



*from Poland*

Welcome to the world of

*pasta*

product catalogue



# Carroll



Homemade Pasta Factory POL-MAK is one of the largest manufacturers of pasta in Poland. It was established in 1995 as a one-man business and has quickly evolved into a dynamically developing company with more than 130 people. POL-MAK sells its products not only throughout Poland, but also exports them to the Ireland, Germany, USA, Canada, Great Britain and Ukraine.

The history of the company is connected with Grzegorz Polak. Trained as a miner, he graduated from AGH University of Science and Technology and worked for two years in a mine. Then he built a greenhouse farm. After 15 years, he established POL-MAK company. A new production facility was built and put into use 1998. It is equipped with modern machinery that allows for introduction of new types of pasta. From year to year, the production has been increased and more and more people have been employed there. Initially, the factory produced about 300 kg of pasta per day, over time this number has been gradually increasing and now it is approx. 31 tons. We have been present in the same place – in Ludwin for 25 years and many of our employees boast more than 10 years of work experience.



Grzegorz Polak, CEO of POL-MAK S.A.



## Strength of tradition

Traditional recipe of grandmother Helena, wisdom and entrepreneurship of parents as well as modern management brought to the company by the sons, were the key to success.

Homemade Pasta Factory POL-MAK S.A. is a family business started in 1995 by Grzegorz and Róża Polak. The company was found in Ludwin, a small locality in the area of Łęczna-Włodawa Lake District, about 30 km away from Lublin. With this village the family is connected for over 100 years.

And for 25 years, POL-MAK combines experiences and knowledge of several generations.

### Homemade-like pastas

Traditional recipe of grandmother Helena, wisdom and entrepreneurship of parents as well as modern management brought to the company by the sons, were the key to success. The company specializes in the egg pasta. Skilful combination of modern production technology and traditional recipes makes tra-

ditional pasta from Ludwin similar to those which appeared on the tables of Polish housewives. The offer of the company includes also the Italian-style pasta – of durum wheat – as well as those processed by pressing pasta device, which helps us get most sophisticated shapes.

The company cares about the taste and quality to provide customers with pasta they know from the family home, so that each dish tastes like home.



*The company cares about the taste and quality to provide customers with pasta they know from the family home.*

## Tradition of grandmother Helena



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

The great-grandmother Helena always said that homemade pasta is made from eggs. On special occasions, she added saffron or turmeric to make it more colourful. Owing to her, our pastas were added to the List of Traditional Products of the Lubelskie Voivodeship, run by the Ministry of Agriculture and Rural Development and were awarded with the "JAKOŚĆ TRADYCJA" emblem, which only high-quality traditional products are able to receive.



Our factory in Ludwin



The production line of traditional pasta





Traditional  
pastas

## Traditional pastas

Our pride are traditional pastas, produced on the basis of an old and proven home recipe. It is here they owe their unique, delicate flavour and special consistency. Just like our grandmothers and mothers, we knead the dough, adding traditional four eggs per kilogram of flour (only of 450 type), roll out, cut, place in the mould and dry. The only thing that makes us different from traditional production is replacing old pastry boards with modern machines. By offering you our traditional pastas, we would like to invite you for a travel in time – to your childhood, to the days of taste of the pasta prepared by your grandmother or mother. In addition, we aim at preserving this taste and we would like to invite your children to savour 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**

Ilość opakowań zbiorczych  
na warstwie: **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





## Squares

### 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 market with  
“**Jakość Tradycja**” [“Quality Tradition”] certificate.

The “**Jakość Tradycja**” quality system is purpose  
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.

## 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**



5 908310 960197

## 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**



5 908310 960760

## 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**



5 908310 960500





# Traditional

## 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**



5 908310 962283

## Squares

Four egg noodles

Single package: **250 g**

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

Ilość opakowań zbiorczych  
na warstwie: **12**

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



5 908310 961217





## Stars

### Four egg noodles

Single package: **250 g**

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

Ilość opakowań zbiorczych  
na warstwie: **14**

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



5 908310 960487

## 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**



5 908310 960463

## Grated Pasta

### 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**



5 904025 000081





# Happy Letters

## Happy Letters PASTA

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 during child's meal.

### Happy Letters

Four egg noodles

Single package: **250 g**

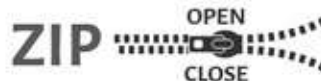
Number of packages  
in the pack: **16**

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

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



5 904025 000883







## Spaetzle

This is an excellent pasta which most resembles traditional homemade 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.



## Spaetzle

Durum egg noodles

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**







## 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 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**



5 908310 962153

## 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: **48**



5 908310 962368







## 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**



5 908310 962054

## 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**



5 908310 961439

## 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**



5 908310 961415







TAK, JAK LUBIĘ

SWEET  
OR SALTY?





## Gigli

### Durum egg

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

### Durum egg

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

### Durum egg

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

Durum 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

Durum 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**





PASTA

# Just as I like!

## Farfalline

Durum 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

Durum 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**







Whole grain  
pasta

## Whole grain pastas

In order to meet the expectations of Customers, we have created the line of whole grain pastas in the most popular forms. "Whole-grain from Ludwin" pasta is made from durum-wheat flour obtained from whole grain milling process. Milling of grain's rind, core and germ makes the flour contains more nutritional ingredients, compared with the white flour. Milling of the whole grains makes wholemeal pastas darker than traditional ones made from the common pasta flour. The rind 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.



## 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**





# Whole-grain

## Farfalle

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**



# Whole-grain

## 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**





## Gigli

Pasta made of mix flours:  
75% durum, 20% barley, 5%  
amaranth

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**



**High fibre content! 38% NRV\***

Facilitates the proper functioning of bowels.

**High zinc content . 35% NRV\***

Takes care of healthy hair, skin, and nails.

**High magnesium content. 36% NRV\***

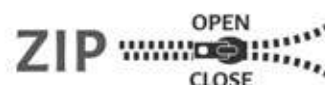
Reduces tiredness and fatigue.

**An iron source. 28% NRV\*.**

Supports correct energy metabolism.

**High phosphorus content. 50% NRV\***

Takes care of healthy bones.



\*Nutrient Reference Value for an average adult (8400 kJ/ 2000 kcal)  
For an effect consistent with the claims, it is sufficient to consume  
1 serving (100g) of the pasta per day. A balanced diet and an active  
lifestyle positively affect health.

FUNCTIONAL PASTA

# Super Grain

## Penne

Pasta made of mix flours:  
75% durum, 20% millet, 5% flax

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**



**A protein source! 28% NRV\***

Helps maintain muscle mass.

**A potassium source. 23% NRV\***

Facilitates the proper functioning of the muscles.

**An iron source! 28% NRV\***

Supports correct energy metabolism.

**High phosphorus content. 50% NRV\***

Takes care of healthy bones.



\*Nutrient Reference Value for an average adult (8400 kJ/ 2000 kcal)  
For an effect consistent with the claims, it is sufficient to consume  
1 serving (100g) of the pasta per day. A balanced diet and an active  
lifestyle positively affect health.





# Al Dente

## Al Dente

AL DENTE is a line of pasta which has been created for taste seekers. Created exclusively on the basis of semolina, i.e. flour from durum wheat.

Due to high content of high-quality gluten, the semolina pasta is not sticky and remains AL DENTE after cooking. We use a traditional bronze press to form the shape of our pasta, ensuring it is rough in order to greatly absorb sauces and spices. Lasagne and Cannelloni are types of pasta used in the Italian cuisine as starters or as a part of the main course. They perfectly match various types of stuffing, taste well baked in sauces as well as served cold.

## Lasagne

100% durum

Single package: **500 g**

Number of packages  
in the pack: **12**

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

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



## Cannelloni

100% durum

Single package: **250 g**

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

Number of packs  
in a single layer: **9**

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







## 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

Durum, 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: **80**



5 904025 000708





## Fusilli

Durum, wheat 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**



5 904025 000241

## Frills

Durum, 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: **90**



5 904025 000265



# Pressed pastas

## Penne

Durum, wheat 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**



5 904025 000692

## Elbows

Durum, wheat 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**



5 904025 000159







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Domowego

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