

Daumantu[®]

SKONIO MEISTRAI

ABOUT

COMPANY



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Is one of the most modern and largest condiments manufacturing companies in the Baltics States. The company is valued for product quality, innovation, transparency of operations, rapid export development and support for the local community. The production incorporates state-of-the-art technologies and international quality and management standards.



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Daumantai LT, currently produces over 100 different names of mayonnaise, mayonnaise sauces, organic products, ketchup, tomato sauces, adzhika and is engaged in wholesale and export.

Daumantai products are certified by BRC Global Standard for Food Safety, ISO 9001: 2009, HACCP. Certification and quality audits are being performed by Lloyd's Register Quality Assurance.

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MAYONNAISE



Do you know how mayonnaise appeared? It is believed that it was created entirely by accident. Like many other brilliant things. Only the geography of its origin is a matter of big controversy and debate. There are disputes between the French and the English, and you can spot the Spanish involvement in this story as well.

Indeed, versions of its origin are truly legendary. However, all of them relate to the troubled times of the 18th century and wars over new territories. It is believed that in 1757 there was a battle for the Spanish island of Menorca in the Mediterranean Sea. The island was occupied by the French, but English also wanted to set their foot on it. The English held the French in the island on siege and the latter defended outrageously. However, the English were fierce and constantly ravaged the walls of the fortress, which had to be restored somehow, but there was no cement. The inventive French then began to use the protein of eggs which were abandoned in the fortress, while the remaining yolks had to be used somewhere. Thus, the more inventive chef of Marshal Richelieu experimentally invented a dressing of yolks and oil. Everyone liked it so much that they started calling it mayonnaise in honour of the town, and the dressing soon

became popular around the world. The culinary historians, however, have their own opinions on the emergence of mayonnaise. However, they are also different. For example, famous French culinary Prosper Montagne (1865-1948) claims that the name of mayonnaise originated not from the city of Mayon, or from the word moyeu, meaning “yolk” in the ancient French. Meanwhile, the book Paris Culinary issued in France in 1833 says that the name of mayonnaise comes from the French word magnonnaise, which means “mixing”. If you ask Englishmen, most of all they will like the opinion of the 19th century culinary historian Pierre Lacam who said that mayonnaise was discovered much earlier – in 1459 and not anywhere else, but, of course, in London. This brilliant discovery belongs to Annamarie Turcaut, who just tried to make cream from egg yolks in her kitchen.

DAUMANTU mayonnaises are valued for top quality ingredients that make the products healthy, as well as for their delicious taste. Made according to original recipes, all sorts of mayonnaise add a final touch of mildness and perfection to every meal: be it a daily snack or a festive dish of exclusive cuisine.



CLASSIC LINE



Classical line mayonnaise is one of the oldest products produced by Daumantai. The products are produced under the same recipe and always have the unchanging taste, favoured by customers since 1927, when the company began to produce mayonnaise. The products of the classic line are low-fat mayonnaises appreciated not only by those who are used to buying such company products, but also those who prefer low-fat products and also are conscious about the price-quality ratio.

This line of mayonnaises are moderately thick and have fresh aroma, low calories, enriched with lemon juice flavours and Dijon mustard. Classic Line of mayonnaises is ideal for salads, meat and fish dishes, sauces and hot snacks. Also, this product is perfect for the diet of those concerned about the slim body lines.

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	1586 kJ/ 385 kcal
Fat: of which saturated fatty acids	40,0 g 4,4 g
Carbohydrate: of which sugars	6,0 g 4,0 g
Proteins	0,3 g
Salt	1,6 g

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	1352 kJ/ 328 kcal
Fat: of which saturated fatty acids	34,0 g 3,7 g
Carbohydrate: of which sugars	5,2 g 3,0 g
Proteins	0,2 g
Salt	1,6 g

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	1356 kJ/ 329 kcal
Fat: of which saturated fatty acids	34,0 g 3,8 g
Carbohydrate: of which sugars	5,5 g 2,5 g
Proteins	0,3 g
Salt	1,7 g





ROYAL LINE



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Taking into account market trends and preferences, using the most realistic and natural products and Daumantų company's inner aspiration of continuous improvement and offering its customers the very best products, the Daumantų company created the Royal Line of mayonnaises. The products of this line are born from the desire to offer only the very best quality and composition products to the existing and new consumers and ensure their enjoyment.

In the Royal Line of mayonnaises, we have abandoned starch, sweeteners and citric acid, keeping the product fresh without preservatives. We use only free range chicken eggs, lemon juice and natural flavourants to produce the perfectly tasting product as if it is home-made. The Royal Line is dominated by fat mayonnaises, which are easy to spread, and are perfect not only for salads but as sauces to main courses or snacks such as potatoes or sandwiches, to replace butter.

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	2304 kJ/ 560 kcal
Fat: of which saturated fatty acids	60,0 g 6,6 g
Carbohydrate: of which sugars	4,6 g 4,0 g
Proteins	0,3 g
Salt	1,5 g

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	2468 kJ/ 600 kcal
Fat: of which saturated fatty acids	65,0 g 7,2 g
Carbohydrate: of which sugars	3,2 g 3,0 g
Proteins	0,5 g
Salt	1,5 g

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	2744 kJ/ 667 kcal
Fat: of which saturated fatty acids	72,0 g 7,9 g
Carbohydrate: of which sugars	4,2 g 4,0 g
Proteins	0,5 g
Salt	1,5 g



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AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	2554 kJ/ 621 kcal
Fat: of which saturated fatty acids	67,0 g 7,4 g
Carbohydrate: of which sugars	3,3 g 3,3 g
Proteins	1,3 g
Salt	1,5 g



AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	2522 kJ/ 612 kcal
Fat: of which saturated fatty acids	66,0 g 6,0 g
Carbohydrate: of which sugars	2,2 g 2,2 g
Proteins	0,6 g
Salt	1,4 g



ECO-FRIENDLY



For already 27 years „DAUMANTAI LT“ has been investing into new technologies and working hard in order to improve the recipes and make the products of the company not only tastier but also healthier. The introduction of the first Lithuanian organic mayonnaise was only the beginning. We are the first Lithuanian company to have invented a production line for organic products.

Recently we have developed the same products without food additives.

Mayonnaise without E – contains no ingredients that any user could not recognise simply by reading the product label.

We are planning to expand the assortment of organic and healthier products in the future as the interest in such products continues increasing all over the world.

GOURMET LINE



The Gourmet Line is quite new in Daumantu range, but has the greatest potential for growth. The products of this line mean a new flavour in the mayonnaise category. So far, we have presented only one, but already favourite product in Lithuania and beyond – mayonnaise with mangoes.

This mayonnaise has a bright yellow, gold-like colour, and is flavoured with a unique combination of spices. It is sweet and sour, slightly spicy, with a characteristic light sweetness of mango and a hint of curry. Only high-quality raw materials that are carefully selected in accordance with the British Retail Consortium (BRC) Global Standard for Food Safety are used in the production. With the help of modern technology, we produce extraordinary consistency, solid and homogeneous product.

It is ideal for exceptional dishes. Gourmet mayonnaise with mangoes will be perfect with baked or cooked chicken dishes. Try it when you make parboiled rice salad with chicken. It is also suitable as a cold dressing or as a condiment to hot dishes, and will be appreciated by professionals of oriental cuisine. You also will be pleasantly surprised about its combination with dried beef, boiled chicken and shrimp stewed in honey or white wine. Mayonnaise will provide particularly distinct and memorable taste to smoked fish dishes. Can be used for Spanish tapas.

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	2075 kJ/ 503 kcal
Fat: of which saturated fatty acids	50,0 g 5,5 g
Carbohydrate: of which sugars	13,0 g 13,0 g
Proteins	0,3 g
Salt	1,8 g





TOMATO SAUCES



Tomato sauce is one of the main sauces, mostly used for cooking. Currently it is the most popular in the Baltic States and Italy. Used for various gravies, stews, and soups, or to simply spicing up the products already made, such as roasts, or grilled meat.

Most often, tomato sauces are evaluated according to the amount of paste in them, but in some products, the ingredient used with tomatoes, such as spices, jalapeno peppers, other vegetables or fruits, are more important. DAUMANTŲ tomato sauces and ketchups are made from the best quality ingredients: ripe tomatoes, microbiologically cleaned

water, wine vinegar and iodine salt. Created with respect to traditional original recipes and produced using modern technologies, these products are among the most favorite in Lithuania.

Algis Kairys, technologist of innovations and quality of the company, is the author of the tomato sauce recipes. According to the maker of condiments, it is most important to follow the best sauce making traditions when preparing delicacies, in order to preserve the most natural tomato taste, aroma and colour. About 1.48 kg of tomatoes are used to make 100 grams of sauce. Sauces are made without preservatives.



CLASSIC LINE



In the classic tomato sauce line we offer the products of usual flavours, but of excellent quality and price ratio.

Daumantų Classical traditionally tasting sauce in 2009 was elected as the most popular sauce in Lithuania and continues to hold this title until now.

The Classic Line sauce is ideal for a variety of dishes, hot meals, meat and vegetable roasts, stews and soups.

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	323 kJ/ 76 kcal
Fat: of which saturated fatty acids	0,0 g 0,0 g
Carbohydrate: of which sugars	18,2 g 11,0 g
Proteins	0,8 g
Salt	2,8 g

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	392 kJ/ 92 kcal
Fat: of which saturated fatty acids	0,0 g 0,0 g
Carbohydrate: of which sugars	18,2 g 11,0 g
Proteins	0,8 g
Salt	2,8 g

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	349 kJ/ 82 kcal
Fat: of which saturated fatty acids	0,0 g 0,0 g
Carbohydrate: of which sugars	19,2 g 11,0 g
Proteins	1,2 g
Salt	2,8 g





ROYAL LINE



With growing demand for the healthier, more natural products on the market, Daumantų developed the Royal Tomato Sauce line, which aims to communicate and provide the consumer with the very best quality products. You will not find preservatives, food additives, or sweeteners in the tomato sauces of the Royal Line.

Citric acid is replaced with natural lemon juice, which is not only healthier but adds the special and fresh flavour for the products. Only non-modified starch and natural flavours are also used. The Royal Line also includes starch free sauces.

Tomato sauce is ideal for making stews and soups, gravies and lasagne or spaghetti. Also for pork, beef dishes, pizzas and hamburgers, marinated meat or grilled dishes.

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	391 kJ/ 92 kcal
Fat: of which saturated fatty acids	0,2 g 0,0 g
Carbohydrate: of which sugars	21,0 g 14,0 g
Proteins	1,5 g
Salt	2,5 g

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	437 kJ/ 103 kcal
Fat: of which saturated fatty acids	0,3 g 0,0 g
Carbohydrate: of which sugars	23,0 g 17,0 g
Proteins	2,0 g
Salt	2,5 g

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	394 kJ/ 93 kcal
Fat: of which saturated fatty acids	0,3 g 0,0 g
Carbohydrate: of which sugars	21,0 g 15,0 g
Proteins	1,5 g
Salt	2,5 g



AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	420 kJ/ 99 kcal
Fat: of which saturated fatty acids	0,3 g 0,0 g
Carbohydrate: of which sugars	22,0 g 16,0 g
Proteins	2,0 g
Salt	2,5 g

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	454 kJ/ 107 kcal
Fat: of which saturated fatty acids	0,3 g 0,0 g
Carbohydrate: of which sugars	24,0 g 18,0 g
Proteins	2,0 g
Salt	2,5 g

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	408 kJ/ 96 kcal
Fat: of which saturated fatty acids	0,2 g 0,0 g
Carbohydrate: of which sugars	21,7 g 11,7 g
Proteins	1,7 g
Salt	2,5 g



ECO-FRIENDLY



For already 27 years „DAUMANTAI LT“ has been investing into new technologies and working hard in order to improve the recipes and make the products of the company not only tastier but also healthier. The introduction of the first Lithuanian organic tomato sauce. We are the first Lithuanian company to have invented a production line for organic products.

Recently we have developed the same products without food additives.

Tomato sauce without E contains no ingredient that any user could not recognise simply by reading the list of ingredients in the product label.



AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	437 kJ/ 103 kcal
Fat: of which saturated fatty acids	0,3 g 0,0 g
Carbohydrate: of which sugars	23,0 g 17,0 g
Proteins	2,0 g
Salt	2,5 g

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	420 kJ/ 99 kcal
Fat: of which saturated fatty acids	0,3 g 0,0 g
Carbohydrate: of which sugars	22,0 g 16,0 g
Proteins	2,0 g
Salt	2,5 g

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	349 kJ/ 82 kcal
Fat: of which saturated fatty acids	0,1 g 0,0 g
Carbohydrate: of which sugars	19,0 g 11,0 g
Proteins	1,3 g
Salt	3,0 g

GOURMET

The gourmet line of Daumantų tomato sauces is distinguished by product flavours. Each product is seasoned with other vegetables or fruits, or specifically adapted spice mixes that will help to emphasize the taste of your cooking.

In this line you will also find spicy tomato sauce with jalapeno peppers, tomato sauce with Caucasian herbs and Chinese sauce with pineapple and peach slices that will allow you to prepare genuinely tasting Chinese cuisine meals.

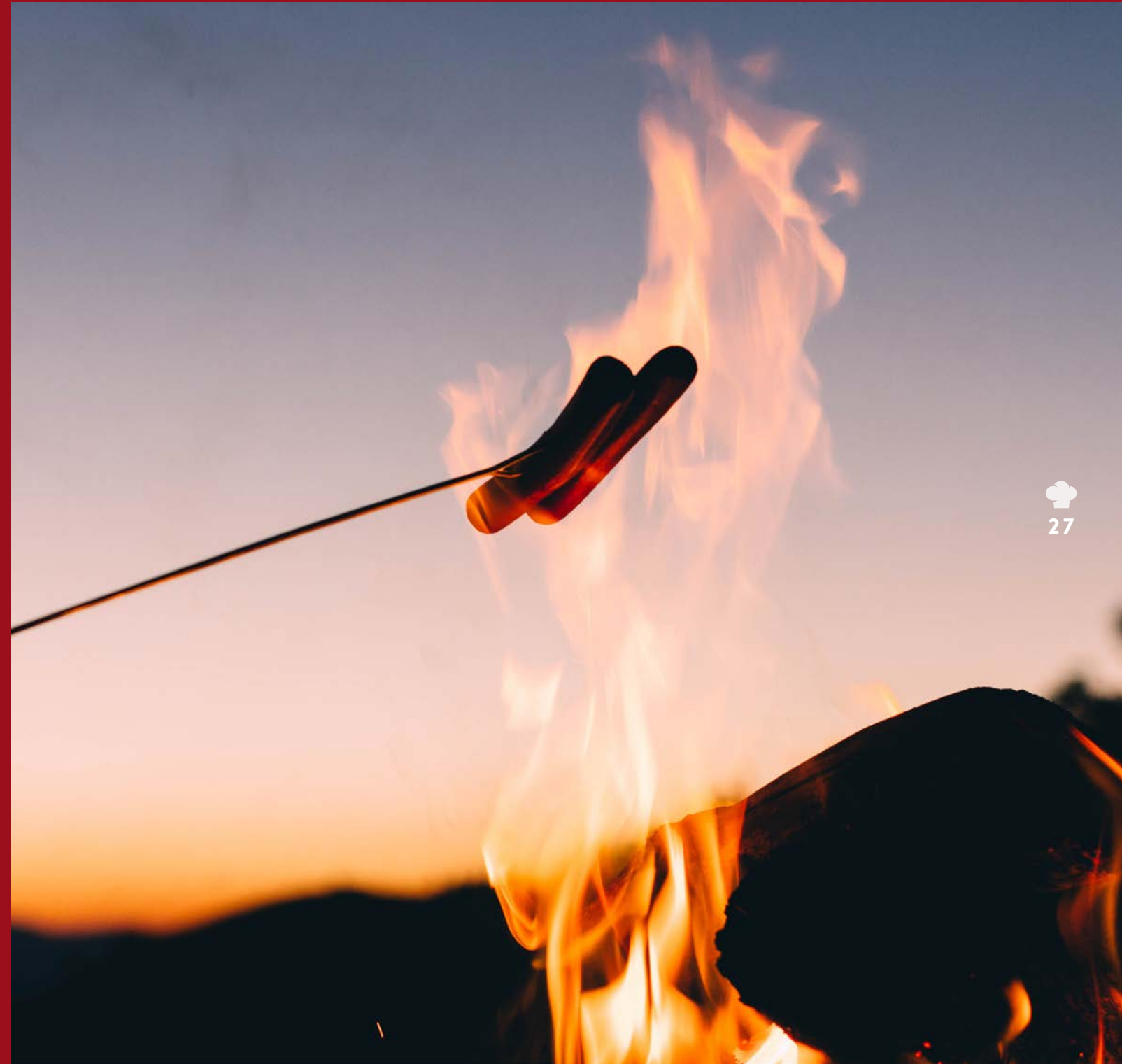


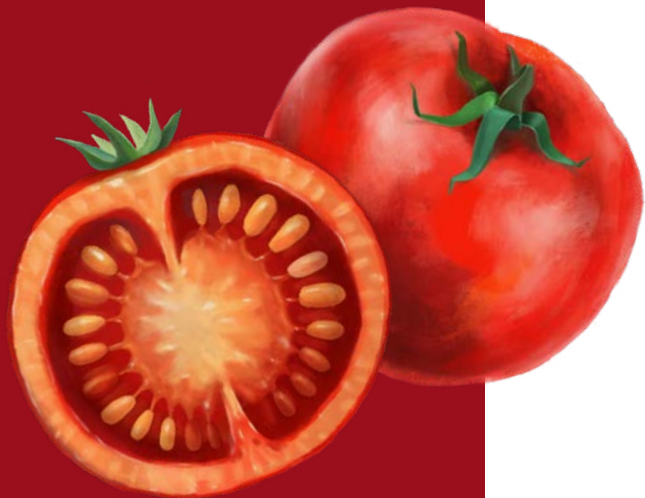
KETCHUP



Today, we often associate ketchup with America and the American way of life. However, the birthplace of ketchup is in fact China, and the fragrant marinade, called ke-tsiap, has a millennial history. *Ke-tsiap* means “sauce” in Chinese and until 1690 it has not left the territory of China. At that time, nobody used tomato for sauces, and the ketchup to be used with fish dishes was made from anchovies, nuts, mushrooms or beans. Ke-tsiap came from Asia to England, in the seventeenth century most likely with seamen who travelled from Indonesia. From these times until the modern ketchup, this sauce

has undergone a long life-changing process and is now completely different from what it was in his motherland, China. Culinary experts claim that ke-tsiap, turning into ketchup, has lost its delicate and unusual taste be appreciated by true gourmets. However, it has gained extraordinary versatility: after all, now we use ketchup with a variety of pasta, meat and mushroom dishes. Thus, in the 19th century, when Europeans started appreciating tomatoes brought from American colonies and decided to put their purees in sauce, the latter began the entirely new life.





KETCHUP



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Ketchup has appeared in the Daumantu product portfolio long ago, therefore, we can boast that the taste is familiar not only in Lithuania but also popular among consumers in other countries. We offer not only products of various tastes (classical, spicy, with cinnamon flavour, different amounts of paste) made from real sun-ripen tomatoes, but we also brag that all of our products are free of preservatives and the product remains fresh for a long time. We also have ketchup that does not contain starch.

Ketchups are great for worshipping pasta, pizzas, grilled meals, sausages, French fries, hamburgers.



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WORLD CUISINES



Meanwhile, sauces provide even more uniqueness, flavour and aroma. In authentic Asian dishes, spices are not added separately – they are usually readily present in sauces. Traditional sauces made from scratch require a lot of ingredients and their preparation takes time. Therefore, it’s worthwhile to use ready-made sauces for Asian dishes.

We offer an oriental-style sweetish sauce flavoured with delicious coconut milk, of exotic taste and orange colour. We also have sweet and spicy Asian sauce. These products are great with seafood, oriental dishes, and vegetable rolls and for roasted chicken wings, among others. China Grill is perfect not only as a sauce but also as a glaze for grill dishes.

Meanwhile, the hot Mexican Salsa, solid consistency tomato and red pepper sauce flavoured with jalapeno, with a bit of garlic and herbs, will pleasantly tickle the palate, while the flavour will evoke appetite. All products are made of high quality and carefully selected raw materials.



AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	367 kJ/ 86 kcal
Fat: of which saturated fatty acids	0,0 g 0,0 g
Carbohydrate: of which sugars	20,0 g 11,0 g
Proteins	1,5 g
Salt	2,8 g

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	723 kJ/ 170 kcal
Fat: of which saturated fatty acids	0,0 g 0,0 g
Carbohydrate: of which sugars	42,0 g 37,0 g
Proteins	0,5 g
Salt	4,4 g

AVERAGE NUTRITIONAL VALUE, 100 G

Average energy value	676 kJ/ 159 kcal
Fat: of which saturated fatty acids	0,0 g 0,0 g
Carbohydrate: of which sugars	39,4 g 36,0 g
Proteins	0,25 g
Salt	3,8 g





DRESSINGS



Salad dressings have a long and colorful history, dating back to ancient times. The Babylonians used oil and vinegar for dressing greens nearly 2,000 years ago. Egyptians favored a salad dressed with oil, vinegar and Asian spices. Mayonnaise is said to have made its debut at a French Nobleman's table over 200 years ago.

Salads were favorites in the great courts of European Monarchs. Royal chefs often combined as many as 35 ingredients in one enormous salad bowl, and included exotic green ingredients such as flower petals. England's King Henry IV's favorite salad was a tossed mixture of new potatoes (boiled and diced), sardines and herb dressing. Mary, Queen of Scots, preferred boiled celery root diced and tossed with lettuce, creamy mustard dressing, truffles, chervil and hard-cooked egg slices.

In the twentieth century, Americans began using basic dressing ingredients (oil, vinegar or lemon

juice, and spices) to create an infinite variety of dressings to complement salads.

Prepared dressings were largely unavailable until the turn of the century. Until then, home chefs had to start from scratch. Due to variations in ingredients, partly because of lacking storage conditions and year-round supply sources), results varied significantly. Gradually, restaurants began packaging and selling their consistent dressings product to customers, and the salad dressing industry began.

But now all sauces are used not only for salad dressing, but as a condiment for burgers, meat or fish dishes, various snacks, sausages or even pasta.

There are also many different sauces originating from Asia or Mexico that bring more variety to everyday dishes and can help you experience the oriental tastes.

DRESSINGS



A big range of other dressings and sauces for everyone’s taste and liking, to leave our customers happy about the product quality because all of them are sourced only from the highest grade raw materials, and meet all quality requirements.

Currently, we offer a range of mild sweet taste, uniform cream consistency dressings with common garlic, with perfectly balanced combination of turmeric, garlic, mustard, tarragon and parsley with a hint of lightly sour apple juice.

Light-orange coloured chipotle dressing with spicy and prominent taste is a very popular product. This thick sauce of uniform cream consistency is further enriched with smoked bell pepper and cumin.

They provide gourmet flavour reminiscent to smoke, while its unusual taste is enhanced with onions, garlic, lemon juice and chilli spice.

It is best recommended with the dishes of Mexican cuisine, burgers and pastas. It also nicely complements various meat steaks. Suitable for meat marinades.

Cheese dressing will taste perfect with Caesar salad. This is delicious mild hard cheese dressing with hot chilli and garlic.



PRIVATE LABEL

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The company has a well-established position in Lithuania and accumulated huge production capacities. Therefore, for many years, the Private Label has been produced not only for the Lithuanian market but also for other countries. The company meets all the standards, ensures high quality parameters, is flexible and reliable, and is proud that it has long years of continuous cooperation with long-term partners.

The company has excellent technologists who are able to offer products according to individual needs of different customers, and can also offer ideas for new products.

Thanks to flexible production and attitudes, the company adapts to the client not only by product recipes but also a variety of different packages or ranges.

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PRIVATE LABEL



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Our private label product range varies from generic every day use products to special and exclusive products for gourmet taste.

Daumantai LT ships products to dozens different countries including Sweden, Norway, Finland, Germany, United Kingdom, United States of America and South Korea.

Our main goal is to fulfil any customer needs and provide most competitive prices in the market. Our export management team will provide you with excellent customer service and experienced suggestion in this field.

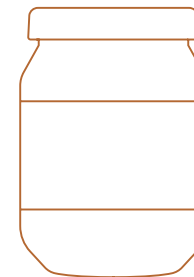
We are looking for new markets and new challenges, we are ready to work as much as possible to gain our customer trust and respect.

Working with Daumantai LT ensure flexibility, high quality, experience and innovations.

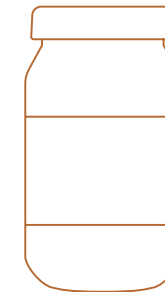


TYPE OF PACKAGING

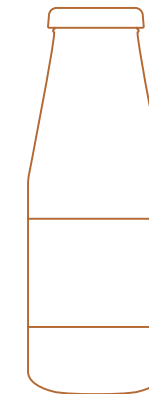
*we can offer more packaging types



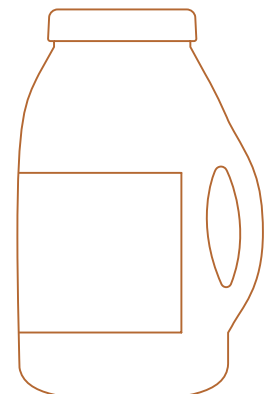
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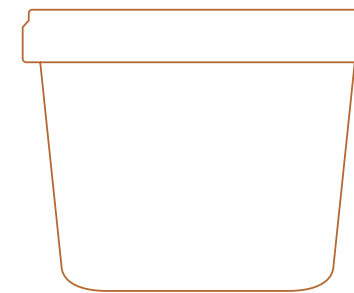
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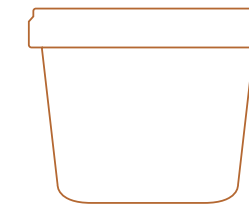
GLASS 0,5 KG



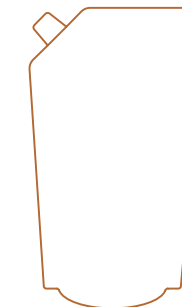
CANISTER 2,5 KG



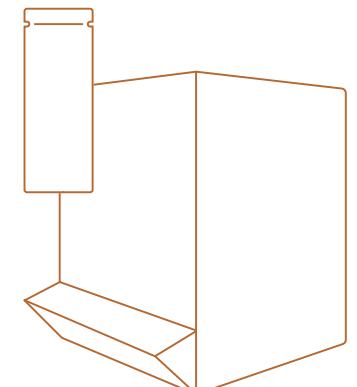
PAIL 10 KG



PAIL 5 KG



DOYPACK 0,5 KG



SACHET 25 G

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