



Nikola Premović

SALES MANAGER

Sava Kovačević AD

<http://www.savakovacevic.rs/en/>



BILATERAL MEETINGS

Wednesday 13:00 - 17:00

DESCRIPTION **SAVA KOVACEVIC** - At about 4,400 ha of arable land for the need of agricultural production is represented by industrial plants (40%), cereals (55%) and fodder crops. In addition to farming, significant resources have been invested in animal production in recent years, given its very strong position in the agrarian sector. Production: 1. CROP PRODUCTION carried out at more than 4,400 hectares of land of the best quality in this part of Europe, from which are currently irrigated more than 85% of the area of higher irrigation system which ensures better yields. In addition to these hectares, we are tilling additional 1000 ha of stubble sowing per year. 2. COW FARM Within livestock production "Sava Kovacevic" ad has a cattle farm one of the largest in the country, equipped with the latest technology of European manufacturers in which Holstein cows are bred with more than 2,000 head of cattle, of which 900 dairy cows. 3. BEEF CATTLE FARM "Sava Kovacevic" has a beef cattle farm of 800 animals that are raised in a 5 barns. 4. IRRIGATION SYSTEM 5. SILLO AND PROCESSING CENTER "Sava Kovacevic" has a

storage capacity of 25,000 tons of cereals from two reception places. 6. ORCHARD The orchard is spread over 43 hectares. With many different fruits (apple, cherry, apricot, strawberry, etc.). Within this unit we have dryer for fruits (osmon drying) built in 2012., as well as brandy distillery built in 2014, we have HACCP certification and we are qualified to export these products. 7. MILK PRODUCTION It operates with a capacity of 50,000 liters of raw milk per day, in which we process milk obtained from our farm and that emphasizes the quality of its products.

The current main goal is to export next products:- Dried fruits- Dried vegetables - Fruit brandy (alcohol) - Fresh squeezed apple juice - Fresh and frozen fruits and vegetables

ORGANIZATION TYPE Producer, Company

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COUNTRY Serbia

CITY Vrbas, Vinogradska kosa bb [Google map](#)

AREAS OF ACTIVITIES FOOD AND DRINK PRODUCERS AND TRADERS

Offer

DRIED FRUITS

Unique fruit drying technology has been developed through the joint efforts of a group of professors and researchers at the Faculty of Agriculture in Novi Sad.

Specific feature of this technology is the use of osmotic dehydration as the first drying stage. After removing 30% to 50% of water from fruit by osmotic treatment, fruit is further dried in the traditional dryer by means of the heated air. Fruit temperature never exceeds 45°C. Thanks to this "friendly treatment" the highest quality dried fruit is obtained and all gastronomic and nutritional values of fruit preserved.

Final result is the dried fruit retaining its nutritional values (vitamins, in particular), colour, aroma and appearance.

KEYWORDS: **DRIED FRUITS** **FRUITS**

COOPERATION OFFERED

1. Outsourcing co-operation
 2. Manufacturing agreement
 3. Sales / Distribution
-

Offer

DRIED VEGETABLES

We are planing to dry much more vegetables, but at the moment we have:

- Parsley leaves (in various sizes),
- Parsnip (small cubes and powder),
- Hot pepper (powder).

KEYWORDS: **DRIED VEGETABLES** **VEGETABLES** **PARSLEY** **PARSNIP**

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