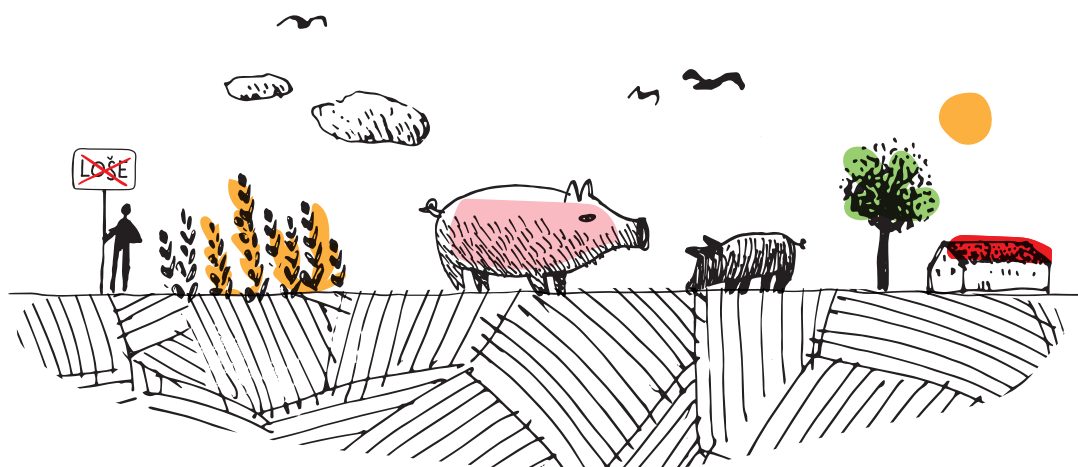


We believe in goodness

On our own fields we grow GRAINS which we use to feed generations of the domestic Slavonian pig. By using a world famous recipe and state-of-the-art technology, we create what is DOBRO. *Slavonia, made of good things.*

  
**DOBRO**



## DRY - CURED MEAT

*Produced from  
carefully selected meat*

*No flavour enhancers*

*No artificial colours,  
soy or gluten*

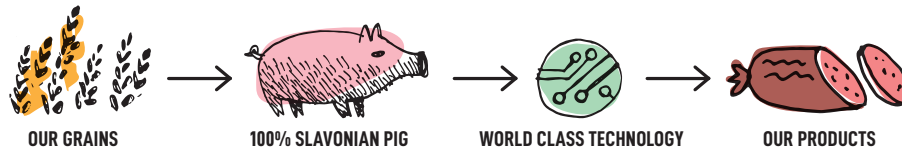
[WWW.DOBRO.HR](http://WWW.DOBRO.HR)



# About us

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Dobro is a brand of dry-cured meats made from the Slavonian pig. In Croatian, the word *dobro* means agricultural holding, but for us, it means a piece of land on which we create products made up exclusively of good-quality ingredients. Besides, the word *dobro* in Croatian also means good, thus encapsulating the very essence of our business – doing good for the sake of our people and the whole region of Slavonia.



In the production process, we monitor traceability in order to ensure the high quality of our products.

Žito is one of the largest producers of pigs in Croatia, with its own animal feed factory Vitalka, for which the raw material comes from our Slavonian fields. The assortment of food products also includes

TENA flour and semolina, TENA oil, and Žito eggs. All DOBRO products are made from quality ingredients of known origin in facilities equipped with the most advanced technology. Meat preparation and production of permanent meat products takes place in Čepin, not far from Osijek, in accordance with the highest ecological and qualitative standards.



# DOBRO DRY - CURED MEAT

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## PROSCIUTTO



Dobro prosciutto contains only two ingredients - hind leg of pig, obtained only from fresh pork produced from Slavonian pigs, and salt from the Adriatic Sea. No preservatives are used in the production of prosciutto and the meat does not undergo smoking process. Its unique taste requires only a touch of sea salt and a lot of time. As a result, its ripening period lasts for at least 400 days. Product is reddish in colour, with characteristic mild and juicy flavour and gentle, soft structure. Thanks to its high nutritional value, it is easily digestible and recommended to all target groups.

Cured salamis are made from carefully selected pieces of meat, with no flavor enhancers, artificial colors, soy and gluten. In a wide assortment of products for lovers of more piquant flavours, we recommend Kulen, Kulen sausage and Slavonian salami, and for those who enjoy light and mild flavors there are Tea sausage and Milano and Winter salami. All products are available in bulk or sliced.

## CURED SALAMI



## CURED MEATS



Cured meats are mild in flavour, with a soft structure, minimum salt content and no flavour enhancers, artificial colours, soy, gluten or any other allergens. Coppa, Cured Pork Loin, Pancetta and Rolled Pancetta are available in bulk or sliced.

**DOBRO products are soft in structure. For a complete enjoyment in their taste it is necessary to cut them in thin slices.**

Our production complies with the standards of food quality and safety, which is confirmed by the internationally recognized certifications we hold.







100%  
SLAVONIAN

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# DOBRO

## DRY - CURED MEAT





Produced from carefully selected meat | No flavour enhancers | No artificial colours, soy or gluten

### Prosciutto

WITH BONE

20615



180 days   
up to 20 °C   
2 pcs   
7-12kg 

### Prosciutto

BONELESS, PRESSED

20619



180 days   
up to 7°C   
2 pcs   
4,4 - 6,4 kg 

### Prosciutto

DELICATESS 1/2

26005







180 days   
up to 7°C   
2 pcs   
1,8 - 2,5 kg 

### Prosciutto

BONELESS, PRESSED 1/4

20623





180 days   
up to 7°C   
4 pcs   
1,1 - 1,6 kg 

### Prosciutto

SLICED 90g

20586







90 days   
up to 7°C   
14 pcs   
0,09 kg 

### Prosciutto

SLICED 250g

21094



90 days   
up to 7°C   
7 pcs   
0,25 kg 







100%  
SLAVONIAN

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# DOBRO

## DRY - CURED MEAT

Produced from carefully selected meat | No flavour enhancers | No artificial colours, soy or gluten

### Prosciutto

SLICED 500g

20587



90 days   
up to 7°C   
10 pcs   
0,5 kg

### Prosciutto Addobbo

DELICATESS 1/2

30954



180 days   
up to 7°C   
2 pcs   
1,8-2,5 kg

### Kulen

24443



180 days   
up to 7°C   
2 pcs   
0,9 - 1,3 kg

### Kulen

SLICED 100g

27003



90 days   
up to 7°C   
14 pcs   
0,1 kg

### Kulen

SLICED 250g

27525



90 days   
up to 7°C   
7 pcs   
0,25 kg

### Kulen Sausage

DELICATESS

23770



180 days   
up to 7°C   
5 pcs   
0,6 - 0,8 kg







100%  
SLAVONIAN

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soy or gluten*



# DOBRO

## DRY - CURED MEAT

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### Kulen Sausage

SLICED 80 g

23767




90 days   
up to 7°C   
10 pcs   
0,08 kg 

### Kulen Sausage

SLICED 250 g

26569



90 days   
up to 7°C   
5 pcs   
0,25 kg 

### Slavonian Salami

DELICATESS

29550







180 days   
up to 7°C   
2 pcs   
1,3 - 1,7 kg 

### Slavonian Salami

SLICED 80 g

20590



90 days   
up to 7°C   
10 pcs   
0,08 kg 

### Slavonian Salami

SLICED 250 g

21098







90 days   
up to 7°C   
5 pcs   
0,25 kg 

### Slavonian Salami

SLICED 500 g

20591



90 days   
up to 7°C   
10 pcs   
0,5 kg 





100%  
SLAVONIAN

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# DOBRO

## DRY - CURED MEAT

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### Winter Salami

DELICATESS

29546



120 days 🕒

up to 7°C ❄️

3 pcs 📦

0,7 - 0,9 kg ⚖️

### Winter Salami

SLICED 80 g

20588



90 days 🕒

up to 7°C ❄️

10 pcs 📦

0,08 kg ⚖️

### Winter Salami

SLICED 250 g

26566



90 days 🕒

up to 7°C ❄️

5 pcs 📦

0,25 kg ⚖️

### Tea Sausage

DELICATESS

29552



180 days 🕒

up to 7°C ❄️

3 pcs 📦

0,5 - 0,7 kg ⚖️

### Tea Sausage

SLICED 80 g

25798



90 days 🕒

up to 7°C ❄️

10 pcs 📦

0,08 kg ⚖️

### Tea Sausage

SLICED 250 g

26567



90 days 🕒

up to 7°C ❄️

5 pcs 📦

0,25 kg ⚖️





100%  
SLAVONIAN

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*No flavour enhancers*

*No artificial colours,  
soy or gluten*



# 100% SLAVONIAN DOBRO

## DRY - CURED MEAT

Produced from carefully selected meat
 | No flavour enhancers
 | No artificial colours, soy or gluten

### Salami Milano

DELICATESS

20653



180 days   
 up to 7°C   
 3 pcs   
 0,7 - 1,1 kg

### Salami Milano

SLICED 80 g

20592



90 days   
 up to 7°C   
 10 pcs   
 0,08 kg

### Salami Milano

SLICED 500 g

20593



90 days   
 up to 7°C   
 10 pcs   
 0,5 kg

### Pannonico Salami

DELICATESS

29548



120 days   
 up to 7°C   
 3 pcs   
 0,7 - 0,9 kg

### Salami Napoli

SLICED 80 g

20594



90 days   
 up to 7°C   
 10 pcs   
 0,08 kg

### Salami Napoli

SLICED 500 g

20595



90 days   
 up to 7°C   
 10 pcs   
 0,5 kg





100%  
SLAVONIAN

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*No artificial colours,  
soy or gluten*



# DOBRO

## DRY - CURED MEAT

Produced from carefully selected meat | No flavour enhancers | No artificial colours, soy or gluten

### Pfeiffer Salami

SLICED 80 g

29075



90 days   
up to 7°C   
10 pcs   
0,08 kg

### Cured Pork Loin

DELICATESS

20649



180 days   
up to 7°C   
3 pcs   
0,8 - 1,2 kg

### Cured Pork Loin

SLICED 90 g

20600



90 days   
up to 7°C   
10 pcs   
0,09 kg

### Cured Pork Loin

SLICED 500 g

20601



90 days   
up to 7°C   
10 pcs   
0,5 kg

### Lonzino

DELICATESS

31506



180 days   
up to 7°C   
3 pcs   
0,8 - 1,2 kg

### Lonzino

SLICED 90 g

31503



90 days   
up to 7°C   
14 pcs   
0,09 kg



A rustic still life featuring sliced salami, bread, herbs, and a jar of jam. The salami is sliced into several pieces, showing a marbled texture of red meat and white fat. It is arranged on a piece of light-colored parchment paper. In the background, there are fresh herbs, a jar with a red and white checkered lid, and a small blue ceramic object. The overall aesthetic is warm and natural.

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SLAVONIAN

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soy or gluten*



# DOBRO

## DRY - CURED MEAT




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### Coppa

DELICATESS

20647







180 days   
up to 7°C   
3 pcs   
0,8 - 1,2 kg 

### Coppa

SLICED 90g

20598






90 days   
up to 7°C   
10 pcs   
0,09kg 

### Coppa

SLICED 250g

21095



90 days   
up to 7°C   
5 pcs   
0,25 kg 

### Coppa

SLICED 500g

20599



90 days   
up to 7°C   
10 pcs   
0,5kg 

### Rolled Pancetta

DELICATESS

20651



180 days   
up to 7°C   
3 pcs   
0,8 - 1,2 kg 

### Rolled Pancetta

SLICED 90g

20607



90 days   
up to 7°C   
14 pcs   
0,09 kg 





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SLAVONIAN

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# DOBRO

## DRY - CURED MEAT

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### Rolled Pancetta

SLICED 500g

20608



90 days   
up to 7°C   
10 pcs   
0,5 kg

### Pancetta

24001



180 days   
up to 7°C   
5 pcs   
2,8 - 3,8 kg

### Pancetta

1/4

23774



180 days   
up to 7°C   
6 pcs   
0,75 - 1 kg

### Pancetta

cca350g

23901



90 days   
up to 7°C   
8 pcs   
0,29 - 0,37 kg

### Pancetta

SLICED 90g

29799



90 days   
up to 7°C   
14 pcs   
0,9 kg

### Slanina

20635



180 dana   
do 7°C   
2 kom   
2,75 - 4,25 kg



A rustic food arrangement featuring prosciutto, cheese, bread, and herbs. The background shows a wooden surface with various food items including bread, cheese, and herbs. The foreground is dominated by a large pile of prosciutto, with a few dark olives scattered among the slices. The text 'DOBRÓ' is prominently displayed in the center, with a circular logo above it that reads '100% SLAVONIAN'. Below the main title, three lines of text are separated by vertical lines, each describing a product feature.

# DOBRÓ

100%  
SLAVONIAN

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### Bacon

1/2

20637



180 days   
up to 7°C   
4 pcs   
1,38 - 2,13 kg

### Bacon

1/4

20639



180 days   
up to 7°C   
6 pcs   
0,75 - 1 kg

### Bacon

cca 350 g

24495



180 days   
up to 7°C   
8 pcs   
0,29 - 0,37 kg

### Bacon

CUBES 150 g

20604



75 days   
up to 7°C   
8 pcs   
0,15 kg

### Slavonian bacon

31402



180 days   
up to 7°C   
4 pcs   
1,7 - 2,5 kg

### Slavonian bacon

1/2

31404



180 days   
up to 7°C   
8 pcs   
0,85 - 1,25 kg





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# DOBRO

## DRY - CURED MEAT



Produced from carefully selected meat | No flavour enhancers | No artificial colours, soy or gluten

### Slavonian bacon

cca 350g

31406



180 days   
up to 7°C   
8 pcs   
0,29 - 0,37 kg 

### Slavonian bacon

SLICED 90g

20602



90 days   
up to 7°C   
14 pcs   
0,09 kg 

### Slavonian bacon

SLICED 250g

26568



90days   
up to 7°C   
7 pcs   
0,25 kg 

### MIX Coppa and Rolled Pancetta

SLICED 200g

26112



90 days   
up to 7°C   
7 pcs   
0,2 kg 

### Mediterrano

SLICED 200g

31534



90 days   
up to 7°C   
7 pcs   
0,2 kg 

### Slavonico

SLICED 200g

31533



90 days   
up to 7°C   
7 pcs   
0,2 kg 



ŽITO d.o.o., Đakovština 3, 31000 Osijek, Hrvatska  
PROSCIUTTO PANNONICO mesna industrija, Prstenova ulica 4, 31431 Čepin, Hrvatska  
tel: + 385 (0)31 235 500, fax: + 385 (0)31 235 532, e-mail: [prodaja@dobro.hr](mailto:prodaja@dobro.hr)  
[www.zito.hr](http://www.zito.hr) / [www.dobro.hr](http://www.dobro.hr)

