

Podlaskie

Poland

LITHUANIA



Podlaskie



Podlaskie is one of the fastest-growing regions in Poland, and many of its assets cannot be found anywhere else. These include its strategic geographical location at the crossing of European and Asian trade routes, the country's highest level of safety, excellent conditions for fostering talents, impressive numbers of deep tech start-ups, as well as the cleanest air in Poland. Podlaskie is a place where two worlds - nature and business - merge perfectly. It is a region of ambitious people whose ideas conquer international markets.

For many years, Podlaskie has been famous for its tourist attractions, particularly its primeval forests, which are reminiscent of the woods that covered Europe thousands of years ago. Today it is a region known for its dynamic economic development and high quality of life.

Podlaskie's most dynamic industries include food production and processing. The region is home to companies whose products delight customers around the world, where it is synonymous with

highest quality. The potential of the agri-food industry is presented during the Podlaskie business seminar in Vilnius. This is now the fourth in a series of meetings with Podlaskie's business across Europe, with the first three taking place last year in Paris, Brussels and London. The event, organised in the capital of Lithuania by the Podlaskie Voivodeship Marshal's Office, will be attended by representatives of eight businesses: Cukiernia Kinga (Kinga Confectionery), Kabo, Kasol, Polski Dom Rodzinny Serce (Heart - Polish Family Home), Rogowski, Sajsad, Stara Szkoła (Old School), Zarzeccy.

I am convinced that the presence of Podlaskie's entrepreneurs in Vilnius will allow them to establish new business contacts, strengthen expansion in foreign markets and promote our regional and national economy. I am pleased to invite you to take a closer look at Podlaskie!

Marshal of Podlaskie Voivodeship
Artur Kosicki





FOOD INDUSTRY



Podlaskie's pristine natural assets create optimal conditions for the development of the agri-food sector and the green economy. Industries based on local natural resources, sharing a common system of values, develop dynamically through eco-innovations and environmental sciences. This specific ecosystem is particularly evident in the milk production and processing industry, thanks to which Podlaskie is known as Poland's dairy valley. Its unpolluted and uncontaminated natural environment provides the best conditions for milk production. Podlaskie is home to European milk processing giants such as: Mlekovita - the largest dairy group in Central and Eastern Europe, Mlepol - one of the largest dairy producers in Europe, and Piątnica - recognised by the London Stock Exchange as one of the most inspiring European companies. These companies have huge production capacities and use the latest and most environmentally friendly technologies. Their products, renowned for superior quality and natural taste, are sold all over the world.

Rare herbs found in Podlaskie are used in modern pharmacology and in the production of natural food and cosmetics. 4 Szpaki, or Four Starlings, specialises in the production of skin care cosmetics made from natural raw materials. Its offer includes natural soaps, shampoos, oils and scrubs. Moja Farma Urody,

or My Beauty Farm, a company specialising in women's herbal medicine, creates herb based and organic food for women. Its product range includes organic herbal teas, herbal oils, vinegars and natural cosmetics. Natural cosmetics based on bee products are produced by Miodowa Mydlarnia, Honey Soap Factory.

The Matecznik brand offers a unique line of food products, free from pollution or chemical processing.

Its products, which include jams, dried goods, syrups, are composed exclusively of wild fruit, herbs and mushrooms from the Białowieża Primeval Forest region. Matecznik's premium products are available at locations such as Harrods in London, Galeries Lafayette in Paris and Dubai Mall.

Podlaskie is also known for its top quality honey and superb pastry and confectionery products. They are also inspired by Podlaskie's natural features. For example, there is "the anthill", a very soft and sweet pastry that resembles an "ant nest", smothered in honey and sprinkled with raisins and poppy seeds. Another product typical of the region is "sękacz", whose dough is baked

to resemble icicles, reminiscent of tree knots. These unique products are available from confectioners and bakers throughout the region, including Andra-ka and Janza.





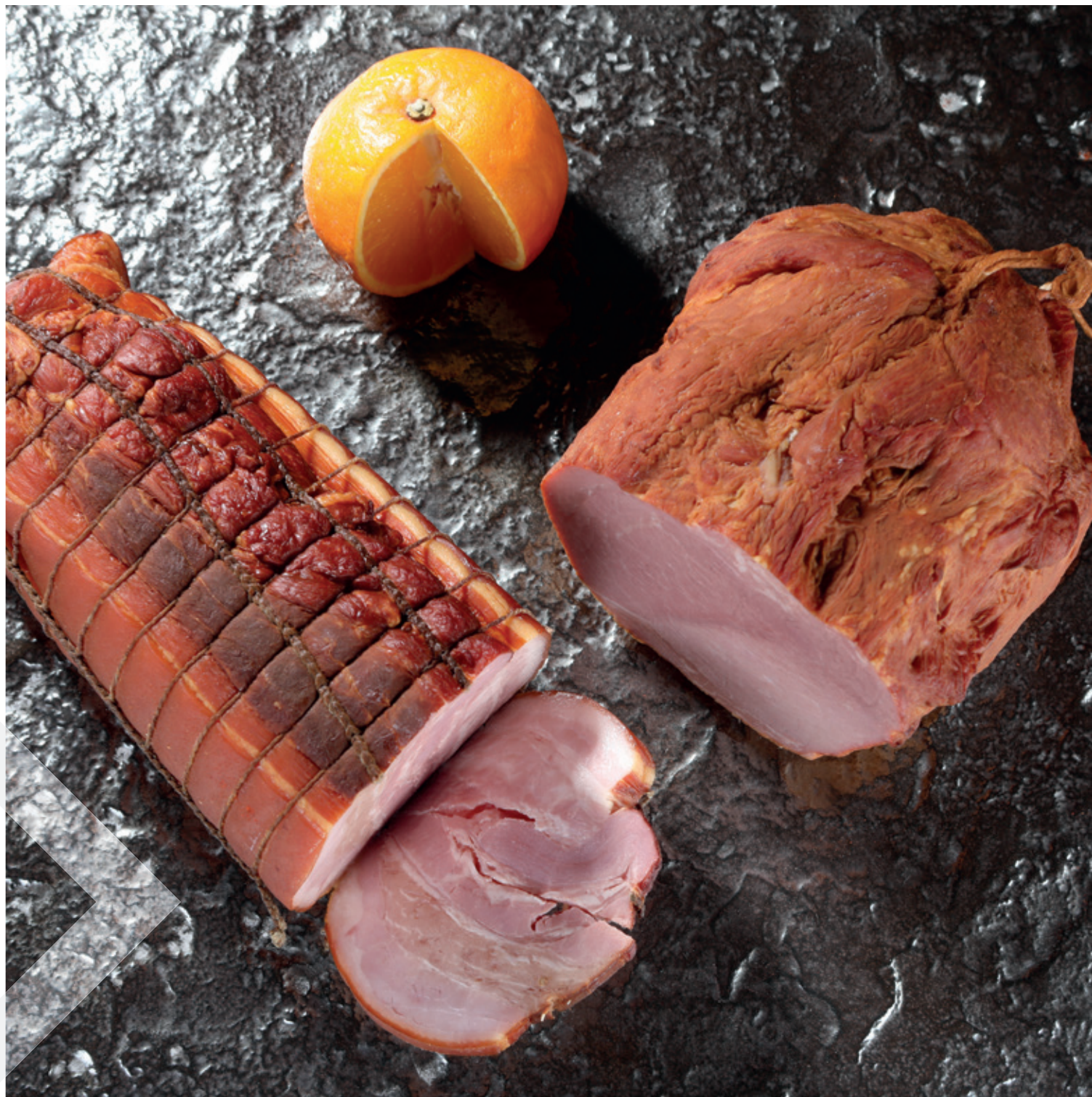
KABO

KABO is a meat processing establishment producing fresh meat as well as pork and poultry charcuterie operating in the Podlaskie Voivodeship since 1992.

The unique flavours of KABO's products stem from the regional traditions and quality products. KABO is the only producer of Kielbasa Biebrzańska in Poland. Its products are available in the Podlaskie, Mazowieckie, Lubelskie and Warmińsko-Mazurskie Voivodeships. The company exports its products to England, Estonia, Latvia and Lithuania.

Thanks to their exceptional quality, KABO's products have won numerous awards in regional and national competitions.









KASOL

KASOL J. A. Kazberuk, a foreign trade company, is a private enterprise which has been dynamically developing since 1988, specialising in the purchase, processing and trade of forest cover products: wild mushrooms, berries and cultivated mushrooms.

Long-standing experience, skilled staff, constant quality control of purchased raw materials, strict technological regime, ISO-9001:2000 quality management system, regular internal inspections in accordance with HACCP, as well as modern machinery ensure that our customers receive the highest quality products that meet European Union standards.

A wide range of delicatessen preserves made from wild forest products, prepared with the greatest care and according to proven recipes contributed to the success of the company and its position on the Polish and foreign markets.









“KINGA” CONFECTIONERY

«A party without cake is really just a meeting» said Julia Child, the American star of culinary arts. These words became the motto and goal of «Kinga» confectionery, which was established from the passion of two masters of confectionery arts over 30 years ago.

Since 1990, the company has produced sweets made from natural ingredients, using best industry practices. Despite its extensive production and large team, it has still remained true to its traditional values. «Kinga» is famous for its regional flavours that are known around the world. Sophisticated machinery, including cake printers, is utilised on equal terms as production by hand and the skills of master craftsmen.

Currently «Kinga» offers more than 100 different types of sweets: traditional poppy seed cake, delicious cakes, yeast dough pastries, perfect fresh and frozen cakes, elegant banquet cakes, as well as mini desserts - insane miniature miracles that you want to eat with your eyes!









POLSKI DOM RODZINNY SERCE

Polski Dom Rodzinny Serce (Heart – Polish Family Home) is the first hot soup chain in Poland that is always near by. The “Niezwykła Zupa” (Amazing Soup) franchise outlet network is run in two versions – mobile buffets and stationary locations.

The Amazing Soups are cooked only using fresh stock. They are often called Ethnic Soups, as their recipes have been created and passed down through generations in our families. The ingredients come from ecologically clean areas, which include Podlaskie Voivodeship!

Polski Dom Rodzinny Serce proves that it is possible to eat healthy on the move. Cooking for long hours instead of fulfilling your plans is no longer necessary. Our products give you a sense of caring for not only your health, but also that of your loved ones. This way we can build an informed food culture in our community.









ROGOWSKI

Rogowski is a Polish manufacturer of vegetable additives, specialising in the production of pastes, fillings, vegetable stuffing, and pickled vegetables in mixed or single vegetable form for the food industry.

Through continuous development, the company is launching new products with a wide range of applications in the charcuterie, bakery and ready meal industries. Rogowski proves that vegetables are the healthy and flavourful future of the food industry with a variety of applications.

The company also operates on foreign markets, taking part in the largest trade fairs.











SAJSAD

The basic product of the company's activity is functional food of organic origin. These are dietary supplements made on the base of vegetable and fruit of the highest quality, obtained from company's own organic farm. The production takes place in the periphery areas of the Knyszyn and Białowieża Primeval Forests due to the lowest levels of heavy metals, industrial pollution, pesticides and other toxic chemicals.

The supplements show very wide spectrum of health-supporting activities which have been identified by researches and publications. The supplements feature a stable level of antioxidants, thanks to the both: the proper method of soil preparation as well as the proper choice of vegetable and fruit varieties used in the production of biopreparations.

The lyophilisates can be taken by vegetarians, vegans, people with lactose intolerance and diabetes as well as people who want to lose weight or maintain their weight by reducing the level of adipose tissue in relation to muscle tissue.









STARA
SZKOŁA

BRONTE
PISTACJA 45%

SŁOICZEK SZCZĘŚCIA

STARA SZKOŁA

Stara Szkoła (Old School) is a family-run confectionery and ice cream company with a specialty coffee roasting plant based in Sokółka – the heart of Podlaskie Voivodeship. From the very beginning, it has combined latest technology with tradition and Podlaskie's natural treasures. Consistency and determination resulted in a place known to the whole confectionery and ice cream community, which can boast of being the largest ice cream parlour in Poland, with as many as 80 unique flavours on sale at the same time.

With its experience in ice cream production, Stara Szkoła has developed its own pastes and nut butters, which are ideal for ice cream and desserts. Its offer has been expanded to include chocolate processing (from bean to bar) and other chocolate products.

For five years now, Stara Szkoła has been making Italy's most difficult cake – panettone. Another product that is in constant demand is its famous babka, made with natural sourdough.









ZARZECCY

Zarzeccy is a family company, where the tradition of cheese making dates back to the 19th century. The company started making the Swojski cheese in 1999 using milk from their own farm.

The “Swojski” cheese from Korycin is a completely natural product. It does not contain any artificial preservatives, chemical enhancers or colouring. As a matured cheese, its flavour, texture and colour change with age. It is a healthy product with high nutritional value, produced from fresh, raw milk obtained from cows grazing freely in the Podlaskie’s picturesque, green meadows.

The “Swojski” Korycin cheese is not only appreciated locally, as it’s gaining more and more recognition across Poland and abroad. Enjoying the recognition of customers, it has won many prestigious awards.

In 2005, the “Swojski” Korycin cheese was entered on the list of traditional products at the Ministry of Agriculture and Rural Development. In August 2012 it was registered by the European Commission, obtaining the “Protected Geographical Indication” certificate.







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