

LUBUSKIE

the potential of the food industry market, HORECA and e-commerce



LUBUSKIE CENTRUM
PRODUKTU REGIONALNEGO





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ACTIVITY OF THE LUBUSKIE PROVINCE AS THE MAIN PROMOTER OF LUBUSKIE SMES' ACTIVITIES

The Lubuskie Voivodeship plays a key role in promoting and supporting the activities of small and medium-sized enterprises (SMEs) within its territory. These activities stimulate the economic development of the region, create new jobs and improve the quality of life of residents. Support for SMEs is implemented by the Lubuskie Voivodeship through strategic activities, including: obtaining and distributing funds from European Funds, implementing its own regional programs, creating incubators and technology parks, as well as organizing trips to trade fairs or economic missions.

The Voivodeship actively acquires and distributes money from the European Funds, which are intended to support entrepreneurship. Co-financing may be granted for investments, innovation development, training or promotion. In addition, the Lubuskie Voivodeship develops and implements its own regional programs that aim to support SMEs. Examples of such programs are the "Lubuskie Entrepreneurship Development Programme" or the "Lubuskie Innovation Programme". It is worth emphasizing that both programmes are key elements of the SME support strategy, complementary to activities financed from European funds. Their specific nature lies in the flexibility and ability to quickly respond to current needs and specific challenges faced by Polish entrepreneurs.

The Lubuskie Entrepreneurship Development Programme is a broad-spectrum initiative aimed at strengthening the competitiveness of Lubuskie SMEs at various stages of their development. The program often includes financial support for the purchase of machinery, equipment, technology or the construction or modernization of the enterprise's infrastructure. As part of this program, it is also possible to co-finance participation in trade fairs and missions abroad, creating promotional materials in foreign languages, or obtaining certificates necessary on foreign markets.

Entrepreneurs can also use consulting and training services: financing specialized training, workshops and consulting services in the field of management, marketing, finance, law or new technologies. As a result, entrepreneurs can improve their competences and better cope with market challenges.

The Lubuskie Entrepreneurship Development Program also supports succession in companies through legal and financial advice, as well as training for successors – entrepreneurs planning to take over the company.

In turn, the **Lubuskie Innovation Programme** focuses on stimulating innovation in the SME sector. Its main objectives are:

- financial support for research and development projects aimed at development of new or improved products, services or technologies,
- the programme may facilitate the establishment of cooperation between enterprises and scientific and research units, including universities and research institutes by financing joint projects or scientific internships in companies,
- co-financing activities related to the implementation of new technologies in enterprises, including the purchase of licenses, patents or know-how,
- organization of competitions, conferences and other events promoting innovative products and services of Lubuskie companies,
- support for startups: the programme may offer special support instruments for young, innovative enterprises, including financing at an early stage of development, mentoring or access to infrastructure.

The two programmes often complement each other despite having separate priorities. An enterprise that has received support for investments from the Lubuskie Entrepreneurship Development Programme may then apply for funds from the Lubuskie Innovation Programme for the implementation of new technologies in the purchased machine park.

Another significant support of the Lubuskie Voivodeship for SMEs is the creation of incubators and technology parks. These places offer entrepreneurs space to work, access to infrastructure and substantive support. They are also key elements of the regional entrepreneurial support infrastructure, especially for emerging and innovative companies. Their role goes far beyond making physical space available for work, creating an ecosystem conducive to the growth and development of SMEs.

Business incubators in the Lubuskie Voivodeship act as an “entrepreneurial nest” for startups and young companies. They offer preferential lease terms, access to shared infrastructure, as well as a substantive and advisory support. Incubators organize meetings, workshops and other networking events that allow you to establish business contacts, share knowledge and search for partners.

Technology parks in the Lubuskie Voivodeship are a more advanced form of support, often addressed to companies showing greater innovation and better research and development potential, as they often have specialized laboratories, research centers and prototypes that are made available to enterprises on preferential terms.

Parks also actively promote the cooperation between companies and research units, facilitating the transfer of technology and the commercialization of research results. As part of their activities, technology parks often focus on specific industries or technological specializations, creating strong clusters of enterprises with complementary competences.

By supporting SMEs, the Lubuskie Voivodeship also organizes and participates in fairs and exhibitions that promote the products and services of Lubuskie entrepreneurs. These events provide a platform for establishing business contacts and acquiring new customers. The Voivodeship's involvement in such events takes various forms and brings a number of measurable benefits to local companies.

The Lubuskie Voivodeship often organizes joint regional stands at key fairs and exhibitions, both at home and abroad. This allows Lubuskie entrepreneurs to present their offer under a common, recognizable logo of the region, which increases their visibility and prestige. The Voivodeship may also offer co-financing for the costs of participation of individual entrepreneurs

in selected fairs and exhibitions. Subsidies may include coverage of fees for renting exhibition space, building a stand, transporting exhibits as well as travel and accommodation costs. Fairs and exhibitions are a great opportunity to directly contact potential customers, distributors and business partners.

The Lubuskie Voivodeship also organizes economic missions, which are often combined with participation in fairs and exhibitions abroad. As part of the mission, entrepreneurs have the opportunity not only to present their offer, but also to participate in B2B meetings with potential business partners from other countries.

Active involvement of the Lubuskie Voivodeship in organizing and supporting the participation of Lubuskie SMEs in fairs and exhibitions is a key element in building the competitiveness of the regional economy. It creates real opportunities for local enterprises to develop, expand into new markets and increase their recognition, which in the long run contributes to the economic growth of the entire region.

The activities of the Lubuskie Voivodeship as a basic promoter of the activities of Lubuskie SMEs are highly beneficial to entrepreneurs. First of all, SMEs can receive financial support to develop their activities thanks to European funds and regional programmes. The Lubuskie Voivodeship supports entrepreneurs in developing innovations, which allows them to increase their competitiveness and introduce new products and services to the market.



INVESTMENT POTENTIAL FOR NEW SMES IN THE LUBUSKIE PROVINCE

The investment potential for new small and medium-sized enterprises (SMEs) in the Lubuskie Voivodeship is significant and is based on several key pillars creating an attractive environment for the development of various projects.

First of all, the Lubuskie region has an excellent, even strategic geographical location. Its proximity to Germany opens up wide opportunities for cross-border cooperation, access to the German sales market, supply chains and the transfer of technology and know-how. It is an ideal location for export-oriented companies and those who want to serve German customers.

Important international and national communication routes (road and rail) run through the voivodeship, which facilitates logistics, transport of goods and access to markets in Poland and Western Europe. The planned and implemented infrastructure investments further strengthen this advantage.

Another pillar raising the development potential for new SMEs is the growing business infrastructure, primarily special economic zones, industrial and technology parks, and business incubators.

In the voivodeship, there are subzones of the Kostrzyn-Słubice Special Economic Zone (K-SSEZ), offering attractive tax reliefs for new investments that meet certain criteria. This significantly reduces business costs and increases the profitability of the investment.

K-SSEZ is one of the largest and most attractive special economic zones in Poland, and its sub-zones located in the Lubuskie Voivodeship offer investors a number of significant benefits. Investors deciding to operate in the K-SSEZ sub-zones in the Lubuskie Voivodeship can count on significant incentives, the most important of which is regional investment aid in the form of income tax exemption (CIT or PIT). The amount and duration of the tax exemption depend on several factors: the size of the enterprise, the location of the investment, the type and scale of the investment, with investments creating new jobs or introducing innovative solutions can be additionally rewarded. The investor must meet certain conditions regarding, among others, the minimum value of the investment and the number of jobs created, as well as quality criteria related to innovation, environmental protection or links with the local economy.

The investment potential is also growing thanks to industrial and technology parks. Investment areas in industrial and technology parks are available, offering prepared infrastructure (roads, utilities), which reduces the time and costs of starting operations. Business and innovation support centers are also often located there.



The Lubuskie Voivodeship has several significant parks that play an important role in its innovation and entrepreneurship ecosystem:

- **Lubuskie Industrial and Technological Park (LITP) in Zielona Góra:** it is the largest and most comprehensive project of this type in the region. It was created on the initiative of the University of Zielona Góra, the voivodeship authorities, the city of Zielona Góra and the Kostrzyn-Słubice Special Economic Zone. Its aim is to support the development of the economy by creating new jobs, attracting investors and combining the sphere of science and business.

The LITP also operates the **Science and Technology Park of the University of Zielona Góra (STP UZG)**, which focuses on supporting innovative enterprises, technology transfer and commercialization of scientific research. It has modern laboratories (including Center for Sustainable Construction and Energy, Center for Innovation Technologies for Human Health, Center for Information Technology) and offers consulting and training services. In 2023, a **Space Technology Park (SpTP)** was created on the premises of STP UZG. The location of SpTP in the vicinity of the Science and Technology Park of the University of Zielona Góra creates unique opportunities for synergy. STP UZG already has advanced laboratories and infrastructure that can be complementary to the planned investments in SpTP. This cooperation aims to effectively use the scientific and technological potential of the region and create a comprehensive offer for enterprises from the space and high technology sectors.

- **Gorzowski Technological Center Science and Industrial Park (SIP GTC) in Gorzów Wielkopolski:** specializes in the commercialization of innovative solutions in the field of environmental technologies. It supports startups, provides training and consulting, helps in the identification of intellectual property and offers investment areas. It also has a laboratory placement offer for young people in the Young Inventor Club.

- **Regionalne Centrum Technologii i Wiedzy Interior Sp. z o.o. (Regional Centre for Technology and Knowledge Interior, Park Interior) in Nowa Sól:** conducts research projects, advises, trains, educates and incubates enterprises. It provides services in research centers in the field of corrosion research, metrology and ICT sciences. It leases office, laboratory and production space, runs a seed capital fund and animates economic cooperation.

- **Lubuskie Center for Agrotechnical Innovation and Implementation (LOIiWA) in Kalsko near Sulechów:** focuses on the transfer of knowledge for nursery, horticulture and food processing. It solves technological problems of food producers, provides innovative services, performs laboratory tests and analyses and develops new recipes.

- **Centrum Energetyki Odnawialnej Sp. z o.o. (Renewable Energy Centre, REC) in Sulechów:** conducts research in the field of obtaining, processing and distribution of renewable energy and energy efficiency. It implements the results of research work into the offer of companies and provides them with the protection of intellectual property.

The third important pillar raising the investment potential for new small and medium-sized enterprises (SMEs) in the Lubuskie Voivodeship is access to qualified staff. The region has rich industrial traditions in various sectors, which translates into the availability of qualified staff with experience.

There are also numerous vocational schools, technical schools and universities in the voivodeship (including University of Zielona Góra), educating specialists in areas crucial for the region's economy. Cooperation between business and universities creates opportunities to adapt education programs to the needs of the labour market.

Relatively lower labour costs compared to Western European countries are also of great importance, which is a significant competitive advantage for manufacturing and service enterprises.

In which sectors does the Lubuskie Voivodeship excel?

- wood and furniture industry – a strongly developed sector with an established position on the domestic and European market. There is potential for further development in the field of innovative solutions, design and the use of modern technologies.
- metal and machinery industry – a traditionally strong branch of the region's economy, offering opportunities for companies specializing in the production of components, machines and equipment for various sectors.
- food industry – growth potential in the production of high-quality food, including regional and organic products, with the possibility of exporting to the German market and others.
- logistics and transport – the strategic location of the voivodeship promotes the development of the logistics and transport sector, offering opportunities for companies providing warehousing, forwarding and international transport services.
- tourism and recreation – the natural values of the region (numerous lakes, forests, landscape parks, wine traditions) create the potential for the development of tourism, including agritourism, active tourism and enotourism. Investments in tourism infrastructure and recreational offer are promising.
- renewable energy – the region has good conditions for the development of renewable energy sources (RES), including wind and solar energy. Investments in this sector are supported by national and EU policies.
- business services (BPO, IT) – growing potential in the provision of business services, including outsourcing of business processes and IT services, due to the availability of qualified staff and competitive costs.

The investment potential for new small and medium-sized enterprises (SMEs) in the Lubuskie Voivodeship also includes support from public funds: European Funds, Regional Operational Programmes and local support.

The Lubuskie Voivodeship actively acquires and distributes funds from the European Funds to support entrepreneurship, innovation, infrastructure development and improving human resources qualifications. New SMEs can apply for start-up grants, investments, R&D, training and other purposes.

The Voivodeship also implements its own support programs for SMEs, tailored to the specific needs of the region (e.g. "Lubuski Program Rozwoju Przedsiębiorczości" (Lubuskie Entrepreneurship Development Programme), "Lubuski Program Innowacji" (Lubuskie Innovation Programme)). Local governments also offer various forms of support for new enterprises, such as tax breaks, preferential conditions for renting premises or assistance in completing formalities.

To sum up, the Lubuskie Voivodeship offers significant investment potential for new SMEs resulting from its strategic location, developing infrastructure, access to qualified staff, promising sectors of the economy and the availability of financial and substantive support. Entrepreneurs who decide to invest in this region have a real chance of dynamic development and success in a competitive market.



**LUBUSKIE CENTRUM
PRODUKTU REGIONALNEGO**

LUBUSKIE REGIONAL PRODUCT CENTRE IN ZIELONA GÓRA: SUPPORTING LOCAL PRODUCERS AND PROMOTING THE REGION

Lubuskie Regional Product Center (Lubuskie Centrum Produktu Regionalnego, LCPR) based in Zielona Góra is an institution that has been actively working for 7 years to support local producers and promote regional products of the Lubuskie Voivodeship. LCPR is a rich source of information for both consumers and manufacturers, offering a wide range of resources and initiatives.

The Lubuskie Regional Product Centre facilitates consumers' access to local products by:

- **manufacturer database:** LCPR offers an extensive catalogue of Lubuskie manufacturers, enabling easy search and contact.
- **Lubuskie Navigator:** this tool helps you find places to buy regional products throughout the region.
- **Lubuskie Rarities in the kitchen:** it is a series of meetings and cooking shows using regional products, promoting local cuisine and healthy eating. The lcpr.pl website contains, among others, recipes from previous editions.
- **workshops:** The Lubuskie Regional Product Center organizes workshops with producers, handicraftsmen and chefs, during which consumers can gain knowledge about the products produced.
- **news and events:** on the lcpr.pl website you will find regular information about fairs, festivals and other events at which regional products are presented.

The Lubuskie Regional Product Center primarily offers manufacturers a number of tools and initiatives aimed at developing their activities. LCPR awards certificates that confirm the high quality of products and help build consumer confidence. The application form and a list of certified manufacturers are available on the lcpr.pl website.

The Lubuskie Regional Product Center also organizes training and workshops for manufacturers, helping them to improve their qualifications and develop their business.

Manufacturers can apply to the database by filling out a questionnaire on the website lcpr.pl.

The Lubuskie Regional Product Center actively promotes the Lubuskie Voivodeship as a region with rich culinary traditions and high-quality products. LCPR organizes stands at fairs in Poland and abroad, presenting regional products and promoting Lubuskie producers. LCPR also conducts information and promotional campaigns aimed at increasing consumer awareness of regional products. On the lcpr.pl website, you can find videos from the workshops and the articles about the producers, presenting their passion and commitment.

The Lubuskie Regional Product Centre plays a key role in the development of the regional economy, supporting local producers and promoting unique products of the Lubuskie Voivodeship. The LCPR website is a valuable source of information and a tool that connects producers with consumers, contributing to the increase in popularity and availability of Lubuskie regional products.



Enterprises from the **Lubuskie** Province at the heart of regional development





Alpacze Ranczo

Alpacas in Iłowa

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The ranch is a love child of their creators – calm, family-friendly and close to nature. Each of our alpacas: Józek, Dyzio, Tadek, Lucek, Hugo, Stefan, Rogalik, Kazik and Gustaw has its own character and history. We treat them as our own children, and they are the heart of this place. That is why we surround them with care, attention and love every day.

On a daily basis, we visit nurseries, kindergartens, schools and social welfare homes, conducting cyclical educational activities and alpaco-therapy. Both children and adults learn about the life of alpacas, their care and habits, developing empathy, mindfulness and peace, while acting in the area of sensory integration. For many, this is the first opportunity to experience such close contact with an animal – and such moments are remembered forever.

Event that are especially close to our heart are birthdays with alpacas, which take place all year round, regardless of the weather. We have a covered and heated shed, thanks to which we can also celebrate in winter. Every birthday is different – we prepare new games, thematic decorations and creative activities, because we want every child to feel special, because each such occasion really is unique.

We also invite you for walks with alpacas in the fields and meadows. It is a unique opportunity to spend time in nature and in peace. Both walks and birthdays can be conveniently booked through our website and online calendar. Thanks to this, each visit can be carefully planned and tailored to your needs.

Our alpacas can also be found at festivals, weddings and other events. We have a professional enclosure, and there are always caregivers present, watching over animal safety and the comfort of all guests.

We also create wool products from our alpacas – hats made by Granny Alina. Alpmama, on the other hand, manufactures handmade scented soy candles. The collection of candles changes with the seasons, and each of them is created with attention to detail and aroma. We also carry out individual orders for companies, hotels and guesthouses that want to add a little bit of nature and warmth to their interiors. Everything we do comes straight from the heart.

Welcome to Alpacze Ranczo – a place where you can really slow down, catch a breath and feel good. All visits are exclusive and maintain an intimate, family atmosphere.



Anielskie ogrody

Your Organic Edible Garden

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CREATE A SPACE THAT DELIGHTS WITH ITS TASTE AND APPEARANCE

Imagine your guests enjoying dishes made with freshly picked herbs, vegetables, and fruits straight from your garden. Anielskie Ogrody offer a comprehensive solution for restaurants, hotels, bars and agritourism that want to stand out on the market, offering the highest quality ecological products and unique experiences for their customers.

WE DESIGN GARDENS THAT INSPIRE AND DELIVER NATURAL PRODUCTS

We specialize in creating ecological edible gardens that can take the form of classic crops, raised beds or spherical domes.

WHAT WE OFFER:

- Individually designed gardens tailored to the needs of your facility.
- Growing vegetables, fruits, herbs, grains, mushrooms and edible flowers, tailored to local conditions.
- Professional training for staff – from plant care to how to use products in the kitchen.
- Full marketing support – photo and video materials, content for social media, emphasizing the ecological philosophy of your brand.

Sustainability and Authentic Ecology

Our gardens are created in accordance with the principles of permaculture and sustainable organic farming. We focus on natural cultivation methods, support biodiversity, do not use chemical plant protection products and care for healthy, fertile soil. Your property will gain an eco-identity by attracting conscious consumers who value a healthy lifestyle.

HOW THE COOPERATION LOOKS LIKE

- Analysis of your needs and conditions.
- Development of the concept and preparation of the garden design.
- Construction of the garden.
- Training of personnel in the field of plant cultivation and care.
- Marketing service emphasizing the ecological value of your facility.

YOUR PLACE, YOUR CROPS, YOUR MARKET ADVANTAGE

The edible garden is not only a source of top-quality ingredients, but also an unusual attraction that will delight your guests. Let nature become an integral part of your gastronomic offer and distinguish your facility from the competition.

Contact us, so that we can create a garden that will inspire, provide taste and attract guests!



ANTERS

family bakery with traditions

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The Anters bakery, known for its traditional pastries, has been operating in the small town of Jabłonów for over forty years. It is here that the family tradition of baking bread and cakes passes from generation to generation, combining ancient craftsmanship with modern trends in baking art. In addition to aromatic bread, fresh rolls and crispy baguettes, customers can enjoy exquisite cakes and desserts that are a perfect complement to bakery specialties. The ANTERS confectionery has become a popular place for those who want to taste real sweets, combining tradition with modern trends.

The history of the bakery dates back to 1980, when Teresa and Andrzej Antczak, full of passion for baking, decided to create a place where traditional recipes will be passed down from generation to generation. Their dream quickly became a reality, and hard work and commitment made the bakery gain recognition among the local community. Today,



the company is run by their son Arek and his wife Ania, and the next generation is slowly entering this fascinating world of baked goods.

The secret of the success of ANTERS is to combine tradition with modernity. The company uses proven recipes that are invariably popular, but at the same time it follows trends and introduces new flavours and innovative technological solutions. The key value is quality – the bakery uses only natural ingredients from local suppliers. Thanks to this, every loaf of bread, every roll and every baguette or cake retains its unique taste and aroma.

ANTERS Bakery is a manufacturer of traditional products entered on the list of the Ministry of Agriculture and Rural Development. This distinction confirms that their baked goods not only taste exceptionally, but are also an integral part of the culinary heritage of the region. The company is constantly developing its network of company stores, thanks to which the inhabitants of the Lubuskie Voivodeship can enjoy fresh, artisanal bread and confectionery every day.

Despite the passage of years and dynamic changes on the market, one thing in ANTERS and the Antczak family remains unchanged – love for baking, care for the highest quality and respect for tradition. It is thanks to these values that the bakery has been providing its customers with unique flavours that connect generations at a common table for over four decades. It is worth visiting the ANTERS bakery and pastry shop to see how great baking traditions can be and how they bring the a taste that connects generations.



ANTERS

chain stores „DOMY CHLEBA

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In recent years, we have observed an increase in interest in local food products, which is an impulse for the development of our bread and confectionery sales network. The Dom Chleba chain was established on the basis of our own bakeries, which provide customers with fresh baked goods every day, placing great emphasis on the quality of ingredients and traditional baking methods. This approach creates opportunities for dynamic development and gaining customer loyalty. The key elements ensuring success in this industry are the development strategy, locality and commitment to building relationships with customers. During the development of the sales network, it is also worth taking into account the promotion of traditions related to bread baking and confectionery.

INCREASING DEMAND FOR FRESHNESS AND QUALITY

In the face of growing consumer awareness about the ingredients that make up everyday food products, bakeries offering bread and cakes baked from natural ingredients are gaining an advantage over mass

production. Customers are looking not only for taste, but also for the authenticity and safety of the products. Thus we developed our own bakery chain that emphasizes quality and freshness which became a key element of the market strategy.

STRENGTHENING LOCAL PRESENCE

The development of the sales network should also maintain strong local relations. Cooperation with local suppliers of raw materials, such as flour, grains or fruits, contributes to strengthening the local economy and building relationships with customers. Local bakeries often use regional ingredients, which gives their products a unique character. By choosing such bakeries, customers feel that they support their communities and care about the quality of food consumed.

INNOVATIVE SALES APPROACH

Some entrepreneurs opt for innovative sales models, such as baking bread in front of customers. This solution strengthens trust and engages customers in the process of creating products. In the era of digitization, the presence on the Internet and the ability to reach customers using social media are crucial for building the brand image.

EXPANSION OF THE CHAIN OF STORES PROXIMITY AND CONVENIENCE

The development of a sales network for bread and cakes from own bakeries is not only a matter of optimizing processes, but also helps building strong relationships with customers and engaging them in the local community. Bakeries that emphasize quality, tradition and innovation have a chance not only for survival, but also for dynamic development in a diverse and increasingly competitive industry. The key to success is understanding the needs of customers and the ability to adapt the offer to changing trends in the food market.



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Biały Tulipan Rękodzieło (White Tulip Handicraft) is a family business that was created out of a love for handicrafts and traditional flavors. Our story begins with a passion for baking gingerbreads – frosted wonders that can successfully become a high point of any celebration. Our gingerbreads are made from the highest quality ingredients, and their unique taste and aesthetic workmanship make them a perfect gift for any occasion. We offer customers the opportunity to add individual dedications or a company logo, what makes our products even more unique.

Our offer does not end with gingerbread. In White Tulip, we also produce traditional syrups that are made using local herbs and flowers. We offer syrups made of dandelion, elderflower, pine shoots or nettle, which perfectly emphasize the taste of drinks and dishes. Our homemade fruit preserves are also a real treat for the palate – raspberry mousse, quince



jam, plum jam, chocolate plum, green walnuts in syrup, as well as cherry jam are only some of our specialties. In addition, we offer herbal tea mixtures, which are perfect when you want to relax.

We are aware how important our environment is, and this is why we use natural ingredients in our production. We make beeswax and soy wax candles which can bring a unique atmosphere to any interior. Our natural soaps, created with love and attention to every detail, are the perfect choice for people who value healthy care.

White Tulip Handicraft is also a place where passion meets education. We organize workshops during which participants have the opportunity to develop their manual skills. We offer courses in decorating gingerbread, painting bags, making key fobs or magnets, as well as decorating eggs with the batik method. Our workshops are a great opportunity to spend time together in a creative atmosphere, as well as an excellent form of getting together families and groups of friends.

Thematic face painting workshops are another interesting proposition that attracts the youngest participants and their parents. Thanks to them, everyone can enter into a world of fantasies and creative ideas.

We encourage you to follow us on social media, where we share news and updates with our customers on an ongoing basis. In White Tulip Handicraft, each product is created with passion and attention to detail. Join our community and discover the joy of creating and taste local, handmade products that bring joy and fond memories!





Browar EDI

Tradition, Taste, Nature

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The EDI Brewery is a family craft brewery that has been brewing beer in harmony with nature since 1998, without using artificial additives or preservatives. Thanks to traditional production methods, our beers are unfiltered and unpasteurized, and the fermentation process occurs naturally, giving them the fullness of taste and aroma. We believe that real beer does not require enhancers, as its unique character is shaped by a carefully selected recipe, high-quality ingredients and the time it takes to mature in the bottle.

PASSION FOR CRAFT AND UNIQUE TASTE

Our offer includes a wide selection of beers, from classics to more sophisticated compositions. Traditional Light and Dark is a nod to lovers of classic flavours who appreciate the depth of natural beer. For those look-

ing for an original experience, we have created unique flavoured beers: Raspberry, Cherry, Honey, Ginger, Almond, Mint and Chocolate. Each of them contains natural additives that emphasize its unique character and create a harmonious whole. Our recipes are based on a combination of brewing tradition with a bold approach to taste, which makes our beers that can surprise and delight even the most demanding connoisseurs.

AVAILABILITY AND CONTACT

The EDI brewery focuses on quality, which is why our beers are not available for mass sale. They can be purchased only at healthy food fairs, markets and festivals, as well as directly at the headquarters of our brewery in Nowa Wieś. Such a distribution model allows us to maintain full control over the quality and ensure direct contact with customers who value the authenticity and natural character of our beer.

WE INVITE YOU TO DISCOVER BEER CREATED WITH PASSION AND RESPECT FOR TRADITION!





Decowa Manufaktura

Tradition, Taste and Passion

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facebook.com/Gosciniucedecow



Dec Guesthouse is an unusual place where culinary tradition meets a modern approach to cooking. For years, we have specialized in top-notch catering, providing our customers with healthy and tasty food, prepared from local, natural ingredients.

Our offer is addressed to individuals and companies that are looking for a unique menu for family events, banquets, business meetings or outdoor celebrations. We compose each dish with the utmost care, aiming to provide the highest quality, aesthetics and unique taste. The secret of our dishes lies in fresh products sourced from local suppliers, and the passion we put into their preparation. A highlight of our menu is venison dishes and seasonal specialties that reflect the diversity of Lubusz wildlife.



However, food is not limited to taste, but also elicits emotions and provides experience. That is why in Dec Guesthouse we place great emphasis on the atmosphere and details, thanks to which every meeting becomes an unforgettable experience. Our restaurant in Karszyn, surrounded by picturesque forests and lakes, is the perfect place to organize all kinds of events. We offer cosy interiors, a dining area protected from elements and a garden with a terrace, which is an excellent space for outdoor meetings.

We believe that cuisine is also an art, which is why we are also involved in culinary education. We organize workshops for children and adults, during which participants can discover the secrets of cooking, learn regional flavors and develop their culinary skills. Our trainings provide not only skills and knowledge, but also an opportunity to play and get together.

Dec Guesthouse also actively promotes culinary tourism and supports the development of local gastronomy. We cooperate with producers of regional products and agritourism farms, organizing meetings and tastings that show the potential of local producers. We want our cuisine to be an ambassador of the Lubusz culinary tradition, attracting gourmets from all over the country.

Dec Guesthouse is a place where tradition intertwines with modernity, and every meal becomes an unforgettable experience. We invite you to discover our cuisine and celebrate the taste together.



Fabryka Waty Cukrowej Bartpol

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Our company was created out of a passion for sweets and a desire to bring joy to people of all ages. The history of our company dates back to 1997, when we started selling cotton candy at events and festivals. Observing the smiles of the youngest and the nostalgia of adults, we quickly noticed that this unique delicacy deserves more than just an occasional presence at events.

In 2010, we were the first in Poland to introduce packaged cotton candy, allowing customers to enjoy its taste anywhere and anytime. Today, we

are a leader in the production and distribution of this unique sweet treat, delivering our products not only to the Polish market, but also to many European countries.

MODERN TAKE ON COTTON CANDY

We are not an ordinary cotton candy factory – our mission is to combine tradition with modernity. We offer a wide range of colours so that everyone can find something for themselves. Our unique packaging guarantees freshness and convenience of use, so cotton candy can accompany you both at home parties and larger events.

Thanks to the care for the highest quality and safety, our products are controlled by the Quality Research Center. We focus on innovation and are constantly working on improving our offer to provide customers with products that delight with taste and appearance.

FLUFFY CLOUD OF JOY

Cotton candy is not just sweet treat – it also means emotions, memories and moments of carefree pleasure. Therefore, our product pleases both children and adults who return to the taste known from childhood with sentiment. Our offer is perfect for birthdays, weddings, festivals and other events, giving them a unique character.

Anyone can be part of our sweet story. With us, every moment can become even more special!





Folwark Pszczew Łukasz Robak

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Surrounded by picturesque lakes and vast forests, in the heart of the Pszczew Landscape Park, there is the Pszczew Farm – a place where history intertwines with a modern approach to ecology and sustainable development. It is a unique space for lovers of nature, comfort and authentic experiences.

COMFORT AND AGRITOURISM

The Pszczew farm offers unique accommodation in two spaces – the modern Spichlerz (Granary) and the rustic Stara Gorzelnia (Old Distillery). The Granary is an elegant building, equipped with 26 stylish rooms, providing a comfortable stay for 70 people. The interiors combine classic aesthetics with modern solutions, creating an atmosphere conducive to relaxation. The old distillery, on the other hand, is a place with a more traditional atmosphere, where wooden furniture, natural fabrics and warm light exude cosiness, ideal for people who want to relax in the natural surroundings.

VINEYARD AND WINE ART

The Pszczew farm is also a place where unique wines are made with passion and top-notch craftsmanship. Sustainably cultivated, the vines produce fruits from which unique beverages are created. Each bottle hides the taste of the region, influenced by local winemaking traditions. Tastings and enotourism allow guests to learn the secrets of wine production and enjoy its unique aroma paired with regional delicacies.

ORGANIC FARM AND REGIONAL PRODUCTS

Thanks to its own organic farm, Folwark Pszczew offers fresh, natural products produced with respect for nature. Vegetables, fruits, preserves and herbs from organic farming end up on guests' tables, and their quality and taste are a guarantee of a healthy lifestyle. "Flavors Granary of Folwark Pszczew" is a space where you can buy products straight from the farm and enjoy their natural wealth.

A PLACE OF EXCEPTIONAL EVENTS

The Pszczew farm is an ideal place to organize a variety of events – from intimate meetings, through family celebrations, to large corporate events and weddings. The experienced team takes care of every detail, providing an unforgettable atmosphere and tailoring to the individual needs of guests. The proximity of nature, picturesque landscapes and professional service make each event unique.

We invite you to the Pszczew Farm – a place where nature, tradition and modernity merge into a harmonious whole, creating a space full of authentic experiences.



Agricultural and Agritourism Farm „Dereniówka”

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Located on the edge of the picturesque Rzepińska Forest, the “Dereniówka” farm is a place where time slows down and nature becomes the closest neighbour. For over 70 years, our family has been creating a space full of warmth and hospitality, offering an alternative to mass tourism. The intimate atmosphere, regional cuisine and proximity to nature mean that every guest will find peace and relaxation from everyday life here.

PRODUCTS REGIONAL

Our cuisine is based on traditional recipes and local ingredients, from which unique delicacies are created, appreciated throughout the region. These include, among others: Lubuskie doughnuts, traditional Słubice pork loin, homemade sourdough bread, hunter's cabbage stew and dumplings filled with buckwheat and cottage cheese. The specialty of the farm is also the aromatic tincture of the cornel fruit – a traditional, carefully prepared drink with a unique taste.



LEISURE CLOSE TO NATURE

“Dereniówka” is an ideal place for people who value peace, tranquility and contact with nature. We offer comfortable recreation for families, couples and groups of friends. You can stroll along the forest paths, observe the wildlife or simply enjoy the harmony of the surroundings. Seasonal vegetables and fruits, fresh eggs from green legged hens, homemade cheeses, honey and organic cold meats are part of our everyday life, which we share with our guests.

Our farm is also an excellent space for organizing integration meetings for companies, occasional receptions or culinary workshops. The hostess of “Dereniówka”, Mrs. Grażyna Dereń, is a multiple winner of culinary competitions and willingly shares her knowledge during cooking and baking courses. Homemade cuisine, based on local products, is one of the main reasons why guests come back to us every year.

TAKE A BREAK FROM EVERYDAY LIFE

In a world full of rush, it is worth finding a moment for yourself and your loved ones. “Dereniówka” is a place where you can again feel the taste of simple but unique moments – at a common table, surrounded by nature, in a warm, family atmosphere. We invite you to our farm, where everyone will find something for themselves and feel at home.



*Sesam
de Ramer*

Sklep Sesam w Droszkowie

locality, quality and tradition

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In the era of chain supermarkets and big discounts, the Sesame Shop in Droszków focuses on uniqueness and close relations with customers. This is a place where shopping takes on a different dimension – offer is not the only thing that counts, because there is also the atmosphere, contact with people and care for the quality of the products offered. “Sesam” is more than a store – it is the center of local flavours and traditions, where natural ingredients, craft recipes and authenticity reign supreme.

LOCAL PRODUCTS STRAIGHT FROM SUPPLIERS

Our mission is to provide the residents of Droszków and the surrounding area with the best products from local producers. You will find here fresh eggs from a small farm, where chickens run freely in the alder forest, which translates into their unique taste and quality. Every Sunday,



we have a delivery of aromatic pastries, perfect for morning coffee, and fresh, crispy buns from a local bakery are available every day.

SEASONAL & HOLIDAY SPECIALS

We make sure that our offer is not only of high quality, but also adapted to the calendar of holidays and important occasions. In the Christmas time, we offer traditional pastries, handmade dumplings and unique sweet treats, while Easter is the season for the best mazurek cakes and homemade Bundt cakes. We also prepare unique gift sets for Valentine's Day or Women's Day.

CRAFT PRODUCTS FROM DIFFERENT AREAS

Although our priority is locality, we do not cut ourselves from unique products hailing from other regions. In our offer you will find unique fish products from the island of Wolin, including aromatic fish soups, traditional paprikash (fish spread) and various types of pickled fish. The real hit is venison products and other forest delicacies sold under the Good from the Forest brand.

SOUL & MISSION SHOP

Sesame is not just a place for shopping – it is a space where we combine a modern approach to trade with care for tradition and authenticity. We want our customers to feel at home, have access to the best products and be able to support local producers. That's why our shelves are always full of natural, artisanal specialties that attract boast attractive taste and quality.

Welcome to the “Sesam” store – a place where everyday shopping becomes a culinary journey full of flavours, passion and tradition!



Jefferson's **Jeffersons catering**
Catering
Reliable Event Center

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We are pleased to present Jeffersons, a family business that has been one of the leading service providers in the catering industry in Zielona Góra and in the Lubuskie Voivodeship for over 20 years. Our company specializes in the organization of events, focusing on the individual needs of customers and cooperation with local producers, which allows us to provide unique and authentic experiences.

At Jeffersons, we focus on a comprehensive service that covers all aspects of event organization. Thanks to our resources – including tables, chairs, covers and transport logistics – we are able to carry out any order, regardless of its scale. Our many years of experience and committed team allows us to handle even the most demanding events, guaranteeing that they will be unique in every detail.

We offer a variety of services that will meet the expectations of both individual customers and companies. We organize unforgettable birthdays,



family meetings and corporate events, of which our offer of catering based on fresh, local products is an integral part.

Our mobile Piaggio van serving Prosecco Pronto is an innovative element that gives events a unique character. At Jeffersons, we believe that a good atmosphere is conducive to effective cooperation, which is why we design each event aiming at an atmosphere conducive to relaxation and integration.

Our ball carnival events are an unforgettable opportunity to experience special moments in an elegant atmosphere. We offer comprehensive arrangements of ballrooms, including decorations and souvenir photo walls. Our culinary offer will certainly satisfy the highest expectations of guests, making sure that every ball will be remembered for a long time.

In addition, during the outdoor season, we organize unique ceremonies in a picturesque environment – whether in tents or in the open air. Our team will take care of every detail to provide an unforgettable visual and culinary experience.

In the New Year's Eve period, we transform the CRS Hall in Zielona Góra into the largest ballroom in the region, offering a rich entertainment program and unique attractions that attract guests from various corners of the province.

Jeffersons is a team of professionals for whom organizing events is not just a job, but a real passion. Our motto – individual approach to each client – is the key to the success of our events. We invite you to cooperate and jointly shape special moments that will be remembered forever. Jeffersons – we create unforgettable experiences.

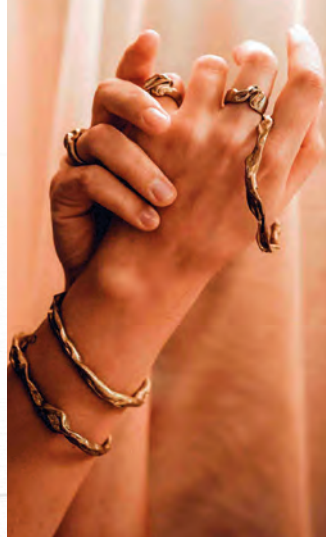
MAM. MaM Magdalena Michalak

Art of Nature in Unique Form

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Welcome to the world of MaM Jewellery – a place where passion for creation meets the beauty of nature and sophisticated aesthetics. My name is Magdalena Michalak and for years I have been designing original forms of jewellery that combine the living energy of nature and the extraordinary delicacy of materials. My works are born from inspirations hidden in everyday life, and each my creation is a tribute to beauty and individuality.

I create jewellery from high-quality silver, gold, brass and wood, introducing various textures and geometric forms to my collections. I believe that jewellery is not only an ornament, but above all, it is a way to express oneself and underscore one's values and personality.



My goal is to create unique accessories that emphasize the subtlety and harmony of female beauty.

My adventure with jewellery design began during my art studies, where I had the opportunity to explore classical techniques during sculpture classes. Creating wax models, casting them in metal, and then tedious grinding and polishing, allowed me to discover the magical process that now leads to the creation of dream rings or necklaces. Every hour spent working on form is a valuable experience for me, which contributes to the development of my passion.

The MaM Magdalena Michalak brand is the result of my research and creative aspirations. In addition to designing and creating jewellery, I also offer art workshops, where I teach how to create bracelets or carve elements in wax, which later can be turned into ready-made jewellery. These interactive experiences are a great opportunity to develop creativity and spend time in a positive atmosphere, both individually and with colleagues as part of company team-building event.

In my online store you can find a rich selection of minimalist jewellery. I offer a variety of models – from delicate necklaces and earrings to elegant bracelets and rings. All items are available in a variety of metals, including silver and brass, with the option of gilding in popular shades of yellow and rose gold. In my studio, I also create one-of-a-kind designs that are not available for mass sale, which makes each of my creations unique.

I invite you to visit my online store and for workshops to create something really personal – jewellery that will tell your story. Join the Community!



MASARNIA MOTYKA MĄKA I CUKIER BY MOTYKA

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Masarnia Motyka is a family company with over thirty years of experience in the artisanal production of cold cuts, sausages and hams. We have always focused on the highest quality, authenticity and respect for tradition. Our products are made from selected meat obtained from local, proven suppliers. For their production, we use only natural spices, without artificial additives, preservatives or flavour enhancers. Each stage of production takes place according to old recipes that we have perfected over the years, maintaining their original character. Thanks to this, our cold cuts, hams and sausages provide delight with their deep,



natural taste, aroma and unique texture. Our commitment to transparency and integrity is valued by our customers.

We are also proud to organize country buffets for weddings, receptions and other celebrations. Our products – homely, aromatic and carefully served – create an unforgettable culinary experience, transporting guests into a world of authentic, regional flavours.

Our second brand, Mąka i Cukier by Motyka, was born from a passion for quality and family craftsmanship. For five years, together with my brother, we have been creating a place where classic baked products are combined with a modern approach to confectionery and bakery. Our confectionery workshop is a kingdom of aromas and unique taste sensations. We bake buns, rolls, breads, butter croissants, doughnuts with homemade fillings and sophisticated sweets every day. Each product is created by hand from the highest quality ingredients, which guarantees excellent taste and aesthetics that attract the eye.

Masarnia Motyka and Mąka i Cukier by Motyka brands that are rooted in tradition, but at the same time are also open to the future. We connect generations and tastes, building something deeply meaningful – not only the highest quality products, but also memories, emotions and stories that remain with our customers. We invite you to discover the world of Motyka – a world where taste makes sense and quality is a badge of honour for the craftsman.



Mr. Lodzik

Ice cream with a unique taste

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Mr. Lodzik is a brand of craft ice cream, which was created out of a passion for creating unique flavours. Our ice creams are distinguished not only by the high quality of their ingredients, but also by the commitment we put into each stage of their production. We use fresh, local milk and cream, which gives our ice cream a deep, natural milky taste. Each taste we offer is the result of a careful creative process based on original recipes. Thanks to this, our ice cream has a unique consistency and intensity of taste that is highly valued by both children and adults.

Our offer is constantly developed, inspired by the flavours that our customers love. We strive to create ice cream that are not only pleasant for the palate, but also introduces modern, creative flavour combinations that bring surprise and delight. Among our classics you will find vanilla, chocolate or strawberry, but also unique compositions that combine tradition with modernity.

In addition to delicious milk ice cream, we also offer sorbets and vegan ice cream, which are a great alternative for people looking for other healthy options. Our sorbets are a combination of intense fruit taste with



natural ingredients. We focus on products without the addition of white sugar, and each sorbet contains as much as 60% of fruit, which guarantees the natural and healthy character of our products. Sorbets are an ideal choice for people who value natural flavours, fruit intensity and take care of a healthy lifestyle.

We are also very happy to offer our customers vegan ice cream. Fully plant-based and made with plant-based milk, our vegan ice cream is a real treat for lovers of plant-based flavours. You can find there such unique compositions as vegan pistachio, refreshing yerba mate or exotic piña colada with pineapple and coconut milk that will transport you to tropical climates.

At Mr. Lodzik we believe that ice cream is more than just a dessert – it is a passion, joy and pleasure that we want to share with everyone. Our ice cream is created with customers and their tastes in mind, because for us, every opinion and every moment in which customers enjoy our products matters.





Ollen-POL Sp. z o.o.

health from flax

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Ollen-POL is a company that combines passion for nature with modern production technologies. Our mission is to provide quality flax and fish products that support the health and well-being of our customers. Thanks to advanced processing methods, we offer flaxseed oil with exceptional health properties, as well as fresh fish, which are a great addition to the diet.

FLAXSEED OIL/OMEGA CONCENTRATE - A TREASURE TROVE OF ESSENTIAL UNSATURATED FATTY ACIDS

The linseed oil we produce is cold pressed, which allows it to maintain the full nutritional value. From the obtained flaxseed oil, we isolate omega-3, omega-6 and omega-9 EUFAs in an ultra-pure form, which are crucial for the proper functioning of the body. Regular consumption of OMEGA concentrate supports heart health, helps maintain normal blood cholesterol levels, improves skin condition and supports the immune



system. Just 1 teaspoon per day satisfies the daily dietary requirement for omega-3 fatty acids for an adult. In addition, OMEGA concentrate is completely free of artificial additives and preservatives, making it an ideal choice for people who care about a healthy diet and beauty. Due to the form of monoesters (i.e. very small molecules), OMEGA acids are easily absorbed. OMEGA Flaxseed Oil Concentrate is a plant-based alternative to fish oils and is fully vegan.

INNOVATION

At Ollen-POL, we are constantly striving for innovation. We cooperate with renowned research and scientific organizations, which allows us to introduce modern technologies in the production process and develop new products in which we use the natural pro-health and nutritional properties of flax, both OMEGA EUFAs and flax press cakes, which are a valuable source of dietary fiber and lignans that support the regulation of hormonal economy.

SUSTAINABILITY AND FISH FARMING

In addition to the production of flaxseed oil, Ollen-POL also runs breeding ponds, chiefly with king carp. Our ponds are run sustainably, which means we care about fish welfare and water quality. The royal carp we offer is not only a tasty, but also a healthy alternative in the diet, rich in protein and healthy fats.

WHY OLLEN-POL?

Choosing Ollen-POL, you choose nature, quality and sustainability. Our products are carefully manufactured and their composition is transparent and natural. We are committed to protecting the environment and working with local communities to promote healthy lifestyles. Discover the world of Ollen-POL and join the ranks of our satisfied customers who value health and quality. With us, you can be sure that you are investing in what is best for yourself and your family!



Ośrodek Wypoczynkowy Łubu Dubu

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In the picturesque village of Danków, in the municipality of Strzelce Krajeńskie, there is a unique place that combines peace, harmony and proximity to nature with a rich cultural and culinary offer. The Łubu Dubu resort is a space created for people who want to rest surrounded by forests and lakes, but also for those who want to spend time actively and participate in inspiring events.

COMFORTABLE REST

The Łubu Dubu resort offers more than 50 beds in elegantly furnished hotel rooms and suites. Each room has been designed with guests' comfort in mind, providing them with ideal conditions to relax. Whether you're planning a short stay or a longer recovery, you'll find the perfect place for you here.

RESTAURANT WITH CHARACTER

The heart of the resort is a two-storey restaurant, which can accommodate up to 120 people. In this place the tradition and modernity intertwine, and the original cuisine is based on fresh, local ingredients. Each



dish is not only a feast for the palate, but also an element of culinary culture, which we passionately promote.

SPACE FOR BUSINESS AND EDUCATION

We have a fully equipped teaching and conference room for 50 people, ideal for organizing trainings, workshops and business meetings. This place is conducive to creative work, exchange of experience and development of new ideas.

ACTIVITY & RECREATION

The Łubu Dubu resort is not only a place to relax, but also an opportunity to spend time actively. The guest can use the following facilities that are readily available:

- a campsite with full sanitary facilities,
- a place to organize barbecue and bonfire,
- seasonal outdoor pool,
- tennis court with changing rooms,
- beach volley pitch
- outdoor gym,
- sauna
- kayak rental.

CULTURAL EVENTS AND UNIQUE ATMOSPHERE

Łubu Dubu is also a cultural center, where workshops, exhibitions, concerts and artistic meetings are regularly held. It is a place where nature blends with culture, and every guest can find inspiration and a moment of respite from everyday life.

We invite you to the Łubu Dubu Center – a place where nature, relaxation and culture merge into a harmonious unity.



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At Coffee Hunter, we believe that coffee is more than a beverage – it's an experience that engages the senses, awakens emotions and opens the door to a world of unusual aromas. We are a specialty coffee roaster from Zielona Góra, where every stage of production – from the selection of beans to their roasting – is conducted with the utmost care. We create coffee for those who are looking for a real depth of taste and aroma, a far cry from the results of mass production.

CRAFTSMANSHIP AND QUALITY – SECRETS OF UNIQUE TASTE

Specialty coffee is not only fashion, it is a philosophy that we follow every day. We work with small, family-owned plantations from all over the world – from the mountainous areas of Ethiopia, to green planta-

tions of Colombia, to sunny farms of Brazil. The beans are hand-picked, rigorously selected and transported in a way that ensures their highest quality.

In our roasting house, we use the artisanal roasting method in drum ovens, which allows us to control every stage of the process and extract the unique taste profile of each coffee. Thanks to this, you can feel notes of juicy fruits, chocolate, nuts or even flowers – all achieved naturally, without artificial additives.

WHO IS THE SPECIALTY COFFEE FOR?

It is simple – for anyone who wants to drink better coffee! Whether you're new to specialty coffee or an experienced coffee drinker, there's something for you at Coffee Hunter. We offer coffees with a variety of flavour profiles that will be perfect for a pressure coffee maker, classic coffee machine or alternative methods of brewing.

DISCOVER COFFEE HUNTER ONLINE

You can also discover our passion online. In the online store sklep.coffeehunter.pl you will find carefully selected specialty coffees, taste descriptions and brewing tips. We make sure that each package is unique and provides you with the best taste experience.

Join the world of Coffee Hunter and see what real specialty coffee tastes like!





PROGUSTA artisan coffee roastery

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The Progusta Coffee Roasters is a place created for the love of coffee. Each bean that goes here undergoes careful selection to ensure the highest quality and unique taste. We specialize in speciality coffee, roasted in a traditional drum oven, where low temperatures allow us to extract the full aroma and characteristic taste notes. Our coffee is a combination of craftsmanship, precision and passion that accompanies us at every stage of production.

DISCOVER THE SECRETS OF COFFEE

We open the doors of our roasting facility to everyone who wants to explore the secrets of this extraordinary drink. By visiting it, you not only can see the roasting process of the beans, but also learn how the processing methods affect the taste and aroma of the coffee. Meetings in the roasting room are an opportunity to learn the history of coffee, learn professional tasting and taste unique flavour compositions.



LUBUSZ COFFEE ACADEMY – EDUCATION AND INSPIRATION

For coffee lovers, we have created the Lubuska Coffee Academy – a place where passion meets knowledge. We organize trainings and workshops for people who want to improve their skills in brewing and tasting coffee. This is a great opportunity to discover the secrets of coffee specialties in an intimate atmosphere and broaden your horizons.

A UNIQUE PLACE, A UNIQUE EXPERIENCE

Our smoking room is located in a picturesque area, surrounded by a palace park and a garden, which creates excellent conditions for relaxing with a cup of aromatic coffee. We organize tastings and meetings for groups and individuals, ensuring that each event is an unforgettable taste and educational experience.

COFFEE WITH YOUR LOGO

Do you want to stand out from the crowd and offer your customers the highest quality coffee? We offer personalized coffee with your company logo. It is the perfect solution for cafes, hotels and restaurants that want to emphasize their uniqueness and provide guests with an unforgettable taste experience. Our offer is a guarantee of the freshness and unique character of each cup.

Welcome to the world of Progusta coffee – a place where every sip is a journey full of taste, aroma and passion.



Pałac Brühla w Brodach

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The Chateau and Park Complex in Brody is a unique space that combines rich history, picturesque surroundings and modern amenities. Built at the beginning of the 18th century by Heinrich von Brühl, a well-known diplomat of August III and a patron of art, the chateau witnessed many significant events, hosting personalities from the world of politics, culture and art. Today, thanks to careful restoration work, it is possible to restore the splendour of this unique place and create the perfect backdrop for a variety of events.

In addition to the delightful architect of the tour, the Brühl's Chateau in Brody offers a well-established infrastructure that is conducive to the organization of events of the highest quality. The two restored chateau annexes boast comfortable hotel rooms and an elegant restaurant. Banquet and conference rooms are equipped with modern audio-visual equipment,

which makes it possible to conduct trainings, conferences, banquets, as well as artistic and team-building events.

The picturesque park surrounding the chateau is a perfect place to relax and organize various outdoor events. Walking through the open alleys, you can feel the atmosphere of the old era, in which art and nature create a harmonious whole.

The chateau restaurant offers an innovative Polskie Beczki (Polish Barrels) project, which restores the tradition of alcohol production in a modern setting. It allows visitors and guests to learn about old Polish methods of alcohol production, dating back to the 13th century, when spirit was synonymous with quality and noble craftsmanship. Project Polish Barrels combines a rich history with modernity, offering high-quality drinks that are made from ecological raw materials, in accordance with Heinrich's recipes.

The unique process of ageing in barrels from the renowned vineyards of the Iberian Peninsula allows us to obtain a unique taste and aroma that distinguishes our spirits on the market. Each barrel is carefully monitored, which ensures full transparency of the production process. Guests have the opportunity to become the owner of their own barrel, which opens up new opportunities for them – from tasting, through further ageing, to sales.

Brühl's Chateau in Brody is an ideal place for those who want to combine relaxation with enjoying Polish culinary traditions and the unique experience of discovering the secrets of alcohol production. Filled with history, passion and a modern approach to hospitality, the chateau provides unforgettable moments for both individual guests and organized groups.

We invite you to visit this unusual place where tradition meets modernity, and each corner tells its unique story.

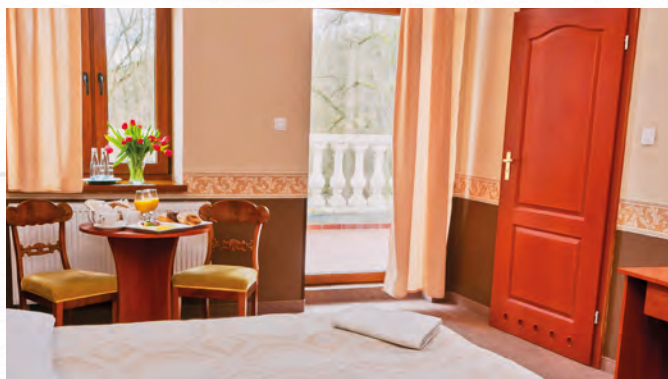




Pałac Łąkomín

An Oasis of Peace and Inspiration

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The Łąkomín Chateau is a unique place that combines the charm of nature with unlimited comfort of relaxation. Located 20 acres of beautiful Lubuskie forests, the site is surrounded by a wealth of flora and fauna. The unusual location is conducive to both an unhurried relax and active recreation, while the fresh forest air helps visitors to regain their vitality.

The facility consists of two hotel buildings, with a total of 28 rooms, allowing accommodation for groups of all sizes. The Łąkomín Chateau is an ideal space for team-building events and trainings. Advantages of the location include peace and calm that facilitate team-bonding and effective mental work.

The chateau also offers a variety of recreational activities. The surrounding area encourages walks, mushroom picking and collection of forest fruits. The opportunity of communing with nature allows guests to get away from everyday hustle and bustle of the city and relax in harmony with the world around them. In addition, there is a charming lake and a river that complement the idyllic atmosphere.

When it comes to training courses, Łąkomín Chateau offers five conference rooms, fully equipped with modern equipment, including multimedia projectors, screens, flipchart boards and wireless Internet access. These spaces have been designed with the comfort of participants in mind, which translates into the effectiveness of meetings and workshops organized there. In addition, a banquet tent is available, ideal for organizing fresh summer events.

High quality of catering services is another advantage of Łąkomín Chateau. The restaurant serves Polish and global cuisine, using local ingredients such as game, fresh fish and forest fruits. Favorite dishes, such as duck roasted in oranges or barramundi in thyme, are prepared with care for the highest quality, both in terms of taste and aesthetics.

The Łąkomín Chateau is a place that promotes not only relaxation, but also effective teamwork, setting new standards in the organization of events surrounded by nature. Thanks to its ideal location, comfortable conditions and excellent culinary offer, Łąkomín Chateau has become one of the most desirable locations on the map of Lubuskie.



Piekarnia Mika

Tradition, Taste and Quality

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The Mika bakery is synonymous with true baking craftsmanship, which began in 1992. For over 30 years, we have been providing our customers with the highest quality bread, made from the best natural ingredients and in accordance with traditional recipes.

In our bakery, we cultivate old baking techniques that allow us to maintain the authenticity and unique aroma of our products. Every day we prepare bread with natural sourdough, carefully selected flour and using a long fermentation process. Thanks to this, our products enjoy a deep taste, crispy skin and perfect structure. Every loaf of bread, every roll and every bun is a result of our passion, experience and attention to detail.

OUR OFFER INCLUDES:

- Natural sourdough breads – wheat, rye without yeast, Graham, whole-meal.
- Crispy rolls – traditional, with grains and bran, baguettes, Graham rolls.



- Cakes, buns and doughnuts – classic pastries inspired by homemade recipes.
- Occasional products – wedding bread, Christmas specialties, mazurkas, gingerbread.

As a company with many years of experience, we focus on a specialized team of craftsmen who love their profession and take care of every detail of the baking process. Our products are made only from natural ingredients, without chemical additives or preservatives, which makes each bite a real treat for the senses.

WHAT VALUES SUPPORT OUR BUSINESS?

- **Tradition and experience** – we use knowledge and techniques passed down from generation to generation.
- **Natural ingredients** – the best bread is made from the highest quality products, which is why all our ingredients come from local suppliers.
- **Craft baking process** – each batch of dough is prepared by hand, maintaining traditional methods.
- **Passion for creativity** – our love for baking is not only about taste, but also about relationships with our customers.

Thanks to the fact that we constantly cherish the values of artisanal baking, our customers come back to us for the taste they love. Traditional pastries are not just food – they are part of our history and culinary heritage, which we are proud to continue.

Welcome to the Mika Bakery – a place where every product has its own unique history and soul!





WINNICA POD WINNĄ GÓRĄ

Tradition, passion, unique taste

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In the vicinity of the picturesque Cigacice, surrounded by the sun, the Odra River and sandy soils, the old wine tradition of the region is revived. The Winna Góra Vineyard, founded by Marzena and Tytus Fokszan, refers to the historical roots of this unusual place, which for centuries was a place for recreation and winemaking. Our 0.5-hectare vineyard, located on the southern slope, was established in 2014 as part of the “Winner Vineyards Education Reactivation” project and has been officially registered since the 2020/2021 season, offering unique grape wines. We grow carefully selected grape varieties such as Riesling, Johaniter, Solaris, Pinot Gris, Sauvignier Gris, Regent and Rondo, which allow for the production of white, rosé and light sparkling wines of the Frizzante type.

OUR OFFER

- **White wines:** Riesling, Johaniter, Solaris, Pinot Gris, Sauvignier Gris
- **Rosé wines:** Regent, Rondo



- **Wine styles:** dry, semi-dry, sweet, calm and sparkling Frizzante
- **Soy candles** – handmade, inspired by the nature and aromas of the vineyard

AWARDS AND DISTINCTIONS

Our wines have been recognized and awarded in prestigious competitions, including:

- **Grand Prix Vintage 2021** and **Gold Medal** at the National Wine Competition in Zielona Góra
- **Gold Medal 2024** at the GALICIA VITIS International Wine Competition in Kraków
- **Silver Medal** at the International Competition of Wines from Hybrid Varieties PIWI 2023 Šardice / Bohemia (Moravia)
- **Certificate of Quality “Wino Warte Zachodu”** at the Lubuskie Festival of Open Cellars and Vineyards in Zielona Góra

ENOTOURISM – WINE IN THE BEST COMPANY

The Winna Góra Vineyard is not only a place for wine production, but also a place for meetings and relaxation. We offer:

- **Visiting the vineyard with tasting** of wines, regional cold cuts and cheeses along with stories about the tradition of growing vines
- **Wine workshops and training** in winemaking
- **A place for outdoor integration meetings**, a bonfire, a relaxation zone and a small playground

It is possible to combine a visit to the vineyard with a cruise on the Oder from the Cigacice Port or a historical walk with a local guide and a regionalist on the former wine hill (Cigacice/Górki Małe) where you can still see old post-German vine plantings. During an hour-long hike in the footsteps of the old winery, you can admire the charming Oder River as well as the panorama of the Zielona Góra hills.

We invite you to discover the taste of our wines and the history that connects the past with the present.

Winna Góra Vineyards – this is where tradition tastes best.



Przystań Lubniewice

a place for a dream holiday

Spacerowa 20 St.

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Przystań Lubniewice is a picturesquely located holiday resort, which combines relaxation, outdoor activities and the opportunity for organizing various events. Located in the heart of a pine forest on the shores of Lake Lubiąż, it offers comfortable accommodation and a wide range of services, which makes every stay unforgettable.

DIVERSIFIED ACCOMMODATION BASE

The accommodation base of the Lubniewice Marina can accommodate up to 250 people. There are 33 holiday cottages, ideal for families and groups of friends, as well as 2 hotel pavilions, designed for people looking for more comfort.

RESTAURANT AND TAVERN

Excellent cuisine is one of the key assets of the resort. The restaurant serves homemade meals inspired by the tradition of Polish cuisine, and the tavern offers street food. The dishes use regional ingredients, satisfying various tastes of customers.

EXPERIENCES FOR EVERYONE

The area of the Lubniewice Marina abounds in attractions that make the time more pleasant for guests. There is a sandy beach, numerous jetties, a tennis court, volleyball and badminton courts, as well as a playground for children. Water sports enthusiasts can use the marina and water equipment rental (bicycles, kayaks, SUP boards), which allows them to spend time actively on the lake.

THE PERFECT VENUE FOR EVENTS

Przystań Lubniewice is a perfect location for organizing conferences, trainings and integration events. The resort has fully equipped conference rooms that provide functionality and comfort during meetings. Professional assistance of staff in the organization of events increases the quality of services provided.

UNIQUE ATMOSPHERE

Thanks to the combination of professional service, delicious cuisine and a unique location, Lubniewice Marina provides stays ideal for organized groups as well as private individuals. The resort is an excellent destination all year round for those who want to relax, unwind and recharge their batteries while surrounded by beautiful nature. We invite you to visit our marina to see for yourself that it is a place that meets the expectations of even the most demanding guests.



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Salcum-Fixum is a small, family-owned company based in Sulechów, Lubuskie Voivodeship. Since 2013, we have been specializing in the production of traditional sausages and meat products, using only natural ingredients. Our philosophy is based on high-quality raw material, sourced from small, local farms where animals are bred naturally.

Our offer includes unique products made from meat of Złotnicka and Mangalica pig breeds valued for their excellent taste and nutritional values. The sausage production process is based on long curing, during which we use carefully selected herbs. We do not use artificial additives, preservatives or ready-made spice mixtures – we grind and compose spices ourselves to provide our products with a unique taste. Majority of our products do not contain curing salts.



Smoking takes place in a traditional way – in a classic smokehouse fired with alder wood. We do not use sawdust or smoke generators, which allows us to obtain a natural aroma and depth of taste. Our sausages are characterized by exceptional quality, as well as by the unique taste and flavour, which are appreciated by our customers.

We are constantly developing and experimenting with new flavours and recipes. We want to meet the expectations of increasingly demanding consumers by offering them unique products of the highest standard. At the same time, we remain faithful to our principles – we never lower the quality and we will never become a mass, commercial manufacturer. What counts for us is the authenticity and craftsmanship at its best.

Our efforts have been recognized at many prestigious competitions and fairs. Four of our products have been included on the Ministerial List of Traditional Products, which is a great distinction and recognition for our work. We also won three Pearl awards of the Poznań POLAGRA Fair and two medals of the Poznań Smaki Regionów Fair. These awards motivate us to further improve and maintain the highest quality of our products.

SALCUM-FIXUM is a brand for those who value natural flavors, traditional sausage-making methods and the highest quality. Our meats are not just a product – they are a passion, tradition and a guarantee of authentic taste.



Serowarnia Na Zielonej Łące

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www.serowarnia.eu



Located in picturesque Zielona Góra, the “Na Zielonej Łące” cheese factory is a place where tradition meets passion and love for natural products. We specialise in the production of maturing cheeses, cottage cheese and preserves that are made according to family recipes passed down from generation to generation. We strive to combine the experience of our ancestors with a modern approach to create products of the highest quality.

CONNECTION WITH THE CULINARY TRADITIONS OF THE REGION

Our business is deeply rooted in the culinary traditions of Zielona Góra and its surroundings. We are inspired by regional flavours and milk pro-

cessing methods that have been part of the local culture for years. We attach great importance to ensuring that our products are consistent with old customs and flavours, while offering something unique and fresh.

PRODUCTION METHODS

All our cheeses and preserves are made in a traditional way, without the use of chemical additives. The cheese production and maturation processes are fully natural, making it possible to extract a unique taste and aroma from them. Each stage, from milking, through milk processing, to the ripening of cheeses, is supervised with the utmost care. We make our preserves, such as butter, yoghurt and jam, by hand, using only the best ingredients.

ORIGIN OF RAW PRODUCTS

The highest quality of our products is due to the fact that all ingredients come from our own farm. We have cow's milk from Jersey cows, which are renowned for their exceptionally creamy milk, as well as milk from our goats and sheep. The animals are fed naturally, which guarantees healthy and nutritious milk. In addition, the fruits and vegetables used for our preserves come from local crops, which allows us to support regional farmers and fruit growers and maintain top-level quality.





Sery Kosińscy

Tradition, Passion and Top Quality

Siedlnica 1CA
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Sery Kosińscy is a family cheese factory, where cheese making has become a real passion and a way of life. Run by Daria and Mateusz Kosiński, located in Siedlnica near Wschowa, the cheese factory specializes in the production of artisanal cheeses and other dairy products that are made from the highest quality milk. The cows whose milk we use for production are naturally bred, fed with GMO-free feed and belong to the Montbéliarde and Holstein-Friesian breeds. This guarantees the excellent raw material and the unique taste of our products.

Attention to every detail and an artisanal approach to cheese production make cheeses made by Kosiński family appreciated at national competitions. In 2024, the cheese factory became a finalist of the XXXI Edition of

the ROLNIK-FARMER of the YEAR Competition, and in 2022 it won the title of the Agroliga National Vice-Champion title and the prestigious “Merit to Agriculture” award. As producers in this industry, we have joined the Lubusz Culinary Heritage Network, which is affiliated with the European Network of Regional Culinary Heritage. Cheese making is for us not only a profession, but also a mission. Through our work, we strive to popularize respect for Mother Earth and promote local, natural products.

Our offer includes handmade ripened cheeses, including brie, ash camembert, camembert, blue and golden. We also make cheeses from hot-treated curd, such as burrata, mozzarella and stracciatella. We also offer Italian-type cheeses, including ricotta, caciocavallo and scamorza, as well as hard cheeses. Our assortment also includes liquid dairy products – kefirs, buttermilk, curdled milk, yoghurts and cream – all in glass bottles and jars, with sustainability in mind. We also offer fresh cheeses, cottage cheese, butter and fried cheese. Most importantly, all our products are made from whole, unpasteurized milk.

In addition to cheese production, we run workshops for schools, rural housewives’ clubs and restaurants. We organize tasting dinners and educate about traditional methods of making cheeses. We believe that it is worth promoting native products and encouraging people to reach for the best local products. “The grass needs not to be greener on the other side” is the motto that guides our daily work

By choosing products of Sery Kosińscy, you support small, family farms and appreciate the taste that flows directly from nature. Experience true craftsmanship and taste that is created with passion and heart.





Sieje Słodycz Patrycja Chabzda

Traditional Polish candies (krówki)

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facebook.com/SieJeSlodycz
instagram.com/sieje_slodycz



My fudges are the essence of the taste of childhood and tradition based on proven recipes and manual production. Each candy is made from the highest quality natural ingredients, with no added preservatives, colourings or flavour enhancers. Thanks to this, my fudge retains its unique character and multilayered taste.

HANDMADE - GUARANTEE OF QUALITY

The production of fudges is carried out by hand, i.e. each stage - from cooking, through slicing, to wrapping - is carried out with attention to the smallest detail. Thanks to the traditional method of preparing the kajmak, I obtain the characteristic structure of the candy: initially a delicate, crumbly shell and a soft interior that crumbles over time in a natural process, bringing out the depth of the candy's flavour.

TOP QUALITY INGREDIENTS

I only choose high-quality raw materials from reliable suppliers. I offer fudges in several unique flavours. The base of each fudge is milk, white and cane sugar and butter, while natural additives such as nuts, ground coffee, cocoa, candied fruit, ground vanilla, poppy seeds or sesame seeds deepen its unique flavour and interesting texture. This results in a product of excellent quality that meets the expectations of the most demanding gourmets.

ECOLOGICAL APPROACH TO PRODUCTION

I make sure that my business is environmentally friendly. I do not use energy-intensive equipment and the whole process is done manually, minimising energy consumption. I believe that traditional production can go hand in hand with concern for nature, so I consistently strive for sustainable development.

A TASTE THAT CONNECTS GENERATIONS

My fudges are not only candies but also a memory of the old days. It is a taste that evokes carefree moments and family gatherings. Every bite is a journey to the past, full of warmth and nostalgia. When choosing my fudges, you choose a true Polish tradition.

Try it and find out what a real handmade fudge tastes like!





Skotopaska

Your haven in the heart of Lubuskie

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Are you looking for a place where you can really relax? Where the silence is not disturbed by the hustle and bustle of the city, and the mornings smell of fresh bread and coffee? Skotopaska is a unique guest house in a German-era farmhouse, located in the charming village of Darnawa, away from the crowds and the turmoil of everyday life. Here, 10 km from Świebodzin and 30 km from Zielona Góra, five atmospheric rooms await you, each with its own character and unique decor. They all have bathrooms and air conditioning, and there is also a cozy common area – perfect for talking, reading books or relaxing with a movie.

TASTES YOU'LL LOVE

In Skotopaska, every day starts with a delicious breakfast. Homemade breads, cheeses, cold meats and local specialties served in the form of a buffet are just a foretaste of culinary experiences. In the evenings, we invite you to dinner, made with love, just like one you had eaten at your family home.

RECREATION IN HARMONY WITH NATURE

Do you like active leisure? Skotopaska is a great base for hiking and cycling in the forests and around Lake Niesłysz. We offer free bikes, Nordic walking sticks and comfortable hammocks and sun loungers for easy lounging. And if you dream of a moment to yourself, we invite you to the Finnish sauna.

MORE THAN AN OVERNIGHT STAY – A REAL EXPERIENCE

Skotopaska is a place created for those who appreciate intimate atmosphere, proximity to nature and authentic hospitality. Away from crowded hotels, but close to everything that matters. We invite you to an unforgettable stay that will remain

**IN YOUR MEMORY FOR A LONG TIME.
SKOTOPASKA – COME, RELAX, STAY
LONGER.**



Temar

Temar Rehabilitation
and Recreation Resorts

Kompleks Dąbie

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Kompleks Kołatka

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HOLIDAY COMPLEXES IN DĄBIE AND KOŁATKA – LEISURE, HEALTH AND LOCAL FLAVOURS

We invite you to two holiday resorts: in Dąbie and Kołatka – places that combine rest with healthcare and promote the natural and culinary values of the region. Both complexes are surrounded by Lubusz forests and lakes, offering a stay in a quiet environment and access to rehabilitation and recreation services.

DĄBIE – REST CLOSE TO NATURE AND PROFESSIONAL REHABILITATION

The complex located by Lake Wielkie is a place for people who value relax in a natural environment. There are classic, well-maintained and atmospheric cottages, as well as two modern DeLux cottages. Local restaurant is serving dishes based on regional products, as the complex also has an outdoor restaurant, barbecue, food truck and a café. In addition, there is a separate fireplace and a playground for children, as well as a recreation area with access to the beach and water equipment rental. There is a modern rehabilitation center with a wide range of available massages and various therapies, e.g. hydrotherapy, kinesiotherapy

or physiotherapy. The resort is entered the register of rehabilitation and recreation facilities, which allows the organization of camps co-financed by PFRON.

KOŁATKA – A SPACE OF ACTIVITY, EDUCATION AND REGENERATION

Kołatka is a holiday resort located in the forest by the lake, offering accommodation, sports and recreation facilities. There is a large restaurant with two rooms and an outdoor café overlooking the lake. In the complex there is also a water equipment rental, a playground for children and a fireplace, which are conducive to integration and common relaxation. There is also the Zagroda Owca & Spółka (Sheep Farm & Company) – an educational space where visitors can see Camerooni-an sheep, chickens and shepherd dogs. Kołatka also offers a swimming pool with hydromassage, a sports hall with tatami mats and an interactive educational room.

We operate all year round! We specialize in organizing special events – weddings, communions, anniversaries, company picnics and conferences. For years, we have been providing catering services: from intimate meetings to large outdoor events, banquets, festivals and trainings. Flexibility, experience and regional taste – this is our recipe for successful events.

TEMAR – TWO WORLDS, ONE HEAR OF LUBUSKIE RECREATION.

Between the forest and the lake, between peace and activity – these two complexes are two parts of the same idea: creating a place to return to.





TOVPIKART

Creative Graphic Studio

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In today's fast-changing business world, the importance of a strong visual identity is crucial to the success of businesses, especially in the food and HoReCa industries. In this context, TOVPIKART stands out as a professional graphic studio that combines creativity with matching the needs of local producers. Our mission is not only design, but also cooperation that supports the development of brands and their presence on the market.

PROJECTS WITH PASSION

At TOVPIKART, we believe that every project is a unique story, and we are storytellers. Our services cover a wide range of activities, from creating logos and visual identification, to designing packaging and labels. We focus on innovation and aesthetics, so that each creation meets the

individual needs of the customer and attracts the attention of potential consumers. We work with the latest trends in design, which allows us to offer solutions that are not only impressive, but also effective.

COMPREHENSIVE APPROACH TO MARKETING

Our offer is not limited to design, as we also provide comprehensive marketing support to ensure that every concept we create is effectively implemented and communicated. We help to build a coherent brand image by organizing advertising campaigns that increase customer recognition and trust. We also create and run websites and social media channels, which allows us to actively reach a wide audience.

E-COMMERCE AND PRODUCT SESSIONS

In the digital age, attractive product images are the key to success in online sales. Our studio offers professional support for product sessions that emphasize the unique features of the offered goods. In addition, we organize occasional and report sessions from industry events, helping our clients document their activities and successes.

WE ARE OPEN

If you are ready to take your brand to the next level and realize your project with passion and professionalism, we invite you to cooperate! TOVPIKART is a guarantee of quality, creativity and innovative solutions that can change your perspective on marketing and design. Together we can create something special!



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ULTON is a company with nearly 10 years of experience, specializing in comprehensive furnishing of catering facilities. Its offer is addressed to owners of restaurants, cafes, hotels, school canteens, hospital kitchens and military canteens. The company's mission is to provide solutions that meet not only the highest quality standards, but also the diverse needs of the catering market.

The experience gained during the implementation of numerous investments allows the company to effectively meet even the most demanding customer expectations. ULTON has a team of specialists who offer professional advice and support at every stage of cooperation. The process of equipping a catering premises begins with the creation of a technological design that takes into account the requirements of the sanitary

facility, and then proceeds to the selection of appropriate equipment necessary for the efficient functioning of each kitchen.

ULTON's offer includes a wide range of catering products, which are sold in bulk. Thanks to cooperation with leading manufacturers of catering equipment, the company provides access to modern and innovative solutions that increase the efficiency of kitchen work. In addition to sales, ULTON focuses on versatility, also offering a professional service of catering equipment that responds quickly to customer needs in the event of a malfunction.

Investment management is carried out in a comprehensive manner, which means that ULTON carries out all works on its own, thus eliminating challenges caused by necessity to hire subcontractors. This type of approach allows for full control over the quality of services provided and the timeliness of project implementation.

Thanks to its flexibility in operation and the ability to adapt to changing trends in gastronomy, ULTON has gained recognition among customers who value professionalism and reliability. Cooperation with ULTON is a guarantee of satisfaction and realization of the vision of an ideal restaurant.

For restaurant owners who want to invest in modern solutions and high-quality equipment, ULTON is a natural choice. The company's offer not only responds to the current needs of the market, but also sets standards to which gastronomy in Poland strives. ULTON is a partner that will help in the implementation of every culinary passion, creating a space where quality and taste are paramount.



SAINT+ VINCENT+ Winnica SaintVincent

tradition and nature in harmony

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Saintvincent Vineyard was founded in 2009, drawing on the region's rich wine tradition. Since 2024, our products are fully organic, as we have only been natural methods of vine care and plant protection. On 40 acres we grow noble vine varieties: Riesling, Pinot Gris, Gewurztraminer, Muscat Ottonel, Chardonnay, Auxerrois, Muscat Blanc, Pinot Noir, as well as Regent and Rondo hybrids.

Our philosophy is based on sustainable cultivation in which the vine and the surrounding ecosystem are one. Biodiversity is crucial, and instead of chemical protection measures, we use only natural preparations. We work in accordance with the principles of biodynamics, which strengthens the resistance of plants and allows us to bring out the best in fruit. Thanks to this, our wines are a unique reflection of terroir – a unique combination of soil, climate and wine tradition.



CRAFT WINES WITH A UNIQUE CHARACTER

Our winery produces a wide range of wines, manufactured with respect for nature and with minimal interference. We produce classic white and red wines, orange wines, semi-sparkling Pét-Nat and sparkling wines using the traditional method. The variety of techniques allows us to obtain unique aromas and textures valued by both connoisseurs and people just starting their adventure with wine.

Our wines ripen under controlled conditions, and the fermentation process is carried out naturally, without artificial acceleration. In this way, we obtain wines full of depth and character that best reflect the identity of our vineyard. Each bottle is the result of passion, craftsmanship and attention to detail.

TASTINGS AND OFFER FOR COMPANIES

Saintvincent vineyard is not only a wine production facility, but also a place where you can discover extraordinary world of this drink. We organize wine tastings combined with the presentation of local products, both in our winery and during outdoor events. We create unforgettable experiences in which guests can learn the secrets of making our wines and enjoy their taste in a unique atmosphere.

With business in mind, we have expanded our offer to include wines for companies. Our bottles can become an elegant gift for contractors, and dedicated vouchers allow recipients to choose their favourite wine on their own. We believe that good wine is not only a pleasure, but also a way to build and consolidate business relationships.

WORLD-CLASS POLISH WINES

The Saintvincent vineyard is proof that Polish wines can compete with the best global brands. By combining tradition, innovation and an ecological approach, we create products that gain recognition both at home and abroad. Each bottle of our wine is a journey through the flavours, aromas and history of the region in which we work with passion and commitment.



WeLoveBeds – WeLoveCandles

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We Love Beds was created out of a passion for creating interiors in which aesthetics are combined with functionality. We create products that add character to interiors, regardless of their style. High quality, unique design and ecological approach are the foundations of our brand.

DECORATIVE PILLOWS – ELEGANCE AND COMFORT

Our decorative pillows are distinguished by a wealth of patterns, colors and textures. Each of them is the result of careful selection of fabrics and attention to the smallest details. We use branded threads from reputable manufacturers, which guarantees durability and comfort of use.

Our cushions blend perfectly in both modern and classic arrangements, adding warmth and sophistication.

BEDDING AND DUVETS – COMFORT YOU WILL LOVE

We also offer bedding made of the highest quality cotton, ensuring sleep pleasure and durability for years to come. For lovers of natural fabrics, we offer handmade plaids made of combed wool. Their extraordinary softness and elegant appearance make them not only a practical element, but also a real decoration of any interior.

WE LOVE CANDLES – NATURAL SOY CANDLES

Our passion for harmony and beautiful fragrances resulted in the creation of the We Love Candles collection. We only use certified soy wax, natural fragrance oils, and organic cotton and wood wicks. The glass containers in which we place candles comes from a Polish glassworks and is designed specifically for our brand. The result? Beauty and quality that you can feel in every lighted wick.

PERFECT FOR A GIFT

Each of our products is sold in an elegant, carefully designed packaging, making it a great gift idea. We Love Beds brand is synonymous with style, quality and ecology, which allows you to create interiors full of warmth, class and sophistication.





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Łukasz Vineyard is a family vineyard located in the picturesque village of Wityń, in the Lubuskie Voivodeship, in the district of Świebodzin. It is part of a 19th-century manor and park complex, surrounded by forests and fields. It is a unique place where nature and history merge into a harmonious whole, creating ideal conditions for the cultivation of vines and the production of exceptional wine.

HISTORY AND RECLAMATION

In 2009, the Pietrasik family, on the initiative of Elżbieta and Leszek Pietrasik, decided to establish a vineyard in Wityń. It turned out that the wine traditions in this area have a substantial history, with the first winery in Wityń having been established in 1845 by the local miller Adolf Albrecht. As the original vineyard was eventually destroyed, the Pietrasik family was not aware that they were setting their establishment up in the same place where the vineyard had existed 164 years before. As life shows, there are no coincidences.



VINEYARD TODAY

Currently, the vineyard covers an area of 20 acres and has over 40,000 plantings in its area. The grape varieties grown there include Solaris, Johanniter, Chardonnay, Hibernal, Muscaris, Riesling, Regent, Reberger and Pinot Noir. Each of them brings a unique character to the wines produced here, much to delight of both connoisseurs and those who are just starting their adventure with wine.

ENOTOURISM

Łukasz Vineyard is not only a wine manufacturer, but also an unforgettable enotourism experience. Visitors can participate in wine tastings that take place in the winery or in the 18th-century historic tasting room. Meetings are led by winemakers: Zuzanna Pietrasik-Snowball, Ronald Snowball and Leszek Pietrasik, who share their knowledge and passion, presenting the history of the vineyard, methods of viticulture and the process of wine production. The tastings include four types of wines served with local cheeses and starters, allowing you to discover the full taste of each of them.

ADDITIONAL ATTRACTIONS

Łukasz Vineyard also offers the opportunity to commune with nature. In its area there is a local zoo where llamas, alpacas, horses, donkeys and a herd of fallow deer live. It's the perfect place for families with children to admire these adorable animals up close.

BUSINESS COOPERATION

Łukasz Vineyard actively cooperates with local restaurants, hotels and companies, providing them with its delicious wines. This is an excellent offer for catering and event companies that want to enrich their offer with regional products of the highest quality. Don't hesitate to contact us in order to establish cooperation.

Winnica Miłsko

unique wines in the heart
of Lubuskie wine-making area

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Located in a picturesque wine region, just 16 kilometers from Zielona Góra, the Miłsko Vineyard is a place where tradition intertwines with passion and a modern approach to winemaking. The history of our family vineyard began in 2016, when we planted the first 500 Regent seedlings. This was the beginning of a great adventure, which over time turned into professional viticulture and the production of high quality wines.

In the following years, we enriched our vineyard with the following grape varieties: Cabernet Cortis, Solaris and Muscaris, followed in 2018 by Chardonnay, Riesling, Pinot Gris and Pinot Noir. The latest addition to our collection is Pinot Blanc, planted in 2022. Today, our vineyard cov-

ers 25 acres, which makes us one of the largest wine producers in the Lubuskie Voivodeship.

Our wines are made in accordance with nature and kept to the highest standards. Every stage of production – from manual harvesting, to careful selection of fruits, to maturing in optimal conditions – is carried out with attention to detail, what allows us to offer unique wines, full of depth and harmony. Our efforts have been appreciated in numerous competitions and at wine fairs, where we have won distinctions and awards confirming highest quality of our products.

However, wine is not the only thing Miłsko Vineyard can offer – it is also a place created for people looking for relaxation surrounded by nature. In the heart of the vineyard there are two comfortable suites, offering an unforgettable view of the stretching vineyards. It is an ideal proposition for lovers of peace and calm who want to relax from the hustle and bustle of the city and enjoy close contact with nature. The apartments are available all year round, and every stay here is a unique experience. We also invite you to visit our vineyard and participate in tastings that take place in our atmospheric hall. It is a great opportunity to learn the secrets of wine production, discover various aromas and flavors, and spend time in a nice, intimate atmosphere. We also organize trainings, family meetings, corporate events and other events tailored to the individual needs of our guests.

If you are looking for a place where tradition meets modernity and wine is made with passion and attention to every detail – Miłsko Vineyard is the perfect choice. We invite you to visit, taste and discover the magic of Lubuskie wine!





Winnica Mozów

Place full of flavors and passions

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Mozów Vineyard occupies 18 acres in a scenically charming area. It is a family enterprise that combines wine-making traditions with local delicacies. Our vineyard is not only a place where we grow 12 varieties of grapevine, but also a space where passion for wine meets love for good food.

In Mozów Winery, we produce a variety of wines: white, rosé and red, with particular emphasis on dry and semi-dry wines. The annual update of our wine list allows us to experiment with new flavours and varieties, with Riesling, Chardonnay, Sauvignier Gris, Cabernet Cortis and Leon Millot among the most used. Thanks to the variety of vines that we grow, both lovers of delicate, aromatic drinks and those who prefer more intense flavours will find something suiting their tastes.

Our offer does not end with wine. As a specialized cheese producer, we use cow's milk sourced from local suppliers, which allows us to create extremely tasty and fresh products. Our company's portfolio includes a wide selection of cheeses, including Gouda with truffle, cheeses macerated in red wine, as well as unique flavours such as cheeses with candied orange peel topped with Belgian chocolate. These delicious cheeses go perfectly with our wines, and tasting them is a real treat for the senses.

Mozów Vineyard is also an ideal place to spend time with your loved ones. We offer 5 comfortable agritourism rooms, which can accommodate up to 12 people. Thanks to the intimate atmosphere, every guest can feel at home. Our services also include the organization of cultural events, occasional events and tastings that attract media. We are open to a variety of events – from private parties to company meetings, which can accommodate up to 100 people.

In the Mozów Vineyard, we focus on locality and quality. Our dishes are carefully prepared to order, which allows us to serve authentic and tasty dishes that will introduce guests to the world of local culinary traditions. Every tasting and every event is an opportunity for us to share our love for wines and cheeses, as well as to promote the values that guide our activities – love for nature, crafts and common feasting.

We invite you to visit the Mozów Vineyard – discover with us the magic of wine and local cheeses in an atmosphere perfectly suited to relax and enjoy life!





Winnica pod Lipą

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Pod Lipą Vineyard is located in Górzykowo, near the picturesque bend of the Oder River, in the Lubuskie Voivodeship, just 20 km from Zielona Góra. Established in 2008, the vineyard covers an area of 3.8 acre. Its name comes from the majestic, old linden tree (Pol. lipa), which is a symbol of our wine hill.

Benefiting from the favourable climate of the Oder Valley, our vineyard has over 3,000 vine shrubs, including both classic noble varieties, such as Riesling, Pinot Gris, Pinot Noir and Traminer, as well as modern Regent and Johanniter hybrids. Thanks to careful cultivation and optimal climatic conditions, our wines are distinguished by their unique taste and aroma. We offer dry white wines such as Riesling, Traminer, Johanniter and Pinot Gris, as well as orange and red, including Pinot Noir and Regent, which blend perfectly with regional dishes.

In the vineyard, where our wine has been aged since 2008, something completely unique is also born, and it is jewellery inspired by the vine. Each specimen is a unique handicraft project incorporating fragments of wine shrubs, such as leaves, bark, wood and even fruits. We thus enclose the fleeting beauty of the vineyard in jeweller's resin, stopping time like in a glass of well-balanced wine. Wood from the oldest varieties of Traminer and Riesling adorns rings, necklaces and keyrings. The delicate bark of young shoots becomes a base for light earrings, and Pinot Noir seeds, stained after maceration to a deep red color, create natural highlights of bracelets. Elements of the plants form the basis of the jewellery, framed in silver or surgical steel, often combined with natural stones such as Baltic amber or striped flint, called the "Polish diamond".

CREATED WITH PASSION

Just like wine matures in bottles, we enclose memories in resin, with respect to nature and the idea of zero waste. What is seemingly superfluous becomes a valuable resource in our hands.

We encourage you to visit our vineyard from April to October, because this is when we share our knowledge and love for wines with our guests. In a modern winery, we organize tastings, during which participants have the opportunity not only to taste wine, but also to explore the secrets of the vinification process and visit our processing plant and cellar. Meetings in our vineyard are also a great opportunity to get acquainted with the types of grapes grown in the region and the traditions associated with them. To enhance the tasting experience, we offer delicious regional products to be paired with wines, including cheeses, cold cuts and fresh bread from local producers. Our goal is to create an unforgettable atmosphere making each guest to feel special.

Pod Lipą Vineyard is not only a place for wine lovers as it also provides entertainment and sports attractions, such as a tennis court, a basketball court and a large garden chessboard. It is the perfect place to relax and actively spend time in natural surroundings.

We cordially invite you to visit the Pod Lipą Vineyard, where we offer our wines and original jewellery containing unique elements of vines. Join us and discover the passion that unites people, nature and tradition.



Bukowicki Dom

Vineyard, Cheese Factory
and Oil Press

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Bukowicki Dom is an unusual place on the map of Polish artisanal winemaking and food production. Created with passion and commitment by Marta and Marcin Prończuk since 2018, it harmoniously combines nature, tradition and craftsmanship. Surrounded by picturesque landscapes, excellent wines, ripening cheeses and cold-pressed oils are created here – all in accordance with the principles of sustainable agriculture, as well as natural cultivation and production methods.

Our activity is based on respect for the cycles of nature and the use of raw materials of the highest quality. We make sure that every stage of work – from viticulture to the finished product – is carried out with full commitment, in a spirit of authenticity and respect for nature. Passion, tradition and handicraft quality are the foundations on which the philosophy of craft production is based.



VINEYARD

Bukowicki Dom boasts a vineyard with 6,000 plants, mainly *Vitis vinifera* varieties. The cultivation includes noble strains that allow you to obtain wines with a distinctive taste and aroma. Each stage of production is made by hand – from plant care, to harvesting and fermentation, to wine ageing. Thanks to this, each bottle reflects the unique character of the local terroir. Our offer includes wines of various types:

Solaris – white, with a distinct fruit bouquet
Chardonnay – white, elegant, with notes of ripe fruit
Pinot Meunier – pink, slightly fruity
Pinot Noir – red, with a rich taste and aroma

CHEESE FACTORY

In 2024, an artisanal cheese factory was added to the offer of Bukowicki Dom, where matured cheeses of the highest quality are produced. The production process is based on traditional methods, without the use of artificial additives. Natural maturing gives the cheeses a unique taste and rich structure. Our offer includes:

Morska Bryza – Greek type cheese
Klasyyczny – semi-hard cheese, Dutch type
Złota Perła – semi-hard Swiss-Dutch cheese
Bękitna Rapsodia – blue mold cheese
Parmianka Bukowicka – hard matured Italian-type cheese
Fresh products such as ricotta, cheeses and whey-based drinks

OIL PRESS

Bukowicki Dom also offers cold-pressed oils, produced by a method that allows you to maintain the full nutritional value and natural aroma of raw materials. The oils produced are:

Boska Prostaczka – flaxseed oil
Pełnia Łata – rapeseed oil

PHILOSOPHY AND MISSION

Bukowicki Dom is not only a place of production, but also a space where customers can feel the closeness of nature and experience the authenticity of craftsmanship. Each product is created in the spirit of tradition, with full commitment and passion, and this makes Bukowicki Dom appreciated by lovers of natural food and handicraft winemaking.

We invite you to discover the Bukowicki Dom – a place where taste, nature and craftsmanship intertwine into one harmonious whole.



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In the era of growing awareness of healthy eating, the Healthy Bread Home Bakery stands out from the competition by offering only high-quality bread. Our philosophy is based on meeting the needs of our customers by providing bread with a natural composition that is not only tasty, but above all, that is healthy.

We specialize in sourdough bread, which not only increases taste, but also has a positive effect on the digestion process. In our offer you will find a wide selection of breads, baked from spelt and rye flours, although we also offer gluten-free breads. The latter are made from buckwheat, millet and oatmeal, which we grind ourselves into flours to ensure the best quality and avoid gluten pollution.



For customers who have special nutritional needs, we have created an offer that combines health with diversity. In our assortment you will find not only bread, but also rolls, baguettes and ciabatta. It is worth paying attention to our sweet pastries, such as spelt yeast with fruit, spelt doughnuts baked in the oven and spelt challah with sourdough. Thanks to long, cold fermentation and baking on chamotte stone, our products have a unique taste and aroma that will satisfy even the most demanding customers.

Our bread can be found in local grocery stores and greengrocers in Zielona Góra, Świebodzin, Słubice, Wolsztyn and Kościan. In addition, our online store allows you to order products with free delivery in Zielona Góra and with fast courier shipping in the rest of Poland.

We regularly expand our offer by introducing new products, such as bread made of flour obtained from ancient emmer grain. Working in our bakery is not only a profession, but above all a passion. Each product is the fruit of our hard work and commitment, as well as the desire to bring unique flavors to the table of our customers.

Home Bakery Healthy Bread is a guarantee of quality and taste, which will be appreciated by both health-conscious people and all bread lovers!

NOTES



**LUBUSKIE CENTRUM
PRODUKTU REGIONALNEGO**



Fundusze Europejskie
dla Lubuskiego



Rzeczpospolita
Polska

Dofinansowane przez
Unię Europejską



Lubuskie
Warte zachodu