

Govrment food from Serbia





IGDA is pleased to introduce natural line of products including wild, handpicked mushrooms, black and white truffles as well as some of the tastiest fresh and frozen fruits of Serbia.

IGDA wild mushrooms - porcini, chanterelles, black trumpets and morels are collected the old fashioned way, in the forests and mountains of the Balkan Peninsula.

**IGDA** mushrooms - shiitake and oyster are dried naturally, containing no pesticides, preservatives or chemicals.

IGDA's specialties are fresh, frozen and pasteurized black and white truffles.

**IGDA** fruits – Serbia has one of Europe's best microclimates for fruit production, especially berries. Result – our fruits have beautiful deep color, superior aroma and high nutrition value

IGDA products are prized for their wonderful wild flavor and distinctive, natural aroma.

In an era of giant corporate farms, where flavor is often sacrificed for unifor appearance, IGDA stands out in its commitment to nature grown products.



**IGDA** line of products takes you back to a time before chemicals were widely used and apart from the health reasons there is one major benefit of natural gardening - TASTE!

IGDA is a regular participant of many world food exhibitions like:

ANUGA, Köln
Fruit Logistica, Berlin
BioFach, Nürnberg
SIAL, Paris
IFE, London
Fancy Food, NY
MIHAS, Malaysia
Foodex, Tokyo
Golf Food, Dubai







Boletus Edulis; Porcini; Cepes; Steinpilze; Belyi Gvib

Harvesting season: June - October

Available as: fresh dried

frozen powder



Porcini is also one of the ingredients of the Wild Mix Mushrooms





Frozen Porcini - cubes



Frozen Porcini Laminate



Frozen Povcini Picollo

Piccolo and laminate are used for top culinary creations. Then beside aroma, the shape allows certain creativity of chefs



## Cantavellus cibavius; Golden Chantevelles; Givolle; Pfiffevlinge



Harvesting season: May - July

Available as: fresh dried powder

Chanterelles is also one of the ingredients of the Wild Mix Mushrooms

# Craterellus cornucopiodes; Black Trumpets; Trompettes de la Mort; Herbst Trompete



Harvesting season: August - October

Available as: fresh dried powder

Black Trumpet is also one of the ingredients of the Wild Mix Mushrooms



## White Truffles; Tuber Magnatum



pasteurized in jars

frozen

Black Truffles; Tuber Aestivum; Tuber Brumale



NIGDA

pasteurized in jars

#### Shiitake



powder

Shiitake are also one of the ingredients of the Mix Mushrooms

# Oyster



sting season: Whole year

Available as: dried powder

Oyster is also one of the ingrediants of the Mix Mushroom



#### Mixed Wild Mushrooms

Mix Mushrooms - a product containing 3 or more of the following varieties in different proportions

Porcini

Chanterelles

Black trumpets

Morels

Shiitake

Oyster

Available as: fresh

dried

powder



#### Table of Availability

Mushroom crops	Fresh Harvest Season	Fresh	Organic	Frozen	Dried
Porcini	June - October	<b>✓</b>	<b>\</b>	<b>✓</b>	<b>\</b>
Chanterelles	May - July	$\checkmark$	$\checkmark$		$\checkmark$
Black Trumpet	August - October		$\checkmark$		$\checkmark$
White Truffles	September - January	$\checkmark$		$\checkmark$	
Black Truffles	June - December			$\checkmark$	
Shiitake	Whole year		$\checkmark$		$\checkmark$
Oyster	Whole year		$\checkmark$		$\checkmark$



### Packaging varieties



Packaging for industry

**PET boxes** of 25g, 30g, 50g or 60g

Bags of 14g, 25 g, 30g, 50g, 100g or 500g

Wooden Boxes of 250g, 400g or 500g, 1kg and 3kg

Glass Jars of 25g

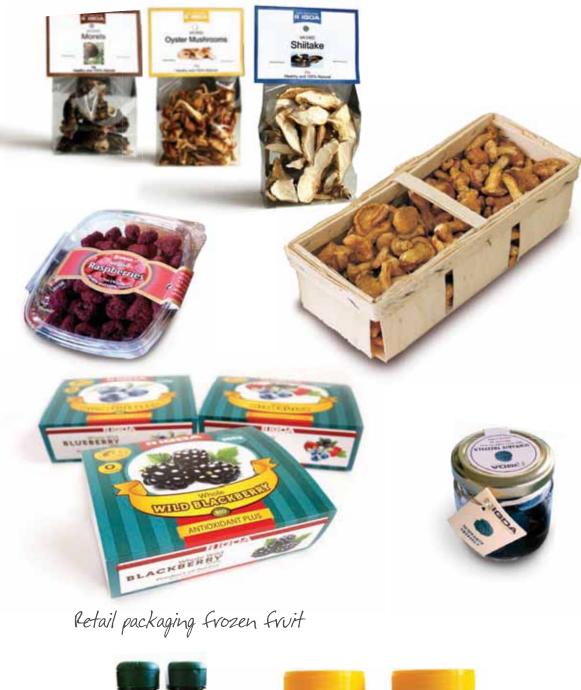
PET Bottles of 25g, 40g

Bags of 300g or cartons of 250g for frozen fruits

Carton with PVC bag of 10x1kg, 4 x 2.5kg and 1x10kg















# Fresh, Frozen, Air dried and Freeze dried (Lyophilized) fruits.

Raspberry - Himbeere, conventional and wild

Blueberry - Heidelbeere, conventional and wild

Blackberry · Brombeere, conventional and wild

Wild Strawberry - Walderdbeere

Sour Cherry - Sauerkirsche

Currant Black and Red - Johannisbeere Schwarz und Rot

Plum - Pflaume

Pear - Birne

Apple - Apfel





Freeze dried fruits, dried with lyophilization technology preserve biological activity along with structure, greater general colour and volume as well as butiful taste. Lyophilization also results in extended product shelf life and nutritional value.

Use as fresh fruit or incorporate into your favorite recipe. Suitable for teas as well as cereals.



Table of Availability

Crops	Fresh / Harvest Season	Organic	Frozen	Juices / Concentrates	Jam	Dried
D 1 :	- 1					
Raspberries	June - August	<b>V</b>	<b>V</b>	<b>V</b>	<b>V</b>	<b>V</b>
Blueberry	June-September					
Blackberry	July-August	$\checkmark$		$\checkmark$	$\checkmark$	
Forest Strawber	ry June - July	$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$
Sour Cherry	June - August	$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$
Blueberry	July - October	$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$
Plum	August - September	$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$
Pear	August - September	$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$
Apple	August - September	$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$





Collection IGDA is our family company located in Frankfurt am Main, Germany.

Collection IGDA is imporeter for IGDA's products from Serbia into EU and world wide reexporter.

Collection IGDA stands out for the easy availability of IGDA's products as well as for guarantees and security to customers and end users.





All our products satisfy the highest standards - HACCP, ISO 9001:2000, IFS. Long term cooprration with famous world chains is our reference and guarantee.

IGDA products are present in: REWE, Germany;



The quality of your dried mushrooms is superb Team Leader Whole Foods Market

Finally, beatiful mushrooms. Customers love it Produce Manager Hannaford Supermaket

This wonderful aroma of your Porcini is very appetizing Produce Manager Hannaford Supermaket



Ever since it's foundation in 1990 Igda Company has been dedicated to bring the best of nature to its clients. Since then, the finest freshly picked and dried mushrooms and truffles as well as fresh and frozen fruits have been delivered to a long list of clients all over Europe and the United States.

Our goal is to present natural tasty products as "Ready to sell products" to the world specialty (health) food market.



Zvonimir Jovanovic

Ba. Sc. Mechanical engineering

Owner

Our vision is to offer natural, aromatic products harvested from Serbias untouched nature as the chefs and consumers first and best choice all over the world.



Dr. Igda Jovanovic-Markov Director

Our strength - high quality, experienced management, competitive prices and frequent delivery all year long.



Dipl. Ecc Nemanja Jovanovic, MBA Sales Manager

Healthy food from Serbia



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