



Welcome to the
world of pasta

CATALOGUE POLMAK



Family business

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, Polmak has been progressively transformed into dynamically developing company with more than 130 people. For over 30 years, it 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. Despite this expansion, 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, transforming it into an innovative company and a significant player on the Polish pasta market. In 2021, there was a succession of power in the company, and Dominik took over 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.

Firm

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 home-made one.

POL-MAK also offers main course pasta made from durum wheat and eggs in unique shapes like hearts and gigli. The traditional taste of pasta is also captured in our functional GIPASTA, with a glycemic index of just 38 — specially designed for people living with diabetes.



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 lies in the traditional pasta we produce using an old, time-tested homemade recipe. This recipe is what gives our pasta its unique, delicate flavor and distinctive texture.

Following the example of our grandmothers and mothers, we begin by kneading the dough, using the traditional ratio of four eggs per kilogram of type 450 flour. We then roll out the dough, cut it, shape it in molds, and dry it. The only difference in our process is that we use modern machinery instead of the old pastry boards.

With our traditional pasta, we hope to take you on a journey back in time—to bring you the flavors of your childhood and the pasta lovingly made by your grandmother or mother. Our goal is to preserve that taste for the future, inviting your children to experience it as well.



Fine Noodles

Four egg noodles

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 noodles

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 noodles

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 Nests

Four egg noodles

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**



5 904025 000135

Ribbon Nests

Four egg noodles

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**



5 904025 000173

Ribbons

Four egg noodles

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**



5 908310 960876



Fine Noodles

Four egg noodles

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**



Traditional pasta – unique product

The first pasta on the polish 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 min.
50-year-old recipes, POL-MAK company uses the same ingredi-
ents 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 noodles

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 noodles

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 noodles

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 noodles

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**



Funghetti

Four egg noodles

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**



Squares

Four egg noodles

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**



Stars

Four egg noodles

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 noodles

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**



Grated Pasta

Egg noodles

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**





P A S T A

Happy Letters

Happy Letters

Four egg noodles

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**

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.



PACKING
WITH A
STRING





Spatzle

100% durum

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**



Rustic 6 Egg Yolks

Wheat flour, durum flour,
yolks

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: **42**





Irregularly Cut Fine Noodles

Four egg noodles

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

A pasta, that have no equais threads.

POL-MAK 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 noodles

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 noodles

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: **46**



Irregularly Cut Noodles

Four egg noodles

Single package: **750 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 from Ludwin

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.

Quail Egg

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**





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**



5 908310 961859

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**



5 908310 961910

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**



5 908310 961934



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**



5 908310 962306

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**



5 908310 962108

Linguine

Egg pasta

Single package: **400 g**

Number of packages

in the pack: **32**

Number of packs

in a single layer: **16**

Number of packs

on a single pallet: **64**



5 908310 961972





TRADITIONAL PASTA

Just as I Like

Thread

Egg noodles

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**



5 908310 963846

Noodles

Egg noodles

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**



5 908310 963860



GI Pasta 38

GI PASTA is the only scientifically tested light-colored pasta with a low glycemic index (GI 38) available on the market. It contains oat beta-glucans, which help moderate the rise in blood sugar spikes after meals. Therefore, it is an excellent choice for people managing blood sugar levels and those who care about a healthy body weight. The high protein content supports muscle growth, making this pasta suitable for athletes.

LUPIN FLOUR

- helps lower the pasta's GI
- increases protein content
- raises the fiber content in the product

DURUM FLOUR

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

OAT BETA-GLUCANS

- regulate blood sugar levels



FIND OUT MORE AT
WWW.GIPASTA.COM



A daily portion of 100 g of cooked pasta is sufficient to obtain the effects in accordance with the claims. To be enjoyed as part of a healthy balanced diet and active lifestyle.

YOUR FAVORITE GUILT-FREE PASTA

GI PASTA : DESIGNED FOR EVERYONE



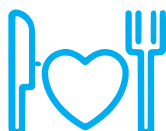
DIABETICS



PATIENTS WITH
INSULIN RESISTANCE



ATHLETES



CONSCIOUS
CONSUMER

Spaghetti

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

Single package: **250 g**

Number of packages
in the pack: **30**

Number of packs
in a single layer: **20**

Number of packs
on a single pallet: **80**





Fusilli

Durum wheat flour (67,5%), lupine flour (20%), oat fibre (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**



5 908310 963181

Penne

Durum wheat flour (67,5%), lupine flour (20%), oat fibre (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**



5 908310 963167

Filini

Durum wheat flour (67,5%), lupine flour (20%), oat fibre (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**



5 908310 963716



Power Pasta fusilli

protein pasta

Single package: **250 g**

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

Number of packs
in a single layer: **20**

Number of packs
on a single pallet: **84**



Power Pasta penne

protein pasta

Single package: **250 g**

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

Number of packs
in a single layer: **20**

Number of packs
on a single pallet: **84**



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**



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**



Fine Noodles Rosolowy

Egg noodles

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 noodles

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: **42**



Irregularly cut Noodles Rosolowy

Egg noodles

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: **42**





Nasz makaron

Fine Noodles

Wheat flour

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

Wheat flour

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: **42**





Pressed pastas

Classic pastas are a product of a successful marriage of domestic high-quality ingredients and modern Western production technologies. They are characterized by fancifulness of forms and guarantee unforgettable taste experiences. They owe their taste qualities to the real Italian machines, whereas the taste advantages to the excellent Polish pasta flour we use in the course of production process.

Spaghetti

Wheat flour, durum flour

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: **80**



Fusilli

Wheat flour, durum flour

Single package: **400 g**

Number of packages

in the pack: **12**

Number of packs

in a single layer: **12**

Number of packs

on a single pallet: **108**



Penne

Wheat flour, durum flour

Single package: **400 g**

Number of packages

in the pack: **12**

Number of packs

in a single layer: **12**

Number of packs

on a single pallet: **108**



Spaghetti

Wheat flour

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**



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**



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**



Fusilli

Wheat flour

Single package: **1 kg**

Number of packages

in the pack: **9**

Number of packs

in a single layer: **3**

Number of packs

on a single pallet: **51**



Penne

Wheat flour

Single package: **1 kg**

Number of packages

in the pack: **9**

Number of packs

in a single layer: **3**

Number of packs

on a single pallet: **51**





Name of the company:

Wytwórnia Makaronu
Domowego
POL-MAK S.A.

Address:

Post code/City: 21-075 Ludwin,

Street: Ludwin Kol. 58

phone +48 81 757 00 90

fax +48 81 757 03 30

pol-mak@pol-mak.pl

www.makaroniarniaPOLMAK.pl

www.Glpasta.com

