



Welcome to the
world of pasta

CATALOGE POLMAK

firm



Homemade Pasta Factory POL-MAK is one of the largest pasta producers in Poland. It was established in 1995 by Grzegorz Polak. Thanks to him, the company has progressively transformed into a dynamically developing company with more than 130 people. For over 28 years, the company has been placed in the same location – Ludwin, and many employees have been working at the company for over 15 years. Initially, the factory produced 300 kg of pasta per day, but over time, this number has steadily increased, and currently stands at around 50 tons.

Grzegorz Polak has been developing the family business over the years, where production has been increasing and more people have been employed year by year. At the same time, the company remains a family business. For many years, Dominik Polak, the founder's son, has also been associated with the company, holding the position of Vice President and Managing Director of WMD POL-MAK. Since 2008, Dominik Polak has effectively implemented a series of changes, turning it into an innovative company and a significant player in the Polish pasta market. In 2021, there was a succession of power in the company, and Dominik assumed the position of President of the POL-MAK Homemade Pasta Factory.



Dominik Polak,
President of POL-MAK S.A.



Grzegorz Polak,
Vice President of POL-MAK S.A.

Strength of tradition

The traditional recipe from great-grandmother Helena, the wisdom and entrepreneurship of the parents, and the modern management brought into the company by the sons were the key to success.

Home-made pastas

The company's specialty is egg pasta. Skillfully combining modern production technology with a traditional recipe makes pasta such as traditional pasta from Ludwin or Irregularly Cut pasta similar to homemade one.

POL-MAK also offers pasta for main courses made from durum wheat flour, with eggs in the most imaginative shapes, like hearts or gigli, as well as functional pasta made from whole grain flour and flour blends.



Pol-Mak factory in Ludwinie



„The company cares about taste and quality to deliver pasta to customers that they know from their family home.”

Regional papper cut-out

We are proud of our heritage. The company was founded in Ludwin, a small town in the Łęczna-Włodawa Lakeland, in eastern Poland. An important element shaping the folklore of Lublin is folk cut-out art. Local artist Roman Prószyński created a dedicated design for WMD POL-MAK S.A. in 2023, which featured the packaging of our pasta.



Roman Prószyński cut-outs

Prababcia Helena



Helena Romanek, the great-grandmother of the founders and owners of WMD POL-MAK S.A., was a native resident of Ludwin and a symbol of the best qualities of a traditional homemaker. She took care to preserve family ties and cultivated Polish traditions and values which were reflected in the joint family meals.

Great-grandmother Helena always said that homemade pasta is made with eggs, and for special occasions, she added saffron or turmeric to make it more colourful. Thanks to her, our pasta was included in the List of Traditional Products of the Lublin Voivodeship, maintained by the Ministry of Agriculture and Rural Development, and was awarded the national quality emblem „JAKOŚĆ TRADYCJA”, granted to high-quality traditional products.

Traditional

Traditional Pastas

Our pride are traditional pasta that we produce based on old, tried-and-tested, homemade recipe. It is thanks to this recipe that they owe their unique, delicate flavor and special consistency.

Just like our grandmothers and mothers, we start by kneading the dough, adding traditionally four eggs per kilogram of flour (only type 450), rolling it out, and then cutting, arranging it in molds, and drying it. The only thing that sets us apart from the traditional production method is the use of modern machines instead of the old pastry boards.

By offering you our traditional pasta, we aim to take you on a journey through time – to invite you back to your childhood, to the taste of pasta prepared by your grandmother or mother. We want to preserve that taste in time and invite your children to experience it.

Fine Noodles

Four egg pasta

Single package: **250 g**

Number of packages
in the pack: **24**

Number of packs
in a single layer: **8**

Number of packs
on a single pallet: **64**



Noodles

Four egg pasta

Single package: **250 g**

Number of packages
in the pack: **20**

Number of packs
in a single layer: **6**

Number of packs
on a single pallet: **48**



Thread

Four egg pasta

Single package: **250 g**

Number of packages
in the pack: **20**

Number of packs
in a single layer: **4**

Number of packs
on a single pallet: **48**



Thread Nests

Four egg pasta

Single package: **500 g**

Number of packages
in the pack: **8**

Number of packs
in a single layer: **8**

Number of packs
on a single pallet: **56**



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Ribbon Nests

Four egg pasta

Single package: **500 g**

Number of packages
in the pack: **8**

Number of packs
in a single layer: **8**

Number of packs
on a single pallet: **56**



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Ribbons

Four egg pasta

Single package: **500 g**

Number of packages
in the pack: **8**

Number of packs
in a single layer: **8**

Number of packs
on a single pallet: **56**



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Squares

Four egg pasta

Single package: **500 g**

Number of packages
in the pack: **20**

Number of packs
in a single layer: **6**

Number of packs
on a single pallet: **42**



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Traditional pasta – unique product

The first pasta on the market with “Jakość Tradycja” [“Quality Tradition”] certificate.

The “Jakość Tradycja” quality system purpose is to distinguish traditional products of high quality.

The emblem is awarded by the Polish Chamber of Regional and Local Products. The “Jakość Tradycja” system was approved by the Minister of Agriculture and Rural Development as a national food quality system.



Lubelskie

For the production of traditional pastas, according to 50-year-old recipes, POL-MAK company uses the same ingredients that have been passed by local housewives for generations.

Ingredients used for production of POL-MAK pastas are GMO-free, and our suppliers apply at least Good Manufacturing Practices.

Our company is subject to regular and strict quality controls of the products.

Extra thin Fine Noodles

Egg pasta

Single package: **250 g**

Number of packages
in the pack: **24**

Number of packs
in a single layer: **6**

Number of packs
on a single pallet: **64**



Frills

Four egg pasta

Single package: **250 g**

Number of packages
in the pack: **20**

Number of packs
in a single layer: **6**

Number of packs
on a single pallet: **48**



Fusilli

Four egg pasta

Single package: **250 g**

Number of packages
in the pack: **14**

Number of packs
in a single layer: **12**

Number of packs
on a single pallet: **96**



Shells

Four egg pasta

Single package: **250 g**

Number of packages
in the pack: **18**

Number of packs
in a single layer: **12**

Number of packs
on a single pallet: **96**



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Funghetti

Four egg pasta

Single package: **250 g**

Number of packages
in the pack: **14**

Number of packs
in a single layer: **12**

Number of packs
on a single pallet: **96**



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Squares

Four egg pasta

Single package: **250 g**

Number of packages
in the pack: **16**

Number of packs
in a single layer: **12**

Number of packs
on a single pallet: **96**



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Fine Noodles

Four egg pasta

Single package: **250 g**

Number of packages
in the pack: **24**

Number of packs
in a single layer: **6**

Number of packs
on a single pallet: **64**



Stars

Four egg pasta

Single package: **250 g**

Number of packages
in the pack: **18**

Number of packs
in a single layer: **14**

Number of packs
on a single pallet: **98**



Rice

Four egg pasta

Single package: **250 g**

Number of packages
in the pack: **20**

Number of packs
in a single layer: **14**

Number of packs
on a single pallet: **98**



Happy Letters

Grated Pasta

Egg pasta

Single package: **200 g**
 Number of packages
 in the pack: **20**
 Number of packs
 in a single layer: **14**
 Number of packs
 on a single pallet: **98**



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Happy Letters

Four egg pasta

Single package: **250 g**
 Number of packages
 in the pack: **16**
 Number of packs
 in a single layer: **12**
 Number of packs
 on a single pallet: **96**



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PACKING
 WITH A
 STRING



OPEN
 CLOSE



Happy Letters pasta for kids

Excellent classic taste! Pasta for children from PASTA FACTORY Pol-Mak is a perfect combination of the best-quality products that cater for those with the most sophisticated of tastes. Delicious flavour, 4-egg, based on the traditional recipe, with special attention to large shapes of letters and numbers. This is how the playful letters are made.

Happy Letters are the most fun allowable during eating.



Spatzle Pasta



Spatzle

Batter Noodles is an excellent pasta which most resembles traditional home-made noodles, like this prepared by our grandmothers. It's made from 100% durum flour, so that it is tender and doesn't stick together after being boiled.

Moreover it can be warmed up a couple of times and it's never overcooked. Batter noodles guarantee delicious and sophisticated taste. This pasta makes perfect addition for sauces, stews, gratins as well as for milk soups.

Spatzle

Egg pasta

Single package: **400 g**

Number of packages
in the pack: **10**

Number of packs
in a single layer: **12**

Number of packs
on a single pallet: **72**



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Irregularly Cut Fine Noodles

Four egg pasta

Single package: **250 g**

Number of packages
in the pack: **24**

Number of packs
in a single layer: **8**

Number of packs
on a single pallet: **64**



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IRREGULARLY CUT

A pasta, that have no equais threads.

POLMAK Irregularly Cut pasta does not have identical threads inside one package. They are not straight, they are not perfectly equal. Due to the fact that no thread is the same, we achieved pasta close to hand-made, the one our mothers and grandmothers cut with a knife. The unique and delicate taste is provided by a proven home recipe.



Irregularly Cut

Irregularly Cut Noodles

Four egg pasta

Single package: **250 g**

Number of packages
in the pack: **15**

Number of packs
in a single layer: **8**

Number of packs
on a single pallet: **56**



Irregularly Cut Noodles

Four egg pasta

Single package: **400 g**

Number of packages
in the pack: **10**

Number of packs
in a single layer: **8**

Number of packs
on a single pallet: **48**



Irregularly Cut Noodles

Four egg pasta

Single package: **700 g**

Number of packages
in the pack: **8**

Number of packs
in a single layer: **8**

Number of packs
on a single pallet: **32**



Quail Egg Pasta

Quail Egg Pasta

Quail egg pasta from Ludwin is prepared from 12 quail eggs per 1 kilogram of flour. Eggs of this bird, which used to be popular, were a specialty served during court dinners.

Quail eggs are rich in mineral substances:

- phosphorus – takes part in the formation of healthy bones and teeth
- zinc – improves the condition of hair, nails and skin
- iron – supports proper functioning of the immune system

They contain protein, which exhibits a high nutritional value and, in the majority of cases, does not cause allergic reactions in people allergic to the protein of chicken eggs.

Extra thin Fine Noodles

Pasta from 12 quail eggs

Single package: **250 g**
 Number of packages in the pack: **24**
 Number of packs in a single layer: **8**
 Number of packs on a single pallet: **64**



Noodles

Pasta from 12 quail eggs

Single package: **250 g**
 Number of packages in the pack: **20**
 Number of packs in a single layer: **6**
 Number of packs on a single pallet: **48**



Thread

Pasta from 12 quail eggs

Single package: **250 g**
 Number of packages in the pack: **20**
 Number of packs in a single layer: **6**
 Number of packs on a single pallet: **48**



Polmak
MAKARONIARNIA
TAK, JAK LUBIĘ



SWEET?



SALTY?



Gigli

Egg pasta

Single package: **400 g**
 Number of packages
 in the pack: **12**
 Number of packs
 in a single layer: **9**
 Number of packs
 on a single pallet: **63**



Farfalle

Egg pasta

Single package: **400 g**
 Number of packages
 in the pack: **12**
 Number of packs
 in a single layer: **9**
 Number of packs
 on a single pallet: **63**



Penne

Egg pasta

Single package: **400 g**
 Number of packages
 in the pack: **12**
 Number of packs
 in a single layer: **9**
 Number of packs
 on a single pallet: **63**



Cavatappi

Egg pasta

Single package: **400 g**
 Number of packages
 in the pack: **12**
 Number of packs
 in a single layer: **9**
 Number of packs
 on a single pallet: **63**



Hearts

Egg pasta

Single package: **400 g**
 Number of packages
 in the pack: **12**
 Number of packs
 in a single layer: **9**
 Number of packs
 on a single pallet: **63**



Farfalline

Egg pasta

Single package: **400 g**
 Number of packages
 in the pack: **12**
 Number of packs
 in a single layer: **9**
 Number of packs
 on a single pallet: **63**



Mixed shapes

Egg pasta

Single package: **400 g**
 Number of packages
 in the pack: **12**
 Number of packs
 in a single layer: **9**
 Number of packs
 on a single pallet: **63**



Spaghetti

Egg pasta

Single package: **400 g**
 Number of packages
 in the pack: **12**
 Number of packs
 in a single layer: **9**
 Number of packs
 on a single pallet: **63**



Linguine

Egg pasta

Single package: **400 g**
 Number of packages
 in the pack: **12**
 Number of packs
 in a single layer: **9**
 Number of packs
 on a single pallet: **63**



GI Pasta

38



GI PASTA is the only pasta on the market with specified GI 38, thanks to the carbohydrates with a low glycaemic index and high protein content. It helps you feel saturated for longer and maintains a stable blood sugar level. Our pasta is suitable for diabetics and people who care about a healthy body weight.

LUPINE FLOUR

- lowers GI

DURUM FLOUR

- makes pasta light - coloured
- gives it a traditional flavour
- keeps perfect form after cooking

OAT FIBER

- supports intestinal peristalsis
- helps control the level of insulin in the blood

Find out more at :



www.gipasta.com

A daily 100 g portion cooked pasta is sufficient to obtain the effect in accordance with the claims. A balanced diet and an active lifestyle have a positive effect on health.

Your favorite guilt-free pasta

Compared to 100% durum pasta, 100g of cooked GI PASTA 38 contains:

12g

LESS
CARBOHYDRATES

32%

MORE
PROTEIN

112%

MORE
FIBER

Designed for everyone:



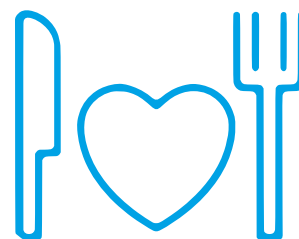
DIABETICS



PATIENTS WITH
INSULIN RESISTANCE



ATHLETES



CONSCIOUS
CONSUMER

Fusilli

Durum wheat flour (67,5%),
lupine flour (20%),
oat fiber (7,5%),
vital gluten (5%).

Single package: **250 g**
Number of packages
in the pack: **14**
Number of packs
in a single layer: **12**
Number of packs
on a single pallet: **84**

UNIT



BOX



Penne

Durum wheat flour (67,5%),
lupine flour (20%),
oat fiber (7,5%),
vital gluten (5%).

Single package: **250 g**
Number of packages
in the pack: **14**
Number of packs
in a single layer: **12**
Number of packs
on a single pallet: **84**

UNIT



BOX



Whole Grain



WHOLE GRAIN PASTAS

In response to customers' expectations, we have created the line of whole grain pastas in the most popular shapes.

"Whole-grain from Ludwin" pasta is made from durum-wheat flour obtained from whole grain milling process. Grinding the bran, germ, and endosperm of the grain results in this flour containing more nutrients than white flour. Milling of the whole grains makes wholemeal pastas darker than traditional ones made from the common pasta flour.

The bran contains a valuable fibre, which is essential for the proper functioning of digestive system. The whole grain pasta made from durum wheat has 4-times more fibre than white-flour products. One serving (100 g) provides as much as 44% of recommended daily allowance of fibre.

Durum wheat flour has a lower GI, so that a serving of whole-grain pasta gives a feeling of satiety for longer. With its high content of high-quality gluten, pasta made from semolina does not stick together and is al dente after being boiled.

Whole Grain

Penne

Whole grain noodles
100% durum

Single package: **400 g**
Number of packages
in the pack: **12**
Number of packs
in a single layer: **10**
Number of packs
on a single pallet: **80**



Fusilli

Whole grain noodles
100% durum

Single package: **400 g**
Number of packages
in the pack: **12**
Number of packs
in a single layer: **10**
Number of packs
on a single pallet: **80**



Ribbon Nests

Whole grain noodles
100% durum

Single package: **400 g**
Number of packages
in the pack: **8**
Number of packs
in a single layer: **8**
Number of packs
on a single pallet: **56**



Ribbons

Whole grain noodles
100% durum

Single package: **400 g**
Number of packages
in the pack: **8**
Number of packs
in a single layer: **8**
Number of packs
on a single pallet: **56**



Spaghetti

Whole grain noodles
100% durum

Single package: **400 g**
Number of packages
in the pack: **24**
Number of packs
in a single layer: **20**
Number of packs
on a single pallet: **60**



Rosolowe

Fine Noodles Rosolowy

Egg pasta

Single package: **250 g**

Number of packages
in the pack: **24**

Number of packs

in a single layer: **8**

Number of packs

on a single pallet: **64**



Narrow Ribbons Rosolowy

Egg pasta

Single package: **250 g**

Number of packages
in the pack: **24**

Number of packs

in a single layer: **8**

Number of packs

on a single pallet: **64**



Irregularly Cut Rosolowy

Egg pasta

Single package: **250 g**

Number of packages
in the pack: **24**

Number of packs

in a single layer: **8**

Number of packs

on a single pallet: **64**



Fusilli

Wheat flour

Single package: **400 g**

Number of packages

in the pack: **12**

Number of packs

in a single layer: **10**

Number of packs

on a single pallet: **70**



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Penne

Wheat flour

Single package: **400 g**

Number of packages

in the pack: **12**

Number of packs

in a single layer: **10**

Number of packs

on a single pallet: **70**



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The logo for Polmak Pasta Company is an oval with a red border. Inside the oval, the word "Polmak" is written in a red, cursive script font. Below "Polmak", the words "PASTA COMPANY" are written in a smaller, red, sans-serif font.

Polmak

PASTA COMPANY

Name of the company:

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Domowego**

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