



Barkhill Foods

*the taste of great quality*



# PRODUCTS

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 **EDIBLE OIL**

# SUNFLOWER OIL

The oil is produced by refining sunflower oil, obtained from high-quality sunflower seeds. With its mild taste and scent, it enriches prepared meals, while at the same time preserving the authenticity and taste of the dish. It is recommended for use in baking, cooking and frying, as well as in the preparation of any cold dish. The oil is a source of natural vitamin E and unsaturated fats and most certainly takes place as part of a healthy diet.



## Packaging: 490 ml / bottle

Pcs in box	Box on pal	Net pal kg
6	204	550

## Packaging: 1 l / bottle

Pcs in box	Box on pal	Net pal kg
15	45	621

## Packaging: 1,2 l / bottle

Pcs in box	Box on pal	Net pal kg
15	45	594

## Packaging: 3 l / bottle

Pcs in box	Box on pal	Net pal kg
4	48	528

## Packaging: 10 l / bottle

Pcs in box	Box on pal	Net pal kg
-	72	662

Unit measure	Shelf life	Storage temperature
piece	12 months	dark and cool place



# VEGETABLE OIL

Vegetable oil is a product obtained by combining sunflower and rapeseed oil or various types of vegetable oils. It contains the much-desired polyunsaturated fatty acids, and because of its neutral taste and scent, it can be found in sauces and dressings, as well as in thermal treatments of food.



## Packaging: 1 l / bottle

Pcs in box	Box on pal	Net pal kg
15	45	621

## Packaging: 10 l / bottle

Pcs in box	Box on pal	Net pal kg
-	72	662



Unit measure	Shelf life	Storage temperature
piece	12 months	dark and cool place

# **MEDITERAN OIL**

Mediteran oil is created by combining fresh sunflower oil with well-respected extra virgin olive oil. With its mild scent and taste of sunflower oil and olives, this oil contains only natural ingredients and is of superior nutritional value. It may be used in the preparation of assorted Mediterranean dishes, giving them a special southern-region touch.

Also, it's excellent for preparing various pasta sauces, such as those containing basil, tomatoes or garlic. Furthermore, the mild taste of olives will perfectly complement dishes with potatoes, meat, as well as soups.



## **Packaging: 490 ml / bottle**

<b>Pcs in box</b>	<b>Box on pal</b>	<b>Net pal kg</b>
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6	204	550
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## **Packaging: 1 l / bottle**

<b>Pcs in box</b>	<b>Box on pal</b>	<b>Net pal kg</b>
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15	45	621
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<b>Unit measure</b>	<b>Shelf life</b>	<b>Storage temperature</b>
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piece	12 months	dark and cool place
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# OMEGOL OIL

In its composition, Omegol oil contains three precious oils: rapeseed oil, sunflower oil and corn oil. Because of such a composition, the oil is rich in omega-3 fatty acids, namely alpha-linolenic fatty acid (ALA), which contributes to the maintenance of normal blood cholesterol levels, and is rich in natural vitamin E that protects cells from oxidative stress. It is recommended to use Omegol oil alongside a balanced and varied diet and a healthy lifestyle.



## Packaging: 490 ml / bottle

Pcs in box	Box on pal	Net pal kg
6	204	550

## Packaging: 1 l / bottle

Pcs in box	Box on pal	Net pal kg
15	45	621



Unit measure	Shelf life	Storage temperature
piece	12 months	dark and cool place

# FRYING OIL

Oil for preparation of all types of fried and baked dishes, suitable for reusable use.



## Packaging: 1 l / bottle

Pcs in box	Box on pal	Net pal kg
15	45	621

## Packaging: 10 l / bottle

Pcs in box	Box on pal	Net pal kg
-	72	663

## Packaging: 20l / TIN

Pcs in box	Box on pal	Net pal kg
-	45	822



Unit measure	Shelf life	Storage temperature
piece	12 months	dark and cool place



 **OLIVE AND PUMPKIN OILS**





# EXTRA VIRGIN OLIVE OIL

Given its distinct taste and scent, as well as its undeniable nutritional superiority, extra virgin olive oil fits into the category of the most well known and most respected oils. Virgin olive oil is obtained directly from the olive fruit, using a mechanical process through which all ingredients retain their original composition. Carefully selected healthy fruits are first crushed and then pressed in order to obtain the purest olive oil and, at the same time, preserve all its fullness.



## Packaging: 0,25 l / glass

Pcs in box	Box on pal	Net pal kg
6	56	353

## Packaging: 0,5 l / glass

Pcs in box	Box on pal	Net pal kg
6	114	313

## Packaging: 0,75 l / glass

Pcs in box	Box on pal	Net pal kg
6	78	319

## Packaging: 1 l / glass

Pcs in box	Box on pal	Net pal kg
6	72	396

## Packaging: 10 l / PET

Pcs in box	Box on pal	Net pal kg
-	72	663



Unit measure	Shelf life	Storage temperature
piece	12 months	dark and cool place

High quality product for the food industry.

# PUMPKIN OIL

Pumpkin oil is made by processing carefully selected pumpkin seeds, that give the oil its distinctive dark green color and mild and very pleasant notes of caramel. It is most commonly used in its original form for the preparation of light and nutritious salads that, when paired with the oil, take on special and enticing flavors.



**Packaging: 0,5 l / glass**

<b>Pcs in box</b>	<b>Box on pal</b>	<b>Net pal kg</b>
6	114	319



<b>Unit measure</b>	<b>Shelf life</b>	<b>Storage temperature</b>
piece	12 months	dark and cool place

High quality product for the food industry.



**MARGARINE**



# TABLE MARGARINE 70% FAT

In order for cakes to be alluring, for the cream to be finger-licking good, and for the sponge to be just the right volume, one must use a margarine of proven quality. Is excellent for preparing savoury dishes, sauces, stocks, dressings or stuffing. It complements every dish and makes it tastier, emphasizing its basic flavors.



## Logistic information 250 g

Pcs in box	Box on pal	Net pal kg
40	60	600

## Logistic information 500 g

Pcs in box	Box on pal	Net pal kg
30	45	675



Packaging	Unit measure	Shelf life	Storage temperature
250 g / foil	piece	180 days	max 15 °C

Packaging	Unit measure	Shelf life	Storage temperature
500 g / foil	piece	180 days	max 15 °C



# TABLE MARGARINE 80% FAT FOR CREAMS

Margarine makes creams and frostings smooth and voluminous, without creating lumps or concealing the fundamental flavor and color of the cream. It is used in confectionery and households for making various creams or stunning fillings for cakes and pastries. Enriched with a sweet cream aroma, it has a soft and spreadable texture, in order to make the cream as smooth and foamy as possible. It is recommended in the preparation of creams and frostings for well-known cakes, the classic chocolate or puff pastries stuffed with sweet vanilla cream or chocolate.



## Logistic information 250 g

Pcs in box	Box on pal	Net pal kg
24	96	576



Packaging	Unit measure	Shelf life	Storage temperature
250 g / foil	piece	180 days	max 15 °C



# TABLE MARGARINE 70% FAT WITH VANILLA

This combination of creamy margarine and pleasant vanilla flavors will make your brownies, cookies, cakes and other desserts soft and, and will provide them with that particularly pleasant vanilla scent. While preparing to bake, cut the margarine into smaller pieces to make it easier to soften and unite with the other ingredients. This will give your biscuits softness and a full vanilla scent. Vanilla-flavored margarine is perfect for anyone with a sweet tooth, particularly those that love the taste and smell of vanilla, and want their creams and sponges to have that final rich vanilla aroma.

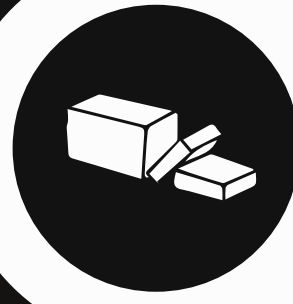


## Logistic information 250 g

Pcs in box	Box on pal	Net pal kg
24	96	576



Packaging	Unit measure	Shelf life	Storage temperature
250 g / foil	piece	180 days	max 15 °C



# CLASSIC 60% FAT

Classic low fat margarine is intended for use in the making of various cookies and cakes. Due to its composition and creaminess that enables for better adherence of ingredients, your gingerbreads, muffins and vegetable quiches will have the perfect airy texture. For the best results, leave it to soften at room temperature for about 30 minutes in order for it to be more pliable.

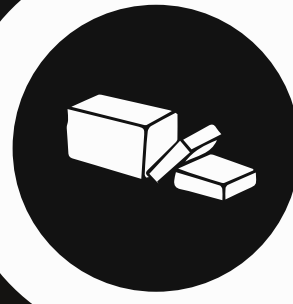


## Logistic information 250 g

Pcs in box	Box on pal	Net pal kg
24	96	576



Packaging	Unit measure	Shelf life	Storage temperature
250 g / foil	piece	180 days	max 15 °C



# SPREADABLE MARGARINE 50% FAT

Easily spreadable margarine that we like to eat for breakfast, lunch or as a part of a quick meal. Its mild flavor allows for it to be combined with many other dishes. It can be used simply as a spread on fresh, crusty bread with the addition of smoked meat slices or in a sweeter version, with honey or jam.



## Logistic information 225 g / tub

Pcs in box	Box on pal	Net pal kg
16	90	324

## Logistic information 400 g / tub

Pcs in box	Box on pal	Net pal kg
16	56	358

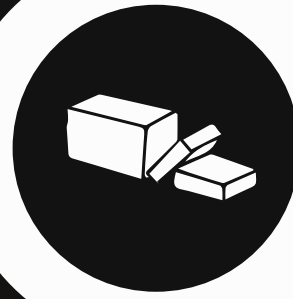
## Logistic information 15 g / tub 60% fat

Pcs in box	Box on pal	Net pal kg
60	168	151



Packaging	Unit measure	Shelf life	Storage temperature
250 g / 400g / 15g / tub	piece	150 days	max 10 °C





# MARGARINE LIGHT 69% LESS FAT

Easily spreadable margarine that we like to eat for breakfast, lunch or as a part of a quick meal. Its mild flavor allows for it to be combined with many other dishes. It can be used simply as a spread on fresh, crusty bread with the addition of smoked meat slices or in a sweeter version, with honey or jam.

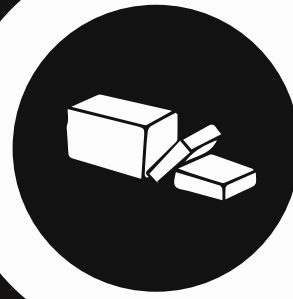


## Logistic information 225 g / tub

Pcs in box	Box on pal	Net pal kg
16	90	324



Packaging	Unit measure	Shelf life	Storage temperature
225 g / tub	piece	150 days	max 10 °C



# NATURAL WITH YOGHURT 55% FAT

Breakfast is the most important meal of the day, and the fresh taste makes it the perfect choice for a good start of the day. The mild taste of the yoghurt allows for it to pair well with fresh bread or pastries, as well as with cheese or fresh vegetables. Its airy and creamy texture will bring together all the breakfast elements, but will also serve as an addition to a quick meal or snack during the day.

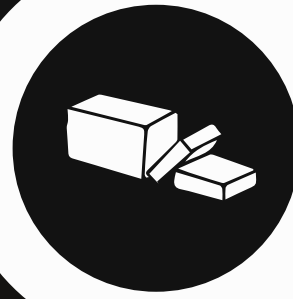


## Logistic information 225 g / tub

Pcs in box	Box on pal	Net pal kg
16	90	324



Packaging	Unit measure	Shelf life	Storage temperature
225 g / tub	piece	120 days	max 10 °C



# NATURAL WITH BUTTER TASTE

Margarine natural with butter taste butter contains 60% fat and 15% butter. Breakfast is the most important meal of the day, and the fresh taste makes it the perfect choice for a good start of the day. Its airy and creamy texture will bring together all the breakfast elements, but will also serve as an addition to a quick meal or snack during the day.

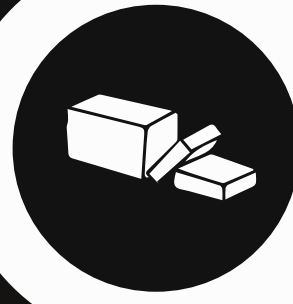


## Logistic information 225 g / tub

Pcs in box	Box on pal	Net pal kg
16	90	324



Packaging	Unit measure	Shelf life	Storage temperature
225 g / tub	piece	120 days	max 10 °C



## OMEGOL B1 59% FAT

Omegol products follow nutritional trends and are intended for everyone who pays special attention to their diet and active lifestyle. Ideal for a simple tasty meal, Omegol B1 is rich in vitamin B, which is important in maintaining heart health.



### Logistic information 225 g / tub

Pcs in box	Box on pal	Net pal kg
12	108	291



## OMEGOL WITH FLAX SEEDS 53% FAT

The airy Omegol spread with flax and millet seeds contains rapeseed oil rich in omega-3 fatty acids. It is suitable for those intolerant of gluten because of its naturally gluten-free composition. It does contain vitamins A and D, important for a normal immune system functioning. Omegol with flax seeds is recommended to all who care about their health and want to supplement their diet with food of high quality.



### Logistic information 225 g / tub

Pcs in box	Box on pal	Net pal kg
8	162	324



Packaging	Unit measure	Shelf life	Storage temperature
225 g / tub	piece	125 days	max 10 °C



 **MAYONNAISE**



# MAYONNAISE DELICATES 76% FAT

Made from fresh egg yolks and sunflower oil, in accordance with traditional recipes, mayonnaise has been an unavoidable part of dining tables for over 50 years. With its creamy, thick and rich texture, mayonnaise pair well with freshly baked breads or pastries, crispy homemade potatoes or as an addition to grilled meat, giving it a special finishing touch. Because of its strong bonding properties, is an integral part of the well-known French salad and various sandwiches, and it may serve as a base for making different kinds of sauces. It is also a natural source of vitamin E.



## Logistic information 85 g / bag

Pcs in box	Box on pal	Net pal kg
25	144	306

## Logistic information 165 g / tube

Pcs in box	Box on pal	Net pal kg
24	76	300

## Logistic information 255 g / tube

Pcs in box	Box on pal	Net pal kg
12	84	257

## Logistic information 400 g / flask

Pcs in box	Box on pal	Net pal kg
8	105	336

## Logistic information 620 g / glass

Pcs in box	Box on pal	Net pal kg
6	133	494



Unit measure	Shelf life	Storage temperature
piece	180 days	max 5-10 °C



# ULTRA HOT CHILI MAYONNAISE 75% FAT

Intended for all who enjoy indulging in spicy and hot snacks, Ultra hot chili mayonnaise will provide a special ferocity to any dish. The hot chili peppers in a perfect combination with creamy mayonnaise will infuse any dish with its unique spiciness. It is recommended as an addition to meat dishes, especially those prepared on the grill, but will not disappoint as a sauce on your favorite snack either.



## Logistic information 400 g / flask

Pcs in box	Box on pal	Net pal kg
8	105	336



Packaging	Unit measure	Shelf life	Storage temperature
400 g / flask	piece	180 days	max 5-10 °C



## LIGHT MAYONNAISE 40% FAT

The distinct flavor of creamy mayonnaise with fresh egg yolks and sunflower oil is now available with 47% less fat. Without any worry, it can be consumed by all who pay attention to the intake of fats in their diet. Its unique flavor is perfect for use as a base for juicy sandwiches, a sauce for crispy fried chicken or as a dressing for your salad.



### Logistic information 95 g / bag

Pcs in box	Box on pal	Net pal kg
25	138	328

### Logistic information 620 g / glass

Pcs in box	Box on pal	Net pal kg
6	133	494



## CHILLI MAYONNAISE 75% FAT

The mildly hot chili mayonnaise will satisfy the appetites of spicy flavor lovers, but also those who do not choose spicy foods that often. It pairs perfectly with grilled meat, giving it a touch of spiciness while also offering the well-known reliable taste of mayonnaise.



### Logistic information 85 g / bag

Pcs in box	Box on pal	Net pal kg
25	144	306

### Logistic information 165 g / tub

Pcs in box	Box on pal	Net pal kg
12	144	285



## FRIED ONION MAYONNAISE 75% FAT



### Logistic information 85 g / bag

Pcs in box	Box on pal	Net pal kg
25	144	306

Unit measure	Shelf life	Storage temperature
piece	180 days	max 5-10 °C





# KETCHUP & MAYONNAISE

The mixture of creamy delikates mayonnaise and mild ketchup in the same package is a combination of recognizable flavors that will improve any dish.



## Logistic information 165 g / tube

Pcs in box	Box on pal	Net pal kg
12	144	285



Packaging	Unit measure	Shelf life	Storage temperature
165 g / tube	piece	180 days	max 5-10 °C



# MAYONNAISE 76% FAT

Mayonnaise has been an unavoidable part of dining tables for over 60 years. With its creamy, thick and rich texture mayonnaise pairs particularly well with freshly baked breads or pastries, crispy homemade potatoes or as an addition to grilled meat, giving it a special finishing touch.



## Logistic information 40 g / bag

Pcs in box	Box on pal	Net pal kg
36	240	345

## Logistic information 270 g / bag

Pcs in box	Box on pal	Net pal kg
12	95	307

## Logistic information 500 g / bag

Pcs in box	Box on pal	Net pal kg
10	60	300



Packaging	Unit measure	Shelf life	Storage temperature
bag	piece	15 months	*up to 20 °C

\*after opening keep in fridge

High quality product for the food industry.



## MAYONNAISE DELICATES 76% FAT

Made from fresh egg yolks and sunflower oil, according to traditional recipes, mayonnaise has been an unavoidable part of dining tables. With its creamy, thick and rich texture mayonnaise pairs particularly well with freshly baked breads or pastries, crispy homemade potatoes or as an addition to grilled meat, giving it a special finishing touch. Because of its strong bonding properties, is an integral part of the well-known French salad or various sandwiches, and it may serve as a base for making different kinds of sauces. Mayonnaise has been a staple food for many generations. It is free from preservatives, added flavorings or stabilizers, and naturally contains vitamin E.



### Logistic information 2 kg / bucket

Pcs in box	Box on pal	Net pal kg
-	180	360

### Logistic information 5 kg / bucket

Pcs in box	Box on pal	Net pal kg
-	180	540



## MAYONNAISE 30% FAT

A product intended for anyone who chooses to enjoy a rich flavor with a reduced fat content. Because of its texture, it is perfect for use as a sandwich spread, but it also offers a wide range of preparation possibilities.



### Logistic information 5 kg / bucket

Pcs in box	Box on pal	Net pal kg
-	108	540



Packaging	Unit measure	Shelf life	Storage temperature
bucket	piece	180 days	5-10 °C



# SALAD MAYONNAISE 48% FAT

Salad mayonnaise is made from fresh egg yolks with a reduced fat content. It is intended for those who pay special attention to calorie intake, but still like to enjoy the distinct flavor of mayonnaise. It can be served as a condiment, an addition to sandwiches and as a side dish to various warm and cold dishes. It is also used in the preparation of salads and mayonnaise-based dressings.



## Logistic information 15 g / bag

Pcs in box	Box on pal	Net pal kg
100	168	252



Packaging	Unit measure	Shelf life	Storage temperature
bag	piece	210 days	*under 20 °C

\*after opening keep in fridge

High quality product for the food industry.



# GASTRO MAYONNAISE 48% FAT

Gastro mayonnaise offers the distinct creamy taste of mayonnaise made from fresh egg yolks with a reduced fat content. It may be used as a condiment to various dishes, as well as in the preparation of salads and mayonnaise-based dressings.



## Logistic information 880 g / flask

Pcs in box	Box on pal	Net pal kg
8	72	507

## Logistic information 2 kg / bucket

Pcs in box	Box on pal	Net pal kg
-	180	360

## Logistic information 5 kg / bucket

Pcs in box	Box on pal	Net pal kg
-	108	540



Packaging	Unit measure	Shelf life	Storage temperature
flask / bucket	piece	210 days	*Room temp

\*after opening keep in fridge

High quality product for the food industry.



 **KETCHUP**



# KETCHUP MILD

This popular tomato sauce will complement the flavors of dishes such as crispy homemade fries, fried chicken and tasty burgers and sandwiches. Ketchup has a mild yet rich taste and an intense red color. It is produced from ripe red tomatoes and then seasoned with spices to achieve its distinct taste. It contains vitamins A and C and was declared as the number 1 ketchup.



## Logistic information 500 g / flask

Pcs in box	Box on pal	Net pal kg
8	105	420

## Logistic information 1 kg / flask

Pcs in box	Box on pal	Net pal kg
8	72	576



# KETCHUP HOT

For all those who prefer a more piquant taste, we present mildly spicy ketchup. Traditional mild ketchup is now complemented with the spicy flavor of chili peppers, and is packaged very conveniently, making it easy to use. The ketchup will add that perfect touch of spice to your sandwiches, burgers, crispy fries and grilled meat.



## Logistic information 85 g / bag

Pcs in box	Box on pal	Net pal kg
8	105	420



# KETCHUP PIZZA

Zvijezda's Pizza ketchup is a ready-made sauce intended for different types of pizzas. It can be used as a marinara sauce when preparing a homemade pizza, or as a topping for already baked pizzas. It can also be used as a pasta sauce, or a dip for grilled cheese sandwiches or meat dishes



## Logistic information 85 g / bag

Pcs in box	Box on pal	Net pal kg
8	105	411

Unit measure	Shelf life	Storage temperature
piece	12 months	*room temp.

\*after opening keep in fridge

High quality product for the food industry.

# KETCHUP KIDS

The new edition of first-choice-of-consumers ketchup, ketchup kids, is now available! All ketchup lovers, young and old, can now enjoy the mild and rich taste with 30% less sugar. It contains not only tomatoes but also carrots, pumpkins, and apples which enrich the irresistible taste with natural sugar. Ketchup is surely an all-time favorite for everyone.



## Logistic information 500 g / flask

Pcs in box	Box on pal	Net pal kg
8	105	420

# KETCHUP GASTRO

Gastro ketchup is obtained from strained tomato fruit with the addition of other vegetables and spices. It is intended for consumers of all ages who enjoy tomato based products. You can serve it as a side dish for all sorts of meat and vegetables, but can also be used in preparation of pasta dishes.



## Logistic information 15 g / bag

Pcs in box	Box on pal	Net pal kg
100	168	252

## Logistic information 980 g / flask

Pcs in box	Box on pal	Net pal kg
8	72	564

## Logistic information 5 kg / bucket

Pcs in box	Box on pal	Net pal kg
-	106	540



Unit measure	Shelf life	Storage temperature
piece	12 months	**max 20 °C

\*after opening keep in fridge

High quality product for the food industry.





# BBQ SAUCE (MILD/HOT)

This popular sauce gives a rich smoky taste. Perfect with chicken, pork ribs, steaks, burgers and sausages



### Logistic information 300 g / flask

Pcs in box	Box on pal	Net pal kg
8	144	345

### Logistic information 500 g / flask

Pcs in box	Box on pal	Net pal kg
8	180	360



Packaging	Unit measure	Shelf life	Storage temperature
flask	piece	15 months	*up to 20 °C

\*after opening keep in fridge

High quality product for the food industry.



 **SAUCES**



# HORSERADISH

The tingling flavor and recognizable taste of horseradish go along well with a wide range of meals like beef sandwiches, boiled meat, fish, salads and soups. Contains 69% of horseradish with added light mayonnaise, vegetables and spices. Its spiciness will clear your airways and its full flavor will give your meals a dose of the special horseradish aroma and taste we enjoy so much.



## Logistic information 260 g / glass

Pcs in box	Box on pal	Net pal kg
6	203	316

## Logistic information 260 g / glass

Pcs in box	Box on pal	Net pal kg
6	203	316



Packaging	Unit measure	Shelf life	Storage temperature
glass	piece	180 days	5-8 °C



# TARTAR SAUCE

Tartar sauce is definitely one of the most recognizable additions to tasty seafood meals. It give them a light refreshing taste without which no sea specialty is complete. What makes tartar sauce even more special is its base, the well-known and loved mayonnaise. Seasoned with perfectly measured and harmonized spices, tartar sauce is a condimen few can resist.



## Logistic information 260 g / glass

Pcs in box	Box on pal	Net pal kg
6	203	316



# TARTAR SAUCE

Tartar sauce is definitely one of the most recognizable additions to tasty seafood meals. It give them a light refreshing taste without which no sea specialty is complete. What makes tartar sauce even more special is its base, the well-known and loved mayonnaise. Seasoned with perfectly measured and harmonized spices, tartar sauce is a condimen few can resist.



## Logistic information 165 g / tube

Pcs in box	Box on pal	Net pal kg
12	144	285



# GASTRO TARTAR SAUCE

A blend of well known mayonnaise, select relish and delicious spices. One of the most recognizable additionas to tasty seafood meals.



## Logistic information 880 g / flask

Pcs in box	Box on pal	Net pal kg
8	722	506

## Logistic information 2 kg / bucket

Pcs in box	Box on pal	Net pal kg
-	180	360

Unit measure	Shelf life	Storage temperature
piece	180 days	5-8 °C

\*after opening keep in fridge

High quality product for the food industry.



## MEXICANA SAUCE

Its chili pepper flavor will add a bit of spiciness to rich tortillas, sandwiches, cooked and grilled meat.



### Logistic information 270 g / bag

Pcs in box	Box on pal	Net pal kg
10	95	256



## CAESAR SAUCE

Caesar sauce with the taste of grated cheese, pepper and Worchester sauce was created for those who enjoy slightly lighter flavors. Due to its light, creamy texture, it will complement the taste of different types of salads, as well as dishes based on chicken, fish or vegetables.



### Logistic information 270 g / bag

Pcs in box	Box on pal	Net pal kg
10	95	256



## BURGER SAUCE

Burger sauce is an ideal addition to meat dishes. It is characterized by a slightly spicy taste due to the addition of pickles and a combination of spices.



### Logistic information 270 g / bag

Pcs in box	Box on pal	Net pal kg
10	95	256

Unit measure	Shelf life	Storage temperature
piece	90 days	*room temp.

\*after opening keep in fridge

High quality product for the food industry.



# VEGETABLE GHEE

Vegetable ghee is a product obtained using special crystallization methods from the finest vegetable oils and fats. It has a distinct yellow color, a grainy consistency and a flavor that resembles butter. It is of particular dietary importance as a source of natural vitamin E. Vitamin E is an essential molecule, meaning that our organism is unable to produce it, so its intake must be done through food. We recommend using vegetable ghee in the preparation of various dishes and cakes, especially for those who pay special attention to using ingredients solely of plant origin.



## Logistic information 850 g / bucket

Pcs in box	Box on pal	Net pal kg
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10	28	238
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## Logistic information 1.7 kg / bucket

Pcs in box	Box on pal	Net pal kg
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6	24	244
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Packaging	Unit measure	Shelf life	Storage temperature
bucket	piece	6 months	max 15 °C



# VEGETABLE FAT

Vegetable fat is ideal for cooking and baking of all kinds of dishes, as well as for making puff pastries. It has neutral taste and does not contain fat of animal origin.



## Logistic information 500 g / foil

Pcs in box	Box on pal	Net pal kg
30	45	675



Packaging	Unit measure	Shelf life	Storage temperature
500 g / foil	piece	1 year	*max 20 °C

\*cool and dry place, keep away from strong sources of smell

High quality product for the food industry.



# FRENCH SALAD

French salad is made of carrots and pickles cut into tiny cubes, with added peas and herbs. All the ingredients are combined using well-known mayonnaise. We especially like to eat this popular side dish during the holidays, but we cannot resist eating it even throughout the rest of the year. French salad is prepared using top quality ingredients, which makes it the perfect complement to a range of dishes, regardless of the season.



## Logistic information 220 g / tub

Pcs in box	Box on pal	Net pal kg
8	144	253

## Logistic information 500 g / bucket

Pcs in box	Box on pal	Net pal kg
8	75	300

## Logistic information 2 kg / bucket

Pcs in box	Box on pal	Net pal kg
6	32	384



Packaging	Unit measure	Shelf life	Storage temperature
tub/bucket	piece	50 days	5-8 °C





# ACETO BALSAMICO DI MODENA

Balsamic vinegar is dark in color and has a thick and rich aromatic flavor that will give any food a special note. It is commonly used in the Mediterranean cuisine for flavoring salads such as radicchio, rocket, beans or tomatoes, as well as a final touch to fish, squid and shrimp. It pairs well with meat dishes made of pork, lamb or game. It is produced from the cooked must of white grapes, which, during a long-term process, turn into vinegar by natural fermentation. Aging the vinegar makes it more concentrated, and the final color and aroma is obtained by pouring it into barrels made of various types of wood. Every year the vinegar is mixed with younger vinegar and then transferred into smaller barrels.



## Logistic information 0.5 l / glass

Pcs in box	Box on pal	Net pal kg
6	152	483



Packaging	Unit measure	Shelf life	Storage temperature
glass	piece	5 years	cold and dark place



## APPLE CIDER VINEGAR

Apple cider vinegar is light bodied, pliable and healthy. Obtained by natural acetic fermentation of juices squeezed from superior quality apples, the vinegar will enrich the dishes it's found in with a distinct acidic taste.



### Logistic information 1 l / PET

Pcs in box	Box on pal	Net pal kg
12	60	726



## WINE VINEGAR

Wine vinegar is created through natural processes using quality red wine, which simultaneously ensures the superiority of the vinegar itself. Its pleasant acidic taste and piquant fragrance will pair perfectly with salads, marinades and sauces. Because it was created from red wine, the vinegar's bright red color and specific aroma will be an excellent seasoning to main dishes.



### Logistic information 1 l / PET

Pcs in box	Box on pal	Net pal kg
12	60	726



## ALCOHOL BASED VINEGAR

Alcohol based vinegar, with its tangy flavor, will enrich dishes without disrupting their original flavors. It is commonly used for seasoning foods such as lettuce, cabbage or peas, momentarily turning them into delicious salads. It is an irreplaceable ingredient when preparing winter stores, and has a widespread use in every household. alcohol based vinegar is obtained through the fermentation of pure ethyl alcohol, and as a proof of its quality, it is adorned with a clear, transparent color.



### Logistic information 1 l / PET

Pcs in box	Box on pal	Net pal kg
12	60	726

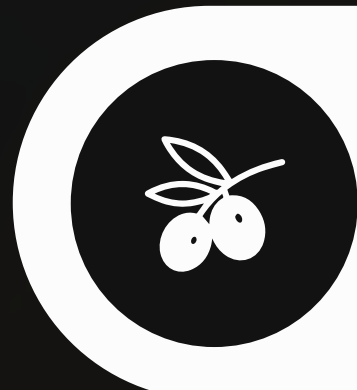
### Logistic information 3 l / PET

Pcs in box	Box on pal	Net pal kg
-	180	543

Unit measure	Shelf life	Storage temperature
piece	3 years	10-25 °C

\*after opening keep in fridge

High quality product for the food industry.



# BLACK OLIVES

The delicious, firm fruits of black olives will complete every meal, but especially when added to salads, pastas, sandwiches or sauces. Black olives are obtained by processing the ripe fruit, which conserves it and makes it less bitter, to provide a distinct rich flavor, which will be enjoyed by all fans of the Mediterranean cuisine.



## Logistic information 350 g / glass

Pcs in box	Box on pal	Net pal kg
6	145	304

## Logistic information 700 g / glass

Pcs in box	Box on pal	Net pal kg
6	90	378

## Logistic information 2,45 kg / can

Pcs in box	Box on pal	Net pal kg
2	80	400

## Logistic information 4,2 kg / can

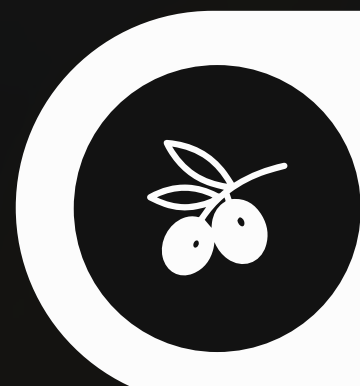
Pcs in box	Box on pal	Net pal kg
-	175	735



Packaging	Unit measure	Shelf life	Storage temperature
glass / can	piece	2 years	*room temp.

\*after opening keep in fridge

High quality product for the food industry.



# GREEN OLIVES

Green olives represent olives in their most natural form. Selected healthy olive fruits are conserved before full maturity and the dishes in which they find themselves in are given a special Mediterranean flavor. They can be eaten alone or as an addition to salads, sauces, readymade meals or in combination with various types of cheeses and cured meats.



## Logistic information 350 g / glass

Pcs in box	Box on pal	Net pal kg
6	145	304

## Logistic information 700 g / glass

Pcs in box	Box on pal	Net pal kg
6	90	378

## Logistic information 2,45 kg / can

Pcs in box	Box on pal	Net pal kg
2	80	400

## Logistic information 4,2 kg / can

Pcs in box	Box on pal	Net pal kg
-	175	735



Packaging	Unit measure	Shelf life	Storage temperature
glass / can	piece	2 years	*room temp.

\*after opening keep in fridge

High quality product for the food industry.



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Green olives represent olives in their most natural form. Selected healthy olive fruits are conserved before full maturity and the dishes in which they find themselves in are given a special Mediterranean flavor. They can be eaten alone or as an addition to salads, sauces, readymade meals or in combination with various types of cheeses and cured meats.



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Pcs in box	Box on pal	Net pal kg
6	145	304

### Logistic information 700 g / glass

Pcs in box	Box on pal	Net pal kg
6	90	378

### Logistic information 4,2 kg / can

Pcs in box	Box on pal	Net pal kg
-	175	735



### Logistic information 350 g / glass

Pcs in box	Box on pal	Net pal kg
6	145	304

### Logistic information 700 g / glass

Pcs in box	Box on pal	Net pal kg
6	90	378

### Logistic information 4,2 kg / can

Pcs in box	Box on pal	Net pal kg
-	175	735

Packaging	Unit measure	Shelf life	Storage temperature
glass / can	piece	2 years	*room temp.

\*after opening keep in fridge

High quality product for the food industry.

# BEETS

Beets have a temptingly red color and are enriched with special spices. They may be served as a salad with various vegetarian and meat dishes. They pairs perfectly with sweet corn, and can also be added to mashed potatoes, which then take on an interesting pink color, particularly appetizing to children.



## Logistic information 670 g / glass

Pcs in box	Box on pal	Net pal kg
12	63	506

# YELLOW PEPPERS ILLET

Beets have a temptingly red color and are enriched with special spices. They may be served as a salad with various vegetarian and meat dishes. They pairs perfectly with sweet corn, and can also be added to mashed potatoes, which then take on an interesting pink color, particularly appetizing to children.



## Logistic information 670 g / glass

Pcs in box	Box on pal	Net pal kg
12	63	506



Packaging	Unit measure	Shelf life	Storage temperature
glass	piece	42 months	room temp.



## SWEET CORN

Small, juicy sweet corn kernels are an essential ingredient in Mexican cuisine and we use them in the preparation of a variety of stews, as a side dish or as an addition to sandwiches. Although small, these sweet corn kernels will make a significant difference in the taste of a dish. Mixed with other vegetables such as carrots, peas, peppers and potatoes, they will create an excellent combination that can serve as a base for soups, stews, salads or Mexican tortillas.



### Logistic information 340g / can

Pcs in box	Box on pal	Net pal kg
12	144	587



## PEAS

Peas may serve as a stand-alone side dish or as an ingredient in the preparation of soups, stews, sauces and salads. Furthermore, they can be combined with carrots, potatoes and corn to create a delicious foundation for soups, stews or salads. They can even be added to rice to create the well-known "rizi-bizi".



### Logistic information 400g / can

Pcs in box	Box on pal	Net pal kg
12	144	691



## BROWN BEANS

Brown beans serve as an addition to soups, stews, salads or as a side dish with many hot and cold meals. With their soft consistency and excellent taste, brown beans complement each dish they are served with.



### Logistic information 400g / can

Pcs in box	Box on pal	Net pal kg
12	144	691

### Logistic information 800g / can

Pcs in box	Box on pal	Net pal kg
12	72	691

### Logistic information 2,5 kg / can

Pcs in box	Box on pal	Net pal kg
6	50	750

Unit measure	Shelf life	Storage temperature
can	4 years	room temp.

\*after opening keep in fridge

High quality product for the food industry.

# PICKLED CUCUMBER DELIKATES

Made from carefully selected varieties, pickles, with their slightly acidic taste, provide dishes with the necessary dose of freshness. They are an excellent addition to grilled meat and are an indispensable ingredient in French salads. However, their crispness might also tempt you to reach for them directly from the jar. Pickles are top quality and are ideal when making various types of spreads, sauces and salads.



## Logistic information 350 g / glass

Pcs in box	Box on pal	Net pal kg
12	108	453

## Logistic information 670 g / glass

Pcs in box	Box on pal	Net pal kg
12	63	506

# PICKLED CUCUMBER KLASIK

Cucumbers klasik will enrich any meal they are added to. They will perfectly suit you, whether as part of a sandwich, alongside meat, and even on their own.



## Logistic information 670 g / glass

Pcs in box	Box on pal	Net pal kg
12	63	506

## Logistic information 4 kg / can

Pcs in box	Box on pal	Net pal kg
-	150	600



Packaging	Unit measure	Shelf life	Storage temperature
glass	piece	42 months	room temp.



# AJVAR MILD

Ajvar is a traditional Balkan winter food (zimnica), made of chili peppers, peppers and eggplant. They make for a great side dish and a perfect addition to every sandwich. Ajvar pairs well with various roast meat dishes, sausages and barbecues, and finds its place in stews and sauces. The rich flavor of ajvar blagi is achieved through the careful selection of delicious peppers, blue eggplant, garlic, oil and vinegar. The result of roasting, milling and stewing these ingredients is a tasteful, aromatic vegetable side dish, which is deeply rooted as a basic part of our nutrition. The main characteristic of a good ajvar is a soft and creamy texture, achieved by carefully roasting the peppers and choosing the right seasoning.



## Logistic information 350 g / glass

Pcs in box	Box on pal	Net pal kg
12	108	453

## Logistic information 700 g / glass

Pcs in box	Box on pal	Net pal kg
12	63	529



Packaging	Unit measure	Shelf life	Storage temperature
glass	piece	42 months	room temp.



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*the taste of great quality*

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