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We are *Flavour Hunters* – we run a hydroponics laboratory in Bielsko-Biala (southern Poland). What sets us apart from others is the ability to bring out the special taste of microgreens, sorrels and edible flowers. Our products of exceptional quality are appreciated by top restaurant owners.









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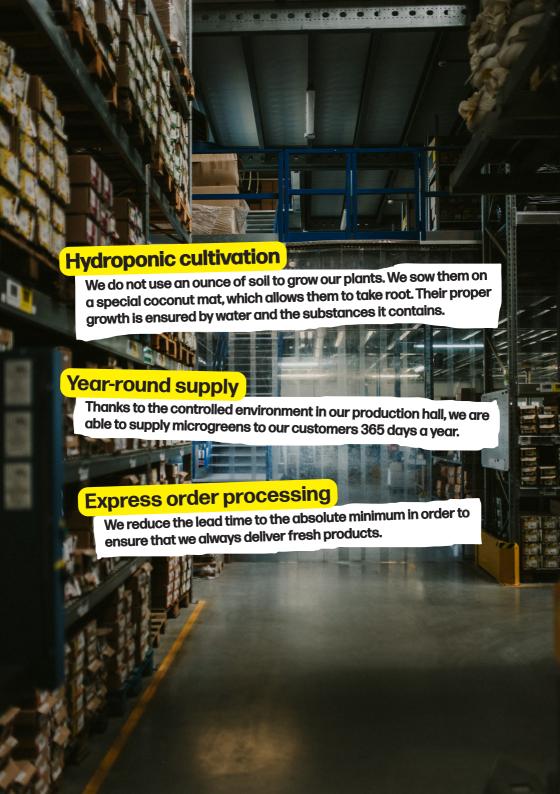








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The **Flavour Hunters** brand holds international certificates, including:

GLOBAL G.A.P. - the most widely used certificate of good agricultural practices, confirming food production safety. Awarded to producers who strive to minimise the adverse impact of their business on the environment and take a responsible approach to consumer health.

HACCP - a system that ensures food safety in the catering industry. HACCP hygiene principles help to prevent the contamination of food, eliminating the potential risk to consumers.



























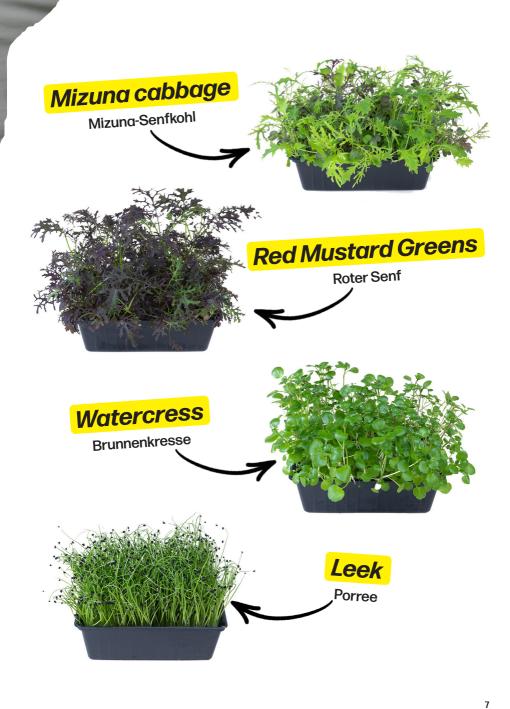




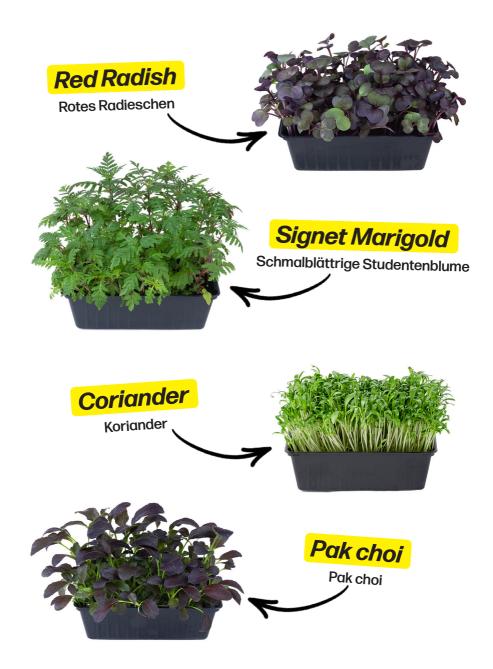


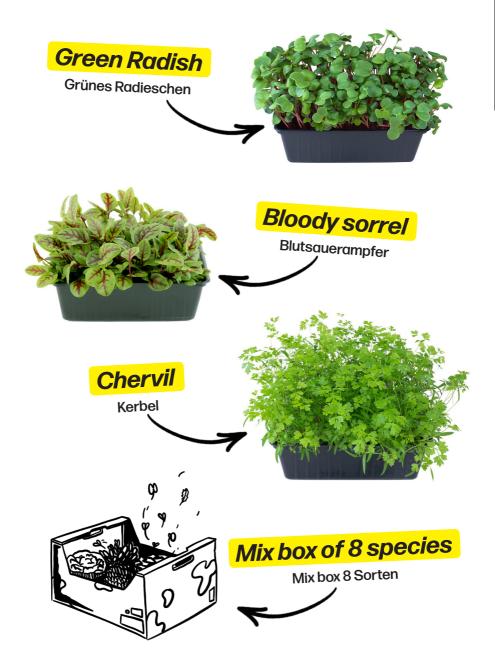


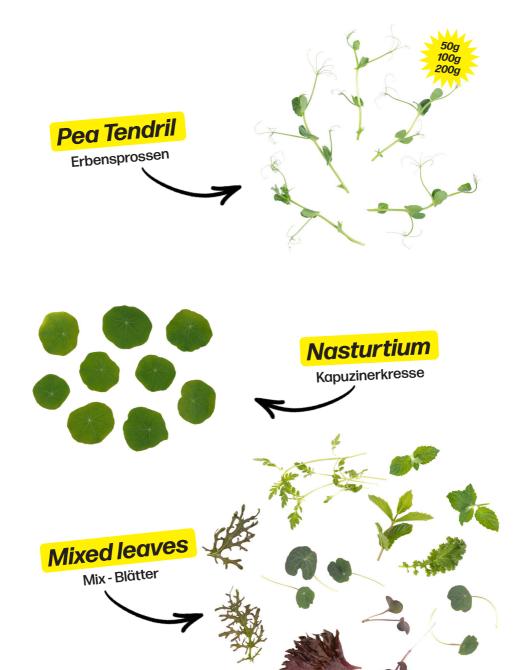


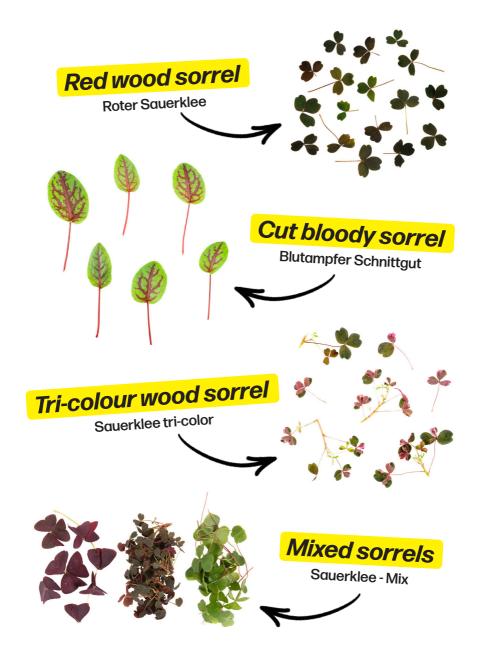


























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