GLORIA LESNIK

CATALOG + OFFER

WHOLESALE / B2B

Continuous supply with stepped monthly volume tiers and 3-, 6- and 12-month contract options.

TONDA GENTILE DELLE LANGHE



VINCA · ISTIBANJA · NORTH MACEDONIA

Prepared: 29 October 2026

Reference: GL-B2B-2026-10

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: B2B continuity, repeatable specifications and planned monthly volumes.

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

Whole kernels, granules and flour in 25 kg and 50 kg food-safe sacks. Hazelnut butter in sealed 5 kg, 25 kg and 50 kg pails. Final specifications and lead times are agreed for every order.

PRODUCT PORTFOLIO

Six formats. One quality standard.

Variety: Tonda Gentile delle Langhe - professional formats from 5 kg to 50 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

Wholesale / B2B

Prices are per kilogram. Every volume tier and contract duration has its own stepped price.

100% hazelnut paste / butter

RANGE: €16.06 - €13.86 / KG

Monthly volume	One-time	3 months	6 months	12 months
100 kg	16.06	15.62	15.18	**14.74**
500 kg	15.84	15.40	14.96	**14.52**
1,000 kg	15.62	15.18	14.74	**14.30**
5,000 kg	15.40	14.96	14.52	**14.08**
20,000 kg	15.18	14.74	14.30	**13.86**

Roasted hazelnut, granules and hazelnut flour

RANGE: €15.06 - €12.86 / KG

Monthly volume	One-time	3 months	6 months	12 months
100 kg	15.06	14.62	14.18	**13.74**
500 kg	14.84	14.40	13.96	**13.52**
1,000 kg	14.62	14.18	13.74	**13.30**
5,000 kg	14.40	13.96	13.52	**13.08**
20,000 kg	14.18	13.74	13.30	**12.86**

Two-dimensional price ladder

The price decreases with both monthly volume and contract duration. The highest wholesale price is €16.06/kg for a one-time 100 kg paste/butter order; the lowest is €12.86/kg for a 12-month, 20,000 kg/month order in the other product group.

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.

+389 77 564 211

Vivaisara5@gmail.com

Vinica, Istibanja - North Macedonia

GLORIJA-LESHNIK.37-60-246-202.SSLIP.IO