



FOR THE MARKETING SURVEY AND FOR A DIRECT CONTACT WITH OUR CUSTOMERS, WE HAVE A COMPANY'S SALES PLACE IN PRAGUE 5. WE USE THE INFORMATION OBTAINED HERE TO ENLARGE OUR OFFER AND TO DEVELOP NEW PRODUCTS.

THE TEAM OF EMPLOYEES OF THE COMPANY PROGAST IS LOOKING FORWARD TO CO-OPERATING WITH YOU!

www.progast.eu

Progast spol. s r.o.
Czech Republic
 Dukelské nám. 30/6
 693 01 Hustopeče
 Phone: +420 519 411 285
 Fax: +420 519 413 071
 E-mail: progast@progast.cz
www.progast.cz

Distributor:

Progast spol. s r.o.
Slovakia
 Krajinská cesta 18
 821 07 Bratislava
 Phone: +421 243 410 990
 Fax: +421 243 191 106
 E-mail: progast@progast.sk
www.progast.sk



... SPICE OF YOUR KITCHEN



WE SUPPLY OUR PRODUCTS TO A WIDE RANGE OF CUSTOMERS IN THE FOOD INDUSTRY, PRODUCERS OF PRE-PACKAGED FOOD AND READY-TO-USE HEAT-PROCESSED FOOD AND PURCHASERS IN THE FIELD OF GASTRONOMY, CATERING AND RETAIL.

WE DEVELOP AND SUPPLY SPECIFIC PRODUCTS ACCORDING TO THEIR FURTHER APPLICATION FOR EACH TARGET GROUP.

CONSULTANCY AND TECHNOLOGICAL SERVICE WHICH RESPONDS TO SPECIFIC REQUIREMENTS AND WHICH IS PERFORMED DIRECTLY WITH THE CUSTOMER OR IN TRAINING CENTRES OF OUR COMPANY IN MODLETICE AND HUSTOPEČE FORM A PART OF OUR RELATIONSHIP WITH THE CUSTOMER.

NATURAL SPICES AND HERBS

COMPLETE ASSORTMENT IS IMPORTED FROM ALL OVER THE WORLD. LABORATORY TESTS ENSURE HEALTH HARMLESSNESS AND REQUIRED QUALITY OF INDIVIDUAL COMMODITIES.



SEASONING BLENDS

THEY ARE MIXED IN DIVERSE TRADITIONAL AND EXOTIC VARIATIONS OF FLAVOUR ON THE BASIS OF WELL-TRIED OR RECENTLY DEVELOPED FORMULAS, OFTEN ALSO ACCORDING TO THE SPECIFIC REQUIREMENTS OF THE CUSTOMER.



SUN

WE HAVE DEVELOPED A PRODUCT SERIES WITHOUT ANY ADITIVES (THE SO CALLED "E-NUMBERS") AS A RESPONSE TO THE NEW TRENDS IN THE SPHERE OF NUTRITION.

LIQUID MARINADES

PRODUCED WITHOUT CHEMICAL PRESERVATIVES ON THE BASIS OF SPICES AND VEGETABLE OIL THEY ARE STAND-ALONE FLAVOUR ENHANCERS. THEY ARE DISTINGUISHED BY LOW DOSAGE AND WIDE SPECTRUM OF USAGE: FOR GRILLING, ROASTING OR STEWING.

SEASONED MARINADES

IN POWDER ARE SUPPLIED IN MANY FLAVOUR VARIATIONS; THEY CAN BE PURCHASED EITHER IN THE POWDER FORM OR AS AN EMULSION OF WATER AND OIL. THEY ARE PARTICULARLY SUITABLE FOR THE TRADITIONAL GRILLING METHOD.



INSTANT BOUILLONS AND SAUCES (ALSO IN THE FORM OF AN OIL PASTE)

THEY ARE DISTINGUISHED BY SIMPLICITY AND EFFICIENCY OF PREPARATION, VARIABILITY OF APPLICATION IN A WIDE ARRAY OF GASTRONOMIC FACILITIES AND PRODUCTION OF PRE-PACKAGED FOOD AND PRE-COOKED MEALS. THE NATURE IDENTICAL INGREDIENTS USED FOR THE PREPARATION ENDOW THE READY MEALS WITH THE HOME-COOKED FLAVOUR.



COATING PRODUCTS

A WIDE RANGE OF BATTERS AND BREAD CRUMBS COATINGS VARYING IN COLOUR, SIZE OF GRAINS AND TASTE. THEY ARE SUITABLE FOR COATING MEAT OF ALL KINDS, CHEESE, VEGETABLE, FRUIT, ETC.

FLAVOUR ENHANCERS, TECHNOLOGICAL AND AUXILIARY AGENTS

THEY ENSURE THE REQUIRED QUALITY OF READY MEALS AND SAVE WORK, ENERGY AND INGREDIENTS.

