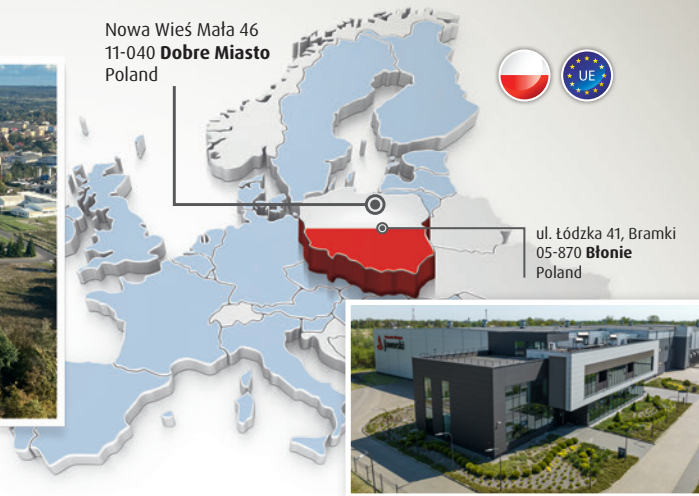




Nowa Wieś Mała 46  
11-040 **Dobrze Miasto**  
Poland



ul. Łódzka 41, Bramki  
05-870 **Bramki**  
Poland



### About us

Our company is one of the biggest European producers of dried vegetables. We are a family business with forty-year-old tradition. We began our activity in **1984** in Bramki, near Warsaw. In **2001**, we relocated production to a plant in **Dobrze Miasto** near Olsztyn.

Nowadays, we produce about **8000 tonnes of dried vegetables and herbs annually**.

Our customer base includes international companies producing spices, ready-to-eat dishes, food additives, pet food and businesses from meat, fish and baking industries. We deliver our products to all European countries, Asia, Africa and the Americas.

### Our mission

Thanks to the knowledge, experience and technological possibilities we consistently implement our mission of producing dried vegetables and herbs with the highest quality and ensuring high standards of customer service.

### Quality

Our major goal is to ensure that we meet all requirements imposed by law and specified by our customers regarding food quality and safety along the food chain **from field to fork**.

We use high quality raw materials which are continuously and strictly verified to obtain dried vegetables. Our strength is the complete control of the production process - starting with providing farmers with the seeds, through supervised cultivation, manufacturing, till the final quality control. Our products are traceable and based on contract farming. We provide regular training sessions for the suppliers of agricultural produce to ensure that they have comprehensive knowledge of effective and safe vegetable growing. All raw vegetables and herbs delivered to our factory comply with our company specifications and are not genetically modified (**Non-GMO**).

We pay strict attention to ensure the safety of our products. **Before the delivery to the customer, all products undergo quality control one more time**. They are unpacked, sifted again on the vibrating sieve, checked by bichromatic sorter **SORTEX Z+** (with the exception of herbs and leek). Afterwards, they are **manually sorted** on the inspection belt, processed through **x-ray, magnets and metal detector**.

We produce our goods in compliance with the **Food Safety System Certification 22000-FSSC 22000**, which is recognised by the Global Food Safety Initiative (GFSI). Our products are certified **Kosher and Halal**. All of our products are suitable for food, pet food and animal feed. They are produced under **veterinary control** and are **GMP+** certified. We are a member of the Supplier Ethical Data Exchange **SEDEX**.

### Air drying

Air drying is a process in which, **through the action of hot air without chemicals, water is vaporized** from raw vegetables to a level ensuring their durability. The drying technology we use to dehydrate our products is one of the oldest and most popular ways of preserving foods. Our modern machinery allows for flexibility in meeting various customer requirements.

### Refining

Upon receiving a customer order, dried vegetables are refined by sorting and sieving. We can also perform such processes as gritting, mixing, grinding and co-packing.

### Steam sterilization

The **steam sterilization process** has been conducted on a service basis in our company **since 1999** by using a fully professional and modern technological line. We provide services in the field of the sterilization of **spices, herbs, dried vegetables and mushrooms**. Also, the products we offer can be sterilized at the customer's request.



↑ scan here to find more about us

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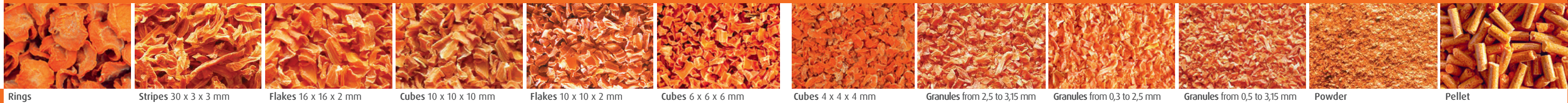
  
**Jaworski**  
Vegetable Drying Plant



Your **long-term supplier**

# Our products

## Carrot



## Green Beans



## Leek



## Zucchini



## Parsnip



## Red Beet



## Cabbage



## Celery



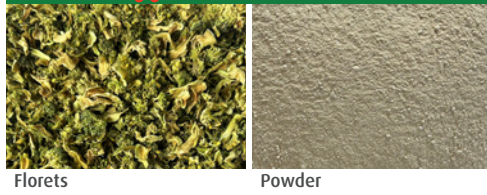
## Parsley



## Cauliflower



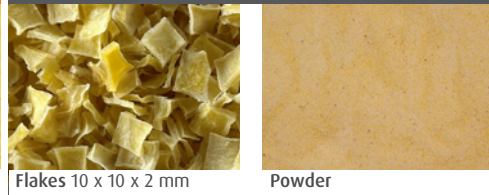
## Broccoli



## Pumpkin



## Potato



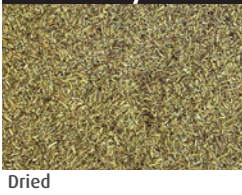
## Garden peas blanched



## Kale



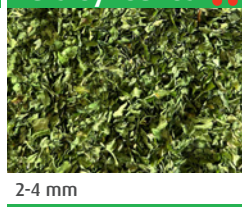
## Rosemary



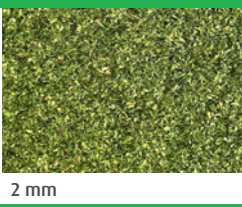
## Celery leaves



## Parsley leaves



## Dill



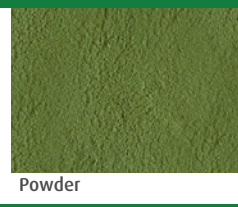
## Spinach



## Spinach



## Spinach



## Coriander leaves



On customer request, according to specification, we are able to create mixtures of vegetables of any grain size and proportions

## Dehydrated vegetable mixes

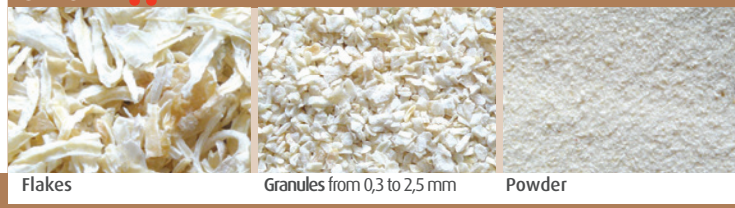


## Herbs de Provence



## Products imported and refined by us

### Onion



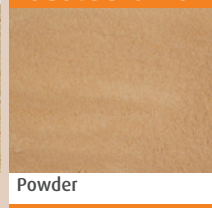
### Steam sterilized onion



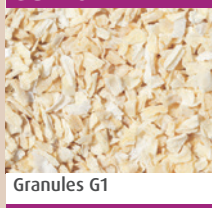
### Fried Onion



### Toasted Onion



### Garlic



### Sweet potato



### Black pepper



Products marked with the asterisk can be steam sterilized at the customer's request