

Factory of Pannonian Gold





Dry pasta factory

"Durum" and "Panona" dry pasta products are produced in our state-of-the-art, fully automated and computerized factory in Sremska Mitrovica. 48 tons of top quality pasta are produced daily on two production lines (short and long pasta). With the total annual capacity of 17.280 tons, the Mitsides Point pasta factory is the biggest in Serbia - and undoubtedly one of the biggest in the region.

Apart from the production of its own products, Mitsides Point also produces private label pastas for retail chain stores. The company also supplies pasta to producers of instant soup products in Serbia.







"Durum" pasta is produced from the highest quality Italian durum semolina, satisfying the highest standards of healthy nutrition and providing an ideally balanced proportion of proteins and carbohydrates.







Penne Rigate



Panona

DURUM

MAFALDE Čipkasti rezanac

DURUM

FUSILLI

Spirala

Proportations morns kanatoja - 9 * anio.

Panona

DURUM

FUNGHETTI Orhideja

Panona

DURUM

PENNE RIGATE

Kosi makaron

Panona

DURUM

FIDA
Capellini Tagliati

Proprietaciono attento fastacione - 4 - min.

Panona

DURUM

TRICOLORE Fusilli • Spirala

Capellini Tagliati



Tubetti Lisci



Tricolore Fusilli











Fusilli



Mafalde











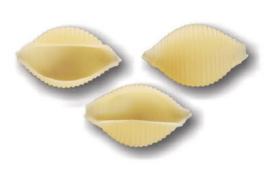




"Panona" pasta is produced from commercial semolina with the addition of durum semolina. This product's taste appeals to all types of consumers including vegetarians, athletes and those who follow strict nutritional programs.

"Panona" pasta is characterized by its top quality and affordable price.





Conchiglie Grandi











Tubetti Lisci



Penne Rigate







Schrimps

Funghett Spaghetti







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