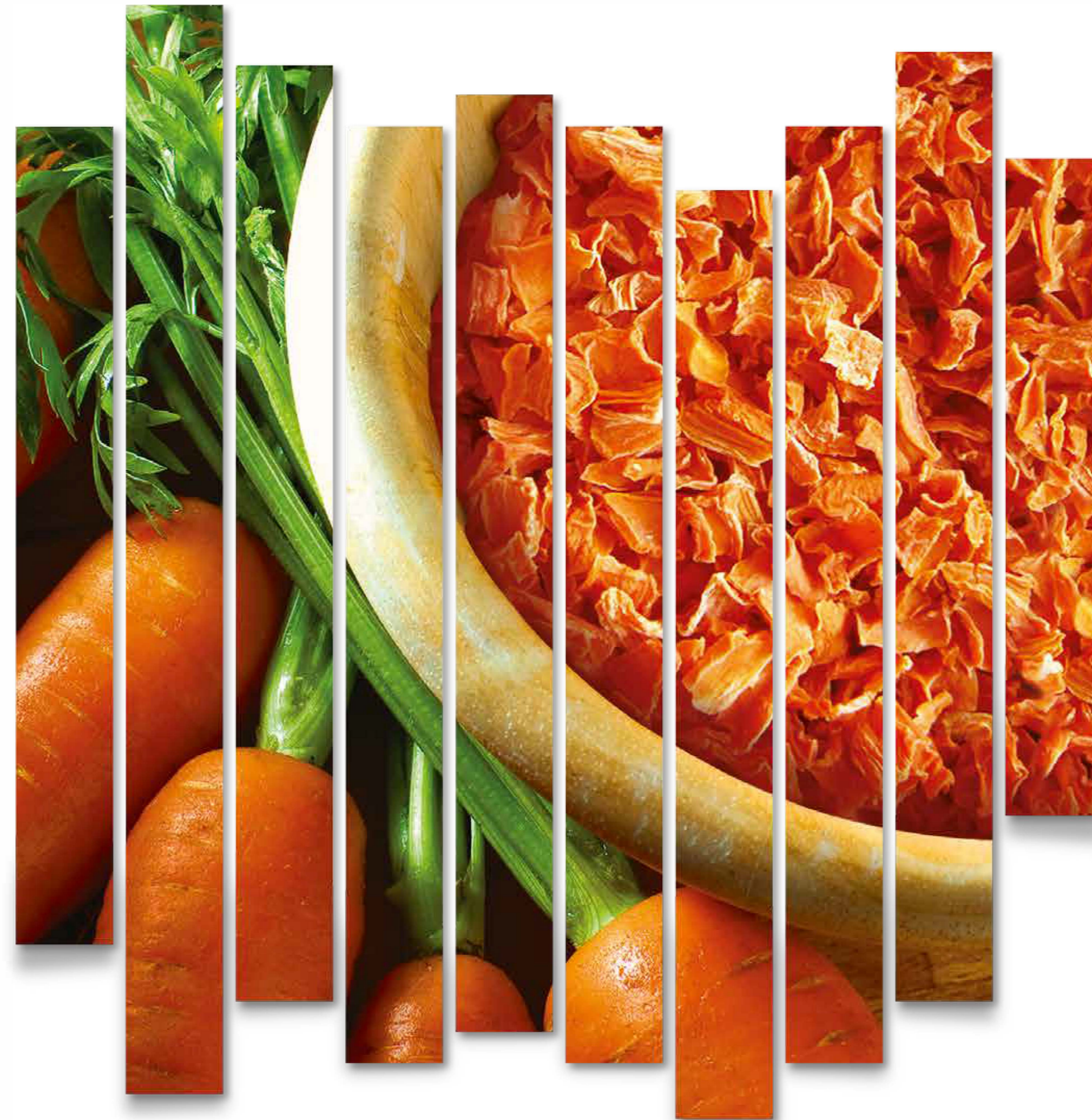




Jaworski
Vegetable Drying Plant





Suszarnia Warzyw

Jaworski

ABOUT US

Our company is one of the biggest European producers of dried vegetables. We are a family business with over thirty-year-old tradition. We began our activity in **1984** in the village of Bramki near Błonie. In 2001, we relocated production to a plant in **Dobre Miasto** near Olsztyn.

Nowadays, we produce about **7000 tonnes of dried vegetables and herbs annually**.

Our customer base includes many international companies which produce seasoning, spices, food additives, instant and pet food and also ingredient blenders from meat, fish and baking industries. We deliver our products to all European countries, Asia, Africa and the Americas.

Thanks to the knowledge, experience and technological possibilities we possess, we consistently implement our mission of producing dried vegetables and herbs with the highest quality and ensuring high standards of customer service.





Suszarnia Warzyw

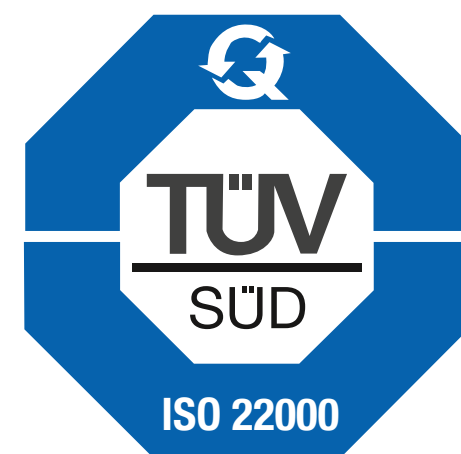
Jaworski

OUR CERTIFICATES

Our major goal is to ensure that we meet all requirements imposed by law and specified by our customers regarding food quality and safety along the food chain **from farm to fork**. We produce our goods in compliance with the **Food Safety System Certification 22000-FSSC 22000**, which is recognised by the Global Food Safety Initiative (GFSI). This food safety standard is specifically designed for food producers and is based on existing ISO Standards: ISO 22000: 2005, ISO/TS 22002-4: 2013 and additional requirements. The FSSC 22000 is approved by the GFSI as fully comparable with the **IFS** and **BRC** standards.

Our products are **kosher certified**.

We are a member of the Supplier Ethical Data Exchange **SEDEX**.





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QUALITY

We use high quality raw materials which are continuously and strictly verified to obtain dried vegetables. Vegetable growers who cooperate with us are handed out only properly dressed seeds upon contracting. We have implemented a system for controlling both plant protection products application and fertiliser use. All raw vegetables and herbs delivered to us are compliant with the specifications of our company and are not genetically modified (**Non-GMO**).





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FROM FARM TO FORK POLICY

Inspections of fields are vitally important. Our Quality Team regularly survey the fields to monitor the quality of vegetables in different phases of growth. It is our strong conviction that the production **process begins in the fields.**





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TRAINING OF SUPPLIERS

We provide regular training sessions for the suppliers of agricultural produce to ensure that they have comprehensive knowledge of effective and safe vegetable growing. The training sessions also aim at increasing the awareness of environmental protection in agriculture and sustainability. The lectures are conducted by agricultural university professors, outstanding agricultural practitioners, experts in the field of plant protection agents, leading producers and distributors of such products.



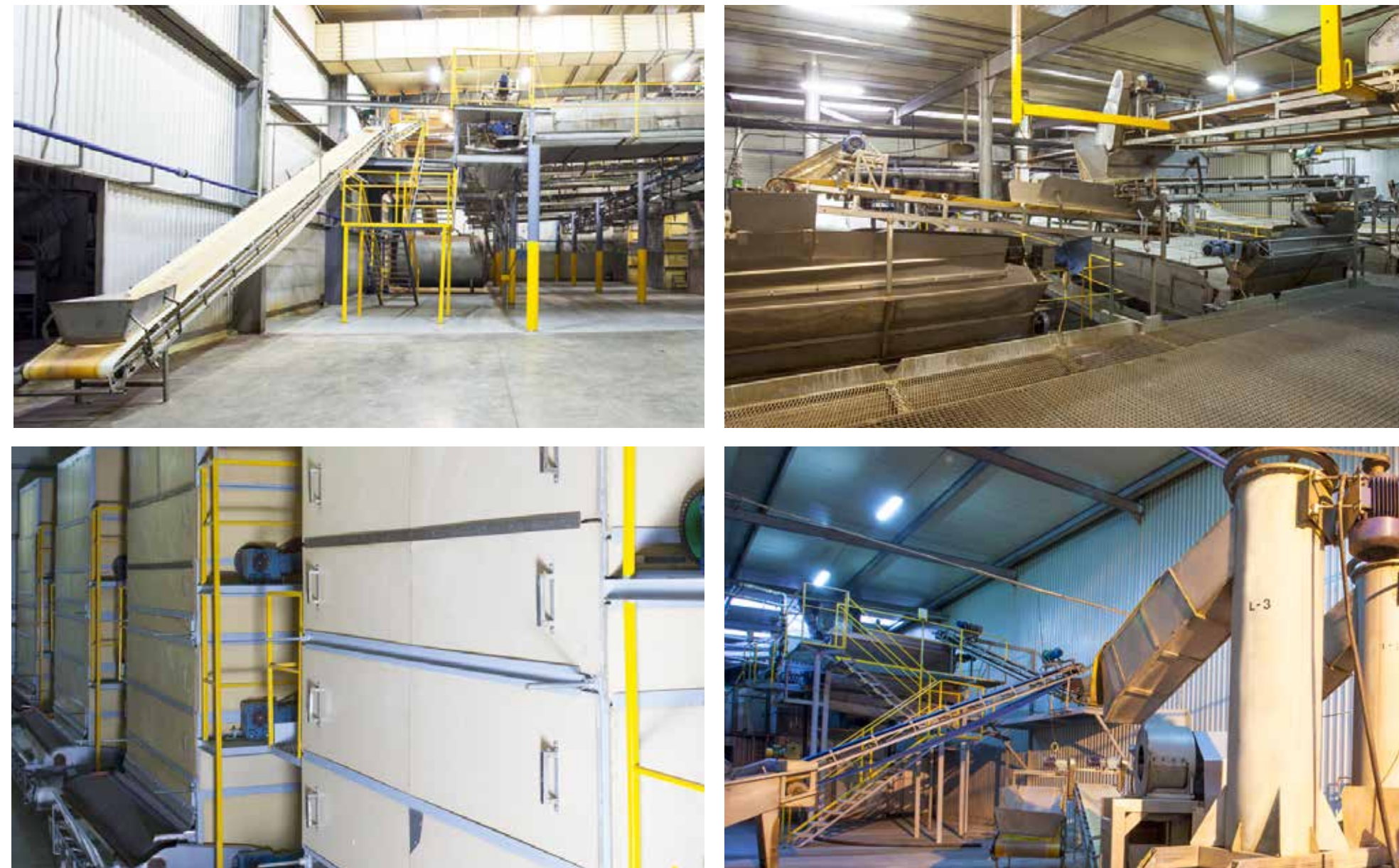


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AIR DRYING

Air drying is a process in which, **through the action of hot air without chemicals, water is vaporized** from raw vegetables to a level ensuring their durability. It is the so-called **dehydration**. The drying technology we use to dehydrate our products is one of the oldest and most popular ways of preserving foods. Our modern machinery allows for flexibility in meeting various needs of customers.





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On customer request, according to his specification, we are able to create mixtures of vegetables of any size and proportions

Carrot



Rings



Stripes 30 x 3 x 3 mm



Cubes 10 x 10 x 10 mm



Flakes 16 x 16 x 2 mm



Flakes 10 x 10 x 2 mm



Cubes 4 x 4 x 4 mm



Granules from 2,5 to 3,15 mm



Granules from 0,3 to 2,5 mm



Granules from 0,5 to 3,15 mm



Powder





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Parsnip



Flakes 10 x 10 x 2 mm




Granules from 0,3 to 2,5 mm



Powder



 Products marked with the asterisk can be steam sterilized at the customer's request.



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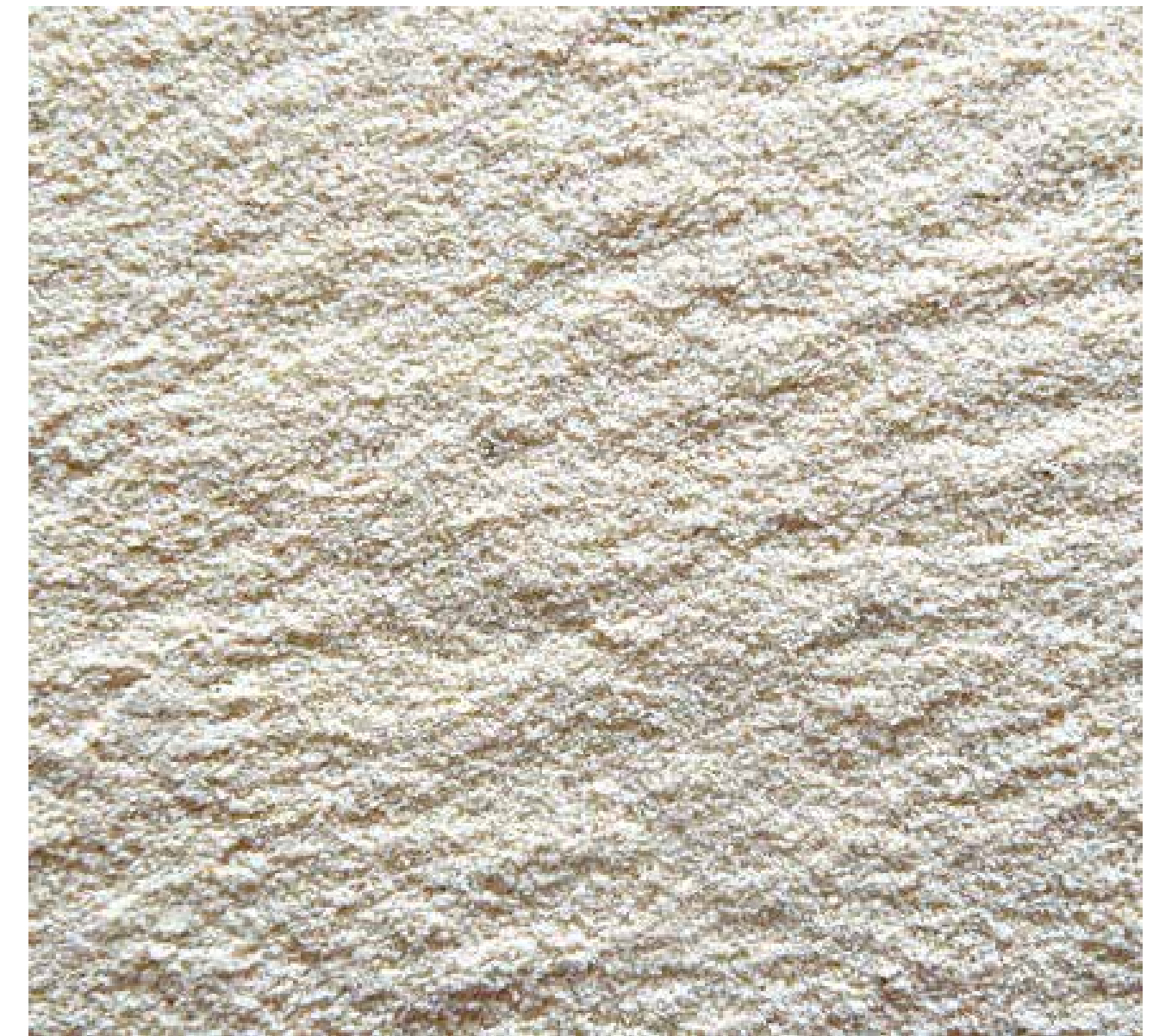
Celery



Flakes 10 x 10 x 2 mm



Granules from 0,3 to 2,5 mm



Powder



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Leek



Flakes 10 x 10 mm



Granules from 0,3 to 2,5 mm



Powder

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Parsley



Flakes 10 x 10 x 2 mm



Granules from 0,3 to 2,5 mm



Powder

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Red beet



Flakes 10 x 10 x 2 mm



Stripes 30 x 3 x 3 mm



Powder





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Cabbage



Dices




Granules from 0,3 to 2,5 mm



Powder



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Pumpkin



Flakes 10 x 10 x 2 mm



Powder

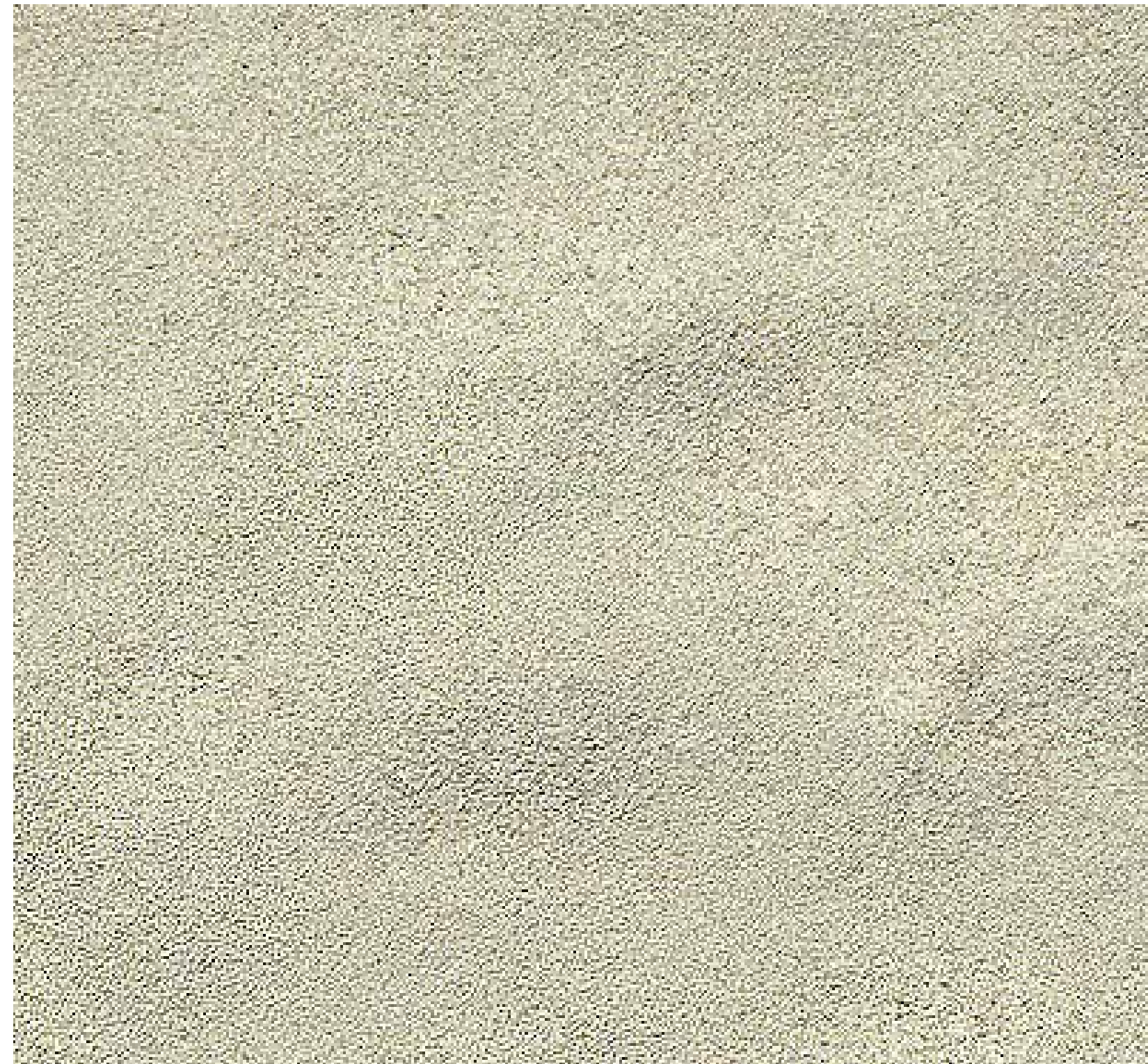




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Cauliflower



Powder



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Green beans



12,5 mm



Granules from 0,3 to 2,5 mm



Powder





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Zucchini



Flakes



Dices 10 x 10 x 10 mm



Powder



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Parsley leaf



Celery leaf



Dill tips



2-4 mm



Powder



2-4 mm



Powder



Tips



Powder



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Onion



Flakes




Granules from 0,3 to 2,5 mm



Powder



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OTHER PRODUCTS

We also offer a variety of products which are not directly produced in our plant:



carrot, parsnip, onion, celery leaves



carrot, zucchini, onion, parsley leaves,
celery leaves, peppers, beans



carrot, parsnip, onion, leek



carrot, parsnip, leek, onion, celery





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OUR INNOVATIVE PRODUCT

Our innovative product is fried onion, which has a wide application in the food industry, principally as an addition to various kinds of meat and fish, hot dogs, hamburgers and also potatoes.



8% of fat – dried onion fried in sunflower oil

Onions fried by us are characterized by a golden colour, crispy consistency and a sweetish flavour. The input raw materials is of the highest quality, none of its ingredients are genetically modified (**non-GMO**).





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We also offer a variety of products which are not directly produced in our plant:

Sterilized onion



Flakes



Granules from 0,3 to 2,5 mm



Powder





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Pepper



Pepper



Ground



❖ Products marked with the asterisk can be steam sterilized at the customer's request.



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Marjoram



Basil



Laurel leaves



❖ Products marked with the asterisk can be steam sterilized at the customer's request.



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Garlic



Granules



Powder





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REFINING

Upon receiving a customer's order, dried vegetables are refined by **sorting** and **sieving**. We can also perform processes such as **calibration, mixing, grinding and co-packing**. The necessary sorts of dried items are taken from the warehouse in a desired quantity and transported onto the inspection belt, on which the manual separation of some products non-compliant with the specification takes place – on account of color, scorches etc. Next, the product is fed to a mechanical sorter, where undesired fractions are separated – undersized and oversized ones.

Subsequently dried items are checked by **bichromatic sorter SORTEX Z+** (with the exception of herbs and leek). Next, they are manually sorted on the **inspection belt**, to go through **magnets** and a **metal detector**. Thanks to the highest resolution cameras, SORTEX Z+ can detect and then dispose of any foreign bodies and products even with the slightest defects. This four-chute sorter equipped with a shape recognition module owes its efficiency to cameras using 2048 pixel visible light sensors. Therefore, defects as small as 1 pixel can be traced and separated from the product of the right quality. After sorting, dried vegetables can directly be fed for packing.

The sorted product can also be directed to the **grinder**, in which the process of granulation crumbling takes place and, subsequently, the product gets onto **vibrating sieves** to obtain dried fractions with a defined size range. Afterwards, dried items get to a **metal detector** to eliminate metal elements – also non-ferromagnetic and stainless ones. After mixing the items to obtain a homogenic product, the batch is packaged and weighed.

This multi-stage refining and product quality-control process guarantees the safety of our products and their unchangeable high quality.





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THE FINAL STAGE

We pay much attention to ensure the safety of our products. **Before the delivery to the customer, all the products undergo quality control one more time.**

In the process, we perform a final check as to the conformity of the product with its specifications. We make sure that the taste, color and granulation are up to par, and that there are no impurities. Batches which pass the inspection successfully are allowed to be marketed. Thanks to **regular quality checks at every production stage** we can guarantee that our products satisfy the standards and requirements of food law in the European Union or other countries, depending on their final destination.

Our products are packaged in **paper sacks or cardboard boxes with plastic liners**, offering net capacities from **6 to 25 kg**. In addition to that, our customers can choose **big bags**.





STEAM STERILIZATION

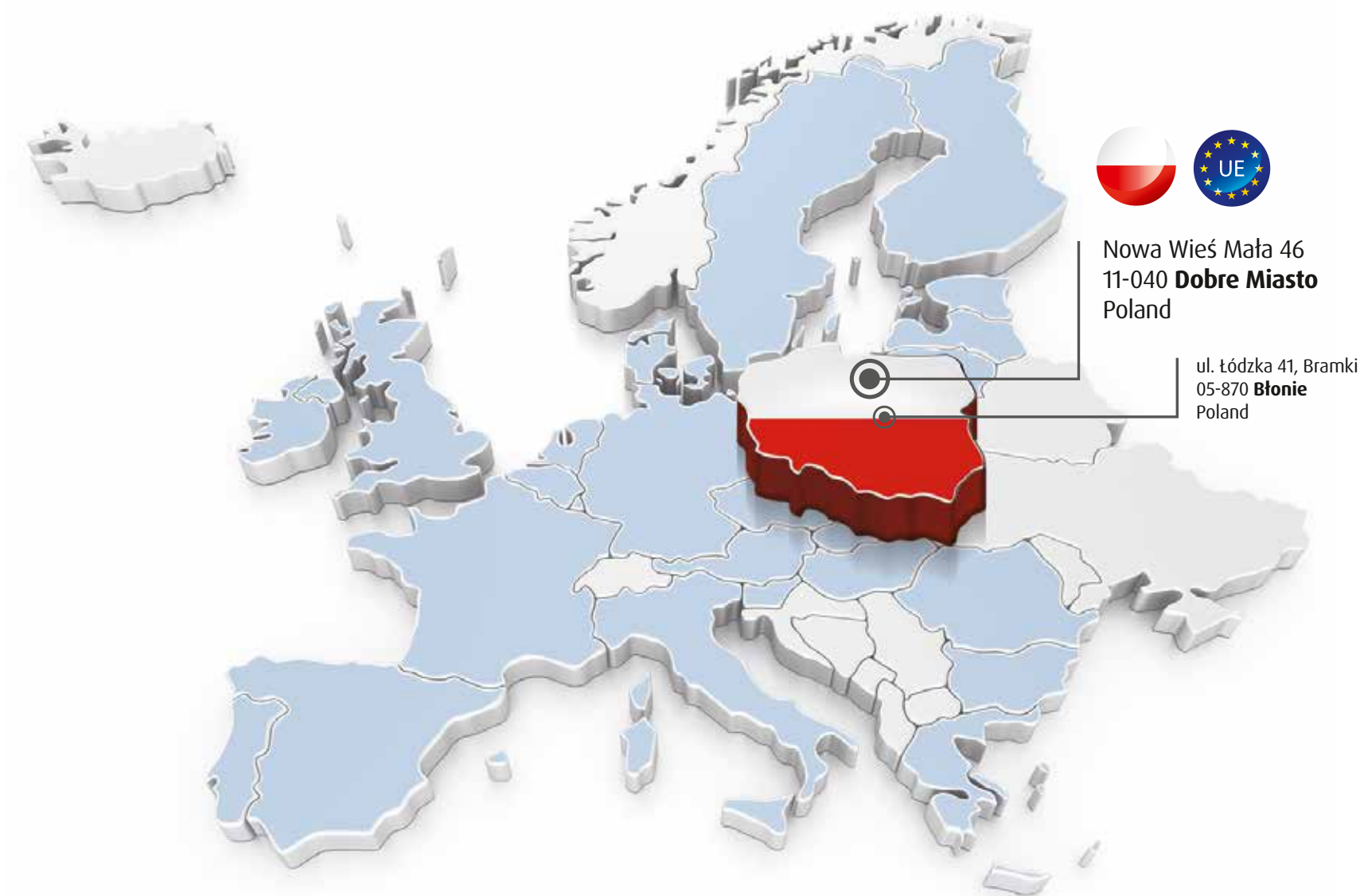
The **steam sterilization process** has been conducted on a service basis in our company **since 1999** by using a fully professional and modern technological line. We provide services in the field of the sterilization of **spices, herbs, dried vegetables and mushrooms**. Also, the products we offer can be sterilized at the customer's request.

Steam sterilization is a technological process involving the destruction of **microorganisms** with the concurrent preservation of organoleptic properties of raw materials. The sterilizing factor is **saturated steam** in overpressure, with a temperature from 120 to 400°C. Steam sterilization achieves a full effect if steam affects the commodity undergoing sterilization over a strictly set time, from 15 to 60 seconds. A system of sieves matched individually depending on a sort of process and a degree of the contamination of a raw

material is aimed at the separation of foreign bodies (also sand, stems and the like). Owing to **magnets and metal detectors**, we successfully eliminate ferrous contaminants. Additionally, after the sterilization process product has a **more intensive color and looks more attractive than before sterilization** (the effect of washing by steam). The distinctiveness of the process allows moisture regulation. Depending on the requirements of the customer, its significant reduction is possible. We achieved proficiency and a full understanding of the issue of steam sterilization, which permitted us, as one of the few, to conduct the **sterilization process of onion** – an exceptionally difficult commodity to be sterilized, owing to a high content of sugar.

Steam sterilization under pressure is an optimal method as it is effective and natural. The process has become a standard treatment of herbs, spices and dehydrated vegetables in Europe and worldwide.





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