
Vdrobex®
Always fresh, healthy and tasty!



About us

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.

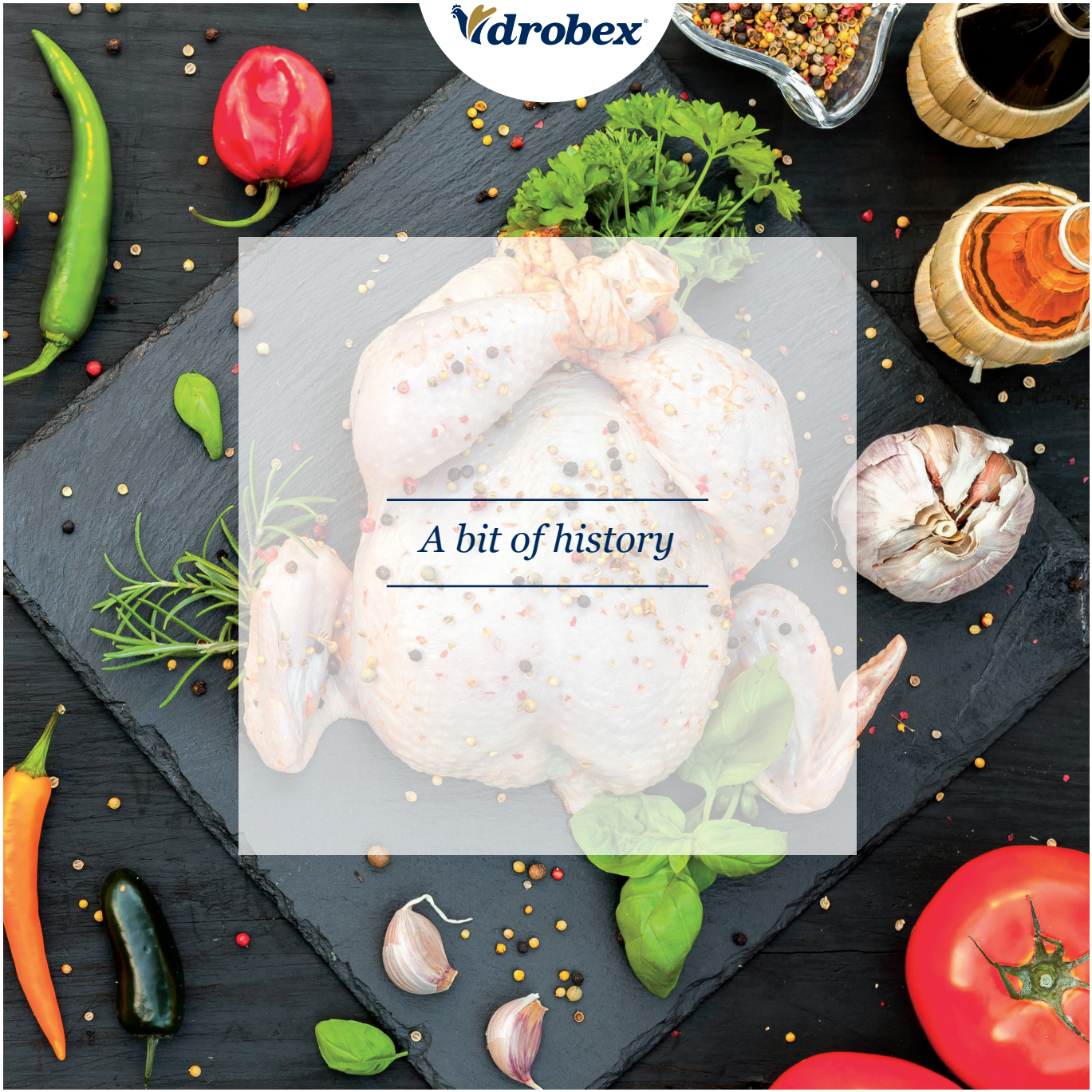
This family business is currently one of the leaders of Polish and EU market.

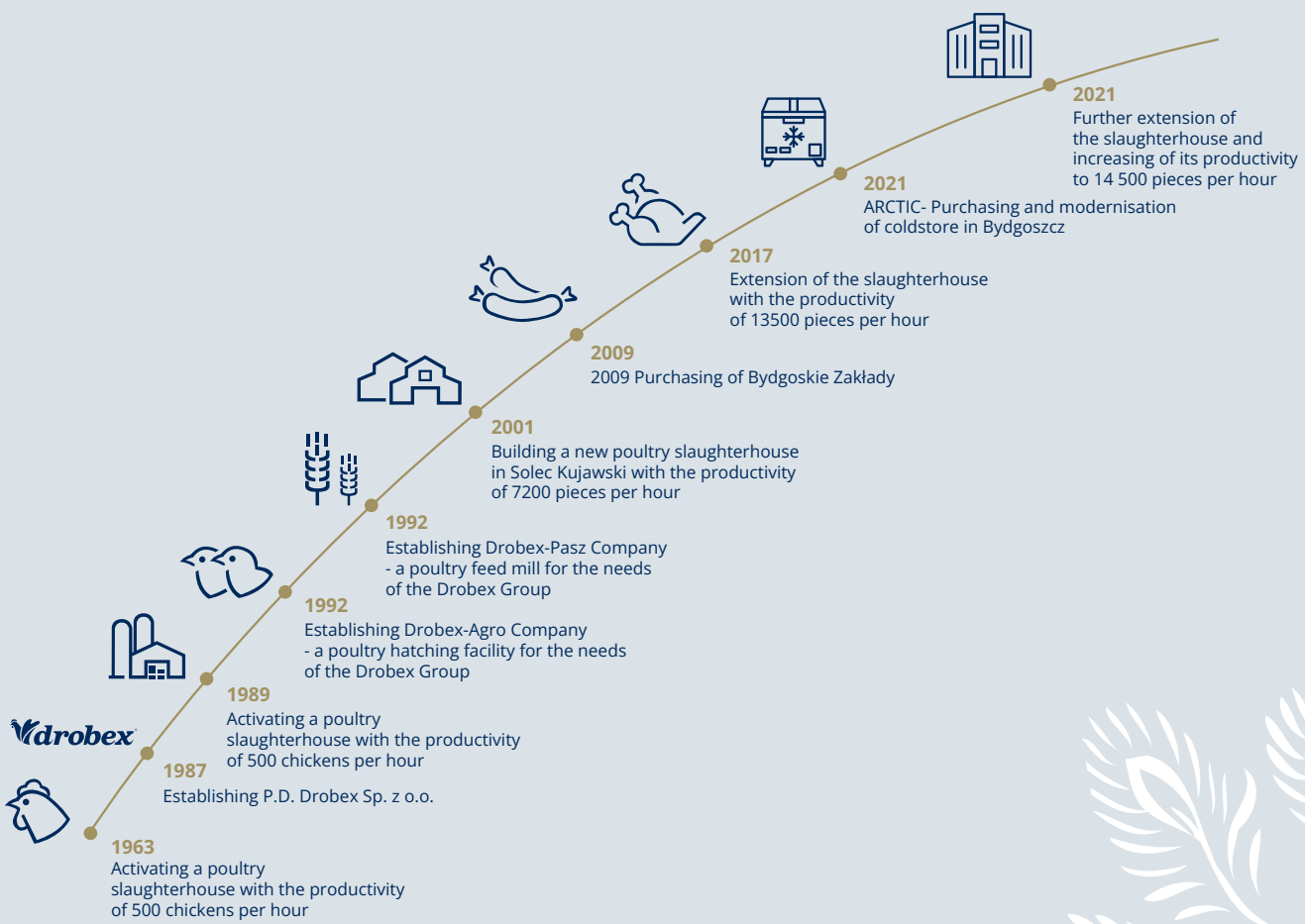
Products manufactured by Drobex are very popular amongst Consumers and are available through largest retail chains in the country. They are available in KFC Restaurants both in Poland and Western Europe.

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.

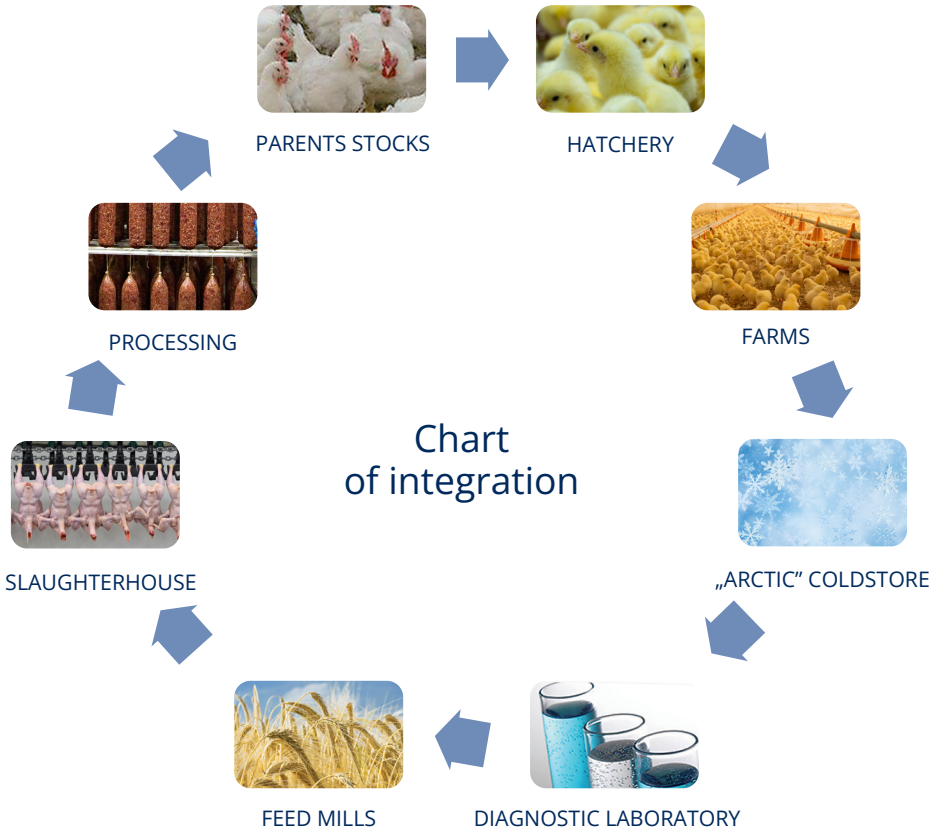
Thanks to advanced production technology, unforgiving quality management, qualified staff and foremostly our care of Customer satisfaction, we aspire to be your favourite business partner. Our Clients confirm it through years of stable cooperation in Poland as well as abroad.


Vdrobex
A bit of history


1963
Activating a poultry slaughterhouse with the productivity of 500 chickens per hour
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
2009 Purchasing of Bydgoskie Zakłady
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



Drobex Group



Drobex Group consists of closely integrated businesses focusing on production of hatching eggs, chicks, compound feeds, broiler fattening, slaughtering, cured meat production, meat packaging, distribution of fresh and frozen chicken meat. Due to structure of business we remain in full control of quality and have capacity to trace each batch of product endulged by Consumer.



Quality

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


BUREAU VERITAS Certification

Bureau Veritas Certification Holding SAS – Bureau Veritas Polska Sp. z o. o. (PCA Accreditation No. 182) certifies that, having conducted an audit

For the scope of activities: Slaughtering, partition poultry meat, production of chicken elements and products fresh and frozen, poultry meat processing, MAP and Vacuum poultry products. Poultry meat in spices

Including voluntary module: None

Exclusion from scope: None

Product categories: 2

to

Przedsiębiorstwo Drobiarskie "DROBEX" Sp. z o. o.
BRC Site No. 1477522
ul. Powstańców 19; 86-050 Solec Kujawski

Has achieved Grade: AA

Meets the requirements set out in the

GLOBAL STANDARD for FOOD SAFETY
ISSUE 7: JANUARY 2015

Audit programme: Announced

BRC certified since: 14-06-2011
Date(s) of the audit: 04/04-04-2017
Re-audit due date: From 12-03-2018 to 09-04-2018
Certificate expiry date: 18-05-2018
Certificate Number: PLI70011167PCA Issue date: 18-05-2017

Check the validity of this certificate on BRC homepage: www.brcdirectory.com

BRC GLOBAL STANDARDS
PCA
AC 182


BUREAU VERITAS Certification

Certificate

Herewith the certification body
Bureau Veritas Polska Sp. z o. o.

being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of the following site/ factory

Przedsiębiorstwo Drobiarskie DROBEX Sp. z o.o.
(COID: 6557)
ul. Powstańców 19,
85-050 Solec Kujawski

has the audit scope

1. Red and white meat, poultry and meat products PM, PK, PH, PI2

Slaughtering, partition poultry meat, production of chicken elements and products fresh and frozen, poultry meat processing, MAP and Vacuum poultry products. Poultry meat in spices.

meet(s) the requirements set out in the

IFS Food Version 6, April 2014
And other associated normative documents

at Higher Level

with a score of 96,97 %.

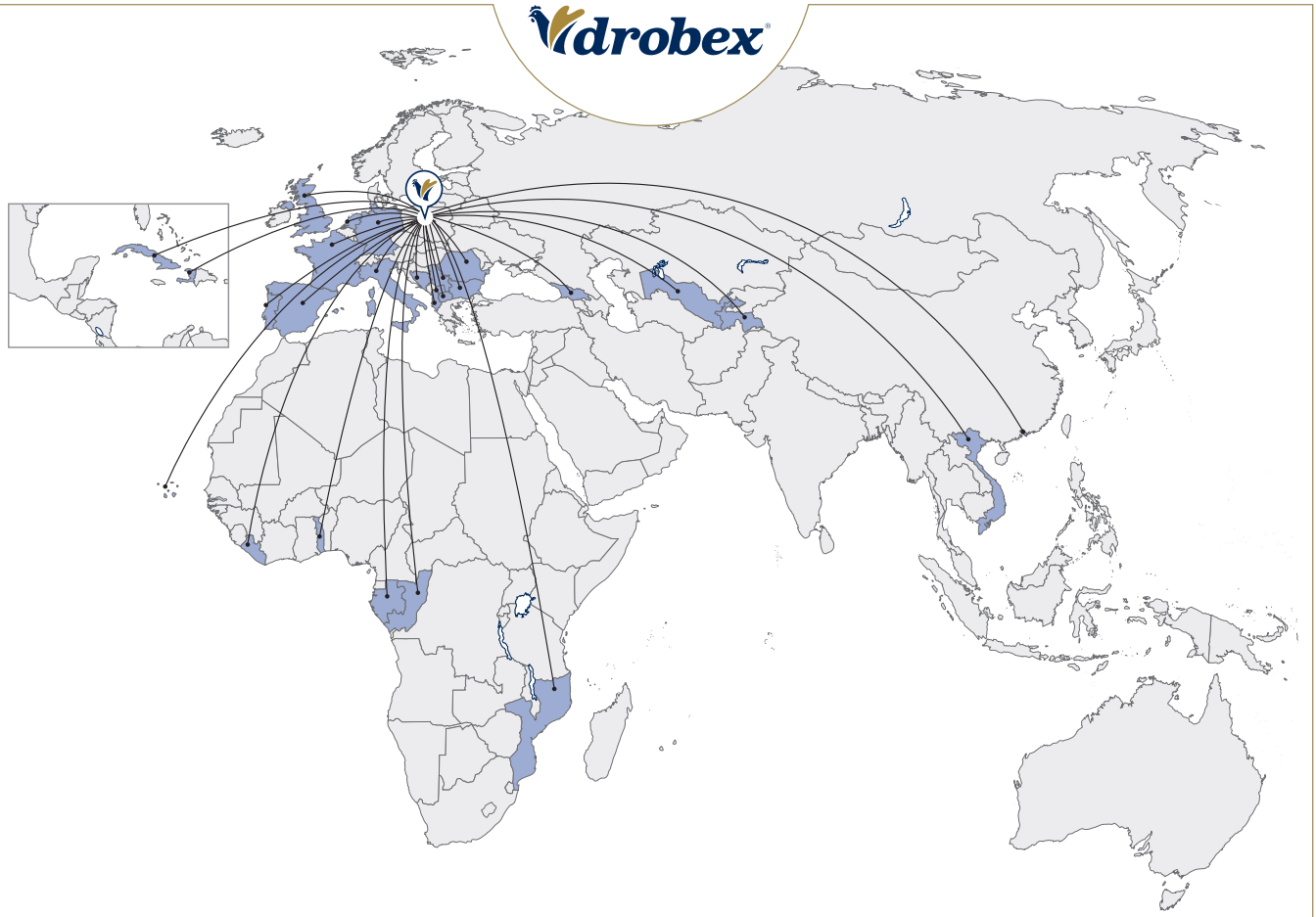
Audit date 04.04.2017 Certificate valid until 16.07.2018
Issued date 07.06.2017 Next audit must be performed at the latest 27.03.2017- 07.06.2018

Certificate no. PL/6006855/SOCA
Managing Office: Bureau Veritas Polska Sp. z o.o.
ul. Migdałowa 4 02-796 Warszawa - Poland

PCA
AC 182
IFS



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.



Packing possibilities

Our proposal includes both a whole chicken and all chicken elements. We have wide spectrum of packing possibilities that allow us to prepare product tailored to the expectations of our Consumers. We can prepare products on trays, in retail bags, gas flashed or vacuumised, packed as a fixed weigth portions.

In our offer we have also elements frozen in the IQF (Individual Quick Freezing) system, which is widely used in gastronomy. The high air velocity is suspending the product in the cold air stream, separately freezing each piece of product.
Due to extremely short freezing time and unbeatably low dehydration the system allows for preserving the taste attributes and provides the best food safety.













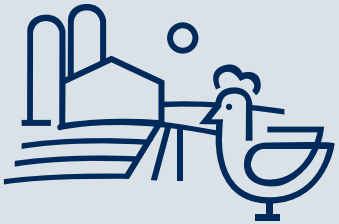
Production plants in Solec Kujawski and in Bydgoszcz

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.

BYDGOSZCZ PLANT NUMBER: PL 04610601 UE




Vdrobex
OFFER
fresh and frozen meat
PL 04033902 UE



Fillet without inner



Fillet with inner



Innerfillet pieces



Innerfillet



Fillet pieces



Thigh, bone in, skin on



Thigh meat, boneless, skin on



Thigh meat, boneless, skinless



Leg quarter



Oyster cut leg



Leg meat, skinless



Leg meat, skin on



Drumstick



Three joint wing



Mid and tip wing



Prime and mid wing



Prime wing



Mid wing



Tulip



Hearts



Livers



Gizzards



Carcasses



Feet



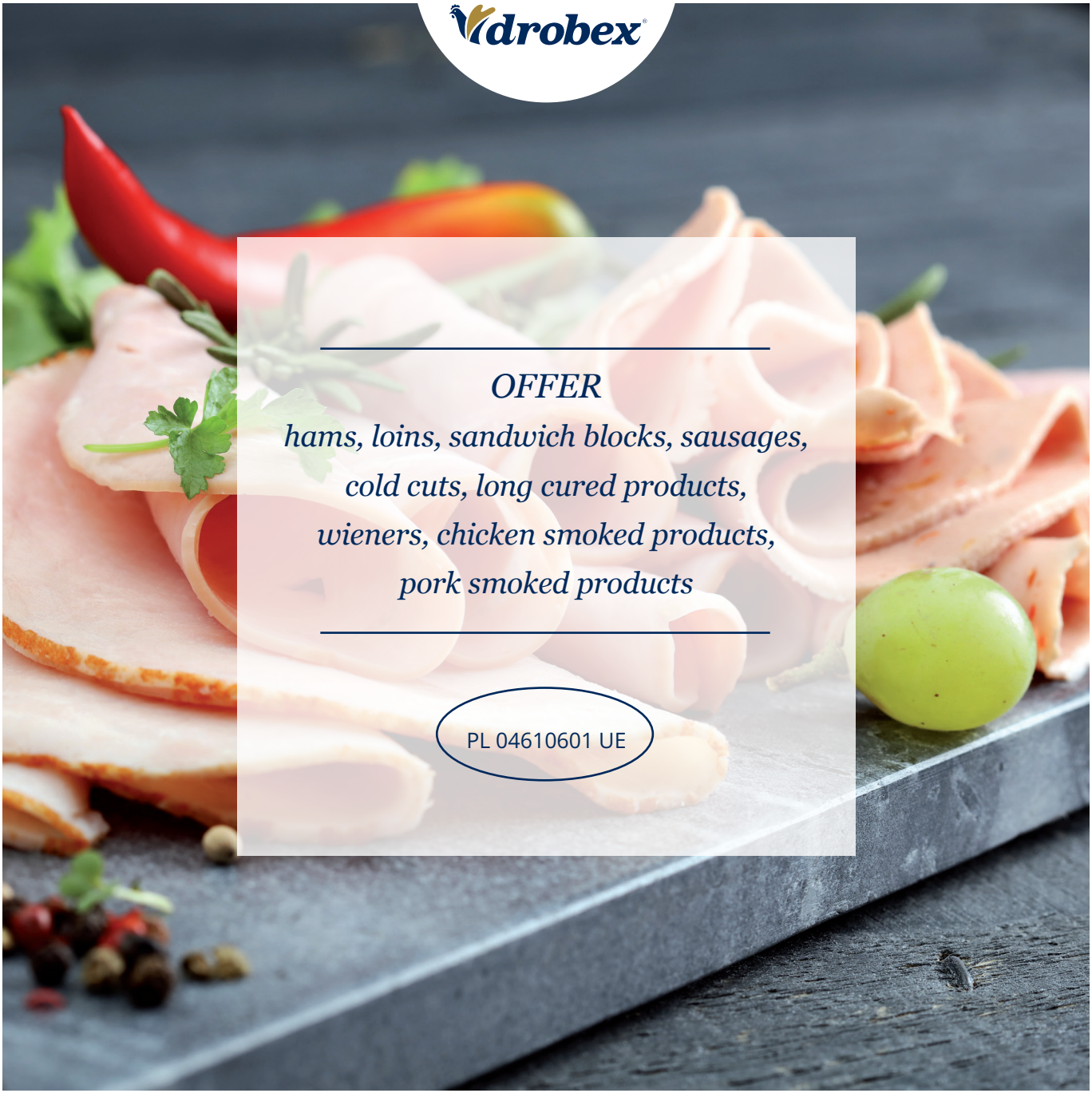
Paws

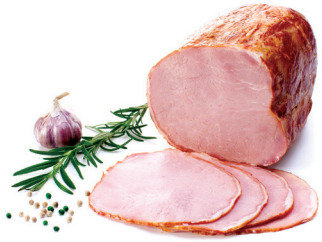


Marinated products

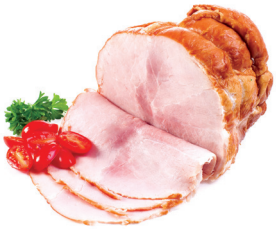


Whole chicken

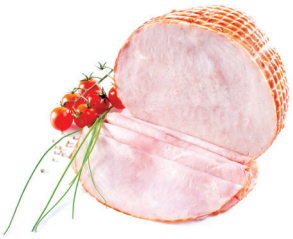

Vdrobex
OFFER
hams, loins, sandwich blocks, sausages,
cold cuts, long cured products,
wieners, chicken smoked products,
pork smoked products
PL 04610601 UE



„Sopocka” pork loin



„Sołtys” ham



„Maxi” ham



Baked ham



„Krotoszyn” smoked loin



White ham



Honeycomb casing loin



Collar with dill



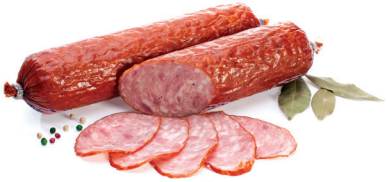
Collar with liver



Delicatessen chicken ham



Kabanos premium



„Tatra" dried sausage



„Krakowska"
smoked-dried sausage



„Krucha" sausage



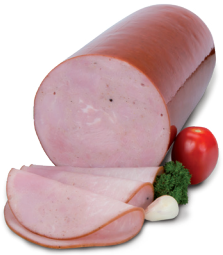
„Śląska extra" sausage



„Zwyczajna" sausage



„Piastowskie" sausages



„Szynkowa" sausage



Baked sausage



„Bydgoska” raw sausage



Cured „Polska” sausage



White raw sausage



White sausage



Coctail sausages



„Bydgoska” black pudding



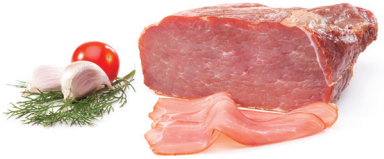
Premium black pudding



Premium smoked pate



Countryside baked pate



„Kumpiak" cured pork ham



Cured bacon



Kindziuk



Breakfast chicken wieners



Mini wieners



Chicken wieners



„Kujawianki" wieners



Pork wieners



„Serdelka" sausage



Poultry & pork wieners



Smoked chicken leg



Smoked chicken wing



Smoked chicken thigh



Smoked chicken drumstick



Smoked chicken fillet



Bavarian knuckle

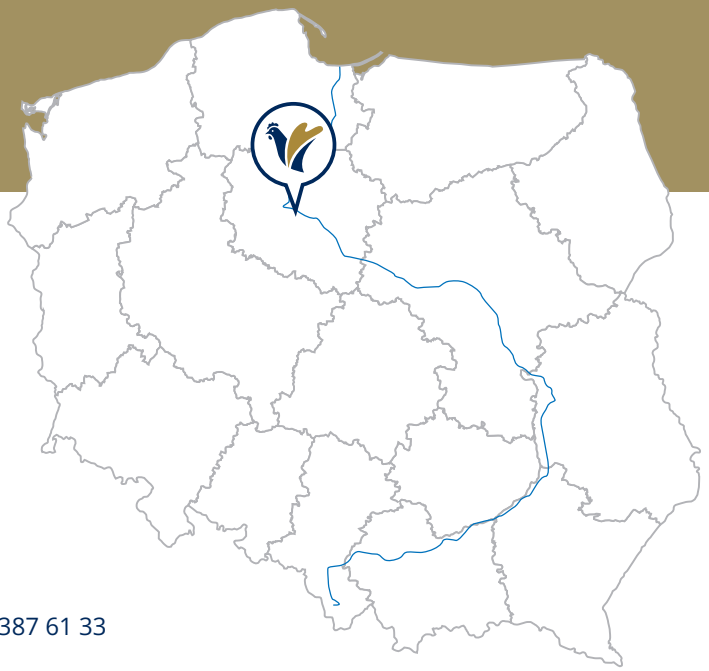


Pork bacon smoked


If you're interested in
our unique range of products
and would like to build
a lasting relationship,
we welcome you enquiries.

drobex®

Always fresh, healthy and tasty!



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POLAND

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