

katalog
proizvoda



product
catalog

ponuda za ugostiteljstvo

horeca assortment





Sladoledi

- Sve
- King
- Komet
- Maxima
- Mascho
- Snjeguljica
- Ledo Mlado
- Sladoledi s
porklonom
- Guafino
- Grandissimo
- O Selection
- Telica
- Strausa
- Specijal
- Slu-bla
- Torta
- Multipl
- Kastor
- Ostali

Snjeguljica



Prvi sladoled koji je proizveden u Ledu i koji je odmah osvojio srca ljubitelja nježne kremaste vanilije i friskavog kakao praha, uvijek u nama bude ljepša sjetnja!



Ugostiteljstvo



Ledo je kao najveći proizvođač i distributer smrznutih proizvoda na području Hrvatske i regije prepoznao potencijale hrvatskih turističkih ugostiteljskih kapaciteta, te se prilagodio njihovim raznovrsnim potrebama.

Koristeći svoj bogati asortiman visoko kvalitetnih proizvoda, Ledo ugostiteljima nudi razne vrste sladoleda, smrznutog tijesta, smrznutog povrća i voća, smrznute ribe, smrznutih gotovih jela te smrznutog mesa. Međusobno podjerenje, kvalitetna proizvoda i jaka distributivna mreža, glavni su razlozi činjenice da su naši proizvodi prisutni u gotovo svakom ugostiteljskom objektu.

Ledo Proizvodni centri

- Download
- HRV [Ugostiteljski katalog 2013](#)
 - HRV [Ledo, Tipovački katalog 2013](#)
 - HRV [Ledo, Katalog distribucije za trgovine i ugostiteljstvo](#)



Gotova jela

- Sve
- Gotova jela
- Pizza
- Pite

Grah s kobasicom 500g



Pikantno varivo u kombinaciji ukusnog graha trešnjavca i sočne blage začinjene sočne kobasice, neodoljiv su i nezastavan dio jelovnika u vrijeme zimskih mjeseci. U svako doba godine kada vam je potrebna snaga i energija, grah s kobasicom okrijepi će i osnažiti vaše tijelo.

Varivo je namijenjeno svim ljubiteljima tradicionalne hrane. Danas svi negdje žure i imaju sve manje vremena za veselešno kuhanje, no uz Ledo gotova jela ne moraju se odrediti toplog i hranjivog obroka.

Priprema:

Kuhala 10 min

8

Ledova gotova jela pripremaju se brzo i jednostavno te nude okuse za pamćenje



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, te svake godine lansira na desetke 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 neizmjereno uzbudljiva slastica koju vrijedi stalno iznova otkrivati. Veseli malene i velike sladokusce, a fantastični i zadivljujući okusi iznenađenje su svakog puta iznova. Sustav upravljanja kvalitetom ISO-9001 te HACCP sustav sigurnosti namirnica 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



**Vanilija**

Vanilla

6000 ml / 8000 ml

Čokolada s komadićima

Chocolate with chocolate pieces

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

**Panna Cotta - Malina**

Panna Cotta - Raspberry

6000 ml / 8000 ml

Schwarzwald

Schwarzwald

6000 ml / 8000 ml

višnja,
čokolada,
vrhnje;
chocolate,
cream, sour
cherry**Frutimania**

Frutimania

6000 ml / 8000 ml

vanilija s
kandiranim
voćem;
vanilla with
candied fruit**Jagoda s komadićima**

Strawberry with strawberry pieces

6000 ml / 8000 ml

Jaffa

Jaffa

6000 ml / 8000 ml

čokolada,
naranča;
chocolate,
orange**ŠTRUMPFovi™**

6000 ml / 8000 ml

vanilija,
žvakača
guma;
vanilla,
chewing gum

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Punč

Punch

6000 ml

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



Krumpiruš
Potato Pie

6000 g - 100g/kom.



sobna temp.
10 min



15-20 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



Štrukli
Cheese-Filled Thin Pastry
(Strudel)
100 g



cca 30 min



cca 15 min

Štrukli s vrhnjem
Cheese-Filled Thin pastry
with cream (Strudel)
1640 g



cca 45 min



Torbica šunka i sir

Ham and cheese slices

100 g



sobna temp.
10-15 min



20-25 min



Danski kolač

Danish Pastry

65 g



sobna temp.
10-15 min



15-20 min



Lisnato tijesto

Puff Pastry

500 g



Lisnato tijesto

Puff Pastry

1650 g



Fresco Lisnato tijesto

Fresco Puff Pastry

1650 g



Pogačice sa sirom

Cheese-Filled Slices

70 g



cca 25 min



Savijača s višnjom

Sour Cherry Strudel

100 g / 400 g



cca 25-30 min

Savijača s vanilijom i šumskim voćem

Vanilla and berries strudel

100 g / 400 g



cca 25-30 min

Savijača sa sirom

Cheese strudel

100 g / 400 g



cca 25-30 min

Savijača s jabukama

Apple strudel

400 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

44 g / 45 g



3 - 5 min

Pecivo kukuruzno

Corn rolls

44 g / 45 g



3 - 5 min

Pecivo kukuruzno sa sjemenkama

Corn rolls with seeds

44 g



3 - 5 min

Pecivo tamno

Dark rolls

45 g



3 - 5 min

Pecivo zrnato (lan, sezam)

Grainy rolls (flax, sesame)

44 g / 45 g



3 - 5 min

Pecivo graham

Graham rolls

45 g



3 - 5 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

**Croissant s maslacem**

Croissant with butter
60 g



sobna temp.
15 min



15-20 min

Croissant s maslacem, čokolada

Croissant with butter, chocolate
85 g



sobna temp.
30 min



cca 20 min

Croissant s maslacem, marelica

Croissant with butter, apricot
85 g



sobna temp.
15 min



cca 20 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

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





Mrkva rezana

Carrot sliced
4 x 2500 g

kolutiči,
valoviti rez;
crinkle cut



Mrkva kocka

Carrot cubes
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



Prokulica

Brussels sprouts
4 x 2500 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



Šparoge zelene

Asparagus green
10 x 1000 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

3 x 2500 g

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



**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*



Povrće miješano za juhu

Soup vegetable mix

4 x 2500 g



Đuveč premium

Gyuvech Premium

4 x 2500 g

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





Medaljoni sa špinatom
Spinach medallions

4 x 2500 g

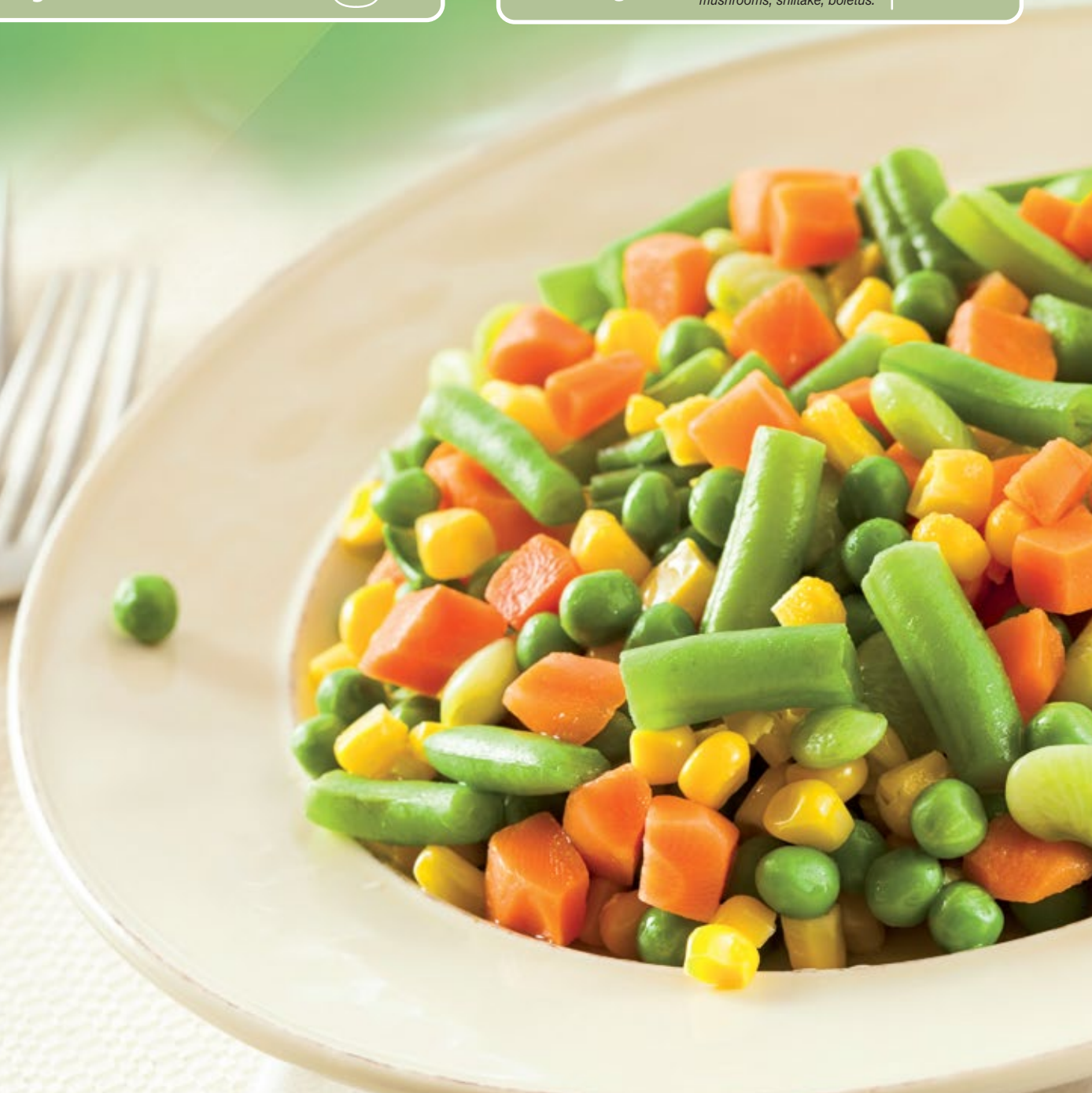
Medaljoni od povrća pripremljeni od svježeg špinata, mrkve, sira, heljde, luka i sjemenki suncokreta, sa začinskim biljem u krušnim mrvicama.
Medallions of vegetables prepared from fresh spinach, carrots, cheese, buckwheat, onion and sunflower seeds, herbs with the breadcrumbs.



Mješavina gljiva
Mushroom mix

4 x 2500 g

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





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 Rosti

French Fries Rosti

4 x 2500 g



Pommes frites Noisette

French Fries Noisette

4 x 2500 g



Pekarski krumpir

Potato wedges

4 x 2500 g

Kriške mladog
krumpira
s korom;
Potato Wedges
skin on



**Pommes frites
Julienne**

French Fries Julienne

4 x 2500 g

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



Fresco Pommes Frites 2,5 kg

Fresco Pommes Frites 2,5 kg

4 x 2500 g





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







Grašak
Green peas

4 x 2500 g



Brokula
Broccoli

4 x 2500 g



Mahuna žuta
French beans yellow

4 x 2500 g



Mahuna zelena
French beans green

4 x 2500 g



Blitva list (briket)
Swiss chard leaf (pellet)

4 x 2500 g



FRESCO Carsko povrće_ugostiteljska pakiranja
FRESCO Kaiser vegetables_HoReCa assortment



Carska mješavina povrća
Kaiser vegetables

4 x 2500 g

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



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



Smrznuta riba i plodovi mora_ugostiteljska pakiranja

Morska riba_Sea fish



Aljaška kolja filet

Alaska pollock fillet

IQF, cca 120 -180 g/kom, 20% glazure



Bakalar filet

Cod fillet

Interfolirano, 220-460 g/kom, 0% glazure



Bakalar filet

Cod fillet 140-200 g/pc

IQF, 140-200 g/kom, 20% glazure



Brancin očišćeni, jadranski

Sea bass, gutted, Adriatic origin

IQF, cca 200-300 g/kom



Brancin filet s kožom

Sea bass fillet skin on

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

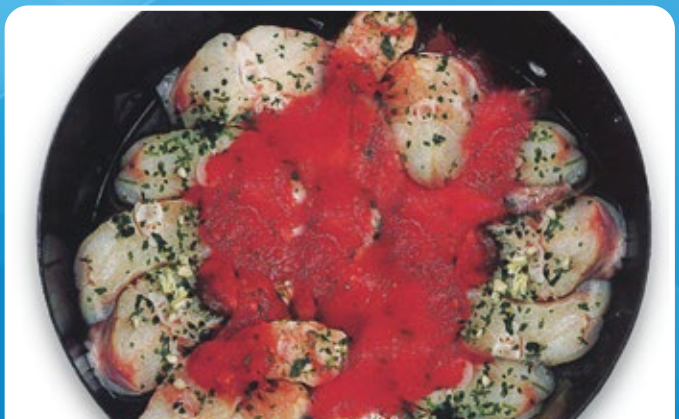
IQF, 150-250 g/kom, 20% glazure



Gavuni

Smelt

IQF, cca 400 kom/kg



Grdobina rep, bez kože

Monkfish tail, skinless

IQF, 1500-2000 g/kom



Smrznuta riba i plodovi mora_ugostiteljska pakiranja

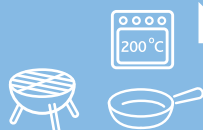
Morska riba_Sea fish



Iverak filet

Flounder fillet

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



Losos filet s kožom

Salmon fillet skin on

IQF, 1000-1500 g/kom, bez glazure



Losos dimljeni filet

Smoked salmon fillet

200 g/kom, vacuum pakiranje

*NAKON ODMRZAVANJA
SPREMNO ZA
KONZUMACIJU



Losos bez glave i utrobe

Salmon headless and gutted

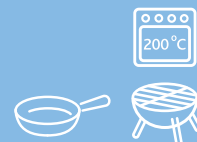
IQF, 2,7-4 kg/kom



Losos odrezak s kožom, s kosti

Salmon steak skin on, bone in

IQF, 100-200 g/kom, 20% glazure





Lignja patagonica

Squid patagonica, whole

blok, C 9-12 cm

blok, C 10-13 cm, Pescapuerta

blok C3 16-19 cm, Pescapuerta

blok C3 16-20 cm

blok, C4 12-16 cm, Pescapuerta

blok, C4 12-16 cm



Lignja patagonica očišćena

Whole cleaned squid patagonica

blok, 4x2 kg

blok, 4x2 kg - FRESCO

blok, 4x2 kg C4 očišćena



Lignja patagonica kolutići i krakovi

Squid patagonica rings and tentacles

blok, 4x2 kg



Lignja afrička

Whole african squid

blok, S 15-18 cm, neočišćena

blok, M 18-25 cm, neočišćena



Lignja indijska

Squid India, whole

blok, 3-6 kom/kg, 6x2 kg, 10% gl

blok, 6-10 kom/kg, 6x2 kg, 10% gl



Lignja kalifornijska

Squid california, whole



Kolutići i krakovi

Squid rings and tentacles

blok, 4x2 kg



Totan lignjun-očišćeni

Whole squid cleaned

blok, 2 x 2,5 kg



Lignja očišćena

Squid cleaned

blok 4x2 kg



Totan lignjun

Squid illex/NZ

blok, 60-120 g/kom



Smrznuta riba i plodovi mora_ugostiteljska pakiranja

Morska riba_Sea fish



Sipa cijela

Cuttletfish whole

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



Hobotnica

Octopus

bombica, 1000-2000 g/kom, 10% glazure
bombica, 2000-3000 g/kom, 10% glazure
flower, 1500-2000 g/kom, 0% glazure



Sabljarka komadi bez kože i centralne kosti

*Swordfish loin, skin off,
without central bone*

IQF, 3-7 kom/kg, bez glazure



Krakovi rezani i kuhani

*Gigant squid tentacles sliced and
cooked*

IQF, 5% glazure



Krakovi divovske lignje

Gigant squid tentacles

5% glazure, 12x1 kg



Morski pas komadi bez kože sa centralnom kosti

*Shark portions skinless, with
central bone*

IQF, 3-5 kg/kom

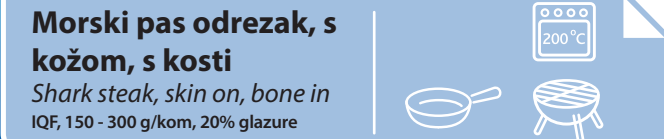


Tuna komadi, bez kože, bez centralne kosti

*Tuna loins without skin
and central bone*

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

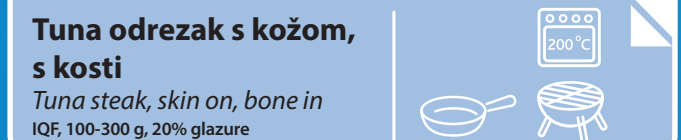
IQF, 3-6 kg/kom, bez glazure



Morski pas odrezak, s kožom, s kosti

Shark steak, skin on, bone in

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



Tuna odrezak s kožom, s kosti

Tuna steak, skin on, bone in

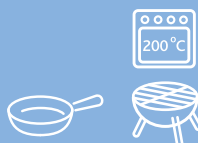
IQF, 100-300 g, 20% glazure



Morska riba_Sea fish



**Orada očišćena
jadranska**
Sea bream, gutted
IQF, 200-300 g/kom



**Orada filet s kožom
jadranski**
Sea bream fillet, skin on
IQF, 70-140 g/kom, 20% glazure



Oslić bez glave (Hubbsi)
Hake (Hubbsi), headless and gutted Hubbsi
Interfolirani, 80-200 g/kom



Oslić bez glave (Hoki)
Hake(Hoki), headless and gutted Hoki
Interfolirani, 100-300 g/kom



Oslić filet Hubbsi
Hake fillet Hubbsi
Interfolirani, bez glazure i aditiva, 60-200 g/kom.
2x7 kg, 3x7 kg



Papalina
Sprat
IQF, 90-130 kom/kg



Frozen fish and seafood products_HoReCa assortment

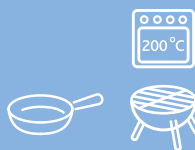
Morska riba_Sea fish



Skuša cijela

Mackerel whole

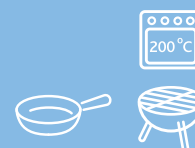
IQF, 3-5 kom/kg
blok, 4-6 kom/kg



Skuša filet s kožom

Mackerel fillet skin on

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



Škarpina bez glave

Redfish, headless and gutted

Interfolirana, -300 g/kom
Interfolirana, +300 g/kom



Škarpina filet s kožom

Redfish fillet skin on

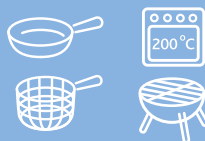
IQF, 100-250 g/kom, 20% glazure



Srdela bez glave

Pilchard, gutted

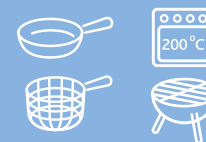
IQF, cca 60 kom/kg



Srdela filet s kožom

Pilchard fillet, skin on

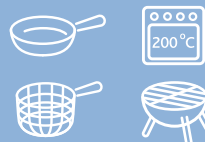
IQF, cca 60 kom/kg, 0% glazure



Srdela cijela

Pilchard whole

IQF, cca 40 kom/kg



Morska riba_Sea fish



Gamberi

Peeled shrimp tails

IQF, 70-100 kom/kg, 25% glazure

IQF, 100-200 kom/lb, 35% glazure

IQF, 70-100 kom/lb, 5x2 kg, 25% glazure



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

blok, 21-30 kom/kg, 25% glazure



Škampi meso

Scampi meat

IQF, 45-60 kom/lb, 15% glazure, 10x1 kg



Kozice Argentinske

Prawns, (Argentina)

10-20 kom/kg, 0% glazure, 6x2 kg

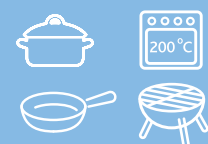
30-40 kom/kg, 0% glazure, 6x2 kg



Jastog blanširani (Kuba)

Lobster blanched (Cuba)

IQF, 740-860 g/kom (Kuba)



Morska riba_Sea fish



Dagnje očiščene

Mussels shelled

IQF, 100-200kom/kg

IQF, 100-200kom/kg, 5x2 kg

IQF, 200-300kom/kg

IQF, 300-500kom/kg



Plodovi mora

Seafood mix

IQF, 15% glazure, 5x2 kg

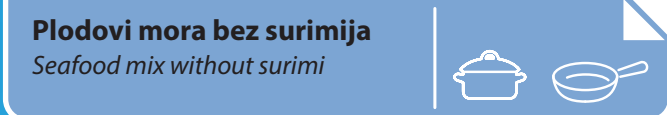
IQF, 15% glazure, Fresco



Surimi riblji štapići

Surimi crab sticks

IQF, 40x250g



Plodovi mora bez surimija

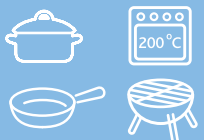
Seafood mix without surimi



**Jakovljeve kapice
u pola školjke**

Shells Scallops (Capesante)

IQF, 9-11 kom/kg, 15% glazure



Surimi komadići

Surimi chunks

IQF, 6x2 kg



Morska riba_Sea fish



Panirani filet oslića

Breaded hake fillet

IQF, 55% ribe



Panirana riblja pločica

Breaded fish portion

IQF, 100 g/kom, 58% ribe



Panirani kolutići lignje 1 kg

Breaded squid rings 1 kg

IQF, 40% lignje



Panirana pločica od lignje

Breaded squid portion

IQF, 100 g/kom



Panirani riblji štapići

Breaded fish fingers

IQF, 40% ribe, 25 g/kom



Panirani surimi račići

Breaded surimi shrimps

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



Panirani štapići od lignje

Breaded squid fingers

IQF, 61% lignje, 25 g/kom



Panirana surimi klijesta raka

Breaded surimi pliers shrimps

4 x 1 kg



Smrznuta riba i plodovi mora_ugostiteljska pakiranja

Slatkovodna riba_Fresh water fish



Pastrva kalifornijska, očičšana

Californian trout, gutted
IQF, 200-250 g/kom



Smuđ filet s kožom

Pike perch fillet skin on
IQF, +250 g/kom, 20% glazure



Pangasius filet

Pangasius fillet

IQF, -300 g/kom, 20% glazure,
(red meet in the middle on, belly off,
fat off, light pink)

IQF, +300 g/kom, 20% glazure,
(red meet in the middle on, belly on,
fat on, light pink)





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



Bijelo meso_White meat



Pileći file, natural

Chicken breast fillet, natural
cca 10 kg, cca 12 kg



Pileći file, natural (Brazil)

Chicken breast fillet, natural (Brasil)
6x2 kg, 3x5 kg

Pileći file, usoljeni (Brazil)

Chicken breast fillet, salted (Brasil)
6x2 kg, 8x2 kg



Pileći batak i zabatak

Chicken leg quarter
cca 10 kg



Pileća krilca

Chicken wings
cca 10 kg, cca 12 kg



Grill Pile

Chicken griller
1,2 kg-1,4 kg, cca 12 kg



Grill Patka

Duck griller
3 x 2 kg



Pureći file

Turkey breast fillet
cca 15 kg



Pureći batak

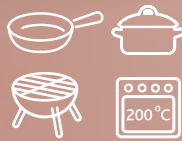
Turkey drumstick
cca 10 kg



Crveno meso *Red meat*



Biftek 2,5+ kg/kom
Beef tenderloin 2,5+ kg/kom
cca 15 kg



Biftek 2-2,5 kg/kom
Beef tenderloin 2-2,5 kg/kom
cca 12 kg
cca 15 kg



Biftek 1,5-2 kg/kom
Beef tenderloin 1,5-2 kg/kom
cca 12 kg
cca 18 kg



Juneći ramsteak bez kosti
Beef striploin without bones
cca 12 kg



Juneći fileki 2,5 kg
Beef tripe
2 x 2,5 kg/kom.
5 x 2,5 kg/kom.



Janjeći kotleti
Lamb chops
IQF, cca 5 kg



Crveno meso_Red meat



Svinjski file

Pork tenderloin

cca 10 kg



Svinjski vrat bez kostiju

Pork collar, boneless

cca 15 kg



Svinjski but bez kostiju

Pork leg boneless

4D, cca 20 kg



Mesne prerađevine *Meat ready meals*



Burger

Burger

100 g/kom, 3050 g



Čevapčići

Cevapcici

20 g/kom, 3000 g



**Panirani pileći
filet**

Breaded Chicken fillet

170 g/kom, 3 kg

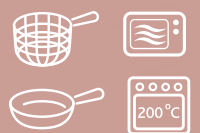


**Panirani pureći
Cordon bleu**

Breaded turkey Cordon Bleu

100 g/kom, 3 kg

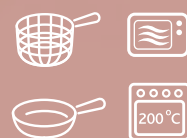
150 g/kom, 3 kg



**Panirani pureći
odrezak**

Breaded Turkey steak

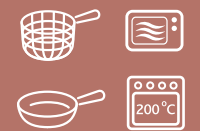
120 g/kom, 3 kg



**Panirani pileći
Cordon bleu**

Breaded chicken Cordon Bleu

150 g/kom, 3 kg





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

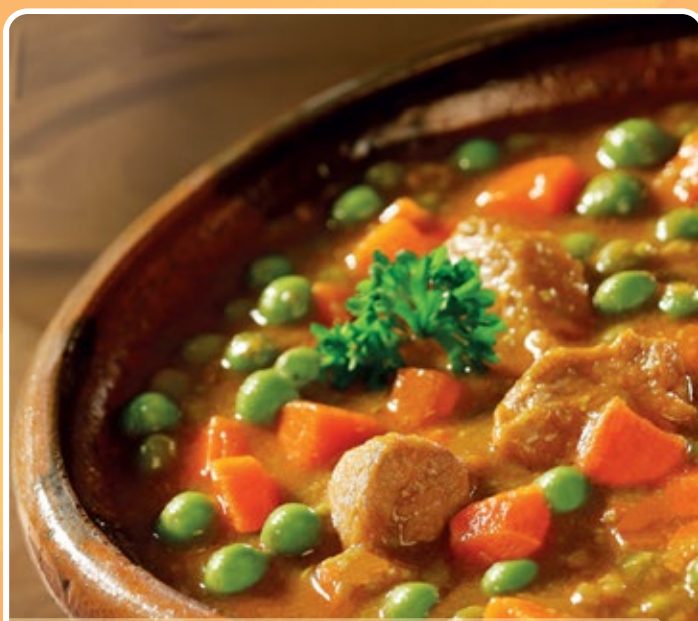
2,5 kg/kom (piece)



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 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 propirjajte 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
099757	Štrumpfovi (vanilija, žvaka)	Strumpfovi (vanilla, chewing gum)	kom.	3850116997575	1	3850116016405	48
099203	Jaffa (čokolada, naranča)	Jaffa (chocolate, orange)	kom.	3850116992037	1	3850116015835	96
099753	Schwarzwald (čokolada, vrhnje i višnja)	Schwarzwald (chocolate, cream, sour cherry)	kom.	3850116997537	1	3850116016382	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
099746	Schwarzwald (čokolada, vrhnje i višnja)	Schwarzwald (chocolate, cream, sour cherry)	kom.	3850116997469	1	3850116016351	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
099751	Štrumpfovi (vanilija, žvaka)	Strumpfovi (vanilla, chewing gum)	kom.	3850116997513	1	3850116016375	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	11,6	12	7
088387	Fresco lisnato tijesto, 1650 g	Fresco puff pastery, 1650 g	kom.	3850116031330	11,6	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	6	4
Slano tijesto		Salt pastery					
086452	Pogačice sa sirom 70 g	Cheese - Filled Slices, 70 g	kom.	3850116030791	5,95	12	85
099613	Torbica šunka sir 100 g	Ham and cheese filled pastry 100 g	kom	3850116032153	5,00	10	50
099569	Kukuruzni prutići 100 g	Corn bars	kom.	3850116032108	5	12	52
086559	Štrukli 100 g	Cheese-Filled Thin Pastery (Strudel), 100 g	kom.	3850116030890	7,5	12	75
Slatko tijesto		Sweet pastery					
086447	Mini croissant 35 g	Mini croissant, 35 g	kom.	3850116030784	2,52	8	72
088517	Mini croissant lješnjak 35 g	Mini croissant Hazelnut , 35 g	kom.	3850116031477	5,25	8	150
088519	Mini croissant marelica 35 g	Mini croissant Apricot, 35 g	kom.	3850116031484	5,25	8	150
086431	Croissant 70 g	Croissant, 70g	kom.	3850116030777	2,52	8	36
086585	Croissant lješnjak 75 g	Croissant Hazelnut, 75 g	kom.	3850116030913	4,5	8	60
086564	Croissant marelica 73 g	Croissant Apricot, 73 g	kom.	3850116030906	4,38	8	60
010100	Croissant s maslacem, prazni 60g	Croissant Butter 60g	kom.	3850116032498	6,00	9	100
010098	Croissant s maslacem, čokolada 85 g	Croissant Butter, Chocolate 85 g	kom.	3850116032474	6,46	9	76
010099	Croissant s maslacem, marelica 85 g	Croissant Butter, Apricot 85 g	kom.	3850116032481	6,46	9	76
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
089919	Ledolette kakao krem 30 g	Ledolette Cocoa filling, 30 g	kg	3850116031811	3	10	3
089917	Ledolette lješnjak 30 g	Ledolette Hazelnut filling, 30 g	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					
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
099952	Pecivo bio lan sezam 44 g	Bio flax and sesame seed rolls 44 g	kom.	3850116032344	6,16	9	140
099946	Pecivo kajzerica 44 g	Kaiser rolls 44 g	kom.	3850116032313	3,52	9	80
099955	Pecivo kukuruzno sa sjemenkama 44 g	Corn rolls with seeds 44 g	kom.	3850116032351	6,16	9	140
099948	Pecivo kukuruzno 44 g	Corn rolls 44 g	kom.	3850116032320	6,16	9	140
099950	Pecivo suvitol 44 g	Suvitol rolls 44 g	kom.	3850116032337	6,16	9	140

Logističke tablice

Povrće i voće_ugostiteljska pakiranja *Vegetables and fruits_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
Bazno Povrće		Basic Vegetable					
080459	Blitva list (briket)	Swiss chard leaf (pellet)	kg	3850116061030	4x2,5 kg	18	63
075782	Brokula 2,5 kg	Broccoli 2,5 kg L	kom.	3850116060033	4	18	48
061033	Cvjetača L	Couilflower L	kg	3850116060415	4x2,5 kg	18	54
082710	Grašak 2,5 kg L	Green peas 2,5 kg L	kom.	3850116060057	4	18	72
082822	Kukuruz šećerac L	Sweet corn (L)	kg	3850116060361	4x2,5 kg	18	72
099811	Kukuruz šećerac 2,5 kg	Sweet corn 2,5 kg L	kg	3850116063003	4x2,5 kg	18	72
069073	Luk kockice	Onion dices	kg	3850116060491	4x2,5 kg	18	63
087796	Mahuna zelena 2,5 kg L	French beans green 2,5 kg L	kom.	3850116061863	3	18	72
087799	Mahuna žuta 2,5 kg L	French beans yellow 2,5 kg L	kom.	3850116061870	3	18	72
074988	Mahuna zelena cijela (olovka)	French beans green whole (pencil pod)	kg	3850116060521	4x2,5 kg	18	81
069026	Mrkva baby 6-14	Baby carrots 6-14 (L)	kg	3850116060545	4x2,5 kg	18	72
083151	Mrkva kocka L	Carrot cubes (L)	kg	3850116060552	4x2,5 kg	18	72
099831	Mrkva kocka	Carrot cubes	kg	3850116063089	4x2,5 kg	18	72
069005	Mrkva rezana	Carrot sliced	kg	3850116060569	4x2,5 kg	18	72
068994	Prokulica 2,5 kg	Brussels sprouts 2,5 kg L	kg	3850116060590	4x2,5 kg	18	54
085070	Špinat fino sjeckani briket	Spinach fine chopped (pellet)	kg	3850116061436	4x2,5 kg	18	72
081872	Špinat list briket	Spinach leaves (pellet)	kg	3850116061221	4x2,5 kg	18	63
084026	Šparoge zelene UG	Asparagus green	kg	3850116061405	10x1 kg	18	53
086083	Bob UG L	Broad bean (L)	kg	3850116061481	4x2,5 kg	18	72
Mješavine povrća		Vegetable mixes					
099255	Carsko povrće 2,5 kg	Kaiser vegetables 2,5 kg	kom.	3850116062655	3	18	72
082705	Grašak-mrkva 2,5 kg L	Green peas carrot 2,5 kg L	kom.	3850116061252	4	18	72
078261	Meksička mješavina	Mexican mix	kg	3850116060873	4x2,5 kg	18	81
077696	Đuveč premium	Gyuvetch premium	kg	3850116060866	4x2,5 kg	18	63
099828	Povrće miješano za salatu	Salad vegetable mix	kg	3850116063072	4x2,5 kg	18	72
087781	Grill povrće UG	Grill vegetable	kg	3850116061603	4x2,5 kg	18	99
087049	Mješavina gljiva UG	Mushrume mix	kg	3850116061634	4x2,5 kg	18	63
Gotova jela od povrća		Ready meals of vegetables					
088335	Medaljoni sa špinatom UG	Spinach medallions	kg	3850116062150	4x2,5 kg	12	54
Krumpir		Potato					
068419	Kroketi od krumpira 2,5 kg	Potato croquettes 2,5 kg	kom.	3850116060460	4	18	72
083861	Ploške mladog krumpira 2,5 kg	Dollar chips 2,5 kg	kom.	3850116061177	4	18	64
083856	Pekarski krumpir-kriške s korom 2,5 kg	Potato wedges-skin on 2,5 kg	kom.	3850116061139	4	18	64
079547	Pommes frites 2,5 kg	Pommes frites 2,5 kg	kom.	3850116061016	4	18	72
089906	Pommes Noisettes kuglice UG	Pommes Noisettes	kg	3850116062624	4x2,5 kg	18	63
089908	Pommes Duchesse, puslice pirea UG	Pommes duchesse	kg	3850116062631	4x2,5 kg	18	63
089910	Pommes Rösti, krumpirovi popečci UG	Pommes Rösti	kg	3850116062648	4x2,5 kg	18	72
079984	Fresco pommes frites 2,5 kg	Fresco pommes frites 2,5 kg	kom.	3850116060736	4	18	72
088111	Horeca pommes 2,5 kg	Horeca pommes rites 2,5 kg	kg	3850116062082	4x2,5 kg	18	72
099563	Pommes frites Turbo Plus	Pommes frites Turbo Plus	kg	8710449999286	5x2,5 kg	18	45
099560	Pommes frites Stealth fries	Pommes frites Stealth fries	kg	8711571019057	4x2,5 kg	18	72
010013	Pommes frites 6/6 Fast Track	Pommes frites 6/6 Fast Track	kg	8711571047180	4x2,5 kg	18	56
Voće		Fruits					
085754	Borovnica ug L	Blueberry ug L	kg	3850116060941	4x2,5 kg	18	72
085780	Malina ug	Raspberry ug	kg	3850116061467	4x2,5 kg	18	48
086660	Šumsko voće ug L	Wild fruit ug L	kg	3850116061528	4x2,5 kg	18	72
086655	Kupina divlja ug L	Wild blackberry ug L	kg	3850116061535	4x2,5 kg	18	72
064771	Višnja	Sour cherry	kg	3850116061214	10 kg	18	63
087814	Višnja 2,5 kg	Sour cherry 2,5 kg (L)	kom.	3850116061825	3	18	72
Fresco povrće		Fresco vegetables					
Bazno povrće		Basic vegetable					
080464	"F" Blitva list (briket)	"F" Swiss chard leaf (pellet)	kg	3850116804644	4x2,5 kg	18	45
074439	"F" Brokula	"F" Broccoli	kg	3850116744391	4x2,5 kg	18	54
082731	F Grašak	"F" Green peas (L)	kg	3850116744025	4x2,5 kg	18	63
099365	"F" Kukuruz šećerac	"F" Sweet corn	kg	3850116744704	4x2,5 kg	18	64
099839	"F" Mrkva kocka	"F" Carrot cubes	kg	3850116998398	4x2,5 kg	18	72
082773	"F" Mahuna zelena L	"F" French beans green (L)	kg	3850116744865	4x2,5 kg	18	63
082768	"F" Mahuna žuta L	"F" French beans yellow (L)	kg	3850116744919	4x2,5 kg	18	63
Mješavine povrća		Vegetable mixes					
082747	"F" Grašak-mrkva L	"F" Green peas - carrot (L)	kg	3850116744650	4x2,5 kg	18	72
099837	"F" Miješano za salatu	"F" Salad vegetable mix	kg	3850116998374	4x2,5 kg	18	72
099435	"F" Carsko povrće	"F" Kaiser vegetables	kg	3850116994352	3x2,5 kg	18	72

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
	Morska riba	Sea fish					
070723	Gavuni IQF 12 kg	Smelt IQF, 12 kg	kg	3850116041049	12	24	56
088817	Grdobina rep bez kože 1500-2000 g/kom, cca 18 kg	Monkfish tail, skinless 1500-2000 g/pc, 18 kg approx*	kg	3850116044088	cca 18	24	30
010142	Grdobina rep bez kože +1500 g/kom, cca 10 kg	Monkfish tail, skinless +1500 g/pc, 10 kg approx	kg	3850116046914	cca 10	24	64
076480	Losos bez glave i utrobe 2,7 - 4 kg/kom, cca 20 kg	Salmon headless and gutted; 2,7 - 4 kg, 22 kg approx	kg	3850116040431	cca 20	18	21
087913	Brancin očišćeni 200-300 g/kom, jadranski, 10 kg	Sea bass, gutted, 200-300 g/pc, Adriatic, 10 kg	kg	3850116043777	10	24	48
099421	Orada očišćena jadranska 200-300 g/kom, IQF, 10 kg	Gilthead sea bream, IQF, gutted 200-300 g/kom, Adriatic, 10 kg	kg	3850116046211	10	24	40
010115	Oslić bez glave Hoki 100-300 g/kom, cca 25 kg	Hake H&G Hoki 100-300 g/pc, approx 25 kg	kg	3850116046808	cca 25	24	30
010156	Oslić bez glave Hoki 100-300 g/kom, cca 23*	Hake H&G Hoki 100-300 g/pc, approx 23*	kg	3850116074757	cca 23	24	30
069190	Oslić bez glave Hubbsi 80-200 g/kom	Hake H&G Hubbsi 80-200 g/pc	kg	3850116844879	cca 20	24	27
077771	Papalina IQF, 90-130 kom/kg, 10 kg	Sprat IQF, 100-120 pc./kg, 10 kg	kg	3850116777719	10	12	72
087835	Skuša 3-5 kom/kg, IQF	Mackerel, 3-5 pc /kg IQF	kg	3850116043814	20	18	32
069400	Skuša 4-6 kom/kg, IQF	Mackerel, 4-6 pc /kg IQF	kg	3850116040578	20	18	45
069507	Srdela bez glave, očišćena	Pilchard H&G	kg	3850116040585	10	12	60
010118	Srdela cijela 40-50 kom/kg, IQF	Pilchard whole 40-50 pc/kg IQF	kg	3850116046839	10	12	65
068882	Škarpina BG - 300 g, 21 kg	Redfish H&G - 300 g, 21 kg	kg	3850116040257	21	24	52
069720	Škarpina BG + 300 g, 21 kg	Redfish H&G + 300 g, 21 kg	kg	3850116040608	21	24	52
010046	Aljaška kolja filet, IQF, 120-180 g/kom 20% gl.	Fillet Alaska pollock 110-170 g/pc. IQF, 20% glaze	kg	3850116046747	5	24	112
089233	Bakalar filet 220-460 g/kom, IQF	Cod fillet cca 25 kg 220-460 g/pc	kg	3850116044798	cca 27	24	48
089222	Bakalar filet 2x7kg	Cod fillet cca 2x7 kg	kg	3850116044750	cca 14	24	54
088746	Bakalar filet 140-200 g/kom, IQF, 20% gl., 5 kg	Cod fillet 140-200 g/pc, IQF, 10% glaze	kg	3850116043722	5	24	64
099440	Brancin filet s kožom 150-250 g/kom, IQF, 20% gl., 10 kg	Sea bass fillet skin on 150-250 g/pc, IQF, 20% glaze, 10 kg	kg	3850116046242	10	18	76
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 1000-1500 g/kom	Salmon fillet with skin, 1000-1500 g/pc	kg	3850116043760	10	18	42
071720	Losos odrezak 100-250 g/kom s kožom, 20% gl.	Salmon steak 100-250 g, skin on, 20% glaze	kg	3850116040455	8	18	81
088955	Losos dimljeni filet 200g	Smoked salmon fillet 200 g, vacuum	kom	3850116044224	10	12	210
010012	Orada filet s kožom 150-250 g/kom, 20% gl., 10 kg	Sea bream fillet, skin on, 150-250 g/pc, IQF, 20% glaze, 10 kg	kg	3850116046662	10	18	76
088367	Morski pas odrezak, 150-300 g/kom, 20% gl.	Shark steak; 150-300 g; 20% glaze	kg	3850116043791	7	18	90
077883	Morski pas komadi 3-5 kg, bez kože, SK, cca 10 kg	Shark portions 3-5 kg, skinless, with central bone	kg	3850116040486	cca 10	24	54
089255	Oslić filet interfolir. HUBBSI, bez glazure i aditiva, 2x cca 7 kg	Hake fillet interfoliated HUBBSI, no glazing and additives, 2x7 kg	kg	3850116045573	cca 14	18	54
067677	Oslić filet interfolir. HUBBSI, bez glazure i aditiva 3x7 kg	Hake fillet interfoliated HUBBSI, no glazing and additives, 3x7 kg	kg	3850116040523	21	18	48
010120	Sabljarka komadi bez kože i centr. kosti 3-7 kg/kom, cca 12 kg	Swordfish steak 3-7 kg/pc, skin off, no central bone, approx 12 kg	kg	3850116046853	cca 12	24	48
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
099957	Srdela filet s kožom, jadranski	Pilchard fillet skin on, Adriatic	kg	3850116046600		12	
088820	Škarpina filet sa kožom 100-250 g/kom, 20% gl, 5 kg	Redfish fillet skinless 100-250 g/pc, 20% glaze, 5 kg	kg	3850116044132	5	18	126
089175	Tuna komadi 3-6 kg, bez glazure cca 20 kg	Tuna loins 3-6 kg, no glaze, app. 20kg	kg	3850116044651	cca 20	24	42
010122	Tuna komadi 3-6 kg, 10% glazure, cca 20 kg	Tuna loins 3-6 kg, 10 % glaze, app. 20kg	kg	3850116046877	cca 20	24	35
079893	Tuna odrezak 100-300g, 20% glazure sa kožom	Tuna steak 100-300 g, 20% glaze, skin on	kg	3850116041117	5	24	96
087910	Hobotnica 1000-2000 g/kom (bombica), 10% gl.	Octopus 1000-2000 g/pc, 10% glaze	kg	3850116043487	13,6	24	64
089303	Hobotnica 2000-3000 g/kom (bombica), 10% gl.	Octopus 2000-3000 g/pc, 10% glaze	kg	3850116044958	13,6	24	48
010045	Hobotnica flower 1,5-2 kg/kom, bez gl., 15 kg	Octopus flower 1500-2000 g/pc, 0% glaze, 15 kg	kg	3850116046631	15	24	40
089043	Krakovi divovske lignje 12x1 kg, 5% gl.	Gigant squid tentacles 12x1 kg, 5% gl.	kg	3850116044415	12	24	56
089825	Krakovi rezani kuhani, 8 kg	Gigant squid tentacles sliced and cooked, 8 kg	kg	3850116045719	8	24	56
085679	Lignja afrička S 15-18 cm	Squid africa S 15-18 cm	kg	3850116043883	cca 12	24	72
085684	Lignja afrička M 18-25 cm	Squid africa M 18-25 cm	kg	3850116043890	cca 12	24	72
088708	Lignja indijska 6-10 kom/kg 10% gl. cca 12 kg	Squid India 6-10 kom/kg 10% gl. approx 12 kg	kg	3850116043876	cca 12	24	88
088706	Lignja indijska 3-6 kom/kg 10% gl. cca 12 kg	Squid india 3-6 kom/kg 10% gl. approx 12 kg	kg	3850116043869	cca 12	24	88
074119	Lignja kalifornijska cijela 10 kg	Squid california whole 10 kg	kg	3850116040202	10	24	80
089227	Lignja očišćena - blok 2 kg	Squid gutted - 2 kg block	kg	3850116044781	8	24	96
075894	Lignja patagonica očišćena - blok 2 kg	Squid patagonica gutted - 2 kg block	kg	3850116040752	8	24	96
089002	Lignja patagonica očišćena - blok 2 kg - FRESCO	Squid patagonica gutted - 2 kg block FRESCO	kg	3850116044354	8	24	96
099360	Lignja patagonica C4 očišćena - blok 2 kg	Squid patagonica C4 gutted - block 2 kg	kg	3850116046112	8	24	96
069281	Lignja patagonica C 10-13 cm cca 10 kg - Pescapuerta	Squid patagonica C 10-13 cm, app. 10 kg - Pescapuerta	kg	3850116040721	cca 10	24	96
010121	Lignja patagonica C3 16-19 cm cca 5 kg	Squid patagonica C3 16-19m app. 5 kg	kg	3850116046860	cca 5	24	182
078191	Lignja patagonica C3 16-19 cm cca 10 kg - Pescapuerta	Squid patagonica C3 16-19 cm. app.10 kg - Pescapuerta	kg	3850116040738	cca 10	24	96
010019	Lignja patagonica C3 16-20 cm cca 10 kg	Squid patagonica C3 16-20 cm. app.10 kg	kg	3850116046686	cca 10	24	
087965	Lignja patagonica C4 12-16 cm cca 5 kg - Pescapuerta	Squid patagonica C4 12-16 cm app. 5 kg - Pescapuerta	kg	3850116045269	cca 5	24	192
069367	Lignja patagonica C412-16cm cca 10 kg - Pescapuerta	Squid patagonica C412-16 cm, app.10 kg -Pescapuerta	kg	3850116040745	cca 10	24	96
099153	Lignja patagonica C4 12-16 cm cca 24 kg	Squid patagonica C4 12-16 cm, approx. 24 kg	kg	3850116045986	cca 25	24	30
082474	Lignja patagonica C4 12-16 cm cca 12 kg	Squid patagonica C4 12-16 cm, approx. 12 kg	kg	3850116046136	cca 12	24	66
089400	Lignja patagonica C4 12-16 cm cca 5 kg	Squid patagonica C4 12-16 cm, approx. 5 kg	kg	3850116045085	cca 5	24	182
089173	Lignja patagonica kolutiči i krakovi 4x2 kg	Squid patagonica rings and tentacles 4x2 kg	kg	3850116044644	8	24	96
078529	Kolutiči i krakovi (totan) - blok 2 kg	Squid rings and tentacles - 2 kg block	kg	3850116040929	4	24	96
010119	Totan-lignjun 60-120 g/kom cca 20 kg	Squid illex 60-120 g/pc, approx 20 kg	kg	3850116046841	cca 20	24	40
077584	Totan-lignjun očišćeni 2x2,5 kg	Squid gutted 2x2,5 kg	kg	3850116040714	5	24	96
088770	Sipa cijela +1000 g/kom, neočišćena 15% gl.	Cuttlefish whole +1000 not gutted block 12 kg, 15% glaze	kg	3850116044743	12	24	64
088727	Sipa cijela 500-1000 g/kom, neočišćena 15% gl.	Cuttlefish whole 500-1000 not gutted block 12 kg, 15% glaze	kg	3850116044682	12	24	64
010117	Dagnje očišćene 100-200 kom/kg IQF	Mussels shelled 100-200 pc/kg IQF	kg	3850116046822	10	18	72
089547	Dagnje očišćene 100-200 kom/kg IQF, 5x2 kg	Mussels shelled 100-200 pc/kg IQF, 5x2 kg	kg	3850116045238	10	18	72
010116	Dagnje očišćene 200-300 kom/kg IQF	Mussels shelled 200-300 pc/kg IQF	kg	3850116046815	10	18	72
089821	Dagnje očišćene 300-500 kom/kg IQF	Mussels shelled 300-500 pc/kg IQF	kg	3850116045696	10	18	72

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
Morska riba		Sea fish					
082885	Gamberi 100-200 kom/lb (35% gl.)	Peeled shrimp tails (gamberi) 100-200 pc/kg (35% glaze)	kg	3850116041308	10	18	64
075030	Gamberi 70-100 kom/lb (25% gl.), divlja kozica	Peeled shrimp tails (gamberi) 70-100 pc/kg (25% glaze)	kg	3850116040820	10	18	64
089544	Gamberi 70-100 kom/lb (25% gl.) 5x2 kg, divlja kozica	Peeled shrimp tails (gamberi) 70-100 pc/kg (25% glaze) 5x2 kg	kg	3850116045221	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
074897	Jastog blanširani 740-860 g/kom (Kuba), 10 kg	Lobster blanched 740-860 g/pc. (Cuba), 10 kg	kg	3850116040783	10	18	40
099370	Kozice argentinske 10-20 kom/kg, bez glazure (6x2 kg)*	Argentinian shrimps whole 10-20 kom/kg (6x2 kg)*	kg	3850116046143	12	18	64
089838	Kozice argentinske 30-40 kom/kg, bez glazure (6x2 kg)	Argentinian shrimps whole 30-40 kom/kg (6x2 kg)	kg	3850116045733	12	18	64
099587	Plodovi mora	Seafood mix	kg	3850116046440	10	18	30
089549	Plodovi mora 5x2 kg	Seafood mix, 5x2 kg	kg	3850116045245	10	18	72
089840	Plodovi mora FRESCO	Seafood mix FRESCO	kg	3850116045740	10	18	30
089330	Plodovi mora bez surimia	Seafood without surimi	kg	3850116045030	10	18	30
079092	Surimi riblji štapić s okusom raka 40x250 g	Surimi crab sticks 40x250 g	kg	3850116040370	40	18	64
099047	Surimi komadići	Surimi chunks	kg	3850116045924	5	18	60
089054	Škampi - meso 45-60 kom/lb, 10x1 kg, 15% gl.	Scampi meat 45-60 kom/lb, 10x1 kg, 15% gl.	kom.	3850116044484	10x1	18	64
084554	Škampi 10-15 kom/kg, (stiropor, kut), 10% g. (4x1,5 kg)	Scampi 10-15 pc/kg, 10% glaze (4x1,5 kg)	kg	3850116084558	6	18	90
084575	Škampi 16-20 kom/kg, (stiropor, kut), 10% gl. (4x1,5 kg)	Scampi 16-20 pc/kg, 10% glaze (4x1,5 kg)	kg	3850116084572	6	18	90
075366	Škampi 4-7, 1000 g	Scampi 4-7, 1000 g	kg	3850116040400	1	18	90
075371	Škampi 8-12, 1000 g	Scampi 8-12, 1000 g	kg	3850116040417	1	18	90
099607	Škampi 8-12, 12x1 kg	Scampi 8-12, 12x1 kg	kom.	3850116046396	1	18	40
086314	Škampi 13-16, 1000 g	Scampi 13-16, 1000 g	kom.	3850116041896	1	18	90
099609	Škampi 13-16, 12x1 kg	Scampi 13-16, 12x1 kg	kom.	3850116046402	1	18	40
086335	Škampi 17-20, 1000 g	Scampi 17-20, 1000 g	kom.	3850116041919	1	18	90
099611	Škampi 17-20, 12x1 kg	Scampi 17-20, 12x1 kg	kom.	3850116046419	1	18	40
099494	Škampi 21-30, 1000 g	Scampi 21-30, 1000 g	kom.	3850116046341	6	18	90
074262	Panirani oslić filet list 4 kg	Breaded hake fillet, leaf 4 kg	kg	3850116742625	4	18	108
088947	Panirani kolutići lignji cca 18 g/kom, 1 kg	Breaded squid rings approx. 18 g/psc 1 kg	kg	3850116040325	8	18	64
085161	Panirana pločica lignje cca 100 g/kom, 5 kg	Breaded squid plate approx. 100 g/pcs 5 kg	kg	5905009026356	5	18	100
089179	Panirana riblja pločica cca 100 g/kom, 5 kg	Breaded fish plate approx. 100 g/pcs 5 kg	kg	5900972001027	5	18	100
089594	Panirani riblji štapići 25 g/kom 5 kg, 40% ribe	Breaded fish fingers 25 g 5 kg	kg	3850116045443	5	18	60
089061	Panirani surimi račići cca 20 g/kom, 5kg	Breaded surimi shrimps approx. 20 g/pcs	kg	3850116044521	5	18	60
099363	Panirana surimi klješta raka 4x1 kg	Breaded surimi crab taste claws 10x1 kg	kg	3850116046129	4	18	120
079019	Panirani štapići lignje 25 g/kom, 61% lignje, 6 kg	Breaded squid fingers 25 g/kom, 61% squid, 6 kg	kg	5905009026097	6	18	120
089598	Panirani štapići lignje 25 g/kom, 41% lignje 6 kg	Breaded squid fingers 25 g, 41% squid, 6 kg	kg	3850116045450	6	18	120
Slatkovodna riba		Freshwater fish					
087529	Pastrva kalifornijska oč. 200-250 g/kom, 5 kg	Californian trout, gutted, 200-250 g/kom, 5 kg	kg	3850116042183	5	12	100
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	104
088145	Pangasius filet -300 g/kom, IQF, 20% gl.	Pangasius fillet, -300 g/kom, IQF, 20% glaze	kg	3850116044033	10	18	24
099100	Pangasius filet +300 g/kom, IQF, 20% gl.	Pangasius filet +300 g/kom, IQF, 20% glaze	kg	3850116030036	10	18	60

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)	Kutija na paleti/ Boxes on pallet
Bijelo meso		White meat					
088939	Pileći batak i zabatak 10 kg UG	Chicken leg quarter 10 kg	kg	3850116080819	10 kg	18	48
088937	Pileći file, natural cca 12 kg	Chicken fillet, natural cca 12 kg	kg	3850116080956	cca 12 kg	18	66
087865	Pileći file, natural cca 10 kg, blok	Chicken fillet, block natural cca 10 kg	kg	3850116080710	cca 10 kg	18	110
010144	Pileći file usoljeni Brazil 5 kgx3	Chicken fillet salted Brazil cca 5 kgx3	kg	3850116082141	cca 15 kg	18	80
099861	Pileći file usoljeni Brazil 2kgx6	Chicken fillet salted Brasil, 2 kgx6	kg	3850116081786	cca 12 kg	18	30
010020	Pileći file usoljeni Brazil 2 kgx8	Chicken fillet salted Brasil, 2 kgx8	kg	3850116081953	cca 16 kg	18	70
099361	Pileća krilca 2 kg, 12 kg	Chicken wings 12 kg	kg	3850116081571	12 kg	18	52
010024	Pileća krilca 2 kg, 10 kg	Chicken wings 10 kg	kg	3850116082011	10 kg	18	52
089073	Grill pile 1,2-1,4 kg/kom cca 12 kg	Chicken griller 1,2-1,4 kg/kom cca 12 kg	kg	3850116080895	cca 12 kg	12	40
099939	Grill pile domaće 1,6-2 kg/kom cca 12 kg	Chicken griller Croatian domestic 1,6-2 kg cca12 kg	kg	3850116081793	cca 12 kg	12	48
099598	Patka (2 kgx3)	Duck (2 kgx3)	kg	3850116081656	6 kg	12	90
099268	Pureći batak	Turkey leg	kg	3850116081564	cca 10 kg	18	65
085091	Pureći file	Turkey fillet	kg	3850116080444	cca 15 kg	18	50
Crveno meso		Red meat					
085588	Juneći ramsteak bez kosti cca 12 kg	Beef striploin without bones approx 12 kg	kg	3850116080840	cca 12 kg	12	24
085455	Bifteč +1,8 kg/kom IT cca 12 kg	Beef tenderloin +1,8 kg/pcs IT cca 12 kg	kg	3850116080628	cca 12 kg	24	30
010016	Bifteč 2-2,5 kg/kom A cca 15 kg	Beef tenderloin 2-2,5 kg/pcs A cca 15 kg	kg	3850116081915	cca 15 kg	24	32
010136	Bifteč +1,5 kg D cca 18 kg	Beef tenderloin +1,5 kg/pcs D approx 18 kg	kg	3850116082127	cca 18 kg	24	32
010129	Bifteč +1,8 kg D cca 18 kg	Beef tenderloin +1,8 kg/pcs D approx 18 kg	kg	3850116082110	cca 18 kg	24	32
010143	Bifteč +1,8 kg-3 kg S cca 12 kg	Beef tenderloin +1,8-3 kg/pcs S approx 12 kg	kg	3850116082134	cca 12 kg	24	44
085936	Juneći fileki 2,5 kg	Beef tripe 2,5 kg	kom.	3850139650785	2	18	56
099137	Juneći fileki 2,5 kg	Beef tripe 2,5 kg	kom.	3850116081533	5	18	66
010112	Svinjski file cca 10 kg	Pork tenderloin approx 10 kg	kg	3850116082097	cca 10 kg	18	100
010113	Svinjski vrat bez kostiju, cca 15 kg	Pork collar without bones, approx 15 kg	kg	3850116082103	cca 15 kg	18	77
099470	Janjeća kotleći, IQF, 5 kg	Lamb cutlet sliced bone in, IQF, 5 kg	kg	3850116081595	cca 5 kg	24	112
010022	Svinjski but 4D, cca 20 kg	Pork leg 4D cca 20 kg	kg	3850116081946	cca 20 kg	24	32
Prerađevine		Meat ready meals					
089273	Panirani pureći cordon bleu cca 100 g/kom, 3 kg	Breaded turkey cordon Bleu 100 g, 3 kg	kom.	3850116892733	3	12,00	36
089277	Panirani pureći odrezak cca 120 g/kom, 3 kg	Breaded turkey breast stake 120 g, 3 kg	kom.	3850116892771	3	12,00	36
099976	Panirani pileći file cca 170 g/kom, 3 kg	Breaded chicken filet 170 g, 3 kg	kg	3850116081809	3 kg	12,00	117
099979	Panirani pileći cordon bleu cca 150 g/kom, 3 kg	Breaded chicken cordon bleu 150 g, 3 kg	kg	3850116081816	3 kg	12,00	162
099984	Panirani pureći cordon bleu cca150 g/kom, 3 kg	Breaded turkey cordon bleu 150 g, 3 kg	kg	3850116081823	3 kg	12,00	162
078139	Burger 3050 g	Burger 3050 g	kom.	3850139380095	1	12,00	110
078170	Čevapčići 3000 g	Čevapčići 3000 g	kom.	3850139380118	1	12,00	110

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 2,5 kg	Risotto with chicken and vegetable 2,5 kg	kom.	3850116081236	10	6	4
089671	Gastro Fileki	Gastro Tripes	kom.	3850116081298	10	6	4
089673	Gastro Grah varivo	Gastro Beans stew	kom.	3850116081304	10	6	4
089675	Gastro Gulaš	Gastro Goulash	kom.	3850116081311	10	6	4
089677	Gastro Junetina s mrkvom i graškom	Gastro Beef with carrot and peas	kom.	3850116081328	10	6	4
089682	Gastro Sarma	Gastro Cabbage rolls	kom.	3850116081342	10	6	4
089669	Gastro Bolognese umak	Gastro Bolognese sauce	kom.	3850116081281	10	6	4
089819	Gastro Mahune varivo	Gastro Green beans stew	kom.	3850116081380	10	6	4
099081	Gastro Ćufte	Gastro meatballs	kom.	3850116081519	10	6	4
Gotova jela od tjest							
089950	Krumpiruša	Potato pie	kg	3850116081472	6	9	6
089953	Sirnica	Chesse pie	kg	3850116081489	6	9	6
089948	Zeljanica	Spinach pie	kg	3850116081465	6	12	6
Maslac							
087971	Maslac	Butter	kg	3850116080581	4,2	12	4,2

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