

# katalog proizvoda

*ponuda za ugostiteljstvo*

# product catalog

*boreca assortment*





# Ledo

Danas je Ledo u čitavoj regiji, najveći proizvođač industrijskog sladoleda i najveći distributer smrznute hrane koji je 2008. godine proslavio svoj 50. rođendan. Usپoredno s rastom kompanije, Ledo je razvio snažan, vrlo pozitivan i prepoznatljiv imidž. Kupci ga doživljavaju kao veliku i snažnu, dinamičnu kompaniju koja nudi odlične, zdrave i nadasve ukusne proizvode. Ledo veliku pažnju posvećuje inovacijama i razvoju novih proizvoda, te svake godine lansira na desetke novih proizvoda; kako sladoleda tako i ostalih proizvoda smrznute hrane. Pravilno odabranom strategijom asortimana, pomno prateći svjetske trendove, Ledo osluškuje zahtjeve i želje svojih potrošača, a inovativnim rješenjima, ponudom proizvoda vrhunske kvalitete, kao i sustavnom gradnjom i jačanjem svojih brandova, Ledo svakodnevno zadovoljava potrebe svojih potrošača.

*Today, Ledo is, not only in Croatia, but also in the entire region, the largest manufacturer of industrial ice-cream and the largest distributor of frozen food that celebrated its 50th birthday in 2008. Together with the company growth, Ledo has developed a strong, very recognizable and positive image. Consumers perceive it as a large, strong and dynamic company, offering excellent, healthy and above all tasty products. Ledo pays a lot of attention to innovations and development of new products and each year places dozens of new products on the market, both ice-creams and other frozen food products. Through correctly selected assortment strategy and by carefully following the global trends, Ledo monitors requests and wishes of its consumers, through innovative solution and by offering high-quality products, as well as through a systematic development and strengthening of its brands, Ledo surpasses needs of many consumers everyday.*



Još od 1958. Ledo je sinonim za vrhunsku kvalitetu i najbolji sladoled.

Savršeni Ledo sladoled nastaje od najfinijih i najkvalitetnijih sastojaka koji u kombinaciji sa znanjem, iskustvom i dugogodišnjom tradicijom rezultiraju velikim zadovoljstvom svih vjernih potrošača.

**Ako nije savršeno, nije Ledo!**



*Vaš Gastro partner*



## Zakoračite u veličanstveni svijet sladoleda...

Sladoled je neizmjerno uzbudljiva slastica koju vrijedi stalno iznova otkrivati. Veseli malene i velike sladokusce, a fantastični i zadivljujući okusi iznenađenje su svakog puta iznova. Sustav upravljanja kvalitetom ISO-9001 te HACCP sustav sigurnosti namirnica jamstvo su sigurnosti i vrhunske kvalitete, a Ledo slastice prepozname su po svom iznimnom okusu, tradiciji i inovativnosti.

U širokom i raznovrsnom izboru Ledo ugostiteljskih sladoleda svaki ugostitelj pronaći će sve što mu je potrebno za pripremu atraktivnih sladolednih kupova, voćnih salata i koktela.

Kvaliteta i Vaše zadovoljstvo naš su imperativ.

## *Step into the magnificent world of ice cream...*

*Ice cream is an infinitely exciting dessert worth discovering again and again. Ice cream delights sweet-tooths both big and small, and the fantastic flavours will surprise you every time. The ISO 9001 quality management system and HACCP food safety systems guarantee the safety and premium quality of our products. Ledo desserts are recognized for their exceptional flavour, tradition and innovativeness.*

*With the wide and varied selection of Ledo HoReCa ice creams, restaurateurs are sure to find everything they need to prepare attractive ice cream cups, fruit salads and cocktails.*

*Quality and your satisfaction are our imperative.*



**Čokolada s komadićima**  
Chocolate with chocolate pieces  
6000 ml

**Vanilija**  
Vanilla  
6000 ml

**Stracciatella**  
Stracciatella  
6000 ml

**Chocomania**  
Chocomania  
6000 ml

tamna, mlijeca  
i bijela čokolada;  
dark, milk and  
white chocolate

**Banana split**  
Banana split  
6000 ml

čokolada, banana,  
vanilija;  
chocolate, banana,  
vanilla

**Lješnjak**  
Hazelnut  
6000 ml

**Punč**  
Punch  
6000 ml

**Pistacija**  
Pistachio  
6000 ml

**Tamna čokolada**  
Dark chocolate  
6000 ml

**Dalmacija**  
Dalmacija  
6000 ml

badem, mandarina  
lavanda;  
almond, mandarin,  
lavender

**Smoothie exotic**  
Smoothie exotic  
6000 ml

tropsko voće, jabuka;  
tropical fruits,  
apple



**Jagoda s komadićima**  
Strawberry with strawberry pieces  
6000 ml

**Višnja s komadićima**  
Sour cherry with sour cherry pieces  
6000 ml

**Malaga s grožđicama**  
Malaga with raisins  
6000 ml

**Šumsko voće s  
komadićima kupine**  
Wild berries with blackberry pieces  
6000 ml

**Limun s komadićima**  
Lemon with lemon pieces  
6000 ml

**Kokos s komadićima**  
Coconut with coconut pieces  
6000 ml

**Fior di latte**  
Fior di latte  
6000 ml

vanilija, mlijeko;  
vanilla, milk

**Tropico**  
Tropico  
6000 ml

limun, šumsko voće,  
zelena jabuka;  
lemon,  
wild berries,  
green apple

**Banana**  
Banana  
6000 ml

**Sladoled s Milka čokoladom  
i lješnjacima**  
ice cream with Milka chocolate and hazelnuts  
6000 ml



## Uživajte u tradicionalnim LEDO receptima

### Enjoy traditional ledo recipes

Poštjući tradicionalne recepture i prehrambene navike našeg podneblja, prateći trendove modernog i ubrzanih života, u našem assortimanu za svakoga se može naći ponešto. Pripremajući smrznuta tijesta od biranih i kontroliranih sastojaka, na raspolaganju je veliki izbor vrhunskih proizvoda. Sustav upravljanja kvalitete ISO-9001 te HACCP sustav sigurnosti namirnica jamče Vam sigurnost i kvalitetu naših proizvoda.

Ledo tijesta pružaju okuse tradicije, a svojom brzom i jednostavnom pripremom, te vrhunskom kvalitetom zadovoljila su očekivanja mnogih ugostitelja.

*We respect traditional recipes and the culinary customs of our region, while keeping in line with the trends of a fast, modern lifestyle. Our product line contains something for everyone. We prepare our frozen pastries from carefully selected, controlled ingredients, and offer a large selection of premium products. The ISO 9001 quality management system and HACCP food safety systems guarantee the quality and safety of our products.*

*Ledo pastries provide the flavour of tradition. With their quick and easy preparation, and top quality, they have surpassed the expectations of many caterers.*

# Tijesto Pastry





**Njoki**  
Italian Gnocchi  
2500 g



4 - 5 min



**Okruglice sa šljivama**  
Plum Dumplings  
50 g



cca 12 min



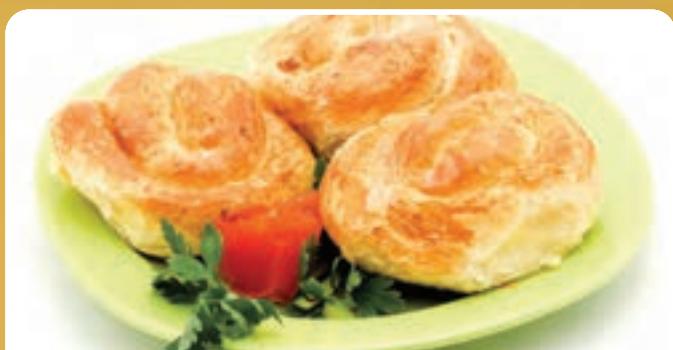
**Valjušci**  
Potato Gnocchi  
2500 g



5-6 min



3-4 min



**Krumpiruša**  
Potato Pie  
6000 g - 100g/kom.



sobna temp.  
10 min



250 °C

15-20 min

**Sirnica**  
Cheese Pie  
6000 g - 100g/kom.



sobna temp.  
10 min



250 °C

15-20 min

**Zeljanica**  
Spinach Pie  
6000 g - 100g/kom.



sobna temp.  
10 min



250 °C

15-20 min



**Zagorski štrukli**  
Cheese-Filled Thin Pastry  
(Zagorje strudel)  
100 g



cca 30 min



cca 15 min



**Torbice  
lješnjak**  
Hazelnut  
Slices  
40 g

Lisnato tijesto  
sa nadjevom  
od lješnjaka;  
Puff pastry with  
nougat filling



sobna temp.  
10-15 min



180 °C



**Danski kolac  
fermentirani 65 g**  
Danish Pastry  
fermented 65 g  
65 g



sobna temp.  
10-15 min



180 °C



**Pogačice sa sirom**  
Cheese-Filled Slices  
70 g



cca 25 min



**Mini Croissant  
fermentirani**  
Mini croissant, 35 g Fermented  
35 g

sobna temp.  
10-15 min



180 °C

**Mini Croissant  
lješnjak**  
Mini Croissant Hazelnut  
35 g

sobna temp.  
15 min



170 °C

**Mini Croissant  
marelica**  
Mini Croissant Apricot  
35 g

sobna temp.  
15 min



170 °C

**Croissant  
fermentirani**  
Croissant, Fermented  
70 g

sobna temp.  
15 min



170 °C

**Croissant marelica**  
Croissant Apricot  
73 g

sobna temp.  
15 min



170 °C

**Croissant čokolada**  
Croissant Chocolate  
75 g

sobna temp.  
15 min



170 °C



**Lisnato tijesto**  
Puff Pastry  
500 g

200 °C

**Lisnato tijesto**  
Puff Pastry  
1650 g

200 °C

**Savijača s višnjom***Sour Cherry Strudel*

100 g



cca 25-30 min

**Mini Ledolette kakao krem***Mini Ledolette Cocoa filling*

25 g



15-20 min

**Mini Ledolette iješnjak***Mini Ledolette Hazelnut filling*

25 g



15-20 min

**Mini Ledolette marelica***Mini Ledolette Apricot filling*

25 g



15-20 min

**Mini Ledolette vanilija***Mini Ledolette Vanilla filling*

25 g



15-20 min

**Mini Ledolette vanilija sa šumskim voćem***Mini Ledolette Vanilla And Wild Fruit*

25 g



15-20 min

**Mini Ledolette sa sirom***Mini Ledolette Cheese filling*

25 g



15-20 min

**Mini Ledolette pizza***Mini Ledolette Pizza filling*

25 g



15-20 min

**Ledolette marelica***Ledolette Apricot*

40 g



20-25 min

**Ledolette kakao krem***Ledolette Cocoa Filling*

40 g



20-25 min

**Ledolette višnja***Ledolette Sour Cherry*

40 g



20-25 min

**Pecivo bijelo***White rolls*

45 g



3 - 5 min

**Pecivo kukuruzno miješano***Corn rolls*

45 g



3 - 5 min

**Pecivo tamno***Dark rolls*

45 g



3 - 5 min

**Pecivo zrnato***Grainy rolls*

45 g



3 - 5 min

**Pecivo graham***Graham rolls*

45 g



3 - 5 min

# Ako nije savršeno, nije Ledo!



## Glavne prednosti smrznute hrane:

1. **Proizvodni procesi su strogo kontrolirani**, a za gotove proizvode se odabiru najkvalitetnije sirovine
2. **Dostupnost tijekom cijele godine** - jednostavnije planiranje raznovrsne i zdrave prehrane
3. **Skraćeno vrijeme pripreme** (štedi vaše vrijeme) - proizvodi su porcionirani i očišćeni te tako bitno skraćuju vrijeme pripreme najraznovrsnijih jela
4. **Smrzavanje**
  - prirodan način očuvanja svih kvalitetnih svojstava i sastojaka namirnica
  - postupkom dubokog smrzavanja sprječava se gubitak hranjivih vrijednosti i zaustavlja razvoj mikroorganizama

## *The major advantages of frozen food are:*

- 1. Production processes are strictly controlled and use only the top quality raw materials for finished products.*
- 2. Availability throughout the year - makes planning a diversified and healthy diet simpler.*
- 3. A shorter time of preparation (saves your time)*
  - the products are designed as servings and already cleaned to make the time of preparation as short as possible.*
- 4. Freezing:*
  - it is a natural way to preserve all good properties and ingredients of foodstuffs;*
  - the deep-freezing process prevents the loss of nutritional values and the growth of microorganisms.*

## POVRĆE

7 razloga da Vaš izbor bude Ledo smrznuto povrće:

1. Vrhunska kvaliteta
2. Široki assortiman baznog, mješavina povrća, krumpira
3. Dostupno je tijekom cijele godine
4. Očuvane su sve hranjive vrijednosti, tekstura i okus
5. Brza i jednostavna priprema (ušteda vremena)
6. Nema dodataka (bez aditiva, soli, šećera, vode)
7. Finalni stupanj obrade (nema otpada)

Ledo Vam predstavlja široki assortiman svježe ubranog i savršeno smrznutog povrća s najplodnijih polja. U našoj ponudi naći ćete sva Vaša najdraža povrća kao i široku paletu mješavina povrća koja će zadovoljiti Vašu kulinarSKU maštu. Naši proizvodi dostupni su Vam cijele godine bez odstupanja od inače vrhunske kvalitete. Ledo povrće u postupku obrade od polja do prodajnog mjesa prolazi strogu proceduru kontrole kvalitete, a u potpunosti je poštovan princip sljedivosti. Svojim trudom, razvojem svoje distributivne mreže i inovativnim rješenjima Ledo želi svojim kupcima omogućiti da imaju vrhunski proizvod tijekom cijele godine koji će biti pravovremeno dostavljen na prodajno mjesto.

## VEGETABLES

*There are seven reasons to choose Ledo frozen vegetables:*

- 1. Premium quality*
- 2. A wide selection of basic and mixed vegetables, potatoes*
- 3. Available year round*
- 4. Nutritional value, texture and flavour is fully preserved*
- 5. Quick and easy preparation (saving time)*
- 6. No additives (no additives, salt, sugar, water)*
- 7. Final processing level (no waste)*

*Ledo presents its wide selection of freshly picked and perfectly frozen vegetables from the most fertile fields. Our product line includes all your favourite vegetables, and a wide range of mixed vegetables and will satisfy your culinary imagination. Our products are available year round, without any deviations in their perfect quality. Ledo vegetables pass through strict quality control measures in their processing, from the field to the shop, and the principle of traceability is strictly adhered to. Through our efforts, the development of our distribution network and innovative solutions, Ledo aims to provide its customers with premium quality products year round, that will be delivered to the place of sale in a timely manner.*

Povrće  
Vegetables



**Povrće**\_ugostiteljska pakiranja

**Vegetables**\_HoReCa assortment



**Blitva list (briket)**  
Swiss chard leaf (pellet)

4 x 2500 g



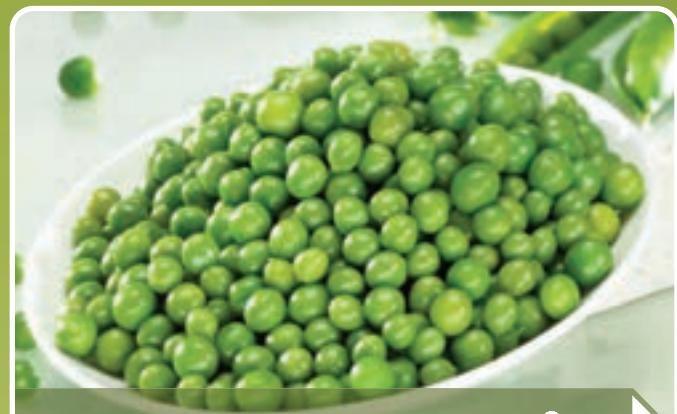
**Brokula**  
Broccoli

4 x 2500 g



**Cvjetača**  
Cauliflower

3 x 2500 g



**Grašak**  
Green peas

4 x 2500 g



**Kukuruz šećerac**  
Sweet corn

4 x 2500 g



**Luk kockice**  
Onion cubes

kockice 10x10 mm; cubes 10x10 mm

4 x 2500 g





**Baby mrkva**

*Baby carrots*

4 x 2500 g



**Mrkva kocka**

*Carrot cubes*

kockice 10x10 mm; cubes 10x10 mm

4 x 2500 g



**Mrkva rezana**

*Carrot sliced*

kolutíci, valovití rez; crinle cut

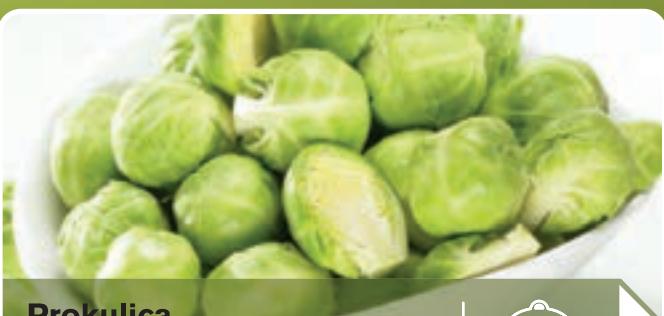
4 x 2500 g



**Mrkva Parisian**

*Carrot Parisian*

4 x 2500 g



**Prokulica**

*Brussels sprouts*

4 x 2500 g



**Špinat fino sjeckani (briket)**

*Spinach fine chopped (pellet)*

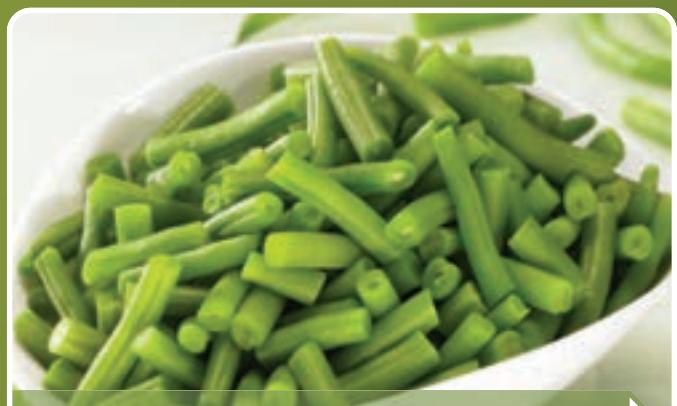
4 x 2500 g



**Špinat list (briket)**

*Spinach leaves (pellet)*

4 x 2500 g



**Mahuna zelena**

*French beans green*

3 x 2500 g



**Mahuna žuta**

*French beans yellow*

3 x 2500 g



**Mahuna zelena cijela**

*French beans green whole  
(pencil pod)*

4 x 2500 g



**Šparoge zelene**

*Asparagus green*

10 x 1000 g



**Bob**

*Broad bean*

4 x 2500 g



## Mješavine povrća\_ugostiteljska pakiranja

## Vegetables mix\_HoReCa assortment



**Šampinjoni rezani**

Button mushrooms sliced

4 x 2500 g



**Mješavina gljiva**

Mushroom mix

4 x 2500 g

Bukovača, šampinjoni, nameko gljiva, shiitake, vrganj; Oyster mushroom, button mushrooms, nameko mushrooms, shiitake, boletus.



**Medaljoni sa špinatom**

Spinach medalions

4 x 2500 g

Medaljoni od povrća pripremljeni od svjezeg špinata, mrkve, sira, heljde, luka i sjemenki sunčokreta, sa začinskim biljem u krušnim mrvicama.

Medallions of vegetables prepared from fresh spinach, carrots, cheese, buckwheat, onion and sunflower seeds, herbs with the breadcrumbs.



**Đuveč premium**

Gyuvetch Premium

4 x 2500 g

Luk sjeckani, mrkva kolutići, palidžan rezani, tikvica, paprika;

onion, carrot sliced, aubergine, gourd, paprika

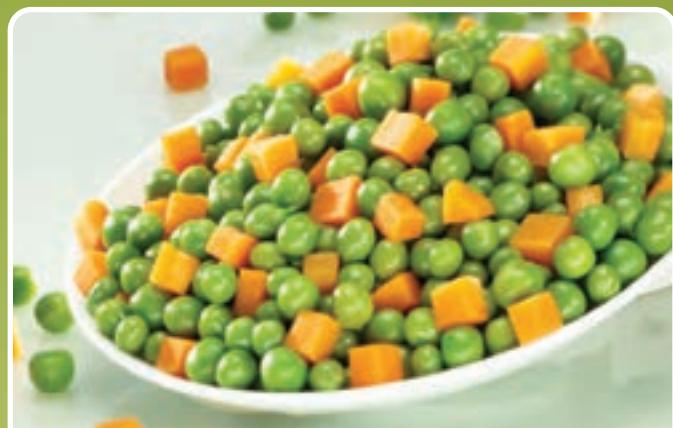


**Grill povrće**

Grill mix

4 x 2500 g

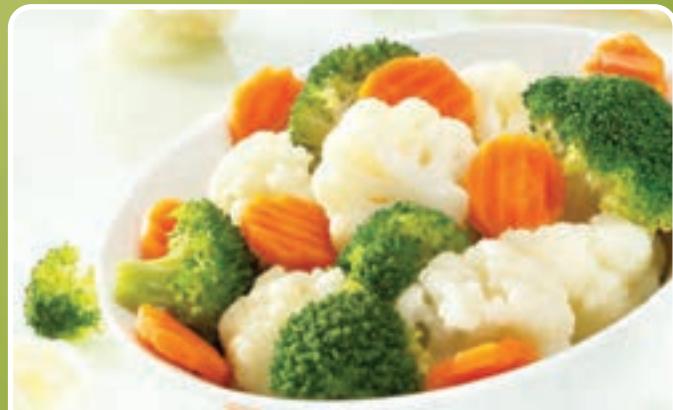
Ploške patlidžana, ploške tikvica, crvena paprika; sliced aubergines, sliced zucchini, grilled peppers



**Grašak - mrkva**

Green peas-carrot

4 x 2500 g



**Carska mješavina povrća**

Kaiser vegetables

4 x 2500 g

Cvjetača, brokula, mrkva rezana; Cauliflower, broccoli, carrot sliced





### Meksička mješavina Mexican mix

4 x 2500 g

Kukuruz šećerac, mrkva kocka, mahuna zelena, grašak, paprika kocka, crveni grah;  
Sweet corn, carrot cubes, french beans green, green peas, paprika, red kidney bean



### Povrće miješano za juhu

Soup vegetable mix  
4 x 2500 g

Mrkva kocka, cvjetića, rajčica kocka, persin kocka;  
Carrot cubes, cauliflower, tomato cubes, parsley cubes



### Kineska mješavina China mix

4 x 2500 g

Kupus rezani, poriluk, crvena i zelena paprika, ploske luka, bambus prutići, prutići mrkve, crne glijive, soja klice;  
White cabbage, leek slices, red and green pepper, onion slices, bamboshoots, shredded carrots, black fungus, peapods



### Povrće miješano za francusku salatu

Salad vegetable mix  
4 x 2500 g

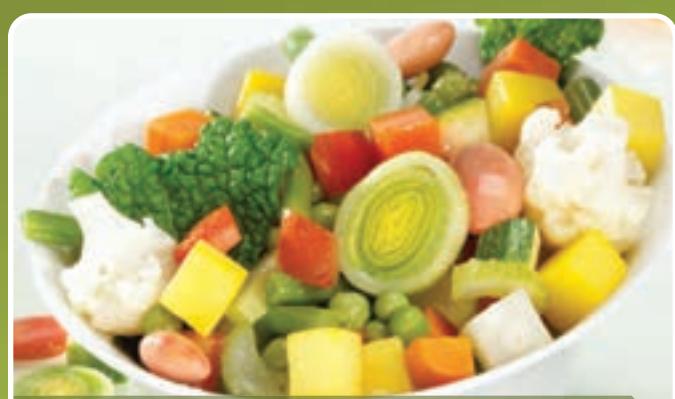
Grašak, mrkva, krumpir;  
Green peas, carrot cubes, potato cubes



### Proljetna mješavina povrća Spring mix

4 x 2500 g

Mrkva, grašak, krumpir, mahuna, luk;  
Carrot, green peas, potato, french beans green, onion



### Minestrone Minestrone mix

4 x 2500 g

Mrkva, poriluk, krumpir, rajčica, cvjetića, tikvica, stabljika celera, kupus, zelena mahuna, grašak, borlotti grah, korjen celera, persin;  
Carrot, leek, potato, tomato, cauliflower, gourd, celery, cabbage, french beans green, green peas, borlotti bean, celeriac, parsley



**Kroketi od krumpira**  
*Potato croquettes*

4 x 2500 g

**Pire krumpir**  
*Mashed Potato*potpuno gotov proizvod, priprema  
u konvektomatu, pećnici i mikrovalnoj;  
Ready product, preparation in  
convection oven, oven, microwave oven

4 x 2500 g

**Ploške mladog krumpira**  
*Early potato slices*

4 x 2500 g

**Pommes frites**  
*French Fries*

4 x 2500 g

**Pommes frites**  
**Julienne**  
*French Fries Julienne*

4 x 2500 g

krumpir  
tankog reza:  
6x6 mm;  
Cut size:  
6x6 mm**Pommes frites Fresco**  
*French Fries Fresco*

4 x 2500 g

Rez:  
9x9 mm;  
Cut size:  
9x9 mm**Pekarski krumpir**  
*Potato wedges*

4 x 2500 g

kriske mladog  
krumpira  
s korom;  
Wedges skin on



**Borovnica**  
*Blueberry*

4 x 2500 g



**Malina**  
*Raspberry*

4 x 2500 g



**Šumsko  
voće**  
*Wild fruit*

4 x 2500 g

crveni ribizl, jagoda,  
kupina, crni ribizl,  
malina, borovnica;  
red currant, strawberry,  
blackberry, black currant,  
raspberry, blueberry



**Višnja**  
*Sour cherry*

bez koštice;  
seedless

3 x 2500 g

*Voće  
Fruits*



## **Smrznuta morska riba i proizvodi\_ugostiteljska pakiranja**

U mediteranskoj zemlji poput naše, riba je temelj zdrave prehrane. Predstavlja prehrambenu namirnicu idealne nutritivne vrijednosti, čiji su glavni nositelji vosokovrijedne bjelančevine, nezasićene omega 3 masne kiseline, vitamini i minerali.

Kroz naš program, nudimo Vam veliki izbor morske i riječne zamrznute ribe, glavonožaca, rakova i školjkaša, te drugih plodova mora.

Leđo garantira visok stupanj kvalitete svojih proizvoda u svim fazama, od momenta primitka robe na skladištu do isporuke krajnjim protrošačima, sukladno HACCP i ISO standardima.

# Riba

*In Mediterranean nations such as ours, fish is the basis of a healthy diet. Fish is a food with ideal nutritional value, including high-quality proteins, unsaturated omega-3 fatty acids, vitamins and minerals. Our programme offers a wide selection of marine and freshwater frozen fish, cephalopods, crustaceans and shellfish, and other seafood.*

*Leđo guarantees the high quality of its products in all phases, from the moment the fish arrives at the dock to its delivery to the customer, in line with HACCP and ISO standards.*

# Fish





**Morski svijet\_Sea world**

**Bakalar filet**  
*Cod fillet*  
interfoliran, 400-600 g/kom

**Losos odrezak**  
*Salmon steak*  
IQF, 150-200 g/kom, 20% glazure

**Grdobina rep, bez kože**  
*Monkfish tail skinless*  
IQF, 500-800 g/kom  
IQF, 1500-2000 g/kom

**Losos filet s kožom**  
*Salmon fillet with skin*  
IQF, 600-1500 g/kom

**Losos bez glave i utrobe**  
*Salmon headless gutted*  
IQF, 2,7-4 kg/kom

**Losos dimljeni filet**  
*Smoked salmon fillet*  
100 g/kom, vacum pakiranje

**Lubin (Brancin) očišćeni**  
*Seabass gutted*  
IQF, cca 200-300 g/kom, očišćeni

**Skuša**  
*Mackerel*  
cijela, 3-5 kom/kg, IQF  
cijela, 4-8 kom/kg, blok

**Lubin (Brancin) filet s kožom**  
*Seabass gutted*  
IQF, cca 70-140 g/kom, očišćeni

**Skuša filet s kožom**  
*Mackerel fillet skin on*  
100-160 g/kom, butterfly rez

## Smrznuta morska riba i proizvodi\_ugostiteljska pakiranja

### Morski svijet\_Sea world



#### Oslić bez glave Hubbsi

Hake, headless and gutted Hubbsi  
interfoliran, 200-300 g/kom



#### Oslić bez glave Hoki

Hake, headless and gutted Hoki  
interfoliran, 150-300 g/kom



#### Oslić filet Hubbsi

Hake fillet Hubbsi  
interfoliran, bez glazure i aditiva, 80-120 g/kom.



#### Škarpina bez glave

Redfish, headless and gutted  
200-300 g/kom, 3x7 kg



#### Škarpina bez glave

+ 300  
Redfish, headless  
and gutted + 300



#### Škarpina filet bez kože

Redfish fillet skinless  
60-250 g/kom



#### Srdela bez glave, jadanska

Sardine, gutted

IQF, jadranska, 40-60 kom/kg



#### Papalina

Sprat

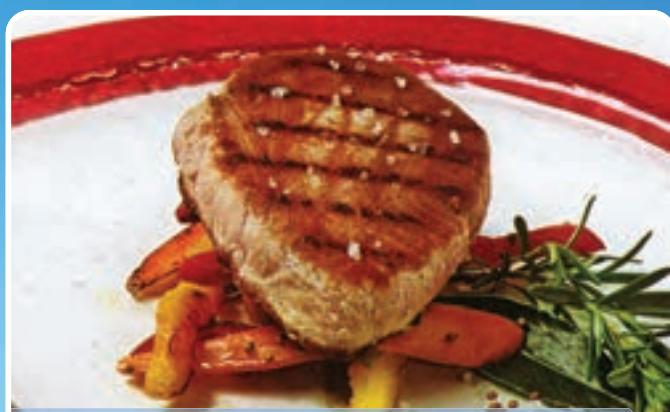
IQF, 90-130 kom/kg



#### Gavuni

Smelt

IQF, cca 400 kom/kg



#### Tuna odrezak

Tuna steak

IQF, 100-300 g/kom, 20% glazure



#### Tuna komadi

Tuna loins

4-6 kg/kom, bez kože, bez centralne kosti



#### Dimljena tuna

Tuna loins

100 g/kom, bez kože, bez centralne kosti



#### Morski pas odrezak

Shark steak

IQF, 150-300 g/kom, 20% glazure



#### Morski pas komadi

Shark loins

3-5 kg/kom, bez kože, s centralnom kosti





**Morski svijet\_Sea world**



**Iverak filet**

*Flounder fillet*

IQF, 40-100 g/kom, 20% glazure



**Zubatac**

*Dentex*

IQF, 200-300 g/kom



**Zubatac**

*Dentex*

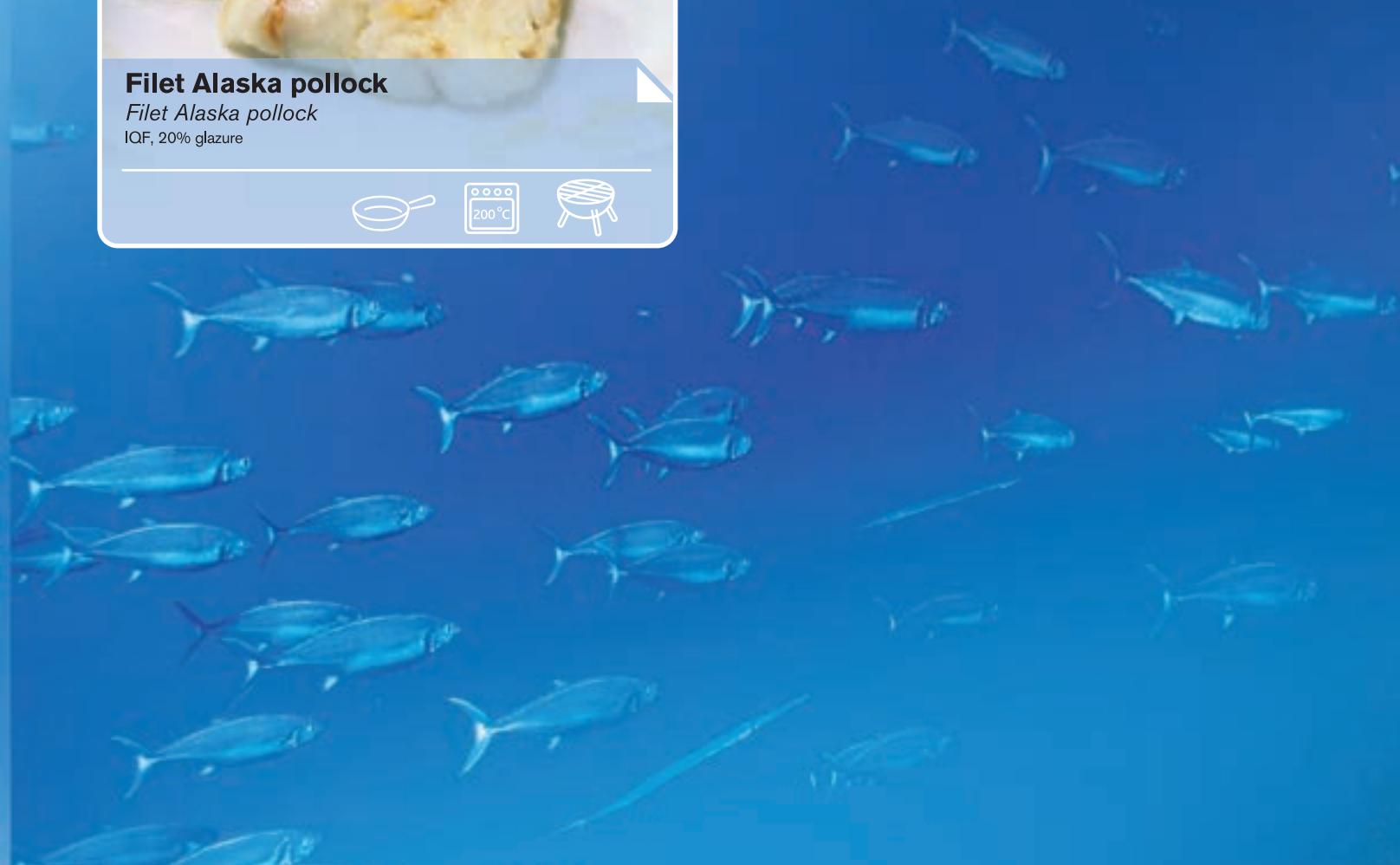
IQF, 1-2 kg/kom



**Filet Alaska pollock**

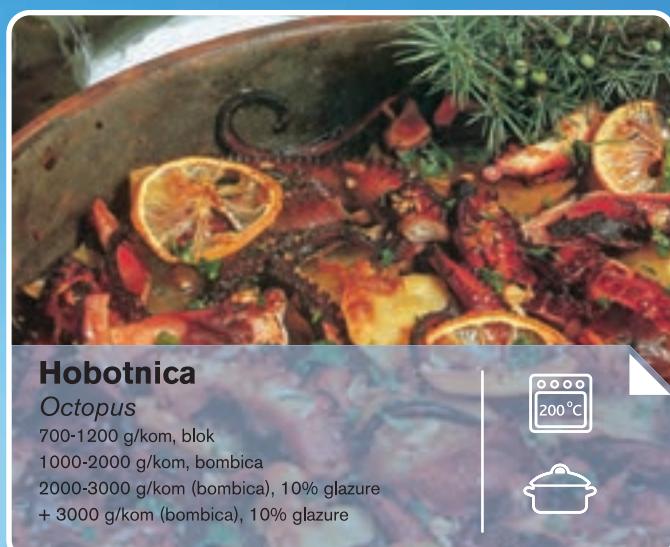
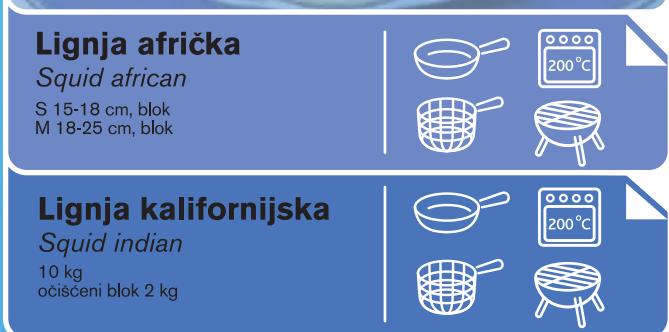
*Filet Alaska pollock*

IQF, 20% glazure



## Frozen sea fish and products\_HoReCa assortment

### Glavonošci\_Cephalopods





Rakovi i plodovi mora\_Crustaceans and seafood

**Jastog**  
*Lobster*  
IQF, 630-740 g/kom, blanširan  
IQF, 740-860 g/kom, blanširan

| |

**Kozice argentinske**  
*Mussels shelled*  
IQF, 30-40 kom/kg, bez glazure  
IQF, 6 x 2 kg

| |

**Dagnje očišćene**  
*Mussels shelled*  
IQF, 100-200 kom/kg  
IQF, 200-300 kom/kg  
IQF, 300-500 kom/kg

| |

**Škampi**  
*Scampi*  
stiropor, 10-15 kom/kg, 10% glazure  
stiropor, 16-20 kom/kg, 10% glazure

| |

**Plodovi mora**  
*Seafood mix*  
sastav; meso dagnji, oč. rep. koz., surimi komadići, hobotnica komadići, totan-lignjun

| |

**Kozice očišćeni repiči (gamberi)**  
*Peeled shrimp tails*  
IQF, 70-100 kom/kg, blanširani, 20% glazure

| |

**Kozice očišćeni repiči (gamberi)**  
*Peeled shrimp tails*  
100-200 kom/kg, 15% glazure

| |

**Kozice cijele Black Tiger**  
*Prawns, whole Black Tiger*  
IQF, 31-40 kom/kg, 25 % glazure

| |

# Frozen sea fish and products\_HoReCa assortment

## Riječni svijet\_River world



### Pastrva kalifornijska

*Californian trout*

IQF, očišćena, cca 200-300 g/kom, uzgojeno u HR



### Smud filet s kožom

*Pike pearch fillet*

IQF, -250 g/kom +250 g/kom, s kožom, 20% gl.



### Som - Pangasius filet

*Pangasius fillet*

IQF, 170 - 230 g/kom, 20% glazure



### Šaran odrezak

*Carp steak*

IQF, 4 kg/kom, 20% glazure





Panirani svijet\_Breaded world



**Panirani riblji štapići**

*Fish fingers, breaded*

30 gr/kom., sastav; 55% mesa bijele ribe + obložna masa



**Panirana pločica od oslića**

*Squid plate breaded*

100 g/kom., sastav; 60 % mesa oslića + obložna masa

**Panirani štapići lignje**

*Squid fingers, breaded*

25 gr/kom, sastav; 61% mesa lignje + obložna masa



**Panirani štapići lignje**

*Squid fingers, breaded*

30 gr/kom, 46% mesa lignje

**Panirana pločica od lignje**

*Squid plate breaded*

100 g/kom., sastav; 61% mesa lignje + obložna masa



**Panirani kolutići lignje**

*Breaded squid rings*



**Panirani filet oslića**

*Breaded fillet*

cca 150 g/kom., sastav: meso oslića 65% + obložna masa



**Panirani surimi račići**

*Breaded surimi shrimps*



S Ledo smrznutim mesom dobivate namirnicu koja je izvor brojnih nutritivnih sastojaka neophodnih za bogat i ukusan obrok.

**Prednosti Ledo smrznutog mesa:**

- kontrolirano i praćeno podrijetlo proizvoda
- pojedinačno smrzavanje pojedinog proizvoda (IQF)
- primjena metode brzog smrzavanja zbog koje nije potreban dodatak konzervansa
- zbog mogućnosti smrzavanja - dostupnost širokog spektra različite vrste mesa tijekom cijele godine
- vakumiranjem proizvoda namirnica je očuvana od dehidracije i kristalizacije

**Uživajte u Ledo smrznutom mesu!**

*Ledo frozen meats are a source of many nutritional ingredients essential for a rich and tasty meal.*

**Ledo frozen meat advantages:**

- controlled and monitored origin of products
- individually quick frozen (IQF)
- no preservatives needed thank to the quick-freezing method applied
- due to the possibilities of freezing, a wide range of different meats is available year round
- vacuum packed products protect meats from dehydration and crystallisation

**Enjoy in Ledo frozen meat!**

# Meso Meat

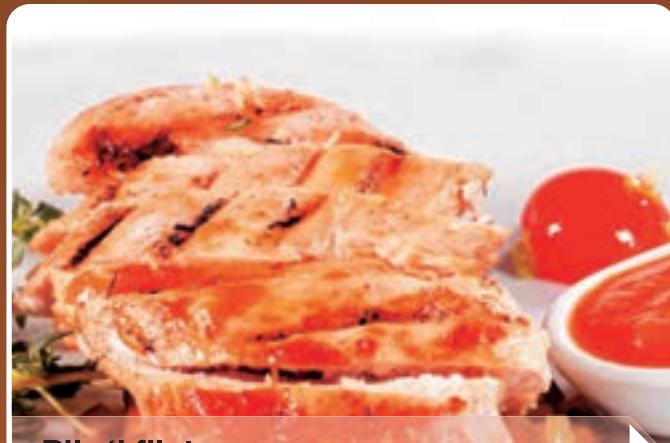




**Pileći batak i zabatak**

*Chicken leg and thigh*

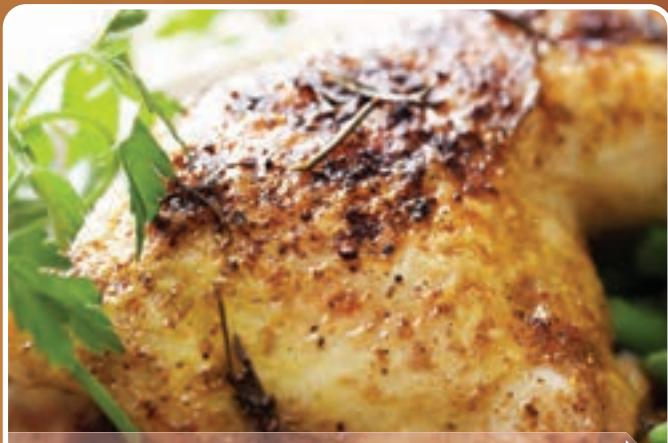
cca. 15 kg



**Pileći filet**

*Chicken fillet*

cca. 12 kg



**Pileći zabatak**

*Chicken thigh*

cca. 10 kg



**Grill Pile**

*Grilled chicken*

12 kg - 1200 g/kom.



**Pureći file**

*Turkey fillet*

cca. 15 kg



**Patka**

*Duck*

cca. 12 kg



**Cordon bleu  
pureći  
Cordon Bleu**

**3 kg**

175 °C  
6-8 min.  
 800-1000W  
4-5 min.  
 175 °C  
6-8 min.  
 200 °C  
20 min.



**Panirani  
pureći  
medaljoni  
Turkey nuggets**

**3 kg**

175 °C  
3-5 min.  
 800-1000W  
4-5 min.  
 175 °C  
3-5 min.  
 200 °C  
10-12 min.



**Juneći ramsteak  
bez kosti  
Baby beef rumpsteak  
without bones  
cca. 20 kg**



**Panirani  
pureći  
odrezak  
Turkey breast  
stake**

**3 kg**

175 °C  
6-8 min.  
 800-1000W  
4-5 min.  
 175 °C  
6-8 min.  
 200 °C  
20 min.



**Juneći biftek 3-4  
Beefsteak 3-4  
cca. 12 kg - 1,4-1,8 kg/kom.**

**Juneći biftek 4-5  
Beefsteak 4-5  
cca. 12 kg - 1,8-2,3 kg/kom.**

**Juneći biftek 5+  
Beefsteak 5+  
cca. 18 kg - 2,3 kg/kom.**



**Svinjski file**

Pork fillet

cca. 11 kg



**Svinjski vrat bez kostiju**

Pig neck, boneless

cca. 17 kg



**Čevapčići**

Cevapcic

3000 g - 20 g/kom.

govede meso, začini  
beef meat, spices



**Burger**

Burger

3050 g - 100 g/kom.

svinjsko i govede meso, začini  
pork and beef meat, spices



**Juneći fileki 2,5 kg**

Beef tripe 2,5 kg

5000 g - 2,5 kg/kom. (vrećica)

## Gotova jela

**Opsežna studija provedena u petnaest europskih zemalja, objavljeno u znanstvenom časopisu Food Quality and Preference, pokazuje kako je najčešća prepreka pravilnoj prehrani nedostatak vremena, užurbani način života i nepredvidivo radno vrijeme. Pravilna prehrana podrazumijeva ukusne i hranjive obroke koji se konzumiraju 3 do 5 puta dnevno. Periodi izglađnjivanja i prejedanja trebali bi postati prošlost za sve koji žele postići i održati svoju idealnu tjelesnu masu i pritom zadržati dobro zdravlje.**

### Prednosti brzo smrznutih gotovih jela:

- kontrolirano porijeklo sirovina
- kratko vrijeme pripreme
- omjeri hranjivih tvari i energetska vrijednost u skladu su s preporukama
- zbog primjene metode brzog smrzavanja nije potreban dodatak konzervansa

## Ready meals

*An extensive study carried out in fifteen European countries and published in the scientific journal "Food Quality and Preference" shows the lack of time, the hurried way of life and the unforeseeable working hours to be the commonest obstacles to an orderly diet. An orderly diet implies palatable and nutritional meals taken 3 to 5 times a day.*

*The periods of undereating and overeating should become a thing of the past for all those wishing to achieve and keep the ideal bodily weight and enjoy good health at the same time.*

*The frozen ready meals have the following advantages:*

- controlled origin of ingredients*
- a short time of preparation*
- the ratio of nutritional substances to energy value complying with recommendations*
- no preservatives needed thanks to the quick-freezing method*





**Gastro Fileki**

*Gastro Trips*

2,5 kg



**Gastro Grah s kobasicom**

*Gastro Beans with sausage*

2,5 kg



**Gastro Gulaš**

*Gastro Goulash*

2,5 kg



**Gastro Junetina s graškom i mrkvom**

*Gastro Beef with carrots and peas*

2,5 kg



**Gastro Mahune varivo**  
Gastro Green beans stew  
2,5 kg

**Gastro Sarma**  
Gastro Cabbage rolls - "sarma"  
2,5 kg

**Gastro Bolognese umak**  
Gastro Bolognese sauce  
2,5 kg

**Gastro Rižoto s piletinom i povrćem**  
Gastro Chicken and vegetable risotto  
2,5 kg



## Filet oslića sa zelenim mahunama

- Ledo fileti oslića - 1 komad po osobi
- 450 g Ledo zelenih mahuna
- 100 g listića badema
- 4 dl ribljeg temeljca
- 1 dl slatkog vrhnja
- 1 vezica svježeg kopra
- Sol
- Papar
- Maslinovo ulje

Odmrznite filete oslića, osušite ih i začinite solju i paprom. U vrućoj posoljenoj vodi blanširajte mahune dok ne omešaju. Procijedite ih i isperite hladnom vodom. Riblji temeljac, slatko vrhnje i kopar reducirajte do pola na laganoj vatri te dodajte sol i papar po želji. Filete oslića lagano popržite na maslinovom ulju. Zelene mahune također naglo popržite na maslinovom ulju i dodajte listiće badema, sol i papar te ih stavite na sredinu tanjura. Na to posložite filete oslića te prelijte redukcijom od kopra.

## Hake Filet with String Beans

- Ledo Hake Filet (one per person)
- 450 g Ledo Green String Beans
- 100 g Slivered Almonds
- 400 ml Fish Stock
- 100 ml Cooking Cream
- 1 Small Bunch of Fresh Dill
- Salt
- Pepper
- Olive Oil

Thaw the hake filets, dry and season with salt and pepper. Blanch the string beans in salted water until softened. Strain and rinse with cold water. Add cream and dill to the fish stock, reduce by half and add salt and pepper to taste. Fry the hake filets in preheated olive oil. In a separate pan, fry the string beans and almonds on preheated olive oil and season to taste. Serve string beans in the centre of a plate, cover with a filet and top with the reduced dill sauce.

Dobar tek želi Vam  
Vaš kuhar  
**Stefano Cosattini**

A handwritten signature in black ink, appearing to read "Stefano Cosattini".



## Carpaccio od tune sa salatom od komoraca, brokule i carskog povrća

- 800 g fileta tune
- 600 g komorača
- 200 g Ledo brokule
- 400 g Ledo carskog povrća
- Umak od soje
- Sol
- Papar
- Maslinovo ulje

Skuhajte carsko povrće i brokule u slanoj vodi. Tunu narežite na tanke šnите i marinirajte je solju, paprom, maslinovim uljem i umakom od soje te ostavite da odstoji u hladnjaku pola sata. Komorač tanko narežite, dodajte brokule i carsko povrće, posolite, popaprite te dodajte maslinovo ulje. U sredinu tanjura servirajte povrće, a okolo carpaccio od tune.

## Tuna Carpaccio with Fennel Salad, Broccoli and Ledo Vegetable Mix Royale

- 800 g Tuna Filet
- 600 g Fennel
- 200 g Ledo Broccoli
- 400 g Ledo Vegetable Mix Royale
- Soya Sauce
- Salt
- Pepper
- Olive oil

Boil the vegetables and broccoli in salted water. Cut the tuna into strips and marinate with salt, pepper, olive oil and soya sauce. Let it sit in the refrigerator for 30 minutes. Cut the fennel into strips and add to the cooked vegetables. Season with salt, pepper and olive oil. Serve the vegetables in the center of the plate, surrounded with the tuna filet.

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## File lososa umotan u listove pancete na kremi od graška i đumbira

- 800 g Ledo fileta lososa
- 200 g pancete narezane na tanke listove
- 450 g Ledo graška
- Povrtni temeljac
- 1 čajna žličica svježeg đumbira
- Sol
- Papar
- Maslinovo ulje

Odmrznite filete lososa te ih posolite i popaprite. Svaki filet omotajte listovima pancete te ih popržite na vrućem maslinovom ulju. Popržite luk, dodajte brokule i 4 dl povrtnog temeljca. Posolite i popaprite po želji te ostavite kuhati oko 15 do 20 minuta. Nakon toga miksaјte dok ne postane kremasto i dodajte đumbir. Kremu od graška i đumbira stavite na sredinu tanjura te na nju položite prženi filet lososa.

## Salmon Filet Wrapped in Pancetta Slices on a Bed of Ginger and Pea Puree

- 800 g Ledo Salmon Filet
- 200 g Pancetta Slices
- 450 g Ledo Peas
- 1 Small Onion Vegetable Stock
- 1 tsp of Fresh Ginger
- Salt
- Pepper
- Olive oil

Thaw the salmon filet and season with salt and pepper. Wrap each filet in pancetta slices and fry the filets in preheated olive oil. Dice the onion and sauté on preheated olive oil, then add the peas and vegetable stock. Season to taste and let simmer for 15 to 20 minutes. Puree until you get a creamy texture and add ginger. Serve the pea puree in the center of a medium sized plate and place the filet on top.

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## Ledo valjušci - njoki sa lignjama i žutim mahunama

- 400 g Ledo valjušci - njoki od krumpira
- 400 g Ledo lignji u komadu
- 450 g Ledo žutih mahuna
- 200 g mini rajčica
- Sol
- Papar
- Maslinovo ulje

Lignje narežite na kolutiće, posolite i popaprite te prepržite na vrućem maslinovom ulju s mini rajčicama. U vrućoj posoljenoj vodi blanširajte žute mahune dok ne omekšaju. Procijedite ih i isperite hladnom vodom. Skuhajte njoke i promiješajte ih sa škampima i žutim mahunama.

## Ledo Potato Gnocchi with Calamari and Yellow String Beans

- 400 g Ledo Potato Gnocchi
- 400 g Ledo Calamari (Whole)
- 450 g Ledo Yellow String Beans
- 200 g Cherry Tomatoes
- Salt
- Pepper
- Olive Oil

Cut the calamari into rings, season to taste and fry in hot olive oil with the cherry tomatoes. Blanch the yellow string beans in salted water until softened. Strain and rinse in cool water. Cook the gnocchi in salted water. When cooked, mix with calamari and string beans.

Dobar tek želi Vam  
Vaš kuhar  
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## Filet bakalara sa mekanom palentom i umakom od inčuna i brokula

- 800 g Ledo bakalara
- 150 g palente
- 50 g slanih inčuna
- 450 g Ledo brokula
- 3 dl ribljeg temeljca
- 1 dl slatkog vrhnja
- 1 jušna žlica kosanog luka
- Sol
- Papar
- Maslinovo ulje

Na maslinovom ulju propirajte luk te dodajte brokule, sol, papar i riblji temeljac. Prokuhajte 15 do 20 minuta, dodajte slatko vrhnje i slane inčune te sve zajedno izmixajte. Filet bakalara posolite i popaprite te popržite na maslinovom ulju. Pripremite mekanu palentu. Servirajte je u dubokom tanjuru, na nju stavite filet bakalara te umak od brokula i inčuna.

## Cod Filet with Polenta in Anchovy and Broccoli Sauce

- 800 g Ledo Fresh Cod
- 150 g Polenta
- 50 g Salted Anchovies
- 450 g Ledo Broccoli
- 300 ml Fish Stock
- 100 ml Cooking Cream
- 1 tbsp Chopped Onion
- Salt
- Pepper
- Olive Oil

Sauté the onions in olive oil and add the broccoli. Season to taste and gradually add the fish stock. Cook for 15 to 20 minutes. Add the cooking cream and the anchovies. Season the cod to taste and fry in olive oil. Prepare the polenta. Serve in a soup bowl. Place the cod on the polenta and top with the broccoli.

Dobar tek želi Vam  
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**Stefano Cosattini**

A handwritten signature in black ink, appearing to read "Stefano Cosattini".



## Rolice od fileta oslića u kremi od cvjetače

- 800 g Ledo fileti oslića
- 450 g Ledo cvjetače
- 8 tankih i uskih ploški mesnate slanine
- 1 dl slatkog vrhnja
- 1 jušna žlica kosanog luka
- 20 g svježeg bosiljka
- 2 dl ribljeg temeljca
- Sol
- Papar
- Vruće maslinovo ulje

Na vruće maslinovo ulje dodajte luk, cvjetajući i riblji temeljac. Prokuhajte sve dok se cvjetajući ne raskuhne, dodajte slatko vrhnje i pomoću miksera pasirajte. Odmrznite filete oslića, posolite i popaprite i po sredini stavite listove bosiljka te zarolajte filete i zamotajte ih u slaninu. Poprižte filete oslića na maslinovom ulju oko 15 minuta. Servirajte kremu od cvjetajuće na sredini tanjura i na to posložite dvije rolice oslića po osobi.

## Hake Rolls with Pureed Cauliflower

- 800 g Ledo Hake Filet
- 450 g Cauliflower
- 8 Strips of Bacon
- 100 ml Cooking Cream
- 1 tbsp Chopped Onion
- 20 g Fresh Basil
- 200 ml Fish Stock
- Salt
- Pepper
- Olive Oil

Sauté the onions in hot olive oil and add cauliflower and fish stock. Cook until the cauliflower is thoroughly cooked, add cooking cream and puree in a blender. Thaw the hake and season to taste. Place some basil on each filet and roll them up. Wrap in bacon strips and fry in olive oil for 15 minutes. Serve the cauliflower puree in the center of a plate and cover with two pieces of hake per serving.

Dobar tek želi Vam  
Vas kuhar  
**Stefano Cosattini**





## Jastuk od lisnatog tijesta s kremom Chantilly i karameliziranim jagodama

- 500 g Ledo lisnatog tijesta
- 4 porcije kreme od vanilije
- 0,5 l šлага
- 600 g Ledo jagoda
- 1 jaje
- 50 g maslaca
- 2 jušne žlice kristal šećera

Odmrznuto lisnato tijesto razvucite na debljinu od 1 cm te izrežite na 4 jednakata kvadrata (8 x 8 cm). Premažite jajem i ispecite u pećnici dok se jastuci ne dignu. Kremu od vanilije pomiješajte sa šlagom kako biste dobili tzv. Kremu chantilly. Na tavi rastopite maslac i šećer te dodajte smrznute jagode i ostavite da se karameliziraju (otprilike 8 minuta na laganoj vatri). Jastuke od lisnatog tijesta prerežite na pola, napunite ih kremom chantilly, na nju stavite karamelizirane jagode te zatvorite gornjom polovicom jastuka.

## Pastries with Caramelized Strawberries and Chantilly Cream

- 500 g Ledo Pastry Dough
- 4 Packages of Vanilla Cream
- 500 ml Whipped Cream
- 600 g Ledo strawberries
- 1 Egg
- 50 g Butter
- 2 tbsp Sugar

Thaw the pastry dough, roll out until 1 cm thick and cut into 4 equal pieces (8x8cm squares). Coat the dough with egg and bake in the oven until the dough raises. Mix the vanilla with the whipped cream to make the Chantilly cream. In a pan, melt the butter and sugar. Add the strawberries and caramelize (about 8 minutes). Slice the pastries horizontally and fill with Chantilly cream and strawberries.

Dobar tek želi Vam  
Vas kuhar  
**Stefano Cosattini**

# Logističke tablice

## Sladoled\_ugostiteljska pakiranja Ice cream\_HoReCa assortment

Šifra Code	Proizvod	Product	Jed. mjere/ Unit measure	Barkod proizvoda/ Product EAN code	U kutiji/ Box net weight	Barkod kutije/ Box EAN code	Kutija na paleti Boxes on pallet
6 litara		6 liters					
082154	Vanilija	Vanilla	kom.	3850116821542	1	3850116012841	96
082287	Čokolada s komadićima	Chocolate with chocolate pieces	kom.	3850116822877	1	3850116012636	96
081963	Jagoda s komadićima	Strawberry with strawberry pieces	kom.	3850116819631	1	3850116012674	96
081942	Lješnjak	Hazelnut	kom.	3850116819426	1	3850116012650	96
081958	Pistacija	Pistachio	kom.	3850116819587	1	3850116012667	96
081937	Stracciatella, komadići čokolade	Stracciatella	kom.	3850116819372	1	3850116012643	96
081979	Limun s komadićima	Lemon with lemon pieces	kom.	3850116819792	1	3850116012681	96
082042	Šumska voće s komadićima kupine	Wild berries with blackberry pieces	kom.	3850116820422	1	3850116012742	96
082016	Punč	Punch	kom.	3850116820163	1	3850116012711	96
082021	Malaga s grožđicama	Malaga with raisins	kom.	3850116820217	1	3850116012728	96
082058	Višnja s komadićima	Sour cherry with sour cherry pieces	kom.	3850116820583	1	3850116012759	96
081984	Banana split (čokolada, banana, vanilija)	Banana split (chocolate, banana, vanilla)	kom.	3850116819846	1	3850116012704	96
082180	Chocomania (tamna, mlijeca i bijela čok.)	Chocomania (dark, milk and white chocolate)	kom.	3850116821801	1	3850116012889	96
082128	Kokos s komadićima kokosa	Coconut with coconut pieces	kom.	3850116821283	1	3850116012810	96
082084	Banana	Banana	kom.	3850116820842	1	3850116012780	96
085338	Sladoled s Milka čokoladom i kom. lješnjaka	Ice cream with Milka chocolate and hazelnuts	kom.	3850116853383	1	3850116013497	96
086772	Tropico (limun, šumska voće, zel. jabuka)	Tropico (lemon, wild berries, green apple)	kom.	3850116867724	1	3850116013671	96
088570	Tamna čokolada	Dark chocolate	kom.	3850116885704	1	3850116014432	96
089239	Fior di latte (vanilija, mlijeko)	Fior di latte (vanilla, milk)	kom.	3850116892399	1	3850116015118	96
088885	Smoothie exotic (tropsko voće, jabuka)	Smoothie exotic (tropical fruits, apple)	kom.	3850116888859	1	3850116015071	96
089455	Dalmacija (badem, lavanda, mandarina)	Dalmacija (almond, mandarin, lavender)	kom.	3850116894553	1	3850116015200	96

## Tijesto\_ugostiteljska pakiranja Pastry\_HoReCa assortment

Šifra Code	Proizvod	Product	Jed. mjere/ Unit measure	Barkod kutije/ Box EAN code	Neto težina kutije kg/ Box net weight	Rok trajanja (mj.) /Shelf life (month)	Jed. mjere u kutiji/ Unit measure in box
081659	Njoki, 2500 g	Italian Gnocchi, 2500 g	kom.	3850116030531	10	12	4
086538	Valjušci, 2,5 kg	Potato Gnocchi, 2,5 Kg	kom.	3850116030876	10	12	4
088599	Fuži 2,5 kg	Pasta Fuži 2,5 kg	kom.	3850116031491	10	12	4
089269	Podloga za pizzu 225 g	Pizza base	kom.	3850116031620	3,6	12	16
086543	Okruglice sa šljivama, 50 g	Plum Dumplings, 50 g	kom.	3850116030883	8	12	160
087374	Krumpiruša, 6 kg	Potato pie, 6 Kg	kg	3871832007553	6	9	6
087395	Sirnica, 6 kg	Cheese pie, 6 Kg	kg	3871832007515	6	9	6
087402	Zeljanica, 6 kg	Spinach pie, 6 Kg	kg	3871832007522	6	9	6
086559	Zagorski štrukli, 100 g	Cheese-Filled Thin Pastry (Zagorje Strudel),100 g	kom.	3850116030890	7,5	12	75
086447	Mini croissant, fermentirani, 35 g	Mini croissant, 35 g Fermented	kom.	3850116030784	2,52	8	72
088517	Mini Croissant čokolada 35 g	Mini Croissant chocolate 35 g	kom	3850116031477	5,25	8	150
088519	Mini Croissant marelica 35 g	Mini Croissant Apricot 35 g	kom	3850116031484	5,25	8	150
086431	Croissant, fermentirani, 70 g	Croissant, 70 g Fermented	kom.	3850116030777	2,52	8	36
086564	Croissant marelica, 73 g	Croissant Apricot, 73 g Fermented	kom.	3850116030906	4,38	8	60
086585	Croissant čokolada, 75 g	Croissant Chocolate, 75 g Fermented	kom.	3850116030913	4,5	8	60
086522	Danski kolač fermentirani, 65 g	Danish Pastry fermented, 65 g	kom.	3850116030869	2,925	10	45
086452	Pogačice sa sirom, 70 g	Cheese-Filled Slices, 70 g	kom.	3850116030791	5,95	12	85
086517	Torbice lješnjak 40 g	Hazelnut Slices, 40 g	kom.	3850116030852	5	12	125
086613	Kukuruzni prutići 40 g	Corn sticks 40 g	kom.	3850116030968	4	12	100
089803	Pecivo bijelo 45 g	White rolls 45 g	kom.	3850116031606	4,95	8	110
089805	Pecivo kukuruzno miješano 45 g	Corn rolls 45 g	kom.	3850116031736	4,95	8	110
089809	Pecivo tamno 45 g	Dark rolls 45 g	kom.	3850116031613	4,95	8	110
089811	Pecivo zrnato 45 g	Grainy rolls 45 g	kom.	3850116031743	4,95	8	110
089807	Pecivo graham 45 g	Graham rolls 45 g	kom.	3850116031729	4,95	8	110
086410	Lisnato tijesto, 500 g	Puff Pastry, 500 g	kom.	3850116030753	10,5	12	21
086426	Lisnato tijesto, 1650 g	Puff Pastry, 1650 g	kom.	3850116030760	11,55	12	7
086468	Savijača s višnjom, 100 g	Sour Cherry Strudel, 100 g	kom.	3850116030807	5	12	50
086473	Ledoletta marelica, 40 g	Ledoletta Apricot, 40 g	kom.	3850116030814	5	10	125
086489	Ledoletta kakao krem, 40 g	Ledoletta Cocoa Filling, 40 g	kom.	3850116030821	5	10	125
086494	Ledoletta višnja, 40 g	Ledoletta Sour Cherry, 40 g	kom.	3850116030838	5	10	125
088027	Mini Ledollette kakao krem 25 g	Mini Ledollette Cocoa filling,25 g	kg	3850116031217	3	10	3
088154	Mini Ledollette lješnjak 25 g	Mini Ledollette Hazelnut filling, 25 g	kg	3850116031248	3	10	3
088157	Mini Ledollette marelica 25 g	Mini Ledollette Apricot filling, 25 g	kg	3850116031255	3	10	3
088404	Mini Ledollette vanilija 25 g	Mini Ledollette Vanilla filling, 25 g	kg	3850116031361	3	10	3
088160	Mini Ledollette vanilija sa šumskim voćem 25 g	Mini Ledollette Vanilla And Wild Fruit, 25 g	kg	3850116031262	3	10	3
088030	Mini Ledollette sa sirom 25 g	Mini Ledollette Cheese filling, 25 g	kg	3850116031224	3	10	3
088406	Mini Ledollette pizza 25 g	Mini Ledollette Pizza filling, 25 g	kg	3850116031378	3	10	3

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## Smrznuta morska riba i proizvodi\_ugostiteljska pakiranja Frozen sea fish and products\_HoReCa assortment

Šifra Code	Proizvod	Product	Jed. mjere/ Unit measure	Barkod kutije/ Box EAN code	Neto težina kutije kg/ Box net weight	Rok trajanja (mj.) /Shelf life (month)	Kutija na paleti Boxes on pallet
<b>Morski svijet</b>		<b>Sea world</b>					
087557	Aljaška kolja filet, IQF, 20% gl.	Fillet Alaska pollock IQF, 20% glaze	kg	3850116043715	10	18	63
089233	Bakalar filet cca 25kg	Cod fillet cca 25 kg	kg	3850116044798	cca 25	24	45
070723	Gavuni IQF, 10 kg	Smelt IQF, 10 kg	kg	3850116041049	10	24	56
089039	Grđobina rep bez kože 500-800 g/kom	Monkfish tail skinless 500-800 g/pc	kg	3850116044392	cca 14	24	64
088817	Grđobina rep bez kože 1500-2000 g/kom	Monkfish tail, skinless 1500-2000 g/pc	kg	3850116044088	cca 18	24	65
089497	Iverak filet 40-100g/kom, IQF, 20% gl.	Flounder fillet 40-100 g/kom, IQF, 20% gl.	kg	3850116045146	5	18	126
087514	Losos filet s kožom 600-1500 g/kom	Salmon fillet with skin 600-1500 g/pc.	kg	3850116043760	cca 10	18	42
071720	Losos odrezak 150-200g/kom s kožom	Salmon steak 150-200g, skin on,	kg	3850116040455	6 ili 10	18	80
076480	Losos bez glave i utrobe 2,7 - 4 kg/kom	Salmon headless and gutted; 2.7 - 4 kg	kg	3850116040431	cca 22	24	21
089827	Losos dimljeni filet 100 g	Smoked salmon fillet 100 g	kg	3850116045726	20	12	64
087913	Lubin (Brancin) očišć. 200-300g/kom	Sea bass, gutted, 200-300g/pc	kg	3850116043777	10	24	40
088743	Lubin (Brancin) filet s kožom 70-140g/kom	Sea bass fillet skin on 70-140 g/pc	kg	3850116043784	5	18	104
088367	Morski pas odrezak, 150-300g/kom	Shark steak; 150-200 g	kg	3850116043791	7	18	108
077883	Morski pas komadi 3-5 kg	Shark portions 3-5 kg, skinless	kg	3850116040486	cca 10	24	42
068375	Oslič bez glave Hoki 150-300 g/kom	Hake H&G Hoki 150-300 g	kg	3850116040493	cca 19	24	40
069190	Oslič bez glave Hubbssi	Hake, headless and gutted Hubbssi	kg	3850116844879	15 ili 18	24	48
067677	Oslič filet Hubbssi	Hake fillet Hubbssi	kg	3850116040523	14 ili 21	18	48
077771	Papalina IQF, 90-130 kom/kg	Sprat IQF, 100-120 pc/kg	kg	3850116777719	10	12	72
087835	Skuša 3-5 kom/kg, IQF	Mackerel , 3-5 pc. IQF	kg	3850116043814	20	18	52
069400	Skuša 4-8 kom/kg, blok	Mackerel , 4-8 pc. /kg	kg	3850116040578	20	18	64
088797	Skuša filet s kožom 100-160 g/kom	Mackerel fillet 100-160 g/pc, skin on	kg	3850116044118	5	18	117
069507	Srdela bez glave, očišćena	Sardine,gutted	kg	3850116040585	8	12	70
068882	Škarpina bez glave -300 g/kom	Redfish, headless and gutted -300 g	kg	3850116040257	21	24	52
069720	Škarpina bez glave +300 g/kom	Redfish, headless and gutted +300 g	kg	3850116040608	21	24	58
088820	Škarpina filet bez kože 60-250 g/kom	Redfish fillet skinless 60-250 g/pc	kg	3850116044132	5	18	126
077899	Tuna komadi 4-6 kg, bez kože	Tuna loins 4-6 kg, skinless	kg	3850116040615	cca 10 kg	24	42
079893	Tuna odrezak 100-300 g, bez kože	Tuna steak 100-300g, skinless	kg	3850116041117	cca 5	24	81
089000	Tuna dimljena 100g	Tuna smoked slices 100g, vacum	kom.	3850116043555	15	24	64
087901	Zubatac 1-2 kg/kom,IQF, cca 15 kg	Dentex, 1-2kg/pc, IQF,cca 15 kg	kg	3850116044163	20	18	32
088732	Zubatac, 200-300 g/kom, blok, cca 12 kg	Dentex, 200-300g, block, 12 kg approx	kg	3850116043845	cca 12	24	34
<b>Glavonoći</b>		<b>Cephalopods</b>					
071094	Hobotnica na tacni 0,7-1,2 kg	Octopus on tray, 0.7-1.2 kg	kg	SCAN-CODE 2100429	cca 11	24	54
085749	Hobotnica na tacni 1000-2000 g	Octopus on tray, 1000-2000 g	kg	SCAN-CODE 2100443	cca 11	24	64
087910	Hobotnica 1000-2000 g/kom (bombica)	Octopus 1000-2000 g/pc	kg	3850116043487	13,6	24	64
089303	Hobotnica 2000-3000 g/kom (bombica)	Octopus 1000-3000 g/kom	kg	3850116044958	13,6	24	64
089305	Hobotnica +3000 g/kom (bombica)	Octopus +3000 g/kom	kg	3850116044965	13,6	24	42
085679	Lignja afrička, S 15-18 cm	Squid african S 15-18 cm	kg	3850116043883	11-13	24	56
085684	Lignja afrička, M 18-25 cm	Squid african M 18-25 cm	kg	3850116043883	11-13	24	56
069281	Lignja patagonica, C 10-13 Pescapuerta	Patagonian squid Pescapuerta	kg	3850116040721	cca 10	24	96
078191	Lignja patagonica, C3 16-19 Pescapuerta	Patagonian squid Pescapuerta	kg	3850116040738	cca 10	24	96
089711	Lignja patagonica C2 18-23 Pescapuerta	Squid patagonica Pescapuerta	kg	3850116045665	cca 10	34	96
069367	Lignja patagonica, C4 12-16 Pescapuerta	Patagonian squid Pescapuerta	kg	3850116040745	cca 10	24	96
074119	Lignja kalifornijska 10 kg	Squid californiia 10 kg	kg	3850116040202	10	24	80
089227	Lignja kalifornijska očišćena blok 2kg	Squid californiia gutted 2 kg	kg	3850116044781	8	24	96
078529	Kolutići i krakovi (totan), blok 2 kg	Squid rings and tentacles, block 2 kg	kom.	3850116040929	4	24	96
089876	Totan-lignjun 90-200 g/kom NZ	Squid NZ 90-200 g/pc	kg	3850116045825	22	24	64
077584	Totan-lignjun očišćeni 2x2,5 kg	Squid gutted 2x2,5 kg	kg	3850116040714	5	24	96
089043	Krakovi divovske lignje 12x1kg, 5% gl.	Giant squid tentacles 12x1 kg, 5% gl.	kg	3850116044415	12	24	63
089825	Krakovi rezani kuhanji, 8 kg	Giant squid tentacles sliced and cooked, 8 kg	kg	3850116045719	8	24	88
088727	Sipa cijela 500-1000 g/kom neočišćena	Cuttlefish whole 500-1000 g/kom	kg	3850116044682	12	24	64
088770	Sipa cijela +1000 g/kom, neočišćena	Cuttlefish whole +1000 not gutted	kg	3850116044743	12	24	64
089235	Sipa očišćena 300-700 g/kom, IQF	Cuttlefish gutted 300-500 g/kom, IQF	kg	3850116044804	5	24	64
<b>Rakovi i plodovi mora</b>		<b>Crustaceans and seafood</b>					
081199	Jastog blanširani 630-740 g/kom	Lobster blanched 630-740 g/pc.	kg	3850116043999	2x5	18	48
074897	Jastog blanširani 740-860 g/kom	Lobster blanched 740-860 g/pc.	kg	3850116040783	2x5	18	52
082885	Kozice očišćeni repici (gamberi) 100-200	Peeled shrimp tails (gamberi) 100-200	kg	3850116041308	10	18	64
075030	Kozice očišćeni repici (gamberi) 70-100	Peeled shrimp tails (gamberi) 70-100	kg	3850116040820	10	18	64
089838	Kozice argentinske 30-40 kom/kg	Shrimps whole Argentinian 30-40 kom/kg	kg	3850116045733	12	18	64
089054	Škampi-meso 45-60 kom/lb, 10x1 kg	Scampi meat 45-60 kom/lb, 10x1kg	kg	3850116044484	10x1	18	64
084554	Škampi 10-15 kom/kg	Scampi 10-15, pc/kg	kg	3850116084558	6	18	54
084575	Škampi 16-20 kom/kg	Scampi 16-20 pc/kg	kg	3850116084572	6	18	54
075366	Škampi 4-7, 1000 g	Scampi 4-7, 1000 g	kom	3850116040400	1	18	90
075371	Škampi 8-12, 1000 g	Scampi 8-12, 1000 g	kom	3850116040417	1	18	90
086314	Škampi 13-16, 1000 g	Scampi 13-16, 1000 g	kom	3850116041896	1	18	90
086335	Škampi 17-20, 1000 g	Scampi 17-20, 1000 g	kom	3850116041919	1	18	90
069276	Plodovi mora	Seafood mix	kg	3850116040851	6	18	117
089330	Plodovi mora bez surimia	Seafood without surimia	kg	3850116045030	10	18	30

# Logističke tablice

## Smrznuta morska riba i proizvodi\_ugostiteljska pakiranja Frozen sea fish and products\_HoReCa assortment

Šifra Code	Proizvod	Product	Jed. mjere/ Unit measure	Barkod kutije/ Box EAN code	Neto težina kutije kg/ Box net weight	Rok trajanja (mj.) /Shelf life (month)	Kutija na paleti Boxes on pallet
<b>Školjkaši</b>		<b>Shells</b>					
074860	Dagnje očišćene 100-200 kom/kg IQF	Mussels shelled 100-200 pcs/kg IQF	kg	3850116040837	12	18	66
089547	Dagnje očišćene 100-200 kom/kg IQF	Mussels shelled 100-200 pc./kg IQF	kg	3850116045238	10	18	72
069260	Dagnje očišćene 200-300 kom/kg	Mussels shelled 200-300 pcs/kg	kg	3850116040844	12	18	81
089821	Dagnje očišćene 300-500 kom/kg IQF	Mussels shelled 300-500 pc./kg IQF	kg	3850116045696	10	18	72
<b>Riječni svijet</b>		<b>River world</b>					
087529	Pastrva kalifornijska očišćena	Californian trout, gutted	kg	3850116042183	5	18	100
089585	Pastrva kalifornijska očišćena	Californian trout, gutted	kg	SCAN CODE 21002560	10-13,5	18	64
088921	Smuđ filet s kožom -250 g/kom	Pike pearch fillet -250 g/pc. skin on	kg	3850116044063	5	18	64
088923	Smuđ filet s kožom +250 g/kom	Pike pearch fillet +250 g/pc. skin on	kg	3850116044217	5	18	112
088145	Som - Pangasius filet, 170-230 g/kom	Pangasius fillet , 170-230 g/kom, lqf	kg	3850116044033	10	18	60
073202	Šaran odrezak ug.4 kg	Carp steak HoReCa, 4 kg	kg	3850116732022	4	18	120
<b>Panirani svijet</b>		<b>Breaded world</b>					
074262	Panirani filet osliča list 4 kg	Hake fillet breaded, leaf 4 kg	kg	3850116742625	4	18	120
089179	Panirana riblja pločica 100g 5 kg	Breaded fish plate 100g 5 kg	kg	5900972001027	5	18	120
085161	Panirana pločica od lignje 100 g	Squid plate breaded 100 g	kg	5905009026356	5	18	120
088136	Panirani riblji štapići 30 g/kom	Fish fingers breaded 30g 6 kg	kg	3850116043449	6	18	120
089849	Lignja panirani kolutići 1kg	Squid breaded rings 1 kg	kg	3850116040325	5	18	100
089061	Panirani surimi račići	Breaded surimi shrimps	kg	3850116044521	5	18	60

## Gotova jela\_ugostiteljska pakiranja Ready meals\_HoReCa assortment

Šifra Code	Proizvod	Product	Jed. mjere/ Unit measure	Barkod kutije/ Box EAN code	Neto težina kutije kg/ Box net weight	Rok trajanja (mj.) /Shelf life (month)	Jed. mjere u kutiji/ Unit measure in box
089671	Gastro Fileki	Gastro Tripes	kom.	3850116081298	10	12	10
089673	Gastro Grah varivo	Gastro Beans stew	kom.	3850116081304	10	12	10
089675	Gastro Gulaš	Gastro Goulash	kom.	3850116081311	10	12	10
089677	Gastro Junetina s mrkvom i graškom	Gastro Beef with carrots and peas	kom.	3850116081328	10	12	10
089682	Gastro Sarma	Gastro Cabbage rolls	kom.	3850116081342	10	12	10
089669	Gastro Bolognese umak	Gastro Bolognese sauce	kom.	3850116081281	10	12	10
089819	Gastro Mahune varivo	Gastro Green beans stew	kom.	3850116081380	10	12	10
089587	Rižoto s piletinom i povrćem 2,5kg	Risotto with chicken and vegetables 2,5kg	kom.	3850116081236	10	12	4

# Logističke tablice

## Povrće i voće\_ugostiteljska pakiranja Vegetables and fruits\_HoReCa assortment

Šifra Code	Proizvod	Product	Jed. mjere/ Unit measure	Barkod kutije/ Box EAN code	Neto težina kutije kg/ Box net weight	Rok trajanja (mj.) /Shelf life (month)	Kutija na paleti/ Boxes on pallet
<b>Povrće</b>		<b>Vegetable</b>					
080459	Blitva list briket	Swiss chard leaf (pellet)	kg	3850116061030	4x2,5kg	24	45
075782	Brokula	Broccoli	kom.	3850116060033	4x2,5kg	24	63
087793	Cvjetača	Cauliflower	kg	3850116061832	3x2,5kg	24	72
082710	Grašak	Green peas	kom.	3850116060057	4x2,5kg	24	72
082822	Kukuruz šećerac	Sweet corn	kg	3850116060361	4x2,5kg	24	72
069073	Luk kockice	Onion cubes	kg	3850116060491	4x2,5kg	24	63
087796	Mahuna zelena	French beans green	kom.	3850116061863	3x2,5kg	24	72
087799	Mahuna žuta	French beans yellow	kom.	3850116061870	3x2,5kg	24	72
074988	Mahuna zelena cijela	French beans green whole (pencil pod)	kg	3850116060521	10kg	24	54/72
083674	Baby mrkva	Baby carrots	kg	3850116060545	4x2,5kg	24	72
083151	Mrkva kocka	Carrot cubes	kg	3850116060552	4x2,5kg	24	72
069005	Mrkva rezana	Carrot sliced	kg	3850116060569	4x2,5kg	24	54/72
078256	Mrkva Parisian	Carrot Parisian	kg	3850116060880	4x2,5kg	24	63
083146	Prokulica	Brussels sprouts	kom.	3850116060293	4x2,5kg	24	72
075810	Šampinjoni rezani	Button mushrooms sliced	kg	3850116060897	4x2,5kg	24	63
085070	Špinat fino sjekani (briket)	Spinach fine chopped (pellet)	kg	3850116061436	4x2,5kg	24	81
081872	Špinat list (briket)	Spinach leaves (pellet)	kg	3850116061221	4x2,5kg	24	80
084026	Šparoge zelene	Asparagus green	kg	3850116061405	10x1kg	24	53
086083	Bob	Broad bean	kg	3850116061481	4x2,5kg	24	72
<b>Mješavine povrća</b>		<b>Vegetable mixes</b>					
075639	Carska mješavina povrća	Kaiser vegetables	kom.	3850116060279	4x2,5kg	24	54
082705	Grašak - mrkva	Green peas - carrot	kom.	3850116061252	4x2,5kg	24	72
078261	Meksika mješavina	Mexican mix	kg	3850116060873	4x2,5kg	24	63
077696	Đuveč premium	Gyuvetch premium	kg	3850116060866	4x2,5kg	24	63
083167	Povrće miješano za juhu	Soup vegetable mix	kg	3850116060576	4x2,5kg	24	72
083188	Povrće miješano za franc. salatu	Salad vegetable mix	kg	3850116060583	4x2,5kg	24	72
086078	Proljetna mješavina povrća	Spring mix	kg	3850116061412	4x2,5kg	24	63
084463	Minestrone	Minestrone mix	kg	3850116061344	4x2,5kg	24	63
084442	Kineska mješavina	China mix	kg	3850116061399	4x2,5kg	24	63
086996	Grill povrće	Grill mix	kg	3850116061603	4x2,5kg	24	63
087049	Mješavina glijiva	Mushroom mix	kg	3850116061634	4x2,5kg	24	63
088335	Medaljoni sa špinatom	Spinach medallions	kg	3850116062150	4x2,5kg	24	54
<b>Krumpir</b>		<b>Potato</b>					
068419	Kroketi od krumpira	Potato croquettes	kom.	3850116060460	4x2,5kg	24	72
085999	Pire krumpir	Mashed potato	kom.	3850116061504	4x2,5kg	24	72
083861	Ploške mladog krumpira	Early potato slices	kom.	3850116061177	4x2,5kg	24	90
083856	Pekarski krumpir	Potato wedges	kom.	3850116061139	4x2,5kg	24	90
079547	Pommes frites	French Fries	kom.	3850116061016	4x2,5kg	24	72
081178	Pommes frites Julienne	French Fries Julienne	kom.	3850116061153	4x2,5kg	24	80
079984	Pommes frites Fresco	French Fries Fresco	kom.	3850116060736	4x2,5kg	24	81
<b>Voće</b>		<b>Fruits</b>					
085754	Borovnica	Blueberry	kg	3850116060941	4x2,5kg	24	72
085780	Malina	Raspberry	kg	3850116761466	4x2,5kg	24	64
086660	Šumsko voće	Wild fruit	kg	3850116061528	4x2,5kg	24	72
086655	Kupina	Blackberry wild	kg	3850116061535	4x2,5kg	24	63
064771	Višnja	Sour cherry	kg	3850116061214	1x10kg	24	63
087814			kom.	3850116061825	3x2,5kg	24	7

## Meso\_ugostiteljska pakiranja Meat products\_HoReCa assortment

Šifra Code	Proizvod	Product	Jed. mjere/ Unit measure	Barkod kutije/ Box EAN code	Neto težina kutije kg/ Box net weight	Rok trajanja (mj.) /Shelf life (month)	Jed. mjere u kutiji/ Unit measure in box
089273	Cordon bleu pureći, 3 kg	Cordon Bleu, 3 kg	kom.	3850116081069	9	12	3
089277	Panirani pureći odrezak, 3 kg	Turkey breast stake, 3 kg	kom.	3850116081083	9	12	3
089275	Panirani pureći medaljoni, 3 kg	Turkey nuggets, 3 kg	kom.	3850116081076	9	12	3
089252	Juneći ramstak bez kosti	Baby beef rumpsteak without bones	kg	3850116081014	cca 20	12	cca 20 kg
085434	Juneći biftek 3-4 (1,4-1,8 kg/kom.)	Beefsteak 3-4	kg	3850116080611	cca 12	24	cca 12 kg
085455	Juneći biftek 4-5 (1,8-2,3 kg/kom.)	Beefsteak 4-5	kg	3850116080628	cca 12	24	cca 12 kg
085109	Juneći biftek 5+ (+2,3 kg)	Beefsteak 5+ (+2,3 kg)	kg	3850116081397	cca 18	24	cca 18 kg
085936	Juneći fileki, 2,5 kg	Beef tripe, 2,5 kg	kom.	3850139650785	5	18	2
084991	Svinjski file	Pork fillet	kg	3850116080949	cca 11	18	cca 11 kg
089067	Svinjski vrat bez kostiju	Pork neck, boneless	kg	3850116081090	cca 17	18	cca 17 kg
088402	Pileći batač i zabatač 15 kg	Chicken leg and thigh 15kg	kg	3850116080734	cca 15	18	cca 15 kg
089259	Pileći zabatač	Chicken thigh	kg	3850116081038	cca 10	18	cca 10 kg
088937	Pileći file	Chicken fillet	kg	3850116080956	cca 12	18	cca 12 kg
089073	Grill pilaf 1200 g	Grilled chicken 1200 g	kg	3850116080895	cca 12	12	cca 12 kg
085091	Pureći file	Turkey fillet	kg	3850116080444	15	18	15 kg
078139	Burger, 3050 g	Burger, 3050 g	kom.	3850139380095	3,05	12	1
078170	Čevapčići, 3000 g	Cevapcici, 3000 g	kom.	3850139380118	3	12	1
089209	Patka	Duck	kg	3850116080932	12	12	12

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