





SUCCESSFUL COOPERATION

H&S Fruits company founded as joint venture of companies "Stanic doo" from Arilje, Serbia and "Hodler Fruits kft" from Budapest is the result of great collaboration of Governments of Republic of Serbia and Republic of Hungary by recognition of both companies potential and supporting join project. Construction of the factory started in year 2019. and production has started already in the year 2022.





TRADITION

The vision of the company is based on rich fruits growing tradition in Arilje and surrounding region with advantageous geographical position, favorable climate condition and fertile soil which is the basis of successful pomiculture.

Name of the company, H&S Fruits shows the symbolic of our collaboration, that together, with mutual knowledge in possession, complementing and supporting each other we are able to achieve successful and high-quality products.







THE BEST FRUITS QUALITY AVAILABLE

For us, the key to high quality product is raw material used, therefor we source our fruits from the partners by which we are bound with goals in common, business leading and comparable ways of development through years.

Our high-quality demand raw material is sourced from the company "Stanic doo" only, on whose foundations our company is established.





Their 50 years experience in growing raspberries, plums, apples and apricots, 30 years of fruit processing, upgraded with expertise knowledge of our technologists will be successful formula for creation of our products.

By continuous improvement of production and fruit processing, together with multiple decades of cooperation with farmers in the region have positioned themselves as symbol of quality and professionalism.

There for our trust goes to them.

As leader in production of wide range fruits, company "Stanic doo" employed quality team of experts and founded agricultural shops for our farmers where employed are engineers of agronomy, specially oriented to fertilizer quality, pesticides proper application and MRL follow up as food safety is imperative for them.





technologies and scientific knowledge

product should be high quality one.

but remaining loyal to the idea that final



KNOWLEDGE

EXPERIENCE

TECHNOLOGY

In our internal laboratory we will conduct raw material and finished microbiological analyses of the products as well as pesticide residues testing to verify effectiveness of GFSI implemented, cooperation with farmers and the most important to be sure that products released on market fulfill quality and food safety requirements worldwide.





Our vision is to build worldwide name, recognizable by leader of innovation in production process and continuous investment in knowledge of our technologists.

Our goal is to be worldwide competitive and symbol of quality products. To succeed, we will adhere to the highest quality standards in all segments.





RESPONSIBILITY

With our 25 employees and latest technology of worldwide known company Boema, we have the possibility to produce large quantities in accordance with FSSC22000, worldwide recognized food safety standard. The most important Smeta Sedex certificate is also in place as first pillar of our company.







Inspired by our rich heritage, we built sustainable home, so we can become trusted partner to our consumers and clients, our employees, farmers, and our community.









Finished product, fruit puree concentrated brix 3 to 4 tons per hour



Finished product, fruit puree natural brix 5 tons per hour

Incoming raw material capacity: Fresh fruits - 10 to 12 tons per hour IQF fruits - 10 to 12 tons per hour



H&S fruits has production equipment in possession supporting following capacities:



Incoming raw material capacity: Fresh fruits - 6 tons per hour IQF fruits - 6 tons per hour

Finished product, confiture/jam per recipe - 1 ton per hour (258g jar)

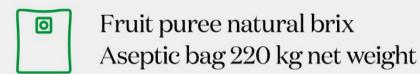




Finished product, non-pasteurized frozen fruit puree, natural brix - 1 ton per hour Incoming raw material capacity - 1 ton per hour



FINISHED PRODUCTS PACKAGING TYPE





Fruit puree concentrated brix Aseptic bag 220 kg net weight



Confiture/jam per recipe Glass jar 258g net weight



Non-pasteurized frozen fruit puree natural brix, plastic pails 15-20 kg net weight



CONTACTS

INFORMATION info@hsfruits.rs

SALES DEPARTMENT sales@hsfruits.rs

QUALITY AND FOOD SAFETY DEPARTMENT

quality@hsfruits.rs