




Products catalogue





CUKIERNIA „ALICJA” has been on the market since 1984. It is a family confectionery company in which traditional values and passion of confectionery masters are followed. The owner is the confectionery master Mr. Henryk Studencki. For over 35 years, all family members have been involved in development of the company, which has led us to creation of our flagship product: “krówka” (fudge). Currently, our company is developing its sales in its own bakery chain in southern part of Poland. Our candies are sold in packaging or by piece. They may also be great as advertising sweets

The company cooperates with wholesalers, distributors, as well as with commercial chains selling own-brand products – our delicious flavor fudges are perfectly complementary to the store’s offer. A fudge candy has been related to the Polish confectionery tradition for over 100 years. It is the most traditional and the most worldwide recognizable Polish product in the confectionery sector. Three main natural ingredients are used in its production: sugar, butter and milk, which combined with the original recipe give a unique taste.

The family company „Cukiernia Alicja” has decided to offer its sweets to a wider group of customers over the past years. The company has been developing exports for over 6 years, and during this time it has acquired a group of regular customers in several countries around the world to which frequent deliveries are made. In the past years the company has significantly intensified its activities in foreign markets by taking part in various industry events and fairs.

Properly trained English speaking staff conducts international sales. The company owns a modern production plant with an area of over 900 sqm and a capacity of 3 tons per day and hires qualified staff responsible for the entire production process, which guarantee execution of all orders on time.



Cream fudges



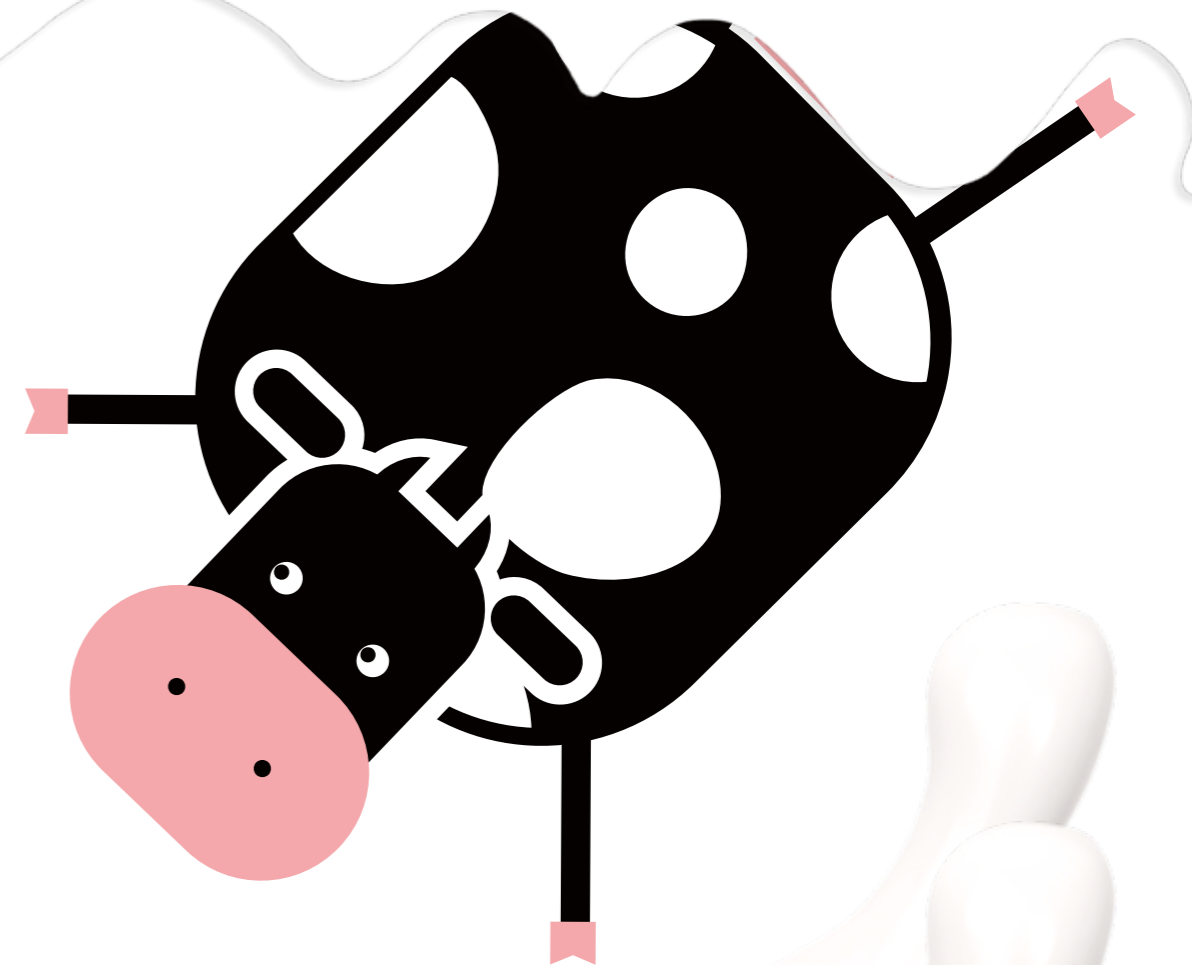
Cocoa fudge



Honey fudge



Salty caramel fudge



Common features

- Hanging bag
- Inner packing
- Outer packing (carton)
- Palette

250 g
32 x 250 g = 8 kg
80 cartons 8 x 10 layers



Natural honey fudge (10% honey)

Inner packing	Outer packing (carton)	Palette
400 g	20 x 400 g = 8 kg	80 cartons 8 x 10 layers



Inner packing	Outer packing (carton)	Palette
200 g	40 x 200 g = 8 kg	80 cartons 8 x 10 layers
250 g	32 x 250 g = 8 kg	80 cartons 8 x 10 layers
500 g	16 x 500 g = 8 kg	80 cartons 8 x 10 layers
1000 g	8 x 1000 g = 8 kg	80 cartons 8 x 10 layers





Cream fudges



Cocoa fudge



Mix fudge



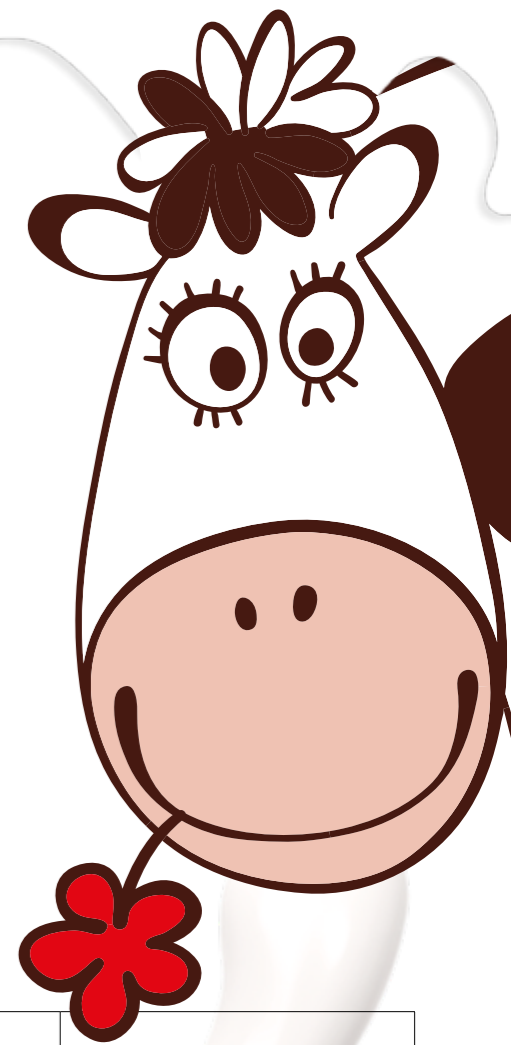
Coconut fudge

Common features

- Hanging bag

Inner packing	Outer packing (carton)	Palette
200 g	40 x 200 g = 8 kg	80 cartons 8 x 10 layers
250 g	32 x 250 g = 8 kg	80 cartons 8 x 10 layers
400 g	20 x 400 g = 8 kg	80 cartons 8 x 10 layers
500 g	16 x 500 g = 8 kg	80 cartons 8 x 10 layers
1000 g	8 x 1000 g = 8 kg	80 cartons 8 x 10 layers





Poppyseed fudge



Coffee fudge



Sesame fudge



Nut fudge

Common features

- Hanging bag

Inner packing	Outer packing (carton)	Palette
200 g	40 x 200 g = 8 kg	80 cartons 8 x 10 layers
250 g	32 x 250 g = 8 kg	80 cartons 8 x 10 layers
400 g	20 x 400 g = 8 kg	80 cartons 8 x 10 layers
500 g	16 x 500 g = 8 kg	80 cartons 8 x 10 layers
1000 g	8 x 1000 g = 8 kg	80 cartons 8 x 10 layers

Outer packing (carton) 3 kg or 8 kg



Christmas fudge



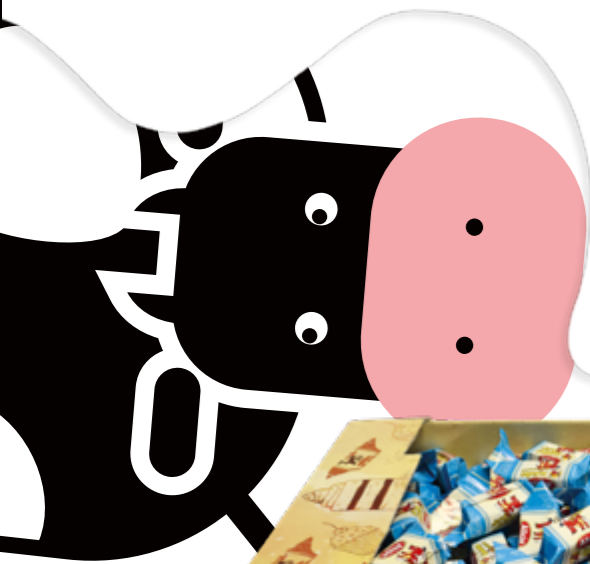
Cocoa fudge



Coffee fudge

Common features

Outer packing (carton)	Palette
3 kg	180 cartons 10 x 18 layers
8 kg	80 cartons 8 x 10 layers



Coconut fudge



Poppyseed fudge



Honey fudge



Cream fudges



Nut fudge

Outer packing (carton) 3 kg

Common features

Outer packing (carton)	Palette
3 kg	180 cartons 10 x 18 layers
8 kg	80 cartons 8 x 10 layers



Polish fudge



Sesame fudge



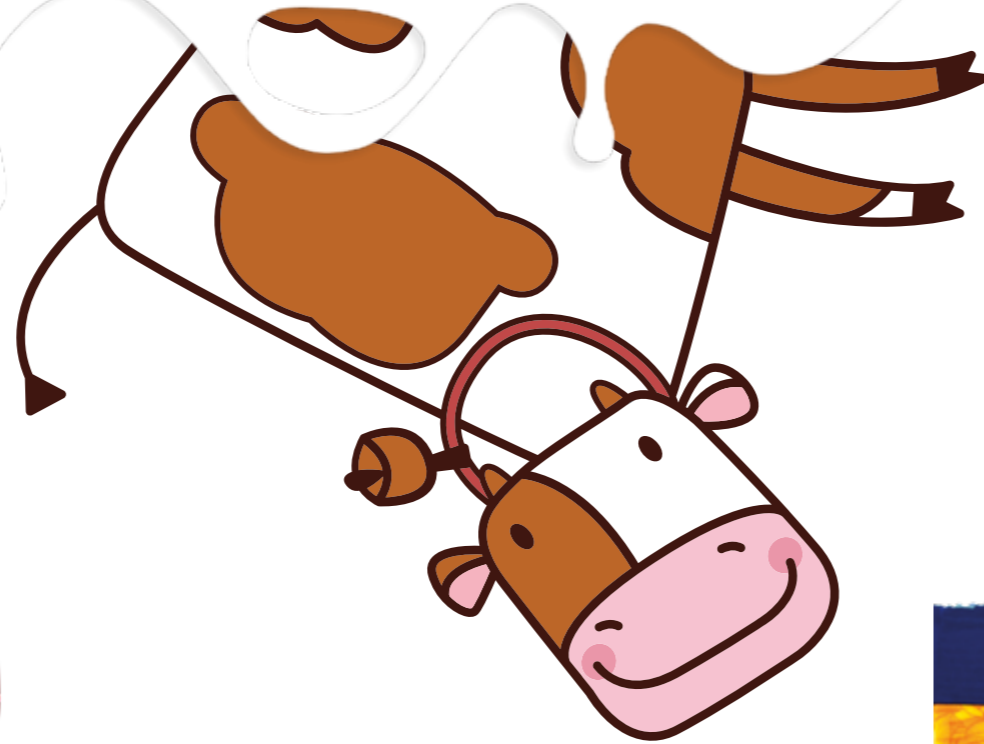
Salty caramel fudge

Outer packing (carton) 3 kg lub 8 kg

Common features

Outer packing (carton)	Palette
3 kg	180 cartons 10 x 18 layers
8 kg	80 cartons 8 x 10 layers





Common features

- Standing bag
- Inner packing
- Outer packing (display)
- Outer packing (carton)
- Palette

250 g
10 x 250 g = 2.5 kg
4 x 2.5 kg = 10 kg
36 cartons — 6 x 6 layers



Cream fudges



Mix fudge



Private labels



Advertising candies



Fudge mass

Ready mass, used for immediate consumption and in confectionery as an addition to wafers, cakes and desserts.

Flavors

- Milky
- Cocoa
- Strawberry
- Salty caramel

Inner packing	Palette
800 g	80 cartons x 12 wiader 8 x 10 layers
12 kg	60 wiader 12 x 5 layers



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