



*A taste of Poland  
Tradition*

## **PHU „Máteo” Trading and Service Company**

was founded in 1993 by Stanisław Cabaj, who has been its originator and owner from the very beginning. The company has been operating in the food industry for 28 years. The company's headquarters are located in Dębica at 33 Metalowców Street, where the distribution takes place. Since 1998, production takes place at the production plant in Ostrów. Due to the dynamic development of the company, the Production Plant was completely expanded and modernized in 2019. The company created by Stanisław Cabaj is a family company that respects its roots. Products offered by the company are made for customers with special care according to traditional and proven recipes. From the beginning, the company focused on high quality products, which allowed it to successfully conquer the domestic and foreign markets.



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**GLUTEN-FREE PIEROGI:**



**You can't eat gluten? Want to take a break from gluten-containing products? You can enjoy the taste of our pierogi. We have created a line of gluten-free pierogi stuffed with our customers' favourite flavours.**





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**FOR KIDS:**

**FOR VEGANS AND VEGETARIANS:**



**Products for kids have been tested by kids.** Parents can rest assured that they give their kids the best of nature - products without sugar, preservatives or artificial colours. For our products for kids, we have chosen healthy birch sugar, cocoa fibre, white cheese and natural fruit.



**We want everyone, regardless of their diet, to get to know the taste of our pierogi.** That is why we have created a series of products for vegans and vegetarians, rich in functional dietary ingredients, such as oyster mushrooms, red lentils or buckwheat, which are excellent supplements to your diet.





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## FLAVOURS OF SUBCARTHIA:



**We have created a series of local pierogi and croquettes out of our love for the Subcarpathian tradition and willingness to share regional flavours.** We looked for inspiration in various parts of the Subcarpathia region, from Podbeskidzie through the Lemkivshchyna region to the Bieszczady Mountains. Discover the flavours of Subcarpathia with us.

*PIEROGI, USZKA (DUMPLINGS WITH MUSHROOM STUFFING), PYZY (ROUND POTATO DUMPLINGS), KNEDLE (ROUND DUMPLINGS WITH FRUIT STUFFING), KOPYTKA (HOOF-SHAPED DUMPLINGS)*

**PHU Máteo offers both savoury and sweet pierogi, pyzy, knedle, dumplings, uszka, kopytka.** The secrets of our classic dishes are traditional recipes, natural ingredients and the team's commitment to creating high-quality dishes. At the same time, the company's assumption is that the products it offers should constitute a tasty and convenient solution for everyone who does not have the time or skills necessary to prepare an original meal.







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#### Contact

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