## KRUSZWICA







ZT Kruszwica S.A. is the largest oilseed processor and vegetable oil manufacturer in Poland, and one of the largest in Central Europe.

Being a part of the food industry, the company specialises in the production and sales of oils and margarines. It owns such Polish leading consumer brands as: Kujawski z pierwszego tłoczenia (oil from the first pressing), Oliwier, Smakowita, Optima Cardio.

Being a part of the professional market, Kruszwica is a committed business partner offering specialised products to craftsmen in confectionery and bakery, and to catering companies and large industries. It shapes the market by constantly striving for better solutions and actively participating in the development of their customers.

The activity of ZT Kruszwica S.A. is based on an integrated operational model that includes all elements of oilseed processing, from obtaining materials to their processing and packaging, and to distributing products to the final customer

The model enables us to have full control over the quality of the production materials and thus ensures the highest quality of our finished products. We base our quality on accuracy, solidity and reliability.

ZT Kruszwica is a member of Bunge Group, the world's leader in oilseed processing and the largest vegetable oil manufacturer operating in over 40 countries and hiring over 35 thousand employees all over the world.





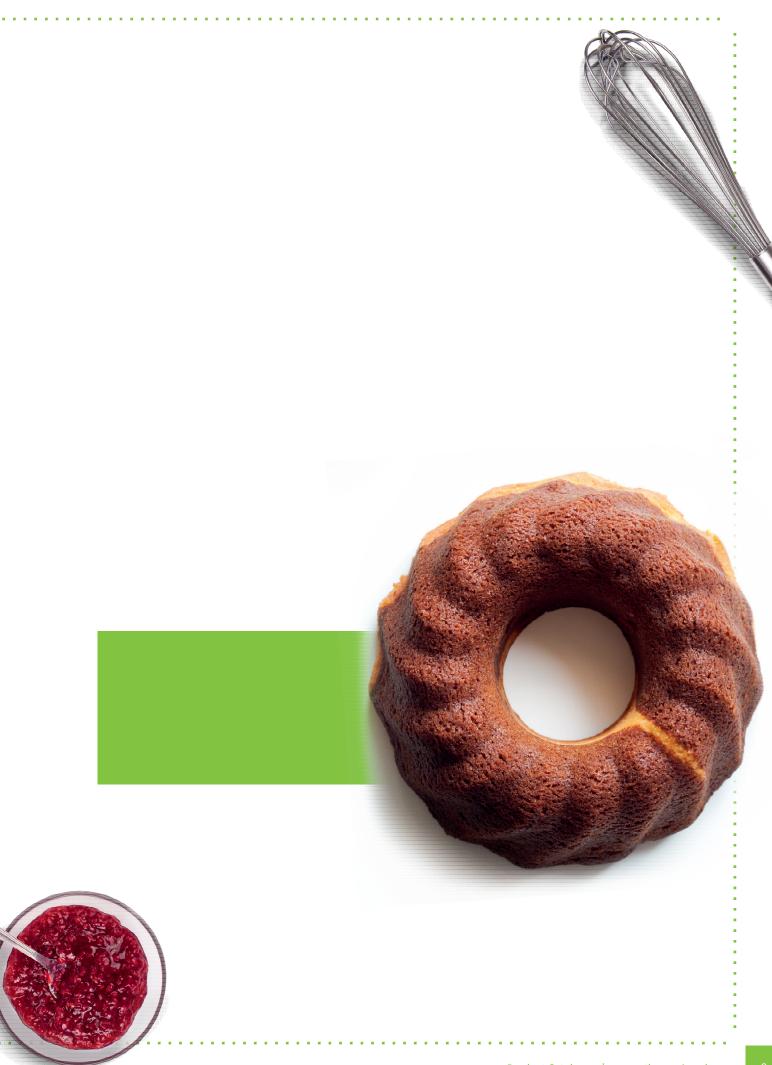
### Maestra line. The goodness of plants.

We make use of the goods of nature to create top quality products. We utilise Mass Balance materials from certified crops.

We use natural colorants. Our Maestra line contains no artificial aromas and preservatives. It provides you with reliable quality that our brand has been identified with for years; it is the best choice.









### Qualita, Qualito lines and Bolero. The Kruszwica quality.

As we strive for perfection, we focus on the quality. We use carefully selected materials. We closely monitor the process for their selection. We base our quality on accuracy, solidity and reliability. This allows us to ensure the efficiency and repeatability of confectionery and bakery production and guarantee the best quality of finished products. Our food safety systems are certified to ISO 22000 and IFS standards.









### Vegetable fats.

Tomeet the needsof customers, we provide them with specialised fats that are characterised by particular properties and desired parameters. Our product portfolio includes a wide range of fats for many food and industrial applications. Our products meet the latest global trends since they make use of materials from certified crops, contain no hydrogenated fats and have only a minimum level of trans fatty acids (TFAs).

