly seek to find new tastes and upgrade the products, eyeing the trends and consumers of the world.

Add some fresh ideas, and you get unique specialty food and drinks.

The result are delights open and ready for your discovery at the Belgrade Food Show.

Be our guest and explore the unique and awesome tastes of Serbia and the region.

Belgrade Food Show

Belgrade Food Show je prvi međunarodni sajam i konferencija visokokvalitetne hrane u Jugoistočnoj Evropi, dugo očekivana, jedinstvena prilika za susret proizvođača i kupaca, povezivanje i razmenu znanja.

Događaj je koncipiran kao šansa da predstavimo domaću i regionalnu visokokvalitetnu hranu široj domaćoj i regionalnoj publici – da im omogućimo da otkriju specifične, premium visokokvalitetne prehrambene proizvode i pića, inovativno prerađeno voće, povrće, meso i mlečne proizvode i delikatese.

Pored izložbenog dela i prilika za sastanke proizvođača sa zainteresovnim kupcima, relevantni stručnjaci i predstavnici industrije će na konferenciji držati predavanja i učestvovati u panelima na teme perspektiva srpske visokokvalitetne hrane, prilika za izvoz, globalnih trendova i očekivanja kupaca, kao i primera dobre prakse.

Belgrade Food Show organizuje Asocijacija za promociju srpske hrane uz podršku USAID Projekta za konkurentnu privredu.

Belgrade Food Show

Belgrade Food Show is the first International specialty food exhibition and conference in South East Europe, a long-awaited, unique opportunity for meeting of producers and buyers, networking and knowledge sharing.

The event is designed as an opportunity to present the domestic and regional specialty food to the wider domestic and regional audience – allow them to discover the distinctive, premium specialty products and drinks, innovative processed fruit, vegetables, meat and dairy products and delicacies.

Next to the exhibition and opportunities for meetings of producers with the interested buyers, the conference engages relevant experts and industry representatives in panel discussions and presentations covering the prospects of Serbian specialty food, export opportunities, global trends and buyers' expectations, as well as examples of good practice.

Belgrade Food Show is organized by Association for Promotion of Serbian Food with support by USAID Competitive Economy Project.

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Standards: HACCP

**TRUE
STORY**

ACM-INT d. o. o.

ACM-INT d. o. o. osnovan je u Beogradu 2004. kao proizvođač univerzalnih rekuperativnih sušara za voće i povrće industrijskog kapaciteta.

“True Story” je ne-GMO, lokalni brend proizvoda od voća i povrća bez dodatka šećera i aditiva. Pravimo sušeno povrće i voće, potaže i ukusan i zdrav čips dobijen od prirodne šargarepe, cvekle i paškana, bez ulja, dodatnih aditiva i soli, sve strogo kontrolisano u svakom koraku proizvodnje. Proizvodi su napravljeni korišćenjem inovativnog procesa dehidracije suvim vazduhom, koji je patent naše kompanije i čuva netaknut kvalitet, ukus i hranljivu vrednost svežeg proizvoda.

Verujemo da je budućnost čuvanja hrane u dehidraciji suvim vazduhom, jer je to jedini prirodan način. Potapanjem u vodu, sušene namirnice se mogu koristiti kao sveže – istog su kvaliteta, ukusa i hranljivosti. Naša priča očigledno je istinita priča („True story“). I da skratimo, mi smo savršeni. Kao proizvod i kao brend. I želimo da tako ostane.

ACM Int d.o.o. was founded in Belgrade in 2004 as a producer of universal chamber dryers for fruits and vegetables on a large industrial scale.

True Story is a non-GMO, locally grown brand of fruit and vegetable products with no added sugars or additives. We make dried fruit and vegetables, potages, and tasty and healthy chips made from natural carrot, beetroot and parsnip without oil, salt and additives. Our innovative dry air dehydration process (our patent) preserves the quality, taste and nutritional value of the fresh products.

We believe that air dehydration is the future of food keeping, as the only natural way. By soaking, dried products can be used as fresh – quality, taste and nutritional value shall not be affected. Our story is, obviously a true story. And to cut a long true story short, we are perfect. As a product and as a brand. And we would like to keep it that way.



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Adore

Adore Chocolat je prva radionica ručno rađenih čokoladnih pralina, čokoladnih tabli i drugih luksuznih proizvoda od čokolade u Srbiji osnovana 2002. godine kao rezultat strasti prema čokoladi i hedonizmu. Na tržištu Srbije su dostigli simbol prestiža i postali sinonim za vrhunsku čokoladu kvalitetom svojih proizvoda i usluga. U procesu proizvodnje koriste najkvalitetnije sirovine, premijum čokolade od najfinijeg kakaovca. Kapacitet proizvodnje na godišnjem nivou je 40 tona.

Adore Chocolat ponudu čini preko 50 vrsta pralina, čokoladne table, kocke, kakao, topla čokolada, sladoled, kao i program diet čokolada i raw barova.

Pored maloprodajnog sektora, Adore Chocolat asortiman sadrži proizvode prilagođene hotelima, restoranima i kafeterijama. Za korporativni sektor nude proizvode u pakovanjima po izboru klijenta. Adore Chocolat proizvodi se trenutno izvoze u: Crnu Goru, Rumuniju i Austriju.

Na Belgrade Food Show-u Adore Chocolat će predstaviti čokoladne praline, raw barove, šest vrsta ručno rađenih čokoladnih tabli i toplu čokoladu.

Adore Chocolat is the first workshop of handmade chocolate pralines, bars and other luxury chocolate products in Serbia founded in 2012, as a result of passion for chocolate and hedonism. With high-quality products and services, they have become a symbol of prestige on the Serbian market. Adore Chocolat sweets are made from the very best cacao beans and other fine ingredients. The annual production capacity is 40 tons.

Adore collection consists of over 50 different flavours of pralines, handmade chocolate bars, cocoa, hot chocolates, cubes, ice cream, as well as a diet chocolate program and raw bars.

Our assortment consists of products suitable for hotels, restaurants and cafeterias. Also, Adore Chocolat customizes its products to suit clients' needs. Adore Chocolate products are currently exported to Montenegro, Romania and Austria.

At the Belgrade Food Show, Adore Chocolat will present chocolate pralines, raw bars, six kinds of handmade chocolate bars and hot chocolate.



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Standards: ISO 22000:2005, Organic, BRC, IFS



All Natural Foods

Ono u čemu je All Natural Foods najbolji jeste prerada organskih jabuka bez korišćenja konzervanasa ili aditiva bilo kakve vrste, sušenjem na vazduhu. Godine 2013. osnovali smo jedinstveno postrojenje za potpuno inovativan način sušenja voća. Naše jabuke su samo oprane, isečene i osušene. All Natural Foods je precizan u očuvanju bezbednosti svojih proizvoda. Tehnološki proces je kompatibilan sa standardima kvaliteta – IFS, BRC, kao i organskom sertifikacijom kontrolisanom i odobrenom od strane Ecocert sertifikacione kuće. Nedavno smo sertifikovani Demeter sertifikatom za biodinamički čips od jabuke, što je još jedan dokaz kvaliteta i potpunog odsustva bilo kakvih dodataka u našim proizvodima.

Razvoj novih proizvoda je konstantna aktivnost kompanije – raw-organski-proteinski barovi, kao i čips od jabuke sa aromama su proizvodi koje planiramo. Naša linija proizvoda je prepoznata kao jedinstvena, visokokvalitetna i bez dodataka. Pogodna je za organske, veganske i biodinamičke konzumente.

All Natural foods specialty is the preservative and additive – free-from processing, by air drying, of organic apples. In 2013 we established a leading edge processing plant, to be able to deliver only the finest organic dried apple rings. Our apples are just washed, sliced and dried. All Natural Foods is meticulous in ensuring the safety of our products. The production process complies with the quality standards – IFS, BRC, as well as organic certification controlled and approved by ECOCERT. Recently we have acquired DEMETER biodynamic certificate.

Developing new products is a constant work in progress; raw-organic-protein bars and apple chips with aromas will soon be launched. Our line is recognized as an unique, free-from, high-quality products, covering all levels of consumers, from organic to vegan and biodynamic.



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Standards: HACCP, ISO 9001

Basket®

Basket, Made by Hand

Basket je porodična firma sa sedištem u Golubincima, u srcu plodne sremske ravnice. Proizvodimo snack proizvode od različitih vrsta integralnog brašna – jedinstvenu liniju proizvoda različitih oblika, tekstura i ukusa, bez aditiva i konzervansa, posno i pogodno za vegetarijansku ishranu. Porodična receptura i tradicionalni način izrade, uz pažljiv odabir visokokvalitetnih prirodnih sirovina, bez dodatka aditiva, naš su najveći saveznik. Visok kvalitet garantovan je standardima HACCP, ISO 9001 i FSSC 22000.

Basket Made By Hand čine: Integralni štapići sa susamom, Integralne štanglice sa semenom suncokreta, Integralne štanglice sa semenom bundeve, Pecivo sa dimljenim sirom, Integralni mix, Hrskave ovsene pločice, Štapići sa speltom, Hrskave heljdine pločice, Raženko, Hrskave pločice sa koprivom, Slani mix, Hrskave lanene pločice, Krekeri Basket 5, Štapići sa susamom i makom.

Basket is a family run company, based in Golubinci, in the heart of the fertile Srem plain. We produce different types of whole grain snacks – a unique line of different shapes, textures and flavors, with no additives or preservatives, suitable for vegetarians. Family recipes and traditional methods, together with the careful selection of the high-quality raw materials without any additives, are our greatest allies. High quality is guaranteed by HACCP, ISO 9001 and FSSC 22000 certificates and numerous domestic awards.

Basket – Made by Hand includes: Whole grain mix, Crunchy oat thins, Spelta sticks, Crunchy buckwheat thins, Crunchy nettle thins, Crunchy flax seed thins, Mr Ray, Salty mix, Basket 5 cracker, Whole wheat sticks with sesame and poppy seeds, Whole wheat sticks with sesame seeds, Whole wheat bats with sunflower seeds, Whole wheat bars with pumpkin seeds, Basket smoked cheese pastry.



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Bibli

Bibli d. o. o. je preduzeće za proizvodnju i preradu mesa koje spaja tradicionalan način proizvodnje sa savremenim standardima higijene i bezbednosti. Pažljivo birani komadi mesa obrađuju se na starinski, zanatski način. Domaće čvarke proizvodimo po više vekova staroj srpskoj recepturi, kao i domaću svinjsku mast prepoznatljivu po nutritivnim vrednostima i visokoj tački dimljenja.

Konstantno poboljšavamo iskustvo i zadovoljstvo kupaca, dok istovremeno održavamo visoke standarde kvaliteta. Bibli je sertifikovan od strane Quality Austria za uspešno primenjivanje standarda za bezbednost hrane ISO 22000 i sistema upravljanja higijenom HACCP. Firma Bibli dobila je najviši AAA Gold sertifikat, čime je od švedske grupacije Bisnode AB potvrđena bonitetna izvrsnost.

Posebno smo ponosni na Superior Taste Award priznanje koje nam je 2018. u Briselu dodelio International Taste & Quality Institute. U poslednjih godinu dana dobili smo i specijalno priznanje na Međunarodnom sajmu etno hrane i pića u Beogradu, kao i dve zlatne medalje na Međunarodnom poljoprivrednom sajmu u Novom Sadu.

Bibli is a meat production and processing company that manufactures unique products based on traditional local food preparing processes. Carefully selected pieces of meat are cooked in an old-fashioned manner. Our „čvarci“ (traditional pork meat snack internationally known as pork rinds or pork scratching, but with different texture and taste) and domestic pork fat, popular due to its nutritious and cooking properties, are made using centuries-old Serbian recipes.

We're constantly improving consumer's experience, while maintaining quality according to highest international food safety principles. We achieved a high degree in quality and standardisation. The production continually meets ISO 22000 and HACCP standards.

Bibli received many domestic and international awards. The company has been recently awarded by the Superior Taste Award by International Taste & Quality Institute with one Golden star (notable tasting product) for both of our products in Brussels and was awarded the AAA Gold Bisnode Certificate for the highest creditworthiness rating in 2017.



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Bee  Well

Bee&Well

Bee&Well je kompanija zasnovana na višedecenijskom iskustvu u oblasti pčelarstva, kao i na dizajniranju visokokvalitetnih hranljivih i lekovitih preparata na bazi PERGE i sastojaka odabranih lekovitih biljaka. Naš koncept zdravog života zasnovan je na korišćenju visokokvalitetnih, prirodno retkih, ali nezamenjivih biološki aktivnih supstanci sadržanih u PERGI koje iz prirode sakupljaju i prerađuju pčele za svoje životne i razvojne potrebe.

Nauka je odavno dokazala vrhunski kvalitet i pozitivno biološko dejstvo ovih supstanci na ljudski organizam. U to su se već uverili mnogi naši potrošači. Istovremeno, iznad svega želimo da mnogo širi krug naših budućih korisnika prepozna kvalitet naših proizvoda.

Bee&Well je kompanija osnovana 2014. godine i trenutno distribuira svoje proizvode u saradnji s domaćim lancima apoteka i lancima prodavnica zdrave hrane. Izvozimo i na tržište BiH. Naši kapaciteti proizvodnje mogu da zadovolje i najzahtevnija tržišta ekskluzivnih proizvoda.

Bee&Well since 2014 is a company based on the decades of experience in apiculture, as well as on the designing of high-quality nutritious and medicinal products with the basis of PERGA and ingredients from the selected medicinal herbs. Our concept of a healthy lifestyle is based on the use of high quality naturally rare, but irreplaceable biologically active substances contained in PERGA that are naturally collected and processed by bees for their life and development needs.

Science has long proven superior quality and positive biological effect of these substances on the human organism. Our numerous consumers have already experienced this. At the same time, above all, we want much wider range of our future consumers to recognize the quality of our products.

Bee&Well currently distributes its products through cooperation with domestic chains of pharmacies and chains of healthy food stores. We also export to Bosnia and Herzegovina. Our production capacities can satisfy even the most demanding markets for exclusive products.



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Standards: HACCP



Chrono d. o. o.

Bavimo se proizvodnjom mešavina brašna za beskvasne hlebove, koje oplemenjujemo aromatičnim biljem i semenjem. Nastali smo prošle godine kao odgovor na potrebu da se pojednostavi proces pravljenja domaćeg hleba od prirodnih i zdravih sastojaka, bez kvasca, aditiva, veštačkih boja i aroma, i svih ostalih stvari koje hlebove iz marketa ili pekare čine dugotrajnim i vizuelno atraktivnim. Chrono je svoju ideju isprobao u inkubatoru „Edukacionog centra“ iz Leskovca, kao ogranak Inicijative za socijalno osnaživanje - ISE, plasirajući proizvod u svim većim urbanim zajednicama u Srbiji, kroz male porodične radnje.

Naš asortiman čini šest mešavina brašna od punog zrna, kao i mešavine začina i dodataka ishrani. Svi proizvodi su jednostavni – dovoljno je u mešavinu dodati vodu i dobiti uvek isti, najbolji kvalitet beskvasnog hleba. Zapošljavamo isključivo pripadnike marginalizovanih kategorija, kupujemo lokalne sirovine, angažujemo lokalne umetnike i, kad god je to moguće, saradujemo sa socijalno odgovornim partnerima.

Kapacitet proizvodnje je 250.000 kilograma brašna mesečno i 150.000 kesica začina mesečno.

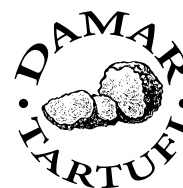
We are a company engaged in the production of flour mixtures for unleavened bread, enriched with aromatic herbs and seeds. Chrono was established last year as a response to the need to simplify the process of making home-made bread from natural and healthy ingredients without yeast, additives, artificial colours and aromas, or anything else making the bread from the market or bakery long-lasting and visually attractive. Chrono experimented with its idea of ready-made mixes within social-entrepreneurship incubator Educational centre in Leskovac, a branch of the ISE - Initiative for Social Empower Ltd., placing the product in all major urban communities in Serbia through small family stores.

Our assortment is made of six mixes of full grain flour and six mixes of spices and nutritional supplements. It's enough just to add water, mix and bake to get always the same, the best quality of the unleavened bread. We are a social enterprise that employs members of marginalized categories exclusively, buys local raw materials, engages local artists, and whenever possible cooperates with socially responsible partners. Production capacity is 250,000 packs of flour per month and 150,000 packs of spices per month.



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Damar Confit d. o. o.

Od samog osnivanja kompanije za cilj smo imali predstavljanje srpskog tartufa na različitim tržištima širom sveta. Nakon pet godina rada, osim uspešnog pozicioniranja, najviše u zemljama Zapadne Evrope, Amerike i Rusije, došlo je i do proizvodnje mnogobrojnih proizvoda na bazi tartufa, a većina njih će biti predstavljena na sajmu. Posetioci će imati mogućnost da probaju čokolade, vina, sir, maslinovo ulje i sve to u kombinaciji s tartufom, kao i jedinstven proizvod koji smo upravo lansirali na tržište - ajvar s crnim tartufima.

From the very establishment, the goal of the company was to present Serbian truffles to different markets in the world. After five years of work and successful positioning, mostly in the countries of Western Europe, America and Russia, the production of various products from truffles had started, and the majority of these will be presented at the fair. The visitors will be able to try chocolates, wines, cheese, olive oil combined with truffles, as well as the unique product which we have just launched in the market - ajvar with black truffles.



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 **ECOTROPHILIA**
EUROPE



Udruženje prehrambenih tehnologa Srbije

Udruženje prehrambenih tehnologa Srbije osnovano je 2011. godine u cilju ostvarivanja što bolje saradnje između naučnika, stručnjaka, proizvođača i šire javnosti, kao i neophodne komunikacije i saradnje s društvima i udruženjima u zemlji i svetu.

Nakon uspešno organizovanih nacionalnih takmičenja u Beogradu i Novom Sadu, velikog broja studentskih timova koji su uzeli učešće, kao i zapaženog plasmana naših predstavnika na evropskim takmičenjima, Udruženje prehrambenih tehnologa Srbije predstavlja timove i proizvode s nacionalnog takmičenja Ekotrofelija Srbija 2018: s Poljoprivrednog fakulteta u Beogradu, stižu tim "Ekofamilija" sa proizvodom "Acornico" – napitak s dodatkom žira i tim "Beerolja" s "BeerON" – keksom na bazi pivskog tropa; tim "Sweet rainbow" s Tehnološkog fakulteta u Novom Sadu osmislio je "Sweet rainbow" – belu čokoladu živopisnih boja obogaćenu bioaktivnim komponentama iz bobičastog voća i zelenog čaja; tim "MASTEF" s Tehnološkog fakulteta u Leskovcu donosi istoimeni proizvod – niskokalorični sveži sir od kozije surutke i mleka s lekovitim biljem.

The Serbian Association of Food Technologies was founded in 2011 with the goal to improve cooperation between scientists, experts, manufacturers and the public, as well as the communication and cooperation with associations in our country and the world.

After successfully organizing previous national competitions held in Belgrade and Novi Sad, the Association of Food Technologists of Serbia presents teams and products of the national competition Ecotrophilia Serbia 2018: team "Ecofamily" (Belgrade) created "Acornico" – hot beverage, with the addition of acorn; team "Beerolja" (Belgrade) presents the "BeerON" – beer-based cracker in several variations; team "Sweet rainbow" (Novi Sad) created "Sweet rainbow" – white chocolate in various colors enriched with bioactive components of berry fruit and green tea; team "MASTEF" presents "Mastef" – a low-calorie fresh cheese from whey and milk with the addition of medicinal herbs.



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Standards: ISO 9001, HACCP, GlobalGAP, Organic, BRC, IFS, HALAL



HRANA NAŠEG KRAJA
THE FOOD OF OUR REGION

ES Komerac d.o.o. Prijepolje Srbija

ES komerc

ES KOMERC osnovan je 1992. godine kao porodična firma u vlasništvu dvojice braće. Proizvodne aktivnosti našeg preduzeća su: primarana poljoprivredna proizvodnja (plastenička proizvodnja i proizvodnja pod otvorenim nebom), otkup svežeg voća i povrća, zamrzavanje, hladna prerada u hladnjačama na tri lokacije (ukupnog kapaciteta preko 1.000 tona), proizvodnja sokova, džemova i zimnice, proizvodnja testenina.

Naši proizvodi su jedinstveni zbog koncepta kojim se rukovodimo: HRANA NAŠEG KRAJA. Svaki gotov proizvod se radi od sirovine iz kraja iz kog potičemo. Sve sirovine su proizvedene u kontrolisanim uslovima, pod našim nadzorom. Specifičnost našeg kraja je u prirodi koja je čista, nezagađena, u planinskim rekama i potocima iz kojih može da se pije voda i u velikom broju sunčanih dana tokom godine. Registrovali smo robnu marku VOLIM Dobro u ljudima koja daje poseban pečat našim proizvodima i šalje pozitivnu poruku svima s kojima imamo kontakt.

ES KOMERC LLC is founded in 1992 as a family company, owned by two brothers. Our production activities include agricultural production, deep freezing, sorting and packing of frozen products, juice, jam and winter stores production, pasta production.

Our products are unique due to our THE FOOD OF OUR REGION concept. Every final product is made of raw materials from our region. All raw materials are produced under controlled conditions, with the support of our consulting service to our cooperatives. The specific features of our region are clean nature, mountain rivers and streams with water one can drink, and many sunny days during the year. We have registered a trademark "VOLIM Dobro u ljudima" (I LOVE the Good in people), which gives a special quality to our products, and sends a positive message to everyone we have contact with.



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Standards: HACCP



Fišek ZTR

Fišek ZTR je novoosnovana firma, nastala u martu 2018. godine. Osnivač i idejni tvorac proizvoda, Željko Damnjanović, godinama se bavio ugostiteljstvom. Na ideju da se bavi pakovanjem grickalica došao je tako što je, kao konzument istih, razmišljao kako bi mogao da se reši otpada semenki i izbegne nepotrebno skupljanje i čišćenje istog. Ideju je kroz crteže razvijao mesecima dok nije došao do konačnog rešenja, a to je da se konzumentu, pored proizvoda, ponudi i ostava za bacanje otpada. Ideja je ubrzo dobila i svoj oblik/dizajn, i krenulo se u realizaciju.

Trenutno u ponudi imamo seme bundeve i suncokreta u ekološkom pakovanju, a u narednom periodu ćemo i dopuniti asortiman. Proizvod i njegova namena su patentirani i zaštićeni kao intelektualna svojina.

We present a new product on the market. Baked and salted seeds FIŠEK. FIŠEK is an original, innovative, practical and environmentally-defined product. FIŠEK is unique and original in its design packaging solution, which has practical application. Cardboard packing is used for waste of seeds, and after consuming, together with an empty bag, everything should be thrown into the waste bin.

FIŠEK packaging is easily recognizable at all points of sale. FIŠEK seeds of pumpkin and sunflower seeds are recognizable for unique quality, which is achieved by careful selection of raw materials and unique baking process. For the production of FIŠEK, PREMIUM CLASSIC SEEDS are always selected, and the baking process is done in the so-called tunnel kilns, which ensures that all the most important nutritional values of these intentions are preserved.

FIŠEK products are protected by the Intellectual Property Office. In this way, originality is ensured: product name designs, packaging designs and usage patterns. FIŠEK seeds are a great pleasure for consuming: in your home, cinema, cafe, park, at a sports event, during a walk etc.



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Standards: BRC



Flora d. o. o. Ivanjica

Flora se nalazi u Ivanjici i osnovana je 1993. godine. Bavi se proizvodnjom i preradom voća. Okružena je divnom planinskom prirodom koja je sama po sebi dovoljna inspiracija da se voćem bavimo na drugačiji način. Proizvodimo visokokvalitetne džemove bez veštačkih boja i aroma, koji se pripremaju specijalnim metodama u najsavremenijoj opremi. Od prirodnih proizvoda smo napravili gradske face: Mingle, Qooyna i Fruit & Flame. Mingle je zavrteo priču u specijalizovanim radnjama i prodavnicama delikatesa u Srbiji, Rusiji i Americi, na čijim policama se može naći u sedam kombinacija: malina, jagoda/balzamiko, višnja/rum, šljiva/kakao, kajsija/dumbir/menta, crveni i crni mix. Qooyna ima šest čistih ukusa kajsije, maline, višnje i najviše se prodaje u Rusiji. Fruit & Flame u nekoliko različitih kombinacija (šljiva/pomorandža/kakao, malina/limun, kajsija/dumbir i specijalni Šumski miks) našao je utočište na tržištu SAD.

Pored visokokvalitetne proizvodnje, posedujemo i kapacitet od 10.000.000 tegli godišnje.

Flora is located in Ivanjica since 1993. It deals with the production and processing of fruits. It is surrounded by beautiful mountain nature, which is a sufficient inspiration to treat fruits in a different way. We produce high-quality jams without artificial colours and aromas, which are prepared through special methods by the most modern equipment. Out of these natural products, we have made favourite urban characters with three brands: Mingle, Qooyna and Fruit & Flame. Mingle was made in seven mixed flavours – raspberries, strawberries/balsamic vinegar, cherry/rum, plum/cocoa, apricot/ginger/mint, red and black mix, and was launched in specialized shops and delicatessen shops in Serbia, Russia and America. Qooyna has six pure flavours of apricot, raspberries, cherries and is the most commonly found and sold in Russia. Fruit & Flame with a taste of plum/orange/cocoa, raspberry/lemon, apricot/ginger and special Forest mix received an especially warm welcome in the US market.

In addition to high-quality production, we also have the capacity of 10.000.000 jars per year.



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Standards: HACCP, GlobalGAP

floriva

Floriva d. o. o.

Usavršavanje tri generacije u porodičnoj firmi FLORIVA rezultat je posvećenosti proizvodnji organskih sadnica jagodastih voćki i prerade najfinijih plodova u vrhunske proizvode.

Kao vrhunac rada s mnogo ljubavi, plodovi ubrani na obroncima Golije i Javora pretočeni su u prefinjenu rakiju od šumske jagode FRAGOLIJA i voćna vina FOREST edicije. Sada možemo s velikim zadovoljstvom da predstavimo vrhunske proizvode napravljene rukama velikog broja pojedinaca, a uobličene od strane stručnjaka FLORIVE. Oni su eliksir prirode ukusa koji okrepljuje, mirisa koji zavodi, sadržaja koji leči telo i dušu. Ljubav, posvećenost i inovativnost su odlike koje čine da je naš proizvod uvek unapređen, prepoznatljiv i poželjan. Sipaj, poželi tri želje i oseti snagu božanske prirode. Nazdravi za život, ljubav i sreću.

The professional development and commitment of three generations in the family company FLORIVA, resulted in production and cultivation of ORGANIC seedlings of fruit-trees and making of top products from the finest fruits. The fruits harvested with lots of love on the slopes of the Golija and Javor Mountains, turn into the most excellent brandy the FRAGOLIA forest strawberry and fruit wine FOREST editions.

Now, with great pleasure, we can present the top products made by the hands of many individuals, and shaped by experts of FLORIVA.

As the elixir of nature with the refreshing taste and seducing fragrance, their content heals body and soul. Love, dedication and innovation are the qualities which make our product to be always improved, recognizable and desirable. Sip, make three wishes and feel the power of divine nature. Cheers for life, love and happiness.



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Standards: HACCP



Food Concept d. o. o.

Proizvodnjom čilija bavimo se od 2015. godine iz hobija i ljubavi prema ljutoj paprici. Počeli smo s radom na nagovor prijatelja. Proizvodnja se razvijala, što nas je motivisalo da se fokusiramo na preradu čilija i osmišljavanje proizvoda.

Naša snaga je u visokokvalitetnim proizvodima od domaćih sirovina i svetskih standarda. Koristimo isključivo svežu čili papriku iz Srbije. Politika naše kompanije je: Ako ne možemo da napravimo proizvod od sveže paprike, onda ga nećemo ni praviti!

Brend MATADOR je premijum linija čili sosova. Pažljivo odabrana mešavina čili paprika zaslužna je za miris i ukus našeg čili sosa. Miris je karakterističan za čili papriku, a ukus je izbalansiran, tako da se može koristiti kao dodatak jelima ili u pripremi raznih preliva.

Danas se MATADOR čili sos može naći u trgovačkim lancima u Srbiji i Crnoj Gori, ali i u prestižnim restoranima u Srbiji. Prisutan je u zemljama u regionu, a uskoro će se naći i na tržištu Saudijske Arabije.

We started production of chilli peppers as a hobby and love for chilli peppers. Our friends have urged us to start it. The production had been developing, which motivated us to focus on the production and new products.

Our strength lies in high-quality products made from raw materials produced in Serbia, based on world-quality standards. Our company policy is that if we cannot make the product from fresh peppers, we would rather not make the product at all.

The Matador brand is a PREMIUM line of chilli sauces. The smell and the taste of our chilli sauces originate from a carefully selected mix of chilli peppers. The aroma is typical for chilli peppers, while the flavour is balanced, so it can be used as an addition to other dishes or when preparing various dressings. Matador chilli sauce is available in all supermarkets in Serbia and Montenegro, as well as in some prestigious restaurants. It is also present in the region, and it is expected to be available in Saudi Arabia market soon.



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Standards: ISO 9001, ISO 22000:2005, HACCP



Fruvita

Fruvita je osnovana 2003. godine i nalazi se u srcu smederevsko – gročanskog kraja, najpoznatijeg voćarskog kraja u našoj zemlji. Okružena je nepreglednim voćnjacima i vinogradima iz kojih potiče tek sazrelo voće koje se prerađuje dok je još sveže. Sezону zatvara kraljica naših sokova – Fruvita ceđene jabuke & ništa više.

Jabuke su posebne jer njihov sok dobijamo direktnim presovanjem i pakujemo bez daljih obrada. Ceđeni sok od jabuke ujedno je i osnova za ostale ukuse, bez dodavanja vode, već isključivo drugog ceđenog voća ili njegovog kaše.

Na kraju, Fruvita sokovi se proizvode u aseptičnim uslovima, što omogućava da se sok samo kratko pasteurizuje i pretoči u finalnu ambalažu bez upotrebe konzervansa. Zato je Fruvita SAMO VOĆE & NIŠTA VIŠE!

O izvanrednosti Fruvita Ceđene jabuke & ništa više govori i činjenica da je na „Superior Taste Award“ takmičenju dobila maksimalnu ocenu koja se deluje samo proizvodima vrhunskog ukusa i kvaliteta.

Fruvita was founded in 2003 and today owns two state-of-the-art production facilities, in Smederevo and Grocka, the heart of the most famous fruit-farming region in our country. It is surrounded by immense orchards and vineyards from which perfectly ripe fruits arrive at the plant and are processed while still fresh.

Apples are special because we get juice from them by direct pressing and the freshly squeezed juice is packaged without any further processing. At the same time, it makes up the base for other juices without adding any water, only squeezed fruit or fruit puree.

The fact that our “Fruvita fresh squeezed apple & nothing else” got the highest marks at the “Superior Taste Award” competition, having received the maximum three stars awarded only to superior taste and quality producers, speaks volumes about the excellence of this product.



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Standards: ISO 9001, HACCP, Organic

La Promessa

Global Foods d. o. o.

Global Foods d. o. o. je kompanija osnovana 2008. godine i od tada raste kao uvoznik, izvoznik i distributer.

Počevši od 2012. godine, zajedno s partnerskom kompanijom Forest Food d. o. o. čije su glavne aktivnosti otkup, prerada i distribucija šumskih plodova (voća i pečuraka), razvili smo više brendova, s idejom da kreiramo proizvode koji će ponuditi kombinaciju tradicionalnih i lokalnih ukusa s najboljih plantaža u Srbiji, kao i pakovanje koje osvaja pažnju i oplemenjuje svaki kuhinjski sto.

Naša proizvodnja u Kruševcu poseduje HACCP, ISO 9001 i BIO sertifikate. LA PROMESSA voćni namazi su proizvodi vrhunskog kvaliteta i ponosno koriste najbolje sorte voća, ne pristajući na dodate konzervanse i aditive. Tradicionalne recepte koristimo i u proizvodnji slatkog od šumskih jagoda, divljih kupina i divljih borovnica.

GLOBAL FOODS d.o.o. is a company established in 2008, and as an importer, exporter and distributor has been growing ever since.

Since 2012 (together with our partner company Forest Food d.o.o. whose main activity is purchasing, processing, refining and preparing of the fruit and mushrooms for export and import), we developed three brands, with the idea of creating products that offer a combination of traditional and local flavors from the best Serbian plantations and packaging that captivates the attention and adorns every kitchen.

Our production in Kruševac has HACCP, ISO 9001 and BIO certificates. LA PROMESSA jams are products of superior quality, which proudly use the best varieties of fruit, will not agree to added preservatives and additives and are designed with the identically dedicated approach. We also produce wild strawberry, wild blackberry and wild blueberry homemade whole fruit preserves based on a traditional recipe.



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Standards: HACCP



Happy Honey

Happy Honey je osnovan 2017. godine vođen svrhom spasavanja pčela od ljudi i ljudi od procesiranog šećera. Inovativnom recepturom stvoreni su prirodni namazi od sirovog, nezagrevanog meda s održivih pčelinjaka u Srbiji. Med se zatim hladno presuje s voćem i stvara se jedinstvena tekstura za savršeni užitak kako na kašiku, tako i kao dodatak raznim pićima i jelima.

Najpoznatiji proizvod je Happy Honey med i malina koji je osvojio prestižnu nagradu Sial Innovation Selection u Parizu za 2018. godinu, kao i nagradu Najbolje iz Srbije za 2017. godinu koji dodeljuje PKS.

Trenutno se srećne teglice mogu naći na policama više od 10 gradova sveta, između ostalih i u Njujorku, Londonu i Cirihi. Tim mladih ljudi iz Srbije smatra da se brigom o pčelama i sopstvenom zdravlju stvaraju uslovi za srećan i zdrav život u kojem svaka osoba ima priliku za pozitivan uticaj u društvu i unapređenje kolektivnog znanja i svesti.

Happy Honey was founded in 2017 with the goal to save the bees from people and people from processed sugar. Using innovative recipes, we produce natural spreads made of raw, unheated honey from sustainable Serbian bee gardens, cold pressed with fruit to create a unique texture for a spoonful of joy, or as a great addition to various drinks and meals.

The best-known product is Happy Honey with raspberry, which won the prestigious SIAL Innovation Selection award in Paris for 2018, and The Best from Serbia award from Serbian Chamber of Commerce in 2017.

Our happy jars can be found in more than 10 cities worldwide, New York, London and Zurich among others. This team of young people from Serbia believes that by caring for bees and health, we create conditions for a happy and healthy life, where anyone can have a positive impact on society and improve the collective awareness.



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HOFF d. o. o.

Mi smo HOFF d.o.o. a naša osnovna delatnost je uzgoj i prerada aronije. Posedujemo plantažu u blizini Beograda, jednu od tri najveće plantaže ovog tipa u Srbiji. Misija nam je da ovo super voće i sva njena blagotvorna dejstva približimo širokoj populaciji.

Poslovanje nam se zasniva na proizvodnji 100% prirodnog soka. Kako bismo proširili primenu aronije, osmislili smo i proizvode s izuzetno niskim procentom šećera. Ovi proizvodi se kuvaju u sopstvenom soku, a zahvaljujući originalnim receptima u njima smo zadržali visok procenat celog ploda.

U svom proizvodnom programu imamo tri sasvim jedinstvena proizvoda na srpskom tržištu – matični sok od aronije, nadev od aronije i preliv od aronije. Ovi proizvodi namenjeni su kako krajnjim potrošačima, tako i brojnim poslovnim kupcima (hoteli, restorani, konditori...).

Pored proizvoda od aronije, proizvodimo i druge vrhunske nadeve, spremljene po originalnim receptima i s minimalnim procentom šećera, od: maline, kajsije, višnje, jagode, šljive, karamele, mente i limete.

HOFF is a company that makes tasty fruit products, such as dressing, filling and juice made of aronia. Near Belgrade, we have one of the largest plantations in Serbia in compliance with organic production requirements and our mission is to show all the advantages of this super fruit to the wide population.

Our business is based on production of 100% natural juice. In order to expand the use of aronia, we have developed products with very low

sugar. These products are cooked in their own juices, and thanks to original recipes they keep a high percentage of whole fruit. They are intended for end consumers as well as different business buyers (hotels, restaurants, confectionaries...).

Beside aronia products, we produce other exceptional fillings, according to original recipes and with minimal percentage of sugar, made of: raspberry, apricots, sour cherries, strawberries, plums, caramel, mint and lime.



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Home Made Company

Preduzeće Home Made Company osnovano je 2009. godine s idejom da tržištu ponudi kolače, torte, sladoled i slatke proizvode vrhunskog kvaliteta, ručno pravljene, od najkvalitetnijih sirovina, po originalnim receptima, drugačijim od opšte poznatih, atraktivno dekorisane i spakovane u vrhunsku ambalažu.

Na sajmu će Home Made Company predstaviti slatke poklon-proizvode (atraktivne čokoladne praline, čokolade, čokoladne kremove i čokoladne keksiće), kao i kolače i torte.

Pored navedenog, u svom asortimanu preduzeće poseduje i sladoled najvišeg kvaliteta, kao i „macarons“, tradicionalnu francusku poslasticu koja se proizvodi po originalnim francuskim recepturama i sa sirovinama koje se uvoze iz Francuske.

Proizvodi Home Made Company ističu se svojim originalnim recepturama, dekoracijama i ambalažom. Vrhunski kvalitet proizvoda je imperativ i podrazumeva se za svaki proizvod ovog brenda.

Kapacitet i organizacija proizvodnje su takvi da obezbeđuju mogućnost velikog rasta proizvodnje i prometa u narednom periodu, kao i lako prilagođavanje izmenjenim zahtevima klijenata.

Home Made Company was established in 2009 with the idea to offer cakes, ice cream and sweet products of superior quality, handmade from highest quality raw materials, according to original recipes, unique on the market, attractively decorated and packed in modern packaging.

At the Belgrade Food Show, Home Made Company will present sweet gift products (attractive chocolate pralines, chocolates, chocolate creams and chocolate biscuits) as well as cakes.

In addition to the above, the company makes the highest quality ice cream, as well as “macarons”, a traditional French treat, produced according to original French recipes with raw materials imported from France.

Home Made Company products stand out for their recipes, decoration and packaging. Highest quality is imperative and every product fulfils it. The company’s capacity and organization provide the possibility of high growth in production and income in the forthcoming period, as well as easy adjustment to clients’ demands.



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"PP" SZR Pridvorica

Jelički dukat je stara šljivovica prepečenica koja potiče iz srca Srbije, iz omalenog sela Pridvorica, na istočnim padinama planine Jelica.

Dobija se od najkvalitetnijih sorti šljiva iz voćnjaka porodice Prodanović. Naziv Jelički dukat dobila je zbog zlatnožute boje, dobijene od hrastovih buradi, kojima već 12 godina krade i ukus i miris i time blago podseća na konjak. Ovo je piće prefinjenog ukusa u kome dominiraju tonovi hrasta i najbolje srpske šljive. Proces proizvodnje je potpuno prirodan, što čini ovu rakiju još posebnijom i drugačijom od ostalih vrsta pića.

Gajena je s velikom pažnjom i ljubavlju od strane porodice Prodanović, što garantuje večan kvalitet ove rakije, jer se porodična tradicija prenosi s generacije na generaciju.

Jelički dukat s ponosom nosi epitet – šampion kvaliteta 70. Međunarodnog poljoprivrednog Novosadskog sajma 2002. godine. Ovo priznanje Jelički dukat čini jedinstvenim na tržištu i izdvaja ga od sličnih proizvoda. Potvrda kvaliteta nastavljena je osvajanjem sledećih priznanja na Novosadskom sajmu: Velika Zlatna – 2003. i Velika Zlatna – 2013.

Jelički dukat is an old strong plum brandy which originates from Prodanović family orchards in Pridvorica, a little village on the eastern slopes of the mountain Jelica, in the heart of Serbia.

Jelički dukat is made from the hand-picked, best quality variety of plums and aged exclusively in oak barrels for 12 years. This process of production is entirely natural, resulting in its golden colour and deep, rich flavour which slightly resembles cognac with its perfect harmony and balance of aromas.

The whole process of growing, distilling, ageing and blending is done with great passion and care by family Prodanović, proudly passing the tradition, innovation and knowledge from generation to generation.

Jelički dukat is rightfully declared the Quality Champion, and it has

received an award at 70th International Agricultural Fair in Novi Sad in 2002. This recognition makes Jelički dukat unique on the market, and it started being more renowned by continuing to receive the awards at the prestigious fairs in Novi Sad: Great Gold – 2003 and Great Gold – 2013.



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👤 Emina Salihović, Sales and Marketing Director

Standards: ISO 9001, ISO 22000:2005, HACCP

OLGA

| J | S | O |

JS&O d. o. o.

Kompanija JS&O osnovana je 2015. godine i bavi se proizvodnjom visokokvalitetnog devičanskog ulja od bundevinog semena koje ima izvorna jestiva, lekovita i kozmetička svojstva. Savremeni tehnološki proces nam omogućava da za samo 8 sati ubere, transportujemo, operemo, osušimo, očistimo, upakujemo i uskladištimo seme i time u potpunosti sačuvamo i najmanji hranljivi sastojak.

JS&O proizvodnja je kapaciteta 220.000 litara godišnje. Naša fabrika se nalazi na severu Srbije, u Vojvodini, u selu Novo Miloševo, gde se uzgajaju bundeve od kojih nastaje ulje Olga. Devičansko ulje Olga nastaje u strogo kontrolisanim uslovima i u specifično zaokruženom procesu proizvodnje - od uzgajanja bundeva iz čijeg semena se izdvaja ulje, preko ceđenja i pakovanja, pa do distribucije.

Ovakav proces proizvodnje omogućava nam potpunu kontrolu kvaliteta svih etapa i svakog segmenta tokom nastanka jedne boce ulja Olga. Pored ulja, naš portfolio čine goliće, brašno i bundevin puter, dok je razvoj novih inovativnih proizvoda aktuelna aktivnost.



JS&O is a company, founded in 2015, which produces high quality virgin oil from pumpkin seed with inherent nutritional, medicinal and cosmetic properties. Modern technological process enables us to collect, transport, wash, dry, clean, pack, and stores the seeds in just 8 hours, thus completely preserving even the tiniest nutrients that pumpkin seed contains.

JS&O production capacity is 220,000 liters per year. We are committed to preserving the safety of our products and our technological process is compatible with ISO and HACCP quality standards.

Our factory is located in the northern part of Serbia, more precisely in Vojvodina, in the village of Novo Miloševo, where we grow the pumpkins from which Olga oil is produced. Olga, virgin oil, is produced under strictly

controlled conditions and in a carefully designed production process - from the growing of pumpkins, oil extraction from its seeds by mechanical pressing, through packaging to distribution.

This production process allows us to fully control all stages and each segment in the creation of a bottle of Olga oil. Except the oil, we have in our assortment also raw pumpkin seeds, flour and pumpkin seeds butter, while the development of new innovative products is a current activity.

Proizvodno trgovinsko društvo "KUPRES-MILCH" d.o.o. Kupres
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Smail Žilić

Standards: HACCP



Kupres Milch

Mlekara KUPRES-MILCH d. o. o. formirana je u septembru 2014. godine na Kupreškoj visoravni i proizvodi premium delikatesne sireve koji su u kratkom roku oduševili potrošače u BiH i regionu. Danas ova mala mlekara uspešno posluje na tržištu BiH, gde plasira sireve prema svim značajnim trgovačkim lancima i najpoznatijim restoranima, a odnedavno izvozi i na tržište Turske. Posebnost Kupreškom siru daje ispaša životinja na Kupreškoj visoravni sa 1.200 metara nadmorske visine, na kojoj je klima planinsko-alpska, uz fantastičan bio diverzitet.

Godišnja proizvodnja je relativno mala i iznosi oko 23 tone delikatesnog sira, ali beleži konstantan rast i sa nedavnim ulaganjima mlekara je na putu da u narednoj godini udvostruči svoju proizvodnju. Odličan kvalitet sireva potvrđen je brojnim nagradama na sajmovima u BiH i Srbiji, uključujući i zlatne medalje za kvalitet dobijene u Beogradu (Balkan Cheese Fest, Ukus Fest) i Novom Sadu (Novosadski sajam). Kompanija ima implementiran HACCP sistem, dobila je izvoznu dozvolu za Tursku, a u planu je i sticanje izvozne dozvole za tržište EU.

U asortimanu mlekare KUPRES-MILCH nalazi se šest osnovnih vrsta tvrdog punomasnog sira:

- Kupreški tvrdi punomasni sir od neobranog kravljeg mleka (classic);
- Kupreški dimljeni sir;
- Kupreški sir sa začinima;
- BAŠKA sir;
- Kupreški koziji sir (kombinacija kozijeg i kravljeg mleka);
- Kupreški planinski sir (kombinacija ovčijeg i kravljeg mleka).

Po potrebi i posebnim narudžbinama kupaca i klijenata, proizvode se i sirevi sa orasima, limunom, brusnicom, borovnicom i tartufima.



KUPRES-MILCH dairy was established in September 2014 at Kupres Plateau in Herzegovina and it produces premium cheese, which in a very short time won the hearts of consumers in Bosnia and Herzegovina and the region. Today, this small dairy successfully operates in the BiH market, selling cheese to all major retail chains and the finest restaurants, and has recently started with export to the Turkish market. The special flavour of this cheese comes from the livestock grazing on the Kupres plateau on 1,200 meters above sea level, where the climate is dominantly mountain-alpine, with fantastic biodiversity.

Annual production is relatively small and amounts to about 23 tons of delicatessen cheese, but is steadily growing, and with recent investments KUPRES-MILCH is on its way to double the production in 2019. The excellent quality of cheese was confirmed by numerous awards at fairs in Bosnia and Herzegovina and Serbia, including the gold medals for quality obtained in Belgrade (Balkan Cheese Fest, Ukus Fest) and Novi Sad (Novosadski Fair). The company has implemented HACCP system, has been granted an export license for Turkey, and is planning to obtain the export license for the EU market.

The assortment of KUPRES-MILCH dairy includes six basic types of hard cheese:

- Kupres hard cheese - full fat cheese from non-skimmed cow milk (classic),
- Kupres smoked cheese,
- Kupres cheese with spices,
- BAŠKA sir,
- Kupres goat's cheese (mixture of goat and cow's milk), and
- Kupres mountain cheese (combination of sheep and cow's milk).

According to needs and special orders from customers KUPRES-MILCH is also producing cheese with nuts, lemon, cranberries, blueberries and truffles.

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👤 Slađana Krstajić, Owner

Standards: HALAL

KONSBERRY

Konsberry d. o. o.

Konsberry je stvoren s idejom da se zdravo voće, proizvedeno u ekološki očuvanim krajevima zapadne Srbije, sačuva i ponudi svim generacijama kako bi ga mogle konzumirati u izvornom kvalitetu tokom cele godine.

Tradicionalnim načinom čuvanja voća, ukuvavanjem pekmeza, na niskim temperaturama, bez dodavanja bilo kakvih aditiva, konzervanasa, veštačkih boja, aroma, zaslađivača i ukusa, pektina, želatina i pulpe drugog voća, nastao je prirodan i zdrav proizvod. Bez ostatka pesticida, uz minimalnu količinu šećera, svrstava se u niskokalorične proizvode pogodne za konzumiranje najšire populacije - kako dece, tako i odraslih.

U ponudi su niskokalorični:

- Pekmez od maline vilamet;
- Pekmez od kupine;
- Pekmez od šljive;
- A uskoro i pekmez od crne ribizle, višnje i jagode.

Uživajte u našim proizvodima!

Konsberry began with the concept of creating healthy and high-quality fruit preserves that can be consumed in their original form throughout the year. The fruit in our products is hand-picked and produced in the ecologically preserved region of western Serbia.

Our products are cooked at low temperatures and made in a traditional way to create preserves of the highest quality. We do not use any

additives, preservatives, artificial colors, aromas, sweeteners, flavors, pectin, gelatin and pulp of other fruit. Additionally, the fruit used in our products is pesticide free.

We add the minimal quantity of sugar to our preserves. Our products are classified as low calorie and are pasteurized.

Konsberry preserves are an excellent choice for consumers of all ages to enjoy.

Our flavors include raspberry, blackberry, and plum.

Black currant, cherry, and strawberry are coming soon. We hope you will enjoy!



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Ivana Dragičević, Sales and Marketing

Standards: ISO 22000:2005, HACCP, GlobalGAP, BRC, IFS, KOSHER, HALAL



Poljoprivredni kombinat Zlatibor

Kap beline zlatiborskih pašnjaka

Poljoprivredni kombinat „Zlatibor“ nastao je 1946. godine. Zajedno sa PKB Beograd predstavlja najstariju asocijaciju poljoprivrede u Srbiji. Prerađu mleka obavlja u sopstvenoj mlekari, čiji kapacitet nakon izvršene rekonstrukcije iznosi 90.000 litara.

Svojim širokim asortimanom zlatiborskih zdravih proizvoda, jogurta, dijet jogurta, kiselog mleka, kisele pavlake, paprike u pavlaci, kajmaka, zlatiborskog sira, polumasnog sira, kačkavalja i mocarele, ovo preduzeće upotpunjuje turističku ponudu Zlatibora i predstavlja zaštitni znak istorije zlatiborskog kraja i vrednih ljudi, spajajući tradiciju proizvodnje i istorijske korene razvoja koji počinju od 1946. godine i traju do danas.

PK Zlatibor proizvodi i robne marke za Merkator S (Roda, Idea i Merkator) pod nazivom UKUSI MOGA KRAJA, RIAL i K PLUS, a za robnu marku Delhaize pod nazivom OD NAŠE ZEMLJE.

Snow white drops from the pastures of Zlatibor mountain

Agriculture association Zlatibor was founded in 1946. Together with PKB Belgrade, it is the oldest association of agriculture in Serbia. Milk processing is performed in our own dairy with increased capacity of 90.000 lit.

It's a wide range of Zlatibor healthy products, yogurt, sour (curdled) milk, sour cream, peppers in sour cream – milk spread, peppers and cheese, Zlatibor semi-fat cheese and hard cheese, fresh and long-life milk. Our dairy products carry an original trademark of the history of the Zlatibor region and hardworking people combining tradition and historical production roots development starting in 1946 and lasting till today.

PK “Zlatibor” distributes its dairy products as a private label brand under the name UKUSI MOGA KRAJA for Mercator S (Roda, Idea and Mercator) and another PML line under the name FROM OUR COUNTRY for DELHAIZE, a global retailer covering Belgrade market.



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👤 Mirko Marković

Standards: HACCP



Moć prirode komerc d. o. o.

Ajvar je potpuno prirodni čuveni gastronomski specijalitet raskošnog ukusa, pravljen od najkvalitetnije crvene pečene paprike. Tajna neodoljivog ukusa ajvara Moć prirode krije se u sočnoj, zreloj paprici i dugom procesu pripreme na niskoj temperaturi koja čuva hranjive sastojke i ističe najbolje prirodne arome. Ovako napravljen ajvar je odlično prilagođen i trendovima moderne ishrane, jer ne sadrži gluten, a nema ni dodate šećere.

Kada se pažljivo odabrani plodovi kupine pretoče u čašu – dobijate uživanje u čarima raskošnog kupinovog vina Moć prirode koje je veoma pitko. Ovo vino od davnina je poznato kao veoma koristan i efikasan lek za lečenje anemije (malokrvnosti), pogotovo kada su u pitanju deca, trudnice i dojilje, kao i za suzbijanje iscrpljenosti organizma nakon duže bolesti ili napornih poslova. Naša integralna brašna imaju i do deset puta više gvožđa koji je esencijalan mineral za absorpciju ostalih nutrijenata. Sadrže više zdravih masti i više proteina. Prateći trendove zdrave ishrane napravili smo i gotovu smesu za Hrono hleb Moć prirode koja se sastoji od miksa najkvalitetnijih brašna raži, heljde, spelte i pšenice.

Ajvar is a completely natural and famous gastronomic specialty sumptuous flavors built of the highest quality red roasted peppers. The secret of the irresistible taste of Moc prirode ajvar lies in the luscious, ripe pepper and a long process of preparation at low temperature which preserves nutrients and highlights the best natural flavorings. Ajvar is perfect suited to the trends of the modern diets, because it doesn't contain gluten nor added sugar.

When carefully selected fruits blackberries transform into a glass - you get to enjoy attractions opulent blackberry wine power of nature that is very drinkable. This wine has been known as a very useful and effective for the treatment of anemia especially when it comes to children, pregnant women, as well as for combating exhaustion after a long illness or stressful jobs.

Our integral flour have up to ten times more iron, which is an essential mineral for getting nutrients. They contain more healthy fats and more proteins. Following the trend of healthy eating, we made a ready-made mixture for bread Hrono which consists of a mix of the finest flour, rye, buckwheat, spelt and wheat.



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Standards: ISO 9001



NeXt

NeXt sokovi već preko 20 godina osvežavaju, bude i motivišu ljude širom ovih prostora. Da bismo uvek iznova nudili visok kvalitet proizvoda, inovativne ukuse i moderno dizajnirana pakovanja, inspiraciju nalazimo u samoj Srbiji. Podstaknut najsočnijim tajnama naše prelepe zemlje, napravljen isključivo od domaćeg voća sa njenih istočnih, severnih i zapadnih predela - od najbolje kruške, jabuke, crvenog grožđa i odnedavno višnje - neXt čuva ono najbolje što imamo i širi inspiraciju.

NeXt juices have been refreshing and motivating people of this part of the world for more than 20 years. In order to constantly offer high quality products, innovative tastes and modern design packages, we seek and find inspiration in Serbia around us. Moved by the juiciest secret of our beautiful country, made exclusively from domestic fruits from its eastern, northern and western regions - from the best pears, apples, red grapes and recently cherries - neXt cherishes the best we have and spreads that inspiration further.



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👤 Irina Avdalović, General Manager

Standards: HACCP, Organic



Organika Bio Food

Osnivač brenda organika, Irina Avdalović započela je proizvodnju organske hrane, najpre na malom delu zemlje u Vojvodini. Uprkos teškoćama s kojima se svaki proizvođač suočava, svake godine proširuje asortiman, od povrća do žitarica.

Najpopularniji proizvod su – organske kokice – koje odmah nalaze put do potrošača, najviše zbog idealne kombinacije maslinovog ulja, organskog kukuruza i soli, a uz to su nutritivno zlato – cele žitarice pune antioksidansa, a sa malo kalorija. Spoj raznolikosti potrošača čini proizvod poželjnim na svakom tržištu zdrave i dobre hrane.

Pored kokica, u ponudi su i kukuruz kokičar, organski pasulj proizveden i ručno ubran s njiva, gde se uzgajaju i žitarice od kojih se prave sve vrste organskog brašna.

Od ove godine, čajevi i kafa su deo asortimana, i to čaj od šipurka, kamilice i mente, kao i organska kafa Arabica iz Italije.

Za sve proizvode dobili su nagrade za kvalitet na Sajmu organske hrane u Beogradu, a osnivačica Irina Avdalović, osvojila je i nagradu za preduzetnicu godine.

The founder of organika, Irina Avdalović started organic food production on a small piece of land in Vojvodina, and despite the difficulties encountered, every year the company managed to enlarge the product assortment, from vegetables to cereals.

The most popular product - organic popcorn - immediately found its way to consumers, thanks to the perfect balance of olive oil, organic corn, just the right amount of salt, and the fact that it is considered nutritional gold - whole grains full of antioxidants, and low in calories. The diversity of their consumers is what makes the product wanted in every market of healthy and good food.

As of this year, tea and coffee are also a part of the assortment, namely rosehip tea, chamomile, mint tea, as well as organic Italian Arabica coffee.

All their products have been awarded at the Organic Food Fair in Belgrade, while the founder Irina Avdalović had won the award for entrepreneur of the year.



📍 OriGInal Srbija – Savez proizvođača tradicionalnih proizvoda Srbije
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🌐 www.originalsrbija.org
👤 Stevica Marković, predsednik Saveza

Nastup Saveza OriGInal Srbija u okviru Belgrade Food Show ostvaren je uz podršku Programa trgovinske saradnje Srbije i Švajcarske federacije, a u okviru Projekta podrške pravu intelektualne svojine u Srbiji.

**ORI
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Savez proizvođača
tradicionalnih
proizvoda Srbije

OriGInal Srbija

OriGInal Srbija je savez proizvođača tradicionalnih proizvoda Srbije. Naši proizvodi nose oznaku geografskog porekla kojom garantujemo da su njihova specifičnost i kvalitet nastali u spoju prirodnih odlika mesta gde živimo, veštine koju posedujemo i tradicije koju negujemo. Oznaka geografskog porekla je naziv regije, određenog mesta ili zemlje kojom se pokazuje da proizvod iz te regije ima specifičan kvalitet, sastav ili drugo obeležje koje se pripisuje njegovom geografskom poreklu.

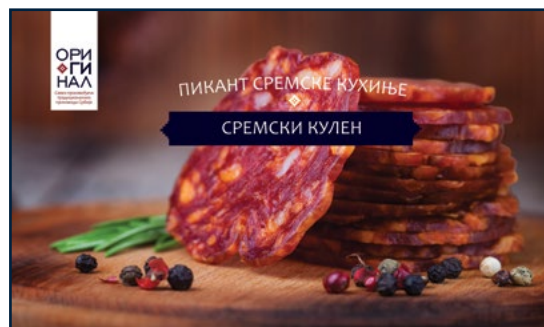
Oznaka geografskog porekla je:






- Zajedničko dobro jednog područja;
- Zajednički interes ljudi jednog područja;
- Zajednički resurs cele lokalne zajednice i potencijal u smislu razvoja privrednih, turističkih i proizvodnih kapaciteta zajednice.

Aktivnostima našeg Saveza čuvamo gastronomsko nasleđe, osnažujemo i podižemo novu generaciju proizvođača zdrave proizvode za održivu i isplativu proizvodnju. Članice našeg Saveza su pojedinci, udruženja poljoprivrednika, zadruge i preduzeća – i mali i veliki koji u svom asortimanu proizvode neki od proizvoda s poreklom. U okviru Belgrade Food Show, OriGInal Srbija predstavlja Futoški sveži i kiseo kupus, Leskovački domaći ajvar, Fruškogorski lipov med, Sremski kulen, Petrovska klobasa, Vrbički beli luk, Begečku šargarepu, Đerdapski med, Kačerski med, Zlatarski sir i Ariljsku malinu.

PROIZVODI:

- Futoški sveži i kiseo kupus – BLAGO BAČKE TRPEZE
- Fruškogorski lipov med – NEKTAR MEDNE PLANINE
- Leskovački domaći ajvar – UKUS TOPLOG JUGA
- Sremski kulen – PIKANT SREMSKE KUHINJE
- Petrovska klobasa – UKUS SLOVAČKE TRADICIJE
- Vrbički beli luk – MALO, A DRAGOCENO
- Begečka šargarepa – ŠAMPIONSKO POVRĆE
- Đerdapski med – MED SA ISTORIJOM
- Kačerski med – ŠUMADIJSKI LEK I DESERT
- Zlatarski sir – ZLATO S PAŠNJAKA
- Ariljska malina – CRVENI DRAGULJ SRBIJE



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 Stevica Marković, President of the Association

The participation of Association OriGInal Serbia at Belgrade Food Show has been supported with CH Trade Cooperation Program "Swiss-Serbian Intellectual Property Project Phase II".

**ORI
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NAL**
 Savez proizvođača
 tradicionalnih
 proizvoda Srbije

OriGInal Serbia

Our products are labelled with protected geographical names, which is a guarantee that properties and quality of each product is a result of the particular mix of natural factors in our environment - where we live, our skills and tradition we cherish. Our Association works to preserve the gastronomic heritage and empower the new generation of producers of healthy food and viable and sustainable food and agricultural production. Members of the Association are individual farmers, producer associations, cooperatives and enterprises, big and small companies committed to preserving tradition and know-how of products of protected origin. The geographical indication (PDO and PGI) is the name of the region, particular area or country that indicates that the product from this location has the specific quality, ingredients or other property that can be linked to its origin. Geographical indication is

- public resources of a territory/ region
- the joint interest of its people
- shared resources of the whole community and potential for development of the economy, tourism, production capacities.

Belgrade Food Show presents OriGInal Serbia members and their products: Futog fresh cabbage and sauerkraut, Leskovac ajvar, Fruska Gora linden honey, Kulen sausage from Srem, Petrovska sausage, Garlic from Vrbica, Carrot from Begec, Honey from Djerdap, Kacerski honey, Zlatar cheese and Arilje raspberry.

PRODUCTS:

- Futog fresh and sauerkraut – TREASURE FROM BACKA
- Fruska Gora linden honey – NECTAR OF HONEY MOUNTAIN
- Leskovac ajvar – TASTING SOUTHERN WARMTH
- Srem kulen sausage – PIQUANT OF SREM CUISINE
- Petrovska klobasa – TASTE OF SLOVAKIAN TRADITION
- Spring Garlic from Vrbica – TINY AND PRECIOUS
- Begečka šargarepa – VEGETABLE CHAMPIONS
- Djerdap Honey – HONEY WITH HISTORY
- Kačerski honey – BOTH MEDICINE AND DELICACY
- Zlatar mountain cheese – WHITE GOLD FROM THE HIGHLANDS
- Arilje raspberry – SERBIA'S RED GEM



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Poljoprivredni fakultet Beograd

Nedaleko od centra naše prestonice na Oglednom dobru Poljoprivrednog fakulteta Univerziteta u Beogradu, nalazi se prava oaza prirode i nauke sa puno zanimljivih sadržaja. Ogledno dobro Radmilovac pruža sve uslove za kreativan i stvaralački rad. I upravo mladost nošena entuzijazmom i znanjem poput nepresušnog izvora, na krilima novih generacija studenata, na ovom oglednom dobru, neguje i proizvodi bogat asortiman primarnih i prerađenih poljoprivrednih proizvoda. Na osnovu akumuliranog znanja, iskustva i dobre prakse nastali su visoki standardi u proizvodnji, a kontrola kvaliteta svih proizvoda se utvrđuje od strane referentnih, nezavisnih laboratorija.

Radmilovačka bela vina su osvežavajuća, sa prepoznatljivim tonovima zelene jabuke i sveže pokošene trave, svetložute boje sa sivkasto-zelenim tonovima, veoma intenzivnog i prijatnog sortnog mirisa cvetnog i voćnog karaktera.

Radmilovačka crvena vina su rubincrvene do tamnocrvene i ljubičastocrvene boje, veoma složenog sortnog mirisa na crveno voće, vanilinske nijanse hrastovine, punog i zaokruženog ukusa, harmonične kiselosti.

Not far from Belgrade city centre at the experimental filed "Radmilovac" of the Faculty of Agriculture Faculty of the University of Belgrade, there is a real oasis of nature and science with a lot of interesting content. Radmilovac's experimental filed provides all the conditions for creative

work. On the youth worn enthusiasm and knowledge like the inexhaustible source, on the wings of new generation students, in this experimental filed, a wide range of primary and processed agricultural products is produced. Based on accumulated knowledge, experience and good practice, high standards have been created in production, and the quality control of all products is certificated by independent laboratories.

White wines are rewarding with recognizable tones of green apple and freshly sown grass, a light yellow colour with greyish green tones, a very intense and agreeable smell of floral and fruity character.

Red wines are ruby red to dark red and purple red, a very complex odour of red fruit, vanilla oak, full and rounded taste, harmonious acidity.



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МК
ПОЉОПРИВРЕДНО
ГАЗДИНСТВО

Poljoprivredno gazdinstvo МК

Mi smo petočlana porodica iz Beograda i 2016. godine smo postali vlasnici predivnog imanja od 22 hektara koje se nalazi u Slavkovicu, opština Ljig. Uvek smo imali ideju da imamo svoje imanje, komadić zemlje u prirodi. Posadili smo maline na površini od 40 ari, i ona nam je ove godine dala prve plodove koji su bili zdravi, slatki i sočni. Kao zaljubljenici u prirodu i zdrav život, odlučili smo da malinu preradimo, te je od celog roda, po tradicionalnom receptu, nastao pasterezovani voćni namaz od malina bez ikakvih veštačkih dodataka.

Naše imanje je veliko, na odličnom položaju i ima mnogo potencijala. Planiramo da proširimo zasad maline, da obnovimo zasade starih sorti voća, da se bavimo proizvodnjom i preradom i da plodove našeg imanja ponudimo našim sadašnjim i budućim prijateljima kroz domaće proizvode. Želja nam je i da se naše imanje nađe na turističkoj mapi Srbije kao ponuda za odmor u prirodi.

We are the family that constitutes of 5 members from Belgrade, Serbia. In 2016 we became owners of beautiful land located in Slavkovicu, municipality Ljig on Rajac mountain.

We always had an idea of having our own property, piece of land in the country side.

We stuck with our idea and planted a field of raspberry, and this year we had first taste of our own product which was healthy, sweet and tasty. As nature and healthy lifestyle lovers that we, as a family, truly are - we decided to use our raspberry growing to make a final product. Made by traditional recipe, with no additives - our raspberry pasteurized raspberry spread was born.

Our property is, as stated above, big enough, with great geographic position and is bursting with potential for further development and improvement. We plan to widen our production of raspberries, as well as to bring all traditional, domestic fruit sorts to life. Also, we intend to continue producing and to offer best quality homemade products to both our present and future friends and business associates. Our wish is to place our property on every tourist map of Serbia, categorised as a place for some countryside leisure activities.



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Standards: HACCP



Prpa Jomi d. o. o.

Nastali smo 2017. godine kao rezultat želje grupe prijatelja da integrišu svoja znanja i dugogodišnja radna iskustva iz oblasti tehnologije hrane, prodaje i marketinga u cilju stvaranja proizvoda koji će biti zdrava i ukusna alternativa konvencionalnim proizvodima. Gaia veganski namazi su proizvedeni od prvoklasnog povrća, po recepturi koja obezbeđuje najbolji balans hranljivih sastojaka za sve koji brinu o svom i zdravlju svoje porodice.

Bez konzervansa, veštačkih boja, aroma i dodatog šećera. Bez alergena.

Na Internacionalnom poljoprivrednom sajmu u Novom Sadu 2018. godine svi naši namazi dobijaju nagrade i to:

- Namaz sa patlidžanom – Šampion kvaliteta
- Namaz sa brokolijem i spanaćem – Velika zlatna medalja
- Namaz sa paradajzom i kinoom – Zlatna medalja.

Planiramo i plasiranje dva nova, veganska namaza s maslinama i tikvicom. Gaia veganski namazi su prisutni u objektima maloprodajnih lanaca i prodavnicama zdrave hrane. Trenutno izvozimo naše proizvode u zemlje regiona. Sastavni deo svakog našeg proizvoda je strast i zbog toga nećete ostati ravnodušni uživajući u proizvodima Gaia brenda.



Gaia brand was created in 2017 as a result of the desire of a group of friends to integrate their knowledge and many years of work experience in the field of food technology, sales and marketing in order to create products that will be a healthy and tasty alternative to conventional products. Gaia vegan spreads are items in the category of healthy food produced from premium vegetables, according to a recipe that provides the best balance of nutritional ingredients for all those who care about their own and the health of their family.

No preservatives, artificial colors, aromas and added sugar. No allergens.

At the International Agricultural Fair in Novi Sad in 2018., all of our spreads are rewarded:

- Eggplant spread – Champion of quality
- Broccoli and spinach spread – Big gold medal
- Tomato and quinoa spread – Gold medal.

We are planning to introduce two new vegan spreads: Olive spread and Zucchini spread. Gaia vegan spreads are present in the stores of retail chains and numerous healthy food stores. We are currently exporting our products to the countries of the region. Passion is what drives us, it is an integral part of each of our products and for that you will not remain indifferent in enjoying Gaia brand products.

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👤 Ksenija Perčić, Sales and Marketing Manager

Standards: HACCP, Organic

Granum®

Suncokret d. o. o.

U vojvođanskom selu Hajdukovo, nadomak Subotice, 1989. osnovan je Suncokret. Ivan Perčić, osnivač, poželeo je da svoju makrobiotičku ishranu učini pristupačnijom, te se odlučio da sam počne da proizvodi zdrave proizvode. Prvi proizvodi bili su devičansko bundevino i susamovo ulje, oba ceđena na hidrauličnoj presi staroj više od sto godina. Godine 2013. odlučili su da uz ime kompanije Suncokret dodaju i brend Granum. Prilikom proizvodnje koriste se najkvalitetnije sirovine blagotvornog dejstva. Pored toga što su 100% prirodni, svi proizvodi su gluten-free i veganski, a većina njih je i organska.

Danas Suncokret broji više od 60 proizvoda od kojih će na sajmu izložiti: proteinske krekere, organska sirća, devičansko bundevino ulje, konopljino ulje, svetlo i tamno susamovo ulje, energetske barove, Naturela namaz, bundevin puter, kikiriki puter itd.

Osim u Srbiji, ovi proizvodi se mogu naći i u Francuskoj, Holandiji, Mađarskoj, Bosni i Hercegovini, a uskoro i u Češkoj, Španiji i Kanadi.

Sunflower was founded in Vojvodina's village Hajdukovo, near Subotica, in 1989. As a long devoted macrobiotic dieter, Ivan Perčić, its founder, decided to embark upon organic agriculture. The first equipment was a hundred years old hydraulic press for extracting pumpkin and sesame seed oil in a traditional fashion. In 2013, they decided to add the brand Granum.

We use raw materials of the highest quality. In addition to being 100% natural, all products are gluten-free and vegan, and most of them are organic.

Now, Sunflower has more than 60 products and at the fair they will exhibit the following: Protein Crackers, Organic Vinegar, Virgin Pumpkin Seed Oil, Hemp Seed Oil, Light Sesame Oil, Virgin Toasted Sesame Oil, Energy Bars, Naturela Spread, Pumpkin Seed Butter, Peanut Butter etc. These products can also be found in France, Netherlands, Hungary, Bosnia and Herzegovina, and coming soon on the markets of the Czech Republic, Spain and Canada.



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Standards: HACCP



Sunny Delight d. o. o.

Osnovani smo 2014. godine sa željom da domaćem i inostranom tržištu ponudimo 100% prirodan, zdrav, ukusan proizvod, namenjen svim uzrastima i generacijama.

Znamo da je čovek biće navika i da one utiču na kvalitet život i zdravlja. Upravo iz tog razloga želimo da na suptilan način pomognemo kupcima da svoje stare navike zamene lepšim i kvalitetnijim.

Zahvaljujući jedinstvenoj tehnologiji sušenja u zatvorenom sistemu, na niskim temperaturama, uspevamo da oslobodimo voće i povrće od vode, očuvamo sve nutritivne elemente namirnica i zadržimo biljna vlakna, a da, paralelno s tim, održimo autentičan ukus i postignemo hrskavost čipsa koju svi volimo.

Kvalitet naših proizvoda proveravale su renomirane laboratorije i ocenile ih premium proizvodima. Na tržištu smo predstavili tri proizvoda: čips od jabuke, kruške i sušenih višanja. Radimo na proširenju proizvoda i novim kombinacijama ukusa od voća i povrća u vidu zdravih grickalica, potaža, marmelada i džemova bez dodatnih veštačkih boja, aditiva, aroma.

We are founded in 2014 with a goal to offer 100% natural, healthy and delicious products to all our customers of different ages and generations, on both domestic and foreign markets.

It is a well-known fact that people are creatures of habits that largely affect the quality of life and our overall health, which is the main reason why we want to help our customers in replacing their old habits with a new, better ones.

Thanks to the unique dehydration technology that allows us to perform the process in a closed, temperature-regulated environment, we're able to dehydrate fruits and vegetables from water, therefore preserving all the natural ingredients and fibers, while maintaining the original flavor and achieving the crispy texture that we all love.

The quality of our products has been tested in the world-renowned labs, and they have been certified as Premium products. So far, our market offering consists of three products: apple and pear chips, and dried cherries, but we're already working on expanding our product list and enriching our offering with new flavor combinations in the form of healthy fruit and veggie snacks, potages, marmalades and jellies without artificial colors, additives or fragrances.



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Standards: ISO 22000:2005, HACCP



Swiss Nature d. o. o.

Kompanija Swiss Nature osnovana je 2010. godine s ciljem da promoviše zdrav način života.

DietFit i Stevia Line proizvodi namenjeni su ljudima koji vode zdrav, aktivan način života. Ova dva brenda funkcionalne hrane dopunjuju asortiman dijetetskih suplemenata Well: DietFit asortiman ovsenih kaša čine četiri različita ukusa: malina i vanila, šljiva i cimet, crna čokolada i narandža, i šumsko voće. Stevia Line čine proizvodi koji umesto šećera imaju prirodni zaslađivač bez kalorija – instant puding (s ukusom vanile i čokolade), čokoladni mus u prahu, sladoled u prahu, kakao i lešnik krem.

Godine 2013. kompanija Swiss Nature ispunila je zahteve FSSC 22000, što joj je omogućilo da svoje proizvode plasira širom sveta. Trenutno se Swiss Nature proizvodi plasiraju na tržišta svih zemalja bivše Jugoslavije, a prisutni su i u Grčkoj, Rusiji, Belorusiji, Ujedinjenim Arapskim Emiratima s tendencijom daljeg širenja.

Founded in 2010, Swiss Nature promotes healthy way of living.

DietFit and Stevia Line brands were launched to address this growing health food trend and consumers' constant quest for "new generation" products for healthier lifestyle. The two food brands are complementary to our dietary supplements offering. DietFit is a range of Oatmeal that come in four different flavors: raspberry and vanilla, plum and cinnamon, dark chocolate and orange and forest fruit. Stevia Line instant and cream products based on natural sweetener stevia – instant pudding (vanilla and chocolate), powdered chocolate mousse, powdered ice creams, cocoa and hazelnut spread.

In 2013, Swiss Nature met the requirements of FSSC 22000 allowing its products to be sold worldwide. Its products are currently sold in all ex-Yu countries, and are also present in Greece, Russia, Republic of Belarus, and UAE with plans underway to open a few more markets in the near future.



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Standards: ISO 22000:2005, HACCP



Vrtlari d. o. o.

Firma Vrtlari je porodična firma, osnovana pre desetak godina kao malo, porodično, poljoprivredno gazdinstvo koje se bavi proizvodnjom paradajza i paprike. Pre dve godine smo započeli projekat proširenja proizvodnje i prerade proizvoda s naših plantaža. Uz kvalitetne sirovine i potencijal kojim raspolažemo, angažovali smo najbolje tehnologe, dizajnere i za dve godine dostigli nivo savremenog pogona velikih kapaciteta i odličnih receptura. Prioritet smo dali konceptu tradicionalne proizvodnje sa samo jednim ciljem, a to je da se dobije zdrav proizvod.

Naši proizvodi se spremaju s ljubavlju i pažnjom, u kontrolisanoj proizvodnji, s težnjom da svaki kupac bude zadovoljan. Razvili smo mrežu kooperanata koji proizvode sirovine po visokim standardima. Jedan od naših dugoročnih ciljeva je da, pre svega, održimo isti kvalitet i kontinuitet proizvodnje, kako bismo istrajali u plasmanu proizvoda u našoj zemlji i otvorili mogućnost izvoza u region i svet.

Vrtlari (Gardeners LTD), is a family company, founded ten years ago as a small agricultural holding, producing tomatoes and peppers. With years of experience in the traditional production of fruits and vegetables, we started working on production, expansion and processing of products from our plantations two years ago. With quality raw materials and potential at our disposal, we hired the best technologists and designers, and for two years we have reached the level of a state-of-the-art high-capacity plant and excellent recipes. We gave priority to the concept of traditional production with only one goal, to get a healthy product.

Our products are prepared with love and attention in the controlled production process, aiming to satisfy every customer, and the market has reacted exceptionally positively so far. We have developed a network of subcontractors producing raw material of high standards. One of our long-term goals is, first of all, to maintain the same quality of continuous production, to keep up placing our products in our country and open a possibility to export into the regional and world market.



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Zeraa Agriculture Investment & Management

Bosnaplod d. o. o. Brčko, osnovan 1948, prerađuje višnje, šljive i maline i proizvodi marmelade, džemove, sokove i sušeno voće najvišeg kvaliteta, sa sertifikatima: ISO 9001:2015, HACCP, ISO 14001:2015, Halal, Organic standard, i najzahtevniji u proizvodnji hrane – IFS FOOD V6 (mart 2018). Naši osnovni segmenti poslovanja su smrznuto voće, prerađeni proizvodi (džemovi, marmelade i sokovi – brend KULIN), sušeni proizvodi (suve šljive kao glavni proizvod) i privatne plantaže.

Hercegovački poljoprivredni kombinat – Hepok, osnovan 1956. u Mostaru, bio je jedan od vodećih izvoznika u Jugoslaviji i među prvim kompanijama koje su uspele da zaštite geografsko poreklo sorte grožđa (Žilavka i Blatina). Nakon privatizacije 2016, kompanija je pokrenula dve proizvodne linije, LISKA (vina) i TENELIJA (jaka alkoholna pića i likeri). Danas, Hepok je vlasnik najvećih vinograda u BiH i godišnje proizvodi više od dva miliona litara vina vina. Oba proizvođača su deo Zeraa Agriculture Investment & Management.



Bosnaplod d.o.o. Brčko, established in 1948, processes sour cherries, plums and raspberries, and produces marmalades, jams, juices and dried fruits of highest quality, certified by standards: ISO 9001:2015, HACCP, ISO 14001:2015, Halal, Organic standard, and the most demanding in food production – IFS FOOD V6 (March 2018). Our key business segments are deep frozen fruits, processed products (jams, marmalades and juices – brand KULIN), dried products (dried plum as a key product) and private plantations.

Hercegovački Poljoprivredni Kombinat – Hepok, established in 1956 in Mostar, was one of the leading wine exporters in Yugoslavia and one of the country's first companies that succeeded in protecting the geographical origin of the grape type (Žilavka and Blatina). After privatization in 2016, the company started two new product lines LISKA (wines) and TENELIJA (strong alcohol drinks and liqueurs). Today, Hepok owns the largest vineyards in B&H and produces over 2 million liters of wines per year. Both producers are part of Zeraa Agriculture Investment & Management.

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Standards: HACCP, IFS, EAC, HALAL

ЗЛАТИБОРАЦ

ДОКАЗАНО | ABSOLUTELY
АУТЕНТИЧАН | AUTHENTIC

-1885-

Zlatiborac d. o. o.

Kompanija „Zlatiborac“ osnovana je 1992. godine s idejom da se kroz neprekidnu modernizaciju i primenu savremenih tehnologija zadrži tradicionalan koncept proizvodnje zlatiborskih suhomesnatih proizvoda. Specifičnost regije i klimatskih uslova sela Mačkat, prirodni proces sušenja mesa na bukovom drvetu, uz primenu jedinstvene recepture, doprineli su da se „Zlatiborac“ izdvoji ne samo na tržištu Srbije i zemalja u okruženju, već i na inostranim tržištima Rusije, Belorusije, Kazahstana, Azerbejdžana, Iraka, Švedske, Austrije. Poslovni proces odvija se u okviru savremenih kapaciteta i opreme, na 35.000 m² proizvodnog prostora, uz ispunjavanje najvažnijih standarda i sertifikata za kvalitet i bezbednost hrane. Proizvodni portfolio se neprekidno unapređuje, a sadržan je u dve potkategorije trajnih i polutrajnih suhomesnatih proizvoda. Proizvodi su dostupni u tri vrste pakovanja: vakuumu, rinfuzu i zaštitnoj atmosferi. Sam tehnološki proces je zasnovan na tradiciji, s velikim učešćem manuelnog rada. Kako bi proizvodnja bila u funkciji zaštite prava potrošača na kvalitetan i bezbedan proizvod, primenjeni su standardi: HACCP, IFS, EAC, HALAL. Savremena oprema i tehnologija koju kompanija poseduje i primenjuje su, takođe, garancija za kvalitet i bezbednost proizvoda.

The company Zlatiborac was founded in 1992, with the idea to maintain the traditional concept of production of dry-cured meat products from Zlatibor mountain, through continuous modernization and implementation of modern technologies. The specificity of the region and climatic conditions of Mačkat village, the natural process of drying meat on beech wood, with the use of unique recipes, provided Zlatiborac with the opportunity to stand out in the domestic market, both in the region and foreign markets, such as Russia, Belarus, Kazakhstan, Azerbaijan, Iraq, Sweden, Austria.

The business process is performed within the modern facilities and equipment of 35,000 m², complying with the most important standards and certificates for quality and food safety. The technological process itself is based on the tradition of original methods of preparation, with a great participation of manual work.

HACCP, IFS, EAC, HALAL standards have been implemented in order to ensure production and functional protection of consumers' rights to a quality and safe product.



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Srećna koza

„Srećna koza” je poljoprivredno gazdinstvo iz Velikog Gaja u Banatu, blizu granice s Rumunijom.

Zbog ljubavi prema prirodi i životinjama, 2013. godine odlučili smo da se preselimo iz grada na selo i da počnemo da se bavimo uzgajanjem koza i pravljenjem proizvoda od kozjeg mleka. Želeli smo da i mi i naše životinje u novom okruženju budemo srećni i iz tog koncepta se rodila ideja da naš brend nazovemo „Srećna koza”.

Brend je zvanično nastao 2014. godine i od tada se trudimo da kupci uvek budu zadovoljni našim proizvodima i da iz godine u godinu unosimo inovacije u asortiman. Na našoj farmi sirevi se prave od kozjeg mleka, dok o kozama vode računa vrhunski znalci koji čine sve da naše koze budu „Srećne koze”, a mleko vrhunskog kvaliteta!

Danas „Srećnu kozu” čini tim ljudi koji se zahvaljujući dugogodišnjem iskustvu profesionalno bavi svim aspektima posla, počev od proizvodnje, pa do plasmana robe krajnjim kupcima. Kvalitet proizvoda je bio i uvek će biti zvezda vodilja našeg brenda, a osmeh naših kupaca motiv da budemo još bolji i kreativniji.

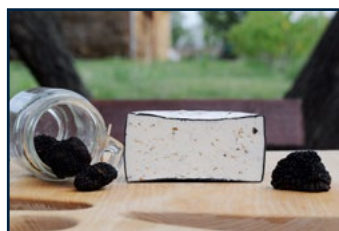
‘Happy Goat’ is a goat cheese production based in the village Veliki Gaj, close to the border with Romania.

As a result of great love for animals, in 2013. the owners of ‘Happy Goat’ have decided to move from the city to the small village of Veliki Gaj and start with small goat farm and goat cheese production. The owners had only one wish, to be happy in the new surroundings, together with their happy animals, and that is how the brand name was born.

The brand officially kicked off in 2014. and since then we have been trying to bring innovations and to keep our customers happy.

Cheese is made from 100% goat milk at our farm, and the experts are taking the best care of the goats to keep them happy and to keep top quality of our milk.

Today, ‘Happy Goat’ is a team of people committed to their work scope in different fields: starting from production, cheese technology, marketing, and sales. The quality of our products is a top priority, while the smile of customers is our achievement.



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Standards: HACCP



Sirana Jovanović

Iako je porodična firma Sirana Jovanović osnovana 2016. godine u Smederevu, receptura našeg punomasnog ekstra tvrdog sira se prenosi s kolena na koleno na jugu Srbije već generacijama. Osnivač i glava porodice, Zvonko Jovanović, je usavršio i modernizovao staru recepturu sira i plasirao proizvod u širu javnost. Tako je nastao naš Carski sir.

Bila bi nam čast da na Belgrade Food Show sajmu predstavimo Carski sir:

- Classic
- Sa crnim tartufima
- U crvenom vinu
- Rendani classic
- Rendani sa crnim tartufima

Deo našeg asortimana su i Carski sirevi sa žalfijom, lavandom, anisom i ruzmarinom koji neće biti predstavljeni na sajmu.

Jedinstven u Srbiji, Carski sir ima intenzivan ukus i miris i idealan je za prave poznavaoce dobrog ukusa i kvaliteta sira. Pravi se od pasterizovanog kravljeg mleka i sazreva u strogo kontrolisanim uslovima u periodu od 3 do 24 meseca.

Kapacitet proizvodnje je od 100 do 120 tona sira na godišnjem nivou, a smeštajni kapacitet komore je 10 tona na godišnjem nivou.

Even though our family company Sirana Jovanovic was founded in 2016 and is based in Smederevo, the recipe of our full fat extra hard cheese has been passed down in our family by generations of our ancestors who lived in the South of Serbia. Founder and head of the family Zvonko Jovanovic has perfected and modernized old recipe of the cheese and has introduced the product to the public. That is a short history of how Carski cheese has originated.

It would be our honour to showcase the following Carski cheese at the Belgrade Food Show:

- Classic
- With black truffles
- Drenched in red wine
- Grated classic
- Grated with black truffles

In our assortment we have Carski cheese with sage, lavender, anise, rosemary, however they will not be showcased at the Fair. Whilst being unique in Serbia, Carski cheese has intense taste and aroma and is ideal for those who appreciate superb taste and high-quality cheese. Our cheese is made with pasteurized cow's milk and it ages in strictly monitored conditions between 3 up to 24 months.

Production capacity is between 100 up to 120 tons of cheese annually, while chamber storage capacity is 10 tons annually.



USAID
OD AMERIČKOG NARODA



Dizajn hab za premijum hranu

Nova generacija srpskih proizvođača hrane neprestano radi na unapređenju tradicija, vodeći računa o najnovijim trendovima tržišta, proizvodnje i pakovanja.

Dizajn hab za premijum hranu (Premium Food Design Hub – PFDH) je jedinstvena inicijativa stvorena da im pomogne.

PFDH je spojio dvadeset proizvođača, startapa i malih preduzeća, sa četiri haba – Impact Hub, Nova Iskra, Design Taste Center i Business Innovation Programs – koji su im pružili podršku u unapređenju tehnologije, dizajnu proizvoda, pristupu finansijama i marketingu.

Uz podršku USAID Projekta za konkurentnu privredu, ovi habovi su pomogli proizvođačima da razviju raznovrsniju ponudu premijum proizvoda u skladu sa trendovima na tržištu i potrebama savremenog potrošača.

Premium Food Design Hub

A new generation of Serbian food makers are constantly building upon the country's traditions, with an eye on the latest market, production and packaging trends.

Premium Food Design Hub (PFDH) is a unique initiative designed to assist them.

PFDH brought together twenty food start-ups and SMEs with four hubs – Impact Hub, Nova Iskra, Design Taste Center and Business Innovation Programs – which provided support in food technology, product design, access to finance and marketing.

With support from USAID Competitive Economy Project, these hubs helped producers develop a more diversified offer of premium products in accordance with market trends and modern consumers' preferences.

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innovation
programs

BIPS

Naša vizija je održiva, dinamična, tržišno orijentisana ekonomija Srbije, zasnovana na inovaciji, učenju i znanju, koja pruža jednake priike za učešće i razvoj za sve.

Our vision is sustainable, dynamic and market-oriented Serbian economy, based on innovation, learning and knowledge, providing equal participation and development opportunities for everyone.

U okviru PFDH inicijative podržavamo / Supporting within PFDH initiative:

DMV Rawfood, Beograd
Urbani farmeri, Beograd



Bernstein d.o.o. / Jelly Jam
Truff Truff, Novi Sad



Stanišić bio, Veternik
Kiri 123, Pančevo



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Bernstein d. o. o. / Jelly Jam

Proizvodnju smo započeli 2013. godine u Irigu, srcu Fruške gore. Način života moderne porodice ostavlja sve manje vremena za pripremu zimnice. Konzumacijom „brze hrane“ i proizvoda s veštačkim aromama i konzervansom, posebno je ugrožen zdrav razvoj naše najmlađe generacije. Zato smo odlučili da pravimo džem, pekmez i slatko baš onakve uz koje smo odrasli.

Proizvodi „Poljubac prirode“ su pažljivo odabrani, najkvalitetniji plodovi s Fruške gore – voćarskog regiona s dugom tradicijom. Koristeći nove tehnologije i staklenu ambalažu čuvamo najlepše arome, mirise i hranjive sastojke voća. Svi naši proizvodi se pasterizuju i ne sadrže dodatne aditive.

We were founded in 2013 in Irig, the heart of Fruska gora.

Today, modern families have very little time to prepare home-made products and winter stores. We turn to “fast food” and products with artificial aromas and preservatives because they are available, but we don't think that they are dangerous for our health and well-being.

Our products are carefully selected, premium quality products from Fruska gora. By using modern technologies and glass jars, we preserve the most beautiful aromas, scents and nutritional value of our fruit. All our products are pasteurized, with no additives.



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Najveći pokretač na ovom svetu je ljubav. Proizvodnja Zdrawo Slatko nastala je kao podrška supruhu u njegovoj ideji da se zasлади zdravim biljnim kolačima, kašama i hladno ceđenim sokovima.

Firma postoji godinu dana sa sedištem u Beogradu i prošla je kroz razne faze razvoja, a tek nas očekuju najzanimljiviji periodi.

Svi naši proizvodi su biljnog porekla, sa minimalnim udelom industrijskih sirovina. Beli šećer i belo pšenično brašno su u potpunosti izuzeti. Termička obrada je eliminisana, ili je svedena na namirnice koje su blago termički obrađene.

Predstavljamo posebno odabran miks kolača koji sadrži sve što je potrebno da se zasлади cela porodica. Premijerno prikazujemo i biljnu tortu s pravim ukusom čokolade i finom notom maline. Čokolada koju sami pravimo pruža pomalo zaboravljen ukus kakaovca na nječima. Svi naši proizvod su posni, veganski, sirovi, bez glutena, bez belog šećera.

Love is a moving force behind everything in this world. The Zdrawo Slatko production was created as a support to my spouse and his idea that one can satisfy one's sweet tooth with healthy cookies, mashes and cold-pressed juices.

The company was founded last year with the seat in Belgrade. It went through various stages of development but the most interesting periods are yet to come.

All our products are plant-based containing minimum quantities of industrially processed raw materials. White crystal (refined) sugar and white (refined) wheat flour are completely excluded from our production. Thermic processing is eliminated or just limited to foods that are slightly heat-treated.

This year, we have offered a mixture of specially selected cakes that contain everything a family needs to satisfy their sugar cravings. For the first time, there is a plant-based cake with a real chocolate taste and a fine raspberry touch. We make the chocolate ourselves offering a somewhat forgotten cocoa taste felt on the palate. All our products are vegan, raw, gluten-free and without white sugar.



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Kompanija Stanišić Bio pod robnom markom Šumska Tajna proizvodi namaze od šumskih pečuraka koji spadaju u visokokvalitetnu premijum hranu. Došli smo na ideju da napravimo ovaj proizvod kad smo prepoznali da su ljudi svesniji neophodnosti uvođenja zdravih proizvoda u svakodnevnu ishranu. Odlučili smo da nam osnova budu šumske pečurke, jer one spadaju u najzdravije plodove prirode. Smatra se i da kriju spas za mnoge bolesti današnjice.

Sirovinu nabavljamo od sertifikovanih kompanija, čije se otkupne stanice nalaze po planinskim predelima Srbije. Proizvod je namenjen svima koji žele da se hrane zdravo. Šumske pečurke se ne mogu uzgajati u veštačkim uslovima i uspevaju samo u prirodi, u organskom okruženju.

Proizvodimo proso, Himalajsku so, hladno ceđeno ulje, kao i namaze u nekoliko varijanti: namaz sa vrganjem, namaz sa lisičarkom, namaz sa crnom trubom, namaz sa smrčkom, namaz sa crnim tartufom.

The company Stanisic Bio produces spreads made of forest mushrooms in the framework of the brand name of Forest Secret classified as high-quality premium food. We came across the idea to start making this product once we recognized that people are becoming increasingly aware of how important it is to introduce healthy foodstuff in their everyday diets. We decided to take forest mushroom as our base since mushrooms are considered to be the healthiest fruits of nature and a secret to eliminating numerous diseases of the modern times.

We supply our ingredients from certified companies which have purchase stations located in the mountain regions of Serbia. The product is intended for all those who want to have a healthy diet. Forest mushrooms cannot be grown in artificial conditions and can grow only in a natural and organic environment.

We produce millet, Himalayan salt, cold pressed oil and several different spreads: Boletus spread, Chanterelle spread, Black Trumpet spread, True Morel spread, Black truffle spread.



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Osnovani smo u leto 2016. godine, pošto smo prepoznali potrebu HoReCa tržišta za klicama, mikrobiljem i jestivim cvećem. Naši klijenti su ekskluzivni restorani i oni koji služe zdravu hranu, mada u poslednje vreme i klasični restorani sve više koriste naše proizvode za pripremu i ukrašavanje jela.

Mikrobiljke su izuzetno zdrave, s obzirom na to da sadrže nekoliko puta više vitamina i hranljivih sastojaka nego odrasle biljke. Primera radi, mikrobrokoli sadrži do 100 puta više sulforafana, jedinjenja sumpora koje je izuzetno jak borac protiv raka, nego odrasla biljka. Biljke prodajemo u saksijama, ali i kao zapakovane miks salate.

We are founded in the summer of 2016, recognizing the need of the HoReCa market for sprouts, microgreens and edible flowers. Our clients are high-end and health food restaurants, however there is a growth of traditional restaurants in consuming microgreens, sprouts and edible flowers.

Microgreens are incredibly healthy, as they contain several times more vitamins than grown plants. For instance, micro broccoli has up to 100 times more sulforaphane (cancer-fighting compound) than a full-grown plant. We sell our plants live, in pots, and packed as ready-made salads.



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Truff Truff je mala porodična preduzetnička firma koja se bavi proizvodnjom i plasmanom proizvoda od tartufa. Želimo da predstavimo naše proizvode kao domaći vojvodanski brend i težimo tome da sve sirovine koje koristimo budu sa područja Srbije. Naši proizvodi odišu jedinstvenim ukusom i aromom tartufa. U svakom od njih su utkana dugogodišnja istraživanja i praćenje svetskih trendova u oblasti proizvoda od tartufa. Možemo se pohvaliti da imamo jedinstvene kombinacije ukusa vrhunskog kvaliteta. Svi proizvodi su sa prirodnim sastojcima, bez veštačkih aroma i aditiva.

Veliki broj ljudi koji nas upozna preko Truff Truffa pita jesmo li sestre. Funkcionišemo kao da jesmo. Obe smo odrasle u Novom Sadu, a upoznale smo se tek u horu, gde nas je povezala ljubav prema muzici. Od tog dana nerazdvojne, a od novembra 2017, kada smo osnovalе Truff Truff, naše drugarstvo postalo je i poslovna veza. U šali često kažemo da smo mi dva Truffa.

Truff Truff is a small family business operating in the production and marketing of truffle products. We would like to present our products as a domestic brand of the Vojvodina region, as strive to all our ingredients to originate from Serbia. Our products have a unique taste and a truffle aroma. Each of them reflects many years of research and keeping up with the latest trends in the truffle field. Therefore, we can boast of unique, top quality blends of flavour. All products are made with natural ingredients, without artificial flavouring and additives.

Many people ask if we're sisters. We're not, but we behave as if we were. We both grew up in Novi Sad, we're the same age, we went to all the same places, but we've never met before we joined the Jewish community choir. Since then, we've been together almost every day and, since November 2017, when we founded Truff Truff, our friendship became business cooperation. We like to joke that we're two Truffs.



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Kiri d. o. o.

Mi smo mali, ali posvećeni tim ljubitelja domaćeg voća. Opsednuti smo ručno rađenim slatkišima. Razvijamo proizvode koji nam donose radost i svaki je napravljen s pažnjom. Uvek smo u potrazi za ukusnim i zdravim rezultatom.

Prepoznati smo kao socijalni preduzetnici i saradujemo s poljoprivrednim gazdinstvima u Srbiji: u Oblačini, Osečini i Alibunaru. Mi stvaramo emocije. Naši proizvodi su zdravi i jednostavni. Kreirali smo jedinstvene omote za proizvode, zahvaljujući dobro osmišljenom grafičkom dizajnu. Snaga brenda je znanje o šljivama, orasima i čokoladi.

Verujemo da proizvoditi hranu ručno i sa pažnjom ima veću vrednost nego industrijska masovna proizvodnja. Zašto je to važno? Verujemo da je ručna proizvodnja hrane vrednija od industrijske, pa tako naša priča započinje pronalaskom najboljih šljiva u Srbiji. Sakupljene šljive obrađujemo koristeći zanatske medote iz 19. veka i tako dobijamo čokoladnu šljivu. Tako svaka kutija ima svoju priču.

We are a small but committed team of chocolate plums makers. We are obsessed with handmade sweets. We develop products that bring us joy, each made with impeccable craft. No nonsense and always in search of a tasty and healthy result.

We are recognized as social entrepreneurs, and we give back to small villages in Serbia: Oblačina, Osečina and Alibunar. We create emotions. We are introducing plums with obsessive attention to detail and inspirational simplicity. We have unique wraps for our products, owing to well-thought-out graphic design. Nostalgia's strength is knowledge about plums, walnuts and chocolate.

We are firm believers that producing something by hand, with attention, is a greater act than the sum of its parts. Why is that important? It gives us the unique opportunity to have control at every point in crafting our chocolate plums. Our chocolate story starts with meeting the producers and bringing the best plums into our factory from across Serbia. Then we mince and mix – using artisan methods reaching back to the 19th century – producing batches of delicious chocolate plums. Every bar has a story to tell!



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Desing Taste Centar

Desing Taste Centar osnovan je 2016. godine od strane kompanije Desing, lidera na domaćem tržištu i regionu u proizvodnji preparacija za prehrambenu industriju. Jedan od naših ciljeva je da obezbedimo praktične obuke za različite grupe korisnika kao što su preduzetnici i mala i srednja preduzeća, u cilju povećanja njihovog razvojnog kapaciteta i konkurentnosti na domaćem i inostranom tržištu.

Desing Taste Center was founded in 2016 by Desing Company, one of the leaders both in the domestic market and in the region in the production of preparations for the food industry. One of our goals is to provide the practical training for various user groups such as entrepreneurs and SMEs, with the goal of increasing their development capacity and competitiveness in domestic and international markets.

U okviru PFDH inicijative podržavamo / Supporting within PFDH initiative:

Densana, Beograd
iPlum distillery
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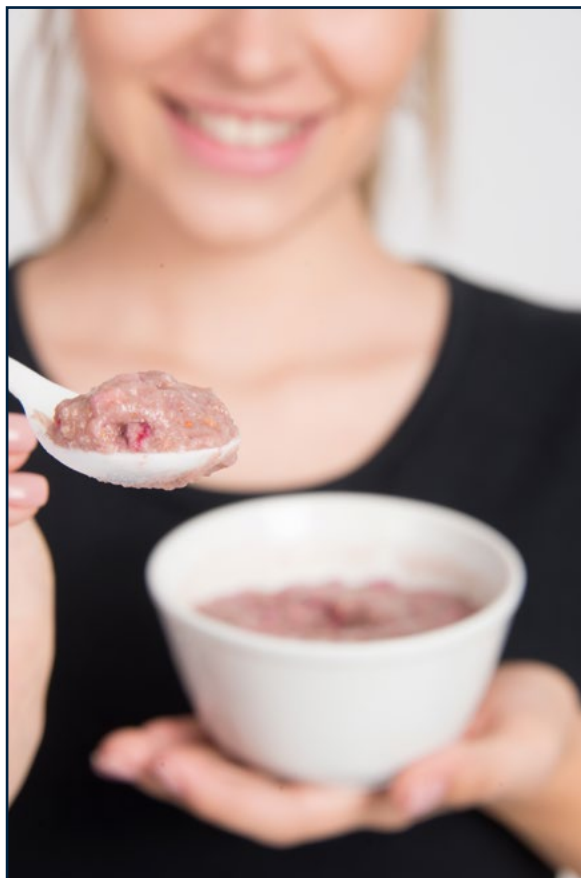
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Od 2017. godine, kada smo nastali, se nalazimo u Mošorinu (opština Titel), pored reke Tise, u Vojvodini. Zemljište na kojem se gaji spelta je na Titelskom bregu zajedno s našim pogonima. Ovo nam omogućava proizvodnju čiste i zdrave spelte, kao osnove svake kaše koju proizvodimo.

Razvijamo speltinu kašu s malinom kao obrok s visokim procentom proteina (iznad 25%). Njihovim dovoljnim unosom poboljšava se varenje, reguliše metabolizam, poboljšava imuni sistem i održava dobro raspoloženje. Naš proizvod je visokoproteinski obrok namenjen svima koji vode računa o zdravoj ishrani, koji žive brzo, a žele da budu u dobroj psihofizičkoj kondiciji. Visok procenat vlakana (iznad 4%) značajan je za detoksikaciju organizma i sprečavanje mnogih bolesti savremenog čoveka.

Since 2017, when we were established, our production is based in Mosorin, on the Tisa River in central Vojvodina. The land where we grow spelt is located near the Titelski breg hill, where we produce a pure and healthy spelt, which is the essence of any porridge made in our plant.

We are developing spelt porridge by adding fruits such as raspberry, strawberry and other fruits. The product is designed to support the healthy and active lifestyle of its consumers and has many health benefits. It is a delicious high protein meal (over 25%), and with sufficient intake, it helps digestion, regulates metabolism and generally boosts the immune system. Moreover, the high per cent of fibre (over 4%) is significant for detoxification of the organism and prevention of numerous modern-day diseases.



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Densana d. o. o.

S radom smo počeli 2015. godine imajući misiju da domaće tržište upoznamo s jedinstvenim Bubble tea napicima. U pitanju su napici na bazi čajeva, voćnih ukusa, a prepoznatljivi po popping bobama (jestivim kuglicama ispunjenim voćnim sokom). One pucaju u ustima, oslobađajući svoj voćni sadržaj i pružajući jedinstveno gastronomsko iskustvo. Nakon dve godine uspešnog poslovanja rodila se ideja da ovaj gastronomski doživljaj učinimo dostupnim i široj populaciji kroz inovativni proizvod – Pop Water – flaširanu, prirodno aromatizovanu vodu s voćnim kuglicama. Proizvod sadrži izvorsku, blago aromatizovanu vodu s prirodnim aromama i voćnim ekstraktima, kao i jestive kuglice dobijene od potpuno prirodnih sastojaka, obogaćene vitaminima, mineralima i drugim nutrijentima. Pop Water je, pre svega, namenjena mladoj populaciji koju želimo da podržimo u odrastanju i nastojanju da budu jedinstveni i autentični, baš poput ovog proizvoda čiji je slogan: „Tvoja voda – tvoj fazon“.

We have started in 2015, with a mission to introduce unique Bubble tea drinks to the local market. Bubble tea is a tea-based fruit flavored drink mostly recognized by popping bobas, edible spheres filled with fruit juice which burst and release their fruit content when bitten thus securing the unique gastronomic experience. After two years of successful business, the idea was born to make this gastronomic experience available to broader population through a unique product – Pop Water – naturally aromatized bottled water with fruit popping bobas. The product contains spring water gently aromatized with natural flavors and fruit extracts as well as edible spheres made of natural ingredients, enriched with vitamins, minerals and other nutrients. Pop Water is the water meant for the younger population which we want to support in their growing up and in their efforts to be unique and authentic just like this product. Therefore we have a product tagline – „Your water – your style“.

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Dolovac
ORGANIC
i tradicija

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Naše imanje čini organski voćnjak osnovan 2013. godine u Futogu, nedaleko od Novog Sada. U našem voćnjaku uzgajamo organske kruške, jabuke, breskve, aroniju, maline i bundeve. Prerada sirovina u organskoj proizvodnji predstavljala je neophodan korak u našem razvoju i podizanju proizvodnje na viši stepen. Tako je osnovana preduzetnička firma Dolovac organic i tradicija čija je osnovna delatnost prerada organskog voća: sušenje voća, proizvodnja matičnih sokova, džemova i proizvoda po tradicionalnim recepturama...

Voćne rolnice od jabuke su naš novi premium proizvod, a ujedno i novi proizvod na domaćem tržištu. Ovaj proizvod vrhunskog ukusa predstavlja fino mleveno sušeno organsko voće bez dodatka šećera i konzervansa. Namenjen je svim uzrastima i ljubiteljima zdrave hrane.

Our farm was founded back in 2013 in Futog, near Novi Sad. The organic products that we grow on our land include pears, apples, peaches, aronia berries, raspberries, pumpkin and other. Processing of raw materials within organic production was a necessary step in our further development. This is how Dolovac Organic and Tradition, an entrepreneurial firm, was later founded. The firm's primary business activity is organic fruit processing: fruit drying, production of pure natural juices, jams, products based on traditional recipes and other.

Apple fruit rolls are our new premium product and at the same time a new product on the Serbian market. This product is of exquisite flavour and is made of dried 100% organic apple without added sugar or preservatives. It is intended for any ages and people with healthy lifestyles.



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NAT BAR

Fruit Fusion d. o. o.

NatBar je proizvod firme Fruit Fusion iz Beograda. Ideja o razvoju Nat Bara proizašla je iz ličnog životnog stila vlasnice Nataše Delibašić koja je aktivan rekreativac, član atletskog kluba Sava, polumaratonka i neko ko vodi računa o zdravoj ishrani. NatBar je prirodni, sirovi energetske bar, napravljen isključivo od suvog voća i orašastih plodova. Postoje četiri ukusa: brusnica, kakao, kikiriki i đumbir.

NatBar energetske barovi namenjeni su, pre svega, sportistima, kao 100% prirodni energetske dodatak pre i u toku aktivnosti, ali i svima koji su okrenuti zdravoj ishrani, ljudima na specijalnim režimima ishrane (bezglutenska, veganska, vegetarijanska), kao i deci kao zdrav i hranljiv slatkiš.

NatBar is a main product of Fruit Fusion, a company from Belgrade. The idea of developing NatBar was inspired by the personal lifestyle of the owner Nataša Delibašić who herself is an active recreationist, a half-marathon runner and a person who makes sure her diet is healthy and balanced.

NatBar is a natural, raw energy bar, exclusively made of dried fruit and nuts. There are four different flavours: cranberry, cocoa, peanut, and ginger.

NatBar energy bars are healthy and nutritious sweets. They are primarily intended for sportspeople, but also for all those who are oriented towards healthy diets and/or special diets (gluten-free, vegan, vegetarian diet), as well as for children.



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Osnovani smo 2017. godine s ciljem prerade voća s juga Srbije i proizvodnje visokokvalitetnih i premium proizvoda koji će oslikavati naše podneblje.

Naš tim čine mladi ljudi iz sektora ekonomije i tehnologije prerade voća koji su prepoznali prednost koju život i rad na jugu Srbije sa sobom nosi. Iako je sedište firme u Vlasotincu, najveći deo posla se odvija u malom selu pored Niša, gde smo pronašli idealnu lokaciju za koju verujemo da celoj priči daje poseban pečat.

Glavni proizvod firme je "100% Sok od šljiva bez aditiva" i predstavlja pravo osveženje na tržištu Srbije. Sok se priprema isključivo od voća iz centralne i južne Srbije, a jedini sastojak soka je šljiva.

We were founded in the summer of 2017 with an idea to produce high-quality and premium food processed products made from fruits that originate from Southern Serbia.

Our team is made up of young and dedicated people with different professional backgrounds, who recognise the benefits of living and working in the south of Serbia. Although the office is located in Vlasotince, our production is located in a small village near Nis, where we detected an ideal location to produce natural fruit products.

Our newly developed product is 100% Plum Juice with no additives, which is also a new product on the Serbian market. The juice is exclusively made of fruit, grown in central and southern parts of Serbia, and the only ingredient of the juice is a plum.



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Real Red Raspberry d. o. o.

Real Red Raspberry d. o. o. iz Bečeža je porodična firma proistekla iz porodičnog poljoprivrednog gazdinstva Avramov, registrovanog 2008. godine. Otac i ćerka, prof. dr Živko Avramov i Tatjana Bordoški, uz pomoć porodice i prijatelja 2016. godine kreću na putovanje koje će ideju pretvoriti u realnost, a malinu u Real Red Raspberry. Real Red Raspberry priču počeli smo 2016. godine kada smo 10 hektara ratarske proizvodnje pretočili u malinjake. Iste godine izgradili smo i hladnjaču, a naredne godine i fabriku za proizvodnju ekskluzivnih proizvoda od maline.

Kako je naša godišnja proizvodnja maline velika, proizvodi koje pravimo bogati su malinama prve klase. Posebnim procesima i tehnologijom kuvanja oblik i tekstura maline ostaje očuvani, te su Real Red proizvodi veoma bogatog ukusa i odličnih nutritivnih karakteristika.

Razvili smo dva proizvoda: ekstra džem od malina smanjene energetske vrednosti (72% voća) i voćni namaz od malina s fruktozom (80% voća).

Real Red Raspberry d. o. o. is a family-owned firm, founded at a family farm Avramov which was registered back in 2008. The father and daughter, professor Živko Avramov, PhD and Tatjana Bordoški, with the help of their friends and other family members, began their journey in 2016 and made their idea a reality by turning fresh raspberries into Real Red Raspberry. The story of Real Red Raspberry started in 2016 when we took 10 hectares of crop production and transformed it into raspberry patches. That same year we built a cold storage plant, and the following year, we opened a factory for the production of premium raspberry products.

As we produce raspberries in large amounts, the products we make are rich in first-class raspberries. Owing to special processes and cooking technology, the form and texture of raspberries remain intact, making

Real Red products rich in flavour and full of excellent nutritional characteristics.

We developed two products: low-calorie extra raspberry jam (72% fruit), and fructose raspberry fruit spread (80% fruit).



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Nenad Moslavac, Co-Founder



Impact HUB

Impact Hub Belgrade je deo svetske mreže od 90+ Impact Hubova sa preko 15.000 preduzetnika u celom svetu. U Beogradu u Srbiji, gradimo ekosistem u čijem centru su preduzetnici, preduzetnice i startapi, fokusirani na rast mimo svih granica.

Impact Hub Belgrade is part of a global network of 90+ Impact Hubs with 15.000+ entrepreneurs worldwide. In Belgrade and Serbia, we are building an ecosystem at the center of which are entrepreneurs, women founders and start-ups, focused on their growth across boundaries.

U okviru PFDH inicijative podržavamo / Supporting within PFDH initiative:

Aguara Chocolate, Beograd
Calina, Beograd
Laloški, Novi Sad

Super Crops, Beograd
Olda Group, Beograd



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Aguara Chocolate

Aguara Chocolate je zanatska radionica čokolada izrađenih i zapakovanih rukom, u uvek ograničenom broju, u uvek ograničenoj seriji, kako bi svaki, i najmanji, komadić bio savršen i savršeno ličan. Nastala iz posvećenosti ukusu, emociji, životu, radu i detaljima, sve do savršenstva. Posvećena izvoru inspiracije, muzi koja je uvek nova, i uvek iznenađujuća, uvek lična za one koji Aguaru osmišljavaju, pripremaju i pakuju brižljivo, rukom, ali i za mene koja u njoj tražim nešto što niko drugi i ništa drugo ne može da mi da potpis trenutka, nastao u interakciji između mene i gutljaja vina, stare fotografije, stiha i glasa, između mene i stranice knjige, između mene i uspomene iz detinjstva ili uspomene koja će tek da se rodi, između mene i bunta, između mene i nekog potpuno novog doživljaja... Aguara je lična priča, lični stih, lični doživljaj i zalogaj, uvek intimni dijalog. Zato je tako posebna.

Aguara Chocolate is a handcrafted chocolate workshop where every chocolate is made and packed by hand, always in a limited number, always in limited edition, so that every single, smallest piece is perfect and perfectly personal. It was created as a result of the dedication to the taste, emotion, life, work and the details, to the very perfection. Dedicated to the source of inspiration, the muse which is always new, always surprising, ever personal to those who create Aguara, carefully, those who prepare it and package it, carefully, by hand, and also to me, as I look within for the things that no one else, and nothing else, could give - the moment in time, caught in the interaction of myself and wine, an old photo, lyrics and the voice, between me and a page of a book, me and a childhood memory or a memory that is yet to be made, between me and rebellion, between me and some completely new feeling.

Aguara is a personal story, a personal verse, a personal experience and bite, an always personal, intimate dialogue. That is what makes it so special.



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Calina

Kompanija Calina osnovana je u junu 2018. godine i u početku je izvozila bobičasto voće, u manjim pakovanjima, na tržište Golfskog zaliva. Naš cilj bio je povećanje izvoza bobičastog voća kroz pripremu gotovog proizvoda, kao i što kraći put do krajnjeg korisnika.

Nakon otkrića namene voćnih pirea i različitih primena u HORECA segmentu, fokus kompanije postaju pakovanje i distribucija voćnih pirea najvišeg kvaliteta za tržište Srbije, ali i regiona.

Nakon mnogo izazova i stečenog iskustva, ponosni smo na prve, uspešno završene isporuke i povratne informacije od naših kupaca. Nastavljamo rad na unapređenju proizvoda i širenju baze kupaca.

Founded in June 2018, the company was at first focused on exporting berries in small packages for the Gulf Coast markets. Our goal was to add value to the export of berries through the preparation of a final product and shortening the path to the final consumer.

After the company for the first time came across fruit puree's and the different usages in the HORECA segment, the focus of the company has been on specializing with packaging and distributing of fruit puree's of the highest quality and competitive prices, for both Serbia and the region. After many challenges and experience gained, we are proud of the first contingent of puree's and the feedback from the first clients. We will continuously strive to expand the local client base, as well as exporting efforts.



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Laloški d. o. o.

Laloški d. o. o. je osnovan 2016. godine s misijom da našim potrošačima obezbedimo prirodne proizvode vrhunskog kvaliteta i da doprinesemo poboljšanju kvaliteta života u prirodnom i društvenom okruženju. Kiselo & Slatko je brend firme Laloški d. o. o. sa sedištem u Novom Sadu. Ono po čemu smo jedinstveni na tržištu je to da su naši sokovi 100% proizvedeni od jedne vrste voća.

Kiselo & Slatko sokovi su prirodni, bez konzervansa, šećera, vode ili bilo kakvih aditiva. Namereni su svima koji žele da uživaju u punom, pravom ukusu voća. U ponudi imamo: sok jabuke, jagode, višnje i kruške.

Laloški d.o.o. is founded in 2016 with a mission to provide natural premium top-quality products to our customers and, through our business, to contribute to improving the quality of life in our natural and social environment.

Sweet & Sour is a brand owned by company Laloški d.o.o. with the seat in Novi Sad, Serbia. We are unique at the market since our juices are made purely out of only one type of fruit.

Sweet & Sour juices are 100% natural juices made without any added sugar, water, preservatives or any other additives. They are meant for everyone willing to enjoy full, rich taste of fruit. We offer you apple juice, strawberry juice, cherry juice and pear juice.



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Olda Group d. o. o.

Olda group na tržište donosi premium sertifikovane organske proizvode. Kako bismo to obezbedili, poklanjamo pažnju stvaranju finalnog proizvoda.

Kompanija Olda group u svom sastavu ima nekoliko imanja na više lokacija u Vojvodini: organsku proizvodnju ratarskih kultura i povrća na sertifikovanoj organskoj farmi, stado ovaca i koza, kao i farmu koka nosilja.

Sve površine su pod sistemima za navodnjavanje iz sopstvenih bunara, a farma koristi i organski pašnjak. Na našem imanju se čuvaju i odgajaju autohtone vrste živine, ovaca i koza, uz podršku i kontrolu Ministarstva poljoprivrede, šumarstva i vodoprivrede.

Na mestu gde se zemlja naliva nijansama jedne od retkih peščara u Evropi, u Vojvodini, na zemlji vrednih ljudi i zemlji Dunava, rastu mirisni plodovi organske proizvodnje na našim imanjima.

Cilj nam je da ljudima koji žele dobro zdravlje i ukusnu hranu, pružimo najbolje iz naše proizvodnje.

Olda group brings premium certified organic products to the market. To ensure this, we pay attention to making of the final product.

In this structure, the company Olda group has several estates at more locations in Vojvodina: organic production of crops and vegetables at the certified organic farm, herd of sheep and goats, and the laying hens' farm.

Each area has an irrigation system from independent wells, and farm uses the organic pastures. In our estate, native species of poultry, sheep and goats are being kept and bred, with the support and control of Ministry of agriculture, forestry and water management.

The scented products of organic farming are being grown at our estates, at a place where the soil is coloured with hues of rare sand dunes in Europe, in Vojvodina, the country of hard-working people where Danube flows.

Our goal is to provide the best of our production to the people who want good health and tasty food.



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Super Crops

Super Crops d. o. o. je osnovan 2016. godine s idejom da tržištu ponudi zdrav, moderan i zabavan model u segmentu hrane. Kako smo brižni roditelji, rodila nam se ideja da za decu napravimo jedinstveni i nutritivno bogatiji slatkiš koji bi bio u vezi s IT svetom. Nazvali smo ga Yeet!, što znači Cooll.

Yeet! Jaja – Više od zdrave užine i ukusnog slatkiša! Bogato vlaknima, vitaminima i mineralima sa smanjenim udelom šećera, u dva ukusa: Čoko i Višnja. Zdrav slatkiš za sve generacije!

Yeet! Kokice – Tradicionalne grickalice u zdravijoj i zabavnijoj varijanti. Koristimo himalajsku so i kokosovo ulje. Zdrave kokice u svakom zabavnom zalogaju.

Svi Yeet! proizvodi sadrže igračku, koja kod dece podstiče razvoj motoričkih i logičkih funkcija. Deo igračke je QR code koji otvara Yeet! svet šašave zabave, razonode i učenja uz junake Šašave šume (Kodo, Nubi, Eli, Ivi, Vik). Skeniranjem QR code iz Yeet! aplikacije dobijaju se poeni koji igračima omogućavaju nadograđivanje omiljenih JUNAKA.

The fundamental idea of Super Crops d.o.o founded in 2016 was to offer to the market a healthy, modern and funny model in the food segment. Since we are caring parents, we had an idea to create unique and nutritionally richer sweets for children which would relate to the IT world. We named it Yeet! which means Cooll.

Yeet! Eggs – More than a healthy snack and delicious sweet! Rich in fiber, vitamins and minerals with reduced sugar content, with two flavors of Choco and Višnja. Healthy sweets for all generations!

Yeet! Popcorn – Traditional snacks as a healthier and more entertaining choice. We use Himalayan salt and coconut oil. Healthy popcorn in every funny bite.

All Yeet! products contain a toy, which encourages the development of motoric and cognitive functions in children. Part of the toy is the QR code that opens Yeet! world of hilarious fun, entertainment and learning with the heroes of the Crazy Forest (Kodo, Nubi, Eli, Ivi, Vik). Scanning QR code from Yeet! Apps grants points enabling players to upgrade their favorite HEROES.



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Nova Iskra Studio

Nova Iskra je prvi kreativni hub na Balkanu, nastao sa idejom da poveže kreativne industrije, tehnologiju i ljude, kako bi omogućio razvoj kritičkog mišljenja, kreiranje i artikulaciju kvalitetnih ideja, novih modela organizovanja i razvoja inovativnih biznisa koji su spremni za budućnost, a razumeju sve izazove i brze promene sa kojima nas suočava sadašnjost.

Nova Iskra is a pioneering creative hub in the Balkans, created with the idea to incite tangible connections between creative industries, technology and the people, with the goal to support critical thinking, nurture ideas, design organizations and develop businesses that are future-proof, while remaining sensible to the ever-changing present.

U okviru PFDH inicijative podržavamo / Supporting within PFDH initiative:

Nut Enough, Beograd
Zlatno brdo, Smederevo
Fatalni Začini, Grabovac



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NUT ENOUGH

Nut Enough d. o. o.

Zadovoljstvo se može naći u malim stvarima jer su male stvari pune ukusnih iznenađenja. Zbog toga svaki NUT ENOUGH proizvod sadrži iznenađujuće ukusni koncentrat oraha, zadovoljstva i ljubavi.

Naša mala, ali radoznala, porodična proizvodnja odlučila je da napravi savršeni krem za mazanje s velikom količinom slatkih oraha, svih vrsta i kombinacija. I nakon dugog pretraživanja i mnogo slomljenih oraha, pronašli smo savršeni recept koji odgovara svakom ljubitelju oraha. Koristimo tradicionalni način zanatstva, izuzetno dugo desetočasovno kameno brušenje, kako bismo napravili odličan ukus i savršenu strukturu naših omiljenih kremova. To čini da naši proizvodi imaju izuzetno visok procenat oraha i istovremeno ostaju ukusniji i zdraviji.

Udahni duboko. Namaži, uzmi kašikom, uživaj malo po malo ili jednostavno pojedj celu teglicu (ako možeš). Ponovo udahni. Jer ionako će ti oduzeti dah.

Pleasure can be found in small things because small things are full of tasty surprises. This is why all NUT ENOUGH products contain a surprisingly delicious concentrate of nuts, pleasure and love.

Our little, but curious, family production decided to make a perfect spread with a tremendously high number of savoury nuts, of all kinds and in all combinations. Then after a long search, and many crushed nuts, we found a perfect recipe to satisfy every nut lover. We use a traditional artisanal method of superfine 10 hours long stone grinding to produce excellent taste and ideal structure of our favourite creams. Due to this, our products have an extraordinarily high percentage of nuts and at the same time remain tasty and healthy.

Take a deep breath. Spread it, take a spoon of it, enjoy little by little or simply eat the whole jar, (if you can). Take another breath. Because it will take your breath away anyways.



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SMEDEREVSKO
Blago

Smederevsko blago d. o. o.

Odavno je poznato da okolina grada Smedereva, u Centralnoj Srbiji, ima svoje blago. S prostranih voćnjaka svih sorti, na raskrsnici Mediterana, Karpata i Panonije, sa smederevskih njiva u naše domove stiže na hiljade tona voća.

Mi znamo da je najbitnije sačuvati sve sjajne osobine svake voćke. Zato pri sušenju koristimo najnoviju tehnologiju osmotske hidratacije, kako bi naše blago pred vas stiglo s autentičnim ukusom, mirisom i nutritivnim vrednostima, sočno kao sveže voće. Zahvaljujući ovom procesu, do vas dolazi najrazličitije sušeno kandirano voće, čak i ono na koje niste navikli: breskva, bundeva, kruška, dunja, jabuka, kako biste uživali uz njih u svako doba.

Breskva je kraljica antioksidansa, kruška caruje vlaknima, dok bundeva čini da svako srce kuca besprekorno. Smederevsko blago je idealna zdrava grickalica – vaš hranjivi pratilac koji vam daje energiju tokom celog dana. Slatko a zdravo, sušeno a sočno, može se koristiti i za pripremu ukusnih poslastica ili doručka bogatog vlaknima i vitaminima.

It has long been known that the surroundings of the city of Smederevo, in central Serbia, have their treasure. With spacious orchards of all sorts, at the intersection of the Mediterranean, Carpathian and Pannonia, thousands and thousands of tons of the tastiest fruit arrive in our homes from the Smederevo fields.

We know that it is most important to preserve all the great qualities of each fruit. Therefore, when drying, we use the latest osmotic hydration technology so that our treasure comes with authentic taste, aroma and nutritional values, juicy as fresh fruit. Thanks to this process, you come across a variety of dried candied fruits, even those you are not used to: peach, pumpkin, pear, quince, apple, to enjoy them at all times.

The peach is the queen of antioxidants, the pear is caring for fibers, while the pumpkin makes every heartbeat blinking. Smederevsko blago is an ideal healthy snack – your nutritious companion that gives you energy throughout the day. Sweet and healthy, dried and juicy, can also be used to prepare delicious treats or breakfasts rich in fiber and vitamins.



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👤 Milan Babić

FATALNI ZAČINI®

Fatalni začini d. o. o.

Povratak porodice Babić na selo i formiranje gazdinstva Fatalni začini predstavlja pronalaženje načina da se zatvori održivi egzistencijalni krug kroz rad na zemlji koji spaja selo i grad, umetnost i savremene ekološke tehnologije, tradiciju i nauku, ljuto i slatko, kvalitet u malom i dostupnost svima.

Ponekad je baš ljuto ono što život pravih hedonista čini sladim. Napravili smo izvrsno ljute kombinacije koje će obradovati ili naljutiti sva čula. Svaki začini sastoji se od pažljivo biranih sastojaka gajenih na našoj farmi. Zahvaljujući EM tehnologiji efektivnih mikroorganizama, zemlja na kojoj svi sastojci Fatalnih začina rastu je prečišćena i uvek zdrava. Na ovaj način se „leči“ zemljište, te takva zemlja, u periodu od 3 do 5 godina, praktično u potpunosti obnavlja svoju maksimalnu prirodnu plodnost bez primene hemijskih đubriva i pesticida.

Fatalnost se razlikuje od začina do začina - od sušenog dimljenog paradajza u maslinovom ulju, thai umaka, jalapena u marinadi s medom, džema od jagode s čilijem, svaki Fatalni začini je ljut na sebi svojstven način.

The Babić family return to the countryside and the establishment of the farm Fatalni začini is an attempt to find ways to close a sustainable existential circle by working on the land that connects the countryside and the city, art and modern ecological technologies, tradition, and science, spicy and sweet, quality details and general availability.

Sometimes spicy is just what makes the life really gourmet sweet. Each spice consists of carefully selected ingredients attentively cultivated on our farm. In addition, owing to EM technology of the effective microorganisms, the soil where all ingredients grow is purified and always healthy. The soil is treated in this way, and such a land, for a period of 3 to 5 years, practically completely restores its maximum natural fertility without the use of chemical fertilizers and pesticides.

Fatalities differ from spice to spice - from dried smoked tomatoes in olive oil, Thai sauce, jalapeño in the marinade with honey, chilli jam from strawberries, every Fatalni začini product is spicy in its unique way.





Svet hoće domaće

SVET HOĆE DOMAĆE je jedinstvena platforma koja na nacionalnom nivou podržava i promovise najkvalitetnije prehrambene proizvode iz Srbije.

Spajamo one koji vole vrhunsku hranu sa najboljim što naša zemlja nudi. Promovišemo domaće proizvode i proizvođače kao bogatstvo naše zemlje, privrede i trpeze. Pričamo priče o domaćem kvalitetu, ukusima, idejama, mestima i ljudima.

Otvoreni smo za sve srpske proizvođače – da nam se pridruže, da zajedno jačamo jedinstveni brend srpske visokokvalitetne hrane.



svethocedmace

Serbia Does Food

SERBIA DOES FOOD is a unique platform that supports and nationally promotes the highest quality Serbian food products.

We connect those who love quality food with the best our country has to offer. We promote the domestic products and producers as a treasure of our country, economy and cuisine. We tell stories about domestic quality, tastes, ideas, places and people.

We are open for all Serbian producers – to join us to strengthen together the unique brand of Serbian specialty food.

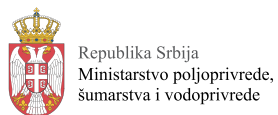
svethocedmace.rs



Belgrade Food Show organizovali:



Belgrade Food Show podržali:



Medijski partneri:

