

Be CROative!

Get to know Croatia

- a country of knowledge, innovation and creative people - in one word,



Famous for its natural beauty and success in sports, Croatia is home to a rich variety of products recognizable on world markets as a result of their superior quality. Such products carry the prestigious label "Croatian quality" (Hrvatska kvaliteta) and "Croatian Creation" (Izvorno hrvatsko), awarded by the Croatian Chamber of Economy. These labels are awarded to original top-quality Croatian products that reflect Croatian tradition, development, research, innovation and inventions.

Categories



Croatia is a country that has fostered the tradition of quality from times immemorial, a fact proved by numerous innovations, some of which have contributed to the advancement of mankind. Did you know that torpedo, parachute and alternating current are Croatian inventions?

With the exhibition "Be CROative" the Croatian Chamber of Economy would like to bring Croatia closer to the world and introduce every visitor to the hallmarks that will always enable them to recognise Croatian quality products.

Welcome to the world of Croatian quality!

001











Sumamed

In 1981, a team of PLIVA's researchers - Gabriiela Kobrehel, Zrinka Tamburašev i Goriana Radobolia-Lazarevski - synthesised a new antibiotic named azithromycin. The newly created molecule demonstrated properties superior to those of the original molecule.

Because of its exceptional therapeutic properties, azithromycin revolutionised antibiotic treatment and became one of the most successful drugs in the world. The advantage of azithromycin over other similar antibiotics is primarily its shorter administration period (three as opposed to ten days) and reduced possibility of harmful side-effects.



Ulica grada Vukovara 49, 10000 Zagreb, Croatia tel +385 1 6120 999 fax +385 1 6160 489 info@pliva.com www.pliva.hr



002











Vegeta

Vegeta is a unique mixture of spices enriched with several kinds of dried vegetables. It is added during cooking and gives a full and rich flavour to all savoury dishes. It does not dominate the food but emphasises its individual ingredients. Vegeta offers unlimited culinary choice and has become an indispensable ingredient in every kitchen as everyone knows that food tastes better with it.

From a small local product, Vegeta has grown into a successful international brand sold on all five continents and in over 40 countries worldwide



Podravka d.d. Ante Starčevića 32, 48000 Koprivnica, Croatia tel +385 48 651 102 fax +385 48 651 274 podravka@podravka.hr www.podravka.hr



003













Bajadera is an almond nougat dessert made of top quality ingredients with high nutritional value. It has been produced for more than 60 years. Due to its consistent quality and exclusiveness, Bajadera is the favourite dessert of gourmets throughout the world.

The original recipe and long tradition have made Bajadera the queen of all products by KRAŠ, a fact proved by numerous national and international quality acknowledgements.



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004











Badel Stara Šljivovica

Badel Old Slivovitz - Badel Old Plum Brandy

The Badel Stara Šljivovica owes its unique taste to centuries-old production experience at Badel 1862 distilleries. It is made from the most common type of plum in the world - prunus domestica.

The Badel Stara Šljivovica is characterised by fine yellow-brown colour and rich aroma. It can be served cold, but its specific taste and smell will be revealed best at room temperature. The Badel Stara Šljivovica is best served as an aperitif.



Badel 1862 d.d. Vlaška 116, 10000 Zagreb, Croatia tel +385 1 4609 555 fax +385 1 4640 106 badel1862@badel1862.hr





Evhibit No.













Badel Pelinkovac

Badel Pelinkovac is the oldest and most famous Croatian herb liqueur. It is also the best-selling herb liqueur from Badel 1862 throughout Croatia.

Badel Pelinkovac is a traditional drink which in 1862 made laid the foundation of today's Badel 1862 Franjo Pokorny so famous, Badel Pelinkovac is produced according to a secret recipe where specially chosen herbs, mainly wormwood (Artemisia absinthium), are soaked in liquid base through a traditional process of maceration. It starts to release its most valuable characteristics after a few weeks of being macerated in a wooden tank. Some of the produced macerate is then distilled in copper alembics, after which the distillate and the macerate are combined to form the finished product.



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Paprenjak

the aromatic pastry

This aromatic pastru, dating back to Renaissance times, is known for its rectangular shape and folklore motifs. Paprenjak is charming, with delicate elegance which looks almost like filigree work. To make one, you need to press the mould into the dough, trim and bake, one by one.

Creativity, a sense of well-being and sense for business have turned this fragile pastry into an edible souvenir - Paprenjak, the traditional Croatian pastry.



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007











Maraschino

Maraschino is an original liqueur from Zadar, made following a traditional recipe dating back to the 16th century. The recipe of pharmacists in the Dominican monastery was taken over by small distilleries over the centuries, and later small manufacturers in the city of Zadar. After the Second World War, the production was continued at the Maraska factory following the same tradition. The characteristics of this sweet liqueur are crystal clear texture, characteristic taste and aromatic smell



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The origins of Pag lace, made with a needle, can be traced back to textile handicrafts of the Eastern Mediterranean.

The quality of Pag lace equals the quality of lace products from the neighbouring countries within the same cultural circle, but it certainly has its distinct characteristics. It is made in the town of Pag on the island of Pag, and has been preserved in its original form to this day. Its originality makes it different from other kinds of lace made by needle or wooden sticks.



Udruga paških čipkarica "Frane Budak" Branimirova obala 1, 23250 island of Pag, Crnatia

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009











Pag island cheese

Pag island cheese is a product made exclusively from sheep milk indigenous to the island of Pag. Ripe Pag island cheese older than five months, has a characteristic tangu taste, a distinctive aroma, and a slightly marbled and grained structure of dough, and crumbles and melts in the mouth. It is ring shaped, weighs about two kilograms and has a hard golden yellow crust.

In Sirana Gligora Ltd., founded by John Gligora, Pag cheese is produced in the traditional way using modern knowledge of cheese production. Pag cheese produced in Sirana Gligora Ltd. is a holder of numerous national and international awards







010











Morčić jewelry

According to the legend, the Turkish invasion in the 16th century reached the city of Rijeka, where they camped on the Grobnik Field. During the siege, the fearful citizens of Rijeka prayed that stones would fall from the sky and beat the Turks. The army leader Zrinski killed the Turkish pasha with an arrow through the eye, and the stones buried the Turkish army as they tried to escape. All that remained were white turbans scattered all over the Grobnik field.

In memory of this event, Morčić earrings were made. At first they were folk jewellery, but in time they became a status symbol, worn even by Austrian empress Maria Ana. Morčić is a symbol of protection against evil to fishermen and sailors until this day, and this unique and popular piece of jewellery has over time become the recognizable trademark

of the Croatian Littoral.



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011











Title

Dubrovnik jewelry

Inspired by its beauty and intrigued by the complexity of its construction, the designers at Križek jewellery shop in Zagreb have, after considerable planning, managed to create a collection of historical jewellery from Dubrovnik.

The collection encompasses the most popular jewellery from the Dubrovnik region such as a necklace made of golden grains called "peruzina", an engagement ring in the form of two joined hands called "Vera", the rings "Zmijar" [snake catcher] and "Samarac", the earrings "Rečini na bočicu" and "Vezilice", a cross with a filigree ornament.



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012











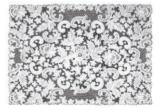
Lepoglava lace

The centuries-old tradition of lace-making on wooden sticks in the region of Lepoglava has produced and preserved a specific type of lace-making, for which we have the gifted Danica Brössler to thank. Numerous industrious lace-makers turned her ideas into a finished product that we today recognise as Lepoglava lace.

A thin cotton or flax thread is used to make the lace. Lepoglava lace, white or beige, contains stylized forms of flora and fauna, as well as baroque and geometrical motifs.



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013











Dalmatian Prosciutto

The Hrvace municipality and the whole area around the river Cetina are long known for their production of prosciutto.

The whole production process of «Dalmatian Prosciutto» by the company MeL starts with the selection of pigs and the feeding process by subcontractors in Bjelovarsko-bilogorska region, under professional control. The whole process can last up to 18 months. After processing, the raw prosciutto is put into a salinized chamber where it stays for 19 days. The salted prosciutto is then smoked exclusively under dry wood free of any resin or other substances. In this part of the process, the prosciutto is pressed moderately two to three times. Depending on weight, the prosciutto stays in the ripening chamber for 12 to 18 months under appropriate temperature and humidity level.

The benefits of Dalmatian Zagora region and its bora, geographical location between Svilaja, Dinara and Kamešnica and the favourable natural relative humidity due to the proximity of the river Cetina, give prosciutto a special mildly smoked aroma, consistent red colour and sweet flavour. This confirms that «Dalmatian prosciutto» of the company MeL is a high quality delicious product appreciated by many gourmets and the best prosciutto connoisseurs.



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014











Brac fini sapuni

The small manufacturing company Brac fini sapuni was created with the purpose of producing soap bars based on virgin olive oil from the island of Brač. In a short period of time, Brac fini sapuni developed a recognisable product on the market which can be bought in gift shops, chemist's and perfume shops throughout Croatia.

All soap bars are hand-made and hand-cut, making each soap bar unique. The soaps are completely natural and contain no preservatives, containing only oils of herbal origin.



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015













Gavrilović salami is the flagship, top-quality product. It is the pearl of Croatian production with a tradition spanning more than 200 years. The secret behind its originality is hidden in the recipe perfected over centuries and the microclimatic conditions in which it is produced.

The best pork and beef meat is used in the production of Gavrilović salami. Natural mould is a guarantee of natural fermentation that gives the salami a specific recognition and a unique aroma.





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Title

016









SW and MW Radio Broadcast Transmitters

RIZ radio broadcast transmitters are the result of efforts of the company's own R&D experts. Through application of the latest achievements of mechanical and electrical engineering, the transmitters can be used in two working modes; analogue or digital (DRM) mode.

The company's own R&D efforts and the application of digital technology in the production of SW and MW radio broadcasting transmitters has resulted in the company's breakthrough to one of the leading companies on the international market. Closely following new technological achievements and market demands. RIZ has joined the Digital Radio Mondiale (DRM) as a class A member and since then is an active participant in organisation activities.



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017











Baranja kulen

Baranja kulen is an original Croatian meat product, the origin and development of which is closely related to farms of the Slavonia and Baranja region in eastern Croatia. Baranja kulen is produced from the best pork meat with the addition of spices that are traditionally used in the production of kulen. The finished product is dark brown on the outside, and light to dark red on the inside. Baranja kulen has a unique taste, which, along with the standard quality of the raw material, places this product at the very top of the product range of the meat industry Belie.



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018











Penkala

fountain pens, penkala ballpoint pens

Penkala fountain pens and ballpoint pens - Admiral, Jubilei, President and Milenii are the result of long tradition and quality. Continuing the life's work of Slavoljub Eduard Penkala, TOZ Penkala, PLC, has perfected the production of ballpoints by combining traditional elements with contemporary design. The outer parts of ballpoint pens are made of high quality brass which is machine processed using diamond knives, polished and galvanized with layers of noble metals and lacquered with a high gloss finish resistant to mechanical damage.

The materials, ink quality and production of parts, as well as the composition of the outer shell and general ergonomics of the Penkala ballpoint pens surpass the most demanding world standards.



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www.toz-penkala.hr



019











Cutlery Korana, Dubrovnik and Vinodol

KORANA, THE EXCLUSIVE LINE OF CUTLERY is intended for the tourist premises of a higher category, four and five star hotels and the resturants who wish to separate themselves from competitors by the quality of service. It is made from the high quality material called lnox 18/10 thickness 3,5 mm. During the design process, special attention is given in providing a satisfactory ergonomic demand and enhancement of general usage value of the cutlery.

THE DUBROVNIK AND VINODOL CUTLERY SETS, manufactured by Kordun-Lay d.o.o., are made of highquality 3 mm thick INOX 18/10 material and designed in co-operation with the leading Croatian hoteliers and restaurateurs in order to meet tourist industry standards, as well as the most refined consumers' tastes. Both sets contain more than thirty articles. Besides table and dessert utensils, there are fish knives, serving sets and special utensils for snails and crab. By consumer request, the Dubrovnik and Vinodol assortments are also available in exclusive gift sets for six or twelve persons.



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020











Dingač

premium quality wine, barrique and archive wine

Dingač is a premium quality dry red wine of controlled origin from the limited locality of the Pelješac peninsula. In 1961 it was protected by the Geneva Convention and became the first Croatian wine protected by law. It is made from the indigenous playac mali grape variety from the Dingač locality on steep southern slopes of the Pelješac peninsula.

This wine is deep ruby red in colour, has exceptional characteristics and a magnificent bouquet, captivating aroma and harmonious fullness of flavour.



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021











Pošip Čara

premium wine

This premium dry white wine is produced from the indigenous grape variety grown in the vineyards of the island of Korčula in the limited district of Čara. The microclimate plays a significant role in its quality, and the grape variety is unique to Dalmatia. Pošip wine is one of the first protected Croatian wines since 1967. The premium wine Pošip Čara is one of the best Dalmatian white wines, a fact proved by numerous medals and awards won at national and international wine exhibitions.



"Pošip" poljoprivredna zadruga 20273 Čara, island of Korčula, Croatia tel +385 20 833 146 fax +385 20 833 146 posip.cara@du.t-com.hr www.vinarija-posip-cara.hr



022











Ivan Dolac

premium wine, barrique and archive wine

This premium dru red wine of controlled origin is made from the playac mali grape variety grown in isolated areas on the southern slopes of the island of Hvar. This dignified wine has a dark ruby colour, slightly dry flavour, a rich bouquet and varietal aroma. It is best served chilled to 18°C with seafood dishes, grilled quality fish, shellfish, as well as roast meat and game.

Ivan Dolac wine bears the label "eco product", an additional proof of its exceptional quality.



Poljoprivredna zadruga i vinarija "Svirče" 21462 Svirče, Vrbanj, island of Hvar, Croatia tel +385 21 768 380 gsm +385 91 176 8 380 fax +385 21 768 380 acaric@st t-com hr www.pz-svirce.hr



023











Benkovac building stone

The use of stone (limestone) has been known since ancient times. Due to its stability and exceptionally warm colour, this stone has become an ideal element for all kinds of construction work. The advantages of the building stone from Benkovac are its originality, and the manner of processing which is still in harmony with ecological or manual production.

The fact that this stone is indeed an exceptional building material is confirmed by the fact that, although we are surrounded by different building materials, stone is still in demand and is recognised as natural material that has an ever-increasing function in the construction and protection of all kinds of buildings.



Kamen Benkovac d.o.o. Kralja Dmitra Zvonimira 65, 23420 Benkovac, Croatia tel +385 23 684 135 fax +385 23 684 191 benkovac@kamen-benkovac.hr www.kamen-henkovac.hr



024











Dioptric frames and lenses

DIOPTRIC FRAMES of the product range «Ghetaldus», «Ghetal» and «Get», are produced by the company Ghetaldus d.o.o. in three technological ways that are the most widespread worldwide - by mechanical processing, by milling, by injection moulding as well as combination of these. All the fitted materials developed for the production of frames, are environmentally safe and do not cause any allergies in contact with human skin in normal conditions. Drawing on long experience, dioptric frames are made according to European standards, with specialised equipment and 100% final control. All the necessary tools for the production of frames are made in our own manufacturing plant or by approved subcontractors based on our own design.

«Marin Getaldić» range of dioptric lenses contains products of organic and mineral origin whose quality complies with all the Croatian and world standards. DIOPTRIC LENSES «Marin Getaldić» can be single focal or multi-focal, with various levels of light reflection, photo sensitive or with white finish. According to customer's needs, and based on technological capabilities, dioptric lenses are further processed by colouring, metallisation or by putting lacquer or anti-reflective layer. All the lenses in the product range «Marin Getaldić» are of high quality, made of high quality materials based on standardised technical and technological documentation and with constant control of each delivered product.



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025











Bermet Filipec

Bermet is a special aristocratic alcoholic beverage made from selected grape varieties grown on the sunny slopes of the Samobor hills, wormwood, tropical fruit and fragrant substances of herbal origin that give it a specific aroma.

Bermet has a ruby red colour, between 15% and 18% of alcohol, and a fine rich aroma, with a marked bitterness from the wormwood. This exclusive aperitif is available in limited quantities for consumers who want something more - a real gastronomic pleasure, accompanied by the spirit of antiquity and tradition. Bermet is still produced manually.



Family Filipec Stražnička 1a, 10430 Samobor, Croatia tel +385 1 3364 835 fax +385 1 3364 835 bermet@bermetfilipec.hr, toni.filipec@inet.hr www.bermetfilipec.hr







026











Foldable marine trap

Foldable traps are innovative multi-purpose, multi-species marine traps with special features allowing fishermen to bring more traps on board and increase their success rate, at the same time contributing to their safety due to less bulk on deck and in storage space. Storage of rigid traps has always been a problem both on commercial and small-scale fishing vessels, as they occupy a very large volume of space when stowed on deck prior to use or after retrieval.

Movable arms, which are also a part of the fish trap structure, can be placed in various positions, thus enabling the assemblu of various fish trap forms and sizes. The foldable trap generally has the same dimension as the classical trap but needs less storage space than the rigid version. It is an ideal solution for any type of trap fishing.



TRAPULA, obrt za proizvodnju Poljička cesta 60, Poljica, 21222 Marina, Croatia tel +385 21 808 084 fax+385 21 808 084 info@trapula.hr, trapula@vip.hr www.trapula.hr



027











Program System topXview™

topXview™ software provides simple and constant control and overview of the state of sustems deployed in tunnels and on highways, and is intended to run on a single workstation. Utilising top level integration of all installed systems, topXview™ offers complete and ergonomically advanced interface for centralised traffic control and integration of all systems, thus significantly improving security of all traffic participants.

topXview™ is comprised of modules and its various components communicate via TCP/IP network. The ability to connect with various protocols and systems enable wide usage.



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028











HS 2000 and XD Handgun

HS and XD handguns are the result of years of work and development based on the know-how of the HS Produkt company. The majority of the XD (Xtreme Duty) line of handguns is distributed to the American market, while the version for the Croatian market and markets outside the USA carry the mark HS. Over 40 models of the handgun are currently manufactured, in the following calibres: 9x19 mm, 40 S&W, 357 SIG and 45 ACP. Each model can be found in several lengths and with the polymer frame in several colours

Several consecutive awards by the NRA - National Rifle Association, which awarded the Handgun of the Year Award in 2003, 2006 and 2009, are the best proof of quality and continuous advancement. This award is the most prestigious award for in the USA and the world.



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029











Dimsi

Semi-hard Dimsi cheese is produced according to an original Croatian way of production, smoking the cheese with the smoke from beech wood in the classical manner.

The original shape of the cheese is a ring weighing 2.3 kg, but it is also produced in the form of small blocks weighing 1 kg, packed in foil. The cheese has a pleasant and strong taste and aroma after smoking.



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030













Melem

Melem is a natural lanolin cream for protection of sensitive skin. Some of its more important ingredients include lanolin, beeswax, castor oil and vaseline. Because of its 100% active compound, it can be used for a wide range of purposes. It is particularly effective for dry, damaged and sensitive skin. It has been dermatologically tested and does not contain preservatives, silicones, antibiotics or corticosteroids and has not been tested on animals.

Melem is an original Croatian cream created according to an original Croatian recipe. Numerous acknowledgments and prizes bear witness to Melem's quality and innovation: Gold medal Inpex 1999, Pittsburgh, USA; first prize from the Zagreb Tourist Board for the best souvenir of 2000 and the acknowledgement of the best Croatian brand at Superbrands 2006/07.



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031











Vinjak Trenk

a distillate of special quality wine

Vinjak Trenk is a distillate of special quality wine from Golden Valley grapes. In the process of distillation, the centuries-long experience of famous wine-growers has been applied. For ageing and preserving, barrels, in which the brandy matures, are made of well-known Slavonian oak of the type Quercus robur. It is sold in luxury packages of 1 litre and 0.10 litres.



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032











Title

Rukatac Smokvica

top quality wine

Top quality dry white wine of controlled origin, Rukatac Smokvica takes a significant place among Dalmatian protected wines. It is produced from the same indigenous grape variety, also known as maraština in some regions. The growing area of the maraština variety for the production of Rukatac top quality wine is limited.

This top quality wine is of a light golden colour, with a rich aroma and a full flavour. It is best served chilled to 10°C with the best seafood dishes or white meat dishes



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033











Žlahtina Toljanić

quality wine

Žlahtina is a famous Croatian indigenous varietu of wine whose production currently spans to approximately 100 acres in the region of Vrbničkom polie. It has a characteristic bouquet, colour and taste

Žlahtina Toljanić is filled into recognisable packaging. Its colour is bright yellow with golden yellow reflections. It has a very pleasant and delicate aroma and the taste is smooth, soft, harmonious and dry. It has won several awards for its quality.

Žlahtina Toljanić is a product that reflects the traditional Croatian culture of cultivating wine and the lifestule in rural areas of islands in the northern parts of Croatian coast where survival and sustainable development depend on the persistent and diligent agricultural cultivation and their transformation into high value products.



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034











Title

Zlatna vrbnička žlahtina

quality wine

Zlatna vrbnička žlahtina is made from autochthonous "žlahtina" vine cultivar grown in Vrbnik on the island of Krk, in vineyards of protected geographical origin.

The wine is elegant, of high-quality and unique aroma and freshness. All fruit scents and harmonious features of žlahtina have been skilfully preserved in this wine of gracious and vivacious taste. Its characteristics are best portrayed when cooled to 8 to 12°C. It is best served with Mediterranean food. Zlatna vrbnička žlahtina is a product which reflects traditional Croatian culture of wine growing, wine production and ways of life in the rural areas of the island in the Kvarner

region, where survival and sustainable development depend on the persistent and diligent cultivation of agricultural crops and their processing into products of higher added value.



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Graševina

top quality wine

Graševina was declared the first top quality wine from continental Croatia in 1976. Today it is a true wine "star". It has the rich aroma of ripe grapes, a harmony of all the components of the variety and a special nobleness of flavour that is hard to define so you should taste it for yourself.

In Croatia, it became a brand name in wine circles long before Croatia entered market economy, and is a multiple award winner at national and international exhibitions. It is very versatile and can accompany practically any kind of food, but its quality will be revealed best with white meat dishes or white fish dishes. It can turn a simple meal into a feast.



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036











Traminac

top quality wine

Traminac is a grape variety traditionally grown in the llok region, where it has optimal pedoclimatic conditions. It was brought there in 1710 by Count Odeschalchi from South Tyrol, and was named after the town of Tramin, where it was first grown.

Traminac from llok is the leading wine among European traminer wines, proved by the fact that it was served at the coronation of Queen Elizabeth II. Even earlier, it was included in the collection of wines served at the English court. The grape variety traminac from llok has medium fertility, but reaches a high percentage of malt and an optimal amount of total aciditu, which is achieved by earlier harvesting. The wine produced from such grapes has an exceptional aroma, as it achieves the harmony of alcohol and acids, golden yellow colour and can be dry or semi-dry. Traminac is a wine that is continually sought by experienced wine lovers.



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037











Caprodur and Ovidur

hard cheeses

Varaždin, a town of rich tradition of artistic crafts and guilds, situated at the crossroads of European cultural and economic influences, is the seat of the Croatian food industry, Vindija.

Numerous international awards prove that Vindija cheeses are a reflection of tradition, love and knowledge of the best cheesemaker. Vindija's top-quality cheeses of fine looks enrich menus and offer pleasure in every opportunity. CAPRODUR hard goat cheese is the winner of the gold medal at "World cheese awards" in 2004 and the silver medal at the quality competition of the German agricultural association DLG in 2006. OVIDUR hard sheep cheese is the winner of the gold medal at the "World cheese awards" in London in 2005 and the silver medal at the quality competition of the German agricultural association DLG in 2006.



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038











Benedicta Terra Dalmatia

extra virgin olive oil

Benedicta Terra Dalmatia is a high quality extra virgin olive oil product and is the confirmation of the endeavour that people can achieve their goals only in contact with nature. The idea and the product came about in 2007.

The very design of the bottle marries olive fruit with traditional Dalmatian costume and tricolour, known throughout the world as the symbol of Croatia. The product bottle is made of vitreous enamel which ensures the longevity of the extra virgin olive oil quality since the quality can only be ensured when there is no contact with light or other outside factors.

The high quality of oil is the result of care for each olive fruit used to make the product. Each olive is handpicked and is processed on that very day to ensure the level of quality.



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039











Sea sponge

Sponge harvesting has been a traditional craft of the Krapanj people for 300 years. Sponge harvesting started in the Ancient World, first on the Aegean islands and then throughout the Mediterranean. Today there are ten teams of sponge fishermen on Krapani, and modernisation has brought about the opening of small refineries for sponge processing that used to be performed manually.

Sponge is known to be an exceptionally hygienic and at the same time high quality washing agent. In the Middle Ages it began to be used in medicine.



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040











Amarena

The recipe of the present Amarena dates back to 1965 when Maraska Zadar first started producing fruit syrups in this part of Europe. It is extracted from the fruit of the Dalmatian marasca cherry - the indigenous fruit tree from the Dalmatian region, whose fruit, fresh or processed, is a genuine wealth of vitamins and minerals.

Mixed with water, Amarena is an excellent fruit drink, and as a topping gives an impeccable taste to fruit salads, biscuits and ice-cream. Amarena has won a number medals and awards for originality and quality.



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041











Solid classical flooring

REX / THERMOREX

The flooring REX includes solid hardwood flooring of large dimensions. As a result of the dimensions it represents an ideal choice for big open areas, filling them with warmth and luxury. Available lengths range from 600 to 2400 mm, widths from 120 to 200 mm and thickness of 14 and 21 mm.

THERMOREX is a thermally treated wood, whose colour acquires elegant darker shades, becomes more resistant to moisture and vermin and can be applied in rooms in which it could not have be used before (for example bathrooms and kitchens). Final processing: unvarnished, varnished (only for 14-mm-thick flooring) and oiled (only for 14- and 21-mm-thick flooring).



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042











Payone and Morello

pre-finished 2-plu and 3-plu parquet

The pre-finished 2-ply parquet brand "PAVONE" manufactured by Parketi Požgaj was named after the Italian word "pavone" ("peacock") and it symbolises the strength as well as the elegance and beauty of this high quality product. The parquet is manufactured in various dimensions: 400 - 1200 mm length, 67/70/87/90 mm width with thickness of 11 mm. The upper layer is made of hardwood with a thickness of 4mm and the lower layer of fir with a thickness of 7 mm (softwood is more suitable for sudden changes in humidity).

The pre-finished 3-ply parquet brand "MORELLO", manufactured by Parketi Požgaj was named after the Italian word "morello" meaning "black horse". It symbolises the strength as well as elegance and beauty of this high quality product. Our parquet is manufactured in larger dimensions: 1500 - 2200 mm length and 150 and 190 mm width. In order to improve its stability an additional layer of 4mm veneer has been added and the parquet thickness is now 15 mm.

The company's goal is to launch the parquet brands Pavone and Morello as the excellent solutions for the internal decoration of modern residential and office buildings.



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043











Slavonian oak

The Slavonian oak, known throughout the world, is our basic raw material from which with great care and attention we create our parquet flooring. These trees often reach a height of 10 meters and are of significant mass. To gain some idea of the extensive use of our products, we would state that the palaces in Buenos Aires, modern and exclusive developments in both Paraguay and Chile, and parliaments across South America have all benefited from our parquet, which, when coupled with Venetian glass, creates what may be called a most pleasing aesthetic 21st century effect.



044











Lavender seedlings

For more than 2000 years lavender has been an ornament to many gardens in the world. Since Roman times lavender has given us its richness, ranging from the flower and perfume to its well-known medicinal properties and aromatherapy.

The essential oil of lavender is commonly used in baths to scent the water. Even the name of the plant is derived from the Latin word "lavare" which means "to wash". Extract of lavender was used by ancient Romans who added it to their baths as it was thought to heal wounds and restore the skin.



045









Wheat

The fruitful valleys of Slavonia, basking in the pleasant and mild climate, are perfect for growing wheat, which is such a vital nutritional product. Wheat is a symbol of nature and man's relationship with it. In the modern age of information and technology, wheat fields are a sign and a reminder of our permanent relationship with the earth. It is one of the most versatile and economically profitable plants, whose cultivation started more than 10,000 years ago. It seems that the spiritual meaning of its grain stalks is hidden behind the feeling of harmony between the human and plant life that we can only feel when we walk those fields.



Evhibit No.

046











The Adriatic Sea

The ancient Romans called it Mare Superum and Mare Adriaticum. There are more than 1000 islands in the Adriatic Sea, 66 of which are inhabited. Both sides of the Adriatic Sea are popular tourist destinations whilst the Croatian side of the Adriatic Sea is considered to be the cleanest sea in Europe and one of the most beautiful in the world. The Croatian coast is characteristically indented, famous for numerous islands and innumerable natural beauties. The mountains that rise in diverse manners. both along the coast and on the islands, give the Adriatic landscape an exceptional character and a special charm. Renowned for its soft and crystal nuances of green and blue, the Adriatic is the jewel of the Mediterranean, still clean and unique, preserved as when it first received its name.



45° 29' latitude 13° 30' longitude

42° 23' latitude 16° 21' longitude



047











The tie

"Around the year 1635, some six thousand soldiers and knights arrived in Paris as support to the French king Louis XIII. Among them were a large number of Croatian mercenaries who, led by their ban, remained in the service of the French king.

The traditional military costume with painted scarves knotted at the neck attracted the attention of the French court. This "Croatian elegant style", which was completely unknown in Europe until then, became accepted at the French court around 1650 and became a fashionable clothing item among the bourgeoisie of the time as a symbol of culture and elegance".

"La Grande Historie de la Cravate". François Chaille.



048









Title

The Dalmatian

The Dalmatian is the only dog breed that is written with a capital letter in all languages. This popular breed originating from Croatia, is known for its endurance, elegance and playful nature. Originally bred to defend horses (in Victorian England they were called Spotted Coach-dogs).

Dalmatians are very gentle and cannot be trained by using rough methods. Pablo Picasso, George Washington and Gloria Estefan are just a few of the famous people who chose the Dalmatian for their "best friend"













Slavoljub Penkala

Born on April 20, 1871 in Slovakia, Slavoljub Penkala was one of the most important inventors from the beginning of the 20th century. His work includes 70 to 80 inventions in the fields of mechanics, chemistry, physics, aeronautics (aviation), etc.

In 1906 he patented the first mechanical pencil in the world. Only a year later he patented the first solid-ink fountain pen. In addition to the ballpoint pen, he patented the first two-seat aeroplane that he constructed in 1910 based on his own blueprints and ideas. In the same year the first Croatian pilot Dragutin Novak used it for his first flight.



050











Ivan Vučetić

Ivan Vučetić was born on Hvar where he lived and worked until 1884 when, at the age of 26, he emigrated to Argentina. Four years later he entered the Central Police Office in La Plata where he started researching and studying papillary lines. After studying several existing methods of fingerprint classification, he noticed many faults and established his own system of fingerprint classification that he named icnofalangometria.

Ivan Vučetić published numerous works related to dactiloscopy, and his system of fingerprint classification was adopted in Brazil, Chile, Uruguau and later the whole of South America.



051











Marin Getaldić

Marin Getaldić-Ghetaldus was born in Dubrovnik and was an outstanding Croatian scientist of his time. He achieved significant results in physics, and especially in optics and mathematics.

Among his numerous books it is important to mention Promotus Archimedus (Rome, 1603) and De resolutione et compositione mathematica (Rome, 1630) in which Getaldić appears as a pioneer of the algebrisation of geometry. Getaldić is the constructor of a parabolic mirror (2/3 m in diameter), kept today at the National Maritime Museum in London.



052











Juraj Julije Klović

In 1498 an artist was born who was among the first Croatian and European artists to put the name "Croata" beside his latinized name, which was Georgius Julius.

In Croatia he was better known under his Croatian name Juraj Julije Klović. He was one of the greatest European miniaturists from the 16th century and the period of mannerism. With elongated figures, musterious atmospheres of landscape, in pale green, bluish or violet tones and decorative splendour he painted the pages of his masterpiece Officium Virginis - 28 miniatures depicting scenes from the Old and New Testaments



053











Title

Ivan Meštrović

Ivan Meštrović, one of the most famous sculptors of the 20th century, graduated from the Art Academy in Vienna. According to Meštrović, the mystery of love is the key to the mystery of death and a condition to the belief in eternity. Therefore, for him human works on earth, including art, are "imprints of immortal beings".

The religious cycle takes a central place in Meštrović's creative work (sacral structures, sculptures in marble, bronze and wood) in combination with archaic "gothicised" secessionist and expressionist style.



054











Andrija Mohorovičić

Born on 23 January 1857 in Volosko near Opatija, Andrija Mohorovičić is a distinguished Croatian scientist in the field of meteorology and seismology. His works about seismology are world famous. Today, he is considered one of the founders of modern seismology. Based on the earthquake waves, he was the first in the world to determine the surface of discontinuity of velocity which separates the Earth crust from the mantle, named after him Mohorovičić discontinuity.

His thoughts and ideas were visionary, which became apparent much later (the effect of earthquake on buildings, the use of wind energy, Earth models, earthquakes with deep epicentre, hail defence, etc.)

In 1996 the asteroid number 8422 was named 8422 Mohorovicic in his honour



055











Ruđer Bošković

Ruđer Bošković was born on 18 May 1711. At the age of 15 he started writing scientific dissertations on mathematics, physics and astronomy. At a very early age he earned the reputation of a gifted scientist. He published his first noted dissertation De maculis solaribus (On Sunspots) as a 25-years old, in which he set forth his two new methods for determining the elements of the Sun's rotation around its axes. He went on to write more valuable and appreciated scientific works, culminating with "The Theory of Natural Philosophy".

At the international congress in Dubrovnik on the occasion of the 200th anniversary of "The Theory of Natural Philosophy", the famous physicist Nils Bohr emphasized that the theories of Bošković again attract more and more attention of contemporary scientists.

Title













Nikola Tesla

Undoubtedly one of the major scientists and innovators with worldwide reputation is Nikola Tesla, born on 9/10 July 1856 in Smilian, Croatia. In the spring of 1884 as a 28-year-old, he set off to New York and hecame an American citizen

Tesla developed polyphase system of alternating currents, solved problems of transfer of electric energy, realised the principle of rotating magnetic field and was among the first to experiment with electromagnetic waves. Tesla patented more than 700 inventions, many of which are widely used today.

In honour of the 100-year anniversary of his birth, the International Electrotechnical Commission named the magnetic induction unit Tesla (symbol - T).



Title













Ivan Lupis Vukić

Born in the village of Nakovane on the Pelješac peninsula, Ivan Lupis Vukić served in the Austrian army where he rose through the ranks to Frigate Captain.

Ivan Lupis Vukić has the first torpedo in the world to his credit. With help from the British machine engineer Robert Whitehead he managed to implement his ideas and in 1866 presented the first selfpropelled torpedo to the Austro-Hungarian authorities. Production started in the same year in Robert Whitehead's factory in Rijeka.



058











Marinus from Rab

St. Marinus is the founder of the first republic in Europe. It is believed that he was a mason or blacksmith. By birth he was from the village of Lopar on the island of Rab. During the time of Diocletian, when the persecution of Christians took place, he ran off with a friend in Rimini, Italy. Bishop of Rimini contacted and baptized them, gave them the holy order and named them Marin and Leo after the two marturs (Marino and Leo).

St. Marinus converted many to Christianity. He is the defender of the Republic of San Marino, blacksmiths, deacons and falsely accused people.



059











Marco Polo

Messer Marco Millione or in translation: Marco who would always brag of millions, as the Italians nicknamed Marco Polo, was one of the world's greatest travellers. It is believed that Marco Polo was horn in 1254 on the island of Korčula

His father and uncle were Venetian salesmen who by chance came to the court of the Mongolian ruler, Kublai Khan. Marco Polo lived in the Mongolian court for 17 years and during that time he travelled and developed a deep comprehension of a large part of Asia which he described in his travel book.



060











Lavoslav Ružička

Ružička was born in Vukovar. He is a Nobel Prize winner for chemistry and the first Croatian to win that prize. His first works were in the field of natural compounds. He remained in this field of research all his life. In Zurich he started the most fruitful period of his career. After the successful synthesis of sex hormones (androsterone and testosterone), his laboratory became the world centre of organic chemistry. In 1939 he won the Nobel Prize in chemistry together with Adolf Butenandt.



061











Vladimir Prelog

Vladimir Prelog was born on 23 July 1906. His field of research was mainly heterocyclic compounds, alkaloids and antibiotics. His research has contributed to the explanation of the structure of steroids, quinine, struchnine and other alkaloids, and he synthesized many organic compounds. His works have contributed to the understanding of the nature of enzyme reactions. He won the Nobel Prize in chemistry in 1975.



062











Dušan Vukotić

Director, screenwriter, animator, drawer and caricaturist Dušan Vukotić was born on 7 Februaru 1927. He studied architecture in Zagreb.

His first contact with the animated film took place in the early fifties in Duga film in Zagreb. He made his debut with the animated film was "How Kićo Was Born" (1951). In 1956 he realised his first autonomous project "The Playful Robot". His most best known works are "Cowboy Jimmy" [1957], "Great Fear" (1958), "Concerto for Sub-machine Gun" (1958), "Cow on the Moon" (1959) and others. In 1961 he was awarded the Oscar for the animated film "Surgat" ("The Substitute") (first time ever awarded to a film outside the USA).



063











Title

David Schwarz

David Schwarz was a Croatian aviation pioneer who designed and constructed the first dirigible airship in the world. His invention was accepted and approved for testing by the German government. In Germany, together with the industrialist Karl Berg, he invented a new aluminium alloy called dural. In 1890 he made designs for the first aircraft ("dirižabla") with ribs and wings from duralumin, later known under the name Schwarz aluminium.

The first official flight was scheduled for 15 January 1897, but two days earlier David Schwarz had died of stroke. The designs were bought from Schwarz' widow by a German general, Count Ferdinand von Zeppelin, for 15,000 marks at the time. They were subsequently used for the construction of the aircraft which is known today as Zeppelin.



064











.....

Faust Vrančić

Born in Šibenik in 1551, Faust Vrančić is one of the most important engineers and writers on technology at the turn of the 16th/17th century. In 1595 he published a five-language dictionary (Latin, Italian, German, Croatian and Hungarian) with the title "The Dictionary of the Five Noblest Languages in Europe".

He explored engine construction and architectural issues and became acquainted with technical drawings of Leonardo da Vinci through Giovanni Ambrogio Manzente. This resulted in Vrančić's most important work "New Machines" (*Machinae novae*, Venice, 1615 or 1616). In this book Vrančić described 56 different devices and machines. Due to the lack of technical knowledge necessary for their construction, which became accessible only in the 18th century, some of these devices and machines are described only as a phenomenon.

One of the most important descriptions from the above-mentioned book is the suspension bridge and flying man (*Homo volans*), the depiction of a parachutist.



065

Title

Investments

Situated in the European center where having the farthest-reaching sea inlet, Croatia is a gateway to Central and Eastern Europe and a strategic communication focal point between Europe and the world.

With its 5 key resources (transport and energy infrastructure, fresh water, untarnished soil, clean and unpolluted sea), business friendly environment, well educated and professional workforce, stimulating and safe investment climate, Croatia, as a next member of EU is - an attractive destination to invest in.

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066

Title-

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067

Title:

Visitor's Book

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Croatian Chamber of Economy



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NADAN VIDOŠEVIĆ

Project & support (visionary & spiritual leader)

MILICA RAKUŠA MARTULAŠ

Operations manager (the first lady of the project)

TRPIMIR ŽUPIĆ

Quality manager (the keeper of the signs)

DAVOR KOMERIČKI

General manager & producer and everything (the guy with a stick)

MARIO JURJEVIĆ

Creative director & illustrations (the guy with a vision)

ALJOŠA PARO

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CROATIAN CHAMBER OF ECONOMY

Edition:

CROATIAN CHAMBER OF ECONOMY Rooseveltov trg 2, HR-10000 Zagreb

For the publisher: Nadan Vidošević, President of Croatian Chamber of Economy Prepared and edited by: Investment Promotion Center Design: 5/GROUP, Zagreb, 2012



www.hgk.hr