



*Let your senses discover
the aromas and flavours!*



WWW.TRADYCYJNEJADLO.PL

*Let your senses discover
the aromas and flavours!*

INTRODUCING TRADYCYJNE JADLO

Tradycyjne Jadło stands for the traditional Polish art of meat smoking and curing at its finest. Our meats are incomparably aromatic and flavourful. The secret? They are made with only the highest quality meat and carefully seasoned with choice fresh herbs and spices. Polish alder wood, used for smoking and roasting over live fire, gives our meats their distinct flavour.

No colorants, fillers or chemicals are ever used in our production. The flavours are varied, unique and 100% delicious.

Tradycyjne Jadło is the fruit of the owners' passion for the centuries-old Polish meat smoking and curing traditions. Mother Nature's secrets are key to our success. We pride ourselves on faithfully following the traditional Greater Poland recipes, carefully handed down from generation to generation. We ensure that each of our many and varied products has a unique flavour and aroma. While we follow the traditional Polish meat curing and smoking methods, we also strictly adhere to the European Union safe food handling regulations. The production process is monitored for compliance with the Hazard Analysis and Critical Control Points (HACCP) requirements. We regularly conduct microbiological and freshness testing of our products. Most of our products are "gluten-free" certified.



WWW.TRADYCYJNEJADLO.PL

OUR SUCCULENT HAMS
AND TENDERLOINS



*Let your senses discover
the aromas and flavours!*



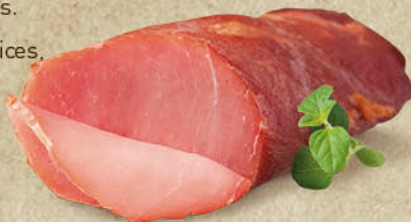
COLD-SMOKED TENDERLOIN "SUROWA"

Choice loin pieces are first brined in herbal bath and then lightly smoked. The rich flavours are a testament to the quality of generations-old Greater Poland recipes.

Ingredients: pork meat - 97%, herbs, natural spices, curing salt, salt - 3%.

SMOKED

Freshness: 21 days



MAY WE ALSO RECOMMEND:

• ROASTED HAM "PIAST KOŁODZIEJ"



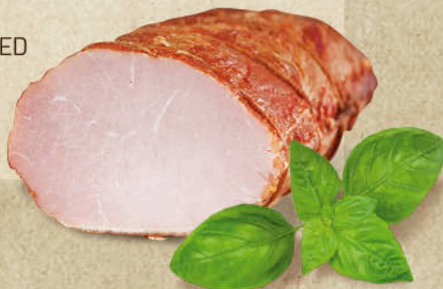
ROYAL TENDERLOIN "KRÓLEWSKI"

It is made with highest quality loin meat brined in herbal bath. Smoked several times and finally roasted over a live fire, according to our special recipe.

Ingredients: pork meat - 97%, herbs, natural spices, curing salt, salt - 3%.

SMOKED AND ROASTED

Freshness: 18 days



TENDERLOIN "SOPOT"

This savoury and delicious tenderloin was prepared with carefully selected loin cuts. Brined in herbal bath, lightly smoked and finally steamed (not cooked).

Ingredients: pork meat - 97%, natural spices, curing salt, salt - 3%.

SMOKED AND STEAMED

Freshness: 12 days



GINGER-ROASTED TENDERLOIN "IMBIROWA"

This exceptional tenderloin has been seasoned with ginger and carefully selected herbs. You will be seduced with its flavour and aroma.

Ingredients: pork meat - 96%, herbs, natural spices, salt, curing salt - 4%.

ROASTED

Freshness: 21 days



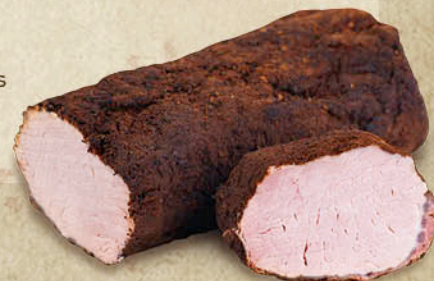
HERBED TENDERLOIN "W ZIOŁACH"

This gourmet tenderloin owes its taste and aroma to a carefully selected bouquet of herbs and spices.

Ingredients: pork meat - 97%, herbs and natural seasoning, salt, curing salt - 3%.

ROASTED

Freshness: 21 days



HOME-STYLE HAM "SWOJSKA"

This cut of ham was carefully selected with a delicate layer of fat. Brined in aromatic herbal bath and cold-smoked.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

SMOKED

Freshness: 21 days



COOKED HAM "GOTOWANA"

This juicy and great tasting ham was brined in herbal bath, lightly smoked and cooked.

Ingredients: pork meat - 97%, herbs and natural spices, salt, curing salt - 3%.

SMOKED AND COOKED

Freshness: 12 days



CHERRY HAM "WISIENKA"

This succulent and savoury ham is made with carefully selected pork meat and seasoned with herbs and natural spices.

Ingredients: pork meat - 96%, herbs, natural spices, salt, curing salt - 4%.

SMOKED AND ROASTED

Freshness: 21 days



COUNTRY MANOR HAM "DWORSKA"

This outstanding ham was prepared according to a tried-and-true Greater Poland recipe and carefully seasoned.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

SMOKED AND STEAMED

Freshness: 12 days



WHITE HAM "BIALA"

This exceptional white ham stands out because of its colour and more subtle flavour and aroma.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

STEAMED

Freshness: 13 days



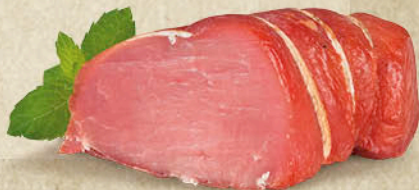
COLD-SMOKED HAM "SUROWA"

This cold-smoked ham is especially made for the ultimate food connoisseur. Very lean ham, carefully brined in herbal bath and cold-smoked.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

SMOKED

Freshness: 21 days



COMMANDER'S HAM "HETMAŃSKA"

Commander's Ham is a lightly smoked and carefully aged ham with rich aromatic flavour. A true delicacy for fans of dry-cured, aged meats, seasoned with herbs.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

LIGHTLY SMOKED AND AGED

Freshness: 30 days



ALDER WOOD HAM "OLCHOWA"

This Alder Wood Ham from Greater Poland has incomparable taste and an exceptionally rich flavour. Multiple times-smoked and savoury, seasoned with natural spices and roasted over live-fire.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

SMOKED AND ROASTED

Freshness: 21 days



HAM "PIAST KOŁODZIEJ"

This exquisite ham has been rolled with its layer of fat and skin. Long-smoked and steamed. Ideal for lovers of traditional and aromatic hams.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

SMOKED AND STEAMED

Freshness: 13 days



TENDER HERB-BASTED HAM "KRUCHA W ZIOŁACH"

This savoury and tender herb-basted ham has an incomparable taste and aroma of fresh herbs. It's smoked with real alder wood and roasted over live fire.

Ingredients: pork meat - 96%, herbs, natural spices, salt, curing salt - 4%.

ROASTED

Freshness: 21 days



FARMER'S HAM "GOSPODARZA"

This exceptional ham is covered with a layer of fat and skin. Brined in herbal bath, smoked multiple times and roasted over live fire. An all natural delicacy and great addition to gourmet sandwiches.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

SMOKED AND ROASTED

Freshness: 21 days



TASTE THE DIFFERENCE ALDER WOOD SMOKE MAKES.
INTRODUCING OUR BEST-SELLING SMOKED SAUSAGES.



*Let your senses discover
the aromas and flavours!*





PEASANT SAUSAGE "CHŁOPSKA"

This classic country sausage is smoked and air-dried. Its flavour can impress even the most discerning gourmands of traditionally prepared sausages.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

DRY AND SMOKED

Freshness: 28 days



JUNIPER SAUSAGE "JAŁOWCOWA"

This sausage owes its characteristic, deep-woods aroma to the juniper berries. This exceptional sausage is reminding you what the ancient Polish traditions of sausage-making are all about.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

SMOKED AND SEMI-DRY

Freshness: 21 days



FARMER'S SAUSAGE "GOSPODARZA"

This is a choice sausage with unique aroma. It's been artfully seasoned with herbs and semi-dried.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

SMOKED AND SEMI-DRY

Freshness: 22 days



BAMBER SAUSAGE "BAMBERSKA"

This sausage is made with lean cuts of meat and subtly seasoned with aromatic marjoram. It's smoked and air-dried. This sausage is particularly appreciated by fans of delicately tasting, semi-dried sausage.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

SMOKED AND SEMI-DRY

Freshness: 18 days



COMMANDER'S BEEF SAUSAGE "HETMANA"

This sausage is made especially for connoisseurs of refined foods. It delights with a distinctive taste and aroma of nuts.

Ingredients: beef - 70%, pork - 23%, walnuts - 4%, herbs, natural spices, salt, curing salt - 3%.

SEMI-DRY, WITH WALNUTS
Freshness: 21 days



CASTELLAN SAUSAGE "KASZTELAŃSKA"

This exquisite sausage is made with lean ham pieces and richly spiced. It's smoked several times and then air-dried.

Ingredients: pork meat - 97%, herbs, natural spices, including mustard seed, salt, curing salt - 3%.

SMOKED AND SEMI- DRY
Freshness: 21 days



HOME-STYLE "KABANOSY"

Classic Polish pork sausages "Kabanosy" are boldly seasoned to delight lovers of richly flavoured sausages.

Ingredients: pork meat - 96%, herbs, natural spices, salt, curing salt - 4%.

SMOKED AND SEMI-DRY
Freshness: 21 days



ROYAL SAUSAGE "KRÓLEWSKA"

This is a true delicacy for lovers of typically Polish dry sausage. This specialty of ours is made with choice, well-seasoned cuts of meat.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

SMOKED AND DRY
Freshness: 21 days



HAM STICKS "PATYCZKI SZYNKOWE"

This is our original product. The sausage is made with lean, subtly flavored meat and prepared à la "Kabanos". It makes an ideal snack - low fat, delicately seasoned and easy to grab.

Ingredients: pork meat - 97%, herbs, natural spices (including mustard seed), salt, curing salt - 3%.

SMOKED AND SEMI-DRY

Freshness: 21 days



POLISH SAUSAGE "POLSKA"

This sausage is made from lightly ground ham and bacon. The rich seasoning features notes of garlic and marjoram. The sausage is first cold-smoked and then roasted over live fire.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

SMOKED AND ROASTED

Freshness: 20 days



HAM SAUSAGE "Z SZYNKI"

This is a particularly refined sausage, made from lean cuts of ham. It's subtly seasoned and then smoked over alder wood and steamed.

Ingredients: pork meat - 97%, herbs, natural spices (including mustard seed), salt, curing salt - 3%.

SMOKED AND STEAMED

Freshness: 10 days



NOBLE SAUSAGE "SZLACHECKA"

This is an exceptionally delicate sausage, made from choice cuts of ham and tenderloin. It's lightly spiced and smoked, seducing you with its aromas.

Ingredients: pork meat - 97%, herbs, natural spices (including mustard seed), salt, curing salt - 3%.

SMOKED AND STEAMED

Freshness: 20 days



THE SAUSAGES BELOW ARE EQUALLY DELICIOUS
EATEN COLD OR HOT (GRILLED OR HEATED- UP).
THE CHOICE IS YOURS.



*Let your senses discover
the aromas and flavours!*



PIAST SAUSAGES "PIASTOWSKIE"

These deli-style sausages are made from lean ground meat, seasoned with black and white pepper. Kids simply love them.

Ingredients: pork meat - 97%, herbs, natural spices (including **mustard seed**), salt, curing salt - 3%.

SMOKED AND STEAMED

Freshness: 12 days



WHITE DELI SAUSAGE "BIAŁA DELIKATESOWA"

This is a classic white deli sausage, an original from Greater Poland. It's made with the best cuts of meat and it will delight you with its flavours of garlic and marjoram.

Ingredients: pork meat - 96%, herbs and natural spices, salt, curing salt - 4%.

STEAMED

Freshness: 5 days



WHITE SAUSAGE "BIAŁA"

This is a classic white sausages from Greater Poland. It's finely seasoned with garlic and marjoram and made with choice cuts of meat. It boasts a certificate of authenticity.

Ingredients: Pork meat - 96%, herbs, natural spices, salt, curing salt - 4%.

STEAMED

Freshness: 5 days



HOME-STYLE SAUSAGE "SWOJSKA"

This is a classic sausage made according to a tried-and-true Greater Poland recipe. It's smoked and steamed and the taste and aroma will simply leave you speechless.

Ingredients: pork (including side bacon) - 97%, herbs, natural spices, salt, curing salt - 3%.

SMOKED AND STEAMED

Freshness: 10 days



PIAST STICKS "PIASTOWSKIE"

These are gourmet sausages made from ground, lean cuts of meat, seasoned with black and white pepper. They are both lightly smoked and steamed.

Ingredients: pork meat - 97%, herbs, natural spices (including **mustard seed**), salt, curing salt - 3%.

SMOKED AND STEAMED

Freshness: 12 days



GRILLING SAUSAGE "NA ROŽNO"

This sausage is made with lovers of grilling in mind. Grilling and roasting brings out its unique taste and aroma.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

SMOKED

Freshness: 15 days



VEAL WIENERS

These wieners are ideal for children and anybody wanting to eat light yet well. They are made with 100% veal and pork meat and natural spices. They are exceptionally tender and delicate and contain zero fillers or additives.

Ingredients: veal meat - 57%, pork from the prized Zlotnicka pigs (Poland's heritage breed of pigs) - 40%, herbs, natural spices, salt, curing salt - 3%.

SMOKED AND STEAMED

Freshness: 7 days



DELI HAM WIENERS

These are gourmet deli wieners made with ham and subtly seasoned. They have no casing and are simply ideal for children.

Ingredients: Pork meat - 96%, herbs, natural spices, salt and curing salt - 4%.

SMOKED AND STEAMED

Freshness: 10 days



DELI WIENERS

These are exceptionally delicate wieners, containing no fillers or colorants. They are subtly seasoned and lightly smoked over alder wood.

Ingredients: pork meat - 96%, herbs, natural spices, salt and curing salt - 4%.

SMOKED AND STEAMED

Freshness: 10 days



TRADITIONAL WIENERS

This is a genuine wiener, made only with meat and without any fillers or colorants. It's subtly seasoned and lightly smoked over alder wood. Ideal for children (and everybody else!).

Ingredients: Pork meat - 96%, herbs, natural spices, salt and curing salt - 4%.

SMOKED AND STEAMED

Freshness: 10 days



COUNTRY MANOR SAUSAGE "DWORSKA"

This savoury sausage is made with 100% pure pork and is carefully seasoned with choice herbs and natural spices.

Ingredients: pork meat - 96%, herbs, natural spices (including **mustard seed**), salt, curing salt - 4%.

SMOKED AND STEAMED
Freshness: 8 days



WHITE GARLAND SAUSAGE "WIANKOWA BIALA"

This delicate sausage is made from lean, choice cuts of ham. It's delicately seasoned with pepper and steamed. Its flavour is distinct and simply incomparable.

Ingredients: pork meat - 96%, herbs and natural spices (including **mustard seed**), salt, curing salt - 4%.

STEAMED
Freshness: 6 days



GARLAND SAUSAGE "WIANKOWA"

This sausage is made from very lean cuts of ham. It's subtly seasoned with pepper and then lightly smoked and steamed.

Ingredients: pork meat - 97%, herbs, natural spices (including **mustard seed**), salt and curing salt - 3%.

SMOKED AND STEAMED
Freshness: 9 days



"THE MAGNIFICENT EIGHT" - OUR OUTSTANDING RAW,
DRY-CURED AND AGED SAUSAGES AND MEATS.



*Let your senses discover
the aromas and flavours!*



FRANKFURTER SAUSAGE

These outstanding frankfurters are made with carefully seasoned raw pork meat and then lightly smoked. They make a delicious cold snack and are equally tasty served hot.

Ingredients: pork meat - 97%, herbs, natural spices (including **mustard seed**), salt, curing salt - 3%.

LIGHTLY SMOKED
Freshness: 30 days



POLISH SAUSAGE "POLSKA SUROWA"

This sausage is made from lightly ground bacon and ham meat and richly seasoned, with strong notes of garlic and marjoram. It's cold-smoked and its taste and aroma are incomparable.

Ingredients: pork meat - 96%, herbs and natural spices, salt and curing salt - 4%.

LIGHTLY SMOKED
Freshness: 20 days



SMOKED RAW BACON

The bacon is brined in an herbal bath and then lightly smoked. It's ideal as a snack or as an ingredient in other dishes.

Ingredients: pork bacon - 97%, herbs, natural spices, salt, curing salt - 3%.

SMOKED
Freshness: 18 days



RAW TATAR SAUSAGE "TATARSKA SUROWA"

This is an outstanding sausage for the discerning gourmand. It's made from pork, seasoned à la "Steak Tartare" and lightly smoked.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

LIGHTLY SMOKED
Freshness: 18 days



DRY-CURED AND SLOW-AGED SAUSAGE "WOŁNO DOJRZEWAJĄCA"

This is a truly gourmet sausage guaranteed to please even the most discerning palates. It's made with the best cuts of meat and richly spiced. After being lightly smoked it's carefully dry- cured and aged over several months.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

LIGHTLY SMOKED AND DRY-CURED

Freshness: 30 days



BEEF SAUSAGE WITH HAZELNUTS "WOŁOWA Z ORZECEM ŁASKOWYM"

This is a truly gourmet beef sausage. Its delicate hazelnut aroma will satisfy even the most discriminating food connoisseur.

Ingredients: beef meat - 70%, pork meat - 23%, hazelnuts - 4%, herbs, natural spices, salt, curing salt - 3%.

LIGHTLY SMOKED

Freshness: 30 days



MAGNATE'S SAUSAGE WITH PRUNES "MAGNACKA ZE ŚLIWKĄ"

Outstanding sausage made with beef and pork and seasoned à la "Magnate", with the addition of smoky Polish prunes, giving it an incomparable flavour.

Ingredients: Beef meat - 55%, pork meat - 33%, Polish prunes - 10%, herbs, natural spices, salt, curing salt - 2%.

SMOKED AND DRY-CURED

Freshness: 30 days



SPANISH-STYLE SAUSAGE "PO HISZPAŃSKU"

Sausage for the true gourmand. First smoked and then dry-cured, seasoned with herbs and natural seasonings. Ideal as a refined appetizer or in gourmet sandwiches.

Ingredients: Pork meat - 97%, herbs, natural spices (including mustard seed), salt, curing salt - 3%

SMOKED AND DRY-CURED

Freshness: 30 days



BLOOD PUDDINGS, HEAD CHEESES AND MORE



*Let your senses discover
the aromas and flavours!*



COARSE BLOOD PUDDING "KASZANKA GRUBA"

This is a truly gourmet blood pudding - aromatic and richly seasoned. The secret of its rich flavour lies in the carefully balanced proportions of meat, barley and buckwheat and use of our signature blend of all-natural spices. Can be enjoyed either cold in sandwiches or hot.

Ingredients: offal - 52%, barley - 30%, buckwheat - 10%, blood - 5%, herbs and natural spices, salt - 3%.

STEAMED

Freshness: 7 days



LINK BLOOD PUDDING "KASZANKA PORCYJNA"

A favourite of our regular clients, this is an aromatic and richly seasoned gourmet blood pudding. The secret of its rich taste lies in the artful selection and balancing of the choice ingredients and use of only natural spices.

Ingredients: offal - 52%, barley - 30%, buckwheat - 10%, blood - 5%, herbs, natural spices, salt - 3%.

STEAMED

Freshness: 7 days



KAISER BUN BLOOD PUDDING "BULCZANKA"

A traditional blood pudding from Greater Poland in which a kaiser roll replaces the barley and buckwheat. A truly gourmet composition of meat, wheat roll and all natural seasonings.

Ingredients: pork meat - 50%, kaiser bun - 40%, blood - 6%, herbs, natural spices, salt - 4%.

STEAMED

Freshness: 5 days



WHITE HEAD CHEESE "SALCESON OZORKOWY BIAŁY"

This is a truly gourmet head cheese made with mostly pork tongue meat. It's richly seasoned and boasts a unique taste.

Ingredients: pork tongues - 60%, pork head meat - 13%, pork heart meat - 10%, steamed pork skins - 15%, herbs, natural spices, salt, curing salt - 2%.

STEAMED

Freshness: 8 days



BLACK HEAD CHEESE "SALCESON OZORKOWY CZARNY"

This is a gourmet head cheese made with pork blood. Its deep and rich taste will simply seduce you.

Ingredients: pork tongues - 60%, pork head meat - 10%, pork heart meat - 8%, steamed pork skins - 13%, pork blood - 6%, herbs, natural spices, salt, curing salt - 3%.

STEAMED

Freshness: 7 days



GOURMET DELIGHT “SMAKOWIDŁO”

This is our fantastically seasoned, richly flavoured and smoked pâté. Its shape is simply eye-catching and the flavour is incomparable.

Ingredients: pork jowl - 40%, pork meat - 40%, pork liver - 15%, herbs, natural spices, dehydrated vegetable flakes, including onion flakes, salt, curing salt - 5%.

STEAMED AND SMOKED

Freshness: 8 days



LIVER SAUSAGE “WĄTROBIANKA”

This is one of our specialties, prepared according to centuries-old Greater Poland recipes. The secret of its rich taste comes from the superb quality of the pork and liver used in its production as well as the secret blend of our all natural spices.

Ingredients: Pork jowl - 60%, pork liver - 25%, pork meat - 10%, herbs and natural spices, dehydrated vegetable flakes, including onion flakes, salt, curing salt - 5%.

STEAMED AND SMOKED

Freshness: 8 days



PÂTÉ-STYLE SAUSAGE WITH BOLETUS “PASZTETOWA Z BOROWIKIEM”

This is a superb pâté sausage flavoured with boletus - Poland's prized-wild mushroom. The flavour of the mushrooms pairs very well with all the other flavours of this exceptional sausage prepared according to our traditional, tried-and-true recipes.

Ingredients: pork jowl - 57%, pork liver - 25%, pork meat - 10%, boletus - 3%, herbs, natural spices, dehydrated vegetable flakes, including onion flakes, salt, curing salt - 5%.

STEAMED AND SMOKED

Freshness: 8 days



COUNTRY-STYLE PÂTÉ “WIEJSKI”

This is a truly gourmet pâté! The secret of its rich taste? Highest quality pork, tender pork liver and a handful of spices. The pâté is prepared according to our tried-and-true recipe.

Ingredients: pork jowl - 40%, pork meat - 40%, pork liver - 15%, herbs, natural spices, dehydrated vegetable flakes, including onion flakes, salt, curing salt - 5%.

STEAMED AND SMOKED

Freshness: 8 days



VACUUM-PACKAGED PRODUCTS



*Let your senses discover
the aromas and flavours!*





TENDERLOIN "SOPOT"
Smoked, steamed



ROYAL TENDERLOIN
Smoked, roasted



COLD-SMOKED TENDERLOIN
"SUROWA"
Smoked

WE ALSO RECOMMEND:

- WILD BOAR PÂTÉ
- CHICKEN PÂTÉ
- VEAL PÂTÉ
- OLD-FASHIONED POLISH PÂTÉ



COOKED HAM
Smoked, cooked



HOME-STYLE HAM
Smoked



COMMANDER'S HAM
Lightly smoked, aged



ALDER WOOD HAM
Smoked, roasted



FARMER'S HAM
Smoked, roasted



COLD-SMOKED HAM
Smoked



DRY-CURED AND SLOW
- AGED SAUSAGE
Lightly smoked, dry-cured



COMMANDER'S BEEF
SAUSAGE
Semi-dry, with walnuts



BEEF SAUSAGE WITH
HAZELNUTS
Lightly smoked



SPANISH-STYLE SAUSAGE
Smoked, dry-cured



BAMBER SAUSAGE
Smoked, semi-dry



CASTELLAN SAUSAGE
Smoked, semi-dry



NOBLE SAUSAGE
Smoked, steamed



SMOKED RAW BACON
Smoked



HAM STICKS
Smoked, semi-dry



HOME-STYLE "KABANOSY"
Smoked, semi-dry

OUR JARRED PRODUCTS



*Let your senses discover
the aromas and flavours!*



PORK AND SAUERKRAUT STEW "BIGOS"

We highly recommend this product for all lovers of "Bigos". All the ingredients have been carefully selected and we faithfully followed a time-honoured Polish recipe. The result is simply mouth-watering.

Ingredients: sauerkraut - 40%, cabbage - 25%, pork sausage - 24%, (pork meat, herbs, natural spices, salt), dried mushrooms, Polish prunes, herbs and natural spices, salt - 6%.

Freshness: 90 days

Weight: 220 g, 320 g



POLISH SOUR SOUP "ŻUREK"

This is a typically Polish soup, with one-of-a-kind aroma. It's made with our own sourdough, artfully seasoned and cooked with the addition of our own smoked meats and award-winning "White Sausage". Superb!

Ingredients: water - 40%, rye sourdough - 15% (rye flour, water, herbs, natural spices), "White Sausage" - 26% (pork meat, herbs, natural spices, salt), potatoes - 10%, bacon - 5%, herbs, natural spices, flour, salt - 4%.

MADE WITH ALL NATURAL SOURDOUGH

Freshness: 90 days

Weight: 290 g



PORK HOCKS BUTCHER-STYLE "GOLONKA ZE ŚWINIOBICIA"

This dish will seduce even the most discerning gourmand! It's artfully seasoned and succulent, made according to our secret recipe.

Ingredients: pork meat (pork hocks) - 86%, pork hock stock - 9% (water, pork hocks, spices), herbs, natural spices, dehydrated vegetable flakes, including onion flakes, salt and curing salt - 5%.

Freshness: 90 days

Weight: 160 g, 250 g



SAUSAGE MEAT BUTCHER-STYLE

Tender and juicy sausage meat with strong notes of garlic and black pepper. It's made according to our traditional recipe. It's easy to spread on a slice of bread for a delicious snack. Only pasteurized.

Ingredients: pork meat - 97%, herbs, natural spices, salt, curing salt - 3%.

Freshness: 90 days

Weight: 180 g, 270 g



PORK BUTCHER-STYLE

These tender and juicy cuts of pork are artfully seasoned. The meat is easily spreadable and when served on a fresh and fragrant slice of bread makes an unforgettable snack or appetizer.

Ingredients: pork meat (butt, tenderloin, leg, ham, bacon) - 97%, herbs, natural spices, salt, curing salt - 3%.

Freshness: 6 months

Weight: 270 g



PÂTÉ BUTCHER-STYLE GOURMET DELIGHT "SMAKOWIDŁO"

This pâté will appeal to connoisseurs of honest-to-goodness country-style pâtés. The traditional recipe is simple - ground pork, tender liver and a handful of spices are mixed and then pasteurized. The result is outstanding.

Ingredients: pork jowl - 40%, pork meat - 40%, pork liver - 15%, herbs, natural spices, dehydrated vegetable flakes, including celery and onion flakes, salt, curing salt - 5%.

Freshness: 90 days

Weight: 160 g, 250 g



LARD FROM HERITAGE ZŁOTNICKA PIGS "SMALEC ZE ŚWINI ZŁOTNICKIEJ"

If you crave old fashioned lard made according to traditional Polish recipes, try ours. Once you taste it, you will never buy another brand.

Ingredients: Zlotnicka Pig fat - 70%, Zlotnicka Pig meat - 25%, herbs, natural spices, dehydrated vegetable flakes, including onion flakes, salt, curing salt - 5%.

Freshness: 90 days

Weight: 160 g, 270 g



PORK BELLY "TUSZONKA"

This delicacy is for the fans of deeply flavoured and aromatic meats. It's juicy and succulent and pairs very well with fresh bread for a tantalizing snack.

Ingredients: Heritage Zlotnicka Pig pork belly - 96%, herbs, natural spices, salt and curing salt - 4%.

Freshness: 90 days

Weight: 180 g, 270 g



LIVER SAUSAGE BUTCHER-STYLE "WĄTROBIANKA ZE ŚWINIOBICIA"

This is a succulent, richly-flavoured and easily-spreadable sausage. It is seasoned with our signature blend of natural spices. The pork liver used in this time-honoured recipe was first blanched and then pasteurized. The flavour is simply incomparable.

Ingredients: pork jowl - 60%, pork liver - 25%, pork meat - 10%, herbs, natural spices, dehydrated vegetable flakes, including celery and onion flakes, salt and curing salt - 5%.

Freshness: 90 days

Weight: 160 g, 250 g



*Let your senses discover
the aromas and flavours!*



TRADYCYJNE JADŁO

Masarnia Pomarzanowice 1, 62-010 Pobiedziska, Poland

tel.: +48 61 897 70 04, mobile: +48 695 989 211

biuro@tradycyjnejadlo.pl

www.tradycyjnejadlo.pl