

Podravka 

New standards in preparing ready- made meals

Podravka ready-made meals
in pouch packaging

Podravka 
EXPERT



A NEW GENERATION OF READY- MADE MEALS

Stress-free cooking with a focus on guests

In hospitality, every minute counts, and every cost must be justified. Podravka ready-made meals ensure consistent quality, easy labour organisation, and greater cost-efficiency – all with the homestyle flavour that your customers know and expect.



Why ready-made pouch meals?

Professional kitchens are always on the lookout for ways to save time and work more efficiently, while ensuring consistent quality on the plate. Sterilised ready-made meals in pouch packaging make it possible for you to simplify operations, optimise costs, and plan menus easily - without compromising on taste.



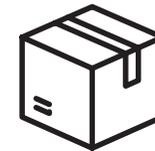
Saving time and labour:
Just heat and serve



Consistent serving quality: Standardised recipes and controlled processes ensure consistent results



Simpler cost planning: Clear cost per plate and less risk of food waste



Room temperature storage: Does not require freezing, additional energy consumption, or complex logistics



Greater menu flexibility: A single pouch meal can be a base for multiple different dishes

Podravka Expert as your partner

For decades, Podravka has been present in professional kitchens – from restaurants and hotels, to institutions and cafeterias. Our Podravka Expert solutions were developed specifically for the HoReCa segment, with the support of culinary experts and technologists who understand your daily challenges.

In addition to a wide product line and recognisable flavours, you also receive a partner to assist you in developing menus, optimising processes, and educating staff. Our gastro team is at your disposal for advice, presentations and proposals to help you get the maximum out of every menu.



Key benefits

- Expiry period: 12 months
- Transport box: 2 x 2.5 kg = 5 kg
- Premium quality ingredients
- Home-cooked flavour, traditional flavours
- No added preservative or additives
- No colouring or palm oil, GMO-free

Line of ready-made meals

Our ready-made meals in pouch packaging cover a range of your culinary needs – from slow cooked meats for modern street food concepts to traditional soups and stews.

SLOW COOKED MEATS	TRADITIONAL DISHES	SAUCES AND MEAT DISHES	BEANS
Pulled beef	Beef goulash	Bolognese sauce	Beans with bacon
Pulled pork	Shepherd's stew	Meatballs	Baked beans
Spare ribs	Tripe	Chicken paprikash	



The right choice for:

- Restaurants
- Institutions (schools, kindergartens, hospitals, homes)
- Hotels and hostels
- Food distributors
- Industrial and worker's cafeterias

SPARE RIBS

- Pork ribs on the bone in an aromatic BBQ sauce
- The sauce is perfectly balanced, with notes of tomato and smoked paprika, making the meat tender and juicy
- Slow cooked for the perfect combination of textures and flavours



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You can serve perfectly tender ribs every day without the process of slow roasting in your kitchen, thus reducing the need for additional labour.

Tip for preparation and serving:

- Before serving, baste ribs with the BBQ sauce of your choice and broil for a few minutes to get a lovely, caramelised crust



PULLED BEEF

- Prepared from select cuts of beef, cooked in jus
- Mildly seasoned, with the addition of tomato and soy sauce
- Slow cooked over low heat to make the meat tender and easy to pull apart



Menu suggestion:
Pulled beef rice bowl



**TWO SAUCES
THAT PERFECTLY
COMPLEMENT THIS
DISH:**

Sesame tahini dressing
Yogurt-lime dressing





Pulled beef in bao buns

· For a spicier variation, serve with
sriracha or chipotle mayonnaise

Pulled beef gives slow cooked
beef of standard quality with
taking up the oven for hours.
Use it to prepare a wide variety
of dishes, thus ensuring more
efficient use of your equipment.

Arancini with pulled beef, basil and marinara sauce

PULLED PORK

- Prepared from carefully selected cuts of pork shoulder, cooked in jus
- Meat is lightly seasoned with a natural blend of spices, with prominent notes of smoked paprika and mustard

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**Menu suggestion:
Burrito with pulled
pork and vegetables**



Pulled pork burger with coleslaw

- For a Mediterranean version, mix together basil paste and mayonnaise, season as desired, and serve in a burger bun with pulled pork, arugula, and cherry tomatoes
- For a Balkan version, spread ajvar on the bun, add meat, roasted pepper and fried onion.



Pulled pork in smoked BBQ sauce – an authentic, smoked flavour and perfect tenderness without the need for a smoker, fully cooked and perfectly seasoned for easy preparation and high volume service.

Pulled pork mac and cheese



TRIPE

- Prepared from high quality beef stomach, thoroughly cleaned and cooked to perfect tenderness

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Our tripe eliminates the need for the most time-consuming processes of cleaning and long cooking, as they are already prepared and cooked up to the Podravka standard, and sterilised in the pouch packaging.

Tripe in aromatic sauce

- Heat tripe in a pot with the addition of **Fant dark sauce**, tomato puree, and a little vinegar



SHEPHERD'S STEW

- Prepared from a carefully selected blend of beef and pork meat, slow cooked to perfect tenderness

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The flavour and spiciness are always the same, without risky long cooking and variations in flavour between shifts.

- Add a few drops of chili oil or chili flakes to give guests the option of a spicier dish.



BEEF GOULASH

- High quality beef, cut into cubes, in a rich, thick, dark red sauce
 - The addition of onion, garlic, bay leaf and rosemary, in combination with tomatoes and peppers, highlights the flavour of the meat and sauce.
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Relying on more than 65 years of Podravka experience in this category, and now in pouch format, without flavour enhancer, meaning that your guests can enjoy this well-loved goulash stew, and you can count on easier preparation and storage.



BOLOGNESE SAUCE

- Mixed meats with tomato, onion and carrot, seasoned with a harmonious blend of Mediterranean herbs
- The rich flavour of this authentic sauce is further highlighted with the addition of smoked bacon

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One pouch, so many different meals

- Bolognese sauce is so versatile and can be used as a base for different dishes: lasagna, pasta, or risotto



A single pot can be used as a base for multiple dishes (pastas, lasagna, baked dishes), reducing the number of different bases that kitchen staff need to prepare at the same time.



Menu suggestions:
Bolognese-stuffed eggplant
baked with cheese

MEATBALLS

- Meatballs prepared from high quality mixed meat, with the addition of rice
- Meatballs come in a tomato sauce that gives dishes a fresh and slightly acidic flavour

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Podravka meatballs are made with a traditional recipe with the addition of rice and tomatoes, in a format that is easy to replicate and standardise in large systems such as schools, hospitals, and cafeterias.

Menu suggestion:
Meatballs with mushrooms and onion in a wide reduction



Pasta with meatballs

- For a finger food variation, serve in small bowls (1 to 2 meatballs + pasta + sauce)



CHICKEN PAPRIKASH

- Boneless and skinless chicken meat in a creamy sauce seasoned with paprika and enriched with cream

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Mediterranean chicken stew with fava beans, tomatoes and basil

Chicken paprikash is pure chicken meat in a sterilised pouch, meaning that there is no additional cleaning or cutting to do in peak periods. Each pouch contains reliable flavour and minimal waste in the kitchen.



Chicken curry with vegetables, basmati rice and lime

- As a contrast to the main flavour, serve a little chutney on the side – such as mango or tomato chutney



BEANS WITH BACON

- Cooked in an aromatically seasoned base with water, and enriched with pieces of cured, meaty bacon that gives this dish fullness, a smoky note and a rustic character
 - Spice extracts further round out the flavour, without the need for additional enhancers
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No soaking, no cooking for hours – just heat and you have a finished dish in minutes.



Pasta fagioli

Grandma's barley stew





BAKED BEANS

- Cooked white beans in a deep brown sauce
- Taste the vegetables and natural sweetness of the beans, onion and carrots, with the lightly acidic note of tomato
- Often served as a side dish to meats or as a stand-alone meal.

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Baked beans offer a creamy texture and flavour suitable for vegetarians, in a practical pouch format that enables quick serving in hotels and cafeterias, without any added preservatives.

Baked beans with tomato, vegetables, and eggs

- Can be served as a standard part of the traditional English breakfast

Baked beans with bacon and cheese

- A creamy and aromatic dish that is easy to prepare, and looks very impressive on the plate.





Would you like to see how our ready-made meals can fit into your menu and your kitchen organisation? Contact our Podravka Expert team for a presentation, tasting, or sample menu preparation.

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