



Polven[®]

FOODS

2025



ABOUT US

Since 1998, we've been perfecting what professional kitchens need most. Over the years, we've mastered mayonnaise, sauces, condensed milk, and sweet fillings that deliver every time.

Today, we're a leading producer in the Baltics, trusted from local restaurants to European food manufacturers. Because quality speaks for itself, and good partnerships last.





WHY US

QUALITY THAT'S PROVEN

We maintain BRCGS 9.0 standards and use only EU-certified ingredients. No shortcuts, no compromises.

PARTNERSHIPS THAT LAST

Good relationships take time. That's why we focus on working together for the long haul.

SOLUTIONS THAT WORK FOR YOU

Need a specific mayonnaise for your recipe? Looking for a unique filling? We'll help you develop exactly what you need, whether it's tweaking an existing product or creating something new.

DELIVERY YOU CAN TRUST

When you need it means when you need it. Our production and delivery system is built around getting your orders to you right on time, every time.



BRCGS

Food Safety

CERTIFIED





Condensed milk

We are the only condensed milk producer in Estonia, making traditional sweetened, chocolate, and caramel varieties.

We use local milk and focus on maintaining consistent quality. Our products stay stable during storage with minimal sugar crystallization and work well in commercial bakeries, ice cream production, and confectionery manufacturing.



Mayonnaise

Quality and homemade taste are our guiding lights.

Our flagship Provencal recipes are based on the historic composition of this sauce.

Made with local rapeseed oil and eggs, our mayonnaise selection fat content ranges from 10% to 67%.





HoReCa

Our facilities maintain BRCGS 9.0 certification and we will gladly help you create your Special sauce according to your requirements.

We offer practical solutions for both small restaurants and large food service operations, with technological support when you need it.

OUR VALUES

QUALITY

We stick to proven recipes and never cut corners.

INSPIRATION

Great flavors make people happy. Every customer helps us work better.

RELIABILITY

Everyone here has the same job: making sure you get exactly what you need, when you need it.

Mayonnaise



Mayonnaise LIGHT

FAT	ALLERGENS	SPECIFIC	USAGE
20%	  mustard eggs	 lactose free	    salads dressings snacks fish



Mayonnaise DECORATIVE

FAT	ALLERGENS	SPECIFIC	THERMO-STABILITY	USAGE
45%	  mustard eggs	 lactose free		   salads snacks street food



Mayonnaise ORIGINAL

FAT	ALLERGENS	THERMO-STABILITY	USAGE
50%	   mustard eggs milk		      salads snacks street food meat fish dressings



Mayonnaise MASTER

FAT	ALLERGENS	THERMO-STABILITY	USAGE
67%	   mustard eggs milk		     salads snacks street food meat fish



Mayonnaise CLASSIC

FAT	ALLERGENS	SPECIFIC	THERMO-STABILITY	USAGE
67%	  mustard eggs	 lactose free	+	      salads dressings snacks street food meat fish



Mayonnaise REAL

FAT	ALLERGENS	THERMO-STABILITY	USAGE
72%	  mustard eggs	+	     salads snacks street food meat fish



Mayonnaise VEGAN

FAT	ALLERGENS	SPECIFIC	USAGE
40%	 mustard	 lactose free	    salads dressings snacks street food

Sauces



CAESAR sauce

FAT	ALLERGENS	SPECIFIC	USAGE
60%	 mustard  eggs  milk  fish	 lactose free	 salads  snacks  street food  meat  fish



CHEESE sauce

FAT	ALLERGENS	THERMO-STABILITY	USAGE
45%	 eggs  milk		 snacks  street food  meat  fish



GARLIC sauce

FAT	ALLERGENS	USAGE
35%	 eggs  milk	 salads  snacks  street food  meat  fish



BBQ sauce

FAT	ALLERGENS	USAGE
36%	 eggs  milk	 snacks  street food  meat  grill

Condensed milk



Sweetened CONDENSED MILK

PROPERTIES

FAT 8%	Classic recipe	Suitable for freezing, mixing, heating and caramelization					Low crystallization of sugars during storage, incl. in products			
USAGE										
	creams	fillings	toppings	sweets	candies	ice- creams	milk desserts	caramel	toffies	



Sweetened CONDENSED MILK with chocolate

PROPERTIES

FAT 8%	Cocoa	Suitable for freezing, mixing, heating and caramelization					Low crystallization of sugars during storage, incl. in products			
USAGE										
	creams	fillings	toppings	sweets	candies	ice- creams	milk desserts	pancakes		



Sweetened CONDENSED MILK filling with palm fat

PROPERTIES

FAT 8%	Palm fat RSPO	Suitable for freezing, mixing, heating and caramelization					Low crystallization of sugars during storage, incl. in products			
USAGE										
		creams	fillings	toppings	sweets	candies				



Caramelized sweetened CONDENSED MILK

PROPERTIES

FAT 8%	Classic recipe	Dense structure	Low crystallization of sugars		Suitable for freezing					
USAGE										
		waffles	cookies	ice- creams	milk desserts	ONLY for soft texture cream				



Caramelized sweetened CONDENSED MILK

with stabilizers

PROPERTIES

FAT 8%	For milk fat	Stable structure during long-term mixing (for dispensers)	Low crystallization of sugars	Suitable for freezing. Thermostable at up to 200 °C
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USAGE



Caramelized CONDENSED MILK

analog product with palm fat

PROPERTIES

FAT 12%	Palm fat RSPO	Dense structure	Low crystallization of sugars	Suitable for freezing. Before dosing it can be heated to 30-35 °C
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USAGE



Sweet fillings



Cream CARMEL

PROPERTIES

FAT 22%	Ready to use as cream	Very dense structure	Low water activity	Low crystallization of sugars	Suitable for freezing
USAGE	   				
	waffles cookies cakes pancakes				



Salted CARMEL

PROPERTIES

FAT 10%	Stable structure during long-term mixing (use of dispensers)	No crystallization of sugars				
USAGE	 candieschocolateice-creamsmilk dessertscakespancakes					



Thermostable CARMEL

PROPERTIES

FAT 10%	Palm fat RSPO	Soft structure	Low crystallization of sugars	Thermostable at up to 200-220 °C
USAGE	  			
	bakery cakes pastries			



Thermostable VANILLA

PROPERTIES

FAT 10%	Palm fat RSPO	Soft structure	Low crystallization of sugars	Thermostable at up to 200-220 °C
USAGE	  			
	bakery cakes pastries			

PACKAGING FOR B2B AND HORECA

WE OFFER DIFFERENT PACKAGING SOLUTIONS:



BUCKET
5 kg, 10 kg



BAG-IN-BOX
5 l, 10 l, 20 l



CONTAINER
1000 kg



DOY-PACK
200 – 1000 g

PACKAGING PALLETIZATION AND STORAGE CONDITIONS

		 Net weight	 units/pallet	 storage	
MAYONNAISES AND SAUCES					
	doy-pack	0,75	720	9 months +2...+12°C	6 months +12...+20°C
	bucket	5	108	6 months +2...+12°C	4 months +12...+20°C
		10	55		
	bag in box	10	50	9 months +2...+12°C	6 months +12...+20°C
SWEETENED CONDENSED MILK					
	doy-pack	1	720	6 months +2...+10°C	4 months +18...+20°C
	bucket	6.5	90	4 months +2...+10°C	3 months +18...+20°C
		13	55		
	bag in box	14	50	6 months +2...+10°C	4 months +18...+20°C
	container	1000		6 months +2...+10°C	4 months +18...+20°C
CONDENSED MILK FILLING					
	doy-pack*	0,75	720	9 months +2...+10°C	6 months +18...+20°C
	bucket	6.5	90	9 months +2...+10°C	6 months +18...+20°C
		13	55		
	bag in box*	14	50	9 months +2...+10°C	6 months +18...+20°C

* only for Caramelized sweetened condensed milk, salted caramel, cream caramel

BAG IN BOX ADVANTAGES

A PROFESSIONAL AND ECO-CONSCIOUS CHOICE

For manufacturing, restaurant and cafe kitchens

STORAGE AND USE

- Hermetically sealed lid for safe storage
- Compatible with standard gastronom containers and dispensers
- Product stays fresh for 14 days after opening
- Easy to portion and dispense as needed
- Space-efficient storage and handling
- Can be cut for rapid workflow or precision decorative work

FOR PRODUCTION

- To quickly dispense large amount of product, the package can be cut with a knife or scissors

MINIMIZE PRODUCT WASTE

- Easy to extract contents fully without direct hand-product contact
- Easy removal of remaining product with spatula

THE BAG CAN BE USED AS PIPING BAG FOR CULINARY CREATIONS

Cut off the spout of the bag and apply the contents directly to the product.

TOWARDS A GREENER FUTURE

As one of the largest producers of mayonnaise, sauces and condensed milk in the Baltic countries, we take environmental concerns seriously.

More than 200,000 buckets are sold annually to the HoReCa and manufacturing sector. This level of plastic use needs to be reduced.

The solution is BAG-IN-BOX packaging, which contains 7x less plastic than buckets. The reduction in packaging weight also means lower transport costs and carbon footprint.



CONVENIENCE

- Barrier properties
- Space efficiency
- Lightweight
- Recyclability
- Customizable
- Reduced waste
- Freshness and flavor preservation

NEW HORECA PRODUCT DEVELOPMENT



WE ALSO OFFER

1. Packaging selection and optimization
2. Nutritional analysis
3. Labeling certification support (vegan, gluten-free, lactose-free etc.)

WE WORK WITH OUR PARTNERS CLOSELY TO REACH MUTUAL GOALS

- > Product development to partner specifications
- > Market adaptation of existing products
- > Packaging solutions
- > Technological assistance
- > Private label services



WHEN DEVELOPING
MAYONNAISES AND SAUCES,
WE ADDRESS:

1. Product formulation for required texture, taste, and processing properties
2. Special requirements (vegan, reduced salt, free-range eggs etc.)
3. Clean label options without E-additives

WHEN DEVELOPING
CONFECTIONERY FILLINGS,
WE ADDRESS:

1. Product type (fillings, toppings, creams)
2. Base formulation:
 - Fat selection: dairy, palm, coconut, other plant oils
 - Sugar content: traditional, partially replaced, sugar-free
3. Special requirements (vegan, lactose-free)
4. Clean label options without E-additives



Polven[®]

FOODS

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