

Catalog Products







Aboutus

After extensive experience in the restaurant and confectionery trade, and inspired by Italy and our mothers' cuisine, we have decided to start a new line of products. Recipes supported and approved by nutritionists, hand-crafted production with high quality domestic ingredients by carefully selected suppliers and packed in high-quality containers are the result of our work.

We believe we have the right to a greater variety and choice of products of higher quality in the food industry. We offer healthy, traditional, hand-made, high-quality products, with no additives, preservatives, artificial coloring or industrial filling.

In times when life is pretty hectic, we can devote less and less time to preparing healthy, nutritionally balanced meals. Urged by this problem of today and striving to maintain traditional recipes, hand-made, domestic, healthy meals, we decided to create our gnocchi and sweet dumplings.

We give taste of mama's kitchen!











Gnocchi

We prepare our gnocchi according to our mothers' recipes, a bit adjusted, but still perfect. We only use ingredients of high quality and we carefully select suppliers, and yes, we make them with love.

Gnocchi are prepared three ways: basic gnocchi, gnocchi with spinach, and gnocchi with squid. Choose between meat, fish, or vegetable option...add a little bit of olive oil and parmesan, second condiment being anything you desire...choose what best suits you.

-Sweet dumplings-

Our dumplings are made according to our mothers' recipes. Just like moms have their "ladies they buy from", we also choose carefully and from trusted suppliers. For the original dumplings with plums recipe, we choose the best and the most delicious – domestic plums.

We have updated the traditional raspberry and vanilla cream dumplings with a secret vanilla savor and local raspberries. Moms approve, just like they did with our sweet dumplings with poppy seeds. The most loved dumplings from youngest to oldest, are dumplings with chocolate filling. There are people who frown at plums, however were left without an argument, because who can resist dumplings with a perfect chocolate cream.





- Sweet - dumplings





SWEET DUMPLINGS WITH PLUMS

Product description: Product is made of potato dough with plum filling, frozen fast.

Ingredients: potato, wheat flour, wheat groats, yolk, butter (contains milk), salt, whole plum filling.

Preparation: Put frozen dumplings in mildly salty, boiling water. Cook them for 5-6 minutes after they rise to surface. Cooked dumplings need to be drained. In a pan, fry butter with breadcrumbs and cinnamon. Next, put the dumplings in the mixture. At the end, you can throw sugar over them or dip them into grinded almonds.

Preservation: The product needs to be kept at a -18°C or lower. You cannot freeze an already unfrozen product.

The product may contain traces of gluten and soy.

Weight: Expiration period:

500 g 6 months





Average nutritional value per 100g of product:		
Energy	256,2kcal/ 1072,66 kJ	
Fat	10,9g	
Whereof unsaturated fatty acids	3,7 g	
Carbohydrates	36,03 g	
Whereof sugar	9,8 g	
Proteins	3,5 g	
Salt	0,42 g	

SWEET DUMPLINGS WITH CHOCOLATE

Product description: Product is made of potato dough with chocolate filling, frozen fast.

Ingredients: potato, wheat flour, wheat groats, yolk, butter (contains milk), salt, chocolate filling.

Preparation: Put frozen dumplings in mildly salty, boiling water. Cook them for 5-6 minutes after they rise to surface. Cooked dumplings need to be drained. In a pan, fry butter with breadcrumbs and cinnamon. Next, you put the dumplings in the mixture. At the end, you can throw sugar over them or dip them into grinded almonds.

Preservation: The product needs to be kept at a -18 $^{\circ}$ C or lower. You cannot freeze an already unfrozen product.

The product may contain traces of gluten and soy.

Weight: Expiration period:





Average nutritional value per 100g of product:	
Energy	297,5 kcal / 1 245,57 kJ
Fat	13,87 g
Whereof unsaturated fatty acids	5,12 g
Carbohydrates	38,9 g
Whereof sugar	12,75 g
Proteins	4,26 g
Salt	0,42 g



SWEET DUMPLINGS WITH POPPY SEEDS AND VANILLA CREME

Product description: Product is made of potato dough with plum filling, frozen fast.

Ingredients: potato, wheat flour, wheat groats, yolk, butter (contains milk), salt, grinded poppy seeds cooked in milk, filling (yolk, milk, vanilla sugar, crystal sugar, starch).

Preparation: Put frozen dumplings in mildly salty, boiling water. Cook them for 5-6 minutes after they rise to surface. Cooked dumplings need to be drained. In a pan, fry butter with breadcrumbs and cinnamon. Next, you put the dumplings in the mixture. At the end, you can throw sugar over them or dip them into grinded almonds.

Preservation: The product needs to be kept at a -18°C or lower. You cannot freeze an already unfrozen product.

The product may contain traces of gluten and soy.

Weight: Expiration period:

500 g 6 months





Average nutritional value per 100g of product:	
Energy	314,56 kcal / 1 317 kJ
Fat	13,44 g
Whereof unsaturated fatty acids	4,2 g
Carbohydrates	43,5 g
Whereof sugar	16,8 g
Proteins	4,9 g
Salt	0,42 g

SWEET DUMPLINGS WITH RASPBERRIES AND VANILLA CREME

Product description: Product is made of potato dough with chocolate filling, frozen fast.

Ingredients: potato, wheat flour, wheat groats, yolk, butter (contains milk), salt, chocolate filling.

Preparation: Put frozen dumplings in mildly salty, boiling water. Cook them for 5-6 minutes after they rise to surface. Cooked dumplings need to be drained. In a pan, fry butter with breadcrumbs and cinnamon. Next, you put the dumplings in the mixture. At the end, you can throw sugar over them or dip them into grinded almonds.

Preservation: The product needs to be kept at a -18°C or lower. You cannot freeze an already unfrozen product.

The product may contain traces of gluten and soy.

Weight: Expiration period:





Average nutritional value per 100g of product:		
Energy	297,5 kcal / 1 245,57 kJ	
Fat	13,87 g	
Whereof unsaturated fatty acids	5,12 g	
Carbohydrates	38,9 g	
Whereof sugar	12,75 g	
Proteins	4,26 g	
Salt	0,42 g	



-Gnocchi-





BASIC GNOCCHI

Ingredients: potato, wheat flour, yolk, butter (contains milk), and salt.

Preparation: Put frozen gnocchi in mildly salty, boiling water. Cook them for 1-2 minutes after they rise to surface. Cooked dumplings need to be drained. Season to taste with olive oil or butter. Finished meal can be served with grinded parmesan or with sauce.

Preservation: The product needs to be kept at a -18°C or lower. You cannot freeze an already unfrozen product.

The product may contain traces of gluten and soy.

Weight: Expiration period:

500 g 6 months





Average nutritional value per 100g of product:		
Energy	115,08 kcal / 481,82 kJ	
Fat	7,25 g	
Whereof unsaturated fatty acids	1,68 g	
Carbohydrates	22,03 g	
Whereof sugar	0,85 g	
Proteins	3,37 g	
Fiber	1,81 g	
Salt	0,42 g	

SPINACH GNOCCHI

Ingredients: potato, wheat flour, spinach, yolk, butter (contains milk), and salt.

Preparation: Put frozen gnocchi in mildly salty, boiling water. Cook them for 1-2 minutes after they rise to surface. Cooked dumplings need to be drained. Season to taste with olive oil or butter. Finished meal can be served with grinded parmesan or with sauce.

Preservation: The product needs to be kept at a -18°C or lower. You cannot freeze an already unfrozen product.

The product may contain traces of gluten and soy.

Weight: Expiration period:





Average nutritional value per 100g of product:	
Energy	115,08 kcal / 481,82 kJ
Fat	7,25 g
Whereof unsaturated fatty acids	1,68 g
Carbohydrates	22,03 g
Whereof sugar	0,85 g
Proteins	3,37 g
Fiber	1,81 g
Salt	0,42 g

SQUID GNOCCHI

Ingredients: potato, wheat flour, yolk, butter (contains milk), squid ink, and salt.

Preparation: Put frozen gnocchi in mildly salty, boiling water. Cook them for 1-2 minutes after they rise to surface. Cooked dumplings need to be drained. Season to taste with olive oil or butter. Finished meal can be served with grinded parmesan or with sauce.

Preservation: The product needs to be kept at a -18 $^{\circ}\text{C}$ or lower. You cannot freeze an already unfrozen product.

The product may contain traces of gluten and soy.

Weight: Expiration period:





Average nutritional value per 100g of product:	
Energy	221,01 kcal /925,32 kJ
Fat	6,69 g
Whereof unsaturated fatty acids	1,6 g
Carbohydrates	35,41 g
Whereof sugar	1,23 g
Proteins	4,79 g
Fiber	2,21 g
Salt	0,42 g





— Gluten free — program





SWEET DUMPLINGS WITH PLUMS

Product description: Product is made of potato dough with plum filling, frozen fast.

Ingredients: potato, gluten-free flour, gluten-free groats, yolk, butter (contains milk), salt, whole plum filling.

Preparation: Put frozen dumplings in mildly salty, boiling water. Cook them for 5-6 minutes after they rise to surface. Cooked dumplings need to be drained. In a pan, fry butter with breadcrumbs and cinnamon. Next, you put the dumplings in the mixture. At the end, you can throw sugar over them or dip them into grinded almonds.

Preservation: The product needs to be kept at a -18°C or lower. You cannot freeze an already unfrozen product.

The product may contain traces of gluten and soy.

Weight: Expiration period:

500 g 6 months





Average nutritional value per 100g of product:	
Energy	208,84 kcal /874,37 kJ
Fat	7,4 g
Whereof unsaturated fatty acids	1,79 g
Carbohydrates	32,5 g
Whereof sugar	4,43 g
Proteins	3,06 g
Salt	0,42 g

SWEET DUMPLINGS WITH CHOCOLATE

Product description: Product is made of potato dough with chocolate filling, frozen fast.

Ingredients: potato, gluten-free flour, gluten-free groats, yolk, butter (contains milk), chocolate filling, salt.

Preparation: Put frozen dumplings in mildly salty, boiling water. Cook them for 5-6 minutes after they rise to surface. Cooked dumplings need to be drained. In a pan, fry butter with breadcrumbs and cinnamon. Next, you put the dumplings in the mixture. At the end, you can throw sugar over them or dip them into grinded almonds.

Preservation: The product needs to be kept at a -18°C or lower. You cannot freeze an already unfrozen product.

The product may contain traces of gluten and soy.

Weight: Expiration period:





Average nutritional value per 100g of product:	
Energy	259,72 kcal /1086,66 kJ
Fat	10,4 g
Whereof unsaturated fatty acids	2,9 g
Carbohydrates	37,79 g
Whereof sugar	8,3 g
Proteins	3,74 g
Salt	0,42 g



SWEET DUMPLINGS WITH POPPY SEEDS AND VANILLA CREME

Product description: Product is made of potato dough with plum filling, frozen fast.

Ingredients: potato, gluten-free flour, gluten-free groats, yolk, butter (contains milk), salt, grinded poppy seeds cooked in milk, filling (yolk, milk, vanilla sugar, crystal sugar, starch).

Preparation: Put frozen dumplings in mildly salty, boiling water. Cook them for 5-6 minutes after they rise to surface. Cooked dumplings need to be drained. In a pan, fry butter with breadcrumbs and cinnamon. Next, you put the dumplings in the mixture. At the end, you can throw sugar over them or dip them into grinded almonds.

Preservation: The product needs to be kept at a -18°C or lower. You cannot freeze an already unfrozen product.

The product may contain traces of gluten and soy.

Weight: Expiration period:

500 g 6 months





Average nutritional value per 100g of product:		
Energy	241,2 kcal / 1009,18 kJ	
Fat	7,6 g	
Whereof unsaturated fatty acids	1,1 g	
Carbohydrates	39,6 g	
Whereof sugar	9,1 g	
Proteins	4,1 g	
Salt	0,42 g	

SWEET DUMPLINGS WITH RASPBERRIES AND VANILLA CREME

Product description: Product is made of potato dough with chocolate filling, frozen fast.

Ingredients: potato, gluten-free flour, gluten-free groats, yolk, butter (contains milk), salt, frozen raspberries, filling (yolk, milk, vanilla sugar, crystal sugar, starch).

Preparation: Put frozen dumplings in mildly salty, boiling water. Cook them for 5-6 minutes after they rise to surface. Cooked dumplings need to be drained. In a pan, fry butter with breadcrumbs and cinnamon. Next, you put the dumplings in the mixture. At the end, you can throw sugar over them or dip them into grinded almonds.

Preservation: The product needs to be kept at a -18°C or lower. You cannot freeze an already unfrozen product.

The product may contain traces of gluten and soy.

Weight: Expiration period:





Average nutritional value per 100g of product:	
Energy	237,5 kcal /993,7 kJ
Fat	7,5 g
Whereof unsaturated fatty acids	1,85 g
Carbohydrates	38,7 g
Whereof sugar	8,8 g
Proteins	3,8 g
Salt	0,42 g

BASIC GNOCCHI

Ingredients: potato, gluten-free flour, yolk, butter (contains milk), and salt.

Preparation: Put frozen gnocchi in mildly salty, boiling water. Cook them for 1-2 minutes after they rise to surface. Cooked dumplings need to be drained. Season to taste with olive oil or butter. Finished meal can be served with grinded parmesan or with sauce.

Preservation: The product needs to be kept at a -18 $^{\circ}\text{C}$ or lower. You cannot freeze an already unfrozen product.

The product may contain traces of gluten and soy.

Weight: Expiration period:





Average nutritional value per 100g of product:		
Energy	201,45 kcal /843,43 kJ	
Fat	7,1 g	
Whereof unsaturated fatty acids	1,74 g	
Carbohydrates	31,94 g	
Whereof sugar	0,64 g	
Proteins	2,29 g	
Fiber	2,27 g	
Salt	0,42 g	





About the company

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