





We embrace the future!
new looks · new offers · new possibilities



It all started in 1981...

At the time, just the thought of owning a thriving company was a completely unrealistic dream for millions of Polish people, but not for my parents, Teresa and Jan Ługowski.

Not only had they created a strong foundation for their company, but they were also not afraid to challenge the well-established producers of mushrooms from Western Europe who were certainly surprised by the phenomenal quality of our Polish products.

After 25 years of continuous growth, the time for revolutionary changes has come. In short – we have created a new era!

Not only are we entering the market with a new image, we are doing it under the umbrella of the highly respected and recognized symbol of the Jantex Group. The benefits from this new evolution within our group will be felt firstly by our partners who from now on will be able to take advantage of our expanded range of completely new services, such as logistics, transportation and new production services such as pasteurization and sterilization.

Equally crucial changes also await our end user customers, who will be able to buy a new range of Jantex products from the store shelves. For the first time items such as pre-cooked meals of risotto and „kashotto” enriched with the important addition of high quality natural Polish grown nutritional mushrooms will be available for their meal tables.

Lukasz Ługowski

Łukasz Ługowski
President of Jantex Group





How do we help our final customers?

By bringing people together.

We take them back in time to their childhood, when, in every kitchen real mushrooms and healthy, natural fruit and vegetable aromas were always present. Why do we do it? Because we believe that good food is something that reunites people together at the table.

But before the dishes get to your tables, they need to be found on the store shelves. And earlier – in the delivery trucks that leave our warehouse filled with nutritional Jantex food products that are destined to soon adorn your kitchen table.

Have we already mentioned that we can offer you professional assistance at each of these stages?

How far do we want to reach?

We don't set ourselves any barriers, boundaries or limits. In every corner of the globe there are people dreaming of tasty, nutritious and healthy meals. Our aim is to supply all of these people, we know that there is still a lot of work ahead of us but we are undaunted.

What are our top core values in cooperation?

The answer is extremely simple. We believe that all that one does for another comes back to them- sooner or later, the wheel always turns.

Why do we do, what we do?

We are treasure hunters.
And conservators of works of art.

We are looking for real pearls created by Nature: tasty, aromatic mushrooms, juicy fruits and healthy vegetables. We are saving the priceless masterpieces emerging each year from Polish forests, orchards and gardens.

Why do we do it?

Because we want as many people as possible to draw from the inexhaustible treasury of natural flavours. Our dream is that everyone will be able to take advantage of the beneficial life-giving nutrients contained in our products.

How do we do it?

We have the expertise in how to extend the freshness of something that is extremely fragile and unstable.

We accomplish this by submitting our products through a pasteurization or sterilization process. Then we place them in suitable containers so that they lose nothing of their nutritional properties. We then send them using our modern extensive transport fleet to our customers or store them until needed, under conditions that meet the strictest standards of food storage.

What is also important - we also provide all or some of the above services upon request.

the Green Woodpecker Trill



Organic natural taste

Why have we developed mushroom kashotto and risotto?

Because we were surprised to discover that the Polish food market place lacks products combining the nutritional value of groats, rice and the exquisite taste and aroma of Polish natural mushrooms. So we have pioneered this entire new category. It's a fantastic feeling and at the same time an incredibly great opportunity for us to corner this niche in the supply of an exceptionally tasty and nutritious food source.

Who are the recipients of our latest products?

- **These who lack time to cook**, but never lack a desire for a delicious, healthy and quickly prepared meal.
- **These who are just starting** their adventure with cooking but already know that they want to create culinary masterpieces.
- **These who do not believe** that the preparation of such nutritious, tasty and aromatic dinner could be both simple and quick.





What distinguishes our kashotto and risotto?



Origin

All the ingredients except for the groats and rice - are supplied from our own company, Jantex. Our mushrooms are sourced exclusively from the healthy forests of Poland, and the selected crops of other Polish mushroom farmers.



Natural drying process

The mushrooms are dried in a stream of warm air, so that all the nutritional value and superb taste still remains within them.

Drying only removes the water.



Delicious taste

The extra large pieces of mushrooms are a real treat for the senses, guaranteeing a phenomenal taste and aroma sensation.





Products

Fresh farm mushrooms

- White champignon
- Brown champignon
- Oyster mushroom
- Shiitake

Availability: year - round

Packaging: according to the customer requirements

Dried farm mushrooms

- White champignon
- Brown champignon
- Oyster mushroom
- Shiitake

Availability: year - round

Fraction and packaging: according to the customer requirements

Fresh forest mushrooms

- Chanterelle
- Boletus edulis
- Boletus (bay bolete)
- Suillus luteus (Slippery jack mushroom)



Dried mushrooms fractions

- whole
- flakes
- granules 1x3mm, 3x6mm, 6x9mm, 9x14mm
- cubes 3x3mm, 6x6mm, 10x10mm
- powder from 0 to 0,5mm

Dried vegetables

- Beetroot
- Carrot
- Parsnip
- Parsley
- Leek
- Pepper

Availability: year - round

Packaging: according to the customer requirements

Dried herbs

- Marjoram
- Parsley leaves
- Chives
- Mix vegetables

Dried vegetables and herbs fractions

- flakes 10x10x2-5mm
- cubes 10x10x5-10mm
- shreds 3x3x30mm
- powder from 0 to 0,5mm





Pasteurisation and sterilization



Why do we offer pasteurisation and sterilization services?

Because we know that everyone who works within the food industry wants to provide their customers with a one hundred percent quality guarantee. They want to offer them complete assurance that each product put to the shopping cart, is totally safe for consumption. This gives the added assurance that its flavour, aroma and nutritional value are at the highest possible level.

What is the aim of pasteurisation and sterilization?

These are the best, most effective and safest ways to extend the life of a food product. This is particularly important where extremely delicate products are at stake, such as mushrooms.

What are these processes?

In short: it is eliminating micro-organisms and enzymes that in normal conditions over a period of time would systematically destroy the food products nutritional value and freshness. Pasteurization involves heating the product for several to a few-dozen minutes (depending on product) at a temperature of between 60 and 100 degrees Celsius whereas sterilization incorporates the exposure of the product for several seconds to temperatures exceeding 100 degrees.

What do we offer?

The service of professional pasteurization and sterilization, performed in a modern pasteurization and sterilization chamber.



Transport and distribution

Why do we provide transport and distribution services?

Because we understand very well that even the best food products are worthless if they are not safely, quickly and efficiently delivered to their destination: such as shops, warehouses and other distribution sites. Briefly, time is of the essence, transportation infrastructure is always structured with our customer's needs in the forefront.

That is why; within the JANTEX Group we have a separate JANTEX Logistic company. It is responsible for operating entities in the FMCG sector. The company offers:

- **FTL shipment** (full truck load)
– international and domestic,
- **LTL shipment** (less than a truck load)
– international and domestic.

When should you use our services?

When it comes to a quick and safe means of transportation for food products, we are able to execute orders within a temperature range of from -25 ° C to 25 ° C. All our vehicles have refrigeration systems and are equipped with devices for measuring and recording temperature.



What is unique about our transport fleet?

Our vehicles can carry from one to twenty pallets, carrying food products of a total weight of from one to fifteen tons. These vehicles are used for local transportation and municipal services. For customers seeking a national or international means of transportation this can be serviced by our fleet of larger trucks that are capable of carrying up to a maximum of 33 pallets. Needless to say all of our drivers have the essential accreditation to perform their duties both effectively and efficiently.

Packaging

Why do we provide packaging services?

Because we know very well (years of experience have instilled this knowledge!) that even the best product needs packaging that will not only facilitate its retail sales, but above all, provide an effective protective barrier against external factors.

What types of packaging do we use?

Each product is different and each requires a different, perfectly fitted package. That is why we offer a number of choices to pack food, consisting of flat bags, stand-up bags with a folded bottom, sachets, doypacks and a wide range of other packaging depending on our customers needs.

What can we pack for you?

Loose products, powder products, granular products and separated piece products.

What can we break bulk for you?

- Food,
- Chemicals,
- Medical articles,
- Other articles such as: screws, bolts, key chains, pet food, etc.

Storage

Why do we provide storage services?

We offer professional storage facilities because we realize the importance of this necessity to complement a successful chain of supply. Placing products that are worth a lot of money" in a modern warehouse enables you to store them safely, before it reaches the final consumer.

Why should you store your products just with us?

Our warehouses are built utilising the latest technologies and thus meet the most stringent requirements of safety, ensuring precise logistics processes and perfect storage conditions.

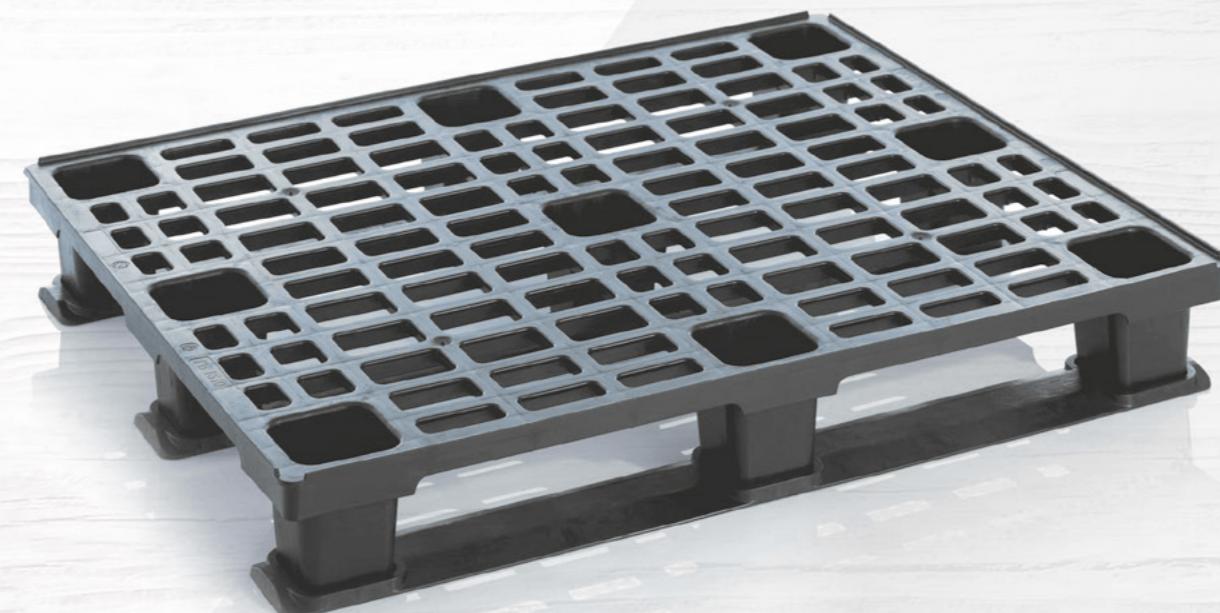
We are proud of our freezing storage facility and distribution infrastructure that can accommodate a total potential of 1,500 pallets.

What conditions do we store goods in?

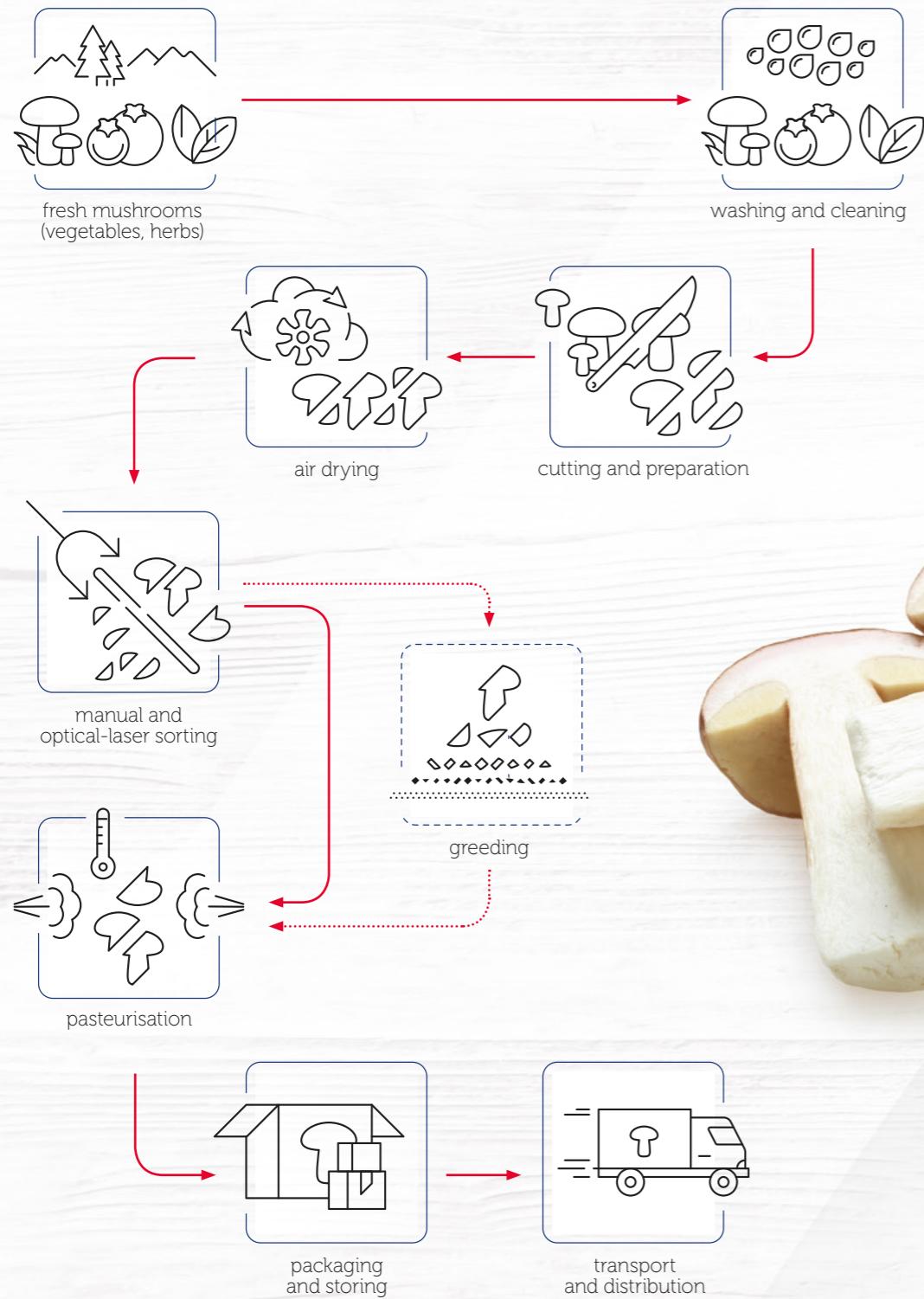
- Standard conditions (temperature 5 °C to 25 °C, humidity 60%)
- Special conditions (-25°C to 0°C, 2 °C to 8 °C and 8 °C to 15° C)

Storage is just one of the steps

We offer a full range of services related to the supply chain of fresh, dry and frozen products - from the receivable of goods from the manufacturer, through to the full service of processes like storage, packaging, repackaging, labelling, order expediting and delivery to the final consumer.



Jantex GROUP – production process



Jantex
GROUP



Jantex Group

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