# Convenience catalogue

Always fresh, healthy and tasty!



z serca Kujaw

Drobex®

# Drobex Company based in Solec Kujawski has been known for past 40 years in food industry as one of the leading manufacturers of pristine quality poultry meat and its derivatives.




The history of Drobex reaches the 60's when four Frischke brothers began farming broiler chickens. In 1987 they launched an abbatoir under the name of P.D. Drobex. Gradual growth and expansion of product range offered by the business resulted in creation of vertically integrated consortium of companies under one common name Drobex.

**This family business is currently one of the leaders of Polish and EU market.**

Products manufactured by Drobex are very popular amongst Consumers and are available through largest retail chains in the country. They are available in KFC Restaurants both in Poland and Western Europe.

Fresh and frozen poultry meat and its derivatives come from heart of Kuyavia in Poland. Two modern manufacturing facilities in Solec Kujawski and Bydgoszcz are under strict veterinary supervision and are working under HACCP management system. IFS and BRC compliance are confirmed by appropriate certification.

Quality of meat and its derivatives is kept constantly at highest standards to fulfill culinary desires of most demanding Consumers.

Thanks to advanced production technology, unforgiving quality management, qualified staff and foremostly our care of Customer satisfaction, we aspire to be your favourite business partner. Our Clients confirm it through years of stable cooperation in Poland as well as abroad.

# History

**1963**
Start of poultry breeding

**1987**
Establishing P.D. Drobex Sp. z o.o.

**1989**
Activating a poultry slaughterhouse with the productivity of 500 chickens per hour

**1992**
Establishing Drobex-Agro Company - a poultry hatching facility for the needs of the Drobex Group

**1992**
Establishing Drobex-Pasz Company - a poultry feed mill for the needs of the Drobex Group

**2001**
Building a new poultry slaughterhouse in Solec Kujawski with the productivity of 7200 pieces per hour

**2009**
Purchasing of Bydgoskie Zakłady Mięsne

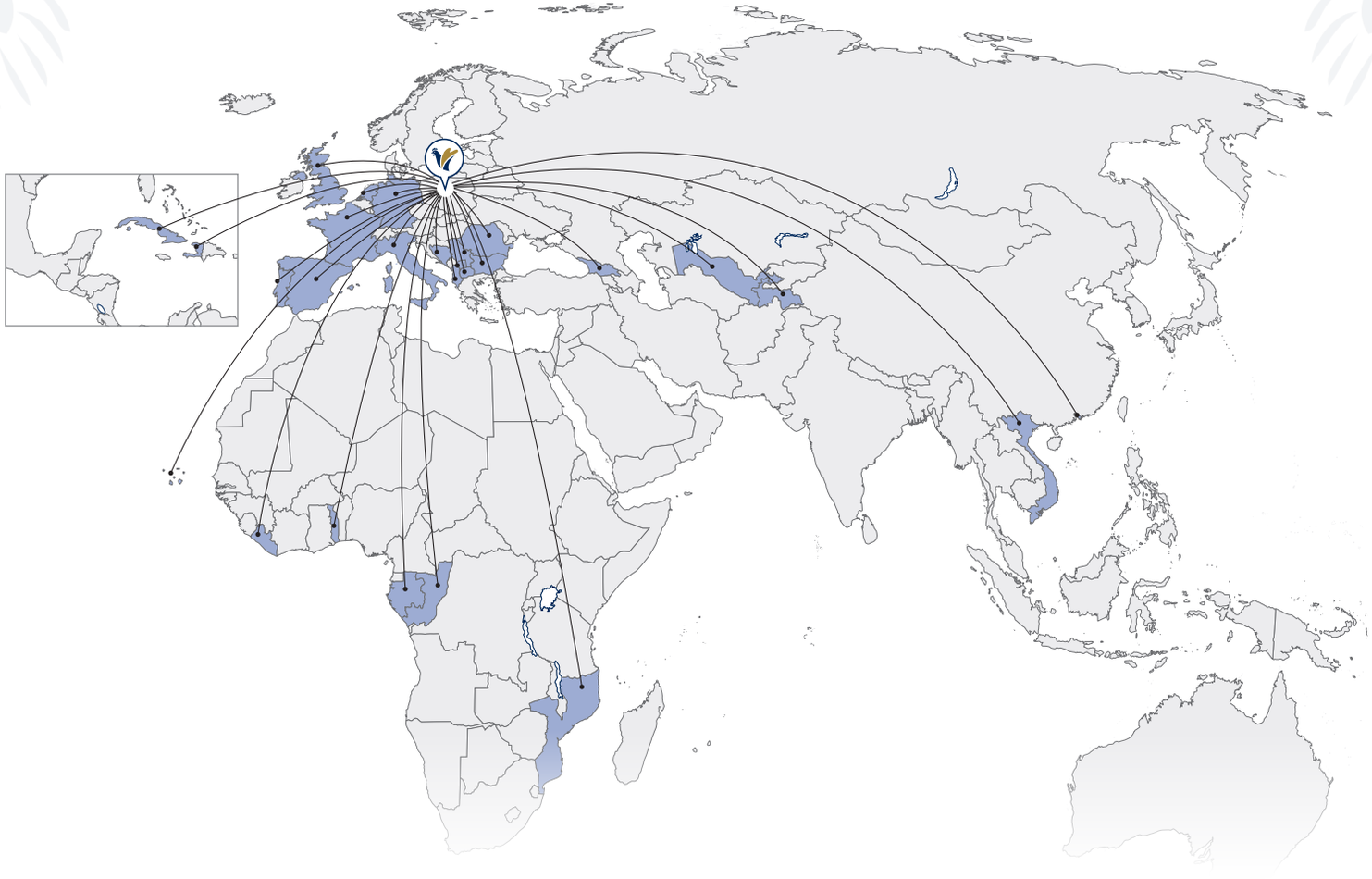
**2017**
Extension of the slaughterhouse with the productivity of 13500 pieces per hour

**2021**
ARCTIC- Purchasing and modernisation of coldstore in Bydgoszcz

**2021**
Further extension of the slaughterhouse and increasing of its productivity to 14 500 pieces per hour

**2025**
Activating a convenience food production





# Sales directions

Poland’s entry to EU has opened doors of opportunity for Drobex and its Consumers. Although EU has found our products exciting, we were astonished to receive feedback from new partners in Asia and Africa. We extensively reach out to new markets with aim of Partner and Consumer satisfaction.

Out-growing export market development in such a diverse environment requires us to be flexible, open, prepared to acknowledge cultural differences and culinary tastes of target markets. To fulfill desires of current and potential Clients we adjust our offer based on specific requirements eg. way of slaughter, cutting, freezing and packing. We enjoy deepening our understanding of foreign markets through attending industry fairs regularly (SIAL in Paris, ANUGA in Cologne, IFE in London). Drobex branded produce has been increasingly popular within food retail chains in Poland and abroad. We are present in restaurants, food industry wholesalers and HORECA segment.

# Quality standards

The prime objective of Drobex is to manufacture **safe, healthy and tasty food** fullfilling needs of Consumers. We achieve it through:

- implementation and control under HACCP quality management system which guarantees appropriate manufacturing conditions and eliminates risks to food quality and safety
- strict purchasing policy when cooperating with assigned suppliers offering only highest quality raw materials, packaging and services
- constantly perfecting production planning through improvement of manufacturing processes and maximising productivity
- close monitoring and following market food trends which allows quick and flexible approach to Consumers needs
- co-responsibility for natural environment (at all stages of manufacturing we do take active and protective role)
- conserving approach to energy usage to impove cost efficiency and protect natural environment





# Our offer

# Cooked



**Chicken breast fillet**



**Chicken breast innerfillet**



**Fillet and innerfillet** pieces



**Diced fillet**



**Sliced fillet**



**Sliced fillet**



**Diced thigh meat**



**Striped leg meat**



**Diced leg meat with skin on**



**Striped leg meat with skin on**

# Roasted



**Chicken breast fillet**



**Chicken breast innerfillet**



**Fillet and innerfillet** pieces



**Diced fillet**



**Sliced fillet**



**Sliced fillet**



**Diced thigh meat**



**Striped leg meat**



**Diced leg meat with skin on**



**Striped leg meat with skin on**

# Roasted chicken cuts



Chicken thigh and drumstick



Chicken leg



Three joint wing



Prime wing



Mid wing



Tulip

# Roasted chicken cuts with spices



**Chicken kebab**
thick slices



**Sliced chicken fillet with spices**



**Chicken kebab**
thin stripes



**Innerfillet with spices**



**Leg meat with skin on with spices**

# Breaded chicken cuts



Chicken nuggets in tempura



Chicken crumb breaded nuggets



Home style breaded chicken innerfillet



Home style hot and spicy breaded chicken innerfillet

# Packaging solutions



Tray sealing 1



Tray sealing 2



Tray sealing 3



Tray sealing 4



Tray sealing 5

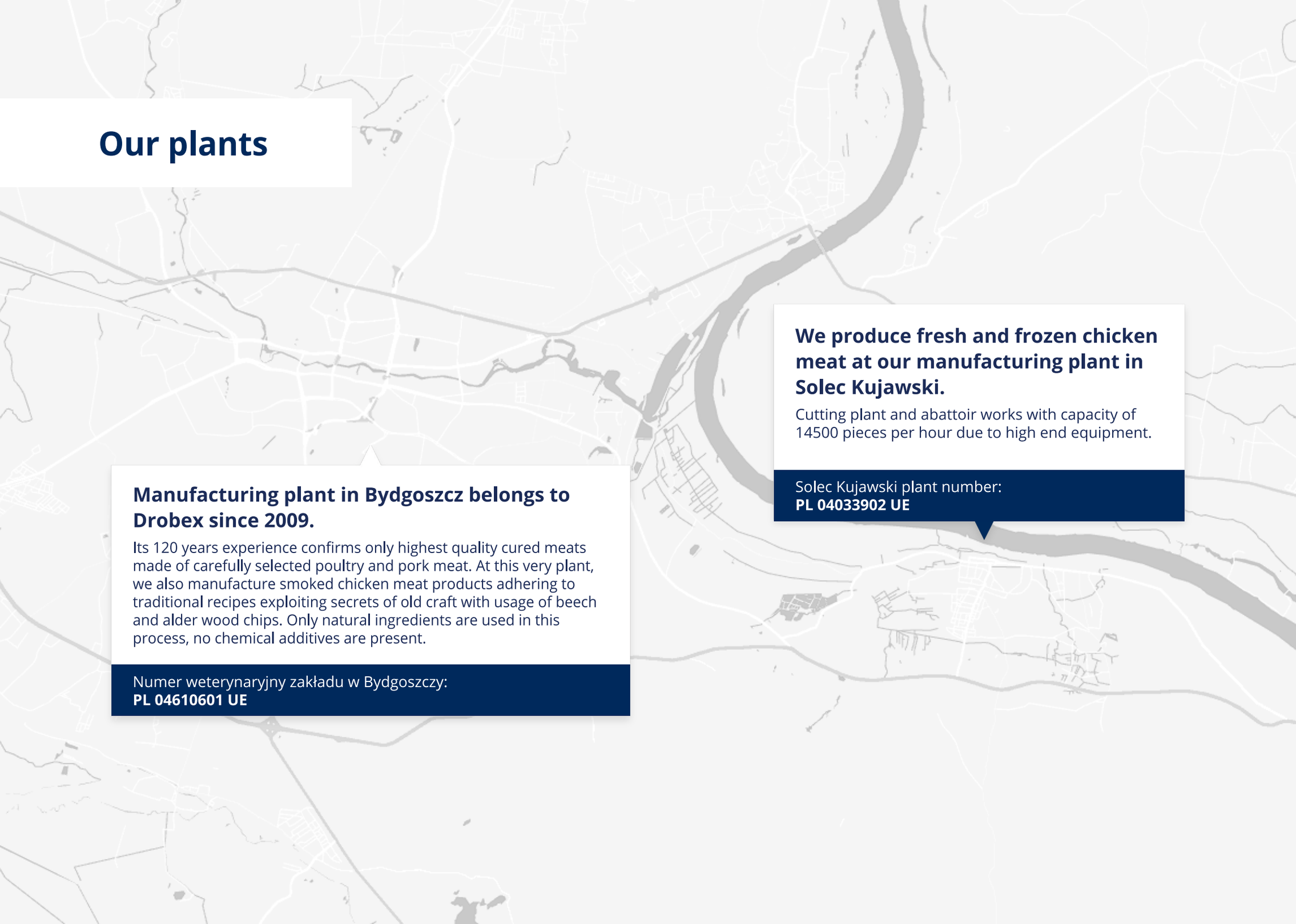


Foil bag



IQF

# Our plants



## We produce fresh and frozen chicken meat at our manufacturing plant in Solec Kujawski.

Cutting plant and abattoir works with capacity of 14500 pieces per hour due to high end equipment.

Solec Kujawski plant number:
**PL 04033902 UE**

## Manufacturing plant in Bydgoszcz belongs to Drobex since 2009.

Its 120 years experience confirms only highest quality cured meats made of carefully selected poultry and pork meat. At this very plant, we also manufacture smoked chicken meat products adhering to traditional recipes exploiting secrets of old craft with usage of beech and alder wood chips. Only natural ingredients are used in this process, no chemical additives are present.

Numer weterynaryjny zakładu w Bydgoszczy:
**PL 04610601 UE**

# P.D. Drobex Sp. z o.o.

ul. Powstańców 19
86-050 Solec Kujawski
Poland

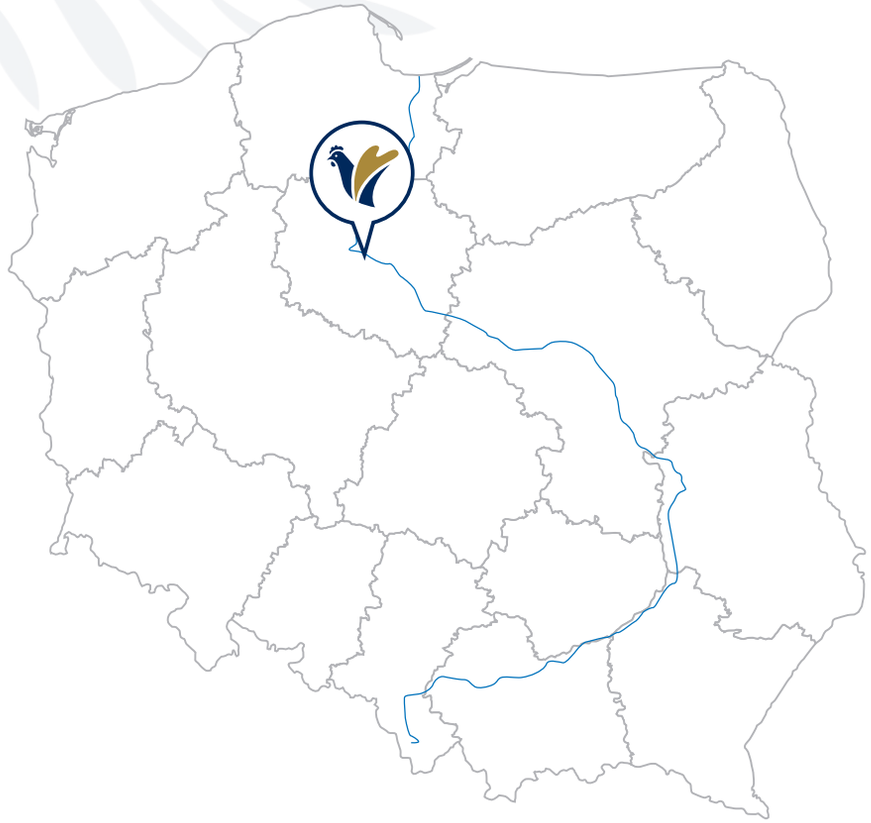
**Poultry meat plant:**
tel. +48 52 387 61 03
fax +48 52 387 61 55
e-mail: sekretariat@drobex.com.pl

**Export sales department:**
tel. +48 52 387 61 42
+48 52 387 61 34 /
+48 52 387 61 33
fax +48 52 387 61 78
e-mail: export@drobex.com.pl

**Domestic sales department:**
tel. +48 52 387 61 37 / +48 52 387 61 17
fax +48 52 387 61 78
e-mail: handlowy@drobex.com.pl

**Further processing plant:**
tel. +48 52 325 61 02
fax +48 52 325 61 04
e-mail: sekretariat@bydgoskiezm.pl

**Sales department:**
tel. +48 52 325 06 93 / +48 52 325 07 67
fax +48 52 325 06 94
e-mail: handlowy@bydgoskiezm.pl



*z serca Kujaw*

drobex®