

**katalog
proizvoda**

ponuda za ugostiteljstvo

**product
catalog**

horeca assortment

2013.



www.ledo.hr



Distributivnu snagu Ledo grupe u regiji predstavlja preko 70 tisuća rashladnih uređaja na najatraktivnijim lokacijama diljem regije.

Gotovo 300 kamiona - hladnjača, opremljenih informatičkom opremom te integriranih u računalni sustav Ledo, svakodnevno distribuiraju Ledo proizvode vlastitim prodajnim mjestima, trgovinama na malo, ugostiteljstvu i javnim ustanovama te izvoznim tržištima.

U 2008. godini Ledo je u potpunosti uveo sustav pretprodaje, uvođenjem novih mobilnih informatičkih sustava za prodajno osoblje, čime je omogućio potpuno i brzo zadovoljavanje potreba kupaca i potrošača te osigurao da kupac u svakom trenutku može doći do svojih omiljenih proizvoda. Suradnja s poslovnim partnerima velikom se dijelom odvija putem elektroničke razmjene podataka (narudžbe, računi) koja je dio šire, informatizirane B2B (Business to Business) platforme.

U Hrvatskoj Ledo ima dva distributivno - logistička skladišta, Zagreb i Dugopolje, iz kojih servisira šest cross docking skladišta i 20 tisuća dostavnih mjesta (trgovine, HoReCa, vlastita prodajna mjesta). Osigurana je dostava u roku 24 sata, pri čemu je sva roba kontinuirano u "hladnom lancu".



Ledova gotova jela pružaju brzu i nutritivno vrijedan obrok

Kontakt

E-mail: prodaja@ledo.hr

Svi kontakti

Newsletter

Ako želite primati svježe novosti iz Ledo, unesite svoju email adresu.



Ledo

Danas je Ledo u čitavoj regiji, najveći proizvođač industrijskog sladoleda i najveći distributer smrznute hrane koji je 2008. godine proslavio svoj 50. rođendan. Usporedno s rastom kompanije, Ledo je razvio snažan, vrlo pozitivan i prepoznatljiv imidž. Kupci ga doživljavaju kao veliku i snažnu, dinamičnu kompaniju koja nudi odlične, zdrave i nadasve ukusne proizvode. Ledo veliku pažnju posvećuje inovacijama i razvoju novih proizvoda; kako sladoleda tako i ostalih proizvoda smrznute hrane. Pravilno odabranom strategijom asortimana, pomno prateći svjetske trendove, Ledo osluškuje zahtjeve i želje svojih potrošača, a inovativnim rješenjima, ponudom proizvoda vrhunske kvalitete, kao i sustavnom gradnjom i jačanjem svojih brandova, Ledo svakodnevno zadovoljava potrebe svojih potrošača.

Today, Ledo is, not only in Croatia, but also in the entire region, the largest manufacturer of industrial ice-cream and the largest distributor of frozen food that celebrated its 50th birthday in 2008. Together with the company growth, Ledo has developed a strong, very recognizable and positive image. Consumers perceive it as a large, strong and dynamic company, offering excellent, healthy and above all tasty products. Ledo pays a lot of attention to innovations and development of new products and each year places dozens of new products on the market, both ice-creams and other frozen food products. Through correctly selected assortment strategy and by carefully following the global trends, Ledo monitors requests and wishes of its consumers, through innovative solution and by offering high-quality products, as well as through a systematic development and strengthening of its brands, Ledo surpasses needs of many consumers everyday.



Još od 1958. Ledo je sinonim za vrhunsku kvalitetu i najbolji sladoled.

Savršeni Ledo sladoled nastaje od najfinijih i najkvalitetnijih sastojaka koji u kombinaciji sa znanjem, iskustvom i dugogodišnjom tradicijom rezultiraju velikim zadovoljstvom svih vjernih potrošača.

Ako nije savršeno, nije Ledo!



Vaš Gastro partner

Zakoračite u veličanstveni svijet sladoleda...

Sladoled je neizmjerljivo uzbudljiva slastica koju vrijedi stalno iznova otkrivati. Veseli malene i velike sladoledare, a fantastični i zadivljujući okusi iznenađenje su svakog puta iznova. Sustav upravljanja kvalitetom ISO-9001 te HACCP sustav sigurnosti namirnicama jamstvo su sigurnosti i vrhunske kvalitete, a Ledo slastice prepoznate su po svom iznimnom okusu, tradiciji i inovativnosti.

U širokom i raznovrsnom izboru Ledo ugostiteljskih sladoleda svaki ugostitelj pronaći će sve što mu je potrebno za pripremu atraktivnih sladolednih kupova, voćnih salata i koktela.

Kvaliteta i Vaše zadovoljstvo naš su imperativ.

Step into the magnificent world of ice cream...

Ice cream is an infinitely exciting dessert worth discovering again and again. Ice cream delights sweet-tooths both big and small, and the fantastic flavours will surprise you every time. The ISO 9001 quality management system and HACCP food safety systems guarantee the safety and premium quality of our products. Ledo desserts are recognized for their exceptional flavour, tradition and innovativeness.

With the wide and varied selection of Ledo HoReCa ice creams, restaurateurs are sure to find everything they need to prepare attractive ice cream cups, fruit salads and cocktails.

Quality and your satisfaction are our imperative.

Sladoled

Ice cream





Čokolada s komadićima
Chocolate with chocolate pieces
6000 ml / 8000 ml

Vanilija
Vanilla
6000 ml / 8000 ml

Stracciatella
Stracciatella
6000 ml / 8000 ml

Banana split
Banana split
6000 ml / 8000 ml

čokolada,
banana,
vanilija;
chocolate,
banana,
vanilla

Lješnjak
Hazelnut
6000 ml / 8000 ml

Pistacija
Pistachio
6000 ml / 8000 ml

Malaga s grožđicama
Malaga with raisins
6000 ml / 8000 ml

Šumsko voće s komadićima kupine
Wild berries with blackberry pieces
6000 ml / 8000 ml

Limun s komadićima
Lemon with lemon pieces
6000 ml / 8000 ml

Kokos s komadićima
Coconut with coconut pieces
6000 ml / 8000 ml

Sladoled s Milka čokoladom i lješnjacima
ice cream with Milka chocolate and hazelnuts
6000 ml / 8000 ml



Jagoda s komadićima
Strawberry with strawberry pieces
6000 ml / 8000 ml

La Crema
La Crema
6000 ml / 8000 ml

Frutimania
Frutimania
6000 ml / 8000 ml

vanilija s
kandiranim
voćem;
vanilla with
candied fruit

Panna Cotta - Malina
Panna Cotta - Raspberry
6000 ml / 8000 ml

Jaffa
Jaffa
6000 ml / 8000 ml

čokolada, naranča
chocolate, orange

Punč
Punch
6000 ml

Dalmacija
Dalmacija
6000 ml

badem,
mandarina,
lavanda;
almond, mandarin,
lavender

Chocomania
Chocomania
6000 ml

tamna,
mliječna i bijela
čokolada;
dark, milk and
white chocolate

Tropico
Tropico
6000 ml

limun, šumsko
voće, zelena
jabuka;
lemon, wild berries,
green apple



Uživajte u tradicionalnim LEDO receptima

Poštujući tradicionalne recepture i prehrambene navike našeg podneblja, prateći trendove modernog i ubrzanog života, u našem asortimanu za svakoga se može naći ponešto. Pripremajući smrznuta tijesta od biranih i kontroliranih sastojaka, na raspolaganju je veliki izbor vrhunskih proizvoda. Sustav upravljanja kvalitete ISO-9001 te HACCAP sustav sigurnosti namirnica jamče Vam sigurnost i kvalitetu naših proizvoda.

Ledo tijesta pružaju okuse tradicije, a svojom brzom i jednostavnom pripremom, te vrhunskom kvalitetom zadovoljila su očekivanja mnogih ugostitelja.

Enjoy traditional LEDO recipes

We respect traditional recipes and the culinary customs of our region, while keeping in line with the trends of a fast, modern lifestyle. Our product line contains something for everyone. We prepare our frozen pastries from carefully selected, controlled ingredients, and offer a large selection of premium products. The ISO 9001 quality management system and HACCP food safety systems guarantee the quality and safety of our products.

Ledo pastries provide the flavour of tradition. With their quick and easy preparation, and top quality, they have surpassed the expectations of many caterers.

Tijesto Pastry





Njoki
Italian Gnocchi
2500 g



4 - 5 min



Valjušci
Potato Gnocchi
2500 g



5-6 min



3-4 min



Okruglice sa šljivama
Plum Dumplings
50 g



cca 12 min



Kumpiruš
Potato Pie

6000 g - 100g/kom.



sobna temp.
10 min



15-20 min



Zagorski štrukli
Cheese-Filled Thin Pastry
(Zagorje strudel)



cca 30 min



cca 15 min

Sirnica
Cheese Pie

6000 g - 100g/kom.



sobna temp.
10 min



15-20 min

Zeljanica
Spinach Pie

6000 g - 100g/kom.



sobna temp.
10 min



15-20 min

Burek s mesom
Meat Pie

6000 g - 100g/kom.



sobna temp.
10 min



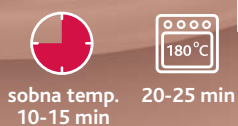
15-20 min



**Torbice
lješnjak**
Hazelnut
Slices
40 g

Lisnato tijesto
sa nadjevom
od lješnjaka;

Puff pastry
with
nougat filling



sobna temp. 10-15 min 20-25 min



Danski kolač
Danish Pastry
65 g



sobna temp. 10-15 min 15-20 min



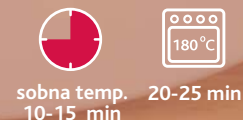
Pogačice sa sirom
Cheese-Filled Slices
70 g



cca 25 min

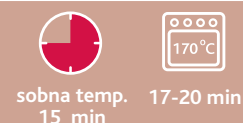


Mini Croissant
Mini croissant, 35 g
35 g



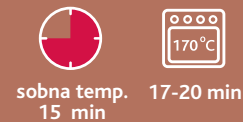
sobna temp. 10-15 min 20-25 min

**Mini Croissant
lješnjak**
Mini Croissant Hazelnut
35 g



sobna temp. 15 min 17-20 min

**Mini Croissant
marelica**
Mini Croissant Apricot
35 g



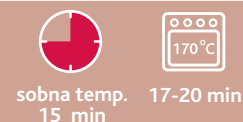
sobna temp. 15 min 17-20 min

Croissant
Croissant
70 g



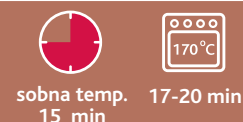
sobna temp. 15 min 17-20 min

Croissant marelica
Croissant Apricot
73 g



sobna temp. 15 min 17-20 min

Croissant lješnjak
Croissant Hazelnut
75 g



sobna temp. 15 min 17-20 min



Lisnato tijesto
Puff Pastry
500 g



Lisnato tijesto
Puff Pastry
1650 g



Fresco Lisnato tijesto
Fresco Puff Pastry
1650 g





Savijača s višnjom

Sour Cherry Strudel

100 g



cca 25-30 min

**Savijača s vanilijom
i šumskim voćem**

Vanilla and berries strudel

100 g



cca 25-30 min



Ledolette kakao krem

Ledolette Cocoa filling

30 g



15-20 min

Ledolette lješnjak

Ledolette Hazelnut filling

30 g



15-20 min

Ledolette marelica

Ledolette Apricot filling

30 g



15-20 min

Ledolette vanilija

Ledolette Vanilla filling

30 g



15-20 min

**Ledolette vanilija
sa šumskim voćem**

Ledolette Vanilla And Wild Fruit

30 g



15-20 min

Ledolette sir

Ledolette Cheese filling

30 g



15-20 min

Ledolette pizza

Ledolette Pizza filling

30 g



15-20 min

Ledolette višnja

Ledolette Cherry filling

30 g



15-20 min



Pecivo bijelo

White rolls

45 g



3 - 5 min

Pecivo kukuruzno miješano

Corn rolls

45 g



3 - 5 min

Pecivo tamno

Dark rolls

45 g



3 - 5 min

Pecivo zrnato

Grainy rolls

45 g



3 - 5 min

Pecivo graham

Graham rolls

45 g



3 - 5 min

Ako nije savršeno, nije Ledo!



Glavne prednosti smrznute hrane:

- 1. Proizvodni procesi su strogo kontrolirani**, a za gotove proizvode se odabiru najkvalitetnije sirovine.
- 2. Dostupnost tijekom cijele godine** - jednostavnije planiranje raznovrsne i zdrave prehrane.
- 3. Skraćeno vrijeme pripreme** (štedi vaše vrijeme) - proizvodi su porcionirani i očišćeni te tako bitno skraćuju vrijeme pripreme najraznovrsnijih jela.
- 4. Smrzavanje**
 - prirodan način očuvanja svih kvalitetnih svojstava i sastojaka namirnica;
 - postupkom dubokog smrzavanja sprječava se gubitak hranjivih vrijednosti i zaustavlja razvoj mikroorganizama.

The major advantages of frozen food are:

- 1. Production processes are strictly controlled** and use only the top quality raw materials for finished products.
- 2. Availability throughout the year** - makes planning a diversified and healthy diet simpler.
- 3. A shorter time of preparation** (saves your time)
 - the products are designed as servings and already cleaned to make the time of preparation as short as possible.
- 4. Freezing:**
 - it is a natural way to preserve all good properties and ingredients of foodstuffs;
 - the deep - freezing process prevents the loss of nutritional values and the growth of microorganisms.

POVRĆE

7 razloga da Vaš izbor bude Ledo smrznuto povrće:

1. Vrhunska kvaliteta
2. Široki asortiman baznog, mješavina povrća, krumpira
3. Dostupno je tijekom cijele godine
4. Očuvane su sve hranjive vrijednosti, tekstura i okus
5. Brza i jednostavna priprema (ušteta vremena)
6. Nema dodataka (bez aditiva, soli, šećera, vode)
7. Finalni stupanj obrade (nema otpada)

Ledo Vam predstavlja široki asortiman svježe ubranog i savršeno smrznutog povrća s najplodnijih polja. U našoj ponudi naći ćete sva Vaša najdraža povrća kao i široku paletu mješavina povrća koja će zadovoljiti Vašu kulinarsku maštu.

Naši proizvodi dostupni su Vam cijele godine bez odstupanja od inače vrhunske kvalitete. Ledo povrće u postupku obrade od polja do prodajnog mjesta prolazi strogu proceduru kontrole kvalitete, a u potpunosti je poštovan princip sljedivosti.

Svojim trudom, razvojem svoje distributivne mreže i inovativnim rješenjima Ledo želi svojim kupcima omogućiti da imaju vrhunski proizvod tijekom cijele godine koji će biti pravovremeno dostavljen na prodajno mjesto.

VEGETABLES

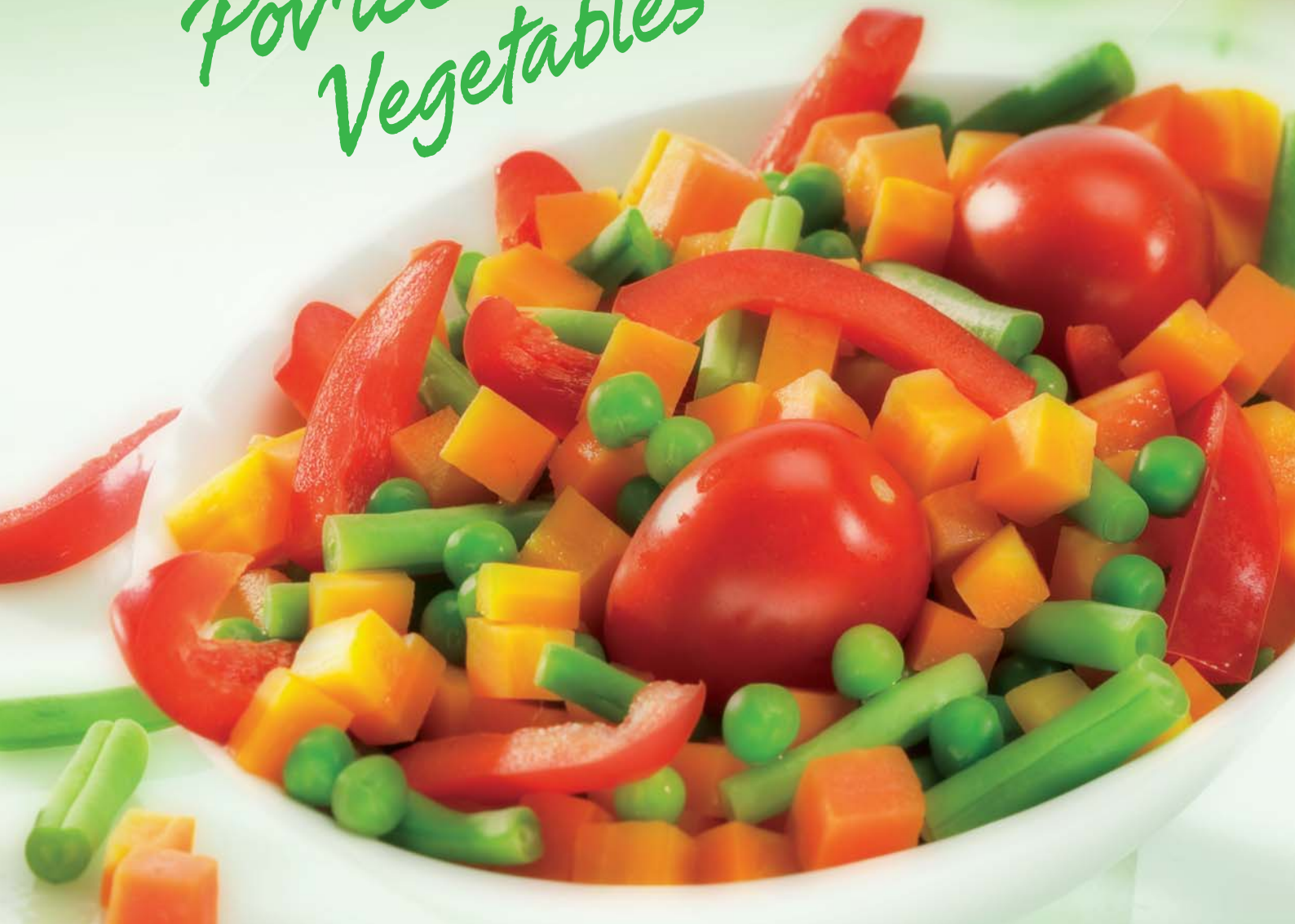
There are seven reasons to choose Ledo frozen vegetables:

1. Premium quality
2. A wide selection of basic and mixed vegetables, potatoes
3. Available year round
4. Nutritional value, texture and flavour is fully preserved
5. Quick and easy preparation (saving time)
6. No additives (no additives, salt, sugar, water)
7. Final processing level (no waste)

Ledo presents its wide selection of freshly picked and perfectly frozen vegetables from the most fertile fields. Our product line includes all your favourite vegetables, and a wide range of mixed vegetables and will satisfy your culinary imagination.

Our products are available year round, without any deviations in their perfect quality. Ledo vegetables pass through strict quality control measures in their processing, from the field to the shop, and the principle of traceability is strictly adhered to. Through our efforts, the development of our distribution network and innovative solutions, Ledo aims to provide its customers with premium quality products year round, that will be delivered to the place of sale in a timely manner.

Povrće
Vegetables

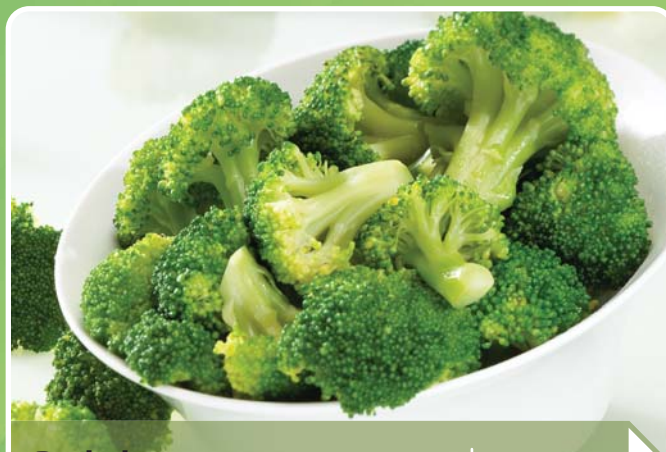




Blitva list (briket)

Swiss chard leaf (pellet)

4 x 2500 g



Brokula

Broccoli

4 x 2500 g



Cvjetača

Cauliflower

3 x 2500 g

4 x 2500 g



Grašak

Green peas

4 x 2500 g



Kukuruz šećerac

Sweet corn

4 x 2500 g



Luk kockice

Onion cubes

4 x 2500 g

kockice
10x10 mm;
cubes
10x10 mm





Baby mrkva

Baby carrots
4 x 2500 g



Mrkva kocka

Carrot cubes
4 x 2500 g

kockice
10x10 mm;
cubes
10x10 mm



Mrkva rezana

Carrot sliced
4 x 2500 g

kolutiči,
valoviti rez;
crinkle cut



Mrkva Parisian

Carrot Parisian
4 x 2500 g



Špinat fino sjeckani (briket)

Spinach fine chopped (pellet)
4 x 2500 g



Špinat list (briket)

Spinach leaves (pellet)
4 x 2500 g



Šampinjoni rezani

Button mushrooms sliced
4 x 2500 g



Prokulica

Brussels sprouts
4 x 2500 g



Šparoge zelene

Asparagus green
10 x 1000 g



Mahuna zelena

French beans green 3 x 2500 g



Mahuna žuta

French beans yellow 3 x 2500 g



Mahuna zelena cijela

French beans green whole
(pencil pod) 4 x 2500 g



Bob

Broad bean
4 x 2500 g





Grašak - mrkva

Green peas-carrot

4 x 2500 g



**Povrće miješano
za francusku salatu**

Salad vegetable mix

4 x 2500 g

Grašak, mrkva,
krumpir;
Green peas,
carrot cubes,
potato cubes



Carska mješavina povrća

Kaiser vegetables

4 x 2500 g

Cvjetača, brokula, mrkva rezana;
Cauliflower, broccoli, carrot
sliced



**Povrće miješano
za juhu**

Soup vegetable mix

4 x 2500 g

Mrkva kocka, cvjetača,
rajčica kocka, prstenjak
kocka;
Carrot cubes,
cauliflower, tomato
cubes, parsley cubes



Minestrone

Minestrone mix

4 x 2500 g

Mrkva, poriluk, krumpir, rajčica, cvjetača, tikvica,
stabljika celera, kupus, zelena mahuna, grašak,
borlotti grah, korijen celera, persin;

Carrot, leek, potato, tomato, cauliflower, gourd, celery,
cabbage, french beans green, green peas,
borlotti bean, celeriac, parsley



**Meksička
mješavina**

Mexican mix

4 x 2500 g

Kukuruz šećerac, mrkva kocka,
mahuna zelena, grašak, paprika
kocka, crveni grah;

Sweet corn, carrot cubes,
french beans green, green peas,
paprika, red kidney bean





Kineska mješavina
China mix

Kupus rezani, poriluk, crvena i zelena paprika, ploske luka, bambus prutići, prutići mrkve, crne gljive, soja klice;
White cabbage, leek slices, red and green pepper, onion slices, bambushoots, shredded carrots, black fungus, peapods

4 x 2500 g



Mješavina gljiva
Mushroom mix

Bukovača, šampinjoni, nameko gljiva, shiitake, vrganj;
Oyster mushrooms, button mushrooms, nameko mushrooms, shiitake, boletus.

4 x 2500 g



Grill povrće
Grill mix

Ploške patlidžana, ploške tikvica, crvena paprika;
sliced aubergines, sliced zucchini, grilled peppers

4 x 2500 g



Đuveč premium
Gyuvetch Premium

Luk sjeckani, mrkva kolutići, patlidžan rezani, tikvica, paprika;
onion, carrot sliced, aubergine, gourd

4 x 2500 g



Medaljoni sa špinatom
Spinach medallions

Medaljoni od povrća pripremljeni od svježeg špinata, mrkve, sira, heljde, luka i sjemenki suncokreta, sa začinskim biljem u krušnim mrvicama.
Medallions of vegetables prepared from fresh spinach, carrots, cheese, buckwheat, onion and sunflower seeds, herbs with the breadcrumbs.

4 x 2500 g





Kroketi od krumpira

Potato croquettes

4 x 2500 g



Ploške mladog krumpira

Dollar chips

4 x 2500 g



Pommes frites

French Fries

4 x 2500 g

Rez:
10x10 mm;
Cut size:
10x10 mm



Pommes frites Julienne

French Fries Julienne

4 x 2500 g

5 x 2500 g

Krumpir
tankog reza:
7x7 mm;
Cut size:
7x7 mm



Pommes frites

Noisette

French Fries Noisette

4 x 2500 g



Pommes frites Duchesse

French Fries Duchesse

4 x 2500 g



Pommes frites Rosti

French Fries Rosti

4 x 2500 g



Pekarski krumpir

Potato wedges

4 x 2500 g

Kriške mladog
krumpira
s korom;
*Potato Wedges
skin on*





Borovnica
Blueberry

4 x 2500 g



Malina
Raspberry

4 x 2500 g



Šumsko voće
Wild fruit

4 x 2500 g

crveni ribizl, jagoda,
kupina, crni ribizl,
malina, borovnica;
red currant, strawberry,
blackberry, black
currant, raspberry,
blueberry



Višnja
Sour cherry

3 x 2500 g

bez
koštica;
seedless

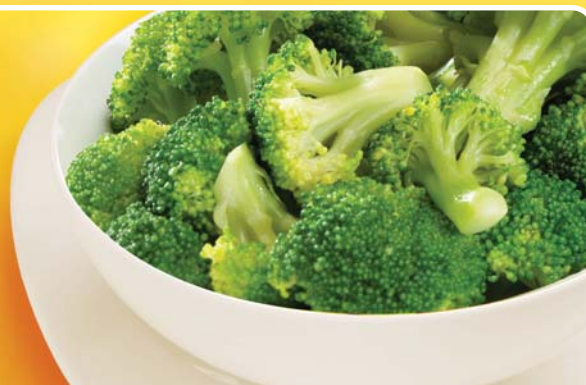






Blitva list (bričet)
Swiss chard leaf (pellet)

4 x 2500 g



Brokula
Broccoli

4 x 2500 g



Cvjetača
Cauliflower

4 x 2500 g



Grašak
Green peas

4 x 2500 g



Kukuruz šećerac
Sweet corn

4 x 2500 g



Špinat list
Spinach leaves

4 x 2500 g





Prokulica
Brussels sprouts

4 x 2500 g



Mrkva kocka
Carrot cubes

4 x 2500 g



Baby mrkva
Baby carrots 4 x 2500 g

Baby mrkva 14 - 18
Baby carrots 3 x 2500 g



Mahuna zelena
French beans green

4 x 2500 g



Mahuna žuta
French beans yellow

4 x 2500 g





Grašak - mrkva
Green peas-carrot

4 x 2500 g



Povrće miješano za juhu
Soup vegetable mix

4 x 2500 g



Povrće miješano za salatu
Salad vegetable mix

4 x 2500 g



Pommes Frites 2,5 kg
Pommes Frites 2,5 kg

4 x 2500 g



U mediteranskoj zemlji poput naše, riba je temelj zdrave prehrane. Predstavlja prehrambenu namirnicu idealne nutritivne vrijednosti, čiji su glavni nositelji visokovrijedne bjelančevine, nezasićene omega 3 masne kiseline, vitamini i minerali.

Kroz naš program, nudimo Vam veliki izbor morske i riječne zamrznute ribe, glavonošaca, rakova i školjkaša, te drugih plodova mora.

Ledo garantira visok stupanj kvalitete svojih proizvoda u svim fazama, od momenta primitka robe na skladištu do isporuke krajnjim protošačima, sukladno HACCP i ISO standardima.

Riba

In Mediterranean nations such as ours, fish is the basis of a healthy diet. Fish is a food with ideal nutritional value, including high-quality proteins, unsaturated omega-3 fatty acids, vitamins and minerals. Our programme offers a wide selection of marine and freshwater frozen fish, cephalopods, crustaceans and shellfish, and other seafood.

Ledo guarantees the high quality of its products in all phases, from the moment the fish arrives at the dock to its delivery to the customer, in line with HACCP and ISO standards.

Fish

An underwater photograph showing a vibrant coral reef with numerous fish of various species swimming around. The water is clear and blue, and the coral is diverse in shape and color, including some white and yellow corals. The fish are mostly small to medium-sized, with some larger ones in the foreground.

Cijela riba_Whole fish



Srdela bez glave

Pilchard, gutted

IQF, cca 60 kom/kg



Srdela cijela

Pilchard whole

IQF, cca 40 kom/kg



Papalina

Sprat

IQF, 90-130 kom/kg



Skuša cijela

Mackerel whole

IQF, 3-5 kom/kg
blok, 4-8 kom/kg, blok



Oslić bez glave (Hubbsi)

Hake (Hubbsi), headless and gutted Hubbsi

Interfolirano, 150-300 g/kom



Oslić bez glave (Hoki)

Hake(Hoki), headless and gutted Hoki

Interfolirano, 150-300 g/kom



Škarpina bez glave

Redfish, headless and gutted

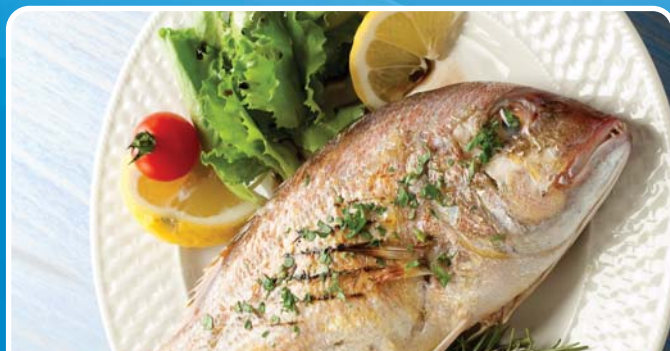
Interfolirano, -300 g/kom



Škarpina bez glave

Redfish, headless and gutted

Interfolirano, +300 g/kom



Pagar cijeli

Red porgy, whole

blok, 400-600g/kom
blok, 600-800g/kom
blok, +800g/kom



Smrznuta riba i plodovi mora_ugostiteljska pakiranja

Cijela riba_Whole fish



Trlja jadranska

Striped red mullet,
Adriatic origin
IQF, cca 30kom/kg



Gavuni

Smelt
IQF, cca 400 kom/kg



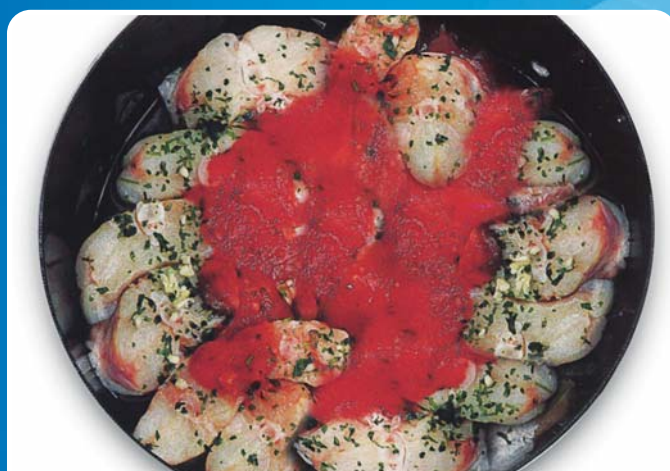
Lubin (Brancin) očišćeni, jadranski

Sea bass, gutted, Adriatic origin
IQF, cca 200-300 g/kom



Losos bez glave i utrobe

Salmon headless and gutted
IQF, 2,7-4 kg/kom



Grdobina rep, bez kože

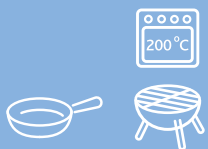
Monkfish tail, skinless

IQF, 1500-2000 g/kom



Pastrva kalifornijska, očišćena

Californian trout, gutted
IQF, cca 220 g/kom



Fileti i odresci_Fish fillets and steaks



Oslić filet Hubbsi

Hake fillet Hubbsi

Interfolirani, bez glazure i aditiva, 60-200 g/kom.



Bakalar filet

Cod fillet

Interfolirano, 225-450 g/kom, bez glazure



Bakalar filet

220-460 g/kom

Cod fillet 220-460 g/pc

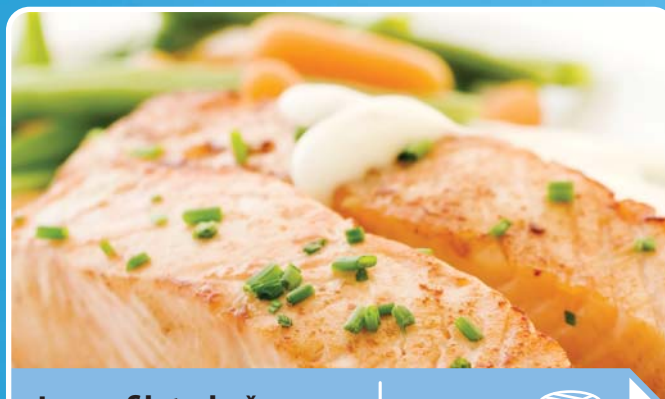
IQF, 220-460 g/kom, 20% glazure



Škarpina filet bez kože

Redfish fillet skinless

IQF, 60-250 g/kom, 20% glazure



Losos filet s kožom

Salmon fillet skin on

IQF, 600-1500 g/kom, bez glazure



Lubin (Brancin) filet s kožom

Sea bass fillet skin on

IQF, -100 g/kom, 20% glazure

IQF, 70-140g/kom, 20% glazure



Skuša filet s kožom

Mackerel fillet skin on

IQF, 100-160 g/kom, 10% glazure



Smrznuta riba i plodovi mora_ugostiteljska pakiranja

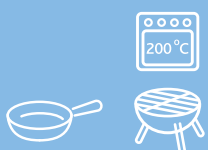
Fileti i odresci_Fish fillets and steaks



Iverak filet

Flounder fillet

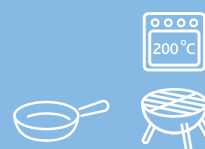
IQF, 40-100 g/kom, 20% glazure



Som - Pangasius filet

Pangasius fillet

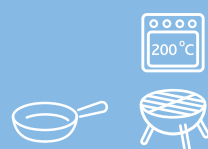
IQF, 170-220 g/kom, 20% glazure,
red meet in the middle on, belly off,
fat off, light pink



Aljaška kolja filet

Alaska pollock fillet

IQF, cca113 -170 g/kom, 20% glazure



Som - Pangasius filet

Pangasius fillet

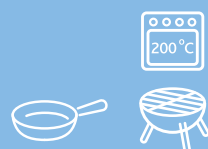
IQF, 170-350 g/kom, 20% glazure
red meet on, belly on,
fat on, light pink



Smuđ filet s kožom

Pike perch fillet skin on

IQF, +250 g/kom, 20% glazure



Losos dimljeni filet

Smoked salmon fillet

200 g/kom, vacuum pakiranje
100 g/kom, vacuum pakiranje

*NAKON ODMRZAVANJA
SPREMNO ZA
KONZUMACIJU

Fileti i odresci_Fish fillets and steaks



Tuna komadi, bež kože, bez centralne kosti

Tuna loins

IQF, 3-6 kg/kom, 10% glazure

IQF, 4-6 kg/kom, bez glazure



Tuna odrezak s kožom, s kosti

Tuna steak, skin on, bone in

IQF, 100-300 g, 20% glazure



Sabljarka komadi bez kože i centralne kosti

Swordfish steak, skin off, no central bone

IQF, 3-5 kom/kg, bez glazure



Losos odrezak s kožom, s kosti

Salmon steak skin on, bone in

IQF, 150-200 g/kom, 20% glazure



Morski pas komadi bez kože sa centralnom kosti

Shark portions skinless, with central bone

IQF, 3-5 kg/kom



Morski pas odrezak, s kožom, s kosti

Shark steak, skin on, bone in

IQF, 150 - 300 g/kom, 20% glazure



Šaran odrezak, s kožom, s kosti

Carp steak, skin on, bone in

IQF, +150 g/kom, 20% glazure



Odrezak oslića, s kožom, s kosti

Hake steak, skin on, bone in

IQF, cca 80-250 g/kom, 15% glazure

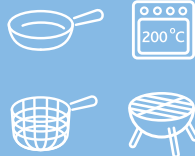


Mekušci_Molluscs



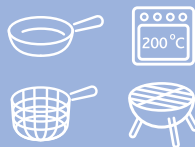
Lignja patagonica

Squid patagonica
blok, C 9-12 cm
blok, C 10-13 cm, Pescapuerta
blok, C3 16-19 cm, Pescapuerta
blok, C4 12-16 cm, Pescapuerta
blok, C4 12-16 cm



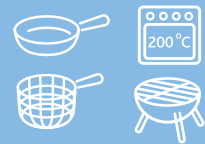
**Lignja patagonica
očišćena**

blok, 2 kg
blok, 2 kg - FRESCO



Lignja afrička

Squid african
blok, S 15-18 cm, neočišćena
blok, M 18-25 cm, neočišćena



**Kolutići i krakovi
(totan)**

Squid rings and tentacles
blok, 4x2 kg



Totan lignjun-očišćeni

blok, 2x2,5 kg



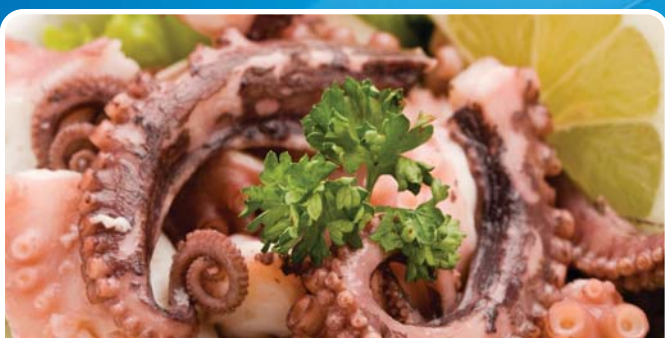
Totan lignjun

Squid illex/NZ
blok, 60-120 g/kom
blok, 90-200 g/kom, NZ



Sipa cijela

Cuttlefish whole
blok, 500-1000 g/kom, neočišćena, 15% gl.
blok, +1000 g/kom, neočišćena, 15% gl.



Hobotnica

Octopus
IQF, 400-1000 g/kom, bombica, 10% glazure
700-1200 g/kom, očišćena, na tacni, 10% glazure
1000-2000 g/kom, očišćena, na tacni, 10% glazure
1000-2000 g/kom, bombica, 10% glazure



Krakovi rezani i kuhani

*Gigant squid tentacles sliced and
cooked*
IQF, 8 kg, 5% glazure



Krakovi divovske lignje

Gigant squid tentacles
12x1 kg, 5% glazure



Rakovi i plodovi mora_Crustaceans and seafood



Plodovi mora
Plodovi mora 5x2 kg
Plodovi mora B

Seafood mix
IQF, 15% glazure



Plodovi mora bez surimija
Seafood without surimi



Kozice očišćeni repići
(gamberi)

Peeled shrimp tails
IQF, 70-100 kom/kg, 25% glazure
IQF, 100-200 kom/lb, 30% glazure
IQF, 70-100 kom/lb, 5x2 kg, 25% glazure



Kozice cijele Black Tiger

Prawns, whole Black Tiger
IQF, 31-40 kom/kg, 25% glazure



Dagnje očišćene

Mussels shelled
IQF, 100-200kom/kg
IQF, 100-200kom/kg
IQF, 200-300kom/kg
IQF, 300-500kom/kg



Kozice argentinske
Shrimps whole Argentinian
30-40 kom/kg, 6x2 kg, 0% glazure



Smrznuta riba i plodovi mora_ugostiteljska pakiranja

Rakovi i plodovi mora_Crustaceans and seafood



Jakovljeve kapice u pola školjke

Shell Scallops (Capesante)
IQF, 9-11 kom/kg, 15% glazure



Jastog blanširani (Kuba)

Lobster blanched (Cuba)

IQF, 630-740 g/kom (Kuba)
IQF, 740-860 g/kom (Kuba)



Škampi Scampi

blok, (stiropor, kutija), 10-15 kom/kg, 4x1,5kg, 10% gl.
blok, (stiropor, kutija), 16-20 kom/kg, 4x1,5kg, 10% gl.
blok, 4-7kom/kg, 25% glazure
blok, 8-12kom/kg, 25% glazure
blok, 13-16kom/kg, 25% glazure
blok, 17-20 kom/kg, 25% glazure



Škampi meso

Scampi meat

IQF, 45-60 kom/lb,
10x1 kg



Surimi riblji štapići

Surimi crab sticks
IQF, 40x250g



Surimi komadići

Surimi chunks
IQF, 6x2 kg



Panirana riba_Breaded fish



Panirani filet oslića

Breaded hake fillet, leaf

IQF, 55% ribe



Panirana riblja pločica

Breaded fish plate

IQF, 100 g/kom, 58% ribe



Panirani riblji štapići

Fish fingers, breaded

IQF, 40% ribe, 25 g/kom



Panirani štapići lignje

Squid fingers, breaded

IQF, 61% lignje, 25 g/kom

IQF, 46% lignje, 25 g/kom



Smrznuta riba i plodovi mora_ugostiteljska pakiranja

Panirana riba_Breaded fish



Morsko blago

Funny shapes

IQF, 48% mesa ribe, cca 22 g/kom



Panirani kolutići lignje 1 kg

Breaded squid rings 1 kg

IQF, 40% lignje



Panirani surimi račići

Breaded surimi shrimps

IQF, 68% meso ribe, cca 20 g/kom



Panirani šaran odrezak

Breaded carp steak

IQF, cca 150 g/kom





S Ledo smrznutim mesom dobivate namirnicu koja je izvor brojnih nutritivnih sastojaka neophodnih za bogat i ukusan obrok.

Prednosti Ledo smrznutog mesa:

- kontrolirano i praćeno podrijetlo proizvoda
- pojedinačno smrzavanje pojedinog proizvoda (IQF)
- primjena metode brzog smrzavanja zbog koje nije potreban dodatak konzervansa
- zbog mogućnosti smrzavanja - dostupnost širokog spektra različite vrste mesa tijekom cijele godine
- vakumiranjem proizvoda namirnica je očuvana od dehidracije i kristalizacije

Uživajte u Ledo smrznutom mesu!

Ledo frozen meats are a source of many nutritional ingredients essential for a rich and tasty meal.

Ledo frozen meat advantages:

- *controlled and monitored origin of products*
- *individually quick frozen (IQF)*
- *no preservatives needed thank to the quick-freezing method applied*
- *due to the possibilities of freezing, a wide range of different meats is available year round*
- *vacuum packed products protect meats from dehydration and crystallisation*

Enjoy in Ledo frozen meat!

Meso Meat





Pileći batak i zabatak

Chicken leg and thigh

cca. 10-15 kg



Pileći filet

Chicken fillet

cca. 12 kg



Pureći zabatak

Turkey thigh

cca. 10 kg



Grill Pile

Grilled chicken

12 kg - 1200 g/kom



Pureći file

Turkey fillet

cca. 15 kg



Patka

Duck

cca. 12 kg



**Cordon
bleu
pureći**
Cordon Bleu

3 kg



175 °C
6-8 min.



800-1000W
4-5 min.



175 °C
6-8 min.



200 °C
20 min.



**Panirani
pureći
odrezak**
*Turkey breast
stake*

3 kg



175 °C
6-8 min.



800-1000W
4-5 min.



175 °C
6-8 min.



200 °C
20 min.



**Juneći ramsteak
bez kosti**
*Baby beef rumpsteak
without bones*
cca. 12 - 20 kg



Juneći biftek 3-4
Beefsteak 3-4

cca. 12 kg - 1,4-1,8 kg/kom.

Juneći biftek 4-5
Beefsteak 4-5

cca. 12 kg - 1,8-2,3 kg/kom.

Juneći biftek 5+
Beefsteak 5+

cca. 18 kg - 2,3 kg/kom.



Svinjski file

Pork fillet

cca. 11 kg



Svinjski vrat bez kostiju

Pork neck, boneless

cca. 17 kg



Čevapčići

Cevapcic

3000 g - 20 g/kom.

goveđe meso,
začini
*beef meat,
spices*



Burger

Burger

3050 g - 100 g/kom.

svinjsko i goveđe meso,
začini
*pork and beef meat,
spices*



Svinjski but bez kostiju

Pork ham boneless

cca. 25 kg



Juneči fileki 2,5 kg

Beef tripe 2,5 kg

5000 g - 2,5 kg/kom. (vrečica)



Gotova jela

Opsežna studija provedena u petnaest europskih zemalja, objavljeno u znanstvenom časopisu Food Quality and Preference, pokazuje kako je najčešća prepreka pravilnoj prehrani nedostatak vremena, užurbani način života i nepredvidivo radno vrijeme. Pravilna prehrana podrazumijeva ukusne i hranjive obroke koji se konzumiraju 3 do 5 puta dnevno. Periodi izgladnjivanja i prejedanja trebali bi postati prošlost za sve koji žele postići i održati svoju idealnu tjelesnu masu i pritom zadržati dobro zdravlje.

Prednosti brzo smrznutih gotovih jela:

- kontrolirano porijeklo sirovina
- kratko vrijeme pripreme
- omjeri hranjivih tvari i energetska vrijednost u skladu su s preporukama
- zbog primjene metode brzog smrzavanja nije potreban dodatak konzervansa

Ready meals

An extensive study carried out in fifteen European countries and published in the scientific journal "Food Quality and Preference" shows the lack of time, the hurried way of life and the unforeseeable working hours to be the commonest obstacles to an orderly diet. An orderly diet implies palatable and nutritional meals taken 3 to 5 times a day.

The periods of undereating and overeating should become a thing of the past for all those wishing to achieve and keep the ideal bodily weight and enjoy good health at the same time.

The frozen ready meals have the following advantages:

- controlled origin of ingredients
- a short time of preparation
- the ratio of nutritional substances to energy value complying with recommendations
- no preservatives needed thanks to the quick-freezing method

Gotova jela

Ready meals





Gastro Fileki

Gastro Tripes

2,5 kg/kom (piece)



Gastro Grah s varivom

Gastro Bean stew

2,5 kg/kom (piece)



Gastro Gulaš (junetina)

Gastro Goulash (beef)

2,5 kg/kom (piece)



Gastro Junetina s graškom i mrkvom

Gastro Beef with carrots and peas

2,5 kg/kom (piece)



Gastro Mahune varivo (svinjetina)

Gastro Green beans stew (pork)

2,5 kg/kom (piece)



Gastro Sarma (miješano mljeveno meso)

Gastro Cabbage rolls - "sarma" (mix minced meat)

2,5 kg/kom (piece)



**Gastro Bolognese umak
(miješano mljeveno meso)**

Gastro Bolognese sauce (mix minced meat)

2,5 kg/kom (piece)



Gastro Rižoto s piletinom i povrćem

Gastro Chicken and vegetable risotto

2,5 kg/kom (piece)



**Gastro Punjena paprika
(miješano mljeveno meso)**

Gastro Stuffed Peppers (mix minced meat)

2,5 kg/kom (piece)



Gastro Ćufte

Gastro meat balls

2,5 kg/kom (piece)

Filet oslića sa zelenim mahunama

Hake Filet with String Beans



- Ledo fileti oslića - 1 komad po osobi
- 450 g Ledo zelenih mahuna
- 100 g listića badema
- 4 dl ribljeg temeljca
- 1 dl slatkog vrhnja
- 1 vezica svježeg kopra
- Sol
- Papar
- Maslinovo ulje

Odmrznite filete oslića, osušite ih i začinite solju i paprom. U vrućoj posoljenoj vodi blanširajte mahune dok ne omekšaju. Procijedite ih i isperite hladnom vodom. Riblji temeljac, slatko vrhnje i kopar reducirajte do pola na laganoj vatri te dodajte sol i papar po želji. Filete oslića lagano popržite na maslinovom ulju. Zelene mahune također naglo popržite na maslinovom ulju i dodajte listiće badema, sol i papar te ih stavite na sredinu tanjura. Na to posložite filete oslića te prelijte redukcijom od kopra.

- Ledo Hake Filet (one per person)
- 450 g Ledo Green String Beans
- 100 g Slivered Almonds
- 400 ml Fish Stock
- 100 ml Cooking Cream
- 1 Small Bunch of Fresh Dill
- Salt
- Pepper
- Olive Oil

Thaw the hake filets, dry and season with salt and pepper. Blanch the string beans in salted water until softened. Strain and rinse with cold water. Add cream and dill to the fish stock, reduce by half and add salt and pepper to taste. Fry the hake filets in preheated olive oil. In a separate pan, fry the string beans and almonds on preheated olive oil and season to taste. Serve string beans in the centre of a plate, cover with a filet and top with the reduced dill sauce.

Carpaccio od tune sa salatom od komorača, brokule i carskog povrća

Tuna Carpaccio with Fennel Salad, Broccoli and Ledo Vegetable Mix Royale



- 800 g fileta tune
- 600 g komorača
- 200 g Ledo brokule
- 400 g Ledo carskog povrća
- Umak od soje
- Sol
- Papar
- Maslinovo ulje

Skuhajte carsko povrće i brokule u slanoj vodi. Tunu narežite na tanke šnite i marinirajte je solju, paprom, maslinovim uljem i umakom od soje te ostavite da odstoji u hladnjaku pola sata. Komorač tanko narežite, dodajte brokule i carsko povrće, posolite, popaprite te dodajte maslinovo ulje. U sredinu tanjura servirajte povrće, a okolo carpaccio od tune.

- 800 g Tuna Filet
- 600 g Fennel
- 200 g Ledo Broccoli
- 400 g Ledo Vegetable Mix Royale
- Soya Sauce
- Salt
- Pepper
- Olive oil

Boil the vegetables and broccoli in salted water. Cut the tuna into strips and marinate with salt, pepper, olive oil and soya sauce. Let it sit in the refrigerator for 30 minutes. Cut the fennel into strips and add to the cooked vegetables. Season with salt, pepper and olive oil. Serve the vegetables in the center of the plate, surrounded with the tuna filet.

File lososa umotan u listove pancete na kremi od graška i đumbira

Salmon Filet Wrapped in Pancetta Slices on a Bed of Ginger and Pea Pure



- 800 g Ledo fileta lososa
- 200 g pancete narezane na tanke listove
- 450 g Ledo graška
- Povrtni temeljac
- 1 čajna žličica svježeg đumbira
- Sol
- Papar
- Maslinovo ulje

Odmrznite filete lososa te ih posolite i popaprite. Svaki filet omotajte listovima pancete te ih popržite na vrućem maslinovom ulju. Popržite luk, dodajte brokule i 4 dl povrtnog temeljca. Posolite i popaprite po želji te ostavite kuhati oko 15 do 20 minuta. Nakon toga miksajte dok ne postane kremasto i dodajte đumbir. Kremu od graška i đumbira stavite na sredinu tanjura te na nju položite prženi filet lososa.

- 800 g Ledo Salmon Filet
- 200 g Pancetta Slices
- 450 g Ledo Peas
- 1 Small Onion Vegetable Stock
- 1 tsp of Fresh Ginger
- Salt
- Pepper
- Olive oil

Thaw the salmon filet and season with salt and pepper. Wrap each filet in pancetta slices and fry the filets in preheated olive oil. Dice the onion and sauté on preheated olive oil, then add the peas and vegetable stock. Season to taste and let simmer for 15 to 20 minutes. Puree until you get a creamy texture and add ginger. Serve the pea puree in the center of a medium sized plate and place the filet on top.

Ledo valjušci - njoki sa lignjama i žutim mahunama

Ledo Potato Gnocchi with Calamari and Yellow String Beans



- 400 g Ledo valjušci - njoki od krumpira
- 400 g Ledo lignji u komadu
- 450 g Ledo žutih mahuna
- 200 g mini rajčica
- Sol
- Papar
- Maslinovo ulje

Lignje narežite na kolutiće, posolite i popaprite te prepržite na vrućem maslinovom ulju s mini rajčicama. U vrućoj posoljenoj vodi blanširajte žute mahune dok ne omekšaju. Procijedite ih i isperite hladnom vodom. Skuhajte njoke i promiješajte ih sa škampima i žutim mahunama.

- 400 g Ledo Potato Gnocchi
- 400 g Ledo Calamari (Whole)
- 450 g Ledo Yellow String Beans
- 200 g Cherry Tomatoes
- Salt
- Pepper
- Olive Oil

Cut the calamari into rings, season to taste and fry in hot olive oil with the cherry tomatoes. Blanch the yellow string beans in salted water until softened. Strain and rinse in cool water. Cook the gnocchi in salted water. When cooked, mix with calamari and string beans.

Filet bakalara sa mekanom palentom i umakom od inćuna i brokule

Cod Filet with Polenta in Anchovy and Broccoli Sauce



- 800 g Ledo bakalara
- 150 g palente
- 50 g slanah inćuna
- 450 g Ledo brokula
- 3 dl ribljeg temeljca
- 1 dl slatkog vrhnja
- 1 jušna žlica kosanog luka
- Sol
- Papar
- Maslinovo ulje

Na maslinovom ulju propirajte luk te dodajte brokule, sol, papar i riblji temeljac. Prokuhajte 15 do 20 minuta, dodajte slatko vrhnje i slane inćune te sve zajedno izmiksajte. Filet bakalara posolite i popaprite te popræite na maslinovom ulju. Pripremite mekanu palentu. Servirajte je u dubokom tanjuru, na nju stavite file bakalara te umak od brokula i inćuna.

- 800 g Ledo Fresh Cod
- 150 g Polenta
- 50 g Salted Anchovies
- 450 g Ledo Broccoli
- 300 ml Fish Stock
- 100 ml Cooking Cream
- 1 tbsp Chopped Onion
- Salt
- Pepper
- Olive Oil

Sauté the onions in olive oil and add the broccoli. Season to taste and gradually add the fish stock. Cook for 15 to 20 minutes. Add the cooking cream and the anchovies. Season the cod to taste and fry in olive oil. Prepare the polenta. Serve in a soup bowl. Place the cod on the polenta and top with the broccoli.

Rolice od fileta oslića u kremi od cvjetače

Hake Rolls with Pureed Cauliflower



- 800 g Ledo fileti oslića
- 450 g Ledo cvjetače
- 8 tankih i uskih pločki mesnate slanine
- 1 dl slatkog vrhnja
- 1 jušna žlica kosanog luka
- 20 g svježeg bosiljka
- 2 dl ribljeg temeljca
- Sol
- Papar
- Vruće maslinovo ulje

Na vruće maslinovo ulje dodajte luk, cvjetaču i riblji temeljac. Prokuhajte sve dok se cvjetača ne raskuha, dodajte slatko vrhnje i pomoću miksera pasirajte. Odmrznite file oslića, posolite i popaprite i po sredini stavite listove bosiljka te zarolajte filete i zamotajte ih u slaninu. Popržite filete oslića na maslinovom ulju oko 15 minuta. Servirajte kremu od cvjetače na sredinu tanjura i na to posložite dvije rollice oslića po osobi.

- 800 g Ledo Hake Filet
- 450 g Cauliflower
- 8 Strips of Bacon
- 100 ml Cooking Cream
- 1 tbsp Chopped Onion
- 20 g Fresh Basil
- 200 ml Fish Stock
- Salt
- Pepper
- Olive Oil

Sauté the onions in hot olive oil and add cauliflower and fish stock. Cook until the cauliflower is thoroughly cooked, add cooking cream and puree in a blender. Thaw the hake and season to taste. Place some basil on each filet and roll them up. Wrap in bacon strips and fry in olive oil for 15 minutes. Serve the cauliflower puree in the center of a plate and cover with two pieces of hake per serving.

Jastuk od lisnatog tijesta s kremom Ghanilly i karameliziranim jagodama

Pastries with Caramelized Strawberries and Chantilly Cream



- 500 g Ledo lisnatog tijesta
- 4 porcije kreme od vanilije
- 0,5 l šlaga
- 600 g Ledo jagoda
- 1 jaje
- 50 g maslaca
- 2 jušne žlice kristal šećera

Odmrznuto lisnato tijesto razvucite na debljinu od 1 cm te izrežite na 4 jednaka kvadrata (8 x 8 cm). Premažite jajem i ispecite u pećnici dok se jastuci ne dignu. Kremu od vanilije pomiješajte sa šlagom kako biste dobili tzv. Kremu chantilly. Na tavi rastopite maslac i šećer te dodajte smrznute jagode i ostavite da se karameliziraju (otprilike 8 minuta na laganoj vatri). Jastuke od lisnatog tijesta prerežite na pola, napunite ih kremom chantilly, na nju stavite karamelizirane jagode te zatvorite gornjom polovicom jastuka.

- 500 g Ledo Pastry Dough
- 4 Packages of Vanilla Cream
- 500 ml Whipped Cream
- 600 g Ledo strawberries
- 1 Egg
- 50 g Butter
- 2 tbsp Sugar

Thaw the pastry dough, roll out until 1 cm thick and cut into 4 equal pieces (8x8cm squares). Coat the dough with egg and bake in the oven until the dough raises. Mix the vanilla with the whipped cream to make the Chantilly cream. In a pan, melt the butter and sugar. Add the strawberries and caramelize (about 8 minutes). Slice the pastries horizontally and fill with Chantilly cream and strawberries.

Logističke tablice

Sladoled_ugostiteljska pakiranja Ice cream_HoReCa assortment

Šifra Code	Proizvod	Product	Jed. mjere/ Unit measure	Barkod proizvoda/ Product EAN code	U kutiji/ Box net weight	Barkod kutije/ Box EAN code	Kutija na paleti Boxes on pallet
6 litara		6 liters					
082154	Vanilija	Vanilla	kom.	3850116821542	1	3850116012841	96
082287	Čokolada s komadićima	Chocolate with chocolate pieces	kom.	3850116822877	1	3850116012636	96
081963	Jagoda s komadićima	Strawberry with strawberry pieces	kom.	3850116819631	1	3850116012674	96
081942	Lješnjak	Hazelnut	kom.	3850116819426	1	3850116012650	96
081958	Pistacija	Pistachio	kom.	3850116819587	1	3850116012667	96
081937	Stracciatella, komadići čokolade	Stracciatella	kom.	3850116819372	1	3850116012643	96
081979	Limun s komadićima	Lemon with lemon pieces	kom.	3850116819792	1	3850116012681	96
082042	Šumsko voće s komadićima kupine	Wild berries with blackberry pieces	kom.	3850116820422	1	3850116012742	96
082016	Punč	Punch	kom.	3850116820163	1	3850116012711	96
082021	Malaga s groždicama	Malaga with raisins	kom.	3850116820217	1	3850116012728	96
081984	Banana split (čokolada, banana, vanilija)	Banana split (chocolate, banana, vanilla)	kom.	3850116819846	1	3850116012704	96
082180	Chocomania (tamna, mliječna i bijela čok.)	Chocomania (dark, milk and white chocolate)	kom.	3850116821801	1	3850116012889	48
082128	Kokos s komadićima kokosa	Coconut with coconut pieces	kom.	3850116821283	1	3850116012810	96
085338	Sladoled s Milka čokoladom i kom. lješnjaka	Ice cream with Milka chocolate and hazelnuts	kom.	3850116853383	1	3850116013497	96
086772	Tropico (limun, šumsko voće, zel. jabuka)	Tropico (lemon, wild berries, green apple)	kom.	3850116867724	1	3850116013671	48
089455	Dalmacija (badem, lavanda, mandarina)	Dalmacija (almond, mandarin, lavender)	kom.	3850116894553	1	3850116015200	48
099203	Jaffa (čokolada, naranča)	Jaffa (chocolate, orange)	kom.	3850116992037	1	3850116015835	96
099205	La crema (krema od jaja, nugat)	La crema (egg custard, nougat)	kom.	3850116992051	1	3850116015842	96
099207	Panna cotta-malina	Panna cotta-raspberry	kom.	3850116992075	1	3850116015859	96
099209	Frutimania (vanilija s kandiranim voćem)	Frutimania (vanilla with candied fruit)	kom.	3850116992099	1	3850116015866	96
8 litara		8 liters					
099211	Vanilija	Vanilla	kom.	3850116992112	1	3850116015873	90
099214	Čokolada s komadićima	Chocolate with bits	kom.	3850116992143	1	3850116015880	90
099216	Jagoda s komadićima	Strawberry with bits	kom.	3850116992167	1	3850116015897	90
099220	Lješnjak	Hazelnut	kom.	3850116992204	1	3850116015910	90
099227	Pistacija	Pistachio	kom.	3850116015941	1	3850116030340	36
099218	Stracciatella, komadići čokolade	Stracciatella with chocolate bits	kom.	3850116992181	1	3850116015903	90
099222	Limun s komadićima	Lemon with bits	kom.	3850116992228	1	3850116015927	90
099229	Šumsko voće s komadićima kupine	Wild berries with blackberry pieces	kom.	3850116992297	1	3850116015958	36
099230	Malaga s groždicama	Malaga with raisins	kom.	3850116992303	1	3850116015965	36
099225	Banana split (čokolada, banana, vanilija)	Banana split (chocolate, banana, vanilla)	kom.	3850116992259	1	3850116015934	36
099232	Kokos s komadićima kokosa	Coconut with coconut bits	kom.	3850116992327	1	3850116015972	36
099234	Sladoled s Milka čokoladom i kom. lješnjaka	Ice cream with Milka chocolate and hazelnut bits	kom.	3850116992341	1	3850116015989	36
099241	Jaffa	Jaffa	kom.	3850116992419	1	3850116016016	36
099236	La crema (krema od jaja, nugat)	La crema (egg custard, nougat)	kom.	3850116992365	1	3850116015996	36
099239	Panna cotta-malina	Panna cotta-raspberry	kom.	3850116992396	1	3850116016009	36
099243	Frutimania (vanilija s kandiranim voćem)	Frutimania (vanilla with candied fruit)	kom.	3850116992433	1	3850116016023	36

Logističke tablice

Tijesto_ugostiteljska pakiranja *Pastry_HoReCa* assortment

Šifra Code	Proizvod	Product	Jed. mjere/ Unit measure	Barkod kutije/ Box EAN code	Neto težina kutije kg/ Box net weight	Rok trajanja (mj.) /Shelf life (month)	Jed. mjere u kutiji/ Unit measure in box
Bazno tijesto		Basis pastery					
086410	Lisnato tijesto, 500 g	Puff pastery, 500 g	kom.	3850116030753	10.5	12	21
086426	Lisnato tijesto, 1650 g	Puff pastery, 1650 g	kom.	3850116030760	11.5	12	7
088387	Fresco lisnato tijesto, 1650 g	Fresco puff pastery, 1650 g	kom.	3850116031330	11.5	12	7
086538	Valjušci, 2,5 kg	Potato Gnocchi, 2,5 kg	kom.	3850116030876	10	12	4
081659	Njoki, 2500 g	Italian Gnocchi, 2500 g	kom.	3850116030531	10	12	4
088599	Fuži, 2,5 kg	Pasta Fužil 2,5 kg	kom.	3850116031491	10	12	4
089961	Tijesto za savijače, 1kg	Pastery for strudel, 1kg	kom.	3850116031910	10	12	6
089269	Podloga za pizzu 225g	Pizza base	kom.	3850116031620	3.6	12	16
Slano tjesto		Salt pastery					
086452	Pogačice sa sirom 70 g	Cheese - Filled Slices, 70 g	kom.	3850116030791	5.95	12	85
086613	Kukuruzni prutići 40 g	Corn bars	kom.	3850116030968	4	12	100
086559	Zagorski štrukli 100 g	Cheese - Filled Thin Pastery (Zagroje Strudel), 100 g	kom	3850116030890	7.5	12	75
Slatko tijesto		Sweet pastery					
089936	Mini croissant 30 g	Mini croissant, 30 g	kom.	3850116031897	2.52	8	167
086447	Mini croissant 35 g	Mini croissant, 35 g	kom.	3850116030784	5.25	8	72
088517	Mini croissant čokolada 35 g	Mini croissant Chocolate, 35 g	kom.	3850116031477	5.52	8	150
088519	Mini croissant marelica 35 g	Mini croissant Apricot, 35 g	kom.	3850116031484	5.25	8	150
086431	Croissan 70 g	Croissant, 70g	kom.	3850116030777	2.52	8	36
086585	Croissant čokolada 75 g	Croissant Chocolate, 75 g	kom.	3850116030913	4.5	8	60
086564	Croissant marelica 73 g	Croissant Apricot, 73 g	kom.	3850116030906	4.38	8	60
086468	Savijača s višnjom 100 g	Sour Cherry Strudel, 100 g	kom.	3850116030807	5	12	50
089959	Savijača s vanilijom i šum. voćem 100 g	Strudel whit Vanilla and Wild fruit	kom.	3850116031903	5	12	50
086543	Okruglice sa šljivama 50 g	Plum Dumplings, 50 g	kom	3850116030883	8	12	160
086522	Danski kolač 65 g	Danish Pastry, 65 g	kom.	3850116030869	2.925	10	45
086517	Torbice lješnjak 40 g	Hazelnut Slices, 40 g	kom.	3850116030852	5	12	125
089919	Ledolette kakao krem 30 g	Ledolette Cocoa filling, 30 g	kg	3850116031811	3	10	3
089917	Ledolette lješnjak 30 g	Ledolette Hazelnut filling, 30g	kg	3850116031828	3	10	3
089921	Ledolette marelica 30 g	Ledolette Apricot filling, 30 g	kg	3850116031835	3	10	3
089929	Ledolette pizza 30 g	Ledolette pizza, 30 g	kg	3850116031842	3	10	3
089927	Ledolette sir 30 g	Ledolette Cheese filling, 30 g	kg	3850116031859	3	10	3
089925	Ledolette vanilija šumsko voće 30 g	Ledolette Vanilla and Wild Fruit, 25 g	kg	3850116031866	3	10	3
089923	Ledolette vanilija 30 g	Ledolette Vanilla filling, 25 g	kg	3850116031873	3	10	3
089931	Ledolette višnja 30 g	Ledolette Sour Cherry	kg	3850116031880	3	10	3
Peciva		Rolls					
089803	Pecivo bijelo ŽITO, 45 g	White rolls, 45 g, ŽITO	kom.	3850116031606	4.95	8	110
089805	Pecivo kukuruzno miješano ŽITO, 45 g	Corn rolls, 45 g, ŽITO	kom.	3850116031736	4.95	8	110
089809	Pecivo tamno ŽITO, 45 g	Dark rolls, 45 g, ŽITO	kom.	3850116031613	4.95	8	110
089811	Pecivo zrnato ŽITO, 45 g	Grainy rolls, 45 g, ŽITO	kom.	3850116031743	4.95	8	110
089807	Pecivo graham ŽITO, 45 g	Graham rolls, 45 g, ŽITO	kom.	3850116031729	4.95	8	110
089891	Pecivo bijelo MLINO, 45 g	White rolls, 45 g, MLINO	kom.	3850116031750	4.95	8	110
089893	Pecivo kukuruzno MLINO, 45 g	Corn rolls, 45 g, MLINO	kom.	3850116031767	4.95	8	110
089894	Pecivo tamno MLINO, 45 g	Dark rolls, 45 g, MLINO	kom.	3850116031774	4.95	8	110
089896	Pecivo zrnato MLINO, 45 g	Grainy rolls, 45 g, MLINO	kom.	3850116031781	4.95	8	110
089898	Pecivo graham MLINO, 45 g	Graham rolls, 45 g, MLINO	kom.	3850116031798	4.95	8	110

Logističke tablice

Smrznuta riba i plodovi mora_ugostiteljska pakiranja Frozen fish and seafood products_HoReCa assortment

Sifra Code	Proizvod	Product	Jed. mjere/ Unit measure	Barkod kutije/ Box EAN code	Neto težina kutije kg/ Box net weight	Rok trajanja (mj)/ Shelf life (month)	Kutija na paleti/ Boxes on pallet
Morska riba		Sea fish					
Cijela riba		Whole fish					
070723	Gavuni IQF, cca 10 kg	Smelt IQF, 10 kg	kg	3850116041049	cca 10	24	56
088817	Grdobina rep bez kože 1500-2000 g/kom, cca 18kg	Monkfish tail, skinless 1500-2000 g/pc, 18kg approx	kg	3850116044088	cca 18	24	30
076480	Losos bez glave i utrobe 2,7-4 kg/kom, cca 22kg	Salmon headless and gutted; 2,7-4 kg, 22kg approx	kg	3850116040431	cca 22	18	21
087913	Lubin (Brancin) očišč. 200-300g/kom, ug, jadr., 10kg	Sea bass, gutted, 200-300g/pc, Adriatic, 10kg	kg	3850116043777	10	24	48
068375	Osljić b.g. Hoki 150-300 g/kom	Hake H&G Hoki 150-300g	kg	3850116040493	cca 19	24	27
069190	Osljić bez glave Hubbsi	Hake H&G Hubbsi	kg	3850116844879	15 ili 18	24	27
099320	Pagar cijeli 400-600 g/kom	Red Porgy, whole round 400-600 g/pc	kg	3850116046068	10	18	76
099322	Pagar cijeli 600-800 g/kom	Red Porgy, whole round 600-800 g/pc	kg	3850116046075	10	18	76
099324	Pagar cijeli + 800 g/kom	Red Porgy, whole round +800 g/pc	kg	3850116046082	10	18	76
077771	Papalina IQF, 90-130 kom/kg, 10kg	Sprat IQF, 100-120 pc./kg, 10 kg	kg	3850116777719	10	12	72
069400	Skuša 4-8 kom/kg, blok	Mackerel, 4-8 pc. /kg	kg	3850116040578	20	18	32
087835	Skuša 3-5 kom/kg, IQF	Mackerel, 3-5 pc. /kg	kg	3850116043814	20	18	32
069507	Srdela bez glave	Pilchard headless	kg	3850116040585	8	12	60
079872	Srdela cijela, IQF ug.	Pilchard whole IQF HoReCa	kg	3850116041094	12	12	60
068882	Škarpina BG - 300g, 21kg	Redfish H&G - 300g, 21kg	kg	3850116040257	21	24	52
069720	Škarpina BG + 300g, 21kg	Redfish H&G + 300g, 21kg	kg	3850116040608	21	24	52
099309	Trlja jadranska	Striped red mullet, adriatic origin	kg	3850116046044	8	12	30
Fileti i odresci		Fish fillets and steaks					
087557	Aljaška kolja filet, IQF, 20% gl.	Fillet Alaska pollock IQF, 20% glaze	kg	3850116043715	10	24	63
089233	Bakalar filet cca 25kg	Cod fillet cca 25kg	kg	3850116044798	cca 25	24	48
088746	Bakalar filet 220-460 g/kom, IQF, 20% gl., 5 kg	Cod fillet 220-460 g/pc, IQF, 10% glaze	kg	3850116043722	5	24	64
089497	Iverak filet 40-100 g/kom, IQF, 20% gl.	Flounder fillet 40-100 g/kom, IQF, 20% gl.	kg	3850116045146	5	18	126
087514	Losos filet s kožom 600-1500 g/kom	Salmon fillet with skin, 600-1500 g/pc.	kg	3850116043760	cca 10	18	42
071720	Losos odrezak 150-200 g/kom s kožom, 20% gl.	Salmon steak 150-200g, skin on, 20% glaze	kg	3850116040455	6 ili 10	18	81
089827	Losos dimljeni filet 100g	Smoked salmon fillet 100g, vacuum	kom	3850116045726	20	12	128
088955	Losos dimljeni filet 200g	Smoked salmon fillet 200g, vacuum	kom	3850116044224	10	12	210
088743	Lubin (Brancin) filet s kožom-100 g/kom, IQF,20% gl, 5kg	Sea bass fillet skin on -100 g/pc, IQF, 20% glaze, 5kg	kg	3850116043784	5	18	96
089557	Lubin (Brancin) filet s kožom 70-140 g/kom, IQF,20% gl, 10kg	Sea bass fillet skin on 70-140 g/pc, IQF, 20% glaze, 10kg	kg	3850116045382	10	18	96
088367	Morski pas odrezak, 150-300 g/kom, 20% gl.	Shark steak; 150-300g; 20% glaze	kg	3850116043791	7	18	90
077883	Morski pas komadi 3-5 kg, bez kože,s cen.k.	Shark portions 3-5 kg, skinless, with central bone	kg	3850116040486	cca 10	24	54
067677	Osljić filet interfolir. HUBBSI, bez glazure i aditiva 3x7kg	Hake fillet interfoliated HUBBSI, no glazing and additives	kg	3850116040523	21	18	48
089255	Osljić filet interfolir. HUBBSI, bez glazure i aditiva 2xcca 7kg	Hake fillet interfoliated HUBBSI, no glazing and additives, 2x7kg	kg	3850116045573	cca 14	18	54
099326	Osljić odrezak s kožom 80-250 g/kom,15%gl., IQF	Hake steak, with skin 80-250 g/kom, 15% gl., IQF	kg	3850116046051	8	24	81
088799	Sabljarka komadi bez kože i centr. kosti 3-5 kg/kom	Swordfish steak 3-5 kg/pc, skin off, no central bone	kg	3850116044095	cca 12	24	54
088797	Skuša filet s kožom 100-160 g/kom, 10% gl., IQF	Mackarel fillet skin on 100-160 g/kom, 10% glaze., IQF	kg	3850116044118	5	18	117
088820	Škarpina filet bez kože 60-250 g/kom, 20% gl, 5kg	Redfish fillet skinless 60-250 g/pc, 20% glaze, 5kg	kg	3850116044132	5	18	126
089175	Tuna komadi 4-6 kg, bez glazure cca 20kg	Tuna loins 4-6 kg, no glaze, app. 20kg	kg	3850116044651	cca 20	24	42
089863	Tuna komadi 3-6 kg, 10% glazure, cca 30kg	Tuna loins 3-6 kg, 10% glaze, app. 30kg	kg	3850116045801	cca 30	24	40
079893	Tuna odrezak 100-300g, 20% glazure s kožom	Tuna steak 100-300g, 20% glaze, skin on	kg	3850116041117	cca 5	24	96
Mekušci		Molluscs					
099001	Hobotnica 400-1000 g/kom	Octopus 400-1000 g/kom	kg	3850116045900	cca 15	24	40
071094	Hobotnica na tacni 0,7-1,2 kg, cca 11kg	Octopus on tray, 0.7-1.2 kg, 1 kg approx	kg	SCAN-CODE 2100429	cca 11	24	64
085749	Hobotnica na tacni 1000-2000 g 10% gl., cca 11kg	Octopus on tray, 1000-2000 gr, 10% glaze, 11kg approx	kg	SCAN-CODE 2100443	cca 11	24	64
087910	Hobotnica 1000-2000 g/kom (bombica), 10% gl.	Octopus 1000-2000 g/pc.,10% glaze	kg	3850116043487	13.6	24	64
089043	Krakovi divovske lignje 12x1kg, 5% gl.	Gigant squid tentacles 12x1 kg, 5% gl.	kg	3850116044415	12	24	56
089825	Krakovi rezani kuhani, 8kg	Gigant squid tentacles sliced and cooked, 8kg	kg	3850116045719	8	24	56
085679	Lignja afrička S 15-18cm	Squid africa S 15-18cm	kg	3850116043883	cca 11	24	72
085684	Lignja afrička M 18-25cm	Squid africa M 18-25cm	kg	3850116043890	cca 11	24	72
075894	Lignja patagonica očišćena - blok 2kg	Squid patagonica gutted - 2-kg block	kg	3850116040752	8	24	96
089002	Lignja patagonica očišćena - blok 2kg - FRESKO	Squid patagonica gutted - 2-kg block FRESKO	kg	3850116044354	8	24	96
069281	Lignja patagonica C 10-13 cm cca 10kg - Pescapuerta	Squid patagonica C 10-13 cm, app-10kg - Pescapuerta	kg	3850116040721	cca 10	24	96
099163	Lignja patagonica C 9-12 cm cca 25kg	Squid patagonica C 10-13 cm, app-25kg	kg	3850116046006	cca 25	24	30
078191	Lignja patagonica C3 16-19 cm cca 10kg- Pescapuerta	Squid patagonica C3 16-19 cm. app. 10 kg - Pescapuerta	kg	3850116040738	cca 10	24	96
069367	Lignja patagonica C412-16cm cca 10kg - Pescapuerta	Squid patagonica C412-16cm,app. 10kg-Pescapuerta	kg	3850116040745	cca 10	24	96
089562	Lignja patagonica C4 12-16 cm - Corbela	Squid patagonica C4 11-15 cm	kg	3850116045405	24	24	64
099153	Lignja patagonica C4 12-16 cm	Squid patagonica C4 11-15 cm	kg	3850116045986	cca 25	24	30
078529	Kolutiči i krakovi (totan) - blok 2kg	Squid rings and tentacles - 2-kg block	kom	3850116040929	4	24	96
081622	Totan-lignjun 60-120 g/kom	Squid illex 60-120 g/pc	kg	3850116041230	2x15	24	48
089876	Totan-lignjun 90-200 g/kom, NZ	Squid illex 90-200 g/pc	kg	3850116045825	22	24	48
077584	Totan-lignjun očišćeni 2x2,5 kg	Squid gutted 2x2,5 kg	kg	3850116040714	5	24	96
088727	Sipa cijela 500-1000 g/kom neočišćena, 15%gl., blok 12kg	Cuttlefish whole 500-1000 not gutted block 12kg	kg	3850116044682	12	24	64
088770	Sipa cijela +1000 g/kom, neočišćena	Cuttlefish whole +1000 not gutted block 12kg	kg	3850116044743	12	24	64
Plodovi mora i rakovi		Crustaceans and seafood					
074860	Dagnje očišćene 100-200 kom/kg, IQF	Mussels shelled 100-200 pc./kg IQF	kg	3850116041797	12	18	72
089547	Dagnje očišćene 100-200 kom/kg, IQF, 5x2kg	Mussels shelled 100-200 pc./kg IQF, 5x2kg	kg	3850116045238	10	18	72
069260	Dagnje očišćene 200-300 kom/kg, IQF	Mussels shelled 200-300 pc./kg IQF	kg	3850116040837	12	18	72
089821	Dagnje očišćene 300-500 kom/kg, IQF	Mussels shelled 300-500 pc./kg IQF	kg	3850116045696	10	18	72
088816	Jakovljeve kapice u pola školjke, IQF, 9-11kom/kg, 15% gl.	Shell Scallops (Capesante), 1/2 shell, IQF, 8-11 pc/kg, 15% gl.	kg	3850116044699	10	18	64
081199	Jastog blanširani 630-740 g/kom (Kuba), 2x5 kg	Lobster blanched 630-740 g/pc. (Cuba), 2x5kg	kg	3850116043999	2x5	18	40
074897	Jastog blanširani 740-860 g/kom (Kuba), 2x5 kg	Lobster blanched 740-860 g/pc. (Cuba), 2x5kg	kg	3850116040783	2x5	18	40

Logističke tablice

Smrznuta riba i plodovi mora_ugostiteljska pakiranja *Frozen fish and seafood products_HoReCa assortment*

Šifra Code	Proizvod	Product	Jed. mjere/ Unit measure	Barkod kutije/ Box EAN code	Neto težina kutije kg/ Box net weight	Rok trajanja (mj)/ Shelf life (month)	Kutija na paleti/ Boxes on pallet
Plodovi mora i rakovi		Crustaceans and seafood					
082885	Kozice očišćeni repići (gamberi) 100-200 kom/lb (30%gl.)	Peeled shrimp tails (gamberi) 100-200 pc/kg (30% glaze)	kg	3850116041308	10	18	64
075030	Kozice očišćeni repići (gamberi) 70-100 kom/lb (25% gl.)	Peeled shrimp tails (gamberi) 70-100 pc/kg (25% glaze)	kg	3850116040820	10	18	64
089544	Kozice očišćeni repići (gamberi) 70-100 kom/lb (25% gl.) 5x2kg	Peeled shrimp tails (gamberi) 70-100 pc/kg (25% glaze) 5x2kg	kg	3850116045221	10	18	72
089838	Kozice argentinske 30-40 kom/kg, bez glazure (6x2kg)	Shrimps whole Argentinian 30-40 kom/kg	kg	3850116045733	12	18	64
069276	Plodovi mora	Seafood mix	kg	3850116040851	6	18	117
089549	Plodovi mora 5x2kg	Seafood mix, 5x2kg	kg	3850116045245	10	18	72
089840	Plodovi mora B	Seafood mix B	kg	3850116045740	10	18	30
089330	Plodovi mora bez surimija	Seafood without surimi	kg	3850116045030	10	18	30
079092	Surimi riblji štapić s okusom raka 40x250g	Surimi crab sticks 40x250g	kom	3850116040370	40	18	64
099047	Surimi komadići	Surimi chunks	kg	3850116045924	5	18	60
089054	Škamp - meso 45-60 kom/lb, 10x1 kg, 15% gl.	Scampi meat 45-60 kom/lb, 10x1kg, 15% gl.	kg	3850116044484	10x1	18	64
084554	Škamp 10-15 kom/kg, (stiropor, kut), 10% gl. (4x1,5kg)	Scampi 10-15 pc/kg, 10% glaze (4x1,5 kg)	kg	3850116084558	6	18	90
084575	Škamp 16-20 kom/kg, (stiropor, kut), 10% gl. (4x1,5kg)	Scampi 16-20 pc/kg, 10% glaze (4x1,5 kg)	kg	3850116084572	6	18	90
075366	Škamp 4-7, 1000g	Scampi 4-7, 1000g	kom	3850116040400	1	18	90
075371	Škamp 8-12, 1000g	Scampi 8-12, 1000g	kom	3850116040417	1	18	90
086314	Škamp 13-16, 1000g	Scampi 13-16, 1000g	kom	3850116041896	1	18	90
086335	Škamp 17-20, 1000g	Scampi 17-20, 1000g	kom	3850116041919	1	18	90
Panirana riba		Breaded fish					
089829	Morsko blago 6kg	Sea treasure 6kg	kg	3850116045757	6	18	120
074262	Panirani filet oslića list 4kg	Breaded hake fillet, leaf 4kg	kg	3850116742625	4	18	108
088947	Panirani kolutići lignji 1kg	Breaded squid rings 1 kg	kg	3850116040325	8	18	64
085161	Panirana pločica lignje 100g 5kg	Breaded squid plate 100g 5kg	kg	5905009026356	5	18	100
089179	Panirana riblja pločica 100g 5kg	Breaded fish plate 100g 5kg	kg	5900972001027	5	18	100
089594	Panirani riblji štapići 25 g/kom 5 kg, 40% ribe	Breaded fish fingers 25g 5kg	kg	3850116045443	5	18	60
089061	Panirani surimi račići	Breaded surimi shrimps	kg	3850116044521	5	18	60
079019	Panirani štapići lignje 25 g/kom, 61% lignje, 6kg	Breaded squid fingers 25g/kom, 61% squid, 6kg	kg	5905009026097	6	18	120
089598	Panirani štapići lignje 25 g/kom, 46% lignje, 6kg	Breaded squid fingers 25g, 46% squid, 6kg	kg	3850116045450	6	18	120
Slatkovodna riba		Freshwater fish					
Cijela riba		Whole fish					
087529	Pastrva kalifornijska oč. cca 220g/kom	Californian trout, gutted, cca 220 g/kom	kg	3850116042183	5	12	100
099303	Pastrva kalifornijska oč. cca 220g/kom	Californian trout, gutted, cca 220 g/kom	kg	3850116046037	10	12	48
Fileti i odresci		Fish fillets and steaks					
088923	Smud filet s kožom +250 g/kom, IQF, 20% glazure	Pike perch fillet +250 g/pc. skin on, IQF, 20% glaze	kg	3850116044217	5	18	64
088145	Som - Pangasius filet, 170-220 g/kom, IQF, 20% gl.	Pangasius fillet, 170-220 g/kom, IQF 20% glaze	kg	3850116044033	10	18	64
099100	Som - Pangasius filet, 170-350 g/kom, IQF, 20% gl.	Pangasius fillet, 170-350 g/kom, IQF, 20% glaze	kg	3850116030036	10	18	64
073202	Šaran odrezak ug. 4 kg	Carp steak 4kg	kg	3850116732022	4	18	108
Panirana riba		Breaded fish					
099347	Panirani šaran odrezak cca 150g/kom	Breaded carp steak app. 150g/pc	kg	3850116046099	4	18	108

Logističke tablice

Gotova jela_ugostiteljska pakiranja *Ready meals_HoReCa assortment*

Šifra Code	Proizvod	Product	Jed. mjere/ Unit measure	Barkod kutije/ Box EAN code	Neto težina kutije kg/ Box net weight	Rok trajanja (mj.) /Shelf life (month)	Jed. mjere u kutiji/ Unit measure in box
Brza jela							
089587	Rižoto s piletinom i povrćem 2,5kg	Risotto with chicken and vegetable 2,5kg	kom.	3850116081236	10	12	4
089671	Gastro Fileki	Gastro Tripes	kom.	3850116081298	10	12	4
089673	Gastro Grah varivo	Gastro Beans stew	kom.	3850116081304	10	12	4
089675	Gastro Gulaš	Gastro Goulash	kom.	3850116081311	10	12	4
089677	Gastro Junetina s mrkvom i graškom	Gastro Beef with carrot and peas	kom.	3850116081328	10	12	4
089679	Gastro Punjena paprika	Gastro stuffed peppers	kom.	3850116081335	10	12	4
089682	Gastro Sarma	Gastro Cabbage rolls	kom.	3850116081342	10	12	4
089669	Gastro Bolognese umak	Gastro Bolognese sauce	kom.	3850116081281	10	12	4
089819	Gastro Mahune varivo	Gastro Green beans stew	kom.	3850116081380	10	12	4
099081	Gastro Čufte	Gastro meatballs	kom.	3850116081519	10	12	4
Gotova jela od tjest							
089950	Krumpiruša	Potato pie	kg	3850116081472	6	12	6
089953	Sirnica	Chesse pie	kg	3850116081489	6	12	6
089948	Zeljanica	Spinach pie	kg	3850116081465	6	12	6
089946	Burek s mesom	Meat pie	kg	3850116081458	6	12	6
089999	Ravioli sa sirom i špinatom	Ravioli whit chesse and spinach	kg	3871832009397	5.4	12	5.4
089997	Ravioli sa sirom	Ravioli whit chesse	kg	3871832009380	5.4	12	5.4
089995	Ravioli s mesom	Ravioli whit meat	kg	3871832008949	5.4	12	5.4
Maslac							
087971	Maslac	Butter	kg	3850116080581	4.2		4.2

Logističke tablice

Povrće i voće_ugostiteljska pakiranja *Vegetables and fruits_HoReCa assortment*

Sifra Code	Proizvod	Product	Jed. mjere/ Unit measure	Barkod kutije/ Box EAN code	Neto težina kutije kg/ Box net weight	Rok trajanja (mj.) /Shelf life (month)	Kutija na paleti/ Boxes on pallet
Povrće		Vegetable					
080459	Blitva list (briket)	Swiss chard (pellet)	kg	3850116061030	4x2,5kg	24	63
075782	Brokula 2,5 kg	Broccoli	kom.	3850116060033	4x2,5kg	24	48
061033	Cvjetača	Cauliflower	kg	3850116060415	4x2,5kg	24	54
087790			kg	3850116061832	3x2,5kg	24	72
082710	Grašak	Green peas	kom.	3850116060057	4x2,5kg	24	72
082822	Kukuruz šećerac	Sweet corn	kg	3850116060361	4x2,5kg	24	72
069073	Luk kockice	Onion cubes	kg	3850116060491	4x2,5kg	24	63
081196	Mahuna zelena	French beans green	kom.	3850116061863	3x2,5kg	24	72
087799	Mahuna žuta	French beans yellow	kom.	3850116061870	3x2,5kg	24	72
074988	Mahuna zelena (cijela)	French beans green whole (pencil pod)	kg	3850116060521	4x2,5kg	24	81
083674	Baby mrkva	Baby carrots	kg	3850116060545	4x2,5kg	24	72
083151	Mrkva kocka	Carrot cubes	kg	3850116060552	4x2,5kg	24	72
069005	Mrkva rezana	Carrot slices	kg	3850116060569	4x2,5kg	24	72
078256	Mrkva Parisian	Carrot Parisian	kg	3850116060880	4x2,5kg	24	81
083146	Prokulica	Brussels sprouts	kom.	3850116060293	4x2,5kg	24	72
075810	Šampinjoni rezani	Button mushrooms sliced	kg	3850116060897	4x2,5kg	24	64
085070	Špinat fino sjeckani briket	Spinach fine chopped (pellet)	kg	3850116061436	4x2,5kg	24	72
081872	Špinat list briket	Spinach leaves (pellet)	kg	3850116061221	4x2,5kg	24	63
084026	Šparoge zelene	Asparagus green	kg	3850116061405	10x2,5kg	24	53
086083	Bob	Broad bean	kg	3850116061481	4x2,5kg	24	72
Mješavine povrća		Vegetable mixes					
075639	Carsko povrće	Kaiser vegetables	kom.	3850116060279	4x2,5kg	24	54
083669							
082705	Grašak-mrkva	Green peas - carrot	kom.	3850116061252	4x2,5kg	24	72
078261	Meksička mješavina	Mexican mix	kg	3850116060873	4x2,5kg	24	81
077696	Đuveč premium	Gyuvetch premium	kg	3850116060866	4x2,5kg	24	63
083167	Povrće miješano za juhu	Suop vegetable mix	kg	3850116060576	4x2,5kg	24	72
083188	Povrće miješano za salatu	Salad vegetable mix	kg	3850116060583	4x2,5kg	24	72
086078	Proletna mješavina	Sprng mix	kg	3850116061412	4x2,5kg	24	81
088139	Minestrone	Minestrone mix	kg	3850116061344	4x2,5kg	24	81
088333	Kineska mješavina	China mix	kg	3850116061399	4x2,5kg	24	72
087781	Grill povrće	Grill mix	kg	3850116061603	4x2,5kg	24	99
087049	Mješavina gljiva	Muchroom mix	kg	3850116061634	4x2,5kg	24	63
088335	Medaljoni sa špinatom	Spinach medalions	kg	3850116062150	4x2,5kg	24	54
Krumpir		Potato					
068419	Kroketi od krumpira	Potato croquettes	kom.	3850116060460	4x2,5kg	24	72
083861	Ploške mladog krumpira	Early potato slices	kom.	3850116061177	4x2,5kg	24	64
088811	Ploške mladog krumpira	Early potato slices	kg	3850116062198	4x2,5kg	24	72
083856	Pekarski krumpir - kriške s korom	Potato wedges	kom.	3850116061139	4x2,5kg	24	64
088810	Pekarski krumpir	Potato wedges	kg	3850116062181	4x2,5kg	24	72
079547	Pommes frites	French fries	kom.	3850116061016	4x2,5kg	24	72
081178	Pommes frites Julienne	French fries Julienne	kom.	3850116061153	4x2,5kg	24	64
088825	Pommes frites Julienne	French fires Julienne	kg	3850116062211	4x2,5kg	24	72
088812			kg	3850116062204	5x2,5kg	24	54
089906	Pommes Noisettes kuglice	French fries Noisettes	kg	3850116062624	4x2,5kg	24	63
089908	Pommes Duchesse, puslice pirea	French fries Duchesse	kg	3850116062631	4x2,5kg	24	63
089910	Pommes Rösti, krumpirovi popečci	French fries Rösti	kg	3850116062648	4x2,5kg	24	72
079984	Fresco pommes frites	French fires Fresco	kom.	3850116060736	4x2,5kg	24	72
087841							
Voće		Fruits					
085754	Borovnica	Blueberry	kg	3850116060941	4x2,5kg	24	72
085780	Malina	Raspberry	kg	3850116061467	4x2,5kg	24	48
086660	Šumsko voće	Wild fruit	kg	3850116061528	4x2,5kg	24	72
064771	Višnja	Blackberry wild	kg	3850116061214	1x10kg	24	63
087814	Višnja	Sour cherry	kom.	3850116061825	3x2,5kg	24	72
Fresco povrće		Fresco vegetables					
Bazno povrće		Basis vegetables					
080464	"F" Blitva list (briket)	"F" Swiss chard (pellet)	kg	3850116061047	4x2,5kg	24	45
074439	"F" Brokula	"F" Broccoli	kg	3850116060620	4x2,5kg	24	54
074444	"F" Cvjetača L	"F" Cauliflower	kg	3850116060637	4x2,5kg	24	54
080373	"F" Prokulica	"F" Brussel sprouts	kg	3850116061023	4x2,5kg	24	63
083237			kg				
082731	"F" Grašak L	"F" Green peas	kg	3850116060644	4x2,5kg	24	63
082752	"F" Kukuruz šećerac L	"F" Sweet corn	kg	3850116060668	4x2,5kg	24	63
083221	"F" Mrkva kocka L	"F" Carrot cubes	kg	3850116060712	4x2,5kg	24	63
087892	"F" Baby mrkva 14-18	"F" Baby carrots	kg	3850116061948	4x2,5kg	24	81
089229	"F" Baby mrkva ug L	"F" Baby carrots	kg	3850116062358	3x2,5kg	24	72
082773	"F" Mahuna zelena L	"F" French beans green	kg	3850116060675	3x2,5kg	24	63
082768	"F" Mahuna žuta L	"F" French beans yellow	kg	3850116060682	3x2,5kg	24	63
074423	"F" Špinat list	"F" Spinach leaves (pellet)	kg	3850116060378	3x2,5kg	24	80
Mješavine povrća							
082747	"F" Grašak-mrkva	"F" Green peas - carrot	kg	3850116060651	4x2,5kg	24	72
083216	"F" Miješano za juhu	"F" Suop vegetable mix	kg	3850116060699	4x2,5kg	24	63
083200	"F" Miješano za salatu	"F" Salad vegetable mix	kg	3850116060705	4x2,5kg	24	63

Logističke tablice

Meso_ugostiteljska pakiranja *Meat products_HoReCa assortment*

Šifra Code	Proizvod	Product	Jed. mjere/ Unit measure	Barkod kutije/ Box EAN code	Neto težina kutije kg/ Box net weight	Rok trajanja (mj.) /Shelf life (month)	Jed. mjere u kutiji/ Unit measure in box
Crveno meso		Red meat					
085588	Juneći ramsteak bez kosti	Baby beef rumpsteak without bones	kg	3850116080840	cca 12	12	cca 12 kg
089252	Juneći ramsteak bez kosti	Baby beef rumpsteak without bones	kg	3850116081014	cca 20	12	cca 20 kg
085434	Biftek 3-4 (1,4-1,8 kg)	Beefsteak 3-4	kg	3850116080611	cca 12	24	cca 12kg
085455	Biftek 4-5 (1,8-2,3 kg)	Beefsteak 4-5	kg	3850116080628	cca 12	24	cca 12kg
085109	Biftek 5+ (+2,3 kg)	Beefsteak 5+ (+2,3 kg)	kg	3850116081397	cca 18	24	cca 18 kg
085936	Juneći fileki 2,5 kg	Beef tripe	kom.	3850139650785	2	18	2
099137	Juneći fileki 2,5 kg	Beef tripe	kom.	3850116081533	5	18	5
084991	Svinjski file	Pork fillet	kg	3850116080949	cca 11	18	cca 11 kg
089067	Svinjski vrat bez kostiju	Pork neck, boneless	kg	3850116081090	cca 17	18	cca 17 kg
089270	Svinjski but bk	Pork loin	kg	3850116081045	cca 25	18	cca 25kg
Bijelo meso							
088402	Pileći batak i zabatak 15 kg	Chicken leg and thigh 15 kg	kg	3850116080734	15	18	15 kg
088939	Pileći batak i zabatak 10 kg	Chicken leg and thigh 10 kg	kg	3850116080819	10	18	10 kg
088937	Pileći file	Chicken fillet	kg	3850116080956	cca 12	18	cca 12 kg
089073	Grill pile 1200 g	Grilled chicken 1200 g	kg	3850116080895	cca 12	12	cca 12 kg
089209	Patka	Duck	kg	3850116080932	12	12	12 kg
099268	Pureći batak	Turkey leg	kg	3850116081564	cca 10	18	cca 10 kg
085091	Pureći file	Turkey fillet	kg	3850116080444	15	18	15 kg
Prerađevine							
089273	Cordon bleu pureći 3 kg	Cordon bleu, 3 kg	kom.	3850116081069	9	12	3
089277	Panirani pureći odrezak 3 kg	Turkey breast stake, 3 kg	kom.	3850116081083	9	12	3
078139	Burger 3050 g	Burger, 3050 g	kom.	3850139380095	3.05	12	1
078170	Čevapčići 3000 g	Cevapcic, 3000 g	kom.	3850139380118	3	12	1

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