GLORIA LESNIK

CATALOG + OFFER

RETAIL / WHITE LABEL

Retail production runs of 25 or 50 kg per month, with volume-based pricing and 3-, 6- and 12-month contract options.

TONDA GENTILE DELLE LANGHE



VINCA · ISTIBANJA · NORTH MACEDONIA

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ORIGIN AND CAPACITY

From hazelnut to finished product

Natural raw material, controlled processing and flexible packaging.



Tonda Gentile delle Langhe

the featured variety in this offer

Natural flavour. Professional format.

Glorija Leshnik supplies kernels, processed formats and 100% hazelnut paste for retail, white-label and B2B requirements. Products are prepared to an agreed roasting profile, granulation and packaging format.

Focus: small production runs, white-label flexibility and packaging choice.

500-1,000 t
indicative annual sourcing

1,200 kg/h
roasting capacity

500 kg/h
grinding and 100% paste

Four-step process

01
Selection
whole kernels

02
Roasting
profile by agreement

03
Grinding
3 cuts + flour

04
Packaging
50 g to 5 kg



Flexible production setup

Single-use heat-sealed pouches from 50 g to 5 kg, glass jars, three granulation levels, flour and white-label options. Final specifications and lead times are agreed for every order.

PRODUCT PORTFOLIO

Six formats. One quality standard.

Variety: Tonda Gentile delle Langhe · retail formats from 50 g to 5 kg





100%

HAZELNUT

the natural base for every format

01 100% hazelnut paste / butter

Smooth hazelnut paste with no added ingredients. For spreads, desserts and industrial recipes.

PASTE

02 Roasted hazelnut

Whole kernels with a roasting profile agreed for the intended application and flavour.

KERNEL

03 Coarse granules

Defined texture for decoration, pralines, ice cream and bakery applications.

GRANULES

04 Medium granules

Balanced texture for straightforward use in confectionery and bakery products.

GRANULES

05 Fine granules

Fine, even texture for fillings, creams, coatings and blended products.

GRANULES

06 Hazelnut flour

Finely ground format for cakes, doughs, gluten-free recipes and premium blends.

FLOUR

SPECIFICATIONS BY ORDER

Roast profile, granulation, moisture, texture, shelf life and declaration are confirmed in the final product sheet.

COMMERCIAL OFFER

Retail / White label

Prices are per kilogram. Both order volume and contract duration reduce the price step by step.

One-time	3 months	6 months	12 months
€/kg	€/kg	€/kg	€/kg

Product	kg/month	One-time	3 months	6 months	12 months
100% paste / butter	25	18.25	17.70	17.15	**16.60**
100% paste / butter	50	17.70	17.15	16.60	**16.05**
Roasted hazelnut	25	16.05	15.50	14.95	**14.40**
Roasted hazelnut	50	15.50	14.95	14.40	**13.85**
Coarse granules	25	16.05	15.50	14.95	**14.40**
Coarse granules	50	15.50	14.95	14.40	**13.85**
Medium granules	25	16.05	15.50	14.95	**14.40**
Medium granules	50	15.50	14.95	14.40	**13.85**
Fine granules	25	16.05	15.50	14.95	**14.40**
Fine granules	50	15.50	14.95	14.40	**13.85**
Hazelnut flour	25	16.05	15.50	14.95	**14.40**
Hazelnut flour	50	15.50	14.95	14.40	**13.85**

Premium packaging +€1.00/kg

Optional surcharge on the selected base price. Format and design are confirmed before production.

STEPPED PRICE LOGIC

50 kg is priced below 25 kg, and each longer contract period creates an additional reduction.

PACKAGING AND TERMS

Ready for the next step

A clear basis for samples, specifications and a final proforma invoice.





Commercial and technical notes

1. Prices are stated in euros per kilogram (EUR/kg) and require written confirmation.
2. Contract quantities represent a monthly purchase commitment.
3. VAT, transport, Incoterms, lead time and payment terms are confirmed in the final offer.
4. Roast profile, granulation, moisture, fat content, texture and shelf life are defined in the specification.
5. Certificate status and supporting documentation are confirmed before contract signature.

CONTACT AND ORDERS

Let us plan your production run.

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