



Catalogue of products

ABOUT US

EKO-MAK MAKARONY BABUNI

EKO-MAK MAKARONY BABUNI is a family company founded in 1993 by Alicja and Ryszard Kaczorowski in Rudniki (Rędziny commune) near Częstochowa. We are a producer and distributor of the **Makarony Babuni pasta made according to the traditional recipe.**

Makarony Babuni (Grandma's Pasta) are **top-quality products** that, thanks to their exquisite and unique taste, reach an ever-growing group of foodies. Their production is based on a traditional method involving carefully selected raw materials, i.e. eggs and suitable flour types.

The first pasta produced was „krajanka” (cut pasta) made of fresh eggs – **traditional Polish pasta**. Grandma's Krajanka Pasta are the highest quality pasta characterized by a delicate flavor. We have many **patents and protection rights** for our BABUNI products! Makarony Babuni is a few production plants, high storage centers and above all – experienced staff.

Bearing in mind that the development of the company depends on the satisfaction of our customers, we manufacture products of high and stable quality. The factory operates an Integrated Quality Management System HACCP and ISO 9001 in accordance with the requirements of PN-EN ISO 9001: 2001 and PN-EN ISO 22000: 2006. The company is gradually winning the domestic market, which places it at the forefront of pasta producers. The company marks its presence on foreign markets more and more firmly. We sell our pasta to Germany, US, Canada and Australia constantly and in increasing quantities. We offer **the largest selection of pasta in Poland**. Today, we have about 300 kinds of pasta in our assortment. We offer **traditional krajanka** (cut) pasta, pasta of various forms, such as curls, stars, bows, gimlets, spaghetti, egg forms, **pasta made of quail eggs, green-legged chickens eggs.**

In our assortment you will also find pasta made from durum flour. Typically Italian pasta – farfalle, penne, spaghetti and others. To diversify dishes, we recommend three colored pasta – gimlets, penne, bows. Certainly, many picky eaters will be tempted to take a few bites. We recommend it to those mums, who have already tried every possible idea while making dishes for their kid. To those, who are looking for new flavors, we suggest **pasta made from spelt flour** – krajanka pasta, gimlets, nests. We also produce **organic pasta**. Raw materials for their production are bought from organic farms with appropriate certificates.

Our pasta offer is addressed to both, wholesalers and individual customers. In our wide assortment everyone will find something for themselves – even the most demanding cook. We invite you to read about our broad offer of the top quality pasta!



RAW MATERIALS

Grandma's Products

it is a combination of tradition and modernity. We care for the raw materials used by us to be as natural as possible and to come from a reliable and, above all, tested supplier. What do we use to produce our pasta? The ingredients are:

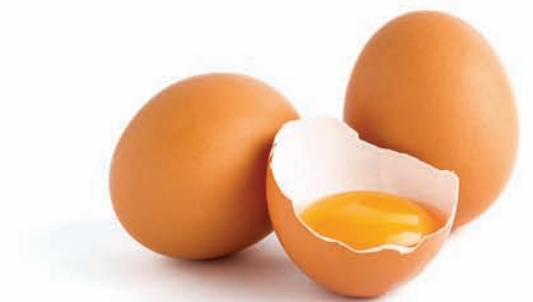
FLOUR

The FLOUR we use comes only from carefully selected suppliers.



EGGS

We buy from trusted farms where hens can nibble green grass, growing as far as possible from the sources of any pollution. EGGS HAVE A HIGH NUTRITIONAL VALUE! It means that with low caloricity comes a huge nutritional value. An egg and, above all, an egg yolk, contains a range of B vitamins (B1, B2, B5, B6), fat-soluble vitamins (A, D, E, K) as well as folic acid. It is a good source of calcium, magnesium, phosphorus, potassium, sulfur and iron.



WATER

is life. This is why, in order to be sure it is really clean, we subject it to filtration.



TUMERIC

Let's not be afraid of it. It's a spice used since ancient times. It comes from south-east Asia. The use of tumeric dates 4000 years back to the Vedic culture in India when it served as a culinary spice and also carried some religious significance. Its name derives from the Latin word terra merita, referring to the color of the earth containing the mineral pigment. In many languages turmeric is called the yellow root. Turmeric is a rhizome or an underground stem of a plant similar to ginger. Usually, it is available in the grounded form of a light yellow powder. The healers from India and China described many turmeric properties. Already at that time, they used it to: relieve menstrual cramps, treat respiratory diseases, parasitic diseases, liver obstruction, ulcers and inflammation.





PASTA MATCHES

TRADITION AND FLAVOR





TRADITIONAL PASTA

Do you want to enjoy good health, beauty, find happiness and spiritual peace?

Due to its taste and health value as well as the traditional technology of production, Makaron Babuni pasta from Rudniki was entered into the List of Traditional Products kept by the Ministry of Agriculture and Rural Development.

The tradition of pasta production dates back to at least several dozen years. During this time, despite the huge technological leap, the production process remained unchanged. Mainly because we, Poles love to eat traditional dishes with our family and loved ones.

What do we use to produce our pasta? We use raw materials from the tested and reliable suppliers that guarantee quality stability.

Quail eggs

they contain less „bad” cholesterol compared to hens’ eggs. They have more minerals, especially iron, copper and zinc, as well as vitamins from group B. Quail eggs contain less allergens and this is why they can be an alternative for people allergic to protein.

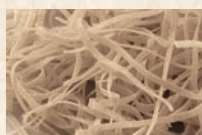
Spelt flour

comes from an ancient variety of wheat. It has stayed unchanged for thousands of years as it has not been subjected to genetic modifications and still has valuable gastrointestinal properties. Thanks to the diet based on spelt, we are able to avoid the majority of chronic civilization diseases associated with improper nutrition.

Pasta Matches **297**, 250 g



Thred Pasta **351**, 250 g



TRADITIONAL HOME-MADE PASTA FROM RUDNIK



AVAILABLE FORMS

Thread Pasta **414**, 250 g



Wave **412**, 400 g



Elbow **411**, 400 g



Square **409**, 250 g



Shell **413**, 400 g



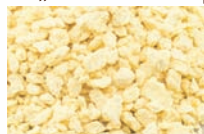
Penne **418**, 400 g



Spirals **410**, 400 g



„Zacierka” Dumplings **407**, 250 g



TRADITIONAL HOME-MADE PASTA FROM RUDNIK



Thread **380**, 400 g



5 904072 001918 >



Thread Pasta **381**, 400 g



5 904072 001925 >



Ribbon **382**, 400 g



5 904072 001932 >



Wide Ribbon **383**, 400 g



5 904072 001949 >



Thick Ribbon **384**, 400 g



5 904072 001956 >



Flakes **349**, 400 g



5 904072 002366 >



Thin Ribbon Nest **416**, 400 g



5 904072 002489 >



Wide Ribbon Nest **417**, 400 g



5 904072 002496 >



PASTA FROM QUAIL EGGS

✓ source of vitamins



PASTA FROM QUAIL EGGS

PASTA FROM QUAIL EGGS



AVAILABLE FORMS

1  Pasta Matches 49, 250 g  5 904072 001130 >	2  Spirals 34, 250 g  5 904072 001161 >	2  Thin Ribbon 244, 250 g  5 904072 000812 >
2  Wide Ribbon 245, 250 g  5 904072 000997 >	2  Thick Thread 138, 250 g  5 904072 000614 >	3  Square 102, 250 g  5 904072 001208 >

TORTELLINI

TORTELLINI



AVAILABLE FORMS

Tortellini with meat **135**, 250 g



5 904072 000171 >

Tortellini with mushrooms **136**, 250 g



5 904072 000195 >

Tortellini with cheese **137**, 250 g



5 904072 000188 >



LEON the COOK

✓ always a perfect dinner



LEON THE COOK

LEON THE COOK



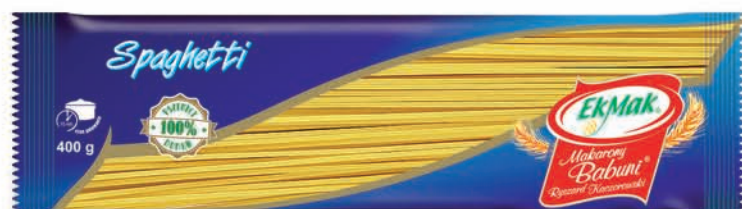
AVAILABLE FORMS



100% DURUM WHEAT PASTA

100% DURUM WHEAT PASTA

1



AVAILABLE FORMS

Bow **93,500 g**



5 904072 000423 >

Spaghetti **09,400 g**



5 904072 111112 >

Spaghetti **69,400 g**



5 904072 111150 >

LONG PASTA FORMS

LONG PASTA FORMS



AVAILABLE FORMS

Spaghetti **129,400 g**



Spaghetti **150,400 g**

