



Mike Motylewski

President

BIO ECO Sp. z o.o.

<http://www.bioecofood.com>

Bilateral Meetings

- (12.00 am - 4.00 pm)

Description

BIO ECO Sp. z o.o. is a manufacturer of unique mixes for the production of bread. Using our mixes for baking process you will get very healthy diet bread with a high content of protein, dietary fiber, low glycemic index, and an extremely low level of carbohydrates, unprecedented in any other similar products in the world. Everything what we do it has an impact on lifestyle that perpetuate healthy eating and improve human health by changing of consumption habits. In the course of long term research, the team of the best scientists from the SGGW / Warsaw University of Life Sciences (largest agricultural university in Poland founded in 1816), obtained the recipe of unique natural mixes for making bread that support the work of human body (i.e. heart, digestive system, liver, kidneys) and strengthen of human immunity system. Our mixes have carefully selected ingredients with a high content of vegetable protein, high in dietary fiber and high in unsaturated fatty acids from oilseeds, allowing you to get cakes with unusually low proportion of carbohydrates, very low glycemic index (GI) and very low glycemic load (GL). In addition, these compositions contain a substance with antioxidant properties (anti-cancer) and anti-inflammatory, relieve nervous stress as well as being a source of B vitamins, including A, D, E, while fully preserving the taste of bread, tailored to individual tastes, preferences and culinary imagination.

Organization Type

Company

Email

info@bioecofood.com

Country

Poland

City

Warsaw, ul.Poczty Gdanskiej 13/27 [Google map](#)

Areas of Activities

Food industry

Offer

Mixes for the production of bread

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Cooperation Offered

1. Sales / Distribution

Cooperation Requested

1. Sales / Distribution