



**CONNECTING WITH NATURE!**







From the desire of the founder for seeking the highest quality of fruits and the need for expanding the market borned the company **"BIMFOOD" doo**.

The long working tradition and modern technology for processing and packaging makes **"BIMFOOD" doo** one of the leaders of the collection, processing, packaging and distribution of mushrooms and other wild fruits in the region of Balkans and Macedonia.

**"BIMFOOD" doo** is a synonym for quality and authenticity thanks to the attentive request of quality of raw material and its processing with the most modern technology.

Today we provide services: freezing, storage, packaging and distribution of products for domestic and foreign clients.

What makes us proud is the quality, strong organization and manufacturing standards that allow us to conquer the market in Europe.

---

Iz želje osnivača za potragom najkvalitetnijih šumskih plodova i potrebom širenja tržišta nastaje kompanija **BIMFOOD d.o.o.**

Duga tradicija poslovanja osnivača i moderna tehnologija prerade i pakovanja čine **BIMFOOD d.o.o.** jednim od lidera u prikupljanju, preradi, pakovanju i distribuciji pečuraka i ostalih šumskih plodova sa područja Makedonije i Balkana.

**BIMFOOD d.o.o.** je sinonim za kvalitet i autentičnost, zahvaljujući pažnji u traženju najkvalitetnijih sirovina i njihovoj preradi sa najmodernijom tehnologijom.

Danas se bavimo i pružanjem usluga zamrzavanja, skladištenja, pakovanja i distribucije proizvoda za domaće i strane klijente.

Ono čime se ponosimo je kvalitet, čvrsta organizacija i standardi u proizvodnji, koji nam omogućavaju da se pozicioniramo na tržištu Evrope.







## PRODUCTS / PROIZVODI

### MUSHROOMS / PEČURKE

- **FRESH (SVEŽE)** – *Boletus* , *Amanita ceasarea* , *Cantharellus cibarius* , *Lactarius deliciosus* , *Marasmius oreades* , *Morchella* , *Hindum repandum* , *Craterellus cornucopiodes*
- **FROZEN (ZAMRZNUTI)** - *Boletus* , *Amanita ceasarea* , *Cantharellus cibarius* , *Lactarius deliciosus* , *Morchella* , *Boletus luteus* , *Marasmius oreades*
- **DRY (SUŠENI)** - *Boletus* , *Cantharellus cibarius* , *Amanita ceasarea* , *Marasmius oreades* , *Morchella* , *Craterellus cornucopiodes*
- **IN BRINE (U SALAMURI)** - *Boletus* , *Cantharellus cibarius* , *Lactarius deliciosus*

### FOREST FRUIT / ŠUMSKO VOĆE

- **FRESH (SVEŽE)** – *Blueberry (Borovnica)* , *Blackberry (Kupina)* , *Raspberry (Malina)* , *Strawberry (Jagoda)* , *Rose Hip (Šipurak)*...
- **FROZEN (ZAMRZNUTI)** - *Blueberry (Borovnica)* , *Blackberry (Kupina)* , *Raspberry (Malina)* , *Strawberry (Jagoda)* , *Rose Hip (Šipurak)*...

### VEGETABLES / POVRĆE

- **FRESH (SVEŽE)** – *Peppers (Paprike)* , *Onion (Crni luk)* , *Tomato (Paradajz)* , *Cabbage (Kupus)* , *Cauliflower (Karfiol)* , *Carrot (Šargarepa)*...
- **FROZEN (ZAMRZNUTI)** - *Peppers (Paprike)* , *Onion (Crni luk)* , *Tomato (Paradajz)* , *Cauliflower (Karfiol)* , *Carrot (Šargarepa)*...

### PRODUCT LIST / LISTA PROIZVODA



**BOLETUS - FRESH**

As required by customers the cep is classified into three classes according to color, beard (from white through yellow to green) and according to the firmness. Also classified according to the size: S - small, M – medium, L – large  
It is packaged in wooden crate with an average net weight of 3kg. and 1.5kg.

Prema zahtevima kupaca vrganj se klasifikuje u tri klase prema boji spora (od bele, preko žute do zelene) i prema čvrstoći. Takodje se razvrstava prema veličini na:  
S – small (mali), M – medium (srednji), L – large (veliki)  
Pakuje se u drvene holandeze prosečne neto težine 3kg. i 1.5kg.



**CANTHARELLUS - FRESH**

It's cleaned from mechanical impurities, classified by size and packed in wooden packing of net weight of 3kg; 1kg; ili 0.5kg; 0,4kg i 0,2kg depending on customer's requirements.

Lisičara se čisti od mehaničkih nečistoća, razvrstava po veličini i pakuje u drvenu ambalažu neto težine 3kg; 1kg; ili 0.5kg; 0,4kg i 0,2kg u zavisnosti od zahteva kupaca.



**AMANITA CAESAREA - FRESH**

High quality mushroom known as Caesar's mushroom due to its shape (before the opening of the lid it reminds of chickens eggs). Like the other kinds of mushrooms it's rich with proteins and vitamins and It's so delicious. It occurs worldwide at the same time as the cep. Similarly is classified by size and packed in wooden crate.

Visokokvalitetna jestiva gljiva u narodu poznata kao jajčarka zbog svog oblika pre nego što se klobuk otvori podseća oblikom i veličinom na kokošije jaje. Kao i ostale vrste gljiva prebogata belančevinama i vitaminima. Izuzetnog je ukusa. Javlja se otprilike u isto vreme kao i vrganj. Slično vrganju razvrstava se prema veličini i pakuje u drvene holandeze.





**LACTARIUS - FRESH**

After the receiving it's cleaned from the mechanical impurities and with the eliminated stem (left maximum one centimeter) and classified according to the size:  
S - small (0-3 cm), M-medium (3-5 cm) and, L - large (5-8 cm), It's packed in wooden crate.

Nakon prijema čisti se od zemlje presecanjem drške (ostavlja se max. 1 cm), razvrstava prema veličini :  
S – small (od 0 – 3 cm), M- medium (od 3 do 5 cm), L – large (od 5 do 8 cm) i pakuje u drvene holandeze.



**MORCHELLA - FRESH**

Quite widespread mushroom in Macedonia (conica, rotunda). It appears in early spring and it's very tasty.  
It is sold fresh, dried and frozen.

Dosta rasprostranjena gljiva u Makedoniji (conica, rotunda). Javlja se u rano proleće, izuzetnog je ukusa.  
Radi se u svežem, suvim i zamrznutom stanju.



**CRATERELLUS CORNUCOPIOIDES - FRESH/DRY**

In Macedonia there is during whole autumn. Like fresh it's packed in wood packaging, and it's also producing in dry condition.

U Makedoniji je ima tokom cela jeseni.  
Pakuje se kao sveža u drvenim holandezima, proizvodi se takođe i u suvom stanju.



**BOLETUS - FROZEN**

<b>la/Ex</b>	Frozen boletus first class - diameter of the cap up to 3cm	Zamrznuti vrganj prve klase - prečnik kape 3cm
<b>Is</b>	Frozen boletus first class - diameter of the cap from 3 to 5 cm	Zamrznuti vrganj prve klase - prečnik kape 3-5cm
<b>Im</b>	Frozen boletus first class - diameter of the cap from 5 to 8 cm	Zamrznuti vrganj prve klase - prečnik kape 5-8cm
<b>IL</b>	Frozen boletus first class - diameter of the cap from >8cm	Zamrznuti vrganj prve klase - prečnik kape >8cm
<b>Iorg</b>	Mixed first class up to 15% worms	Mešana prva klasa do 15% crvljivosti.
<b>llorg</b>	Mixed second class.	Mešana druga klasa
<b>Lam/a</b>	Laminated boletus - thickness 6mm, without worms	Laminat debljine 6mm bez crvljivosti.
<b>Lam/b</b>	Laminated boletus - thickness 6mm, up to 5% worms	Laminat debljine 6mm do 5% crvljivosti
<b>Cap</b>	Only caps	Samo kape.
<b>Q1</b>	Cubes 2 x 2 cm or 1 x 1cm first class	Kocka 2 x 2 cm ili 1 x 1 cm prva klasa.
<b>Q</b>	Cubes 2 x 2 cm or 1 x 1 cm second class	Kocka 2 x 2 cm ili 1 x 1 cm druga klasa.
<b>Q4</b>	Cubes 2 x 2 cm or 1 x 1 cm third and fourth class	Kocka 2x2 cm ili 1x1 cm treća i četvrta klasa.
<b>T/G</b>	Separated caps and roots	Odvvojene kape i drške



**BOLETUS - FROZEN**

Mushrooms are cleaned, blanched, then deep frozen in a loose condition. Classification is done according to wishes of the client and packed in cardboard boxes. Usually is classified, according to the size, in two or three classes.

Plodovi se mehanički čiste, blanširaju, zatim se duboko zamrzavaju u rastresitom stanju. Vrši se klasifikacija u zavisnosti od želje kupca i pakuje u kartonsku ambalažu. Obično se klasifikuje prema veličini na dve ili tri klase.



**CANTHARELLUS - FROZEN**

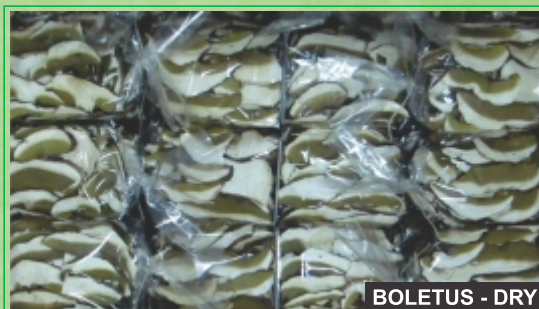




**LACTARIUS - FROZEN**

Fresh and healthy mushrooms of *Lactarius deliciosus* are separated and cleaned of impurities, then wash, dry and preparing for freeze. As the frozen, are produce into two classes: 1. Whole without worm; 2. Cube with 2x2cm size. There are packed in cardboard or plastic bags depending on the customer's wishes.

Sveži i zdravi plodovi sorte *Lactarius deliciosus* se odvajaju i čiste od mehaničkih nečistoća, zatim se peru, suše i pripremaju za zamrzavanje. Kao zamrznuti proizvode se u dve klase: 1. Cela bez crvljivosti; 2. kocka velicine 2 \* 2 cm. Pakuje se u kartonskoj ili plastičnoj ambalaži u zavisnosti od želje kupaca.



**BOLETUS - DRY**

Program of dry boletus includes two categories: **Dry boletus (from drier)** – offer include the following classes: I extra; I class; II class; III class; large bricola; small bricola; DPS; industry. **Dry boletus (original)** – offer include the following classes: original extra; original; original granuli; bricola; industry. Small packaging: 20g/30g/50g/80g/100g/200g/300g/500g/1kg; Draff packaging: from 5kg to 10kg.

Program suvog vrganja obuhvata dve kategorije: **Suv vrganj (sušarski)** – u ponudi su sledeće klase: I extra; I klasa; II klasa; III klasa; krupna bricola; sitna bricola; DPS; industrija. **Suv vrganj (original)** – u ponudi su sledeće klase: original extra; original; original granulat; bricola; industrija. Sitna pakovanja: 20g/30g/50g/80g/100g/200g/300g/500g/1kg; Refuzna pakovanja: od 5kg do 10kg.



**CANTHARELLUS CIBARIUS - DRY**

Dry *cantharellus cibarius* (from drier) – offer include the following classes: I class, original, industry. Can be packed in small packages or in packages from 5kg to 10kg.

Suva lisičara (sušarska) u ponudi je u sledećim klasama: I klasa, original, industrija. Može se pakovati u sitnim pakovanja ili kao refus od 5kg do 10kg.



**MARASMIUS OREADES - DRY**

Dry *marasmius oreades* (from drier) – offer include the following classes: I class, original, industry. Can be packed in small packages or in packages from 5kg to 10kg.

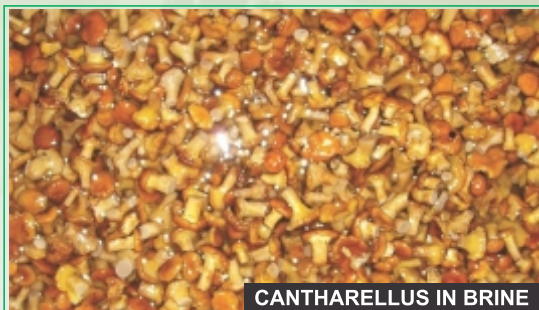
Suva livadarka (sušarska) u ponudi je u sledećim klasama: I klasa, original, industrija. Može se pakovati u sitnim pakovanja ili kao refus od 5kg do 10kg.



**BOLETUS IN BRINE**

After thermal treatment and fermentation the goods have been processed and sorted in the following classes: **G** – garnitur – diameter of cap to 4cm; **OM** – original media – diameter of cap 4 -7cm; **OG** – original grande – diameter of cap  $\geq$  7cm; **T1** – cutted boletus – firm with no bites; **T2** – cutted boletus – some white bite; **T3** – cutted boletus – firm industry; **CPT** – industry; **C** – caps. Goods are also selected and the color: red, white and black.

Posle termičke obrade i fermentacije roba se prerađuje i klasira na sledeći način: **G** – garnitur - prečnik kape do 4cm; **OM** – original media - prečnik kape 4 - 7cm; **OG** – original grande - prečnik kape  $\geq$  7cm; **T1** – sečen vrganj – čvrst i bez crvljivosti; **T2** – sečen vrganj – čvrst i sa veoma malim procentom belih uboda; **T3** – sečen vrganj – čvrsta industrija; **CPT** – industrija; **C** – kape. Roba se takođe selektira i prema boji na: crvenu, belu i crnu salamuru.



**CANTHARELLUS IN BRINE**

After marination we grade the cleaned goods according to their size: to 1,5 to 2 cm; from 1,5 to 3 cm; from 3 to 5cm; from 5 cm upwards; original from 0-7cm; industrial quality. Everything is packed into barrels of 150 kg net of goods.

Očišćenu robu posle mariniranja razdvajamo po veličini: od 1,5 – 2 cm; od 1,5 do 3 cm; od 3 – 5 cm; od 5 cm naviše; original od 0 – 7cm; industrijski kvalitet. Sve pakujemo u burad od 150 kg neto robe.





**LACTARIUS IN BRINE**

After marination we grade the cleaned goods according to their size: to 0 to 3 cm; from 3 to 5 cm; from 5 to 8cm and cube. Everything is packed into barrels of 150 kg net of goods.

Očišćenu robu posle mariniranja i prerade klasifikujemo na sledeći način: od 0 – 3 cm; od 3 do 5 cm; od 5 – 8 cm i kocka. Sve pakujemo u burad od 150 kg neto robe.



**FRUITS - FROZEN / FRESH**

After cleaning of mechanical dirts goods are controlling and freezes in shock tunnels. Assortment of forest fruits includes the following products in frozen and fresh condition: Blueberry (rolend and original); blackberry (rolend, original,griz),raspberry (rolend, blok); rose hip, forest strawberry. Frozen products are packing in cardboard packaging 10 kg net weight; PVC bags 20-25 kg net weight; or in small packages for fresh products.

Nakon čišćenja od mehaničkih nečistoća roba se kontroliše i zamrzava u tunelima za brzo zamrzavanje. Program sumskog voća obuhvata sledeće proizvode u zamrznutom i svezem stanju: borovnica (rolend, original); kupina (rolend, original, griz); malina (rolend, blok); sipurak; sumska jagoda. Proizvodi se pakuju kao zamrznuti u kartonskoj ambalaži neto 10 kg; PVC vrećama 20 – 25 kg; ili u sitnim pakovanjima za sveže proizvode.



**FROZEN ROASTED PEPPERS**

After selection and separation of healthy products and red, peppers are washed, then polished and baked in wood. the baking process is done using special ovens stainless steel made specifically for that purpose. Finished products are selected by class according to size: 1. class  $\geq 14$  cm; 2. class from 8 to 14 cm; 3 class  $\leq 8$ cm. They are packeging in cartons, net weight of 7 - 10 kg.

Nakon selekcije i odabira zdravih i crevenih plodova paprika se pere, zatim suši i peče na drva. Proces pečenja se odvija na specijalnim prohromskim pećima napravljenih specijalno za ovu namenu. Gotovi proizvodi se selektuju po klasama u zavisnosti od veličine: 1. klasa  $\geq 14$  cm; 2. klasa od 8 do 14 cm; 3. klasa  $\leq 8$ cm. Pakuju se u kartonskoj abalaži neto težine od 7 – 10 kg.



**FROZEN PEPPER - STRIP/DICES**

Using pepper processing lines, and cutting in strips width of 6 mm, and a dices with measuring 6mm \* 6mm and 10mm \* 10mm we get the following classes of products: frozen red pepper in strips and in dices; frozen flavoured pepper in strips and in dices; frozen green pepper in strips and in dices. Products are packed in cardboard abalaži net weight 10 kg.

Pomoću linije za preradu paprika i sečenja na rezanac debljine 6 mm i kocke dimenzija 6mm \* 6mm i 10mm \* 10mm dobijamo sledeće klase ovih proizvoda: zamrznuti crveni rezanac i kocka; zamrznuti šatirani rezanac i kocka; zamrznuti zeleni rezanac i kocka. Proizvodi se pakuju u kartonskoj abalaži neto težine 10 kg.



**FROZEN VEGETABLES**

With the lines for washing and quick freezing we get a high-quality products of onion and carrots in the following classes: frozen onion/carrots in dices 6mm \* 6mm and frozen onion/carrots in dices 10mm \* 10mm. Can be packed in carton net 10 kg or in PVC bags net 15-25 kg.

Uz pomoć linije za pranje i brzo zamrzavanje dobijamo visoko kvalitetne proizvode crnog luka i šargarepe u sledećim klasama: zamrznuti crni luk/šargarepa kocka 6mm \* 6mm i zamrznuti crni luk/šargarepa dimenzija 10mm \* 10mm. Pakuje se u kartonskoj ambalaži neto 10 kg ili u PVC vrećama 15 – 25 kg.



**FRESH VEGETABLES**

The vegetables that we can offer in the fresh the following: pepper, onion, cabbage, tomato,zucchini, broccoli, cauliflower, carrot, cucumber, rice, radish and many other products. Products before packaging we are controlled and selected by class and size. Depending on the wishes of customers can be packed in a wooden, plastic, cardboard and PVC packaging.

Povrće koje možemo ponuditi u svezem stanju je sledeće: paprika, crni luk, kupus, paradajz, tikvice, brokula, karfiol, šargarepa, krastavac,pirinač, rotkvice i veliki broj drugih prizvoda. Proizvodi se pre pakovanja kontrolišu i selektiraju po klasama i veličini. U zavisnosti od želje kupaca mogu se pakovati u drvenoj, plastičnoj, kartonskoj ili PVC ambalaži.




**FREEZING SERVICES:**

We provide freezing services for different types of fresh produce in static shock tunnel at temperatures of  $-35^{\circ}\text{C}$  to  $-40^{\circ}\text{C}$ . Freezing capacity is up to 40 tons depending on the type of the product.

**STORAGE SERVICES FOR FROZEN GOODS:**

We also provide storage for frozen goods at a temperature of  $-18^{\circ}\text{C}$  to  $-23^{\circ}\text{C}$ . We have two chambers with a total capacity of  $1600\text{m}^3$ .

**PACKAGING FROZEN GOODS:**

In our plant we have also pre-chamber associated with two chambers with the regime from  $-5^{\circ}\text{C}$  to  $+5^{\circ}\text{C}$ .

**SERVICES FOR ADMISSION, SELECTION, PROCESSING AND PACKAGING FOR ALL KINDS OF FRESH PRODUCT:**

In our plant we have also chamber for quick cooling of fresh goods with regime - from  $+2^{\circ}\text{C}$  to  $+15^{\circ}\text{C}$ . Also we have a chamber where we perform selection and processing of fresh goods with regime - from  $+5^{\circ}\text{C}$  to  $+15^{\circ}\text{C}$ .

**DRYING SERVICE:**

We have a dryer with a capacity of 2-10 tons of fresh produce per day depending on the product. Our dryer has three independent tunnels for drying. In a separate room, where the dryer is, we also have space for selection and packaging of dried products.

In our plant we have also two halls for storage, selection and packaging of various kinds of products. One hall is an area of  $480\text{m}^2$  with tables for nearly 200 working places. The second hall is an area of  $180\text{m}^2$  and used for manufacture of products which require special conditions for processing.

**OTHER SERVICES:**

To our clients we can offer our own transport truck equipped with a cooling system that achieves temperature down to  $-20^{\circ}\text{C}$ .

In our facility we have the following equipment necessary for quality reception, selection, processing and packaging of raw materials and products:

- Electric pallet trucks with high carrying capacity and manual pallet trucks, washing machines for raw materials, cleaning machine (inflation) for raw materials which through a turbine (Air) removes unwanted mechanical and organic impurities and it is related to inspection string. This string serves for the purification of raw materials such as blueberry, juniper, haw and some raw materials with similar characteristics. We use it also for cleaning products in fresh, frozen or dry condition, gluing machine for aluminium, plastic or PVC bags, sewing machine for bags. We have three scales with a capacity of two tones embedded in the floor, as well as many other different measurement instruments. We have pro chromatic cauldrons for digestion and roasting line for various kinds of raw materials.

Note: All the services are according to the implemented HACCP system.


**USLUGE ZAMRZAVANJA:**

Pružamo usluge zamrzavanja raznih vidova svežih proizvoda u statičnom šok tunelu na temperaturi od  $-35^{\circ}\text{C}$  do  $-40^{\circ}\text{C}$ . Kapacitet zamrzavanja je do 40 tona u zavisnosti od vrste proizvoda.

**USLUGE LAGEROVANJA ZAMRZNUTE ROBE:**

Pružamo usluge lagerovanja zamrznute robe na temperaturi od  $-18^{\circ}\text{C}$  do  $-23^{\circ}\text{C}$ . Raspolažemo sa dve komore za ove svrhe ukupnog kapaciteta od  $1600\text{m}^3$ .

**PAKOVANJE ZAMRZNUTE ROBE:**

U našem pogonu imamo i predkomoru koja je povezana sa dve minusne komore, na režimu od  $-5^{\circ}\text{C}$  do  $+5^{\circ}\text{C}$ .

**USLUGE PRIJEMA, SELEKCIJE, PRERADE I PAKOVANJA SVIH VRSTA SVEŽIH PROIZVODA:**

U našem pogonu imamo i komore za brzo rashlađivanje sveže robe na režimu od  $+2^{\circ}\text{C}$  do  $+15^{\circ}\text{C}$ .

**USLUGE SUŠENJA:**

Raspolažemo sušarom kapaciteta od 2 – 10 tona na dan svežih proizvoda u zavisnosti od vrste proizvoda. U odvojenom prostoru gde se nalazi sušara imamo i halu namenjenu za selekciju i pakovanje sušenih proizvoda.

U našem pogonu raspolažemo sa još dve velike hale za čuvanje, selekciju, preradu i pakovanje raznih vrsta proizvoda. Jedna velika hala je površine  $480\text{m}^2$  sa ugrađenim stolovima za preko 200 radnika. Druga hala površine  $180\text{m}^2$  služi za preradu proizvoda koji zahtevaju posebne uslove prerade.

**OSTALE USLUGE:**

Našim klijentima možemo da ponudimo i naš vozni park sa vozilima opremljenim rashladnim sistemima koji postižu temperaturu do  $-20^{\circ}\text{C}$ .

U našem objektu raspolažemo i sa sledećom opremom neophodnom za kvalitetan prijem, selekciju, preradu i pakovanje sirovina i proizvoda.

- Električni viljuškari velike nosivosti kao i ručni transpaletari, mašine za pranje proizvoda, mašina za čišćenje (vejanje) proizvoda koja uz pomoć turbine (vazduha) odstranjuju neželjene mehanicke i organske nečistoce iz proizvoda i povezana je sa inspekcijom trakom. Ona služi za pročišćavanje proizvoda kao što su: borovnica, kleka, šipurak i ostalih proizvoda sličnih karakteristika, mašine za lepljenje aluminijumske, najlonske ili PVC ambalaže (kesica), mašine za šivenje džakova ili vreća. Raspolažemo sa 3 vage kapaciteta do 2 tone ugrađene u pod, kao i mnoge druge za različite merne intervale, prohromski kazani za kuvanje kao i linija za pečenje raznih vrsta proizvoda na drva.

\*Napomena: Sve usluge koje obavljamo vršimo po implementiranom HACCP standardu.





DOO "BIMFOOD" - ul. Aleksandar Makedonski bb. 7500 Prilep, Macedonia  
phone line: +389 48 455 554 , fax line: +389 48 455 556 , [www.bimfood.com](http://www.bimfood.com) , e-mail: [info@bimfood.com](mailto:info@bimfood.com)