

FROM SEEDS TO THE FINAL PRODUCT





COMPANY

SHORT STORY & KEY FIGURES



LYO FAMILY GROUP combines forces of two family owned companies:

LYOVIT

*Specialised in freeze-drying food ingredients
for wholesale founded in 1992 by Jerzy Godek.*

LYOFOOD

*Specialised in freeze-drying meals and private labelling for end-users
founded in 2010 by Laura Godek, Wiola Godek and Przemek Skrzypek.*



LYO FAMILY GROUP combines forces of two family owned companies:

2000 tones

of fresh ingredients processed per year

27 0 000 kg

of freeze-dried products manufactured each year

9 freeze-drying chambers

*6 industrial chambers (cap. approx. 4.700 kg of fresh ingredients / per day)
3 smaller chambers for product development*

modern kitchen

*in-house kitchen
(cap. approx. 700 kg of meals / per day)*

packing line

*newly equiped and cross-contamination free
(cap. approx. 5 000 units / per day)*



SUSTAINABILITY



COLLECT

*We collect heat from the refrigeration units and reuse it in the freeze-drying process.
We collect the heat from freeze-drying process and use it to heat the whole office.*

REGAIN

We regain water from the freeze-drying process and water fields with it.

COMPOST

We compost all the organic waste and fertilise our fields with it.



ORGANIC FARMING

Year by year we increase percentage of organic ingredient vs conventional. Moreover we work closely with our local farmers and encourage them to convert toward organic agriculture by creating tangible demand and educating.

SOLAR ENERGY

We have moved our packing line and sales&marketing offices to Kielce Technology Park which offer partial independence from a coal based energy by using solar farm to power offices.

PACKAGING

We are constantly optimising materials and designs of our packaging. Minimising weight and size and replacing material structure with sustainable solutions wherever possible.



PROCESS

OUR APPROACH TO FOOD MANUFACTURING



**FOR ALL OUR PRODUCTS
WE USE EXCLUSIVELY
NATURAL INGREDIENTS.**



**WE ARE PROUD TO CULTIVATE
SOME FRUITS, HERBS & VEGGIES
ON OUR OWN FIELDS.**



**OTHER FRESH INGREDIENTS
COME FROM FARMERS KNOWN
TO US PERSONALLY.**



**WE PROCESS ALL INGREDIENTS
IN-HOUSE. AFTER THEIR ARRIVAL
THEY NEVER LEAVE OUR FACILITY
UNTIL FINAL DELIVERY.**



**ALL OUR MEALS ARE REALLY
COOKED BEFORE FREEZE-DRYING.**



**FROM THE VERY BEGINNING
WE DECIDED NOT TO ADD
ANY PRESERVATIVES
OR ARTIFICIAL ADDITIVES.
ALL OUR PRODUCTS
ARE CLEAN LABEL.**



**QUALITY & SAFETY OF OUR
PRODUCTS ARE MONITORED
BY OUR IN-HOUSE LAB.**



**EACH PRODUCT IS FREEZE-DRIED
AND OUR PRODUCTION FACILITY
HAS BEEN USING THIS METHOD
SINCE 1992.**