



# Polven<sup>®</sup>

FOODS

2025





## WHY US

### QUALITY THAT'S PROVEN

We maintain BRCGS 9.0 standards and use only EU-certified ingredients. No shortcuts, no compromises.

### PARTNERSHIPS THAT LAST

Good relationships take time. That's why we focus on working together for the long haul.

### SOLUTIONS THAT WORK FOR YOU

Need a specific mayonnaise for your recipe? Looking for a unique filling? We'll help you develop exactly what you need, whether it's tweaking an existing product or creating something new from scratch.

### DELIVERY YOU CAN TRUST

When you need it means when you need it. Our production and delivery system is built around getting your orders to you right on time, every time.



**BRCGS**

Food Safety

CERTIFICATED

## ABOUT US

Since 1998, we've been perfecting what professional kitchens need most. Over the years, we've mastered mayonnaise, sauces, condensed milk, and sweet fillings that deliver every time.

Today, we're a leading producer in the Baltics, trusted from local restaurants to European food manufacturers. Because quality speaks for itself, and good partnerships last.







## Condensed milk

We are the only condensed milk producer in Estonia, making traditional sweetened, chocolate, and caramel varieties.

We use local milk and focus on maintaining consistent quality. Our products stay stable during storage with minimal sugar crystallization and work well in commercial bakeries, ice cream production, and confectionery manufacturing.



## Mayonnaise

Quality and homemade taste are our guiding lights.

Our flagship Provençal recipes are based on the historic composition of this mother-sauce.

Made with local rapeseed oil and eggs, our mayonnaise selection fat content ranges from 10% to 67%.



## HoReCa

Our facilities maintain BRCGS 9.0 certification and we will gladly help you create your Special sauce according to your requirements.

We offer practical solutions for both small restaurants and large food service operations, with technical support when you need it.

## OUR VALUES

### QUALITY

We stick to proven recipes and never cut corners.

### INSPIRATION

Great flavors make people happy. Every customer helps us work better.

### RELIABILITY

Everyone here has the same job: making sure you get exactly what you need, when you need it.



# Mayonnaise



## Mayonnaise LIGHT

FAT	ALLERGENS	SPECIFIC	USAGE
20%	mustard eggs	lactose free	salads dressings snacks fish



## Mayonnaise DECORATIVE

FAT	ALLERGENS	SPECIFIC	THERMO-STABILITY	USAGE
45%	mustard eggs	lactose free	+	salads snacks street food



## Mayonnaise ORIGINAL

FAT	ALLERGENS	THERMO-STABILITY	USAGE
50%	mustard eggs milk	+	salads snacks street food meat fish dressings



## Mayonnaise MASTER

FAT	ALLERGENS	THERMO-STABILITY	USAGE
67%	mustard eggs milk	+	salads snacks street food meat fish



## Mayonnaise CLASSIC

FAT	ALLERGENS	SPECIFIC	THERMO-STABILITY	USAGE
67%	mustard eggs	lactose free	+	salads dressings snacks street food meat fish



## Mayonnaise REAL

FAT	ALLERGENS	THERMO-STABILITY	USAGE
72%	mustard eggs milk	+	salads snacks street food meat fish



## Mayonnaise VEGAN

FAT	ALLERGENS	SPECIFIC	USAGE
40%	mustard	lactose free	salads dressings snacks street food



Sauces










CAESAR sauce

FAT	ALLERGENS	SPECIFIC	USAGE
60%	 mustard  eggs  milk  fish	 lactose free	 salads  snacks  street food  meat  fish










CHEESE sauce

FAT	ALLERGENS	THERMO-STABILITY	USAGE
45%	 eggs  milk		 snacks  street food  meat  fish



GARLIC sauce

FAT	ALLERGENS	USAGE
35%	 eggs  milk	 salads  snacks  street food  meat  fish



BBQ sauce

FAT	ALLERGENS	USAGE
36%	 eggs  milk	 snacks  street food  meat  grill














# Condensed milk



## Sweetened CONDENSED MILK









### PROPERTIES

FAT 8%	Classic recipe	Suitable for freezing, mixing, heating and caramelization				Low crystallization of sugars during storage, incl. in products			
USAGE									
	creams	fillings	toppings	sweets	candies	ice-creams	milk desserts	caramel	toffies



## Sweetened CONDENSED MILK with chocolate






### PROPERTIES

FAT 8%	Cocoa	Suitable for freezing, mixing, heating and caramelization				Low crystallization of sugars during storage, incl. in products								
USAGE														
	creams		fillings		toppings		sweets		candies		ice-creams		milk desserts	



## Sweetened CONDENSED MILK filling






### PROPERTIES

FAT 8%	Palm fat RSPO	Suitable for freezing, mixing, heating and caramelization	Low crystallization of sugars during storage, incl. in products				
USAGE	<div><div> creams</div><div> fillings</div><div> toppings</div><div> sweets</div><div> candies</div></div>						



## Caramelized sweetened CONDENSED MILK




### PROPERTIES

FAT 8%	Classic recipe	Dense structure	Low crystallization of sugars			Suitable for freezing
USAGE						
	 waffles	 cookies	 ice- creams	 milk desserts	 ONLY for soft texture cream	



## Caramelized sweetened CONDENSED MILK with stabilizers





### PROPERTIES

FAT 8%	For	Stable structure during long-term mixing (use of dispensers)	Low crystallization of sugars	Suitable for freezing. Thermostable at up to 200 °C
USAGE				
		confectionary	bakery	dairy industry



## Caramelized CONDENSED MILK analog product with palm fat

### PROPERTIES





FAT 12%	Palm fat RSPO	Dense structure	Low crystallization of sugars	Suitable for freezing. Before dosing it can be heated to 30-35 °C
USAGE	<div><div></div><div>waffles</div></div> <div><div></div><div>cookies</div></div> <div><div></div><div>nuts</div></div> <div><div></div><div>fat-based or milk-based creams</div></div>			



## Sweet fillings







### Cream **CARAMEL**

#### PROPERTIES

FAT 22%	Ready to use as cream	Very dense structure	Low water activity	Low crystallization of sugars	Suitable for freezing
USAGE	 waffles  cookies  cakes  pancakes				




### Salted **CARAMEL**

#### PROPERTIES

FAT 10%	Stable structure during long-term mixing (use of dispensers)	No crystallization of sugars
USAGE	 candies  chocolate  ice-creams  milk desserts  cakes  pancakes	




### Thermostable **CARAMEL**

#### PROPERTIES

FAT 10%	Palm fat RSPO	Soft structure	Low crystallization of sugars	Thermostable at up to 200-220 °C
USAGE	 bakery  cakes  pastries			

### Thermostable **VANILLA**

#### PROPERTIES

FAT 10%	Palm fat RSPO	Soft structure	Low crystallization of sugars	Thermostable at up to 200-220 °C
USAGE	 bakery  cakes  pastries			





## PACKAGING FOR B2B AND HORECA

## BAG IN BOX ADVANTAGES

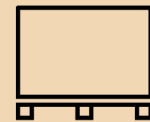
### WE OFFER DIFFERENT PACKAGING SOLUTIONS:



**BUCKET**  
5 kg, 10 kg



**BAG-IN-BOX**  
5 l, 10 l, 20 l

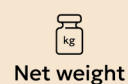


**CONTAINER**  
1000 kg



**DOY-PACK**  
200 – 1000 g

### PACKAGING PALLETIZATION AND STORAGE CONDITIONS



Net weight



units/pallet



storage

#### MAYONNAISES AND SAUCES

	doy-pack	0,75	720	9 months +2...+12°C	6 months +12...+20°C
	bucket	5	108	6 months +2...+12°C	4 months +12...+20°C
		10	55		
	bag in box	10	50	9 months +2...+12°C	6 months +12...+20°C

#### SWEETENED CONDENSED MILK

	doy-pack	1	720	6 months +2...+10°C	4 months +18...+20°C
	bucket	6.5	90	4 months +2...+10°C	3 months +18...+20°C
		13	55		
	bag in box	14	50	6 months +2...+10°C	4 months +18...+20°C
	container	1000		6 months +2...+10°C	4 months +18...+20°C

#### CONDENSED MILK FILLING

	doy-pack*	0,75	720	9 months +2...+10°C	6 months +18...+20°C
	bucket	6.5	90	9 months +2...+10°C	6 months +18...+20°C
		13	55		
	bag in box*	14	50	9 months +2...+10°C	6 months +18...+20°C

\* only for Caramelized sweetened condensed milk, salted caramel, cream caramel

### A PROFESSIONAL AND ECO-CONSCIOUS CHOICE

For manufacturing, restaurant and cafe kitchens

#### STORAGE AND USE

- Hermetically sealed lid for safe storage
- Compatible with standard gastronorm containers and dispensers
- Product stays fresh for 14 days after opening
- Easy to portion and dispense as needed
- Space-efficient storage and handling
- Can be cut for rapid workflow or precision decorative work

#### FOR PRODUCTION

- To quickly dispense large amount of product, the package can be cut with a knife or scissors

#### MINIMIZE PRODUCT WASTE

- Easy to extract contents fully without direct hand-product contact
- Easy removal of remaining product with spatula

### THE BAG CAN BE USED AS PIPING BAG FOR CULINARY CREATIONS

Cut off the spout of the bag and apply the contents directly to the product.

### TOWARDS A GREENER FUTURE

As one of the largest producers of mayonnaise, sauces and condensed milk in the Baltic countries, we take environmental concerns seriously.

More than 200,000 buckets are sold annually to the HoReCa and manufacturing sector. This level of plastic use needs to be reduced.

The solution is BAG-IN-BOX packaging, which contains 7x less plastic than buckets. The reduction in packaging weight also means lower transport costs and carbon footprint.



### CONVENIENCE

- Barrier properties
- Space efficiency
- Lightweight
- Recyclability
- Customizable
- Reduced waste
- Freshness and flavor preservation



## NEW HORECA PRODUCT DEVELOPMENT



### WE ALSO OFFER

1. Packaging selection and optimization
2. Nutritional analysis
3. Labeling certification support (vegan, gluten-free, lactose-free)

### WE WORK WITH OUR PARTNERS CLOSELY TO REACH MUTUAL GOALS

- > Product development to partner specifications
- > Market adaptation of existing products
- > Packaging solutions
- > Technical assistance
- > Private label services



### WHEN DEVELOPING MAYONNAISES AND SAUCES, WE ADDRESS:

1. Product formulation for required texture, taste, and processing properties
2. Special requirements (vegan, reduced salt, free-range eggs)
3. Clean label options without E-additives

### WHEN DEVELOPING CONFECTIONERY FILLINGS, WE ADDRESS:

1. Product type (fillings, toppings, creams)
2. Base formulation:
  - > Fat selection: dairy, palm, coconut, other plant oils
  - > Sugar content: traditional, partially replaced, sugar-free
3. Special requirements (vegan, lactose-free)
4. Clean label options without E-additives





# Polven®

FOODS

## POLVEN FOODS OÜ

+372 518 3056

info@polvenfoods.ee

Altserve 31 31026,

Kohtla-Järve, Estonia

## PURCHASING

+372 5442 0027

ostud@polvenfoods.ee

## ACCOUNTING

raamatupidaja@

polvenfoods.ee

## DEV. AND MARKETING

ksenia.naumenko@

polvenfoods.ee

## SALES

+372 508 4163

retail@polvenfoods.ee

sales@polvenfoods.ee

## TAKING OF ORDERS

+372 341 4343

order@polvenfoods.ee

