POLAGRA FOOD FAIR

30 September – 3 October 2019
BIO butter (BIO Ekologiczne Masło) Ekstra 200 g, 100 g

BIO butter is a real butter of the highest quality, produced exclusively from pasteurized cream, without any additives, preservatives, dyes and gluten. It contains only milk fat (min. 82%). The butter is a response to market trends and increasing expectations of consumers, who search for natural and healthy products. It is a product with BIO Certificate, which confirms that the product meets EU standards on organic food. Restrictive rules for the granting this certificate guarantee that the product was made from ingredients supplied by an organic farm that meets certain requirements - e.g. no chemicals, artificial fertilizers or fodder. The product is intended mainly as a spread, but it may be also used for other culinary purposes.
Cheddar Old, long-aged (3 months) cheese 200 g

Cheddar Old is a long-aged (3 months) cheese, available in 200 g packages and offered as a part of Connoisseur’s Diamonds line of mature cheeses produced by MLEKOVITA. Cheddar Old (3 months) offers unique taste due to the long period of maturation in carefully selected conditions. It is perfect for an exclusive board of cheese, toothpick appetizers or as a stand-alone snack. The cheese tastes perfect with honey or fruit - both fresh (e.g. grapes, pears, juicy ripe mango or figs) and dried (e.g. apricots, plums, cranberries). It also harmonizes excellently with slightly sour jams, nuts (e.g. walnuts, cashews, pistachio nuts, almonds, pecans), olives and dried tomatoes. The cheese may be grated and sprinkled over many hot dishes to refine their taste.
Mascarpone - creamy cheese of Italian style 250g, 500g

Mascarpone is a creamy cheese of Italian type, which is the basic ingredient of popular tiramisu dessert. This thick and creamy cheese is a perfect component of desserts, creams for cakes and pastries or an addition to ice-cream. It has a slightly sweet taste and velvety texture of thick cream, making it suitable for desserts and hot dishes such as sauces, pasta, meats, vegetables or even pizza and casseroles. Mascarpone is made of pasteurized cream.
WHOLE MILK FROM JERSEY COWS

JERSEY milk is a unique product obtained from dairy cows reared on the British island of Jersey. The isolation of the cows on the island had a profound impact on the unique features of cows and their milk, which contains approx. 20% more protein and approx. 30% more calcium than milk from other cow breeds. Another important feature is increased content of calcium, which improves digestibility of proteins.

It has a characteristic slightly creamy colour and unique flavour. Full and creamy taste of Jersey milk is surprisingly different from milk obtained from other cow breeds. 'JERSEY' milk is not subject to any modifications – we do not introduce any additives or remove any of its components.

SPECIAL BREED, UNIQUE MILK.
'Franuś' vanilla cream cheese 100g

'Franuś' is a vanilla cream cheese, available in handy 100g tubes. It is produced by 'OSM Czarnków', according to the latest technology of ultrafiltration. It is enriched with whey protein, albumins and globulins, which are the most valuable proteins in milk, performing the role of protein absorption catalyst. In addition, the production method partially removes lactose, which is sugar contained in milk. This is especially valuable for people with lactose intolerance. For children and young people, the cheese is a source of calcium and vitamins especially vitamin D. The product is available in a handy tube with easily opened and closed cap.

Vitamin D is important for providing calcium and phosphorus needed by growing bones. With 'Franuś', providing these important components is easy and tasty, as natural vanilla extract is responsible for its delicate flavour.

The cheese may be a supplement of a daily diet, as it is easy to digest and meets all standards of product supplied to schools and kindergartens.

'Franuś' does not contain glucose-fructose syrup and is produced from milk from cows fed with a non-GMO feed.

ISO and HACCP systems applied in the production of 'Franuś' ensure its best quality and compliance with all consumer requirements.
EMILGRANA-POLAND Sp. z o.o. – producer and submitting entity
Hall 3, stand 21

EMILGRANA fresh, grated cheese

Emilgrana-Poland produced only Italian-style cheese in Poland. Milk from farms in Wielkopolska is used to produce the cheese of exceptional sensory values, typical for Italian grana cheeses. EMILGRANA ripening hard cheese has a large group of fans among chefs and it is popular as an additive to Italian dishes and as extra seasoning in traditional home cooking. EMILGRANA ripening hard cheese was appreciated during Polagra Food 2015, where it was awarded with MTP Gold Medal 2015. Recently, using the cheese as a seasoning becomes very popular and market immediately responded to this trend by offering cheese in a convenient form and weight. Cheese wheels, weighing approximately 40 kg, are divided and packed into small portions to make them available to consumers. Freshly grated EMILGRANA cheese is one of its very popular forms. Grating process releases cheese aroma and makes it immediately ready for use in the most convenient form. Freshly grated EMILGRANA cheese is packaged in single, stand-up foil bags, containing 100g of the product. In order to keep it fresh for consumers, the bags have a string closure for repeated opening. The finished product is packaged in a protective atmosphere of gases to retain its excellent taste and smell throughout the shelf life. We confirm the safety and quality of our product by many microbiological, physicochemical and sensory tests. We also confirm the quality of the product by durability tests research, which is the best guarantee of preserving the full value of the finished product.
Spółdzielnia Mleczarska MLEKOVITA w Wysokiem Mazowieckiem - producer and submitting entity
Hall 3, stand 2

Super Body Active WPC 80 - whey protein instant concentrate with vanilla flavour: 30 g, 700 g, 1000 g, 2270 g

Super Body Active WPC 80 with vanilla flavour is a high quality whey protein concentrate, which is a rich source of complete proteins (including BCAA) and calcium. It does not contain aspartame and gluten. It is offered as an 'instant' product, ensuring excellent solubility and the addition of a natural sunflower lecithin reduces its foamability. It contains no unnecessary taste 'improvers' such as sugar or fat, that strengthen the taste, but at the expense of the protein content in the finished product. Perfect for active people, focused on body sculpting, strength and endurance sports as well as for all those, who want to enrich their diet with protein.
Cream 18%

Cream 18% is a natural product without artificial substances and thickeners. Its advantage is undoubtedly its taste and thick, creamy texture. It is recommended for soups, sauces and salads. Available in 200g and 400g cups. High quality of the product is confirmed by the consumer recognition and many prestigious awards granted by consumer and industry organizations.
'Mizeria’ - 10% cream for fresh cucumber salad

‘Mizeria’ cream is a unique product in the market, as there no other 10% cream recommended for a fresh cucumber salad (which is called ‘mizeria’ in Poland). This product is suitable for those, who search for a cream with lower fat content, but with distinctive taste. It is tasty, healthy and does not contain salt, sugar or artificial additives.