



We nourish tradition, nature is our most important partner.

QUALITY  
SAFETY  
GROWTH





Danex – since 1995

The foundation of Danex company dates back to year 1990 and lies in the area of Notecka primeval forest. We are a family company, which has been supplying global markets for both natural, wild-grown resources as well as the cultivated ones for nearly 30 years. Our main factory with a modern technological park is located in the northern part of Greater Poland Voivodeship. The strategic location of our production centers provides us with direct access to the undergrowth and cultivable resources.

For nearly three decades our products have been available on global markets, including all of the European markets, while product quality and functionality of our production plant systems are certified with prestigious Det Norske Veritas certificate.

MEET US



Waitrose

Carrefour 

METRO GROUP

Intermarché

 Kaufland

TESCO

makro

 Biedronka  
Codziennie niskie ceny

dino  
*najbliżej Ciebie*

polo  
MARKET

 ALDI

 SELGROS  
cash & carry

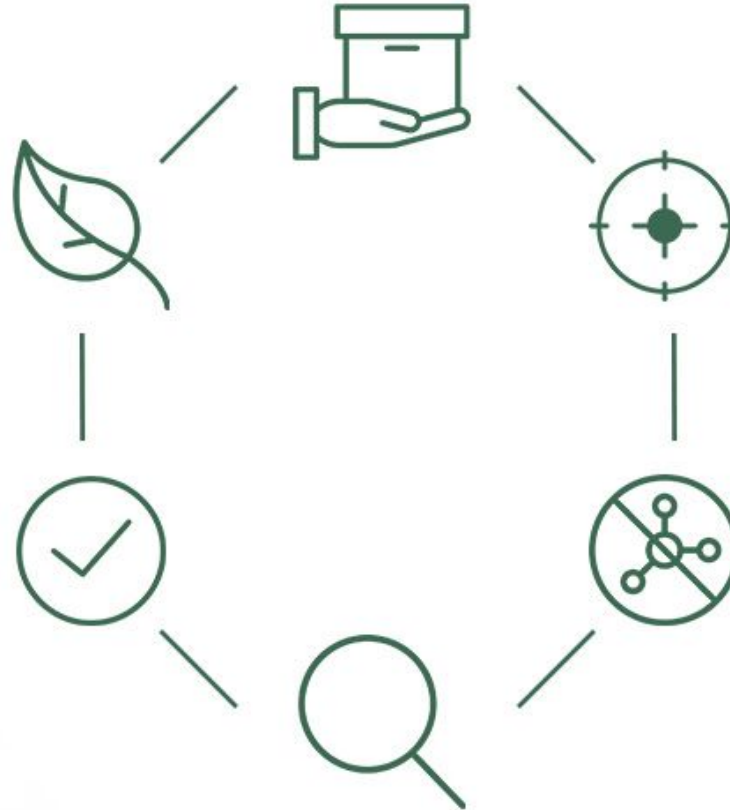
 LIDL

MEET US

LCC system constitutes of small buildings based in direct surrounding of a forest, where collectors bring their harvest. Danex has 500 of such collection points.

LCC is a unique system on a world scale developed by Danex for direct undergrowth sourcing.

The collection points are monitored by both internal controllers and by an independent ecological, certifying institution.



Each collection point covers a specified area of a forest, where mushroom and forest fruits are sourced

LCC are located only in regions free from industrial buildings, chemical pollution and far from urban areas.

Thanks to LCC system the origin of Danex products and their ingredients can be precisely identified. This identification helps to easily control such parameters as humidity, Brix content and firmness.

LCC TECHNOLOGY



20 years of experience with variety of cleaning solutions helped us to repeatedly rethink the technology for sorting frozen resources.



## Really I Q Frozen



For achieving the best possible compromise between quality and effectiveness

A technology providing high efficiency



Used for especially delicate fruits and mushrooms



TARGET PIT

Precise system for stoning developed by Danex  
1 pit per 40 kg



15 000  
kg/h

Our freezing efficiency per hour



25 000  
tons

Our yearly frozen food production



3  
freezers

3 independent freezing lines

Sorting supported by



Freezing supported by



FROZEN



3 Packaging lines



160 Sealed pillow bag type packages per minute



24 000 Pallet positions frozen on mobile shelf system



0,2 kg

0.25 - 2.5 kg

10 kg

25 kg

500 - 700 kg

Packing supported by



PACKING





Wild and cultivated fruits

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Wild and cultivated mushroom



Wild Blueberry



Cranberry



Lingonberry



Blackberry



WILD AND CULTIVATED FRUITS





Strawberry



Wild Strawberry



Raspberry



Sea Buckthorn



0,2 kg 0.25-2.5 kg 10 kg 25 kg 500-700 kg

WILD AND CULTIVATED FRUITS



Cep



Bay boletus



Chanterelle



Slippery jack



0,2 kg 0.25-2.5 kg 10 kg 25 kg 500-700 kg

WILD AND CULTIVATED MUSHROOM





Saffron milk cap



Honey Fungus



Black trumpet



Morel



WILD AND CULTIVATED MUSHROOM



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