



V Zadrugi veliko pozornost namenjajo ponudbi v svojih trgovinah, kjer v t. i. domačem kotičku ponujajo bogat izbor izdelkov in pridelkov ponudnikov z Idrijskega. Sveže goveje meso je lokalnega izvora s certifikatom Izbrana kakovost Slovenije, v ponudbi imajo tudi ekološko vzrejeno govedino. Njihovi lastni mesni izdelki so narejeni po tradicionalnih postopkih predelave mesa, iz najkakovostnejšega mesa z domačim geografskim poreklom.

*The Zadruga devotes special attention to the quality of goods in their stores. Their "home corners" therefore offer a rich assortment of products and produce sourced in the Idrija region. While fresh beef is of local origin with the Izbrana kakovost (Selected quality) certificate, organic beef is also on offer. The meat products of their production follow traditional procedures of meat processing and are made from highest-quality meat with local geographical origin.*

## KMETIJSKO GOZDARSKA ZADRUGA IDRİJA

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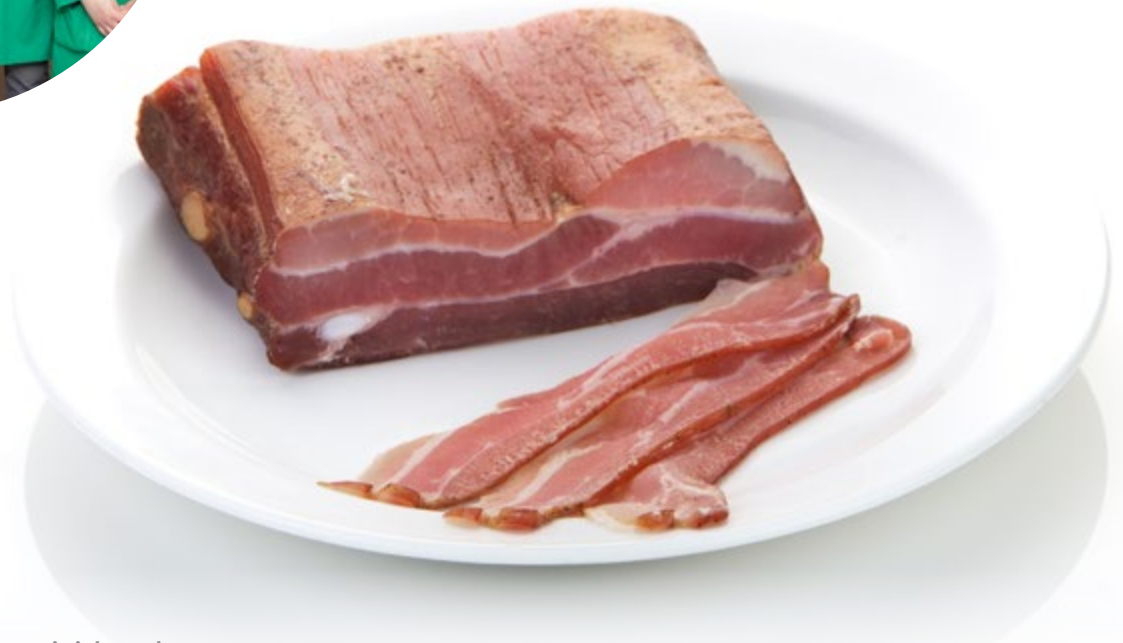
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### Idrijska hrenovka *Idrija hot dog sausage*

Pasterizirana mesnina iz lokalnega govejega mesa izbrane kakovosti in svinjskega mesa slovenskega porekla. Ročno izdelana po tradicionalnem receptu, z blagim vonjem po dimu.

*Pasteurized meat product made from local selected-quality beef and Slovenian pork. Handmade following a traditional recipe, features a light smoky aroma.*



**Idrijska klasično prekajena svinjska rebra**  
***Idrija classically smoked pork ribs***

Prekajena mesnina iz svinjskega mesa slovenskega porekla. Prekajena na klasičen tradicionalen način, s toplim dimom bukovih drv, kar daje mesu značilen vonj in aromo.

*Smoked meat product made from Slovenian pork. Smoked in a classical traditional way, with warm beech wood smoke giving the meat its typical smell and aroma.*



**Idrijska klobasa**  
***Idrija sausage***

Pasterizirana mesnina iz svinjskega mesa slovenskega porekla. Izdelana po tradicionalnem receptu, začinjena s česnom in poprom, z blagim vonjem po dimu.

*Pasteurized meat product made from Slovenian pork. Handmade following a traditional recipe, spiced with pepper and garlic, features a light smoky aroma.*



**Idrijska zaseka**  
***Idrija minced lard***

Pasterizirana mesnina iz dimljene svinjske slanine slovenskega porekla. Tradicionalna jed, izdelana po specifični tehnologiji in receptu z idrijskega območja.

*Pasteurized meat product made from smoked Slovenian bacon. A traditional dish following a specific technology and a recipe from the Idrija region.*



**Hamburška slanina**  
*Hamburg bacon*

Dimljena mesnata svinjska slanina slovenskega porekla. Toplotno obdelana in pečena pri temperaturi 135 °C.

*Smoked meaty pork bacon from Slovenia. Thermally processed and roasted at 135 °C.*



**Hamburger slanina v modelu/s poprom**  
*Hamburg bacon roasted in a tin/with pepper*

Mesnata svinjska slanina slovenskega porekla. S poprom ali brez. Toplotno obdelana in v modelu pečena pri temperaturi 135 °C. Odlična sestavina za narezke, tudi v kombinaciji z lokalnimi siri.

*Meaty pork bacon from Slovenia. With or without pepper. Thermally processed and roasted in a tin at 135 °C. An excellent addition to your cold cuts, also in combination with local cheeses.*



**Pečen pršut**  
*Roasted ham*

Mesnina iz svinjskega mesa slovenskega porekla. Termično obdelana in pečena v modelu. Prekajena na tradicionalen način, s toplim dimom bukovih drv, kar ji daje značilen vonj in aromo.

*A product of pork meat from Slovenia. Thermally processed and roasted in a tin. Smoked in a traditional way, with the warm smoke of beech wood, which gives it a typical scent and aroma.*



**Suha panceta**  
*Dried pancetta*

Klasično dimljena v naravnem dimu suhih bukovih drv, brez dodanih konzervansov in aditivov.

*Classically smoked in the natural smoke of dry beech wood, with no added preservatives and additives.*