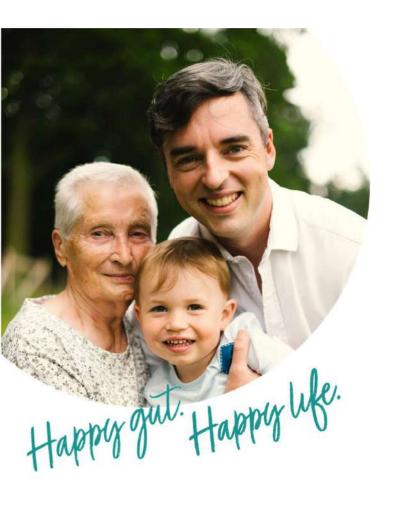




Czech producer with tradition, history and years of experience.

Leading producer of Kimchi in the Czech Republic dominating the retail market and HoReCa.



Our story

2011 - Štěpán enthusiastically started fulfilling his dream. It all started with a true hummus! After visiting Middle East and tasting local typical meals, the idea for **I love Hummus** started shaping. Few months later he established a small family company. It did not take long and it was simply too much for his 84-year-old grandma to cook all the chickpeas.

2017 - Štěpán expanded his product line to include **Kimchi**, which ranks among the 10 healthiest foods in the world. He started to prosper - moving to a new factory, developing new flavours, a growing team, exports to neighbouring countries, and the arrival of his son, Josífek.

2021 - For the tenth anniversary of the founding of the company, he decided to come to the market with a new product line **Beavia - pure food. pure love.** ("Happy Journey" in Latin), which better describes the future direction of the company.

2022 - 2024 - The portfolio has grown with new products - **white cabbage kimchi**, fermented **beetroot** salad with horseradish, **sauerkraut** with fennel and dill and fermented seasonings **miso**, **luggi and yumchi**. Shelf-stable product line was launched.

"We bring people the joy of life through delicious, quality food."















Why Beavia?

- IFS Food
- V-label vegan certificate
- Organic BIO certificate
- Clean label without preservatives and added colors
- Production based on EU standard HACCP
- Made in Czech Republic with a dash of love
- Production with respect to planet, sustainability and quality
- Local raw materials suppliers
- Many years of **experience** in retail sales



Our products are available:

- In the EU (Czech Republic, Germany, Slovakia, Hungary, Scandinavia...)
- Online stores (rohlik.cz, kosik.cz, kifli.hu, amazon.de), small independent shops and retail (Tesco, Metro/Makro, Globus, Ahold/Albert, REWE/Billa, Kaufland)
- HoReCa restaurants, schools, catering



fermented active probiotic cultures & enzyms

Fermented products improve the balance of intestinal microflora and help with digestion. They boost immunity and assist the cardiovascular system.





Fermented product line

- chilled

	Private label	BIO	Conventional	Weights	
Kimchi classic (mild, hot, extra hot)	•	•			
Kimchi apple (mild, hot)	•	•		170g,	
Kimchi white cabbage (mild, hot)	•			350g, 600g, 3kg, 10kg	
Beetroot with horseradish				lokg	
Sauerkraut with fennel and dill					







Active product

Kimchi

Fermented probiotic napa cabbage salad. Delicate taste. Imunity booster.

- Unpasteurized, it means living product
- Contains probiotics, Lactobacillus min 10⁷ CFU/g
- Clean label-without preservatives and colouring agents
- Gluten-, lactose-free
- No added sugar, low calories value
- Organic & conventional quality
- Easy water removable labels









Chilled product , 1-7 °C 170g, 350g, 600g, 3kg, 10kg Min. guaranteed durability 240 days





Fermented. Active product.

Beetroot

Fermented beetroot salad with probiotics. Imunity booster. Superfood. Antioxidant.

- Unpasteurized, it means living product
- Contains probiotics, Lactobacillus min 10⁵ CFU/g
- Clean label-without preservatives and colouring agents
- Gluten-, lactose-free
- Organic & conventional quality
- Easy water removable labels









Chilled product , 1-7 °C 170g, 350g, 600g, 3kg, 10kg Min. guaranteed durability 240 days





Sauerkraut

White cabbage, fennel and dill carries the signature touch of Pavol Pavlik, a former chef in fine-dining restaurants and holder of the Michelin Bib Gourmand Award.

- Unpasteurized, it means living product
- Contains probiotics, Lactobacillus min 10⁶ CFU/q
- Without added preservatives, colorings, or sugar.
- Gluten-, lactose-free
- Fennel has a beneficial effect on digestion and contributes to detoxification
- Organic & conventional quality
- Easy water removable labels
- Made from fresh vegetables, with a dash of love











Chilled product, 1-7 °C 170g, 350g, 600g, 3kg, 10kg Min. guaranteed durability 240 days



Fermented product line

- shelf-stable

	Private label	ВІО	Conventional	Weights
Kimchi classic (mild, hot, extra hot)	•		•	170g,
Beetroot with horseradish	•	•	•	350g, 3kg, 10kg
Sauerkraut with fennel and dill	•	•	•	1010







Kimchi

Fermented napa cabbage salad. Delicate taste. Korean national delicacy.

- Clean label-no added preservatives or artificial colouring.
- Purely natural. No added sugar.
- Low in calories it is an ideal partner for a reduction diet.
- Vegan and vegetarian.
- Gluten-, lactose-free.
- Organic & conventional quality.
- A salad to go with every meal, or a tasty addition to bagels, burgers, sadwiches...









Shelf-stable product 170g, 350g, 3kg, 10kg Min. guaranteed durability 550 days





Beetroot

Fermented beetroot salad with horseradish. Superfood. Antioxidant.

- Clean label-no added preservatives or artificial colouring.
- Purely natural. No added sugar.
- Low in calories it is an ideal partner for a reduction diet.
- Vegan and vegetarian.
- Gluten-, lactose-free.
- Organic & conventional quality.
- A salad to go with every meal, or a tasty addition to bagels, burgers, sadwiches...









Shelf-stable product 170g, 350g, 3kg, 10kg Min. guaranteed durability 550 days





Sauerkraut

Fermented white cabbage with fennel and dill. Fennel has a beneficial effect on digestion and helps to detoxify the body. **Extraordinary flavour combination.**

- Clean label-no added preservatives or artificial colouring.
- Purely natural. No added sugar.
- Low in calories it is an ideal partner for a reduction diet.
- Vegan and vegetarian.
- Gluten-, lactose-free.
- Organic & conventional quality.
- A salad to go with every meal, or a tasty addition to bagels, soups, sadwiches...









Shelf-stable product 170g, 350g, 3kg, 10kg Min. guaranteed durability 550 days



Seasoning

- shelf-stable

elf-stable	Private label	BIO	Conventional	Weights
Luggi	•	. \	NA	100ml
Miso	•	•	NA	230g
Yumchi	•	•		200g







Balanced spicy taste



Organic liquid seasoning. A mixture of lupines, oats, salt and water, fermented for more than 6 months.

For seasoning of all kinds of dishes such as soups, salads, marinades, etc. Replaces maggi or soy sauce.

- Made according to a traditional recipe from local organic ingredients
- Clean label-without preservatives and colouring agents
- Gluten free







Shelf-stable product 100ml Min. guaranteed durability 365 days





Umami flavour



Traditional Japanese spice paste. Naturally fermented and matured organic-quality barley and chickpea miso.

For seasoning of all kinds of dishes such as soups, salads, marinades, etc. Replace bouillon.

- Made according to a traditional recipe from local organic ingredients
- Clean label-without preservatives and colouring agents
- Easy water removable labels
- It has a fifth umami flavor, which is referred to as "delicious" or "flavor of ripeness".







Shelf-stable product 230g
Min. guaranteed durability 365 days





Yumchi

A seasoning to combine world of tastes. For cold and hot dishes. A base for stews and soups, a spread for baguettes...

- Made from the fresh ingredients garlic, onion, and ginger
- No preservatives, thickeners or emulsifiers
- Vegan and vegetarian
- Gluten- and lactose-free
- Organic & conventional quality







Shelf-stable product 200g
Min. guaranteed durability 550 days



Instant herbal drinks

163	Package	
Samahan	10, 25, 100 pcs.	
Swastha Amurtha	7 pcs.	







Agurvedic miracle. Immunity booster.

Samahan

Instant herbal drink. An ancient medicinal mixture of 14 Ayurvedic herbs and spices, dominated by ginger, black pepper, coriander, cumin and liquorice.

- It positively influences the respiratory system and unblocks the airways.
- It strengthens the natural defences and supports immunity.
- Its composition helps to counteract free radicals. It is an antioxidant.
- It supports normal digestive function.
- It warms the whole body from inside.

The recommended dietary allowance is 4 packets. Not intended for children, pregnant and lactating women. Not intended as a substitute for a varied diet. Dietary supplement.



Package 10, 25, 100 pcs. Min. guaranteed durability 465 days





Agurvedic tea. Immunity booster.

Swastha Amurtha

Instant herbal drink also known as Ayurvedic tea. An ancient blend of two herbs - Amalaki and Guduchi creates a unique elixir to boost the immune system.

- It strengthens the natural defences and supports immunity.
- Its composition helps to counteract free radicals. It is an antioxidant.
- It supports normal function of the respiratory system, liver and urinary tract.
- It helps proper joint function.
- It belongs to the adaptogens.

The recommended dietary allowance is 4 packets. Not intended for children, pregnant and lactating women. Not intended as a substitute for a varied diet. Dietary supplement.

Package 7 pcs.

Min. guaranteed durability 465 days



Hummus

THOUSE WE WANTED	Private label	BIO	Conventional	Weights
Hummus Original	1			150g, 500g, 10kg*
Hummus Tomatoes	•	•		
Hummus Careamelized onion	•//	•		
Hummus Black olives	1.	×		150g
Hummus Chilli	•**	•**	×	
Hummus Kimchi				



^{*}The 10kg quantity is only available for Hummus Original - Conventional.

^{**} Hummus Chilli is only available in BIO quality under a private label.





Truly natural without preservatives

Humus

Chickpea-sesame spread. An inimitable mixture of chickpeas, sesame paste, virgine olive oil and lemon juice.

Hummus helps increase the body's immunity, cleanse the body, improve digestion, and it normalizes blood sugar levels. It has an excellent muscle building effect, and at the same time harmonises the nervous system. Rich source of fibre.

- Unpasteurized
- Clean label-without preservatives and colouring agents
- Gluten-, lactose-free
- Organic & conventional quality
- Hand made with a dash of love









Chilled product , 1-7 °C 150g, 500g, 10kg



LYO Humus

	Private label	BIO	Conventional	Weights
LYO Hummus Original				50g







To go

LYO Humus

Freeze-dried hummus - legume spread, gluten free.

Hummus helps increase the body's immunity, cleanse the body, improve digestion, and it normalizes blood sugar levels. It has an excellent muscle building effect, and at the same time harmonises the nervous system. Rich source of fibre.

- High in fiber
- Source of protein
- Only 7 ingredients
- Low sugars

- Ready in 3 MIN
- Just add water
- Great taste tha fuels you











Shelf-stable product, 50 q



How to enjoy Beavia products?













Limited edition & Private label

Produced for...























Beavia in retail







Start selling our products & join us on our Beavia*.

www.beavia.com sales@beavia.com







