

Product catalogue





Kitchen Professionals

ABOUT US

Prymat GastroLine is a specialised division of Prymat sp. z o.o., serving the catering sector. We strive to provide customers with the highest quality seasoning and food additives.

For years we have been sharing suggestions with chefs, inspiring them and encouraging them to be creative in the kitchen. We want our products to make their work easier, quicker and more efficient. Our products are based on experience in the retail market and many years of collaboration with professional chefs.

PRYMAT GASTROLINE PRODUCTS

We love herbs and spices! They are what determines the flavour, aroma and colour of the dish. Let's break down stereotypes and use familiar seasonings in original ways! We would like to share with you some of our ideas and suggestions how to use herbs and spices effectively when cooking. Your guests are certain to appreciate original ideas.

PRYMAT'S OFFERING:

- Herbs and herb mixes
- Single ingredient seasoning
- Spice mixes
- Mustards
- And many other products vital to every professional kitchen

OUR OFFER:

Prymat GastroLine

HERBS AND HERB MIXES	4
SINGLE INGREDIENT SEASONING	10
PAPRIKA	16
PEPPER	18
SPICE MIXES	21
SALAD SAUCES	29
SALTS	30
MUSTARDS AND READY-MADE SAUCES	32
FOOD ADDITIVES	37
KULINARIA GASTROLINE	39
PRODUCTS FOR SCHOOLS AND KINDERGARTENS	40
PASTA	42
GROATS AND RICE	44

Kucharek GastroLine

UNIVERSAL SEASONING	46
SEASONING BLENDS	47
STOCKS AND BROTHS	48
SAUCES	50
SOUPS AND ROUX	52

Smak GastroLine

FLAVORS OF THE WORLD	54
GRATED HORSERADISH, HORSERADISH-MUSTARD SAUCE	57
CUCUMBERS	58
VEGETABLE PRESERVES	59
OTHERS	61
CHAMPIGNON MUSHROOM	62
STANDS AND COUNTER DISPLAYS	63

Herbs and herb mixes

Enjoy the excellent aroma of a variety of herbs. Season your dishes and give them an exceptional, unique flavour. This is what makes your cooking stand out from the rest!



DRIED BASIL

▪ net weight	230 g
▪ no. of items in bulk package	9
▪ shelf life (months)	36

BASIL

Basil is the basis of Italian pizza and pasta sauces, as well as an ingredient in meat fillings, minestrone soup and salads. Combining it with olive oil produces a marinade for chicken, turkey, beef medallions, aubergine, courgette and peppers. When preparing cold dishes, mix the basil in at the start, and for hot dishes add it just before the end. You can also use basil to make flavoured olive oil or an infusion to flavour chocolate creams and sauces.



DRIED SAVOURY

▪ net weight	130 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24

SAVOURY

The distinctive, sharp flavour of savoury makes it suitable for single-pot dishes such as stews, for game or lamb ragout. You can also use it for cream or tomato sauces, as well as in bean, lentil and pea dishes. Cooks use savoury in their own cold cuts and sausages to bring out the flavour and make them easier to digest. Add it a few minutes before you finish cooking, since cooking it for too long can make it turn bitter.



WILD GARLIC WITH HERBS

▪ net weight	70 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24

WILD GARLIC WITH HERBS

This perfect combination of three herbs - wild garlic, chervil and chives - creates a harmonious blend that enriches the taste of dishes with fresh and aromatic notes. Wild garlic, as a key ingredient, gives dishes a distinctive character, while chervil and chives add lightness and delicacy. They pair perfectly in both meat and vegetarian dishes, and their versatility makes them a great addition to hot dishes such as soups and stews, as well as cold salads or pastes that bring a vibrant touch to any dish.



TARRAGON

The flavour of tarragon provides the essence to French Béarnaise Sauce, served with steaks. To bring out the full flavour of the tarragon, heat it up in wine before adding it to the sauce. Tarragon combined with olive oil, mustard and garlic is the ideal marinade for steaks and beef scallops. You can also use it in salads, for sea foods, vegetable and meat stuffings, and in flavoured vinegar. Remember that hot dishes should be seasoned with tarragon when they are nearly cooked.

DRIED TARRAGON

- net weight **200 g**
- no. of items in bulk package **9**
- shelf life (months) **24**



DRIED DILL

- net weight **130 g**
- no. of items in bulk package **6**
- shelf life (months) **36**



DRIED DILL

- net weight **200 g**
- no. of items in bulk package **10**
- shelf life (months) **36**



DRIED PARSLEY

- net weight **190 g**
- no. of items in bulk package **9**
- shelf life (months) **36**



DRIED LOVAGE

- net weight **120 g**
- no. of items in bulk package **6**
- shelf life (months) **36**



DRIED BAY LEAF

- net weight **80 g**
- no. of items in bulk package **10**
- shelf life (months) **36**



Herbs and herb mixes

Our range includes a wide variety of aromatic herbs, which are the basis of European cuisine.



DRIED MARJORAM

▪ net weight	150 g
▪ no. of items in bulk package	9
▪ shelf life (months)	36



DRIED MARJORAM

▪ net weight	150 g
▪ no. of items in bulk package	10
▪ shelf life (months)	36



DRIED MARJORAM

▪ net weight	500 g
▪ no. of items in bulk package	1
▪ shelf life (months)	36



DRIED OREGANO

▪ net weight	110 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36



DRIED OREGANO

▪ net weight	200 g
▪ no. of items in bulk package	10
▪ shelf life (months)	36



DRIED OREGANO

▪ net weight	650 g
▪ no. of items in bulk package	1
▪ shelf life (months)	36



DRIED ROSEMARY

▪ net weight	250 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36



FREEZE-DRIED CHIVES

▪ net weight	35 g
▪ no. of items in bulk package	6
▪ shelf life (months)	18





DRIED THYME

- net weight **140 g**
- no. of items in bulk package **6**
- shelf life (months) **36**



PIZZA HERBS

- net weight **200 g**
- no. of items in bulk package **9**
- shelf life (months) **24**



BRAISED DUCK LEGS WITH PLUMS, APRICOTS AND MARJORAM

- 4 duck legs • 1 tbsp Prymat GastroLine Seasoning for Meat • 1 cup dry white wine • ½ l Kucharek Gastroline Poultry Broth • 1 diced onion • 1 sliced white part of leek • 1 sliced garlic clove • 1 sliced chili pepper • 2 tablespoons of Prymat GastroLine Dried Marjoram • 6 dried prunes • 6 dried apricots • 2 tablespoons of physalis • 2 tablespoons of raisins • 2 tablespoons of wildflower honey • 2 tablespoons of clarified butter • To taste: Sea salt, Prymat GastroLine Ground Black Pepper • For garnish: parsley.

Rub the washed and dried duck legs with meat seasoning. Fry the prepared meat in butter on each side until golden brown. In a saucepan, sauté the onion, garlic, leek, and chili pepper in butter. After a while pour in the wine, then add the broth and the dug legs and braise until tender. Toward the end of braising, add the dried fruits, physalis, raisins, honey, and Prymat GastroLine Dried Marjoram. Mix and season to taste. Decorate with parsley.

Herbs and herb mixes

The ready-made herb mixes of the Prymat GastroLine let you bring out and accentuate the natural flavour of the dishes cooked. Their strength comes from nature, which guarantees fullness of their flavour and aroma.



POLISH COOKING HERBS

▪ net weight	110 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36

POLISH COOKING HERBS

Polish Herb Seasoning is a blend composed of carefully balanced proportions of each herb. Using it guarantees the same reliable and delicious outcome with every dish. You can use the blend to season stuffing for cabbage rolls and dumplings, as well as one-pot dishes. To preserve the full flavor, add it toward the end of cooking or braising. You can also use it to season vegetable soups, poultry, salads, porridge and cottage cheese dishes. It's also great for making aromatic herb butter.



ITALIAN COOKING HERBS

▪ net weight	130 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24

ITALIAN COOKING HERBS

The composition of herbs and seasoning which makes up the Italian cooking herbs gives dishes the characteristic aroma of Italian and Mediterranean cuisine. You can use it to enrich the flavour of tomato sauces, pizza, bruschetta, single-pot meals, Italian pasta and roasted meats. It will also be perfect for minestrone soup, cream of tomato, stuffings for cannelloni and lasagne, and for marinating grilled meat and vegetables. Remember to add it near the end of the cooking.



DRIED PROVENÇAL HERBS

▪ net weight	300 g
▪ no. of items in bulk package	9
▪ shelf life (months)	36

HERBES DE PROVENCE

The most popular herbs in the South of France are Herbes de Provence, whose aroma defines the entirety of French cuisine. They are perfectly suited to soups and salads. You can add them to sauces, fillings, marinades and minced and roasted meat. Herbes de Provence are also ideal for use as seasoning for vegetable and potato casserole with cheese. Be sure not to add too much due to their intensive flavour. Add while cooking or towards the end.



STUFFED CHICKEN BREASTS WITH SPINACH AND MUSHROOMS

• 4 large skinless chicken breasts • Marinade: • 4 tablespoons of rapeseed oil • 1 tablespoon of Prymat GastroLine Seasoning for Meat • 1 tablespoon of Prymat GastroLine Czech Mustard • Spinach: • 1 tablespoon of clarified butter • 1 diced onion • 1 sliced white part of leek • 2 sliced garlic cloves • 5 Smak GastroLine sun-dried tomatoes in herb-infused oil, cut into strips • 2 packages of young spinach leaves • 2 tablespoons of Prymat GastroLine Italian Herb Seasoning • 12 thickly sliced brown mushrooms • 3 tablespoons of clarified butter • For garnish: chopped parsley • To taste: Himalayan Salt, Prymat GastroLine Mixed Pepper.

Mix all the ingredients of the marinade. Add the chicken breasts, rub and marinate for about one hour. In a saucepan, sauté the onion, leek, and garlic in butter. After a few minutes, add spinach, sun-dried tomatoes, Prymat GastroLine Italian Herb Seasoning, and stir. Mix and season to taste. Drain the prepared spinach in a sieve. Place the chicken on a board, cut lengthwise to form a pocket, stuff with spinach and fasten with toothpicks. Fry the meat in clarified butter on each side until golden brown. Place in an ovenproof dish and bake in a preheated oven at 180°C for 15 minutes. In a frying pan, sauté the mushrooms in clarified butter until golden brown, season to taste with salt and pepper, and add Prymat GastroLine Italian Herb Seasoning at the end. Place the roasted chicken breasts on a board, cut into slices, serve with mushrooms and garnish with parsley.

Single ingredient seasoning

Sprinkle the bread with nigella seeds. Grind the cloves in a mortar and add to the spiced, fruity sauce. Set off on a culinary journey full of intensive flavours and colours.



STAR ANISE

▪ net weight	180 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36



ANISEED

▪ net weight	20 g
▪ no. of items in bulk package	20
▪ shelf life (months)	36



WHOLE CINNAMON

▪ quantity in a unit packaging	3
▪ no. of items in bulk package	15
▪ shelf life (months)	24

NEW



MINI WHOLE CINNAMON STICKS

▪ net weight	200 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36



WHOLE CINNAMON

▪ net weight	200 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24



GROUND CINNAMON

▪ net weight	320 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36



NIGELLA SEED

▪ net weight	450 g
▪ no. of items in bulk package	6
▪ shelf life (months)	18

NIGELLA

Nigella is a popular addition to bread and cheeses. It can be used instead of seeds or nuts for sprinkling over salads, hummus and vegetable pastes. By adding it to sauces, roasted meat and single-pot meals you can bring out the flavours perfectly, ground nigella is also ideal as a substitute for pepper. Crush it in a mortar before use to bring out its flavour. Nigella oil and powder also work perfectly in the kitchen. It is best to add it at the start of cooking.



DRIED GRANULATED GARLIC

- net weight **1,05 kg**
- no. of items in bulk package **9**
- shelf life (months) **36**



DRIED GRANULATED GARLIC

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **36**



DRIED GRANULATED GARLIC

- net weight **3,65 kg**
- no. of items in bulk package **1**
- shelf life (months) **36**



OLD POLISH GARLIC MIX

- net weight **400 g**
- no. of items in bulk package **6**
- shelf life (months) **24**



DRIED GROUND GARLIC

- net weight **800 g**
- no. of items in bulk package **10**
- shelf life (months) **24**



DRIED GARLIC FLAKES

- net weight **280 g**
- no. of items in bulk package **6**
- shelf life (months) **24**



ROASTED GARLIC

- net weight **500 g**
- no. of items in bulk package **6**
- shelf life (months) **12**



WHOLE NUTMEG

- quantity in a unit packaging **2**
- no. of items in bulk package **12**
- shelf life (months) **24**



GROUND NUTMEG

- net weight **350 g**
- no. of items in bulk package **6**
- shelf life (months) **36**

Single ingredient seasoning

The aromatic scent of cloves, the warming strength of ginger and the yellow hue of turmeric are only a few of the spicy benefits of the Prymat GastroLine seasoning range. Seasoning versatility means that dishes are simply exceptional.



WHOLE WHITE MUSTARD SEED

▪ net weight	600 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36

WHITE MUSTARD SEED

Mustard seed has a sweet yet slightly sharp flavour, which adds a distinctiveness to roasted meats, cold cuts and herbal butter. If you want to strengthen the flavour even more, you just need to crush it before use. Mustard seeds are used for pickles and marinades - cucumbers and other vegetables preserved in vinegar. You can also heat mustard seeds in white wine or in wine vinegar, then once it cools make an intense vinaigrette sauce.



WHOLE CLOVES

▪ net weight	280 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36

CLOVES

In your cooking you may use cloves for both sweet (confitures, compote, confectionery) and spicy foods (pâtés, beef stew, goulash). They are also perfect for marinating herring, and for adding to sauces such as beer and mustard, or red wine with rosemary. Whole cloves can be stuck into meat before roasting, so that the flavour penetrates into the food quicker. You can also pierce an onion with them and add them to broth or soup to give it a unique flavour - in this case add it at the start of cooking.



GROUND GINGER

▪ net weight	250 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36

GINGER

When you want to give dishes a distinctive and original character, add ginger to vegetarian as well as meat dishes. Remember this when preparing beef tripe, oriental soups (e.g. tom kha) and cream of carrot or pumpkin. Ground ginger blends perfectly with biscuits, gingerbread, cakes and fruit salads. It is also well suited to baked apples and fruit sauces. It is best to add ginger towards the end of cooking so that it keeps its flavour.



**GROUND
CARDAMOM**

- net weight **300 g**
- no. of items in bulk package **6**
- shelf life (months) **36**

CARDAMOM

Cardamom goes perfectly with dishes such as pilau, poultry and fish. It is best to add it near the end of cooking, so that it retains its qualities. You can also fry it lightly before using it, to additionally intensify the flavour. Cardamom can also be added to marinated herring and pickles, as well as cakes and biscuits, desserts, pancakes and Crêpes, and fruit confitures, sauces and compote, e.g. made from blackcurrant. The taste of coffee is excellently complemented by cardamom, which adds an oriental note.



**CUMIN WITH CORIANDER
AND GARLIC**

- net weight **400 g**
- no. of items in bulk package **6**
- shelf life (months) **24**

CUMIN WITH CORIANDER AND GARLIC

The unique flavor of Indian cuisine is enhanced by a blend of cumin, coriander and garlic. This aromatic trio adds depth and a distinctive, slightly spicy note to dishes. Remember to use in moderation – the intensity of the spices makes even a small amount enough to enrich the taste of the dish. It pairs great with meat and vegetable dishes, such as stews, curries, ragouts, as well as dishes featuring eggplant, lentils, beans or fish. Ideal for cooking, braising and roasting – when added during the warm stage of preparation, it releases its full aroma.



**WHOLE
CARAWAY**

- net weight **800 g**
- no. of items in bulk package **9**
- shelf life (months) **36**



**GROUND
CARAWAY**

- net weight **300 g**
- no. of items in bulk package **6**
- shelf life (months) **36**



**CORIANDER
WHOLE**

- net weight **260 g**
- no. of items in bulk package **6**
- shelf life (months) **36**

Single ingredient seasoning

With spices, even a simple dish can gain a unique taste. Saffron or vanilla pods delight with their intense aroma and enrich the taste of sweet baked goods, desserts and other dishes.



GROUND CORIANDER

▪ net weight	330 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36

CORIANDER

Ground coriander is an excellent spice for meats - beef, lamb, game and poultry, as well as for goulashes, soups and salads. Add it when starting to boil or stew to obtain the distinctive flavour and aroma of this spice. You can add it confidently to fish and sea food too, and use it to flavour fried rice. Coriander also enhances the flavour of sweet baked products, such as carrot cake or biscuits.



NEW

GROUND FENNEL

▪ net weight	400 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36



NEW

GROUND FENUGREEK

▪ net weight	500 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36



GROUND TURMERIC

▪ net weight	350 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36



JUNIPER BERRIES

▪ net weight	260 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36

JUNIPER BERRIES

Juniper berries are used above all in preparing game and fatty meats, goulash, pâtés and meat fillings. Juniper berries allow you to give your dishes not only an exceptional flavour, but also a delicate forest aroma. It is best to add them when starting cooking as an ingredient in a marinade - they can be used whole or crushed. Juniper can be used in bigos and other cabbage dishes, and with mushrooms. It is also ideal for enriching red wine-based sauces and fruit desserts.



SAFFRON THREADS

- net weight **0,1 g**
- no. of items in bulk package **25**
- shelf life (months) **24**

SAFFRON

Saffron pairs well with fish and seafood, rice-based dishes (especially paella and risotto) and vegetables. Before adding, grind it into a powder or steep it in a small amount of hot water, which will bring out its full color and flavor. Use sparingly and add toward the end of cooking. If overused, saffron can make a dish bitter. Saffron can also be added to yeast baked goods, giving them a beautiful golden hue.



VANILLA POD

- quantity in a unit packaging **1**
- no. of items in bulk package **25**
- shelf life (months) **24**

VANILLA

The distinctive sweet and spicy flavor of vanilla makes it an indispensable addition to all desserts, sweet sauces, creams and cakes. It's difficult to imagine Italian panna cotta, French crème brûlée, puddings or ice cream without it. To get the most flavor and aroma, slice the vanilla pod lengthwise, scrape out the seeds, and add them at the beginning of cooking. You can also add vanilla to hot chocolate and fruit smoothies.



WHOLE ALLSPICE

- net weight **600 g**
- no. of items in bulk package **9**
- shelf life (months) **36**



WHOLE ALLSPICE

- net weight **600 g**
- no. of items in bulk package **10**
- shelf life (months) **36**



COFFEE MIX:

- 2 pcs. Ground cardamom 40 g
- 2 pcs. Ground cinnamon 50 g
- 2 pcs. Spices for coffee and desserts 48 g

- net weight **275 g**
- no. of items in bulk package **6**
- shelf life (months) **24**

Paprika is along with pepper, one of the most popular and commonly used seasonings in almost every kitchen. It is by adding this that you not only perfectly season a dish, but also give it a beautiful colour.



CAYENNE GROUND CHILLI PEPPER

▪ net weight	720 g
▪ no. of items in bulk package	9
▪ shelf life (months)	36



CHILLI THREADS

▪ net weight	50 g
▪ no. of items in bulk package	6
▪ shelf life (months)	12



CHILLI FLAKES

▪ net weight	300 g
▪ no. of items in bulk package	6
▪ shelf life (months)	12



GROUND CHILLI PEPPER

▪ net weight	720 g
▪ no. of items in bulk package	9
▪ shelf life (months)	36



GROUND CHILLI PEPPER

▪ net weight	800 g
▪ no. of items in bulk package	10
▪ shelf life (months)	36



GOCHUGARU GROUND CHILI

▪ net weight	400 g
▪ no. of items in bulk package	6
▪ shelf life (months)	12



GROUND SWEET PEPPER

▪ net weight	720 g
▪ no. of items in bulk package	9
▪ shelf life (months)	36



GROUND SWEET PEPPER

▪ net weight	800 g
▪ no. of items in bulk package	10
▪ shelf life (months)	36



GROUND SWEET PEPPER

▪ net weight	2,65 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	36



How else can you use peppers?



CHILI AND ROASTED BELL PEPPER PASTE

- 6 peeled roasted red bell peppers • 2 diced red onions • 3 sliced garlic cloves • 1 tablespoon of Prymat GastroLine Chili Threads (add depending on the desired spiciness of the paste) • grated zest of one lime • 1 cup of Kucharek vegetable broth • 2 tablespoons of cane sugar • 2 tablespoons of kabayaki or soy sauce • rapeseed oil for frying. • To taste: Himalayan salt, cayenne pepper, ground sweet paprika, ginger, Prymat GastroLine Cumin

In a saucepan, sauté the onions, garlic, peeled and sliced red peppers. After five minutes, pour in the broth and simmer for about fifteen minutes, stirring occasionally. Then, gradually add chili threads and lime zest. Blend everything into a smooth paste, seasoning to taste with the remaining spices. After blending, simmer for about five minutes, add sugar and kabayaki sauce, stirring all the time. The paste can be served hot, but it is definitely better when chilled. It pairs well with roasted meats, smoked fish and seafood such as shrimp and octopus. It is also ideal for vegetable dishes or as a flavorful addition to one-pot meals.



SWEET PAPRIKA FLAKES

■ net weight	450 g
■ no. of items in bulk package	9
■ shelf life (months)	24



SMOKED GROUND SWEET PEPPER

■ net weight	720 g
■ no. of items in bulk package	9
■ shelf life (months)	24



GROUND HUNGARIAN SWEET PEPPER

■ net weight	780 g
■ no. of items in bulk package	9
■ shelf life (months)	24

Pepper is your greatest ally in the kitchen! Use it to season vividly flavoured meats, delicate soups and even desserts!



GROUND WHITE PEPPER

▪ net weight	390 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36



WHITE PEPPERCORNS

▪ net weight	550 g
▪ no. of items in bulk package	6
▪ shelf life (months)	36



LEMON PEPPER

▪ net weight	900 g
▪ no. of items in bulk package	9
▪ shelf life (months)	24

WHITE PEPPER

Ground white pepper is milder and less visible than black, which makes it perfect for seasoning fish and sea foods, light sauces and cream soups, mashed potatoes, and parsley or celery purée. Use it to bring out the flavour of sautéed dishes, bullions, salads and vegetable juices, pâtés and white meats. It also works perfectly as an addition to sophisticated desserts. Add it when cooking is nearly finished, or season a dish when it is served.



LEMON PEPPER

Lemon pepper is a coarse grained mixture which includes ground black pepper and grated lemon peel. It goes perfectly with fried, frilled and roasted fish. You can add it as you start preparing a dish, as an ingredient of a marinade, or just after it is served. Lemon pepper is also well suited to cold sauces and yoghurt- or cream-based dips served with salads and vegetables.



GROUND BLACK PEPPER

- net weight **450 g**
- no. of items in bulk package **6**
- shelf life (months) **36**



GROUND BLACK PEPPER

- net weight **820 g**
- no. of items in bulk package **9**
- shelf life (months) **36**



GROUND BLACK PEPPER

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **36**



GROUND BLACK PEPPER

- net weight **2,5 kg**
- no. of items in bulk package **1**
- shelf life (months) **36**



CRUSHED BLACK PEPPER

- net weight **770 g**
- no. of items in bulk package **9**
- shelf life (months) **36**



COARSE GROUND BLACK PEPPER

- net weight **320 g**
- no. of items in bulk package **6**
- shelf life (months) **36**



BLACK PEPPERCORNS

- net weight **800 g**
- no. of items in bulk package **9**
- shelf life (months) **36**



BLACK PEPPERCORNS

- net weight **900 g**
- no. of items in bulk package **10**
- shelf life (months) **36**



RED PEPPERCORNS

- net weight **200 g**
- no. of items in bulk package **6**
- shelf life (months) **24**

Its spicy flavour and strong aroma are why this is the most popular of seasonings. Only pepper of the highest quality gives food the desired spiciness.



CRUSHED COLOURED PEPPER

* net weight	360 g
* no. of items in bulk package	6
* shelf life (months)	24



COLOURED PEPPERCORNS

* net weight	350 g
* no. of items in bulk package	6
* shelf life (months)	36



GROUND HERBAL PEPPER

* net weight	600 g
* no. of items in bulk package	10
* shelf life (months)	36



BEEF TENDERLOIN WITH CREAMY PEPPER SAUCE

• 800 g trimmed beef tenderloin • 1 tablespoon of Prymat GastroLine Deli Mustard • 2 tablespoons of Prymat GastroLine Steak Seasoning. Pepper sauce: 1 tablespoon of clarified butter • 2 finely diced shallots • 1 tablespoon of wheat flour • 1 teaspoon of Prymat GastroLine Cracked Mixed Pepper • 1 teaspoon of Prymat GastroLine Black Cracked Peppercorns • ½ cup of dry red wine • ½ l of roast gravy • 1 large tablespoon of cream • To taste: Prymat Sea Salt.

Rub the tenderloin with mustard and coat it on all sides with Prymat GastroLine Steak Seasoning. Fry the prepared meat in a hot pan until golden on all sides. Place on parchment paper and roast in a preheated oven at 180°C for 15 minutes. In a small saucepan, sauté the shallots in butter for a few minutes, then add the pepper and flour. After one minute, pour in the wine, then the roast gravy. Cook while stirring continuously. Toward the end, stir in the cream and adjust seasoning to taste. Remove the tenderloin from the oven and let it rest for five minutes, before cutting into about 2 cm thick slices. Serve the aromatic beef tenderloin with the flavorful pepper sauce.

Let us help you in your everyday cooking. Use our perfectly blended seasoning mixes which always give the same ideal result.



SAUERKRAUT AND MEAT STEW

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **24**



BRUSCHETTA SEASONING

- net weight **500 g**
- no. of items in bulk package **9**
- shelf life (months) **12**



RED CURRY

- net weight **400 g**
- no. of items in bulk package **6**
- shelf life (months) **24**



YELLOW CURRY

- net weight **900 g**
- no. of items in bulk package **10**
- shelf life (months) **24**



GREEN CURRY

- net weight **350 g**
- no. of items in bulk package **6**
- shelf life (months) **24**



CHINESE COOKING SPICES

- net weight **360 g**
- no. of items in bulk package **6**
- shelf life (months) **24**

CHINESE COOKING SPICES

This seasoning for Chinese cuisine consists of a blend of aromatic herbs and spices. It includes ingredients commonly used in Chinese food - onion, turmeric, chilli, ginger, cinnamon, cumin and coriander. The presence of turmeric, chilli and cinnamon gives a dish a beautiful colour. The cinnamon, cumin and coriander enhance the food with hot and spicy notes.

Ready-made spice blends are an excellent choice for anyone looking for proven solutions in the kitchen. A pinch added to a dish is a guarantee of culinary success.



SEASONING FOR CHIPS

▪ net weight	600 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24



NEW

BEAN AND LEGUME DISHES SEASONING

▪ net weight	550 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24



TRIPLE SEASONING

▪ net weight	1 kg
▪ no. of items in bulk package	10
▪ shelf life (months)	24

TRIPLE SEASONING

You can use this seasoning not only for traditional beef tripe, but also for squid, fish, oyster mushroom, or poultry variations of this dish. With this blend, you don't need to add any other spices. You can use the blend at different preparation stages. For example, when cooking poultry tripe, marinate sliced chicken breast in the seasoning, and fry it in a pan before adding it to the soup. This will enhance the soup's depth of flavor.



GARAM MASALA

▪ net weight	370 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24

GARAM MASALA

Garam masala mix consists of some exceptionally aromatic spices including cumin, black pepper, coriander, cloves and nutmeg. It is added to vegetarian as well as meat dishes, giving them a unique characteristic flavour. Add it to a marinade with yoghurt and leave it for a few hours, this will leave the meat tender and more aromatic.



CLASSIC GRILL SEASONING

- net weight **950 g**
- no. of items in bulk package **9**
- shelf life (months) **36**



CLASSIC GRILL SEASONING

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **36**



SPICY GRILL SEASONING

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **36**



MULLED WINE AND BEER SPICES

- net weight **800 g**
- no. of items in bulk package **10**
- shelf life (months) **36**

MULLED WINE AND BEER SPICES

You can also use the mulled wine and beer spices to flavour hot fruit sauces for meat, and for serving fruit such as plums, pears and apple with meat. You can use this mix to prepare an aromatic spiced honey syrup for stewing plums or pears in. Mulled wine and beer spices can also vary the flavour of mousses, deserts and chocolate cakes, as well as biscuits and gingerbread. It combines well with cardamom, aniseed, vanilla or lemon grass.



GOULASH SEASONING

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **24**

GOULASH SEASONING

Goulash seasoning can be used in two ways - combine it with oil and marinade meat with it for a few hours before you start cooking, or add the seasoning to goulash while it is cooking. Before adding it to a dish, heat it in a pan with onion or smoked bacon - this will bring out its flavour. You can also use this mix to season lecsó, filling for stuffed cabbage leaves, meat-and-veg dishes, chops and meatballs.

Make use of these perfectly composed seasoning blends which will help to satisfy a basic rule of cooking - repeatability of flavour.



PORK NECK SEASONING

▪ net weight	800 g
▪ no. of items in bulk package	10
▪ shelf life (months)	36

PORK NECK SEASONING

Combined with oil it creates an excellent marinade, which will leave meat extremely flavoursome, delicate and juicy at the same time. Without this treatment, the pork neck quickly dries out, and the fat covering it turns the meat hard. The pork neck seasoning not only enhances the flavour, but also improves the colour of meat, so you can marinate a whole neck in it, which can then be sliced after roasting and served cold.



KEBAB-GYROS SEASONING

▪ net weight	900 g
▪ no. of items in bulk package	9
▪ shelf life (months)	36



KEBAB-GYROS SEASONING

▪ net weight	1 kg
▪ no. of items in bulk package	10
▪ shelf life (months)	36



KEBAB-GYROS SEASONING

▪ net weight	3,5 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	36



CHICKEN SEASONING

▪ net weight	1,1 kg
▪ no. of items in bulk package	9
▪ shelf life (months)	24



CHICKEN SEASONING

▪ net weight	1 kg
▪ no. of items in bulk package	10
▪ shelf life (months)	24



CHICKEN SEASONING

▪ net weight	3,8 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	24



ROAST CHICKEN SEASONING

▪ net weight	3,8 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	24



MEAT SEASONING

▪ net weight	1,1 kg
▪ no. of items in bulk package	9
▪ shelf life (months)	24



CLASSIC COARSE MARINADE

▪ net weight	900 g
▪ no. of items in bulk package	9
▪ shelf life (months)	24



MINCE SEASONING

▪ net weight	1 kg
▪ no. of items in bulk package	10
▪ shelf life (months)	24

MINCE SEASONING

Mince seasoning is perfect for mince patties and meatballs from pork or beef, and for burgers. You can also use it to season pâtés, meatloaf, meat bakes, roulades and shashliks. A few pinches of the seasoning to enrich the flavour of minced meat and give it a unique herbal aroma.



SEASONING FOR ROASTS

▪ net weight	1 kg
▪ no. of items in bulk package	10
▪ shelf life (months)	24

SEASONING FOR ROASTS

Seasoning for roasts will make an excellent addition to pork, beef, veal or poultry meat. When preparing a sauce for a roast, thoroughly mix the seasoning together with a small amount of oil, rub it into the washed and wiped meat, then place it in the fridge for a few hours. After marinating, transfer the meat to a grill pan and roast it until dark and crisp. Once roasted, leave the meat aside for a few minutes, which will leave it even tastier.

The Prymat GastroLine spice mix line includes proven flavor compositions loved by chefs.



GINGERBREAD SPICES

- net weight **500 g**
- no. of items in bulk package **10**
- shelf life (months) **24**

GINGERBREAD SPICES

You can use these spices not only for baking gingerbread, but also in chocolate cakes and biscuits, as well as for preparing chocolate sauces and syrups for stewing fruit such as apples, pears, cherries or plums. This mixture lets you give a spicy flavour to chocolate mousses or creams, hot chocolate or apple sponge. You can also use gingerbread spices for savoury sauces, pork or game ragout - they will give these an original flavour.



PIZZA HERBS

- net weight **600 g**
- no. of items in bulk package **10**
- shelf life (months) **24**

PIZZA HERBS

Pizza herbs go perfectly with the flavour of tomatoes, so you can add them to tomato sauce, as well as prepare bruschetta and meat or vegetable bakes with cheese. Combine them with olive oil and garlic and use it to marinate olives or meat, giving them a Mediterranean flavour. Pizza herbs also ideally enhance the flavour of ratatouille and other stewed vegetable dishes - all it takes is a pinch to add character to a meal.



FISH SEASONING

- net weight **800 g**
- no. of items in bulk package **10**
- shelf life (months) **24**



FISH AND SEAFOOD SEASONING

- net weight **900 g**
- no. of items in bulk package **9**
- shelf life (months) **24**



COARSE-GRAINED STEAK SEASONING

- net weight **950 g**
- no. of items in bulk package **9**
- shelf life (months) **24**



CHEESE SEASONING FOR SPINACH AND HOT VEGETABLES

▪ net weight	450 g
▪ no. of items in bulk package	6
▪ shelf life (months)	12

CHEESE SEASONING FOR SPINACH AND HOT VEGETABLES

Our cheese seasoning for spinach and hot vegetables combines a distinct cheesy flavor with herbs and spices such as salt, garlic, pepper, and turmeric. It's perfect for all kinds of spinach-based dishes in creamy or béchamel sauces. It makes preparing spinach-based dishes easier, including omelets, casseroles, pasta, and creamy soups with spinach and mushrooms.



SUNDRIED TOMATOES WITH GARLIC AND BASIL

▪ net weight	350 g
▪ no. of items in bulk package	6
▪ shelf life (months)	12

SUNDRIED TOMATOES WITH GARLIC AND BASIL

Sundried tomatoes with garlic and basil are a splendid mixture for Mediterranean cuisine. They are well suited to Greek salad or Italian pasta. They also complement fish well, giving it a distinctive flavour. Add them to roasted vegetables, to make them take on a hint of Italian flavour. They also go perfectly with fresh tomatoes and marinades.



TIKKA MASALA SEASONING

▪ net weight	450 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24

TIKKA MASALA INDIAN FOOD SEASONING

A blend of spices with an intense, mildly spicy flavor and aroma. It contains coriander, cumin, nutmeg, cinnamon, garlic and black pepper. Ideal for preparing popular dishes inspired by traditional Indian and Pakistani cuisine. Created with dishes like paneer tikka, chicken tikka, mushroom tikka, and fish tikka in mind. When combined with cream or coconut milk, the seasoning creates a fragrant masala sauce — the key component of one of the most popular dishes in Indian cuisine: chicken tikka masala.

Try a variety of spice blends that will help you prepare popular dishes inspired by cuisines from around the world.



PORK SEASONING

▪ net weight	900 g
▪ no. of items in bulk package	9
▪ shelf life (months)	24

PORK SEASONING

You can use pork seasoning as an ingredient of a marinade, or rub it into meat immediately before coating, baking to stewing. It is a must when preparing pork chops, loins or schnitzels. Olive oil with pork seasoning and mustard added is ideal for marinating barbecued pork neck. You can also use it for frikadelle, and fillings for pierogis or stuffed cabbage leaves.



POTATO SEASONING

▪ net weight	1 kg
▪ no. of items in bulk package	10
▪ shelf life (months)	24

POTATO SEASONING

With this mix you can vary the flavour of boiled, roasted and fried potatoes, as well as potato pancakes and salads. You can also use the mix to flavour potato medallions and home made crisps. Use the potato seasoning to enrich the taste of potato and cream of potato soups. It will also make a perfect addition to bakes, such as potatoes baked with cream and bacon, or potato and vegetable bake with mushrooms.



HONEY RIB SEASONING

▪ net weight	800 g
▪ no. of items in bulk package	10
▪ shelf life (months)	24

HONEY RIB SEASONING

Honey rib seasoning will allow you to quickly and easily cook perfectly tasting pork ribs, as well as more sophisticated veal or lamb ribs. Remember to choose ribs with a high meat content, with only small amounts of fatty growths. You can use honey rib seasoning when making fried, grilled and roasted ribs, as well as the sauce to stew ribs in.



POLISH GARDEN SALAD DRESSING

- net weight **1 kg**
- no. of items in bulk package **9**
- shelf life (months) **18**



NEW

GREEK SALAD DRESSING

- net weight **600 g**
- no. of items in bulk package **6**
- shelf life (months) **18**



NEW

ITALIAN SALAD DRESSING

- net weight **500 g**
- no. of items in bulk package **6**
- shelf life (months) **18**



SPICY GARLIC TZATZIKI SAUCE

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **24**

POLISH GARDEN SALAD DRESSING

Polish Garden Salad Dressing is an aromatic blend of herbs and spices that, when mixed with olive oil, vegetable oil, yogurt, mayonnaise, or tomato sauce, is perfect for creating flavorful dressings and dips for salads and raw vegetables. You can also enjoy it combined with olive oil and drizzled over Italian mozzarella with tomatoes, or use it as a dressing for a Polish-style "caprese" made with tomatoes and white cottage cheese, Koryciny cheese, or smoked oscypek.



TZATZIKI

Mix the tzatziki thoroughly with Greek or natural yoghurt to obtain an excellent sauce for grilled meats and vegetables. Add some freshly chopped chives or mint to the sauce to enrich its flavour. Tzatziki can also be served as a dip for raw vegetables or snacks, a salad dressing or a sauce for bakes, pizzas or tarts. It is also suitable to add to a ragout or single-pot meals. Tzatziki sauce tastes best cooled, so do not forget to put it in the fridge before serving.



NEW

FINE-GRAINED BLACK KALA NAMAK SALT

- net weight **850 g**
- no. of items in bulk package **6**
- shelf life (months) **24**



SALT FLAKES

- net weight **450 g**
- no. of items in bulk package **6**
- shelf life (months) **24**



NEW

SMOKED SEA SALT

- net weight **800 g**
- no. of items in bulk package **6**
- shelf life (months) **36**



COARSE GRAIN SEA SALT

- net weight **1,8 kg**
- no. of items in bulk package **9**
- shelf life (months) **24**

Thanks to salt, dishes take on a specific taste. Sometimes all it takes is a pinch to get the perfect result.



FINE GRAIN EVAPORATED ALPINE SALT

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **24**



FINE GRAIN LOW SODIUM SALT

- net weight **350 g**
- no. of items in bulk package **12**
- shelf life (months) **24**



FINE GRAIN PINK HIMALAYAN SALT

- net weight **350 g**
- no. of items in bulk package **12**
- shelf life (months) **24**



IODISED ROCK SALT

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **24**



FINE GRAIN SEA SALT

- net weight **1 kg**
- no. of items in bulk package **15**
- shelf life (months) **24**



COARSE GRAIN SEA SALT

- net weight **900 g**
- no. of items in bulk package **15**
- shelf life (months) **24**



NON-IONISED PRESERVING SALT

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **24**



PICKLING SALT

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**



IODISED HERBAL SALT

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **24**

Mustards and ready-made sauces

Add mustard to sauce, use it to prepare aromatic marinades, or to bring out the sharpness of salad dressing. Then just savour the exceptional flavour of the dishes it is used in.



CZECH MUSTARD

▪ net weight	2,5 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	4



DELI MUSTARD

▪ net weight	2,5 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	6



SAREPTA MUSTARD

▪ net weight	2,5 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	6



SALAD MAYONNAISE 32%

▪ net weight	10 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	4



TABLE MAYONNAISE

▪ net weight	2,6 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	4



SALAD MAYONNAISE 50%

▪ net weight	5 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	4



MILD KETCHUP

▪ net weight	3,2 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	5



SPICY KETCHUP

▪ net weight	3,2 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	5



**FRENCH
MUSTARD**

- net weight **1 kg**
- no. of items in bulk package **2**
- shelf life (months) **4**



**TABLE
MAYONNAISE**

- net weight **5 kg**
- no. of items in bulk package **1**
- shelf life (months) **4**



Mustards and ready-made sauces

Prymat[®]

GASTROline



SAREPTA MUSTARD

▪ net weight	1 kg
▪ no. of items in bulk package	6
▪ shelf life (months)	6



TABLE MUSTARD

▪ net weight	1 kg
▪ no. of items in bulk package	6
▪ shelf life (months)	6



SPICY KETCHUP

▪ net weight	1 kg
▪ no. of items in bulk package	6
▪ shelf life (months)	6



MILD KETCHUP

▪ net weight	1 kg
▪ no. of items in bulk package	6
▪ shelf life (months)	6



CREAMY MAYONNAISE

▪ net weight	950 g
▪ no. of items in bulk package	6
▪ shelf life (months)	6



AMERICAN SAUCE

▪ net weight	950 g
▪ no. of items in bulk package	6
▪ shelf life (months)	6



ARABIC SAUCE

▪ net weight	950 g
▪ no. of items in bulk package	6
▪ shelf life (months)	6



BARBECUE SAUCE

▪ net weight	1 kg
▪ no. of items in bulk package	6
▪ shelf life (months)	6



BURGER SAUCE

▪ net weight	950 g
▪ no. of items in bulk package	6
▪ shelf life (months)	6



GARLIC SAUCE

- net weight **950 g**
- no. of items in bulk package **6**
- shelf life (months) **6**



DANISH REMOULADE SAUCE

- net weight **950 g**
- no. of items in bulk package **6**
- shelf life (months) **6**



JALAPENO-MANGO SAUCE

- net weight **1 kg**
- no. of items in bulk package **6**
- shelf life (months) **6**



MEXICAN SAUCE

- net weight **1 kg**
- no. of items in bulk package **6**
- shelf life (months) **6**



SWEET ONION SAUCE

- net weight **950 g**
- no. of items in bulk package **6**
- shelf life (months) **6**



SWEET CHILLI SAUCE

- net weight **1 kg**
- no. of items in bulk package **6**
- shelf life (months) **6**



THOUSAND ISLAND DRESSING

- net weight **950 g**
- no. of items in bulk package **6**
- shelf life (months) **6**

NEW



CHEESE SAUCE

- net weight **950 g**
- no. of items in bulk package **6**
- shelf life (months) **6**

NEW



HABANERO SAUCE

- net weight **1 kg**
- no. of items in bulk package **6**
- shelf life (months) **6**

Mustards and ready-made sauces



Prymat GastroLine Mustard, Ketchup and Mayonnaise are some of our customers' favorite products. Special single-portion sachets add a unique character and distinctive flavor to every takeaway meal!



MILD KETCHUP

- net weight **12 g**
- no. of items in bulk package **50**
- shelf life (months) **6**



TABLE MAYONNAISE

- net weight **12 g**
- no. of items in bulk package **50**
- shelf life (months) **4**



SAREPTA MUSTARD

- net weight **12 g**
- no. of items in bulk package **50**
- shelf life (months) **6**



TABLE MAYONNAISE

- net weight **800 g**
- no. of items in bulk package **6**
- shelf life (months) **6**



FRENCH MUSTARD

- net weight **690 g**
- no. of items in bulk package **6**
- shelf life (months) **9**

Try, taste, season. Don't be afraid to experiment with flavours and seasonings. This is how the best culinary ideas are born.



FRIED ONION

▪ net weight	500 g
▪ no. of items in bulk package	15
▪ shelf life (months)	9



AMERICAN STYLE BREADED COATING

▪ net weight	3 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	12



FRIED ONION

▪ net weight	2 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	12



BREADCRUMBS

▪ net weight	900 g
▪ no. of items in bulk package	10
▪ shelf life (months)	12



BREADCRUMB COATINGS

▪ net weight	600 g
▪ no. of items in bulk package	10
▪ shelf life (months)	9



TEMPURA

▪ net weight	1 kg
▪ no. of items in bulk package	12
▪ shelf life (months)	12



PANKO – JAPANESE-STYLE BREADED COATING

▪ net weight	1 kg
▪ no. of items in bulk package	10
▪ shelf life (months)	15

PANKO – JAPANESE-STYLE BREADED COATING

Our PANKO breaded coating is mainly used for deep-fried dishes, but its range of applications is much broader. PANKO is great for coating seafood, fish, poultry, vegetables or cheese. It's perfect for preparing Asian-style dishes such as shrimp or calamari. PANKO can also bring a new twist to classic Polish dishes. You can use it to coat pork chops or turkey schnitzel.

Our food additives line includes essential products that serve as traditional and natural complements to any culinary creations.



SUGAR WITH REAL VANILLA

- net weight **10 g**
- no. of items in bulk package **25**
- shelf life (months) **12**



EDIBLE CITRIC ACID

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **36**



EDIBLE PORK GELATINE

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **36**



CHOCOLATE MOUSSE WITH FRESH FRUIT AND MINT

- 400 g of crumbled chocolate • 1 cup of cream cheese • ½ cup of fat milk • 2 teaspoons of Prymat GastroLine Pork Gelatin • Fresh fruit: raspberries, blackberries, strawberries
- For garnish: fresh mint • Prymat Sugar with Real Vanilla • grated dark chocolate

Pour the chocolate into a metal bowl and set it over a pot of gently simmering water stirring continuously. Combine the gelatin with the milk and set aside for a minute to bloom. Then gently heat the mixture and add it to the melted chocolate stirring continuously. Whip the cream and mix it with the cooled chocolate mixture. Spoon the prepared mousse into bowls and refrigerate for one hour to set. Serve the mousse with fresh fruit, garnish with grated dark chocolate, fresh mint leaves and dust with powdered sugar.

Single ingredient seasoning and food additives

Choose Kulinaria brand single-ingredient spices and food additives – an economical option that delivers excellent flavor at an attractive price.



GROUND GARLIC

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **36**



DRIED MARJORAM

- net weight **150 g**
- no. of items in bulk package **10**
- shelf life (months) **36**



STOCK CUBES

- net weight **2,3 kg**
- no. of items in bulk package **1**
- shelf life (months) **12**



GROUND SWEET PEPPER

- net weight **800 g**
- no. of items in bulk package **10**
- shelf life (months) **36**



GROUND BLACK PEPPER

- net weight **900 g**
- no. of items in bulk package **10**
- shelf life (months) **36**



CHICKEN STOCK CUBES

- net weight **2,3 kg**
- no. of items in bulk package **1**
- shelf life (months) **12**



PORK GELATINE

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **36**



ALL-PURPOSE BOUILLON CUBES

- net weight **2,3 kg**
- no. of items in bulk package **1**
- shelf life (months) **12**

Products for schools and kindergartens

We use carefully selected ingredients, chosen specifically for their quality and suitability for educational institutions. Our products meet the legal requirements for mass catering in schools and kindergartens.



TASTE OF NATURE UNIVERSAL VEGETABLE SEASONING

▪ net weight	3 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	24



CHICKEN SEASONING

▪ net weight	800 g
▪ no. of items in bulk package	10
▪ shelf life (months)	24



MEAT SEASONING

▪ net weight	800 g
▪ no. of items in bulk package	10
▪ shelf life (months)	24



MINCE SEASONING

▪ net weight	800 g
▪ no. of items in bulk package	10
▪ shelf life (months)	24



FISH SEASONING

▪ net weight	800 g
▪ no. of items in bulk package	10
▪ shelf life (months)	24



SODIUM-POTASSIUM SALT WITH REDUCED SODIUM CONTENT

▪ net weight	1,5 kg
▪ no. of items in bulk package	10
▪ shelf life (months)	24



DRIED VEGETABLE BLEND

▪ net weight	1,6 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	24



CHEESE SEASONING FOR SPINACH AND HOT VEGETABLES

▪ net weight	450 g
▪ no. of items in bulk package	6
▪ shelf life (months)	12





NEW

YELLOW SEASONING FOR PANCAKES, WAFFLES AND DUMPLINGS

- net weight **450 g**
- no. of items in bulk package **6**
- shelf life (months) **12**



NEW

RED SEASONING FOR PANCAKES AND WAFFLES

- net weight **450 g**
- no. of items in bulk package **6**
- shelf life (months) **12**



RED PANCAKES WITH CHEESE AND SPINACH (10 portions)

- 500 g wheat flour • 1 L milk 2% • 4 eggs (approx. 250 g) • 50 ml vegetable oil • 200 ml sparkling water (to make the dough light)
- approx. 100 g Red seasoning for pancakes and waffles Prymat GastroLine.

In a large bowl, mix the flour with the Prymat GastroLine's Red seasoning for pancakes and waffles. Add the eggs, milk and oil - mix until smooth. Then pour in the sparkling water and stir gently. Set the finished dough aside to rest for 15 minutes. Fry thin pancakes in a well-heated frying pan, lightly greased.

Advice: By increasing the amount of the red-coloured Prymat GastroLine seasoning for pancakes and waffles, you will get a deeper colour and a more pronounced flavour of the dough.

STUFFING WITH SPINACH AND ROASTED SUNFLOWER AND PUMPKIN SEEDS

- 700 g defrosted spinach leaves • 100 g cottage cheese • 100 g roasted sunflower and pumpkin seeds • 100 g diced white onion • 100 ml oil • 30 g freshly squeezed garlic • pepper and salt for the taste.

Fry the defrosted spinach in oil with the onion. Season with Prymat GastroLine reduced-sodium salt, pepper and garlic. Cool the spinach and add the cheese and chopped roasted seeds. Place the finished filling in the centre of the pancake and roll up like croquettes.

Everyone loves pasta. Let your culinary imagination run wild and surprise your guests with creative additions.



FARFALLE BOW TIES

▪ net weight	5 kg
▪ no. of items in bulk package	3
▪ shelf life (months)	36



ALFABETO LETTER PASTA

▪ net weight	5 kg
▪ no. of items in bulk package	3
▪ shelf life (months)	36



MAFALDINE LASAGNA SQUARES

▪ net weight	5 kg
▪ no. of items in bulk package	3
▪ shelf life (months)	36



MARGHERITE RIGATE SHELLS

▪ net weight	5 kg
▪ no. of items in bulk package	3
▪ shelf life (months)	36



VERMICELLI COUPE CUT NOODLES

▪ net weight	5 kg
▪ no. of items in bulk package	3
▪ shelf life (months)	36



PENNE RIGATE TUBES

▪ net weight	5 kg
▪ no. of items in bulk package	3
▪ shelf life (months)	36



MULTICOLORED PASTA

▪ net weight	5 kg
▪ no. of items in bulk package	3
▪ shelf life (months)	36



SPAGHETTI VERMICELLI

▪ net weight	5 kg
▪ no. of items in bulk package	3
▪ shelf life (months)	36



FUSILLI SPIRALS

▪ net weight	5 kg
▪ no. of items in bulk package	3
▪ shelf life (months)	36



BAKED PASTA WITH SPINACH AND SUN-DRIED TOMATOES

- 300 g of Prymat GastroLine penne or spirals
- 200 g of fresh oyster mushrooms
- 500 g of fresh washed spinach leaves
- 2 red onions
- 2 cloves of garlic
- 3 tablespoons of butter
- 4 tablespoons of olive oil
- 100 ml of 36% cream
- 100 g of grated yellow cheese
- Smak GastroLine Sun-Dried Tomato in Oil, cut into strips
- To taste: ground nutmeg, herb salt, Prymat GastroLine Ground White Pepper.

Cook the pasta in salted water. Grease an ovenproof dish with butter. Sauté the sliced onions and pressed garlic in olive oil until translucent. Add the spinach and the sun-dried tomato strips. Sauté the sliced oyster mushrooms separately in oil, season with salt, add to the spinach and mix. Combine the cream with the grated cheese (set aside a small amount for topping), season to taste with nutmeg and white pepper. In a large bowl, mix the pasta with the prepared ingredients, pour in the cream and cheese mixture and mix. Transfer to an ovenproof dish, sprinkle with the remaining cheese and cover. Bake for about 30 minutes in an oven preheated to 180°C.



TAGLIATELLE

▪ net weight	500 g
▪ no. of items in bulk package	8
▪ shelf life (months)	36



PEARL-SHAPED PIOMBI

▪ net weight	5 kg
▪ no. of items in bulk package	3
▪ shelf life (months)	36



RICE-SHAPED PASTA

▪ net weight	5 kg
▪ no. of items in bulk package	3
▪ shelf life (months)	36

Groats and rice are well-known, classic sides — both in Polish cuisine and around the world. The secret to a successful dish lies in choosing the right type of groats or rice to complement the other ingredients.



BULGUR

- net weight **3 kg**
- shelf life (months) **12**



ROASTED BUCKWHEAT GROATS

- net weight **3 kg**
- shelf life (months) **12**



MILLET GROATS

- net weight **3 kg**
- shelf life (months) **12**



COUNTRY-STYLE BARLEY GROATS

- net weight **3 kg**
- shelf life (months) **12**



COUSCOUS

- net weight **3 kg**
- shelf life (months) **18**



ASIAN SHRIMP WITH PAK CHOI AND LONG-GRAIN RICE

- 12 cleaned Black Tiger shrimp • 3 tablespoons of sesame oil • 3 tablespoons of sunflower oil • 1 red onion, sliced into feathers • 1 chopped small chili pepper • 1 chopped pak choi cabbage • ½ teaspoon sliced pickled ginger
- 2 diced garlic cloves • 1 cup of mung bean sprouts • 4 tablespoons of kabayaki sauce • 1 bunch of chopped cilantro • 2 tablespoons of roasted white sesame seeds • 1 cup of cooked Prymat GastroLine White Long-Grain Rice
- To taste: Prymat GastroLine Chinese Food Seasoning

In a pan with hot sunflower and sesame oil, sauté the onion, then add the pak choi. Next, stir in the ginger, garlic, and chili pepper. After a few minutes, transfer the vegetables to a plate. In the same pan, sauté the shrimp until they turn pink. Then add the previously cooked vegetables, rice, bean sprouts, and kabayaki sauce. Stir everything together and season to taste. Before serving, sprinkle with cilantro and sesame seeds.



BASMATI RICE

▪ net weight
▪ shelf life (months)

3 kg
18



PARBOILED LONG-GRAIN RICE

▪ net weight
▪ shelf life (months)

3 kg
18



WHITE LONG-GRAIN RICE

▪ net weight
▪ shelf life (months)

3 kg
18



Lift up the lid of the pot. Add the universal seasoning to the boiling soup, sauce or meat. The way you like it. Perfect for every culinary challenge.



UNIVERSAL VEGETABLE SEASONING

▪ net weight	1 kg
▪ no. of items in bulk package	15
▪ shelf life (months)	24



UNIVERSAL VEGETABLE SEASONING

▪ net weight	1,5 kg
▪ no. of items in bulk package	10
▪ shelf life (months)	24



UNIVERSAL VEGETABLE SEASONING

▪ net weight	5 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	24



TASTE OF NATURE UNIVERSAL VEGETABLE SEASONING

▪ net weight	4 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	24



LIQUID CONDIMENTS FOR SOUPS AND MEALS

▪ net volume	1 l
▪ no. of items in bulk package	8
▪ shelf life (months)	24



LIQUID CONDIMENTS FOR SOUPS AND MEALS

▪ net volume	5 l
▪ no. of items in bulk package	1
▪ shelf life (months)	24



GLUTAMATE-FREE LIQUID CONDIMENTS FOR SOUPS AND MEALS

▪ net volume	4,8 l
▪ no. of items in bulk package	1
▪ shelf life (months)	24



GOOD TO KNOW

When preparing meals, it's important not only to balance the right proportions of meat, vegetables, and sides but also to rely on well-selected spices. Such a solution is the new Kucharek GastroLine in four flavor versions: for fish, meat, poultry and barbecue dishes. It was created primarily with chefs specializing in mass catering, banquets, and events in mind. The carefully balanced proportions of spices and dried vegetables ensure that even the simplest dishes will taste even better.

Seasoning blends

With Kucharek GastroLine seasoning blends, you can quickly and easily prepare delicious, aromatic dishes for banquets, parties and other events. Whether you're preparing fish, poultry, meat, or barbecue dishes, you can count on the flavor being consistently excellent every time!



MEAT SEASONING

- net weight **550 g**
- no. of items in bulk package **6**
- shelf life (months) **24**



POULTRY SEASONING

- net weight **500 g**
- no. of items in bulk package **6**
- shelf life (months) **24**



GRILL SEASONING

- net weight **550 g**
- no. of items in bulk package **9**
- shelf life (months) **24**



FISH SEASONING

- net weight **550 g**
- no. of items in bulk package **6**
- shelf life (months) **24**



PORK TENDERLOIN

• 2 kg pork tenderloin • 50–60 g Kucharek GastroLine Barbecue Seasoning • 100 ml rapeseed oil • 300 g onion • 50 g garlic • 20 g fresh thyme

Clean the tenderloins and rub thoroughly with the Barbecue Seasoning. Refrigerate for about 1 hour. Heat oil in a pan, add sliced onions, garlic, and thyme, and sauté until fragrant.

Then, straight from the pan, pour the sauce over the tenderloin and place the meat in an oven preheated to 85°C for about 1 hour (or use a probe to reach 65–68°C). Serve hot with sauces or chilled.



A bouquet of flavours and aromas enclosed in a little cube. Create a special base for conjuring up your signature dish.



MUSHROOM STOCK CUBES

- net weight **1,4 kg**
- no. of items in bulk package **8**
- shelf life (months) **12**

MUSHROOM STOCK

Mushroom stock is the essence of the flavours of dried mushrooms and vegetables. It is perfect as a base for soups and sauces. You can use it for flavouring meat, cabbage, groats or rice for risotto. It is also worth using to enhance the flavour of stewed meats, single-pot dishes or game goulash, as well as pouring over meat as it roasts. Reach for this when you have no fresh or dried mushrooms to hand. One cube is enough to prepare half a litre of broth.



BEEF STOCK CUBES

- net weight **1,4 kg**
- no. of items in bulk package **8**
- shelf life (months) **12**

BEEF BROTH

Due to its rich and intense flavour, beef broth is excellently suited to preparing soups such as chickpea or cream of lentil. You can also use it to prepare goulash, beef cuts and beef roulades, single-pot meals, and sauces. Use it to replace salt in ragout and meat dishes with vegetables, and stewed dishes. One cube is enough to prepare half a litre of broth.



CHICKEN STOCK CUBES

- net weight **1,4 kg**
- no. of items in bulk package **8**
- shelf life (months) **12**

CHICKEN STOCK

Golden chicken stock cubes are the concentrated flavour of chicken and vegetable broth. It forms an excellent base for delicate soups (such as cream of vegetable), white sauces, goulash, chicken roasts and traditional soups. You can also use it to enhance the flavour when boiling rice, groats, vegetables or white meat, or to add it on its own as a broth with a distinct flavour. One cube is enough to prepare half a litre of broth.



INSTANT CHICKEN BROTH

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**

INSTANT CHICKEN BROTH

Instant chicken broth is the concentrated flavour of chicken and vegetable broth, mainly used in cooking as a base for soups and sauces. Try it for boiling rice or groats in. Do not be afraid to use it for making sauces for fish and sea foods, vegetable bakes, and as an extra to strengthen fish broth. Two teaspoons of instant chicken broth (10g) are enough to make half a litre of broth.



INSTANT BEEF BROTH

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**

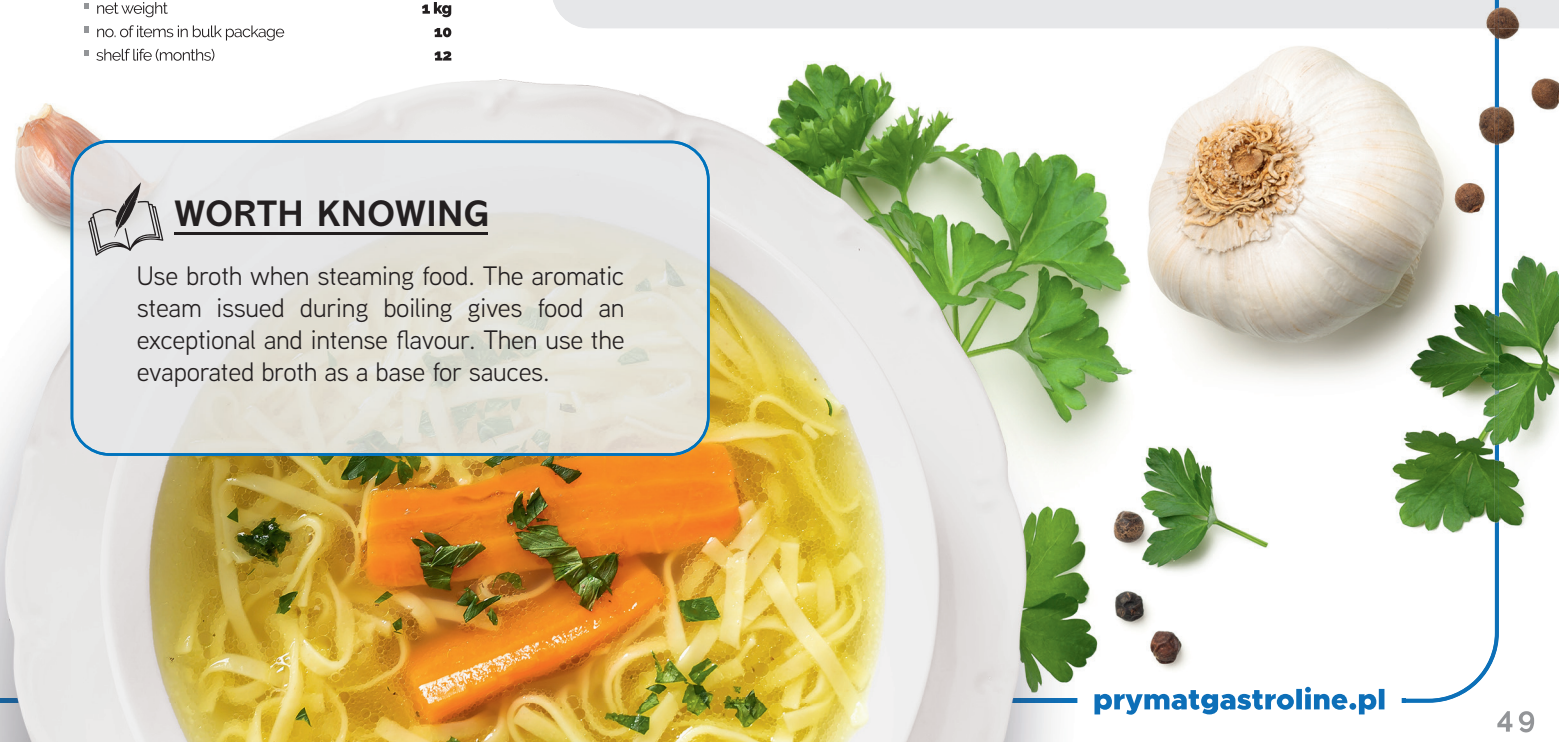
INSTANT BEEF BROTH

Instant beef broth is the concentrated flavour of beef and vegetable broth, with a characteristic dark hue and distinct taste. You can use it as a base for filling soups, dark sauces, or French onion soup. Add it to mince too, when making burgers or meatballs, as it swells the meat and gives it a distinctive flavour. Two teaspoons are enough to prepare half a litre of broth.



WORTH KNOWING

Use broth when steaming food. The aromatic steam issued during boiling gives food an exceptional and intense flavour. Then use the evaporated broth as a base for sauces.



Thick sauces without lumps. Always excellent.



BOLOGNESE SAUCE

Bolognese sauce combined with minced meat forms a truly Italian addition to spaghetti, lasagne, cannelloni or other dishes from that popular national cuisine. When using Bolognese sauce, you can be sure that it will always have the same flavour and aroma, thanks to the same proportions of particular herbs being used - sweet paprika, basil, oregano, rosemary and thyme. Importantly, our Bolognese sauce makes it easy to obtain the right consistency of a sauce.

BOLOGNESE SAUCE

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**



MUSHROOM SAUCE

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**



DARK SAUCE FOR ROASTS

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**



LIGHT SAUCE FOR ROASTS

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**



HUNTER'S SAUCE

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**



PREMIUM SOY SAUCE

- net weight **1 l**
- no. of items in bulk package **8**
- shelf life (months) **12**



TURKEY MEATBALLS WITH SUN-DRIED TOMATOES AND OAT BRAN

• ½ kg ground turkey meat (leg) • 1-2 tablespoons of Kucharek GastroLine All-Purpose Seasoning • 6 diced Smak GastroLine sun-dried tomatoes in herb-infused oil • 2 eggs • ½ cup oat bran • 3 crushed garlic cloves • 1 diced onion • 1 cup of breadcrumbs • 1 bunch of chopped parsley • 2 tablespoons of clarified butter • Kucharek GastroLine Light Gravy.

Combine the turkey, eggs, all-purpose seasoning, onion, tomatoes, garlic, and oat bran in a bowl. Mix thoroughly and season again to taste. Form small meatballs from the mixture, coat in breadcrumbs, and fry in clarified butter until golden brown on all sides. Drizzle with light gravy and sprinkle with chopped parsley before serving.

Soups and roux

Make your guests their favourite soups, always confident of their flavour.



WHITE BORSCHT

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**



INSTANT RED BORSCHT

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**



ONION SOUP

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**



MUSHROOM SOUP

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**



SILESIAN STYLE SOUR FLOUR SOUP

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**

NEW



DARK ROUX

- net weight **800 g**
- no. of items in bulk package **9**
- shelf life (months) **12**



LIGHT ROUX

- net weight **800 g**
- no. of items in bulk package **9**
- shelf life (months) **12**





BROCCOLI, SPINACH & GREEN PEA SOUP

• 2 tablespoons of clarified butter • 2 diced onions • 3 chopped garlic cloves • 15 broccoli florets v 400 g young spinach leaves • 400 g green peas (frozen) • 3 tablespoons of cream cheese v 2 l Kucharek GastroLine Poultry Broth • 3 tablespoons of Kucharek GastroLine Light Roux • 1 tablespoon of lemon juice • To taste: Kucharek GastroLine All-Purpose Seasoning • ½ cup of avocado oil • For garnish: 1 cup Prymat GastroLine Fried Onions • ½ cup roasted almonds • ½ cup chopped roasted Italian nuts • 200 g fried chopped crispy bacon • 1 chopped bunch of parsley • For garnish: fresh herbs, red pepper, anise stars.

In a large saucepan, sauté onions and garlic in clarified butter. After a few minutes, add broccoli, green peas and spinach. Then pour in hot poultry broth, cook until the vegetables are tender. Blend the mixture, add the roux, stir in the cream, and season to taste. Mix all the topping ingredients together. Serve the cream soup in bowls, garnished with the aromatic topping and a drizzle of avocado oil.



SALAD WITH OLIVES, CAPERS AND TUNA

• 1 can of tuna in oil • 2 tablespoons of Smak GastroLine Capers • 8 Smak GastroLine Pitted Green Olives • 8 Smak GastroLine Pitted Black Olives • 8 halved cherry tomatoes • 1 red onion, sliced into feathers • 8 halved quail eggs • 1 sliced romaine lettuce • 1 chopped bunch of basil • 4 herb croutons • Dressing: 3 tablespoons of Prymat GastroLine Mayonnaise • 200 ml thick yogurt • 2 crushed garlic cloves • 8 chopped anchovy fillets • 1 chopped bunch of spring onions. • To taste: White pepper, Prymat Chili with Sea Salt

Mix all dressing ingredients thoroughly and season to taste. In a large bowl, combine the lettuce, onion, olives, capers, and tomatoes. Pour in the dressing and gently mix. Place the salad in bowls. Garnish with quail eggs, tuna, basil, and croutons.

Flavors of the World



GASTROline

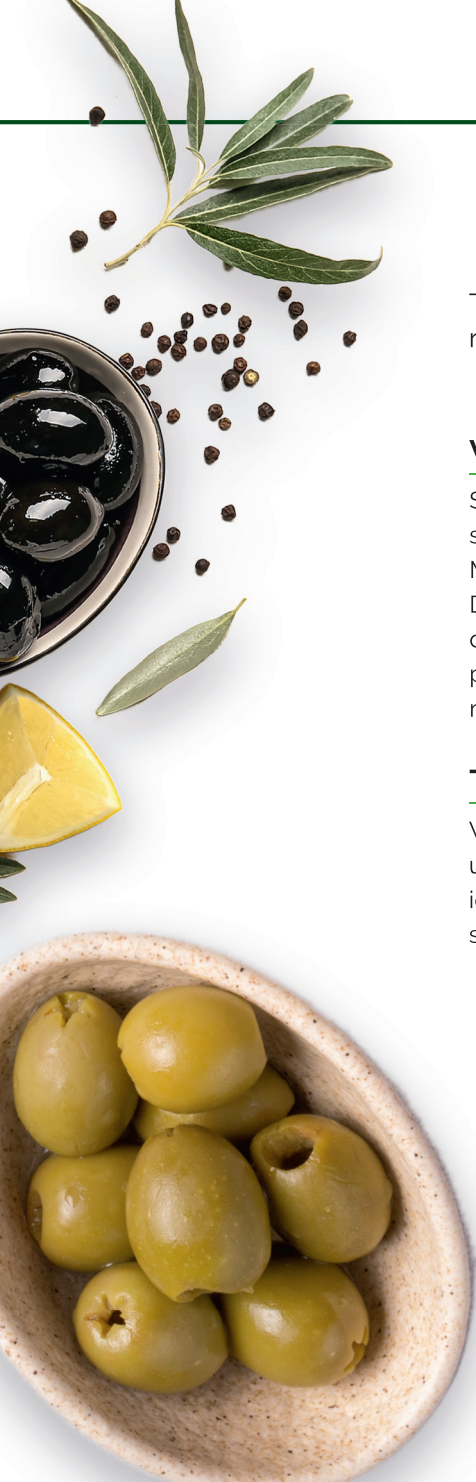
Take your guests on a unique journey through the world's most delicious regions. Prepare perfect dishes that bring back memories of holiday travels.

WIDE SELECTION

Smak offers a broad and diverse assortment of popular preserved foods. Additions such as olives, capers and sun-dried tomatoes are perfect for highlighting the Mediterranean character of dishes and adding a fresh twist to traditional dishes. Distinct and aromatic horseradish is an irreplaceable complement to classic meat dishes. Traditional pickled cucumbers, marinated mushrooms, onions and garlic are popular appetizers for any occasion. Beets and homestyle vegetable salads make meal preparation easier.

TRADITIONAL RECIPES

We make every effort to select only the highest-quality ingredients and preserve unique, tradition-based recipes. Smak products are a perfect complement to meals, ideal for enhancing main courses. They're also great as appetizers for parties and a source of inspiration for creating your own unique dishes.



CAPERS IN BRINE

- net weight **700 g**
- drained weight **470 g**
- no. of items in bulk package **6**
- shelf life (months) **36**



CAPER BERRIES

- net weight **690 g**
- drained weight **300 g**
- no. of items in bulk package **6**
- shelf life (months) **24**



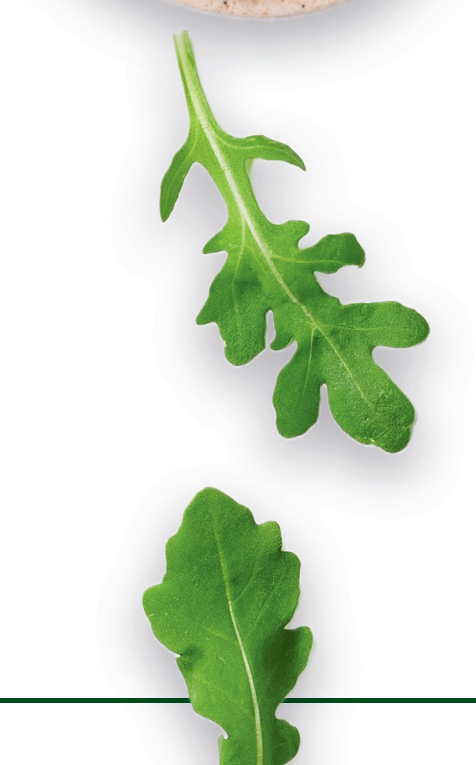
PITTED BLACK OLIVES

- net weight **665 g**
- drained weight **310 g**
- no. of items in bulk package **12**
- shelf life (months) **36**



PITTED GREEN OLIVES

- net weight **665 g**
- drained weight **310 g**
- no. of items in bulk package **12**
- shelf life (months) **36**



Take your guests on a unique journey through the world's most delicious regions. Prepare perfect dishes that bring back memories of holiday travels.



GREEN PEPPERCORNS IN BRINE

▪ net weight	710 g
▪ drained weight	430 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24

GREEN PEPPERCORNS

Green peppercorns in brine are the perfect base for making green pepper sauce — a classic accompaniment to steak and fries. You can also use them to prepare cold and hot sauces for meat and fish, as well as in marinades for meats, mushrooms, and vegetables. Adding them to ground meat gives cutlets and fillings a pleasantly spicy kick without overpowering the dish. Green peppercorns are also an excellent addition to all kinds of pâtés, including vegetarian ones, and cured meats.



SUN-DRIED TOMATOES IN HERB-INFUSED OIL

▪ net weight	690 g
▪ drained weight	360 g
▪ no. of items in bulk package	6
▪ shelf life (months)	18

SUN-DRIED TOMATOES IN HERB-INFUSED OIL

Sun-dried tomatoes are rich in flavor, packed with nutrients, and incredibly versatile in the kitchen. You can serve them as a snack with cheese, anchovies, or olives, or use them to garnish dishes. When cut into strips, they are an excellent, flavorful addition to sauces, pasta and salads. Be sure to keep the aromatic, flavor-rich marinade! You can use it to marinate meats and fish, add it to salad dressings, or use it for frying.



SUN-DRIED TOMATO STRIPS IN OIL

▪ net weight	670 g
▪ drained weight	370 g
▪ no. of items in bulk package	6
▪ shelf life (months)	18

SUN-DRIED TOMATO STRIPS IN OIL

These sun-dried tomato strips offer the same high quality as whole sun-dried tomatoes by Smak, but come conveniently sliced and without added herbs. This convenient form allows you to quickly prepare delicious sandwiches, salads, pasta dishes, or snacks — without the need to blanch, peel, or slice fresh tomatoes. These dried tomatoes strips are an excellent ingredient for quick dishes.

Grated horseradish Mustard-horseradish sauce



GASTROline

Original dishes need original additions. Use SMAK GastroLine's grated horseradish to enhance the flavor of your dishes.



GRATED HORSERADISH

■ net weight	800 g
■ no. of items in bulk package	6
■ shelf life (months)	8



GRATED HORSERADISH

■ net weight	1 kg
■ no. of items in bulk package	8
■ shelf life (months)	3



MUSTARD-HORSERADISH SAUCE

■ net weight	680 g
■ no. of items in bulk package	6
■ shelf life (months)	6



GOOD TO KNOW

Smak offers a variety of ready-to-serve products ideal as stand-alone side dishes or as components of appetizers, salads, soups, and hot meals. They also work well as a filling ingredient, an addition to savory tarts and casseroles, or as garnishes. With a range of healthy and tasty preserves, you can mix and match them freely to create new, unforgettable flavors.

Prepared using a time-tested recipe. Perfectly crispy. Unmatched in quality. Always there when you need flavor you can count on.



SOUR CUCUMBERS

▪ net weight	900 g
▪ drained weight	450 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24



PICKLED CUCUMBERS

▪ net weight	860 g
▪ drained weight	450 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24



CUCUMBER PUREE

▪ net weight	290 g
▪ no. of items in bulk package	10
▪ shelf life (months)	24



PICKLED MINI CORNICHONS

▪ net weight	670 g
▪ drained weight	350 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24



PICKLED MINI CORNICHONS WITH HONEY

▪ net weight	690 g
▪ drained weight	320 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24



Use vegetable preserves in your kitchen. They'll enhance not only the taste of your dishes, but also their visual appeal.



BEETROOT SHAVINGS

Beets are a delicious and visually appealing vegetable that can be prepared in many different ways. Grated beets are an excellent side for main dishes and a flavorful addition to salads with cheese (especially goat cheese), caramelized apples, or horseradish. They make the perfect accompaniment to popular Polish roasted meats such as pork loin, pork neck, or turkey. You can also use them to garnish appetizers, such as herring or meat rolls, and as a base for Ukrainian borscht.

BEETROOT SHAVINGS

▪ net weight	920 g
▪ drained weight	620 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24



MARINATED PEARL ONIONS

▪ net weight	900 g
▪ drained weight	550 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24



MARINATED GOLDEN ONIONS

▪ net weight	900 g
▪ drained weight	550 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24



CHOPPED SORREL

▪ net weight	280 g
▪ no. of items in bulk package	10
▪ shelf life (months)	24



MARINATED GARLIC

▪ net weight	190 g
▪ drained weight	120 g
▪ no. of items in bulk package	10
▪ shelf life (months)	24

MARINATED GARLIC

Pickled garlic is a very popular addition to salads, sauces and marinades for meat and fish. Its flavor and aroma are milder than raw garlic, making it a great choice for skewers, sandwiches, or tartines. You can add it whole, slice it, or blend it into a paste. It complements pickled mushrooms, vegetables, and fermented products. Use it in fried and marinated fish — it pairs perfectly with the brine. Pickled garlic has a milder taste and aroma than raw garlic.



RED CABBAGE

▪ net weight	900 g
▪ drained weight	500 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24

RED CABBAGE

Red cabbage is one of the most popular side dishes in Poland, especially served with roasted or braised meats such as poultry, beef, and pork. It pairs perfectly with caramelized apples, cranberries, honey and warm spices. You can prepare red cabbage in many ways: sautéed, braised, pickled or served raw. It can be enjoyed hot or cold, as a side for roasted duck, goose leg confit, or wild game dishes.



SAUERKRAUT

▪ net weight	9,6 kg
▪ drained weight	8,0 kg
▪ no. of items in bulk package	1
▪ shelf life (months)	1,5

SAUERKRAUT

Sauerkraut is a staple ingredient in many traditional Polish dishes. It is indispensable in salads, sauerkraut soup, braised cabbage, and as a filling for dumplings, croquettes, and stuffed cabbage rolls. You can also use it as a side to noodle and vegetable-mushroom casseroles. Adding sauerkraut to potato pancake batter gives the pancakes a unique, distinctive flavor. Without sauerkraut, festive dishes like bigos or kulebiak simply wouldn't be complete. The juice from sauerkraut is also highly valued. It can serve as a refreshing beverage or be used to add acidity to soups.



GRATED PICKLED CELERY

▪ net weight	910 g
▪ drained weight	510 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24



SWEDISH SALAD

▪ net weight	900 g
▪ drained weight	470 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24

Caramelized Apple and Cranberry by Smak is a guarantee of excellent taste and a great way to speed up the preparation of desserts or cakes.



CARAMELIZED APPLE

■ net weight	690 g
■ no. of items in bulk package	6
■ shelf life (months)	24



CARAMELIZED APPLE

■ net weight	11 kg
■ no. of items in bulk package	1
■ shelf life (months)	6



CLASSIC CRANBERRY

■ net weight	520 g
■ no. of items in bulk package	8
■ shelf life (months)	12

CLASSIC CRANBERRY

The taste of cranberries is extremely versatile — it complements both savory dishes and sweet desserts. The sweet and tangy cranberry is a popular addition to cheese boards and pairs wonderfully with grilled oscypek. It also goes well with roasted meats — duck, turkey, goose and game. You can use cranberries to make hot and cold sauces and filling for dumplings, especially when combined with duck meat. They are also ideal for desserts — baked apples, fruit mousses, and cakes.

Champignon mushroom



GASTRO *line*

Save time by using marinated mushrooms or pre-sliced mushrooms in natural brine.



SLICED MUSHROOMS

▪ net weight	3 kg
▪ drained weight	1,8 kg
▪ no. of items in bulk package	2
▪ shelf life (months)	12



PICKLED MUSHROOMS

▪ net weight	1,6 kg
▪ drained weight	1 kg
▪ no. of items in bulk package	4
▪ shelf life (months)	24



PICKLED MUSHROOMS

▪ net weight	750 g
▪ drained weight	450 g
▪ no. of items in bulk package	6
▪ shelf life (months)	24



GOOD TO KNOW

Sliced mushrooms are a very handy addition to many dishes. These mushrooms have a mild taste and aroma, which can be used in a wide variety of dishes. You can add them to salads and cold sauces, stews, bogrącs, leczo, and meat-based ragouts, as well as to cold sauces like tartar sauce. They are perfect for enriching the flavor of meat fillings and roulade stuffings, and for warm sauces. Remember to add them to hot dishes at the end of cooking and to use salt sparingly.

Stands and counter displays

Prymat[®]

GASTROline

We offer our customers practical and stylish racks that both showcase spices and sauces and make everyday cooking easier.

PET PACKAGE HOLDER

width : 47 cm
height : 13,5 cm
capacity : 10 pcs. PET



SAUCE RACK

width : 45,5 cm
height : 10 cm
capacity : 5 pcs. of bottles





PRYMAT SP. Z O.O.

ul. Chlebowa 14, 44-337 Jastrzębie-Zdrój, Poland

tel.: +48/32/47 33 833

e-mail: export-b2b@prymat.pl

www.prymatgastroline.pl

www.prymat.pl • www.kucharek.pl • www.smak.com.pl • www.DoradcaSmaku.pl