

The background of the entire image is a vibrant yellow, populated with several sunflowers of varying sizes. Some sunflowers are in sharp focus, showing the intricate details of their petals and dark brown centers, while others are blurred, creating a sense of depth. The sunflowers are scattered across the frame, with some in the corners and others more centrally located.

Vital

— OSNOVANO 1855 —



0 kompaniji

Industrijska proizvodnja jestivog ulja na Balkanu svoje početke beleži u vojvođanskom gradiću Vrbasu. Preduzimljivi trgovac Jakob Lenji podigao je 1855. godine u ovom gradu, na obali Starog kanala, prvu radionicu za preradu ulja. Niko nije mogao da zamisli da će puštanjem u rad ovog nevelikog pogona biti postavljen temelj budućem moćnom industrijskom gigantu - fabrici VITAL. Lenjijeva fabrika je započela svoju proizvodnju presom nerafinisanog ulja sa ručnom i stočnom pogonskom snagom. Preovlađujuće sirovine bile su: konoplja, bundevina koštica i uljana repica. Sirovo ulje sve do 1929. godine nije rafinirano u Vrbasu, već u Budimpešti gde je porodica Lenji posedovala rafineriju. Treća i četvrta decenija XX veka, kada se na čelu fabrike nalazio unuk osnivača, Josif Lenji, veoma su značajne za razvoj prve uljare na Balkanu. U tom periodu u znatnoj meri je osavremenjena proizvodnja, nabavljena je nova oprema i rafinerija, tako da je proces proizvodnje jestivog ulja u potpunosti zaokružen u vrbaskoj fabrici.

Prvo ulje od suncokreta proizvedeno je u ovoj uljari tridesetih godina prošlog veka. Od tada je suncokret osnovna sirovina u proizvodnji i danas predstavlja neku vrstu amblema fabrike. Danas je VITAL jedan od najvećih proizvođača hrane u zemlji. To je fabrika čija je proizvodnja ulja, margarina, biljne masti, biljnog mrsa, majoneza i kečapa zasnovana na najsavremenijim tehnologijama. Primenom rigoroznog sistema kontrole kvaliteta svih proizvoda uvođenjem sistema kvaliteta FSSC 22000, HALAL, kao i HACCP sistema, korišćenjem sopstvene laboratorije i primenom savremenih metoda aplikacije najnovijih tehničkih dostignuća u razvoju proizvoda, VITAL danas ostvaruje svoj cilj učvršćivanja postojećih i zauzimanja novih tržišnih pozicija.

About the company

Industrial production of edible oil in the Balkans recorded its beginnings in the town of Vrbas in Vojvodina. In 1855, the entrepreneurial merchant Jakob Lenji built the first oil processing workshop in this town, on the banks of the Old Channel. Nobody could imagine that the commissioning of this small plant would, in fact, lay the foundation of a future mighty industrial giant - VITAL factory. Lenji's factory began its production with the use of a manual and animal-driven unrefined oil strainer. Prevailing raw materials included hemp, pumpkin seed and oilseed rape. Up until 1929, crude vegetable oil was not processed in Vrbas, but in Budapest, where the Lenji family owned a refinery. The third and the fourth decade of the 20th century, when the founder's grandson, Joseph Lenji, was the head of the factory, were very significant for the development of the first oil factory in the Balkans. During this period, the production was substantially modernized, new equipment and refinery were purchased, so the whole process of production of edible oil was completely established in this factory in Vrbas. The first sunflower oil was made in this oil factory in the 1930s. Since then, sunflower has been the basic raw material in its production and today it represents a kind of a factory emblem.

Today, Vital is one of the largest food manufacturers in the country. This is the factory whose production of oil, margarine, vegetable fat, vegetable ghee, mayonnaise, and ketchup is based on the latest technology. Through the application of a strict quality control system for all products with the introduction of FSSC 22000 quality system, HALAL and HACCP system, the use of its own laboratory, and the use of modern methods in application of the latest technological advances in product development, Vital today achieves its objective of strengthening the existing and developing new market positions.







Suncokretovo ulje

Suncokretovo ulje se dobija preradom suncokretovog semena postupcima presovanja i ekstrakcije rastvaračima, te naknadnom rafinacijom. Finalni proizvod je rafinisano jestivo suncokretovo ulje koje prema svim standardima predstavlja jedno od nutritivno najkvalitetnijih ulja. Pre svega, ono zadovoljava energetske potrebe organizma. Osim toga, bogato je prirodnim antioksidansom, alfa tokoferolom (E- vitamin) koji utiče na oksidativnu stabilnost i produženje roka trajanja. U organizmu deluje zaštitno, uklanjajući štetne produkte metabolizma, tzv. slobodne radikale. Sadrži i prirodnu boju, beta karoten koji u organizmu prelazi u A- vitamin. Suncokretovo ulje sadrži vrlo važnu, esencijalnu masnu kiselinu - linolnu kiselinu, poznatu i kao Omega 6 kiselina. Posebna karakteristika suncokretovog ulja je da je odnos tokoferola i ove masne kiseline u najpovoljnijem odnosu koji omogućuje maksimalno delovanje.

Sunflower oil

Sunflower oil is obtained by the processing of sunflower seeds using the procedures of pressing and extraction by solvents, and subsequent refining. The final product is refined table sunflower oil which, by all standards, represents one of the highest-quality oils in nutritional sense. First of all, it satisfies the energy needs of an organism. Besides, it is rich in the natural antioxidant, alpha-tocopherol (vitamin E) which affects oxidant stability and extension of shelf life. Within the body, it acts protectively, through elimination of harmful metabolic products, so-called free radicals. It also contains natural colour, beta carotene, which the body turns into vitamin A. Sunflower oil contains a very important, essential fatty acid – linoleic acid, also known as Omega-6 acid. A special characteristic of sunflower oil is the most favourable ratio between tocopherol and this fatty acid, which provides maximum effects.

Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
111311	Refined sunflower oil 1L	13,8	15	50	18 months	8600109113117	1512.19900001
111312	Refined sunflower oil 5L	4,6		120 pcs	18 months	8600109113124	1512.19900001



Margarini

STONI margarin se proizvodi od visokokvalitetnih biljnih ulja i masti uz dodatak odgovarajućih aditiva. Preporučujemo ga za kuvanje, pečenje i prženje raznih jela. Pečenoj ribi i mesu daje prijatnu aromu i poseban ukus. STONI margarin se upotrebljava i za razne vrste kolača, lako se ugrađuje u testo i daje mu finu strukturu. Izvanredan je za pripremu slanih namaza, sam ili u kombinaciji sa mesom, sirom, povrćem i začinima.

STONI margarin sa ukusom slatke pavlake obogaćen je vitaminima A i D. Posebno se preporučuje za izradu kremova za torte i u pripremi kolača. Sa korišćenjem našeg margarina svaka vaša torta imaće predivan, pun ukus slatke pavlake.

VITALFIT se proizvodi od visoko kvalitetnog suncokretovog ulja i masti biljnog porekla uz dodatak odgovarajućih aditiva. Idealan je za pripremu testa i kremova. Ima smanjeni sadržaj masti (70%).

Margarines

TABLE margarine is made of high-quality vegetable oils and fats with adequate additives. We recommend it for cooking, baking and frying of various dishes. It gives a pleasant aroma and special flavour to fried fish and meat. TABLE Margarine is also used for various types of cakes and it is easily mixed into dough, giving it a fine structure. It is excellent for the preparation of salty spreads, alone or in combination with meat, cheese, vegetables, and spices.

Whipped cream-flavoured TABLE margarine is enriched with vitamins A and D. It is particularly recommended for making cake creams and in the preparation of pastry. With the use of our margarine every cake you make will have a delicious, full-bodied flavour of whipped cream.

VITALFIT is made of high-quality sunflower oil and vegetable fat with adequate additives. It is ideal for the preparation of doughs and creams. It has a reduced fat content (70%).

Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
113202	Table margarine 250g	10,00	40	72	210 days	8600109132026	1517.1090008
113203	Whipped cream-flavoured margarine 250g	10,00	40	72	210 days	8600109132033	1517.1090008
113208	Margarine "Vitalfit" 250g	10,00	40	72	210 days	8600109132088	1517.1090008



Namazni margarini

Prijatno Mlečni je margarin sa smanjenim sadržajem masti 60%. U sebi sadrži mleko u prahu 1%, obogaćen je vitaminima A, D i E i ima 0.4% soli. Pakuje se u polipropilenskim čašicama od 250g i 500g, a transportno pakovanje je u kartonskoj kutiji od 5kg.

Prijatno Softi je margarin sa smanjenim sadržajem masti, obogaćen vitaminima A, D i E. Sadrži minimum 60% biljnih ulja i masti i 0.4% soli. Pakuje se u polipropilenske čašice od 250g i 500g, a transportno pakovanje je u kartonskim kutijama od 5kg.

Prijatno Laki je margarinski namaz sa svega 25% masne faze. Ima malu kalorijsku vrednost (945 kJ/230 kcal u 100g). Obogaćen je vitaminima A, D i E i ima 0.6% soli. Pakuje se u polipropilenskim čašicama od 255g i 512g, a transportno pakovanje je u kartonskoj kutiji od 5 kg.

Margarine spreads

Prijatno Mlečni is a margarine spread with reduced fat content of 60%. It contains powder milk 1%, it is enriched with vitamins A, D and E and has 0.4% of salt. It is packed in polypropylene cups of 250g and 500g, and the transport packaging is a cardboard box of 5kg.

Prijatno Softi is a margarine with reduced fat content, enriched with vitamins A, D and E. It contains minimum 60% of vegetable oils and fats, as well as 0.4% of salt. It is packed in polypropylene cups of 250g and 500g, and the transport packaging is a cardboard box of 5kg.

Prijatno Laki is a margarine spread with only 25% of fat phase. Its energy value is low (945kJ/230 kcal in 100g). Enriched with vitamins A, D and E, it contains 0.6% of salt. It is packed in polypropylene cups of 255g and 512g, and the transport packaging is a cardboard box of 5kg.



Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
113108	Margarine spread Prijatno "Mlečni" 250g	5,00	20	35	150 days	8600109134273	1517.1090008
113109	Margarine spread Prijatno "Mlečni" 500g	5,00	10	35	150 days	8600109134280	1517.1090008
113417	Margarine spread Prijatno "Softi" 250g	5,00	20	35	210 days	8600109134297	1517.1090008
113418	Margarine spread Prijatno "Softi" 500g	5,00	10	35	210 days	8600109134303	1517.1090008
113415	Margarine spread Prijatno "Laki" 255g	5,10	20	35	210 days	8600109134259	1517.1090008
113416	Margarine spread Prijatno "Laki" 512g	5,12	10	35	210 days	8600109134266	1517.1090008



Majonez Delikates

Mayovita delikatesni majonez je proizvod veoma visoke hranljive vrednosti. Proizvodi se od suncokretovog ulja visokog kvaliteta, žumanaca, šećera, soli, senf.

Sve komponente koje ulaze u sastav proizvoda su provereno visokog kvaliteta. Delikates majonez je izuzetnog ukusa, lako svarljiv i zbog tih svojstava se koristi za jelo i kao dodatak raznim vrstama salata od mesa i povrća. Svi majonezi su termostabilni.

Mayonnaise Delicatesse

Mayovita Delicatesse Mayonnaise is a product of very high nutritional value. It is made of high-quality sunflower oil, egg yolks, sugar, salt, mustard. All the ingredients included in the composition of the product are of a guaranteed high quality. Mayonnaise Delicatesse has an extraordinary flavour, it is easy to digest, and, due to these characteristics, it is used as food, and as addition to all kinds of meat and vegetable salads. All kinds of mayonnaise are thermostable.

Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
114148	Mayonnaise Delicatesse "MAYOVITA" 90g (SCHT)	2,16	24	192	10 months	8600109141486	2103.90909080
114149	Mayonnaise Delicatesse "MAYOVITA" 180g (SCHT)	2,34	13	180	10 months	8600109141493	2103.90909080
114150	Mayonnaise Delicatesse "MAYOVITA" 270g (DOYPACK)	2,70	10	120	8 months	8600109141509	2103.90909080
114153	Mayonnaise Delicatesse "MAYOVITA" 450g (BKT)	9,00	20	35	8 months	8600109141530	2103.90909080
114151	Mayonnaise Delicatesse "MAYOVITA" 900g (BKT)	5,40	6	81	8 months	8600109141547	2103.90909080
114154	Mayonnaise Delicatesse "MAYOVITA" 2700g (BKT)	10,80	4	36	8 months	8600109141554	2103.90909080
114152	Mayonnaise Delicatesse "MAYOVITA" 450g (PET BTL)	5,40	12	72	8 months	8600109141516	2103.90909080
114155	Mayonnaise Delicatesse "MAYOVITA" 900g (PET BTL)	10,80	12	35	8 months	8600109141523	2103.90909080
114158	Mayonnaise Delicatesse "Mayovita" 180g (JAR)	1,08	6	456	8 months	8600109141585	2103.90909080
114159	Mayonnaise Delicatesse "Mayovita" 600g (JAR)	3,60	6	152	8 months	8600109141592	2103.90909080
114162	Mayonnaise Delicatesse "Mayovita" 5kg (BKT)	20	4	68	8 months	8600109141622	2103.90909080



Majonez Lagani

Mayovita lagani majonez je proizvod pogodan za dijetalnu ishranu pošto u sebi ne sadrži holesterol.

Proizveden je sa smanjenom količinom suncokretovog ulja visokog kvaliteta i bez žumanaca. Pored ulja u sastav proizvoda ulazi čist prirodni škrob, so, šećer, senf, sirće i ostali začini. U odabiru sirovina koje ulaze u sastav proizvoda izuzetan značaj ima kvalitet sirovina i postupak njihovog dobijanja. Lagani majonez zbog svojih osobina može da se koristi za jelo i kao dodatak salatama. Pošto u sebi sadrži sirovine isključivo biljnog porekla preporučuje se za ishranu vegetarijanaca i u vreme posta.

Mayonnaise Light

Mayovita light mayonnaise is the product suitable for a low-calorie diet as it does not contain cholesterol.

It is produced with a reduced amount of sunflower oil of high quality and without egg yolks. In selecting raw materials that constitute the product, the quality of raw materials and the process of their obtaining are of utmost importance has the extreme importance. Light Mayonnaise, due to its properties, can be used for food and as an addition to salads. Since it contains raw materials of plant origin only, it is recommended for the nutrition of vegetarians and at the time of fasting.



Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
114332	Mayonnaise Light "MAYOVITA" 90g (SCHT)	2,16	24	192	10 months	8600109143244	2103.90909080
114333	Mayonnaise Light "MAYOVITA" 180g (SCHT)	2,34	13	180	10 months	8600109143251	2103.90909080
114326	Mayonnaise Light "MAYOVITA" 270g (DOYPACK)	2,70	10	120	8 months	8600109143268	2103.90909080
114327	Mayonnaise Light "MAYOVITA" 450g (BKT)	9,00	20	35	8 months	8600109143275	2103.90909080
114328	Mayonnaise Light "MAYOVITA" 900g (BKT)	5,40	6	81	8 months	8600109143282	2103.90909080



Senf Classic, Chili, Sa začinskim biljem

Senf je namirnica bez koje danas ne može da se zamisli moderna kuhinja. Za pravljenje ovog, gotovo neizbežnog začina, tačnije njegove paste, koriste se zrnca istoimene biljke, koja se na ovim prostorima naziva još slačica ili gorušica. Mariniranje - sva mesa je neophodno marinirati zbog mekoće i ukusa, samo vrsni kuvari znaju da je to nemoguće uraditi bez senfa. Dresinzi - senf takođe ima ogromnu primenu u pripremanju dresinga za razne salate i sendviče, biftek salata, salata od pileline i ćuretine sa dresingom od senfa daje prepoznatljiv ukus. Sosevi - Možda čak i najveću primenu senf ima u spravljanju raznih sosova najpoznatiji su sos od pečuraka, sos od dizon senfa, sos od senfa i lanenog semena koji se idealno slaže sa crvenim mesima kao sto su biftek, ramstek, svinjski i teleći file.

Mustard Classic, Chili, With herbs

Mustard is a food without which it is today impossible to imagine a modern kitchen can not be imagined today. In order to make this, almost inevitable spice, or more precisely, its pastes, the seeds of the eponymous plant are used which in our country is known under three names "senf", "slačica" and "gorušica". Marinating - all the meat needs to be marinated for the purpose of the softness and taste, and only excellent chefs know it is impossible without a mustard. Dressings - mustard also has a great application in the preparation of dressing products for various salads and sandwiches, beef salad, chicken and salad turkey salad with dressing gives a recognizable taste. Sauce - perhaps even the largest application of mustard is in the preparation of various sauces, the most famous ones being the mushroom sauce, dijon sauce, mustard and linseed sauce.

Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
116111	Mustard CLASSIC 100g (CUP)	0,92	30	120	12 months	8600109161118	210390909080
116104	Mustard CLASSIC 190g (JAR)	0,18	6	456	12 months	8600109161040	210390909080
116113	Mustard CLASSIC 270g (DOYPACK)	0,27	10	120	12 months	8600109161132	210390909080
116309	Mustard CHILI 100g (CUP)	0,92	30	120	12 months	8600109163099	210390909080
116304	Mustard CHILI 190g (JAR)	0,18	6	456	12 months	8600109163044	210390909080
116209	Mustard WITH HERBS 100g (CUP)	0,92	30	120	12 months	8600109162092	210390909080
116204	Mustard WITH HERBS 190g (JAR)	0,18	6	456	12 months	8600109162047	210390909080



Tartar sos

Tartar sos se u osnovi sprema od majoneza. Jedan je od najprepoznatljivijih i najrasprostranjenijih sosova. Odličan je kao dresing za salate, kao što su salata od ćuretine, razne hladne pasta salate i vezane salate od povrća i mesa, neretko se koristi kao odličan namaz za sendvice. Odlično se slaže uz jela od ribe kao što su pastrmka u kukuruznom brašnu, smuđ, losos u kadaifu. Tartar sos je tu da upotpuni ukus ovako hrskavo spremljenih ribljih specijaliteta. I naravno neizostavni deo je svih pohovanih jela, kačkavalja, bečkih i karadordjevih šnici.

Tartar sauce

Tartar sauce is basically made from mayonnaise. It is one of the most recognizable and most widely spread sauces. It is excellent as a dressing for a salad, such as turkey salad, various cold pasta salads and bound vegetables and meat salads, it is often used as an excellent sandwich spread. Fits perfectly with fish dishes. And of course it is an indispensable part of all fried meals.



Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
114423	Tartar sauce 270g (DOYPACK)	2,70	10	270	8 months	8600109514600	2103.90909080



BBQ sos

Barbecue sos je proizveden je prema recepturi baziranoj na paradajzu. Specifičnog je dimljenog ukusa, a poseban slatkasti ukus mu daju specifični začini. Može da se koristi samostalno kao preliv, dodatak jelu ili za mariniranje mesa.

BBQ sauce

Barbecue sauce is produced according to a recipe based on tomatoes. It has a specific smoky taste, and specific spices give it a special sweet taste. It can be used on its own as a topping, as a side dish or for marinating meat.

Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
115322	BBQ sauce 270g (DOYPACK)	2,70	10	270	8 months	8600109153229	2103.90909080



Gril sos

Gril sos je proizveden je prema recepturi baziranoj na majonezu uz dodatak posebne mešavine začina. Koristi se kao dodatak jelu, a naročito uz meso sa roštilja.

Grill sauce

Grill sauce is produced according to a recipe based on mayonnaise with the addition of a special spice mixture. It is used as a side dish, especially with grilled meat.

Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
114426	Grill sauce 270g (DOYPACK)	2,70	10	270	8 months	8600109144265	2103.90909080



Kečap Blagi Ljuti Pizza

Vital tomato kečap je delimično koncentrovani sok paradajza sa dodatkom sirćeta, šećera, soli i raznih začina. Učestvuje u obogaćanju celodnevne ishrane, kako dece tako i odraslih osoba. Kečap je inače jedna od najprisutnijih namirnica u frižiderima širom sveta i predstavlja zdravu namirnicu zbog velike količine likopena u sebi. Najvažniji izvor likopena je paradajz, ali još u većoj koncentraciji ga ima u kečapu i u sosevima od paradajza.

Ketchup Mild Hot Pizza

Vital tomato ketchup is partially concentrated tomato juice with the addition of vinegar, sugar, salt and various spices. It participates in enriching the daily nutrition of children and adults. Ketchup is, actually, one of the foodstuffs which are most frequently present in the refrigerators all over the world, and it is a healthy food product thanks to a large quantity of lycopene contained in it. The most important source of lycopene is tomato, but even in higher concentrations of it can be found in kitchen and in tomato sauces.

Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
115127	Vital Tomato Ketchup MILD 100g (SCHT)	8,00	24	64	12 months	8600109151195	2103.20000000
115120	Vital Tomato Ketchup MILD 450 g (PET BTL)	5,40	12	72	12 months	8600109151201	2103.20000000
115121	Vital Tomato Ketchup MILD 950 g (PET BTL)	11,40	12	35	12 months	8600109151218	2103.20000000
115109	Tomato ketchup Mild 5kg (BKT)	5,00	4	35 pcs	12 months	8600109151188	2103.20000000
115217	Vital Tomato Ketchup HOT 100 g (SCHT)	8,00	24	64	12 months	8600109152109	2103.20000000
115211	Vital Tomato Ketchup HOT 450 g (PET BTL)	5,40	12	72	12 months	8600109152116	2103.20000000
115212	Vital Tomato Ketchup HOT 950 g (PET BTL)	11,40	12	35	12 months	8600109152123	2103.20000000
115319	Vital Tomato Ketchup PIZZA 100 g (SCHT)	8,00	24	64	12 months	8600109153137	2103.20000000
115314	Vital Tomato Ketchup PIZZA 450 g (PET BTL)	5,40	12	72	12 months	8600109153144	2103.20000000
115315	Vital Tomato Ketchup PIZZA 950 g (PET BTL)	11,40	12	35	12 months	8600109153151	2103.20000000



Rastimo Blagi Ketchup

Rastimo kečap za decu se proizvodi od visoko kvalitetnog paradajz pirea, šećera, sirćeta, skroba, soli i arome uz dodatak dozvoljenih aditiva i konzervansa, a po sopstvenoj recepturi.

Sadrži: vodu, koncentrat paradajza, šećer, sirće, skrob, so, stabilizator (E 412, E 415), konzervans (K-sorbat), aromu i limunsku kiselinu.

Rastimo Mild Ketchup

Rastimo Mild Ketchup for children is produced from high-quality tomato puree, sugar, vinegar, starch, salt and flavor with the addition of permitted additives and preservatives, and according to our own recipe.

Contains: water, tomato concentrate, sugar, vinegar, starch, salt, stabilizer (E 412, E 415), preservative (K-sorbate), aroma, and citric acid.

Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
115321	Rastimo Mild Ketchup for children 270g (DOYPACK)	2,70	10	120	12 months	8600109153212	2103.20000000



Rastimo Majonez

Rastimo majonez za decu sadrži 22% manje ulja u odnosu na delikatetni majonez te se svrstava u grupu salatnih majoneza . Obogaćen vitaminima A, D i B , proizvodi se od suncokretovog ulja visokog kvaliteta prema sopstvenoj recepturi . Pakuje se u polipropilenskoj čašici od 500 g, a transportno u kartonskim kutijama od 5 kg. Rok upotrebe je 150 dana, ako se skladišti na suvom i tamnom mestu na temperaturi 5-15 °C.

Rastimo Mayonnaise

Rastimo mayonnaise for children contains 22% less oil compared to delicatessen mayonnaise and is classified into the group of salad mayonnaise. Enriched with vitamins A, D and B, it is produced from high-quality sunflower oil according to its own recipe. It is packed in a polypropylene cup of 500 g, and transported in cardboard boxes of 5 kg. Shelf life is 150 days, if stored in a dry and dark place at a temperature of 5-15°C.

Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
114223	Rastimo Mayonnaise for children 270g (DOYPACK)	2,70	10	120	8 months	8600109142230	2103.90909080



Rastimo Namazni margarin

Rastimo margarin za decu je margarin bogatog punog ukusa sa dodatkom mleka, obogaćen vitaminima A, D, B6, B9 i B12 te je stoga i namenjen deci.

Rastimo Spread margarine

Rastimo margarine for children is a margarine of rich full taste with the addition of milk, enriched with vitamins A, D, B6, B9 and B12, and is therefore intended for children.

Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
113218	Rastimo Margarine Spread 500g	5,00	10	35	150 days	8600109132187	1517.10900080



Sirće Jabukovo i Alkoholno

Jabukovo sirće je dobijeno sirćetnom fermentacijom vina od jabuke, koje se dobija prethodnom fermentacijom iscedenog soka od jabuke. Koristi se kao dodatak u ishrani ili kao začín.

Alkoholno sirće je dobijeno sirćetnom fermentacijom alkoholne komine, koja se dobija razblaživanjem čistog 96% etilalkohola vodom do željene koncentracije. Koristi se kao dodatak u ishrani ili kao začín ili kao sirovina za pripremanje prehrambenih i drugih proizvoda.

Vinegar Apple Cider and Alcohol

Apple cider vinegar is obtained by vinegar fermentation of apple wine, which is obtained by pre-fermentation of squeezed apple juice. It is used as a dietary supplement or as a spice.

Alcoholic vinegar is obtained by vinegar fermentation of alcoholic pomace, which is obtained by diluting pure 96% ethyl alcohol with water to the desired concentration. It is used as a dietary supplement or as a spice or as a raw material for the preparation of food and other products.

Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
119103	Vital Apple Cider Vinegar 1L	6,3	6	100	18 months	8600109191030	2209.00910000
119102	Vital Alcohol Vinegar 1L	6,3	6	100	18 months	8600109191023	2209.00910000



Biljni mrs

Biljni mrs je proizvod dobijen posebnim postupkom kristalizacije iz najkvalitetnijih biljnih ulja i biljnih masti. Izrazito je žute boje, homogene strukture i ukusa koji podseća na maslac. Visoka hranjiva vrednost, bogat sadržaj biološki važnih nezasićenih masnih kiselina, laka svarljivost, odličan ukus i miris čine ga povoljnom namirnicom za ljudsko zdravlje. Posebno je značajan kao izvor vitamina E koji organizam ne može da proizvede pa je potreban njegov unos putem hrane. Budući da je Biljni mrs izrađen isključivo od biljnih masnoća, on ne utiče na stvaranje holesterola. Preporučuje se kod pripreme svih vrsta jela i kolača, kao i u ishrani osoba koje konzumiraju namirnice isključivo biljnog porekla. Specifičnim izgledom, ukusom, mirisom i bojom ovaj proizvod je predviđen za specijalnu namenu, kao supstitut kraljevog masla.

Vegetable ghee

Vegetable ghee is a product obtained by a special process of crystallization from top-quality vegetable oils and vegetable fats. It is of extremely yellow color, of homogenous structure, and of flavor reminiscent of butter. High nutritional value, rich content of biologically important unsaturated fatty acids, easy digestibility, excellent taste and smell make it a food favourable to human health. It is particularly important as a source of vitamin E, which the body cannot produce, so it is necessary to get in through food. Since the vegetable ghee is made exclusively from vegetable fat, it does not affect the creation of cholesterol. It is recommended for preparing all kinds of dishes and cakes, as well as in the nutrition of people who eat only food of plant origin.

With its specific look, taste, smell and color, this product is provided for a special purpose, as a substitute for the cow butter.

Product code	Product description	Package (Net weight)	Transport pack.	Cases per pallet	Expiration date	Product bar code	Tariff number
112511	Vegetable ghee 450g	9,00	20	35	18 months	8600109125110	1516.20910080
112501	Vegetable ghee 1kg	12,00	12	36	18 months	8600109125011	1516.20910080
112502	Vegetable ghee 2kg	12,93	6	30	18 months	8600109125028	1516.20910080
112503	Vegetable ghee 3kg	13,08	4	30	18 months	8600109125035	1516.20910080
112504	Vegetable ghee 5kg	21,37	4	17	18 months	8600109125042	1516.20910080



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