



PRODUCT CATALOG



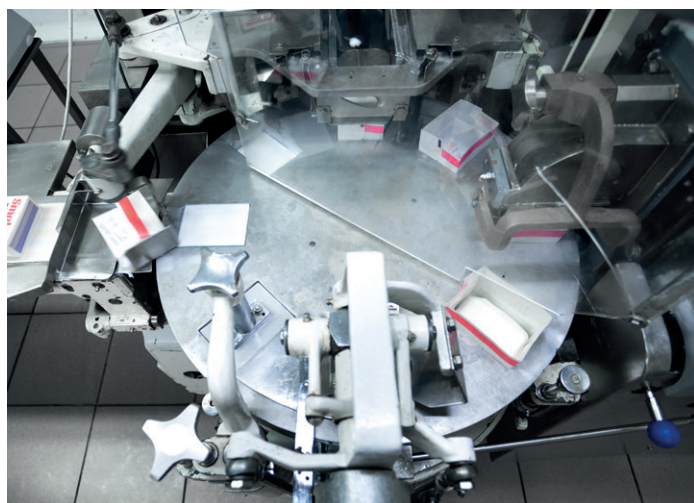


get to know
OUR COMPANY

AGII Sp z o.o., located in a picturesque corner of the Greater Poland region, is one of the fastest developing companies in the fat processing sector in Poland.

High quality products and a belief in tradition are what makes the company stand out from the competition and what has enabled the business to delight more and more customers with its products since 1996.

The phenomenon was created by the founders – Agnieszka and Sebastian Koncewicz – who, putting all their passion into the business and believing in the power of family-run companies, for over 20 years have been making sure that the Greater Poland region is associated by customers from all corners of the world with unique products and great taste. AGII owns food grade and category III facilities.



25

YEARS ON THE
MARKET

16k m²

OF PRODUCTION
AND STORAGE AREA

14

EXPORT COUNTRIES

discover **ADVANTAGES OF AGII**

We have had many years of experience in the sale and transport of high-quality animal fats intended for the food and industrial sectors.



QUALITY

The idea behind all our actions taken to improve the company's operations is to ensure the highest quality of products.

The best standard is assured with:

- work on carefully selected raw materials,
- use of the latest production technologies,
- efficient Food Safety Management Systems and Quality Standards for feedstuffs.

Over the years, AGII has established partnerships with a number of slaughterhouses and meat processing plants in Poland and the EU countries. Now, with a wide range of suppliers, the company is able to carefully select supplied fats and only use those with the best properties in its production process.



LABORATORY

Having its own laboratory gives the company a valuable tool at the very start of the production process and enables to ensure the highest quality of all its products.

The laboratory equipment allows the company to determine the parameters of the raw materials supplied for production and to quickly select the best ones. Therefore, only those fats which meet all the physiochemical parameters are used in the production process. It means that when supplying fat to the client, the company is sure that it is delivering the product whose parameters meet the requirements set out by the client.



TRANSPORT

A big advantage of the company is its own vehicle fleet. Different capacity Vehicles allow the company to quickly and efficiently fulfil deliveries to clients, as well as to collect raw materials from suppliers.



EXPORT

Over the years of its market activity, the company has gained the trust and loyalty of customers in Poland and abroad. The company works with clients in Lithuania, Sweden, Slovakia, the Czech Republic, Hungary, Austria, Germany, Denmark, the Netherlands, Great Britain, Bulgaria, and Romania. AGII is also authorised to conduct business transactions with Hong Kong and Taiwan.



pork **FATS**

Pork lard is an irreplaceable element of traditional Polish cuisine. In addition to taste, its great advantage is a high smoke point, thanks to which makes it perfect for frying. It is a source of valuable polyunsaturated fatty acids, as well as a natural form of vitamin D. Contrary to popular belief, it does not raise the level of bad cholesterol in the blood. Pork lard is not only used in the culinary sector, but also in the pharmaceutical and cosmetic industries.



pork fat

SUPERB LARD IN CUBE



Superb lard is produced by continuous melting method of pork fats. Our lard is sold ready for consumption without any additional processing, or in a processed state suitable for meat products. It is also recommended for cooking, stewing, frying and roasting.

Ingredients: 100% pork fat

Nutritional value	in 100 g of product
Energy value	3700 kJ / 900 kcal
Fat	100 g
included saturated fatty acids	52 g
Carbohydrates	0,0 g
included sugar	0,0 g
Protein	0,0 g
Salt	0,0 g



unit packaging
CUBE



collective packaging
CARDBOARD



PALETTE

WEIGHT	200 g net / 201 g gross	10 kg net / 10,2 kg gross	900 kg net / 945 kg gross
DIMENSIONS (mm) (length x height x width)	98 x 30 x 73 mm	388 x 160 x 200 mm	1200 x 1600 x 800 mm
QUANTITY PCS.	1	in a carton: 50	pieces per pallet: 4500 cartons per pallet: 90 layers per pallet: 9
EAN CODE	5907513100010	15907513100123	pieces per layer: 500 cartons per layer: 10
WEIGHT	250 g net / 251 g gross	10 kg net / 10,2 kg gross	800 kg net / 845 kg gross
DIMENSIONS (mm) (length x height x width)	98 x 38 x 73 mm	388 x 160 x 200 mm	1200 x 1440 x 800
QUANTITY PCS.	1	in a carton: 40	pieces per pallet: 3200 cartons per pallet: 80 layers per pallet: 8
EAN CODE	5907513100027	15907513100413	pieces per layer: 400 cartons per layer: 10
WEIGHT	500 g net / 503 g gross	10 kg net / 10,3 kg gross	900 kg net / 950 kg gross
DIMENSIONS (mm) (length x height x width)	125 x 60 x 73 mm	378 x 125 x 276 mm	1200 x 1360 x 800 mm
QUANTITY PCS.	1	in a carton: 20	pieces per pallet: 1800 cartons per pallet: 90 layers per pallet: 10
EAN CODE	5907513100652	15907513100499	pieces per layer: 180 cartons per layer: 9

Best before date :

350 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 8°C.
Protect from light and moisture.

Price:





pork fat

GRANDMA'S SUPERB LARD WITH CRACKLINGS



The unique flavour of lard enriched with added marjoram, parsley, salt, pepper, and a mix of spices will help you remember the tastes of your childhood, when life was carefree and grandma would spoil the grandchildren with her own products.

Ingredients: Pork fat (67%), pork cracklings (30%), a mixture of spices, salt, sugar.

Nutritional value	in 100 g of product
Energy value	3491 kJ / 848 kcal
Fat	91 g
included saturated fatty acids	42 g
Carbohydrates	<0,5 g
included sugar	<0,5 g
Protein	6,4 g
Salt	0,83 g



unit packaging
CUP



collective packaging
TRAY



PALETTE

WEIGHT	180 g net / 195 g gross	1,44 kg net / 1,61 kg gross	345,6 kg net / 415 kg gross
DIMENSIONS (mm) (length x height x width)	95 x 66 x 95	390 x 68 x 195	1200 x 1500 x 800
QUANTITY PCS.	1	per tray: 8	pieces per pallet: 1920 trays per layer: 12 layers per pallet: 20 pieces per layer: 96
EAN CODE	5907513100041	15907513100208	

Best before date:

200 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 8°C.
Protect from light and moisture.

Price:



pork fat

SUPERB LARD WITH ONION AND CRACKLINGS



The perfect taste of lard enriched with fresh, and light spring onion, salt, pepper, marjoram, and a spice mix perfect to enjoy with your loved ones at home.

Ingredients: Pork fat (67%), pork cracklings (30%), onions (0.1%), mixture of spices, salt, sugar.

Nutritional value	in 100 g of product
Energy value	3465 kJ / 842 kcal
Fat	90 g
included saturated fatty acids	41 g
Carbohydrates	0,7 g
included sugar	0,5 g
Protein	6,4 g
Salt	1,2 g



unit packaging
CUP



collective packaging
TRAY



PALETTE

WEIGHT	180 g net / 195 g gross	1,44 kg net / 1,61 kg gross	345,6 kg net / 415 kg gross
DIMENSIONS (mm) (length x height x width)	95 x 66 x 95	390 x 68 x 195	1200 x 1500 x 800
QUANTITY PCS.	1	per tray: 8	pieces per pallet: 1920 trays per layer: 12 layers per pallet: 20 pieces per layer: 96
EAN CODE	5907513100140	15907513100215	

Best before date:

200 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 8°C.
Protect from light and moisture

Price:



pork fat

COUNTRY-STYLE SUPERB LARD WITH CRACKLINGS



The original recipe with a spice mix, including dried onion, dried garlic, marjoram, salt, and pepper give this lard a unique taste. Just close your eyes and get transported to the traditional Polish countryside.

Ingredients: : Pork fat (67%), pork cracklings (30%), a mixture of spices, salt, sugar.

Nutritional value	in 100 g of product
Energy value	3491kJ / 848kcal
Fat	91 g
included saturated fatty acids	42 g
Carbohydrates	<0.5g
included sugar	<0.5g
Protein	6.4 g
Salt	0.98 g



unit packaging
CUP



collective packaging
TRAY



PALETTE

WEIGHT	180 g net / 195 g gross	1,44 kg net / 1,61 kg gross	345,6 kg net / 415 kg gross
DIMENSIONS (mm) (length x height x width)	95 x 66 x 95	390 x 68 x 195	1200 x 1500 x 800
QUANTITY PCS.	1	per tray: 8	pieces per pallet: 1920 trays per layer: 12 layers per pallet: 20 pieces per layer: 96
EAN CODE	5907513100157	15907513100222	

Best before date:

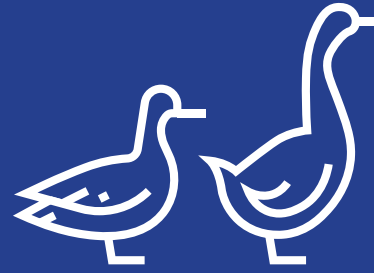
200 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 8°C.
Protect from light and moisture.

Price:





poultry **FATS**

Poultry fats due to their high content of unsaturated fatty acids, including oleic acid, are among the healthiest of all animal fats. They are used in traditional old Polish cuisine, as well as French. Irreplaceable for frying at high temperatures, preparation of meat, spreads and pâtés. Poultry fats, thanks to their medicinal properties, are an element of home remedies for diseases. Excellent for colds, they have a warming effect, which is particularly beneficial in the case of treatment of the upper respiratory tract.



poultry fat DUCK FAT IN CUP

Duck lard is a delicious addition to the meals. It is ideal for cooking, frying at high temperatures as well as baking. It is especially recommended for preparing roast potatoes, stewing meats, vegetables, and as a component to soups and pates.

Ingredients: 100% duck fat

Nutritional value	in 100 g of product
Energy value	3696kJ / 899kcal
Fat	100 g
included saturated fatty acids	25 g
Carbohydrates	0 g
included sugar	0 g
Protein	0 g
Salt	0 g



unit packaging
CUP



collective packaging
TRAY



PALETTE

WEIGHT	180 g net / 195 g gross	1,44 kg net / 1,67 kg gross	345,6 kg net / 415 kg gross
DIMENSIONS (mm) (length x height x width)	95 x 66 x 95 mm	415 x 76 x 210	1200 x 1600 x 800
QUANTITY PCS.	1	per tray: 8	pieces per pallet: 1920 trays per layer: 12 layers per pallet: 20 pieces per layer: 96
EAN CODE	5907513100362	15907513100383	

Best before date:

180 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 6°C. Protect from light and moisture.

Price:

poultry fat GOOSE FAT IN CUP

Goose lard is a source of unsaturated fatty acids, it is an excellent addition to dishes, baked and fried. It does not lose its properties even after heating up to 200°C. In addition to gastronomic qualities, it is often used externally in the form of poultices for rheumatic and joint pains, inflammations, and some wounds.

Ingredients: 100% goose fat

Nutritional value	in 100 g of product
Energy value	3696kJ / 899kcal
Fat	100 g
included saturated fatty acids	28 g
Carbohydrates	0 g
included sugar	0 g
Protein	0 g
Salt	0 g



unit packaging
CUP



collective packaging
TRAY



PALETTE

WEIGHT	180 g net / 195 g gross	1,44 kg net / 1,67 kg gross	345,6 kg net / 415 kg gross
DIMENSIONS (mm) (length x height x width)	95 x 66 x 95	415 x 76 x 210	1200 x 1500 x 800
QUANTITY PCS.	1	per tray: 8	pieces per pallet: 1920 trays per layer: 12 layers per pallet: 20 pieces per layer: 96
EAN CODE	5907513100379	5907513100393	

Best before date:

180 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 6°C. Protect from light and moisture.

Price:



food products

HoReCa | GASTRONOMY | PROFESSIONAL



The selection of the top-quality right product in the HoReCa, bakery and confectionery industry is a challenge for every Chef, Confectioner, or Restaurateur. Fats are one of the basic ingredients in every kitchen, and they are often the starting point for creating dishes. In addition, they play a very important role when it comes to the taste of dishes, because they are carrier. Good fats give us energy for the day and make us more able to absorb vitamins. Their proper selection and knowledge about the use reflect not only in the taste, but also our health.

Depending on usage: frying, cooking, baking, and seasoning in the professional sector, the best quality and proven products are selected to ensure the highest level of safety and the best quality of the food served.

AGII has developed a range of grease products for use in the professional industry and item the food processing sector. The offer includes pork, poultry, and beef fats for frying and baking as well as PREMIUM refined pork fats such as frying fat or lard oil. They are marked by a very high smoke point, which allows safe thermal processing at the highest temperatures.

The professional product range also includes

fats for the confectionery sector, ideal for baking as well as a special confectionery fat for masses and creams production. It characterises its smooth consistency and the ability to easily combine with other ingredients. For connoisseurs of Polish and French cuisine, the company offers poultry fats: duck, goose, and chicken. They are used for frying and baking by the best chefs in restaurants all over the world. Their characteristic taste and smooth texture make them an addition to the production of spreads and pâtés.

In order to provide the best products for professionals around the globe, we use the highest quality raw materials, selected by AGII's Quality Department each and every day. We understand that the care of the top-standard is the superior feature that determines our success.



pork FATS

The best known and most commonly used in professional kitchens and in the food processing industry. They provide a perfect quality of frying, and at the same time guarantee high efficiency with low fat absorption in the food. Available in convenient packages - cartons and buckets for easy dosage.

pork fat SUPERB LARD IN BUCKET



AGIL lard - available in buckets. It is a product obtained during continuous melting process of pork fats. The lard is intended for consumption without additional processing or in a processed form for meat preserves. This is recommended for cooking, stewing, frying and baking.

Ingredients: 100% pork fat.

Nutritional value	in 100 g of product
Energy value	3700 kJ / 900 kcal
Fat	100 g
included saturated fatty acids	52 g
Carbohydrates	0,0 g
included sugar	0,0 g
Protein	0,0 g
Salt	0,0 g



unit packaging
BUCKET



PALETTE

WEIGHT	3 kg net / 3,15 kg gross	720 kg net / 810 kg gross
DIMENSIONS (mm) (length x height x width)	200 x 155 x 200	1200 x 1800 x 800
Collective packaging (CARDBOARD)	WEIGHT: 6 kg net / 6,16 kg gross in a carton: 2	pieces per pallet: 240 layers per pallet: 10
EAN CODE	5907513100751	pieces per layer: 24 cartons per layer: 12

WEIGHT	5 kg net / 5,2 kg gross	720 kg net / 770 kg gross
DIMENSIONS (mm) (length x height x width)	230 x 203 x 230	1200 x 1800 x 800
QUANTITY PCS.	1	pieces per pallet: 144 pieces per layer: 18 layers per pallet: 8
EAN CODE	5907513100331	

WEIGHT	10 kg net / 10,38 kg gross	770 kg net / 820 kg gross
DIMENSIONS (mm) (length x height x width)	294 x 223 x 294	1200 x 1830 x 800
QUANTITY PCS.	1	pieces per pallet: 77 pieces per layer: 11 layers per pallet: 7
EAN CODE	5907513100348	

WEIGHT	19 kg net / 19,67 kg gross	800 kg net / 845 kg gross
DIMENSIONS (mm) (length x height x width)	326 x 332 x 326 mm	1200 x 1850 x 800
QUANTITY PCS.	1	pieces per pallet: 40 pieces per layer: 8 layers per pallet: 5
EAN CODE	5907513100157	

Best before date:

350 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 8°C. Protect from light and moisture

Price:

pork fat

SUPERB LARD IN BLOCK

AGII lard - available in blocks. It is a product obtained during continuous melting process of pork fats. The lard is intended for consumption without additional processing or in a processed form for meat preserves. It is recommended for cooking, stewing, frying and baking.

Ingredients: 100% pork fat



unit packaging
BLOCK



PALETTE

Nutritional value	in 100 g of product
Energy value	3700 kJ / 900 kcal
Fat	100 g
included saturated fatty acids	52 g
Carbohydrates	0,0 g
included sugar	0,0 g
Protein	0,0 g
Salt	0,0 g

WEIGHT	10 kg net / 10,2 kg gross	900 kg net / 945 kg gross
DIMENSIONS (mm) (length x height x width)	390 x 153 x 209	1200 x 1600 x 800
QUANTITY PCS.	in a carton: 1	pieces per pallet: 90 pieces per layer: 10 layers per pallet: 9
EAN CODE	5907513100096	

WEIGHT	11 kg net / 11,23 kg gross	880 kg net / 930 kg gross
DIMENSIONS (mm) (length x height x width)	383 x 160 x 209	1200 x 1450 x 800
QUANTITY PCS.	in a carton: 1	pieces per pallet: 80 pieces per layer: 10 layers per pallet: 8
EAN CODE	5907513100089	

WEIGHT	12,5 kg net / 12,73 kg gross	1000 kg net / 1050 kg gross
DIMENSIONS (mm) (length x height x width)	368 x 190 x 193	1200 x 1680 x 800
QUANTITY PCS.	in a carton: 1	pieces per pallet: 80 pieces per layer: 10 layers per pallet: 8
EAN CODE	5907513100768	

Best before date:

350 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 8°C.
Protect from light and moisture.

Price:



pork fat

PREMIUM FRYING FAT IN BLOK

Premium frying fat is obtained during continuous melting process of pork fats. The product is characterised by a low content of natural contaminants, which is unprecedented in other production methods. It is intended for frying meat products in traditional cuisine as well as the production of many cakes and bakery products. Low content of water, volatile substances, and high level of purification guarantee fat durability and a stable white color.

Ingredients: 100% pork fat



unit packaging
BLOCK



PALETTE

WEIGHT	10 kg net / 10,21 kg gross	900 kg net / 950 kg gross
DIMENSIONS (mm) (length x height x width)	390 x 153 x 209	1200 x 1600 x w800
QUANTITY PCS.	in a carton: 1	pieces per pallet: 90 pieces per layer: 10 layers per pallet: 9
EAN CODE	5907513100720	

Nutritional value	in 100 g of product
Energy value	3700 kJ / 900 kcal
Fat	100 g
included saturated fatty acids	52 g
Carbohydrates	0,0 g
included sugar	0,0 g
Protein	0,0 g
Salt	0,0 g

Best before date:

350 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 8°C.
Protect from light and moisture.

Price:

pork fat

CONFECTIONERY FAT IN BLOK

Confectionery fat is obtained during continuous melting process of pork fats. The product is intended for the production of French and semi-French pastries, cookies, and as a basic component for fatty masses and creams. The product is distinguished by its smooth texture and ability to combine with other ingredients.

Ingredients: 100% pork fat



unit packaging
BLOCK



PALETTE

WEIGHT	10 kg net / 10,21 kg gross	900 kg net / 950 kg gross
DIMENSIONS (mm) (length x height x width)	390 x 153 x 209	1200 x 1600 x 800
QUANTITY PCS.	in a carton: 1	pieces per pallet: 90 pieces per layer: 10 layers per pallet: 9
EAN CODE	5907513100737	

Nutritional value	in 100 g of product
Energy value	3700 kJ / 900 kcal
Fat	100 g
included saturated fatty acids	52 g
Carbohydrates	0,0 g
included sugar	0,0 g
Protein	0,0 g
Salt	0,0 g

Best before date:

350 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 8°C.
Protect from light and moisture.

Price:

pork fat

LIQUID LARD OIL IN BUCKET



Liquid lard oil obtained by phase separation during the melting of pork fats. It is intended for repeated deep frying of French fries, potatoes, crisps, vegetables, donuts, and pancakes. Semi-fluid consistency and specific properties ensure convenience of use, high efficiency, and low fat absorption. The antioxidant addition guarantees stability in the long-term frying process compared with vegetable fritters.

Ingredients: 100% pork fat, antioxidant E-321

Nutritional value

in 100 g
of product

Energy value	3693kJ / 882 kcal
Fat	99 g
included saturated fatty acids	31 g
Carbohydrates	0,0 g
included sugar	0,0 g
Protein	0,0 g
Salt	0,98 g



unit packaging
BUCKET



PALETTE

WEIGHT	10 kg net / 10,38 kg gross	770 kg net / 820 kg gross
DIMENSIONS (mm) (length x height x width)	294 x 223 x 294	1200 x 1830 x 800
QUANTITY PCS.	1	pieces per pallet: 77 pieces per layer: 11 layers per pallet: 7
EAN CODE	5907513100744	

Best before date:

180 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 8°C.
Protect from light and moisture.

Price:



pork fat

DRY CRACKLINGS SMALL

Aromatic cracklings produced in the traditional melting pots. Used in the confectionery and baking industry, perfect as topping for a variety of dishes.

Ingredients: 100% pork fat

Nutritional value	in 100 g of product
Energy value	2867 kJ / 694 kcal
Fat	64 g
included saturated fatty acids	25 g
Carbohydrates	0,0 g
included sugar	0,0 g
Protein	29 g
Salt	0,67 g



unit packaging
BAG



collective packaging
CARDBOARD



PALETTE

WEIGHT	10 kg net / 10,02 kg gross	20 kg net / 20,5 kg gross	600 kg net / 650 kg gross
DIMENSIONS (mm) (length x height x width)	430 x 130 x 400	395 x 295 x 380	1200 x 1700 x 800
QUANTITY PCS.	1	in a carton: 2	pieces per pallet: 60 cartons per layer: 6 layers per pallet: 5 pieces per layer: 12
EAN CODE	5907513100775	5907513100782	

Best before date:

330 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 8°C.
Protect from light and moisture.

Price:

pork fat

DRY CRACKLINGS MIX

Aromatic cracklings produced in the traditional melting pots. Used in the confectionery and baking industry, perfect as topping for a variety of dishes.

Ingredients: 100% pork fat

Nutritional value	in 100 g of product
Energy value	2867 kJ / 694 kcal
Fat	64 g
included saturated fatty acids	25 g
Carbohydrates	0,0 g
included sugar	0,0 g
Protein	29 g
Salt	0,67 g



unit packaging
BAG



collective packaging
CARDBOARD



PALETTE

WEIGHT	10 kg net / 10,02 kg gross	20 kg net / 20,5 kg gross	600 kg net / 650 kg gross
DIMENSIONS (mm) (length x height x width)	430 x 130 x 400	395 x 295 x 380	1200 x 1700 x 800
QUANTITY PCS.	1	in a carton: 2	pieces per pallet: 60 cartons per layer: 6 layers per pallet: 5 pieces per layer: 12
EAN CODE	5907513100775	5907513100782	

Best before date:

330 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 8°C.
Protect from light and moisture.

Price:



pork fat

DRY CRACKLINGS BIG

Aromatic cracklings produced in the traditional melting pots. Used in the confectionery and baking industry, perfect as topping for a variety of dishes.

Ingredients: 100% pork fat



unit packaging
BAG



collective packaging
CARDBOARD



PALETTE

Nutritional value	in 100 g of product
Energy value	2867 kJ / 694 kcal
Fat	64 g
included saturated fatty acids	25 g
Carbohydrates	0,0 g
included sugar	0,0 g
Protein	29 g
Salt	0,67 g

WEIGHT	10 kg net / 10,02 kg gross	20 kg net / 20,5 kg gross	600 kg net / 650 kg gross
DIMENSIONS (mm) (length x height x width)	430 x 130 x 400	395 x 295 x 380	1200 x 1700 x 800
QUANTITY PCS.	1	in a carton: 2	pieces per pallet: 60 cartons per layer: 6 layers per pallet: 5 pieces per layer: 12
EAN CODE	5907513100775	5907513100782	

Best before date:

330 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 8°C.
Protect from light and moisture.

Price:

pork fat

MINCED CRACKLINGS IN BLOCK

By-product protein-containing cracklings, after partial separation of water and fat, obtained during traditional melting process.

Ingredients: Pork fats 98% , salt 2 %



unit packaging
BLOCK



PALETTE

Nutritional value	in 100 g of product
Energy value	2867 kJ / 694 kcal
Fat	64 g
included saturated fatty acids	25 g
Carbohydrates	0,0 g
included sugar	0,0 g
Protein	29 g
Salt	2,67 g

WEIGHT	10 kg net / 10,21 kg gross	900 kg net / 950 kg gross
DIMENSIONS (mm) (length x height x width)	390 x 153 x 209	1200 x 1600 x 800
QUANTITY PCS.	in a carton: 1	pieces per pallet: 90 pieces per layer: 10 layers per pallet: 9

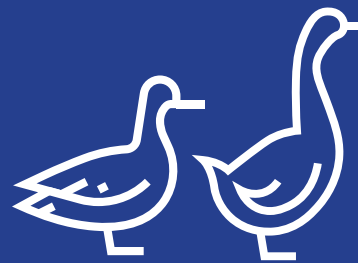
Best before date:

330 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 8°C.
Protect from light and moisture.

Price:



poultry
FATS

Professional cuisine is not monotonous, nor boring either. Each, depending on the region, has its own original character, which refers to the unique taste whose carrier is fat. Poultry fat is currently undergoing renaissance and is used in all world cuisines. Available in the AGII offer, as a version for professionals in convenient to use blocks and buckets.

poultry fat

DUCK FAT IN BLOCK

Duck fat obtained during melting process of duck fat carcasses. Intended for human consumption. Packed in blocks (bag and carton), net weight 12 kg.

Ingredients: 100% duck fat



unit packaging
BLOCK



PALETTE

Nutritional value	in 100 g of product
Energy value	3696kJ / 899kcal
Fat	100 g
included saturated fatty acids	25 g
Carbohydrates	0 g
included sugar	0 g
Protein	0 g
Salt	0 g

WEIGHT	12 kg net / 12,23 kg gross	960 kg net / 1010 kg gross
DIMENSIONS (mm) (length x height x width)	368 x 190 x 193	1200 x 1680 x 800
QUANTITY PCS.	in a carton: 1	pieces per pallet: 80 pieces per layer: 10 layers per pallet: 8
EAN CODE	5907513100447	

Best before date:

180 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 6°C.
Protect from light and moisture.

Price:

poultry fat

DUCK FAT IN BUCKET



unit packaging
BUCKET



PALETTE

Edible duck fat obtained from melting down fatty tissue of duck carcasses by continuous melting method. Intended for human consumption. Available in convenient buckets.

Ingredients: 100 % duck fat

Nutritional value	in 100 g of product
Energy value	3696kJ / 899 kcal
Fat	100 g
included saturated fatty acids	25 g
Carbohydrates	0 g
included sugar	0 g
Protein	0 g
Salt	0 g

WEIGHT	3 kg net / 3,15 kg gross	720 kg net / 810 kg gross
DIMENSIONS (mm) (length x height x width)	200 x 155 x 200	1200x1800x800
COLLECTIVE PACKAGING (CARDBOARD)	WEIGHT: 6 kg net / 6,6 kg gross in a carton: 2	pieces per pallet: 240 layers per pallet: 10 pieces per layer: 24 cartons per layer: 12

Best before date:

180 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 6°C.
Protect from light and moisture.

Price:

poultry fat

GOOSE FAT IN BLOCK

Edible goose fat obtained from melting down fatty tissue of goose carcasses by continuous melting method. Intended for human consumption. Packed in blocks (bag and carton) of 12 kg net weight.

Ingredients: 100% goose fat



unit packaging
BLOCK



PALETTE

Nutritional value	in 100 g of product
Energy value	3696kJ / 899kcal
Fat	100 g
included saturated fatty acids	28 g
Carbohydrates	0 g
included sugar	0 g
Protein	0 g
Salt	0 g

WEIGHT	12 kg net / 12,23 kg gross	960 kg net / 1010 kg gross
DIMENSIONS (mm) (length x height x width)	368 x 190 x 193	1200 x 1680 x 800
QUANTITY PCS.	in a carton: 1	pieces per pallet: 80 pieces per layer: 10 layers per pallet: 8
EAN CODE	5907513100454	

Best before date:

180 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to +6°C.
Protect from light and moisture.

Price:

poultry fat

GOOSE FAT IN BUCKET



unit packaging
BUCKET



PALETTE

Nutritional value	in 100 g of product
Energy value	3696kJ / 899kcal
Fat	100 g
included saturated fatty acids	28 g
Carbohydrates	0 g
included sugar	0 g
Protein	0 g
Salt	0 g

Edible goose fat obtained from melting down fatty tissue of goose carcasses by continuous melting method. Intended for human consumption. Available in convenient buckets.

Ingredients: 100% goose fat

WEIGHT	3 kg net / 3,15 kg gross	720 kg net / 810 kg gross
DIMENSIONS (mm) (length x height x width)	200 x 155 x 200	1200x1800x800
COLLECTIVE PACKAGING (CARDBOARD)	WEIGHT: 6 kg net / 6,6 kg gross in a carton: 2	pieces per pallet: 240 layers per pallet: 10 pieces per layer: 24 cartons per layer: 12

Best before date:

180 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to +6°C.
Protect from light and moisture.

Price:

poultry fat

CHICKEN FAT IN BLOCK

Chicken fat obtained during continuous melting process of chicken fats. Intended for human consumption. Packed in blocks (bag and carton) with net weight of 10 kg.

Ingredients: chicken fat, antioxidants E 320, E321



unit packaging
BLOCK



PALETTE

Nutritional value	in 100 g of product
Energy value	3688kJ / 895kcal
Fat	100 g
included saturated fatty acids	28 g
Carbohydrates	0 g
included sugar	0 g
Protein	0 g
Salt	0 g

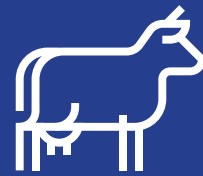
WEIGHT	10 kg net / 10,21 gross	900 kg net / 950 kg gross
DIMENSIONS (mm) (length x height x width)	390 x 153 x 209	1200 x 1600 x 800
QUANTITY PCS.	in a carton: 1	pieces per pallet: 90 pieces per layer: 10 layers per pallet: 9

Data przydatności i Storage conditions:

Price:

Max. 2 months at +20°C or 6 months at +7°C from the manufacture date.





beef **TALLOW**

Beef tallow is perfect for French fries and all kinds of other potato products frying. It is the beef tallow that makes the famous Belgian fries taste and smell so good. It is considered the most stable animal fat used in cooking. In addition to frying, excellent for making shortcrust pastries, tarts, and even puddings.



beef fat **BEEF TALLOW IN BLOCK**



Melted beef tallow obtained from rendering beef and calf fats. When cooled, packed in blocks of 12.5 kg

Ingredients: 100 % beef tallow



unit packaging
BLOCK



PALETTE

WEIGHT	12,5 kg net / 12,73 kg gross	1000 kg net / 1050 kg gross
DIMENSIONS (mm) (length x height x width)	368 x 190 x 193	1200 x 1680 x 800
QUANTITY PCS.	in a carton: 1	pieces per pallet: 80 pieces per layer: 10 layers per pallet: 8

Best before date:

350 days from the date of manufacture stated on the package. The date minimum shelf life is also the lot number.

Storage conditions:

Store at temperatures from -2°C to + 8°C.
Protect from light and moisture.

Price:





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