

# Paskha for every day treat

Wiślańska Ltd.

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# About us

- ▶ Wiślańska Ltd. continues the traditions of Jaza Gallery of Tastes, confectioners with many years of experience, producing traditional Polish cakes only from natural ingredients.
- ▶ In 2008, we received an award from the Marshal of the Mazovia Province Parliament, in appreciation of the quality of our products. We also represented Polish food in Japan, among the first exhibitors.



# Paskha

- ▶ Paskha is a boiled cheese cake, it is not baked. It is a luxury version of cheese cake.
- ▶ The product is purely natural, and does not contain any chemical ingredients or preservatives.
- ▶ It can be a substitute a high-value meal for the elderly and children.
- ▶ Its recipe traces back to the 17th century. In our product, we follow the original 250 years old recipe.



# Ingredients and nutritional value

- ▶ Our product follows the original recipe. It includes only such ingredients, as butter, milk, sour cream, eggs and sugar.
- ▶ Paskha can additionally contain:  
dried fruit (cranberry, raisin, pineapple),  
almond,  
fresh or tinned fruit.
- ▶ Paskha can also be made with jelly.
- ▶ Nutritional value in 100 g of the product:  
energy 342 kcal (1422 kJ)  
protein 2,69 g  
carbohydrates 19,79 g  
fat 26,81 g





# Commercial offer

- ▶ We produce Paskha in the form of bars / cakes or 100 g cups.
- ▶ We offer fresh or deep-frozen product.
- ▶ Deep-frozen Paskha with dried fruit or almond can be stored for 180 days. After defreezing, it needs to be consumed within 48 hours.



# We invite your cooperation

- ▶ We invite the cooperation from wholesalers, shop-keepers, cafeterias and restaurants.
- ▶ Will gladly share further information.
- ▶ Contact  
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