

Developed for industry

Production perfect fillings



CREAM SPREADS • FRUIT FILLINGS • TOMATO • POPPYSEED • MEAT AND VEGETABLE FILLINGS



- Seat: Koprivnica, Croatia
- Leading food company in this part of Europe
- Portfolio with over 1900 products

Market distribution

- Operations in over 60 countries worldwide
- Own distribution network in 16 countries
- Leading food company in Southeast Europe
- Strong presence in Central Europe

Factories

- Vegeta, Soup and Pasta factory – Koprivnica, Croatia
- Children’s Food and Cream Spreads factory – Koprivnica, Croatia
- Mill – Flour and Semolina factory – Koprivnica, Croatia
- Desserts, Snacks and Cereals factory – Koprivnica, Croatia
- Meat Products factory – Koprivnica, Croatia
- Fruit and Vegetable factory – Varaždin, Croatia
- Mirna Fish factory – Rovinj, Croatia
- Žito factory – Slovenia
- Lagris factory – Czech Republic



Reliable partner for industrial production

- Developed to meet high standards of the food industry and professional bakery systems
- Stable, technologically optimised and sensory balanced ingredients for secure and replicable production
- Solutions that increase process efficacy and reduce production variability

Product line adapted for industry needs

- Cream and fruit spreads for bakery and confectionary production
- Premium quality poppyseeds for stable results in all types of dough
- Tomato products for standardised culinary gastronomy and bakery use
- Meat and vegetable filling formulated for optimal functionality in line production

Key business advantages

- Consistent quality across series
- Technology reliability in various production conditions
- Easy to implement in existing processes
- Development support for new products and recipe optimisation

Strong field support

- 15 culinary promoters – expert technological and application support
- 40 sales representatives throughout Croatia – easily accessible and operational support
- Partner that combines tradition, development, and modern technology
- Focus on long-term cooperation and growing your business



CREAM SPREADS

Hazelnut-based cream spread stand out for richness of flavour, smooth texture, and stable consistency. Developed for professional use in the bakery and confectionary industries, ensuring uniform quality in every product.

- Smooth, even texture suitable for various technological filling processes prior to and after baking
- Soft creamy consistency enables easy manual spreading and use in automatic dosing systems
- Option to combine with other ingredients to enhance the flavour and texture of various fillings and toppings

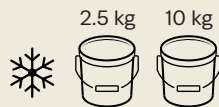
Lino Lada Milk

Main ingredients Powdered milk 18%, hazelnuts 10%

Appearance Creamy spread with a smooth texture and firm consistency

Expiry period 12 months

Storage 15-25 °C



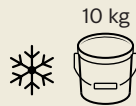
Milk cream spread

Main ingredients Powdered milk 14%, hazelnuts 3%

Appearance Creamy spread with a smooth texture and firm consistency

Expiry period 10 months

Storage 15-25 °C



Lino Lada Cocoa Pre-baking

Main ingredients Cocoa powder 9%, hazelnuts 5%

Appearance Creamy spread with a smooth texture and firm consistency

Thermostability Stable during baking

Expiry period 12 months

Storage 8-12 °C



CREAM SPREADS

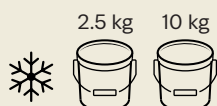
Lino Lada Cocoa Post-baking

Main ingredients	Cocoa powder 9%, hazelnuts 5%
Appearance	Creamy spread with a smooth texture and thin consistency
Expiry period	12 months
Storage	8-12 °C



Lino Lada Gold

Main ingredients	Hazelnuts 16%
Appearance	Creamy spread with pieces of hazelnuts, firm consistency
Expiry period	10 months
Storage	8-12 °C



Lino Lada Gold Creamy

Main ingredients	Hazelnuts 13%, cocoa powder 7.4%
Appearance	Creamy spread with a smooth texture and firm consistency
Thermostability	Stable during baking
Expiry period	12 months
Storage	15-25 °C



CREAM SPREADS

Lino Lada Duo

Main ingredients Hazelnuts 10%, Powdered milk 13%, Cocoa powder 3%

Appearance Milk cream 50% and cocoa cream 50%, smooth texture and firm consistency

Expiry period 12 months

Storage 15-25 °C



Lino Lada Coconut

Main ingredients Powdered milk 17%, Coconut 3.7%

Appearance Cream spread with fine pieces of coconut, firm consistency

Expiry period 10 months

Storage 15-25 °C



Lino Lada Milk cream spread

Main ingredients Powdered milk 14%, Hazelnuts 3%, palm oil – RSPO SG

Appearance Cream spread with a smooth texture, thin consistency

Expiry period 10 months

Storage 15-25 °C



Lino Lada Cocoa Cream spread

Main ingredients Cocoa 6%, Hazelnuts 3%, palm oil – RSPO SG, cocoa RFA MB

Appearance Cream spread with a smooth texture, thin consistency

Expiry period 10 months

Storage 15-25 °C



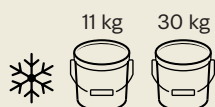
FRUIT FILLINGS

High quality products developed for professional use in the baking and confectionary industry. With rich fruit filling and optimal consistency, they offer reliable and consistent quality ideal for a wide range of applications in industrial production.

- High share of fruit, and a natural, authentic flavour
- Suitable for various technological filling processes pre- and/or post-baking
- Stable consistency that retains its form and structure after processing
- May be combined with other ingredients to obtain new dessert flavours and textures

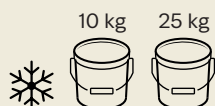
Apricot fruit filling

Fruit content	35% - made from pureed apricot without pieces
Appearance	Homogenous orange jelly
Thermostability	Stable during baking
Expiry period	12 months
Storage	Do 25 °C



Sour cherry fruit filling

Fruit content	60% - made from whole sour cherries
Appearance	Fruit pieces in a dark red jelly
Thermostability	Stable during baking
Expiry period	9 months
Storage	Do 25 °C



Apple fruit filling

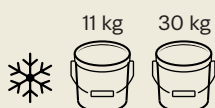
Fruit content	70% - apple cut into cubes
Appearance	Fruit pieces in jelly
Thermostability	Stable during baking
Expiry period	9 months
Storage	Do 25 °C



FRUIT FILLING

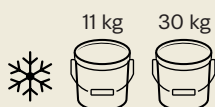
Apricot fruit spread

Fruit content	40% - pureed apricot without pieces
Appearance	Homogenous orange jelly
Application	After baking/frying
Expiry period	12 months
Storage	To 25 °C



Mixed fruit spread

Fruit content	60% - pureed apples, pears and sour cherries
Appearance	Homogenous orange-red jelly
Application	After baking/frying
Expiry period	12 months
Storage	To 25 °C



Sour cherry fruit spread

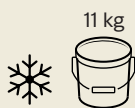
Fruit content	50% - made from pureed sour cherry without pieces
Appearance	Homogenous dark red jelly
Application	After baking/frying
Expiry period	12 months
Storage	To 25 °C



FRUIT FILLINGS

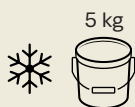
Plum jam

Fruit content	160 g plums per 100 g product
Appearance	Thickened product made from finely pureed plums
Thermostability	Stable during baking
Expiry period	12 months
Storage	To 25 °C



Blueberry jam

Fruit content	50% - made from pureed blueberries without pieces
Appearance	Homogenous dark purple jelly
Application	Stable during baking/frying
Expiry period	9 months
Storage	To 25 °C





TOMATO PRODUCTS

All tomato-based products are made from fresh tomatoes from Croatian fields, processed within 24 hours of harvest. This processing time ensures the natural flavours and nutrients are preserved.

- Smooth texture the combines well with other ingredients
- Preserved freshness and flavour stability throughout the entire best before period
- High quality, can be used in a wide range of products

Pureed tomatoes

Ingredients	100% tomato
Appearance	Red sauce
Dry matter	Min. 8.4%
Ph	4.1 – 4.5
Best before period	36 months

3.85 kg



Classic pizza sauce

Ingredients	Tomato (99.8%), iodised salt
Appearance	Red sauce with a smooth texture and visible small pieces of tomato
Dry matter	Min. 11%
Ph	4.1 – 4.5
Best before period	36 months

4 kg



Aromatic pizza sauce

Ingredients	Tomato (99.8%), iodised salt, spices
Appearance	Red sauce with a smooth texture and visible small pieces of tomato
Dry matter	Min. 11%
Ph	4.1 – 4.5
Best before period	24 months

4 kg







POPPYSEED

Poppyseed stabilised by enzyme deactivation to prevent rancidity by hot air or steam at a temperature of 120 to 130°C. This process ensures high quality and a long best before period for poppyseeds.

- Can be packaged in aluminium foil under an altered atmosphere to preserve product for up to 12 months
- Can be ground to the desired granulation to enable the use of poppyseeds in various industrial processes
- Easy storage and transport

Whole poppyseeds

Composition Whole poppyseeds
Packaging LDPE 5 kg
Best before period 12 months



Ground poppyseeds

Composition Whole poppyseeds
Packaging PAP 20 kg
Best before period 9 months



Ground poppyseeds with sugar

Composition Ground poppyseeds (min. 60%),
sugar
Packaging 1 kg PET / metal / PE,
5 pieces per PAP
Best before period 12 months



Poppyseed filling

Composition Ground poppyseeds (min.
50%), sugar, wheat flour,
whey powder, cinnamon,
thickener, flavouring
Packaging 1 – 500 kg, by order
Best before period 9 months



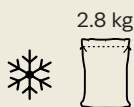
MEAT AND VEGETABLE FILLINGS

Wide use in the food industry. High stability during baking, easy to spread for easier automated filling and ensured microbiological safety.

- Retained quality and texture during freezing and baking processes.
- Enables effective automated filling to increase productivity and reduce the need for manual labour
- Storage and distribution at room temperature
- Can be adapted to different types of dough, fillings, and industrial processes

Bolognese filling

Main ingredients	Beef 30%, tomato, spices
Appearance	Ground beef in a red sauce with seasonings
Thermostability	Moderately stable during baking
Packaging	Pouch packaging 2.8 kg
Best before period	12 months
Storage	To 25 °C



Sweet and sour chicken filling

Main ingredients	Chicken 30%, peppers, carrots, sweet and sour sauce
Appearance	Ground chicken with vegetables in a sweet and sour sauce
Thermostability	Moderately stable during baking
Packaging	Pouch packaging 2.8 kg
Best before period	12 months
Storage	To 25 °C



Balkan style filling

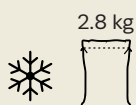
Main ingredients	Beef 42%, onion
Appearance	Ground beef with onions and seasonings
Thermostability	Stable during baking, can be frozen
Packaging	Pouch packaging 2.8 kg
Best before period	12 months
Storage	To 25 °C



MEAT AND VEGETABLE FILLINGS

Mixed meat filling

Main ingredients	Meat 42%: Beef 17%, pork 25%
Appearance	Mixed ground meats with onions and seasonings
Thermostability	Stable during baking
Packaging	Pouch packaging 2.8 kg
Best before period	12 months
Storage	To 25 °C



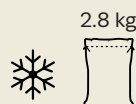
Turkey meat filling

Main ingredients	Turkey 42%, onions, seasonings
Appearance	Ground turkey meat with onions and seasonings
Thermostability	Stable during baking
Packaging	Pouch packaging 2.8 kg
Best before period	12 months
Storage	To 25 °C



Caprese punilo

Main ingredients	Tomato, seasonings, cheeses: parmesan, mozzarella, stilton, cheddar
Appearance	Red sauce with visible seasonings
Thermostability	Stable during baking
Packaging	Pouch packaging 2.8 kg
Best before period	12 months
Storage	To 25 °C



MEAT AND VEGETABLE FILLINGS



Vege Mex filling

Main ingredients	Corn, red beans, peppers, seasonings
Appearance	Red filling with visible pieces of corn and beans
Thermostability	Stable during baking
Packaging	Pouch packaging 2.8 kg
Best before period	12 months
Storage	To 25 °C



MEAT AND VEGETABLE FILLINGS

Potato filling

Main ingredients	Potato 78%, sunflower oil, onion
Appearance	Cooked potato cubes with onion and seasonings
Thermostability	Stable during baking
Packaging	Pouch 3 kg
Best before period	2 months
Storage	To 25 °C



Tea salami filling

Main ingredients	Sausage 20%, tomato
Appearance	Red filling with ground tea salami
Thermostability	Stable during baking
Packaging	Pouch packaging 2.8 kg
Best before period	12 months
Storage	To 25 °C



Ham and cheese filling

Main ingredients	Processed ham (pork) 20%, cheese, tomato
Appearance	Red filling with pieces of ham
Thermostability	Stable during baking
Packaging	Pouch packaging 2.8 kg
Best before period	12 months
Storage	To 25 °C



FILLINGS



Lino Lada Milk



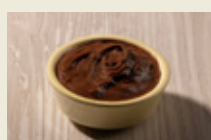
Milk Cream spread



Lino Lada Cocoa pre-baking



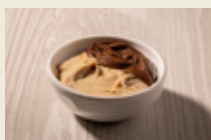
Lino Lada Cocoa post-baking



Lino Lada Gold



Lino Lada Gold creamy



Lino Lada Duo



Lino Lada Coconut



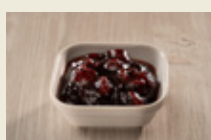
Lino Lada Milk Cream spread



Lino Lada Cocoa Cream spread



Apricot fruit filling



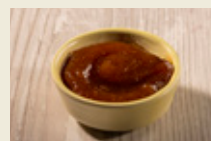
Sour cherry fruit filling



Apple fruit filling



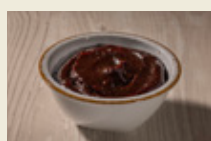
Apricot fruit spread



Mixed fruit spread



Sour cherry fruit spread



Plum jam



Blueberry jam



Pureed tomato



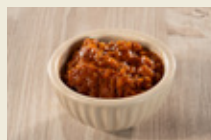
Classic pizza sauce



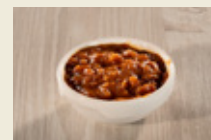
Aromatic pizza sauce



Poppyseeds



Bolognese filling



Sweet and sour chicken filling



Balkan style filling



Mixed meat filling



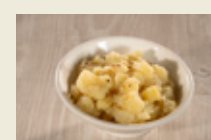
Turkey meat filling



Vege Max filling



Vege Mex punilo



Potato filling



Tea Salami filling



Ham and Cheese filling



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Always with a heart.**

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