

IMEX is a company which operates in the poultry market since 1992. Such a long activity allowed us to gain great experience in a poultry industry and it lets us improve and modernize our plant all the time. It allowed us in 2004 for receiving powers export to the market of the Europe Union PL 12023901 WE.

Skills and accumulated capitals enabled us to open a new plant with a poultry slaughterhouse. Our new poultry cutting plant is completely modern, with innovative equipment and towards the production of top quality.

Along with high technology we have been still investing in the quality of our products, the proof of this are a new shock freezers and the component freezers with facilities which allow IQF freezing, built in 2012. We are also able to produce calibrated items from chicken and what is now very important, we can pack our products in vacuum in 1kg and 3kg, or in M.A.P. 1kg, 2kg and 4kg trays.

Our products meet the highest standards, and whole process of slaughtering and cutting of poultry is carried out under constant veterinary supervision.

We are focused on providing exceptional service to our customers and we ensure this thanks to our unparalleled manufacturing practices such as full traceability, HACCP system and BRC certificate. We also do the HALAL ritual slaughtering. So far, our products were certified by AVS, ACHAHADA, AMANA, POLISH INSTITUTE OF HALAL, HMS, HMC.



Our staff is a perfect combination of innovation and experience.

Many employees has worked in our company from the outset, and their knowledge and skills enable us to professional customer service, who are most important for the company. In our team there are also many young, creative people whose aim is taking challenges and seek innovative solutions to meet customers requirements.

Our team has a multidisciplinary approach geared towards today's dynamic business market conditions. Due to the fact that our company has new slaughterhouse, all equipment is innovative and high quality. We are aware that the poultry market is developing all the time and because of that we will not stand in a point, we are not afraid of new developments to provide unique products to our customers. One of the biggest problems faced by any clients is the low quality and high prices of ordered products. IMEX thanks to the huge experience and modern technology is able to provide customers the highest quality at reasonable prices.



We are aware that we produce the food consumed through-out the world, so our activity is focused on high quality of products.

We are committed to provide our clients professional products, which enable them to gain an edge over their competitors. We carefully select our suppliers, so that the raw material used by us is approved and first class.

Poultry products available:

- Calibrated fillet
- Breast Fillet
- Breast Fillet – skin on
- Diced Breast Fillet
- Innerfillet
- Leg Meat
- Sáute
- Leg Meat (Skin On)
- Paws
- 3/2 Joing Wing
- Mid Wing
- Prime Wing/Tulip
- Deboned chicken
- Chicken skin
- CLQ
- Oyster Leg
- Drumstick
- Giblets

We can offer fresh and frozen products along with various type of packing depending on the preferences of our customers. In the process of production we use new technologies which guarantee the exceptional products. The basic manufacturing techniques use in PHPU "IMEX":

- BRC Approved
- Air-cooled products
- Calibrated items
- Vacuum packing
- Gas-Flush tray packaging (M.A.P)
- Professional service
- Great experience
- Modern technologies
- Manually Production
- Highest quality
- Reasonable prices
- HALAL Slaughter
- IQF products - fixed weight packing

- Multihead weigher platform for packing and labeling IQF product

