



# PROGAST

has been focusing on meat producers since its establishment in 1991: especially on large and small-scale producers of meat products and tins and on pre-packaged food producers. It supplies products to wholesale and retail customers from its own warehouses and also via a dealer distribution network at home as well as abroad.

These activities are ensured by Prokast by means of constant contact with the customers and their needs, permanent application of state-of-the-art trends in the food technologies and gastronomic techniques in everyday common practice and during the development and purchasing of ingredients.

The company provides technological service for its customers in the form of preparing and delivering formulas, initial trainings of the staff directly in the producing plant, on special trainings or by means of consultations, etc. If so desired by the customer, Prokast prepares new technological methods and production programmes (such as programmes for decreasing the production costs, dietary products and products for children, new products in general, bio-programme, etc.).

All of the delivered additives, including all purchased ingredients from the well-tried and renowned suppliers, are subject to thorough quality inspections. Modern machinery, perfect sanitary conditions of the production and storage, laboratory inspections, usage of approved and continually tested additive production formulas all comply with the certification according to the ISO 9001 quality management standards and the principles of the Hazard Analysis and Critical Control Point (HACCP) system. Prokast lays great emphasis on the development and laboratory control of the products and inspection of the incoming ingredients and finished products. The inspections are carried out by specially equipped laboratories with respect to the microbiological, chemical and physical characteristics of the products.



[www.prokast.eu](http://www.prokast.eu)

**Prokast 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: [prokast@prokast.cz](mailto:prokast@prokast.cz)  
[www.prokast.cz](http://www.prokast.cz)

**Distributor:**

**Prokast spol. s r.o.**  
**Slovakia**  
Krajinská cesta 18  
821 07 Bratislava  
phone: +421 243 410 990  
fax: +421 243 191 106  
e-mail: [prokast@prokast.sk](mailto:prokast@prokast.sk)  
[www.prokast.sk](http://www.prokast.sk)

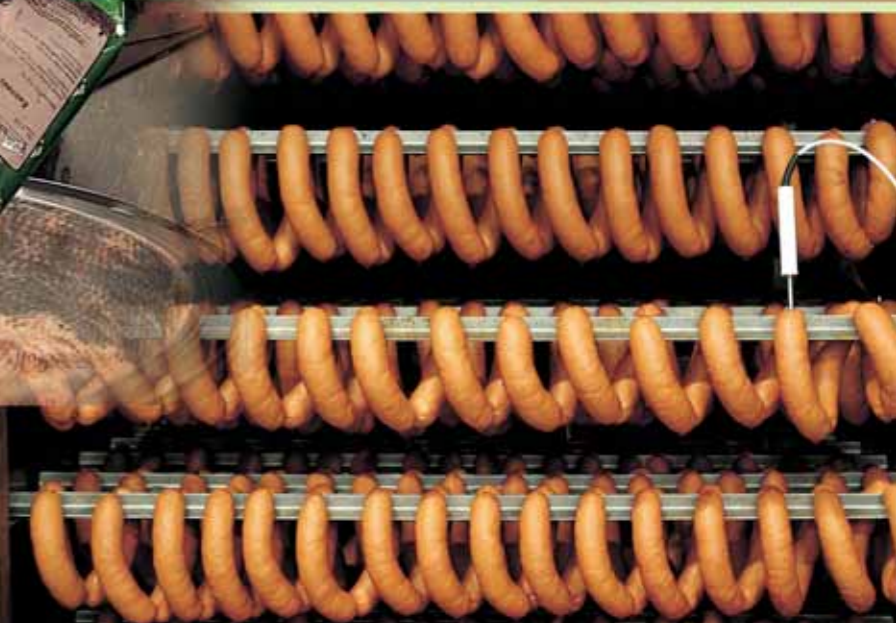
© 2007, PROGAST s.r.o. copying and distributing of text and picture materials prohibited, made by GRAWEB s.r.o. [www.graweb.com](http://www.graweb.com)



# MODERN TECHNOLOGIES TRADITIONAL AND NEW FLAVOURS

## PROGAST

- SUPPLIER OF ADDITIVES AND SPICES FOR THE INDUSTRIAL AND SMALL-SCALE MEAT PRODUCTION.
- PROVIDER OF TRADITIONAL OR MOST UP-TO-DATE MANUFACTURING METHODS.



## WE OFFER THE FOLLOWING TECHNOLOGICAL ADDITIVES AND SPICE BLENDS

FOR MEAT PRODUCTS AND TINS:

NATURAL SPICES AND SPICE EXTRACTS

SPICE BLENDS, INCLUDING MIXTURES FOR DECORATIVE PURPOSES



### KUTERMIX

group of technological additives and spices for the production of soft salamis, small and roasted meat products



### PRO HAM

group of products designed for the production of stewed or cooked ham, injection brine agents for the production of smoked meat and specialties



### PRO SALAMI, PRO STARTER

group of technological additives and bacterial starting cultures designed for the production of heat-processed or raw maturing meat products



### PRO PATÉ, PRO KON

group of products designed for the production of preserved and pasteurized patés, tins, lunchmeats and meats in their own juice

### PRO GEL, PRO STABIL

group of technological additives, thickening agents and emulsifiers designed for the production of chopped and soft salamis and fine meat products

### BACSTAB

group of preservatives and products for extending the durability of all groups of meat products and tins

**WEIGH – MEASURE – COUNT – KNOW  
– CONTROL – EVALUATE**

The activity of Prokast is directed by these principles. The fulfilment of these principles together with elaborating the goods delivery logistical system from the warehouses in different regions close to the customers facilitate the fulfilment of the corporate objectives:

WE WANT TO BE A SUCCESSFUL SUPPLIER OF ADDITIVES FOR SATISFIED CUSTOMERS.

