



# Tatár

*A bite of heaven*





## A FROZEN PRODUCT BAKERY

One of the biggest, IFS Food and BRC certified manufacturers of frozen bakery products in the ECC region.

## COMPANY HISTORY

- **1981-1990:** The 100% family-owned and run business is established and begins its operation as a simple bakery.
- **1990-1996:** Based on Western European experiences production focus shifts to deep frozen pastry products.
- **2001:** The company begins delivering to international retail chains
- **2005:** International expansion: a subsidiary in Slovakia established
- **2010:** Further international expansion: a subsidiary in Romania opened
- **2014:** A new product line is introduced
- **2018:** Today, our frozen pastry products are constantly conquering new markets, and at international fairs our partners enjoy the "new waves of Tatár flavours".



## TODAY

- One of the biggest frozen bakery product manufacturers in CEE region
- More than 240 employees
- Currently 2 subsidiaries (in Slovakia and Romania)
- > 2,500 delivery points in the CEE region
- 100+ sweet and salty products on standard offer



## COLOURFUL PRODUCT PORTFOLIO

- Sweet pastries
- Traditional baked pastries
- Salty baked pastries
- Appetizers
- Scones
- Pizza slices
- Mini products
- LOW CARB products
- CONSUMER quantities

## PASTRIES

Through its distribution chain, the company delivers its wide variety of frozen pastries and baked products to consumers in 9 countries currently.

## INNOVATION

We constantly improve our logistics, quality management and sales organisation, to strengthen our position on the market.



# Certificate

Standard **BRC Global Standard for Food Safety**  
Issue 7, January 2015

Certificate Registr. No 01 183 00083

Certificate Holder: **Tatár Pékség Kft.**  
II. Rákóczi F. út 142/A  
2314 Halásztelek  
Hungary

Scope: Production of frozen bakery products, filled- and unfilled dough products, packed in plastic bags or bulk in PE bag lined carton boxes.

Product Category: 3, 10, 14

The requirements of the BRC Global Standard Food Safety (Issue 7, January 2015) are fulfilled.

Grade achieved: B  
Audit program: announced  
Voluntary modules: no  
BRC site code: 1515170  
Auditor number: 044056  
Audit date: 2018-10-03  
Due date of the subsequent audit: 2019-10-12

Validity: The certificate is valid until 2019-11-24.

2018-11-14

*Beata Kraszewska*  
Beata Kraszewska  
TÜV Rheinland Cert GmbH  
Am Grauen Stein · 51106 Köln

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com) or call the Toll BRC helpline +44 (0)20 7717 5600. Visit the BRC website [www.brcglobalstandards.com](http://www.brcglobalstandards.com) to view the certificate authority.

This certificate remains the property of TÜV Rheinland Cert GmbH

[www.tuv.com](http://www.tuv.com)



# IFS CERTIFICATE

DNV-GL

Certificate No.: 279524-2019-ALPS-BUD-ACCREDITA

Audit Date: 2019-11-12

Certificate expiry date: 2020-01-09

Re-audit due date: from 2019-09-17 to 2019-11-26

DNV GL - Business Assurance being an ISO/IEC 17065 accredited certification body for the certification against IFS and having signed an agreement with the IFS owners, confirms that

## Tatár Pékség Kft.

II. Rákóczi Ferenc út 142/a., 2314 Halásztelek - Hungary

COID: 25089

Exclusions: None  
Product scope(s): 6 - Grain products, cereals, industrial bakery and pastry, confectionary, snacks; 7 - Combined Products  
Technology scope(s): D, F +  
The explanation of the single technology scopes can be found in the IFS Food 6.1 standard.

Scope:

**Production of frozen bakery products, filled (sweet and savoury) and unfilled pastry products, packed in plastic bags or bulk in PE bag lined carton boxes. Gyorsfagyasztott sütiipari termékek, töltött (édes és sós) és töltetlen tésztát gyártása, csomagolása műanyagtasakba vagy ömlesztve PE zsákkal bélelt kartondobozba.**

Has been found to conform to  
**IFS FOOD STANDARD, VERSION 6.1 NOVEMBER 2017**  
**HIGHER LEVEL**

Place and date: Vimerate (MB), 2018-12-04



For the Accredited Unit:  
DNV GL Business Assurance Italia S.r.l.

*Zeno Beltrami*

Zeno Beltrami  
Management Representative

Lack of fulfillment of conditions as set out in the Certification Agreement may render this Certificate invalid. Any changes in the product shall immediately be reported to DNV GL Business Assurance Italia S.r.l. in order to verify whether this certificate remains valid. ACCREDITED UNIT: DNV GL Business Assurance Italia S.r.l. Via Salaria Park, 14, 00191 Salaria (RM), Italy. Tel: +39 06 90 90 500. Website: [www.dnvgl.com/assurance](http://www.dnvgl.com/assurance)



30 g

Product code	Product name	kg/ packaging
11754	Cocoa Ball with sour cherry filling	6
11755	Honey and chocolate ball	3
11756	Raffaella	3





30-35 min 175-185 °C 35 g 11-13 min



Product code	Product name	kg/ packaging
11281	Mini choco roll	6
11278	Mini vanilla flavoured roll	4
11282	Mini walnut roll	4
11297	Mini cinnamon roll	4
11237	Mini cheese roll	4

30-35 min 175-185 °C 12-15 min



Product code	Product name	g/pcs	pcs/ packaging
11375	Chokolat rolo	70	60
11368	Cinnamon roll	70	60
11335	Spicy roll	75	60
11280	Poppy seed roll	70	60
	Walnut roll	75	60
11334	Pizza roll	75	60
11378	Cheese roll	75	60

Legend:





Ham snack



11370

- 
 190-200 °C | 
 11-13 min. | 
 25 g | 
 4 kg

Cabbage snack



11369

- 
 190-200 °C | 
 11-13 min. | 
 25 g | 
 4 kg

Salted cottage cheese snack



11276

- 
 190-200 °C | 
 11-13 min. | 
 30 g | 
 7 kg

Apricot snack



11251

- 
 190-200 °C | 
 11-13 min. | 
 25 g | 
 4 kg

Cottage cheese snack



11250

- 
 190-200 °C | 
 11-13 min. | 
 25 g | 
 4 kg

Cocoa and coconut snack



11265

- 
 190-200 °C | 
 11-13 min. | 
 30 g | 
 4 kg

Plum jam snack



11266

- 
 190-200 °C | 
 11-13 min. | 
 25 g | 
 3 kg

Light multigrain square



11181

25-30 min. | 
 190-200 °C | 
 10-12 min. | 
 35 g | 
 50 pcs



Mini cottage cheese scone



11240

30-35 min. |
 190-200 °C |
 12-15 min. |
 20-22 g |
 5 kg

Mini bacon scone



11241

30-35 min. |
 190-200 °C |
 12-15 min. |
 20-22 g |
 3 kg

Sheep cottage cheese scone



11269

30-35 min. |
 190-200 °C |
 12-15 min. |
 20-22 g |
 3 kg

Hazelnut snack



11395

15-17 min. |
 185-195 °C |
 7-10 min. |
 30 g |
 5 kg

Cheese snack



11179

15-17 min. |
 185-195 °C |
 7-10 min. |
 30 g |
 7 kg

Pizza snack



11187

15-17 min. |
 185-195 °C |
 7-10 min. |
 30 g |
 5 kg

Spicy snack



11189

15-17 min. |
 185-195 °C |
 7-10 min. |
 30 g |
 5 kg

Ham and horseradish snack



11207

15-17 min. |
 185-195 °C |
 7-10 min. |
 30 g |
 5 kg

Legend:

- thawing/leavening
- baking
- frying in oil
- cooking
- preparation in pan
- preparation time
- product weight
- packaging
- ready-to-consume product
- pastry for home preparation
- requires leavening







11253  
**Bacon  
Pizza** 175 g



11254  
**Ham and mushroom  
pizza** 75 g



11257  
**Hawaiian  
Pizza** 175 g



11258  
**Mexican  
Pizza** 175 g



11256  
**Salami  
Pizza** 175 g

White pizza with dill

11288

40-45 min. | 
 175-185 °C | 
 12-15 min. | 
 166 g | 
 32 pcs

White pizza

11252

40-45 min. | 
 175-185 °C | 
 12-15 min. | 
 220 g | 
 20 pcs



# Scones, Hexagons

Cheese scone



11238

30-35 min. | 185-190 °C | 13-15 min. | 75 g | 50 pcs

Bacon scone



11239

30-35 min. | 185-190 °C | 13-15 min. | 75 g | 50 pcs

Potato scone



11261

30-35 min. | 185-190 °C | 13-15 min. | 75 g | 50 pcs

Pumpkin seed scone



11260

30-35 min. | 185-190 °C | 13-15 min. | 75 g | 50 pcs  
11361

11358

Barbecue hexagon



11362

Bolognese hexagon



11361

Gyros hexagon



11359

Cream cheese hexagon





Ham and cheese stick



11267

30-35 min. | 
 190-200 °C | 
 11-13 min. | 
 70 g | 
 50 pcs

Cream cheese stick



11230

30-35 min. | 
 190-200 °C | 
 14-16 min. | 
 95 g | 
 50 pcs

Hot-dog with Ketchup



11272

30-35 min. | 
 190-200 °C | 
 14-16 min. | 
 130 g | 
 40 pcs

Hot-dog with mustard



11273

30-35 min. | 
 190-200 °C | 
 14-16 min. | 
 130 g | 
 40 pcs

Cheese croissant



11270

30-35 min. | 
 190-200 °C | 
 14-16 min. | 
 110 g | 
 40 pcs

Pizza swirl



11298

35-40 min. | 
 175-185 °C | 
 11-14 min. | 
 100 g | 
 40 pcs

Cheese stick



11351

10-15 min. | 
 190-200 °C | 
 14-16 min. | 
 100 g | 
 50 pcs

Light multigrain stick



11352

25-30 min. | 
 190-200 °C | 
 10-12 min. | 
 100 g | 
 50 pcs



Poultry pocket



11283

30-35 min. | 190-200 °C | 12-15 min. | 100 g | 45 pcs

Salted cottage cheese pocket



11295

30-35 min. | 190-200 °C | 12-15 min. | 100 g | 45 pcs

Sausage pocket



11284

30-35 min. | 190-200 °C | 12-15 min. | 100 g | 45 pcs

Puff pastry



11310

30-45 min. | 220-230 °C | 10-15 min. | 6x2 kg | 12 kg

Puff pastry



11307

30-45 min. | | 5-15 min. | 4x125 g | 14 pack

Mini chocolate roll



11798

30-35 min. | 175-185 °C | 11-13 min. | 500 g | 12 pack

Mini vanilla roll



11800

30-35 min. | 175-185 °C | 11-13 min. | 500 g | 12 pack

Legend:







Product code	Product name	db/ packaging
11246	Apple-puding	35
11247	Raspberry-cream	35
11248	Strawberry-cocoa	35
11249	Apricot-cottage	35
11294	Plum and Walnut	35
11387	Cherry-joghurt	35
11388	Forest fruit	35
11364	Creamy Hazelnut	35
11332	Pecan	36
11379	Coconut- pineapple	36



# Sweet pastries

Cocoa swirl



11243

40-45 min | 
 175-185 °C | 
 12-15 min. | 
 120 g | 
 35 pcs

Walnut swirl



11381

40-45 min | 
 175-185 °C | 
 12-15 min. | 
 120 g | 
 35 pcs

Cottage cheese bag



11100

90-120 min. | 
 190-200 °C | 
 14-16 min. | 
 150 g | 
 50 pcs

Jam turnover



11292

30-35 min. | 
 190-200 °C | 
 14-16 min. | 
 120 g | 
 40 pcs

Choco-vanilla stick



11268

30-35 min. | 
 190-200 °C | 
 14-16 min. | 
 120 g | 
 35 pcs

Choco croissant



11271

30-35 min. | 
 190-200 °C | 
 14-16 min. | 
 110 g | 
 40 pcs

Walnut flavoured crescent



11287

30-35 min. | 
 190-200 °C | 
 14-16 min. | 
 110 g | 
 30 pcs

Poppy crescent



11286

30-35 min. | 
 190-200 °C | 
 14-16 min. | 
 110 g | 
 30 pcs

Legend:

- thawing/leavening
- baking
- frying in oil
- cooking
- preparation in pan
- preparation time
- product weight
- packaging
- ready-to-consume product
- pastry for home preparation
- requires leavening





Jam bun



11244

30-35 min. | 
 185-195 °C | 
 14-16 min. | 
 100 g | 
 50 pcs

Cottage cheese bun



11245

30-35 min. | 
 185-195 °C | 
 14-16 min. | 
 100 g | 
 50 pcs

Sour-cherry lattice



11201

30-35 min. | 
 190-200 °C | 
 14-16 min. | 
 120 g | 
 50 pcs

Apple lattice



11200

30-35 min. | 
 190-200 °C | 
 14-16 min. | 
 120 g | 
 50 pcs

Forest-fruit lattice



11202

30-35 min. | 
 190-200 °C | 
 14-16 min. | 
 120 g | 
 50 pcs

Poppyseed roll / Walnut roll



11372 / 11373

30-35 min. | 
 175-185 °C | 
 11-13 min. | 
 100 g | 
 50 pcs



WHOLEMEAL Cocoa swirl



11354

25-30 min. |
 190-200 °C |
 10-12 min. |
 60 g |
 50 pcs

WHOLEMEAL Jam turnover



11353

25-30 min. |
 190-200 °C |
 10-12 min. |
 60 g |
 50 pcs

WHOLEMEAL Cottage cheese pocket



11356

25-30 min. |
 190-200 °C |
 10-12 min. |
 60 g |
 50 pcs

WHOLEMEAL Sour cherry and yoghurt pocket



11355

25-30 min. |
 190-200 °C |
 10-12 min. |
 60 g |
 50 pcs

LOW-CARB Plum jam stick



11357

30-35 min. |
 190-200 °C |
 10-12 min. |
 100 g |
 50 pcs

Cocoa ball with vanilla filling



11750

10-15 min. |
 175-185 °C |
 11-13 min. |
 30 g |
 7 kg

Forest fruit ball



11751

10-15 min. |
 175-185 °C |
 11-13 min. |
 30 g |
 7 kg

Legend:





Why to cooperate with us? We provide you:

- Innovation in Focus of Product Development
- A respect on the market which could be the base of our mutual success
  - Unique product shapes, sizes and flavours
    - High percentage Fruit content
    - Our own home style flavours
      - Constant high quality
      - Production flexibility

Our partners

**Lidl, Metro, Penny Market, Kaufland, Norma, Netto, Tesco, Auchan**

**Hope to welcome you as our partner soon!**







**Tatár Pékség Kft.**

HUNGARY, 2314 Halásztelek, II. Rákóczi F út 142/a.

Email: [export@tatarpek.hu](mailto:export@tatarpek.hu)

**[www.tatarpek.hu](http://www.tatarpek.hu)**