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taste of nature

ADEX LT, where our passion for nature and our commitment to quality meet to bring you the finest wild frozen berries from the heart of Lithuania's forest.



Our story

ADEX LT started as a small family business in 1993, with a passion for local wild mushrooms and berries from the heart of Lithuania's forests.

Today, ADEX LT is recognized as a leader in the industry, with a reputation for excellence that is built on decades of experience and devotion to natural products, working closely with over 20 regions in Europe to source the finest natural products with a reputation for quality, innovation, and sustainability.

Despite our growth, we remain committed to our core values of family, community, and sustainability. We work closely with local people to create jobs and support the local economy, and we are committed to preserving the natural beauty of our forests for future generations.

We are proud of our history, and we look forward to a bright future as we continue to innovate and grow. Join us on a journey through the forest and discover the magic of wild berries and mushrooms.



Company Profile



Our production factories are equipped with innovative technology that allows us to prepare our products with precision and care.



PRODUCTION

01

SOURCING

02

03

PACKING

DELIVERY

04

Our storage facilities ensure that we can deliver high-quality products to our clients year-round.



We source our raw materials, fresh berries and mushrooms, directly from hand-pickers in the forest or from confirmed and verified long-term farmers who are our trusted partners.

We offer both standard and private label packaging options for wholesale and retail purposes.



Our advantages

NATURAL AND HIGH-QUALITY PRODUCTS

ADEX LT offers a wide range of natural and high-quality forest products, including wild berries and mushrooms, which are available fresh, frozen, dried, or brined. All of our products are 100% natural, and we prioritize quality at every stage of the production process.

WIDE GEOGRAPHY

ADEX LT sources wild berries and mushrooms from over 20 different regions in Europe, ensuring a diverse range of natural products and flavors as well as stable assured supply.

FLEXIBILITY AND INNOVATION

ADEX LT has developed innovative and flexible production methods that allow us to meet the unique needs of our customers. This includes customized packaging, high quality, and a unique line of production equipment for freezing and preparation of frozen berries, mushrooms, and snails.

DIRECT SOURCING AND SUPPLY CHAIN

ADEX LT controls the entire supply chain, from purchasing raw materials directly from the forest to processing and delivering the final product. This ensures quality control, traceability, and transparency throughout the supply chain.

Quality oriented

01 Hand-picked and carefully selected

Our wild berries and mushrooms are hand-picked by skilled foragers who have been working in the industry for decades. We carefully select only the highest quality products to ensure that our customers receive the best possible natural goods.



02 Certified organic and environmentally friendly

We are committed to preserving the natural beauty of our environment, and all of our products are certified organic and processed in a way that preserves their natural flavors and nutrients. We use eco-friendly production processes that minimize our impact on the environment.



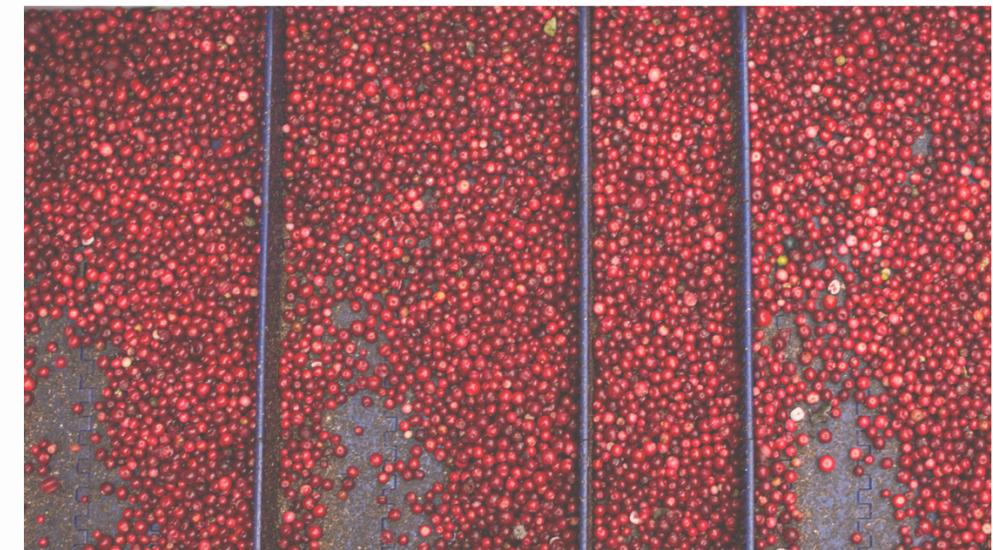
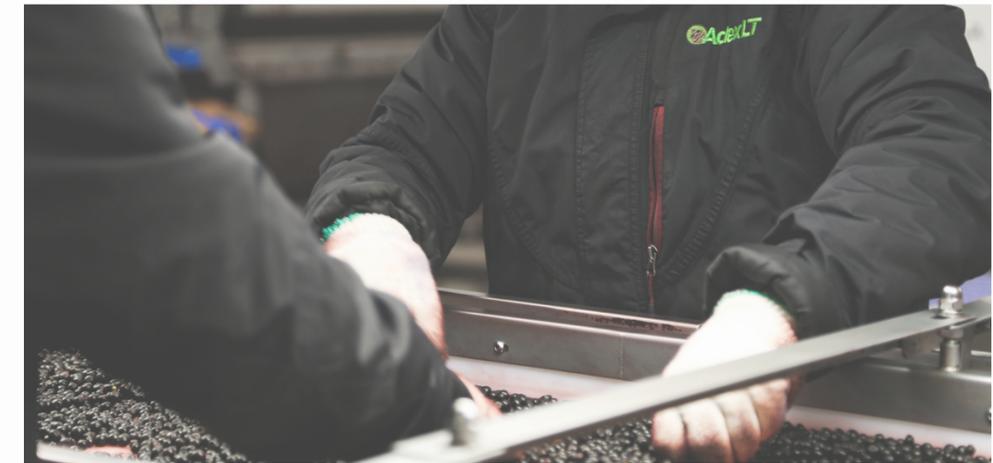
03 Quality assurance and management

We take quality seriously, and we have a rigorous quality assurance and management system in place to ensure that our products meet the highest standards. Our processes are certified ISO22000, which means that we meet international standards for food safety and quality management.



Frozen production

quick individual freezing is the best way to preserve nutrition and taste of fresh products. Our team has designed a unique line of production equipment for freezing and preparation of frozen berries.



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BERRY CATALOG



BLUEBERRIES

Wild blueberries (bilberries) are unique member of blueberry family. Growing by completely natural way, they embrace higher nutritional value. Beautiful dark blue skin hides pulp of the same colour, which is the main indicator of richness in Anthocyanidins – important elements for your well-being. Bilberries are not only delicious and nutritious ingredient for food market but also used in medicine. Healthy wild berries are collected exclusively in local northern European wild forests.

VARIETY: Wild European

CROP: June-September

LATIN NAME:
Vaccinium Myrtillus

QUALITY: Class A, Class B,
Press, Raw material



RASPBERRIES

These vibrant red berries are not only visually stunning, but they also boast a unique flavor profile that balances sweetness and tartness. They are rich in antioxidants, vitamin C, manganese, and dietary fiber, making them a nutritious choice. Raspberries are incredibly versatile, lending themselves well to desserts, breakfast dishes, salads, and beverages.

VARIETY: Cultivated Polka
Polana

LATIN NAME:
Rubus Ideaus

CROP: July-September

QUALITY: Class A, Class B,
Press, Raw material



LINGONBERRIES

With their bright red color and tangy taste, wild lingonberries are a true delicacy. These berries are commonly found in Northern Europe, and are cherished for their distinct flavor and health benefits. Lingonberries are known for their high antioxidant content, as well as their potential to promote urinary tract health. They are used in jams, jellies, sauces, and desserts, and are often considered a signature ingredient in Scandinavian cuisine.

VARIETY: Wild European

CROP: August-September

LATIN NAME:
Vaccinium Vitisidaea

QUALITY: Class A, Class B,
Press, Raw material



CRANBERRIES

Growing in acidic, boggy areas, wild cranberries are known for their deep red color and tartness. These berries are rich in vitamin C, fiber, and antioxidants, and are believed to have potential health benefits, including supporting immune function and promoting urinary tract health. Wild cranberries are commonly used in sauces, pies, relishes, and cocktails, adding a tangy twist to recipes.

VARIETY: Wild European

CROP: September-November

LATIN NAME:

Vaccinium Oxycoccos

QUALITY: Class A, Class B,

Press, Raw material



BLACKBERRIES

These juicy and sweet berries are prized for their deep purple-black color and rich flavor. They are commonly found growing wild in various regions and are used in a wide range of culinary applications. Wild blackberries are packed with vitamins, minerals, and antioxidants, and are believed to have potential health benefits, including supporting heart health and improving brain function. They are used in pies, cobblers, jams, jellies, wines, and more, adding a burst of natural sweetness to dishes.

VARIETY: Wild European

CROP: July-September

LATIN NAME:
Rubus Ceasius

QUALITY: Class A, Class B,
Press, Raw material



Packing options



300g



1kg

2,5kg



10kg



25kg

**Full truck
or
container
loading
options**

FTL 1kg or 2,5kg

1pal = 64 / 10 x 1kg or 64 /4x 2,5kg

Total: 33 euro-pal.

21 120 kg

FCL 1kg or 2,5kg

1pal = 80 / 10 x 1 kg or 4 x 2,5 kg

Total 22 euro-pal.

17 600kg

FTL 10kg

1pal = 64 cartons of 10kg

Total: 33 euro-pal.

21 120 kg

FCL 10kg

1pal = 80 cartons x 10kg

Total 22 euro-pal.

17 600kg

FCL and FTL 25kg

12pal x 45 bags x 25kg

10pal x 46 bags x 25kg

Total 22 euro-pal.

25 000kg

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MUSHROOMS CATALOG

02



CHANTERELLES

VARIETY: Wild European

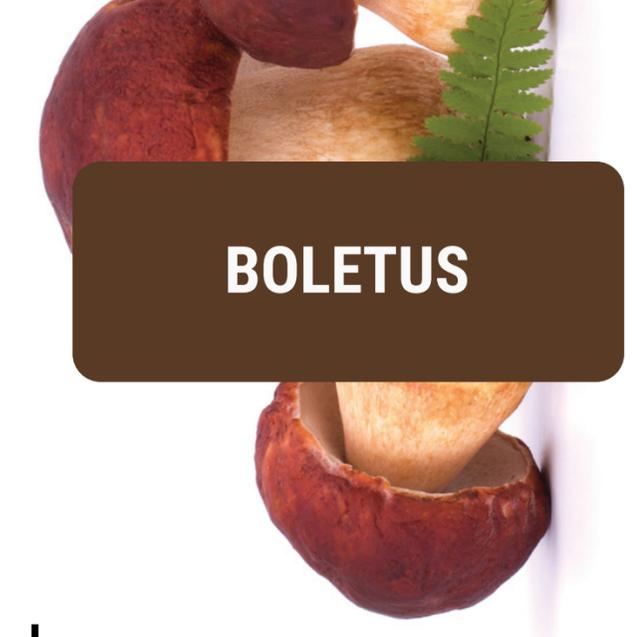
LATIN NAME:

Cantharellus cibarius

FORM: Frozen; Fresh;
Dried; Brined

CROP: June-November

QUALITY: Class 1, Class 2,
Raw material



BOLETUS

VARIETY: Wild European

LATIN NAME:

Edulis / Pinicola

FORM: Frozen whole, cubes
and cut in half; Dried; Brined

CROP: July-October

QUALITY: Class 1, Class 2,
Class 3, Raw material



**BOLETUS
BADIUS**

VARIETY: Wild European

LATIN NAME:

Badius

FORM: Frozen cubes

CROP: August-September

QUALITY: Class 1, Class 2,
Raw material



GYROMITRA

VARIETY: Wild European

LATIN NAME:

Gyromitra esculenta

FORM: Dried

CROP: Spring

QUALITY: Class 1, Class 2,
Raw material



**SCALY
HEDGEHOG**

VARIETY: Wild European

LATIN NAME:

Sarcodon imbricatus

FORM: Fresh, Frozen

CROP: Summer, autumn

QUALITY: Class 1, Class 2,
Raw material

Packing options

FRESH MUSHROOMS



300g



500g



3kg



3kg

FROZEN MUSHROOMS



300g



1kg



2,5kg



10-15 kg

DRIED MUSHROOMS



300g



10-15 kg

BRINED MUSHROOMS



50 kg

Packing options

300g



150g



500g

3kg



3kg



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SNAILS CATALOG

03



Our snails

SNAILS MEAT

FROZEN SNAILS MEAT (HELIX POMATIA)

1ST COOKING.; 2ND COOKING

EXTENSION; BROKEN, 10KG

SNAILS SHELLS

SNAILS SHELLS (HELIX POMATIA), 10KG

BAGS

LIVE SNAILS

LIVE SNAILS (HELIX POMATIA) 10KG



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CONTACT

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