



 ECOTRADE

# PRESENTATION

[www.ecotrade.pl](http://www.ecotrade.pl)



LET'S GET TO KNOW EACH OTHER

# ABOUT US

Our company has been providing high-quality services for 30 years. Established in 1993, we have grown from a small local company into a trusted supplier of high-quality products. Our commitment to excellence has earned us a loyal customer base and an excellent reputation in the industry. We strive to deliver the best possible quality to our customers, and we take pride in the strong relationships we have built over the years





# ABOUT US

- We are a **Polish manufacturer** of technological additives for the bakery and confectionery industry
- **We offer our customers** high quality products and technological, technical and marketing support
- **30 years on the market**
- **More than 100 employees**

Main office and production facility  
44-100 Gliwice  
Okrężna 8 Street



## ABOUT US

- We have our own production facility which boasts the highest standards.
- In addition to producing bakery and confectionery mixes, we are also the authors of numerous recipes.





OUR OFFICES

# LOCATION

**Main office:**

- Gliwice

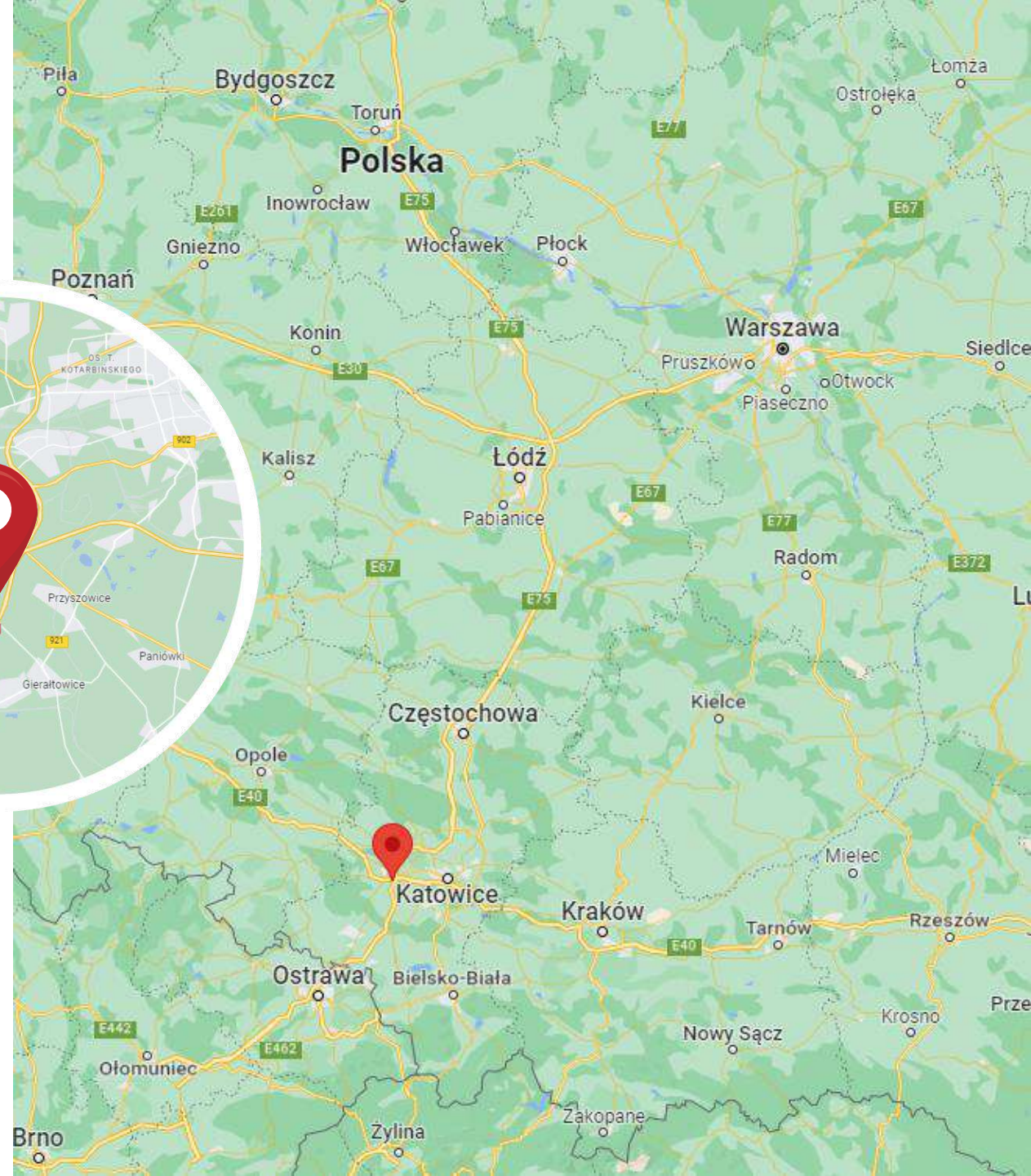
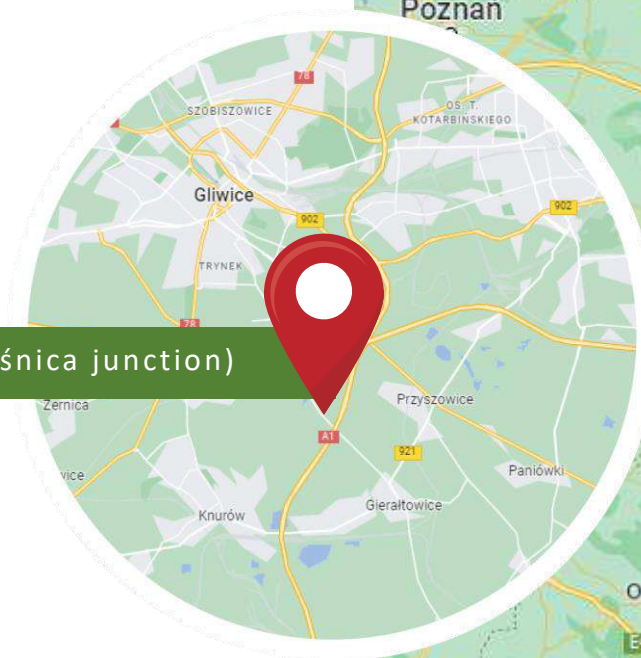
Intersection of A4 and A1 motorways (Gliwice Sońnica junction)

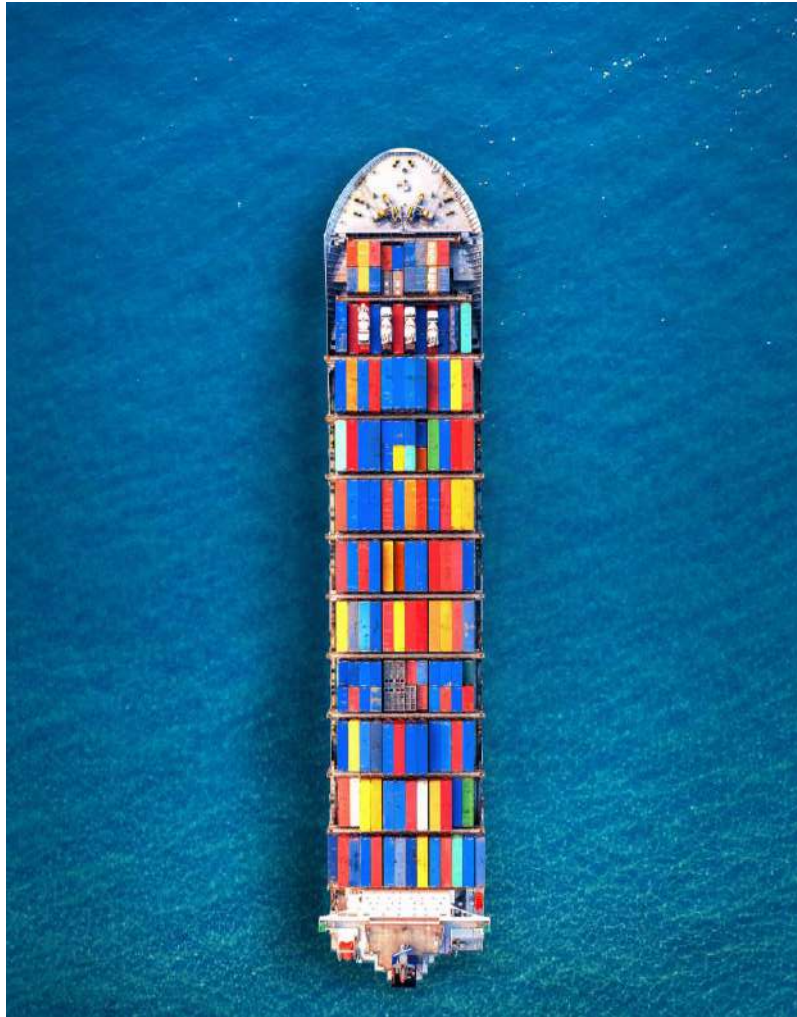
**We also have sales offices in:**

- Bydgoszcz
- Warsaw
- Tarnow

**We also have foreign sales offices in:**

- Ukraine
- Slovakia
- Czech Republic
- Germany





GLOBALLY

# LOCATION

**Our company has been operating in foreign markets for years.**

**We work with companies in such countries as:**

- Great Britain
- Lithuania
- Romania
- Greece
- Hungary
- Republic of Angola
- Democratic Republic of Congo
- Moldova
- Malta





# OUR MISSION

Production of safe products that meet client requirements and quality standards, with respect for the environment and sustainability.





CERTIFICATE

# IFS FOOD

In 2020, we received the IFS quality certificate. The purpose of implementing the IFS standard is to improve management systems as well as ensure the quality and safety of our products. Because of that consumers can trust that products they buy are safe. IFS Food covers basic six areas, which guarantee product safety and quality:

- *Operational processes*
- *Measurement, analysis and improvement*
- *Food Defence Plan*
- *Responsibility of Senior Management*
- *Food Safety and Quality Management System*
- *Resource Management*







# HACCP

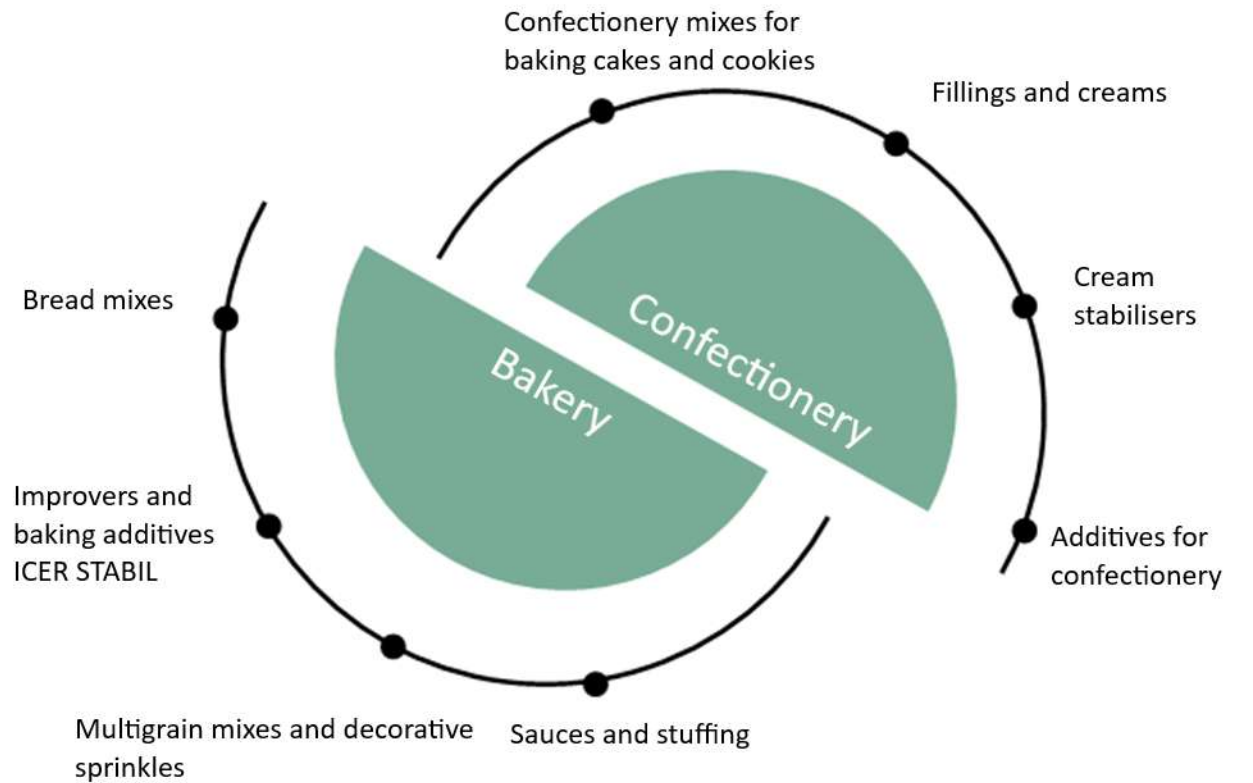
For companies in the food industry, **the implementation of HACCP is the basic** for maintaining safe and hygienic production.

Having a implemented HACCP Food Safety and Hygiene Management System confirms that the company provides products that are safe in terms of health.



ABOUT US

# OUR PRODUCTS







## TOP PRODUCTS

# WÓJT BREAD WITH TOMATO

- exceptionally aromatic wheat bread
- enriched with aromatic dried tomatoes and basil
- with the addition of potato flakes
- keeps freshness long time

## BASIC RECIPE

|                               |           |
|-------------------------------|-----------|
| <b>WÓJT BREAD WITH TOMATO</b> | 5KG       |
| Wheat flour type 500          | 5KG       |
| Yest                          | 0,25KG    |
| Water                         | 9,75-10KG |

## PROCESS PARAMETERS

|                            |          |           |
|----------------------------|----------|-----------|
| Mixing on low/high speed   | 2/10min  | 30°C      |
| Initial/final fermentation | 30/30min | 35°C      |
| Baking                     | 40-50min | 220-190°C |





TOP PRODUCTS

# GWAREK BREAD WITH SPELT FLOUR

- bread with the addition of **spelt**
- **original** taste and shape
- **rich in grains**, source of vitamins and minerals
- supports natural digestive processes and the cardiovascular system

## BASIC RECIPE

|                                      |                |
|--------------------------------------|----------------|
| <b>GWAREK BREAD WITH SPELT FLOUR</b> | 5KG            |
| Wheat flour type 750                 | 3KG            |
| Rye flour type 720                   | 2KG            |
| Yeast                                | 0,4KG          |
| Water                                | approx. 6,5 KG |

## PROCESS PARAMETERS

|                            |          |           |
|----------------------------|----------|-----------|
| Mixing on low/high speed   | 3/4min   | 27°C      |
| Initial/final fermentation | 20/40min | 35-40°C   |
| Baking                     | 30min    | 230-190°C |





## TOP PRODUCTS

# ICER STABIL

- deferred baking products
- delicate crumb, crispy crust and more distinct flavour
- a lower proportion of yeast and longer freshness
- product stability throughout the bakery-to-sales logistics process

## BASIC RECIPE

|                      |        |
|----------------------|--------|
| ICER STABIL          | 0,30KG |
| Wheat flour type 500 | 10KG   |
| Yest                 | 0,25KG |
| Water                | 4,80KG |
| Salt                 | 0,16KG |

## PROCESS PARAMETERS

|                            |              |       |
|----------------------------|--------------|-------|
| Mixing low/high speed      | 3/9min       | 26°C  |
| Initial/final fermentation | 15min/komora |       |
| Baking                     | 18min        | 240°C |





TOP PRODUCTS

# SUPER QUICK PLUS

- product with the addition of **durum wheat sourdough**
- **distinct flavour and delicate crumb**
- **specially selected ingredients ensure stability and, at the same time, repeatability of baking**
- wide range of application possibilities





TOP PRODUKTY

# FULL CHOCOLATE CAKE

- cake with a fluffy and moist crumb
- distinct chocolate flavour (12% of chocolate)
- wide range of application possibilities

## BASIC RECIPE

| CIASTO CZEKOLADOWE FULL | 1KG    |
|-------------------------|--------|
| Oil                     | 0,60KG |
| Eggs                    | 0,50KG |
| Water                   | 0,10KG |

## PROCESS PARAMETERS

|                     |       |       |
|---------------------|-------|-------|
| Mixing on low speed | 3min  |       |
| Baking              | 20min | 180°C |





TOP PRODUCTS

# CREAM STABILISERS

- high quality products, that provide flavour and stability to cream
- gelatine and gelatine free
- a wide range of flavours
- they blend perfectly with whipped cream SUPER ELITA and SUPER ELITA sugar-free





TOP PRODUCTS

# COOKIES

- wide variety of flavours and shapes
- technologically adapted to production on **industrial lines and traditional methods**
- a **lower** proportion of yeast and **longer** freshness
- unique taste and „CLEAN LABEL”





TOP PRODUCTS

# FILLINGS AND CREAMS

- specially selected components guarantee **high product quality, repeatability and reliability**
- can be used as an **additive** for cakes, strudel, mazurek cakes, yest-cakes and **other cakes**
- creams are suitable for freezing





MARKETING

# SESONAL OFFER

Discover new possibilities with seasonal catalogues. Full of colour and a wealth of flavours. New recipes for bread and seasonal cakes. Inspirations that will satisfy the refined tastes of the most demanding customers.



|   |                         |
|---|-------------------------|
| ZONKA   |                         |
| dzikowe o smaku<br>karakter podredajaj<br>i budymlu, soczysty<br>renje smacznoš. Caloše |                         |
| TRADE:  | 20790<br>25210<br>20790 |

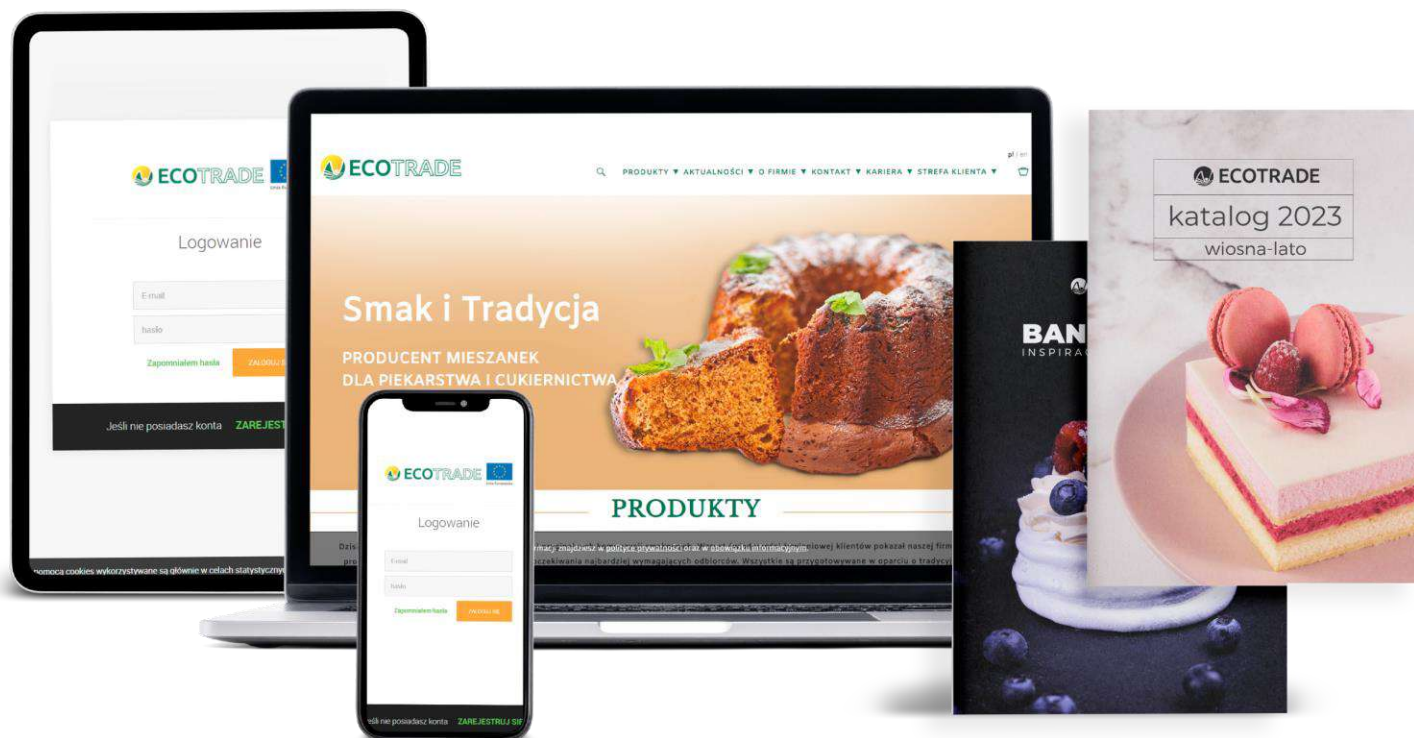
KREMOWA TRUSKAWKA  
zycja dla amatorów delikatnych  
ulowe ciasto, dwukrotnie  
bialej czekolady. Do  
nowym kremem.

PRODUCENT DOBRYCH  
DZIAŁALNOŚCI  
ECOTRADE S.p.A. ul. Okrzeja 8, 44-100 Opatów  
tel. +48 32 22 20 88 | ecotrade@ecotrade.pl  
www.ecotrade.pl

# SALES SUPPORT

For our clients we have four channels for sharing full and actual offer of products:

- Paper catalogue
- Electronic catalogue
- Offer on our website
- B2B platform





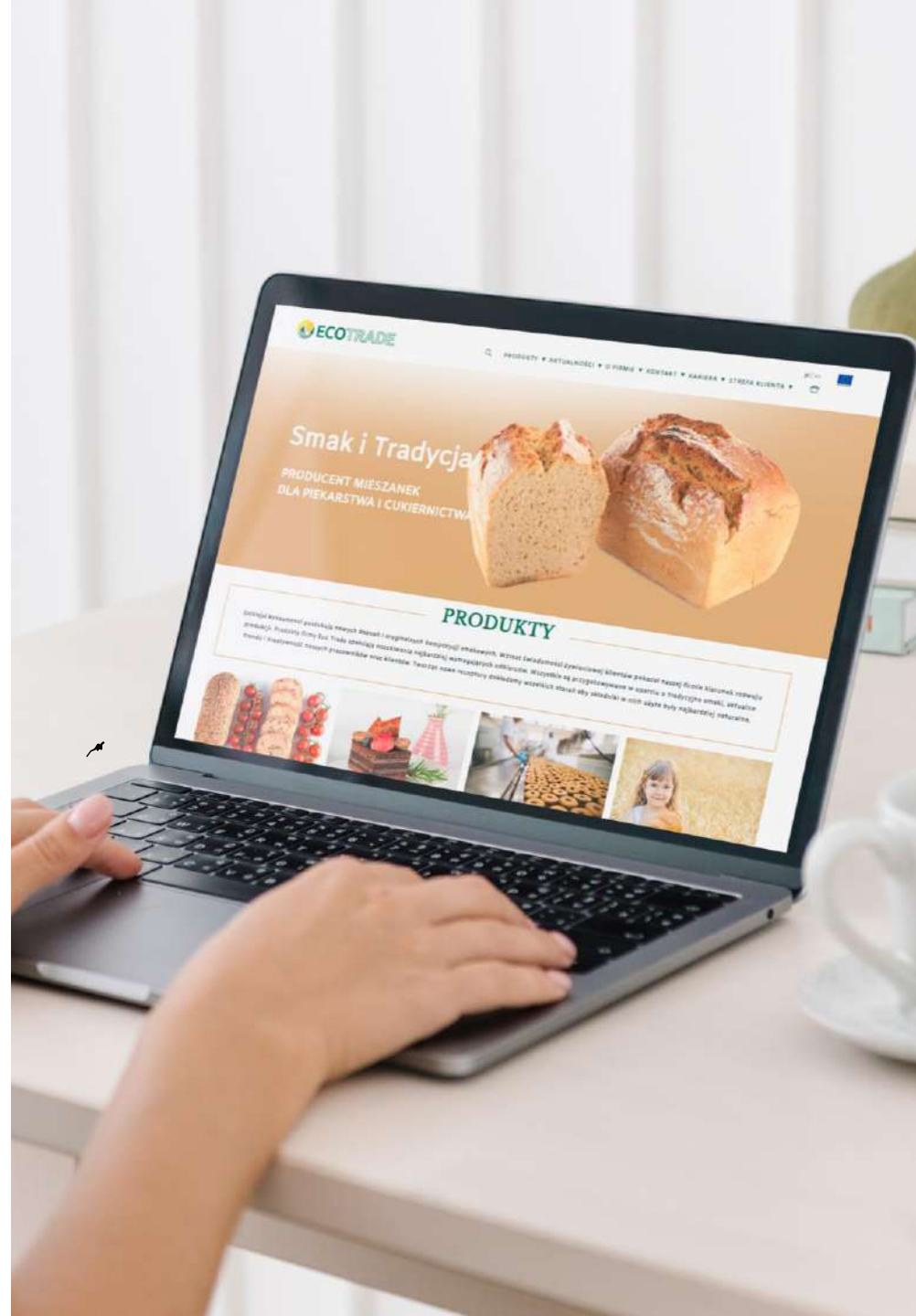


CHECK OUT

# OUR WEBSITE

We also like to encourage you to visit our website, where we post current information about promotions and news.

You can find us at: [www.ecotrade.pl](http://www.ecotrade.pl)





**THANK YOU**  
**FOR YOUR ATTENTION!**

[www.ecotrade.pl](http://www.ecotrade.pl)