



# A DELI LIKE NO OTHER

Plant-based deli. Made with regional organic ingredients. Naturally processed. With no additives. Ever.

[grashka.co](https://grashka.co)

# REBUILDING THE PLANET BY REBUILDING THE F D SYSTEM.

We believe a responsible food  
system can save our future.  
That's why we're making a  
model to prove it.

# BUT, IS FOOD BROKEN?

As veterans of the food industry and descendants of farmers, we've come face-to-face with a difficult reality: food is wrecking our planet. Every year, bad farming erodes 3.4 tons of fertile soil-for every human on Earth. Pesticides and fertilizers wipe out biodiversity. And animal agriculture is eating up 83% of our farmland.

Add to this the fact that huge supply chains are vulnerable to climate change-and we have a broken system-**But, it doesn't have to be this way.** We can have a food system that treats resources responsibly. That builds healthy soil. And traps more carbon. One that protects biodiversity. And makes us climate-resilient.

The problem is, we can't wait for the current model to catch up. Which is why we made our own.



# THE GRASHKA MODEL



We're creating a new kind of food economy for our region. One that brings you the most responsibly-made, wholesome plant foods available. And is built with the future in mind.

- SOURCED WITHIN 1000 KM
- PROTECTS SOIL HEALTH
- ORGANIC & REGENERATIVE
- 100% PLANT-BASED
- CLIMATE-RESILIENT
- NUTRIENT-DENSE FOOD



Our Oyster mushroom is the product of the typical circular production model. Based on the locally grown straw, purchased from our organic farmers, we produce the substrate for mushroom production. This production process is innovative and sustainable in all aspects, as CO2 emission in our technology is totally excluded and energy consumption decreased by 95% in comparison with the mainstream technology. After harvesting, the spent substrate is sent to the milk cows farmers to be used as a supplement of animal nutrition. The final product, the oyster mushroom, we process into a wonderful tasty product which, when you use, you really contribute to our fighting for a truly sustainable world.

## **CIRCULAR → ORGANIC MUSHROOM FARM**



## **A CULTURE WORTH CULTIVATING**

Going beyond sustainable toward 100% regenerative. We're partnering with farmers who prioritize soil health and climate resilience. Through regenerative techniques, they rebuild and re-wild the land they harvest from, leaving it better than they found it.

## **SHORT SUPPLY CHAINS → RESILIENT COMMUNITIES**

By supporting regional farms, we're building local food systems that can withstand climate change and thrive long-term. We're also creating our own regenerative and agricultural projects to guarantee sustainable sourcing in the future.

## **INTENTIONAL INGREDIENTS**

We use crops like hemp, buckwheat, chickpea, and mushroom because they grow exceptionally well in continental Europe. They're also great for your health, containing large amounts of plant protein and essential micronutrients.

## **HUMANE FOR HUMANS TOO**

Our direct-trade model lets us carefully vet our partners. This way we're sure they treat the land and their employees with respect. Also, we sometimes make new friends.

## **NATURAL PROCESSING. NO ADDITIVES.**

Our ingredients speak for themselves. That's why we don't heavily process or favor with additives. Through the ancient arts of fermentation, dehydration, and smoking, we enhance the taste and health benefits only found in quality produce.

## **RESPECTING THE PLANT-KINGDOM**

We take the term "plant-based" to heart. That's why we don't try to mimic animal products. Instead, through natural processing, we elevate high-quality plant-based flavors to even greater heights.



## **GOURMET FLAVOR. MADE SIMPLE.**

To us, delicatessen means comfort, ease, and satisfaction. That's why you can enjoy our nutritious plant-based foods with little to no preparation.

**Plant-based deli of tom**

**li of tomorrow — Plant**

**ant-based deli of tomorrow**

# CLASSIC DELICATESSEN

Savor the richness of our plant-based proteins, bursting with flavor and nutrition to power your day.

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→ BUCK CLASSIC

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→ BUCK SPICY

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→ CHIKO CLASSIC

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→ CHIKO MEDITERRAN

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→ CHIKO CUBES IN OIL

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→ BEAN

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→ PATE

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→ TOFU CLASSIC

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→ TOFU SMOKED

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→ TEMPEH CLASSIC

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→ TEMPEH SMOKED

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→ OYSTER JERKY

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→ KIMCHI Mildly

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# BUCK

Organic smoked buckwheat roll in classic and and spicy flavour

<b>BIO BUCKWHEAT</b>	
Origin	<b>Slovenia</b>
The path of the raw material to production (km):	<b>57</b>
REGIONAL AGRICULTURE	

# CHIKO Classic

Organic fermented  
chickpea block with  
hulled hemp seeds

BIO CHICKPEA

Origin **Italy**

The path of the raw **740**  
material to production (km):



Cice / Arstetnum

REGIONAL AGRICULTURE





# CHIKO

## Mediterran

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Bio fermented chickpea block with extra virgin oil, dried tomato and mediterranean spices

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A creamy, versatile companion and natural source of probiotics. Made from fermented chickpeas.

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<b>BIO CHICKPEA</b>		
Origin		<b>Italy</b>
The path of the raw material to production (km):		<b>740</b>
<b>REGIONAL AGRICULTURE</b>		





# BEAN

Bio fermented borlotti  
bean spread spread  
with horseradish and  
mustard seeds

 Phasolus vulgaris	<b>BORLOTTI BEAN</b>
	Origin: <b>Italy</b>
	The path of the raw <b>740</b> material to production (km)
<b>REGIONAL AGRICULTURE</b>	





BIO FERMENTIRAN NAMAZ  
IZ BELEGA FIŽOLA

# BEAN

NETO KOLIČINA  
230 g



100% rastlinaki izdelek



Fermentirano živilo



Brez eksotičnih olj in  
umetnih aditivov

15.11.2023  
15.11.2023

REGIONALNA PRIDELAVA SUROVIN



NETO KOLIČINA  
230 g

PLANT-BASED DELI OF TOMORROW



# PATE

Smoked spread with oyster mushroom, sweet potato, muscat squash

 Pleurotus ostreatus	<b>BIO OYSTER MUSHROOM</b>
	Origin <b>Slovenia</b>
	The path of the raw <b>98</b> material to production (km):
	<b>REGIONAL AGRICULTURE</b>

# TOFU

Organic tofu in classic and smoked flavor

<b>BIO SOYA</b>	 Glycine ma x
Origin <b>European Union</b>	
<b>REGIONAL AGRICULTURE</b>	







# OYSTER JERKY

Organic, smoked and  
dehydrated oyster  
mushroom

Pleurotus ostreatus	<b>BIO OYSTER MUSHROOM</b>
	Origin <b>Srbija</b>
	The path of the raw material to production (km): <b>0</b>
REGIONAL AGRICULTURE	



"Mushrooms can feed and enlighten you -  
even possibly help save the world."  
- Dr. Paul Stamets -



BIO DIMLJEN BUKOV OSTRIGAR

## OYSTER mushroom jerky



- 100% rastinski izdatak
- Vir beljakovin in prehranskih vlaknin
- Brez okostilnih olj, umetnih arom in procesiranih beljakovin

	<b>EKO BUKOV OSTRIGAR</b>
	Poreklo <b>Srbija</b>
	Puti surovega do proizvodnje v km <b>0</b>
REGIONALNA PRIDELAVA KAKOVOSTNIH SUROVIN	
<b>50g</b>	

100% BUKOV & PLATE-BASED DEHYDRATED OYSTER MUSHROOMS

# KIMCHI

Mildly spicy lacto-fermented vegetables

CHINESE CABBAGE

Origin **Slovenia**

The path of the raw material to production (km) **70**

REGIONAL AGRICULTURE



Brassica rapa



# FROZEN FAVOURITES

Step into the warmth and comfort of our home kitchen, where we've crafted a line of frozen dishes that embody the spirit of tradition and the promise of the future. Each recipe is a labor of love, infused with rich flavors and time-honored techniques that have been passed down through generations.

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## → BUREK

Crunchy pulled pastry filled with fermented chickpea cream

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## → PIZZA NORDIK

Chickpea pizza dough, fermented borlotti bean cream with horseradish, smoky oyster mushroom, capers, white onion

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## → PIZZA PEPPE

Pizza dough with sprouted rye, fermented chickpea cream, spicy buckwheat roller, tomato sauce, olives, basil

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## → BUCKWHEAT DUMPLINGS

Sweet pastry with hazelnut and fermented chickpea cream

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# BUREK

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Crunchy pulled pastry  
filled with fermented  
chickpea cream

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PLANT-BASED DELI OF TOMORROW PLANT-BASED DELI OF TOMORROW PLANT-BASED DELI OF TOMORROW PLANT-BASED DELI OF TOMORROW

Burek pečemo v pečici na priloženem pladnju ali na peki papirju. Ob zlato-rjavem videzu bo nudil slasten hrustljav užitek.

 30-40min

 30-35 min (180-200°C)

Neto količina:  
720g

# PEKARNA PEČJAK + GRASHKA

# BUREK

S FERMENTIRANO ČIČERIKINO KREMO

 S ponosom ustvarjeno v Sloveniji

 100% slovenska moka

 Jed s tradicijo, recept z mislijo na prihodnost



# PIZZA NORDIK

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Chickpea pizza dough,  
fermented borlotti bean  
cream with horseradish,  
smoky oyster mushroom,  
capers, white onion

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100% RASTLINSKA

# PICA

nordik

Testo za pico s čičerikino moko,  
krema iz fermentiranega borlotti fižola in hrena,  
dimljen bukov ostrigar, kapre, bela čebula.



100% rastlinski izdelek

Regionalno pridelane sestavine

Brez umetnih aditivov

PLANT-BASED DELI

GRASHKA PLANT-B



# PIZZA PEPPE

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Pizza dough with  
sprouted rye, fermented  
chickpea cream, spicy  
buckwheat roller,  
tomato sauce, olives,  
basil

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100% RASTLINSKA

# PICA

peppe

Testo za pice s kaljeno ržjo,  
fermentirana čičerikina krema, pikanten ajdov valj,  
paradižnikova mezga, olive, bazilika.



PLANT-BASED DELI

GRASHKA PLANT-B

-  100% rastlinski izdelek
-  Regionalno pridelane sestavine
-  Brez umetnih aditivov

# BUCKWHEAT DUMPLINGS

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Sweet pastry with  
hazelnut and fermented  
chickpea cream

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# BETA PRODUCTS

Step into our experimental kitchen, where we're on a mission to discover the next mushroom or fermentation. We're constantly pushing boundaries of what's possible, exploring new ingredients and combinations to bring you a taste experience like no other. Come and try.

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## → BUCKWHEAT BLOCK WITH REFOSCO AND BLACK PEPPER

Buckwheat smoky block with refosco, black pepper and beetroot juice - 200g

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## → MAYO WITH BORLOTTI BEANS

Borlotti bean mayonnaise with garlic and mustard seeds - 200g

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# MAYO

Borlotti bean  
mayonnaise with garlic  
and mustard seeds

 Phaseolus vulgaris	<b>BORLOTTI BEAN</b>
	Origin: <b>Italy</b>
	The path of the raw <b>740</b> material to production (km)
<b>REGIONAL AGRICULTURE</b>	





# BUCKWHEAT BLOCK

Buckwheat smoky block  
with refosco, black  
pepper and beetroot  
juice

<b>BIO BUCKWHEAT</b>	
Origin	<b>Slovenia</b>
The path of the raw material to production (km):	<b>57</b>
REGIONAL AGRICULTURE	

PLANT-BASED DELI OF TOMORROW

Ajdov blok  
z refoskom  
in poprom



NETO  
KOLIČINA: **250 g**



BETA  
PRODUKT

**UPORABA:** Primerno za takojšnje zaužitje.  
Za ideje in recepte obišči [www.grashka.co](http://www.grashka.co).  
**SESTAVINE:** Voda, ajda\* 20%, rdeče vino refosk  
20% (vsobuje sulfite), sok rdeče pese, sončnično  
olje, čebula\*, jodirana sol, česen\*, črni poper  
0,3%, sladka rdeča paprika\*, aroma dima,  
majaron\*, piment, muškadni orešček, janež  
(\*iz ekološke pridelave).  
**HRANJENJE:** Hraniti pri temperaturi od +4 °C do  
+8 °C. Po odprtju porabiti v enem tednu.  
**ALERGENI:** Sulfiti, možne sledi sezama in zelene.

**POVPREČNA HRANILNA VREDNOST NA 100 g:**  
Energijska vrednost 901kJ / 215 kcal; Maščobe  
11,1 g; od tega nasičene maščobe 1,2 g; Ogljikovi  
hidrati 23,6 g; od tega sladkorji 2,1 g; Prehranske  
vlaknine 3,8 g; Beljakovine 4,1 g; Sol 1,8 g

LOT:

UPORABNO NAJMANJ DO:



PROIZVAJA IN  
DOBAVLJA:  
Graska d.o.o.  
Graška Gora 21  
2381 Podgorje pri  
Sloveni Gradcu  
[www.grashka.co](http://www.grashka.co)



# WANT TO BRING OUR MODEL TO YOUR COMMUNITY?

Our mission is to create parallel communities based on responsible farming and short supply chains. If you want to replicate our business model, become a partner farm, distribute products in your region or even learn our (secret) recipes, we'd love to talk.

**Send a letter: [info@grashka.co](mailto:info@grashka.co)**



Certificates / Standards



**AGRO**  
**BIZNIS**  
NAJBOLJŠI  
PODJETNIK  
V KMETIJSTVO 2022



**We realize Oyster  
Mushroom Jerky and  
Fermented Chickpea  
Blocks may generate a  
few questions... So  
don't be shy. Reach out  
and we'll answer!**

Graska d.o.o.  
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