



POULTRY SPECIALTIES





DROSED GROUP

The DROSED Group is one of the key players in the Polish poultry product market, joining the LDC Group, a French poultry producer and an European leader of the sector, in 2000.

The entire Group employs around 3,300 people and produces approximately 120,000 tons of poultry products per year. The DROSED Group is made up of the following Companies: **The DROSED Group is made up of the following companies: Drosed S.A., Roldrob S. A, Sedar S.A., Drop S.A., NaturAgra and Drosed Surowiec S.A.**

The company offers not only standard raw poultry in the form of broiler chicken meat but sells premium fowl as well- Corn-fed Chicken, Certified Polish Chicken, "Zagrodowy" Chicken, goose, Peking duck, BL 1 star and guinea fowl.

We are a well-known and valued producer of meats – pâtés, hot-dogs and regular sausages, cold meats, smoked products, canned meats and jellies. Conforming to the current market trends, we place particular emphasis on the development of our convenience offer – i.e. ready-to-eat breaded and roasted poultry products. Obtaining such a wide portfolio was possible owing to one of the most modern industrial parks in Poland.

Moreover, the group works on securing its raw material base in a complex manner: producing and purchasing feedstuffs, chicken hatching and breeding contracting. We introduce new poultry genetic lines, ensuring good breeding practices and veterinarian-advised safety measures.

The DROSED Group constantly endeavours to provide products of the highest quality to its customers. Thanks to skilfully uniting good Polish traditions with the new production methods, the Group has earned trust both in the country and abroad. DROSED products may be found both in modern, traditional distribution, also in restaurants, not only in Poland but in other EU countries, Asia and Africa as well. The technologies used by the company have been recognised by the world's most important certification bodies for meeting the highest standards. This fact is proved by the certificates obtained by the DROSED Group.





49 employees
Headquarters: Tomaszów Maz.



720 employees
47,7 thousand tons per year
Production plant: Siedlce
Logistic platforms: Toruń, Zabrze



452 employees
18,9 thousand tons per year
Production plant: Międzyrzec Podl.



433 employees
14,3 thousand tons per year
Production plant: Ostrzeszów, Kępno



1 211 employees
50,1 thousand tons per year
Production plant: Tomaszów Maz., Międzyrzec Podl.



94 employees
Pasze (feed): Siedlce, Suchożebry
Drób szlachetny (hatcheries): Nowy Glinnik, Międzyrzec Podl.



86 employees
Headquarters of raw material: Tomaszów Maz.
Chicken hatching: Kalisz, Cierpice, Kisielany

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DROSED GROUP

**PEKIN
DUCK**



**STANDARD
CHICKEN**



GUINEA FOWL

**PREMIUM
CHICKEN**



**OAT
GOOSE**

Drosed
wide offer

**POULTRY
SAUSAGES**



PROCESSED FOOD



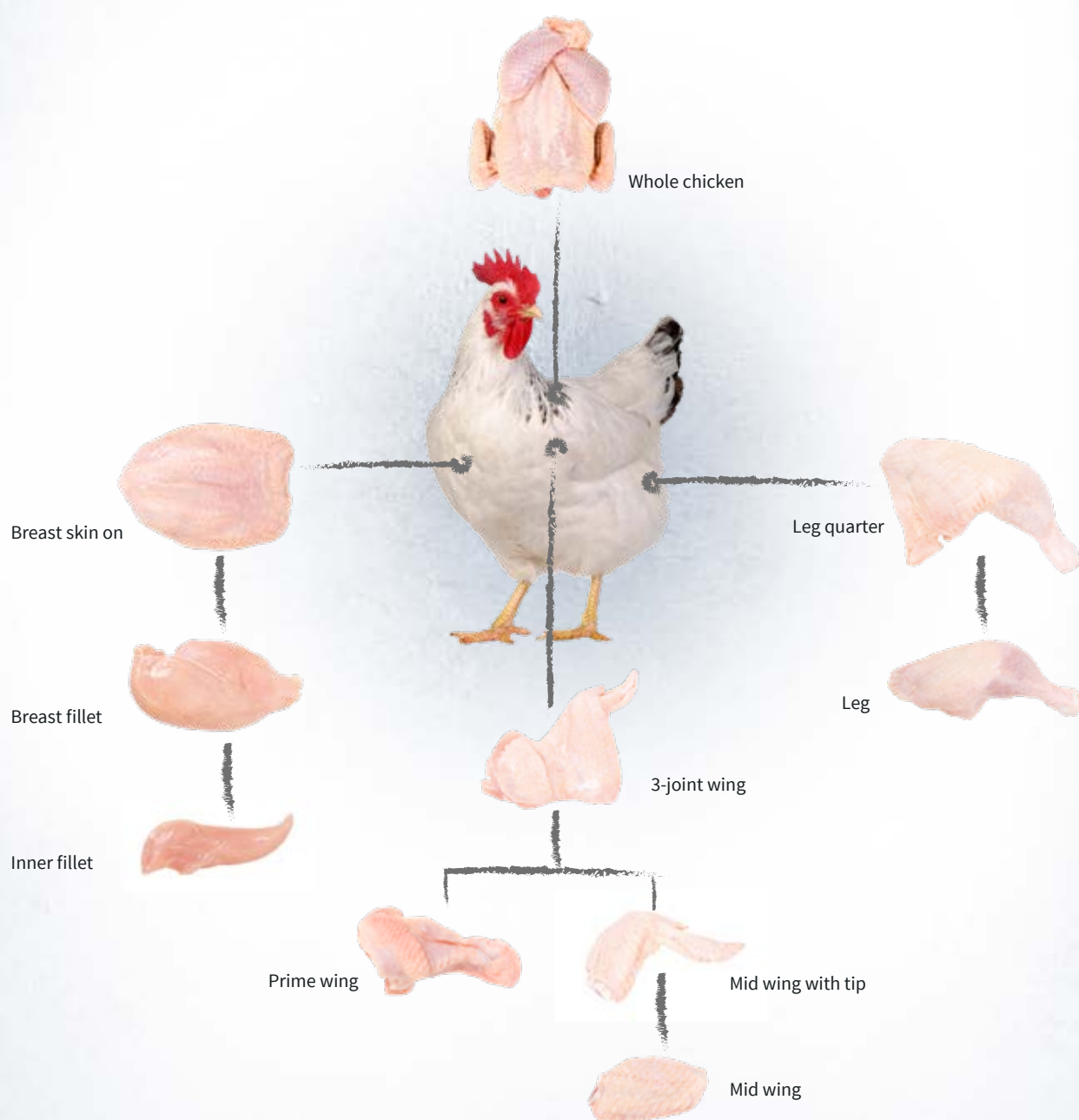
**CANNED POULTRY
MEATS**



STANDARD BROILER CHICKEN

Chicken is the base of many cuisines around the world – chicken meals are willingly served and prepared in many ways. The meat is quick to prepare and equally delicious with any additive. It has perfect flavour qualities and a very tender structure. It is characterised by its high protein content and low fat and cholesterol.

Our broiler chickens are raised for approx. 40 days under the direct supervision of Drosed Surowiec. We offer both whole chickens and single chicken elements (fillet, quarter, leg, thigh, drumstick, wings, portions) or offals (liver, stomach, heart), both fresh and frozen, available in any form of packaging: a tray, a MAP, a bag, or lose. Raised in the henhouses of reliable DROSED Group contractors.



We offer a full calibration | Chilled VAC/ MAP/ Bulk | Frozen IQF/standard | X-ray detection | Water jet cut | Metal detection



CORN-FED CHICKEN

The Corn-fed chicken is fed with a plant-based and mineral-based maize-based feed with the addition of other grains. Thanks to this, the meat has a distinctive, slightly golden color and a unique, slightly sweet taste after preparation. Corn is the perfect choice for children's dishes or sweet dishes. Especially recommended for broth - a beautiful yellow color that encourages consumption. The features of the product and the method of breeding and feeding are confirmed by an additional certificate of an independent Polish unit of the AgroEko Quality Center. Corn-fed chicken is available whole and in elements packed in a stretch tray, map or in bulk.



POLISH CERTIFIED CHICKEN

The Polish Certified Chicken is kept in selected poultry houses without antibiotics. It is fed with the plant on whole later grains of cereals, minerals and vitamins, from the herbal line. Thanks to this, it is resistant to all diseases. Chicken welfare is at a high, above-standard level. Has more space in the hen house and provides pecking and jumping facilities. For a completely Polish product - from the chick through feeding, breeding and production. Product features and the method of breeding and feeding, as well as high welfare, confirmed independently of the Polish unit of the AgroEko Quality Center. The chicken is available in its entirety and in elements packed in the map: fillet, quarter, wings.





“ZAGRODOWY” CHICKEN



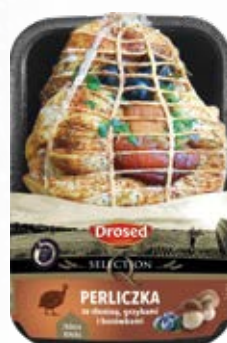
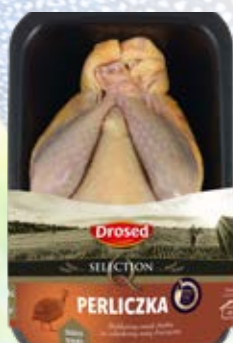
The “Zagrodowy” Chicken is a special, slow-growing breed, derived from the generic countryside hen. The “Zagrodowy” Chicken’s growth time is 50% longer than a regular chicken and takes at least 56 days. Owing to this, the chicken grows and develops in a natural manner. It is raised with care on small, family-run farms, using methods close to the traditional ones. It has all-year-round access to a spacious, open-air enclosure, and has plenty of space to move around inside its henhouse. It is fed using a natural, GMO-free feed (containing mainly cereals and sunflower) with the addition of the necessary vitamins and minerals. The feed is produced under the supervision of DROSED Group specialists. We select the farms for raising our “Zagrodowy” Chicken very carefully. The entire raising process is strictly supervised by zootechnical and veterinarian services.





GUINEA FOWL

We raise our guinea fowl on carefully selected family farms in nearly-natural conditions. The bird is raised for an entire 77 days, using feeds made of cereals such as wheat and corn. The entire growth period is strictly monitored by zootechnical and veterinarian services.



OAT GOOSE

We are one of the leading producers of oat goose meat in Poland and Europe. Goose is appreciated in nearly all European markets. In recent years, this familiar product has been enjoying a rise in popularity. We offer the full assortment of goose meats: carcasses, frozen elements and offals, available chilled during the season.



PEKIN DUCK

The Pekin duck is the most popular duck breed in Poland. It is derived from the mallard and is a species raised for its meat.

The DROSED Group offers carcasses, elements and offals in chilled and frozen variants. Roasted, apple-stuffed Pekin duck has many fans in Poland and Europe alike.



STEAMED PRODUCTS





Chicken breast fillet



Inner fillet



Innerfillets and Fillet cuts



Dices



Strips



Slices



Diced leg meat



Leg meat strips

ROASTED PRODUCTS





Breast fillet



Inner fillet



Grill marked fillet / inner fillet



Cuts



Dices



Strips



Slices



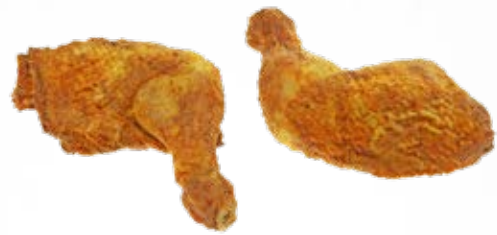
Diced leg meat

ROASTED PRODUCTS WITH SPICES





Wing I and II part – mix



Leg



Inner fillet in herbs



Sliced chicken meat in spices



Diced chicken meat in herbs



Chicken strips in spices



Chicken kebab

BREADED AND BATTERED PRODUCTS

WHOLEMUSCLE/ REFORMED





Inner fillet



Wings



Chunks



Breaded nuggets



Breast fillet mild



Nuggets in tempura



Crispy burger



Formed strips

DELICATESSEN, SMOKED PRODUCTS AND SOUS VIDE





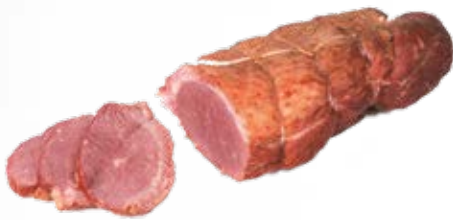
Smoked breast fillet



Smoked chicken leg quarter



Half chicken



Smoked goose breast



Smoked duck breast



Half duck



Goose Sous Vide products

SAUSAGES AND HOT DOGS





Cocktail sausages



Grill marked sausages



Hot dogs 187 – 190 mm



Smoked sausages 160 – 163 mm



Export sausages 340 g VAC frozen



RETAIL READY-TO-SERVE OFFER

TYPES OF PACKAGING

PET/PE trays from 200 g to 500 g,
flow pack printed & transparent foil bags from min. 150 g, optional carton boxe

THERMAL CONDITIONS

Frozen, IQF and chilled

BASIC OFFER



FESTIVAL OF WINGS



FESTIVAL OF NUGGETS



FROZEN RANGE





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