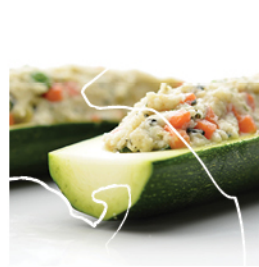


PROCONI



Product range



Proconi d.o.o. was established in 2003. In the following year a new production facility that extends over 3000 m² was built.

The company uses modern technology, which maintains the highest quality standards and guaranties product traceability to the stores shelves.

Our vision

As a company with “A passion for food”, we are helping people eat healthy every day.

Standards

The primary goal of our company is the production of quality products. Production process is monitored with up-to-date quality supervision system. This system was implemented according to international standards and was awarded with the ISO 9001-2015 certificate and IFS Food certificate.

We view the IFS certificate as an incentive as well as a promise to continually improvements of our production, our safety measurements and our product quality.

We are certified for MSC (Marine Stewardship Council Default Standard for Chain of Custody) and ASC (Aquaculture stewardship council).

Important development milestones:

2004

We have completed our investment and preformed our production run as well as lauched the “Heat to Eat” brand on the Slovenian market.

2006

We branched out into the food service and gastronomy.

2009

One of the biggest European food production company – the French company Fleury Michon – became owner.

2010

We began our journey to the international market.

2014

Our product portfolio was extended with sous vide cooked meat and frozen products. Those products are mostly produced for B2B business.

2016

Further internationalization of business by entering into various European markets.

TODAY

We are a full member of the Fleury Michon international group with focus on customer oriented products.



PASTEURIZATION AS A NATURAL PRESERVATION METHOD.

- ✓ No additives or added preservatives
- ✓ No color enhancers
- ✓ No flavor enhancers

Ready meals - monoportion



Lasagna bolognese

If there is a scale of world most popular dishes, lasagna definitely is on top of that scale. As many other culinary bestsellers, lasagna origins in Italy.



300 g



1 portion



38 days



Chicken rolls in creamy sauce with gnocchi

Chicken rolls are great for people who love meat in various forms. Roasted ham is wrapped in first class chicken meat. To make it even better we added sauce with very gentle taste. Gnocchi with curd as side dish complete the whole meal.



360 g



1 portion



42 days

Bean stew with sausage

Bean stew with sausage is an original Balkan dish. In order to improve the taste of this bean dish, we added a sausage. It is made of the best quality ingredients, therefore it is characterized by a rich and slightly spicy taste.



450 g



1 portion



35 days



Chicken in creamy sauce with spinach pasta

Chicken meat is considered to be healthy, as it contains little fat and many important proteins. We have prepared it with delicious creamy sauce combined with spinach pasta. That way we get a tasty meal, with many useful nutrients for our body.



330 g



1 portion



38 days



Spaghetti in meat sauce

Because of its origin from 18th century somewhere near Bologna, the dish is also known as Spaghetti Bolognese. Sauce is made mainly from minced meat with chopped carrots and onion on tomato basis.



400 g



1 portion



42 days





PASTEURIZATION AS A NATURAL PRESERVATION METHOD.

- ✓ No additives or added preservatives
- ✓ No color enhancers
- ✓ No flavor enhancers
- ✓ Food service suitable

PROCONI

Rolled sauerkraut leafs filled with rice and meat

It is a traditional oriental dish made of sour cabbage, stuffed with spicy minced meat and rice.

Main components: cabbage, beef and pork meat, rice, bacon.



2,6 kg



5 people



30 days



Ready meals - multiportion

Sauce – Mustard sauce

Special sauce with expressed taste of mustard for different types of meat.

Main components: mustard, sour cream, butter, white wine.



2,5 kg



20 people



21 days



Roasted potatoes

Cooked potatoes in fats and onions. World famous, and in our country is a very popular potato side dish.

Main components: potatoe, onion, rapcite oil, salt.



3,0 kg



12 people



30 days



Chili con carne

Mexican specialty prepared on Proconi special way with a lot of beans and selected minced beef meat together with fresh pepper and tomato cubes. Adding of chili gives special spicy taste to this dish.

Main components: beef meat, tomato, red beans, corn, pepper.



2,7 kg



6 people



30 days



Meat balls in tomato sauce

Delicious balls made out of pork and beef meat in tasty tomato sauce.

Main components: pork and beef minced meat, rice, tomato puree, onion.



2,7 kg



10 people



35 days



Ready meals



- ✓ Pretreatment of meat is not required
- ✓ Exactly known amount of servings
- ✓ No need to concern about the shelf life
- ✓ Known nutritional values

Sous-vide



Cooked beef in its own juice

Piece of cooked beef, packed in vacuum.

Meat is tender and juicy. Therefore it could be used in various combinations of sauces and side dishes – together with roasted or mashed potatoes, spinach, creamy or any other sauce. It is also tasty when served cold – cut in cubes it is perfect for meat salads, while cut in thin slices may be used for sandwiches.



approx. 1,5 - 2,0 kg / pcs



3 pcs / carton



45 days



Beef - medium cooked

Piece of beef meat cooked to medium rare, packed in vacuum. Center of slice is pink. Meat is excellent for grill cooking. Slices can be served in a variety of sauces (hunting sauce, onion sauce and similar). It is also appropriate for a cold buffet, without prior heat treatment.



approx. 1,9 kg / pcs



3 pcs / carton



42 days

Roasted pork

Piece of pork meat (loin) packed in a vacuum.

The whole piece can be baked in oven and can be served as classic roasted pork. Slices can be served in various sauces (vegetable sauce, mushroom sauce,...). Thin slices can be used for making rolls.

Cold pork meat can be served in a salad sliced on cubes or slices.



approx. 2,0 kg / pcs



3 pcs / carton



45 days



Turkey breast in its own juice

Peace of heat-treated turkey breast. Packed in a vacuum.

The whole piece can be backed in the oven and served as a classic roast. Sliced can be served in various sauces (vegetable sauce, cheese sauce, mushroom sauce,...). Thin slices can be used for making rolls. Cold turkey breast can be served in a salad cut into slices or strips/cubes.



approx. 2,8 kg / pcs



3 pcs / carton



45 days



Chicken fillet skin with thyme & citron

Calibrated chicken fillet with skin grilled. Added thyme and citron, sous vide cooked for excellent taste.

Vacuum packed for easy handling. Cold chicken fillet can be used for salads/appetiser.

Heated 1-2 min in pan/micro Owen can be used as a main dish.



approx. 140 - 160 g



4 pcs / vacuum bag
3 pcs of vacuum bag / carton



60 days





- ✓ Primarily intended for use in gastronomy
- ✓ Quickly to prepare
- ✓ Use by pieces

PROCONI

Sauerkraut rolls

Different meat filling wrapped with sauerkraut leaves for oriental/Balkan culinary pleasure.



80 g - 140 g



cardboard carton: 6kg / 12kg,
palette: 69 cartons / 44 cartons



365 days



Frozen



Meat rolls

Meat rolls with different filling, raw or cooked, IQF frozen.



100 g, 120 g, 150g,
180 g, 200 g, 220 g



cardboard carton: 6kg / 12kg,
palette: 69 cartons / 44 cartons,
palette: 576kg / 524kg



365 days



Frozen vegetables

Vegetables stuffed with different meat and vegetarian fillings.



100 g, 120 g, 150g,
180 g, 200 g, 220 g



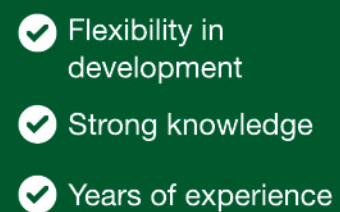
cardboard carton: 6kg / 12kg,
palette: 69 cartons / 44 cartons,
palette: 576kg / 524kg



365 days



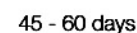
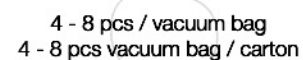
Frozen



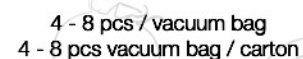
Notes



Chicken meat flavoured with spices and herbs marked with barmaker. Fully cooked and ready to consume in 2/3 min. Reheating with micro Owen/pan. Sausage is peeled.



ORGANIC PORK meat flavoured with ORGANIC spices and ORGANIC herbs. Fully cooked and ready to consume in 2/3 min. Reheating with micro Owen/pan. Sausage is peeled.





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