

About Us

We produce processed food with extremely high quality from vegetables and fruits growing in Macedonia, in the region with good climate conditions (~300 sunny days per year) and ecologically clean environment.

BonViveur offers processed fruits and vegetables with homemade taste and excellent quality to demanding customers. The products are already recognized by customers in several countries as premium class products.

Our products are on the shelves of elite markets in Austria, Canada, USA, Russia, Australia, Switzerland, Slovenia, Croatia, Germany, Ukraine, Israel, mainly under private labels.



- We are in the 8th year of operation, while increasing sales rapidly.
 We have a good reputation of reliable partner, good connections with the suppliers and customers and an experienced team.
- We are led by the strategy of differentiation, promoting the superior quality and customers care as our main values.
- "BonViveur DE LUXE"- products of premium class, for real gourmands. Products "BonViveur Classis"- tasty with very good quality and very competitive prices, available to a wide range of buyers. This line of products has winning ration quality/price necessary for massive sells.





Why customers choose BonViveur?

- Our products have taste and quality of homemade food.
- Our products don't contain preservatives, food additives, flavor enhancers or colorings. They are 100% natural.
- We use only fruits and vegetables with excellent quality, some of them from our own greenhouses.

Why wholesales and retailers choose BonViveur?

- We strictly adhere to the agreements with our partners.
- We do not compromise with quality.
- Professional service of an experienced team.
- Possibility of production under the Private Label of the customer.

Our Products

Delicacies of the traditional Macedonian cuisine: ajvar, lutenica, pindzur, malidzano.

Antipasti & Appetizers: grilled eggplants, grilled vegetables' mix, rodeo peppers with cheese.

Fruit Preserves
with whole fruits

Fruit jams

Fruit jams and preserves without sugar - FRUIT ONLY

Pickled Vegetables: gherkins, cabbage leaves, mixed salad, fefferoni, grilled peppers, pickled peppers, green

tomatoes, beetroot.

Hummus with different tastes





Superb delicacies prepared according to traditional recipes. Perfect addition to every meal. Loved by every generation.

Delicacies of Macedonian Traditional Cuisine

AJVAR mild/hot "HOMESTYLE DE LUXE" (caviar from roasted red peppers)

Lutenica DE LUXE (spicy relish from roasted peeled peppers with tomatoes)

AJVAR hot/mild "HOMESTYLE BonViveur Classic" (spread from roasted red peppers)

AJVAR hot/mild (spread from red peppers)

LUTENICA BonViveur Classic (Spicy relish from roasted peeled peppers with tomatoes)

PINDZUR MACEDONIAN (relish from vegetables)

SUMMER PINDZUR (relish from roasted vegetables)

Grilled eggplants in tomato sauce

Ragout from grilled eggplants

Fried vegetables de luxe

MALIDZANO (spread from roasted eggplants and green peppers)

Ajvar Home Style De Luxe





Ingredients:

Grilled peppers, grilled eggplants, sunflower oil, sugar, salt

Packaging:

314ml, 350ml, 370ml, 500ml, 580ml, 720ml

Delicacies of the traditional Macedonian cuisine



Ajvar is one of the biggest specialties and best held secrets of Balkan cuisine. Only ajvar made from grilled peeled red peppers and grilled eggplants deserves the title of top gastronomy. That is exactly how we make our home style ajvar. Traditional recipe, a perfect addition to every meal. Can be used as delicious sauce to meat or as spread for sandwiches.

Delicacies of the traditional Macedonian cuisine



Lutenica is a national delicacy from the region of Macedonia, Serbia and Bulgaria and is a enjoyment for any gourmet.

Made of roasted red peppers and tomatoes in combination with selected spices, it can satisfy even the most demanding consumers.

Makes an excellent addition

to meat or any main meal.

Lutenica Home Style De Luxe





Ingredients:

Grilled peppers, tomatoes, sunflower oil, tomato paste, sugar, salt, vinegar, fresh parsley, fresh garlic, hot peppers, spices.

Packaging:

314ml, 350ml, 370ml, 500ml, 580ml, 720ml

Lutenica classic



Grilled Eggplants

in tomato sauce



Ingredients:

Grilled peppers, tomato puree, carrots, sunflower oil, vinegar, sugar, salt, spices, hot pepperoni, starch

Packaging:

314ml, 350ml, 370ml, 500ml, 580ml, 720ml

Ingredients:

Tomatoes, grilled eggplants, red peppers, sunflower oil, salt, sugar, garlic, parsley, hot peppers, citric acid, spices

Packaging:

314ml, 350ml, 370ml, 500ml, 580ml, 720ml



Delicacies
of the
traditional
Macedonian
cuisine



Delicacies of the traditional Macedonian cuisine

Pindzur Macedonian



Summer Pindzur



Ingredients:

Peppers, tomato puree, carrots, onion, sunflower oil, vinegar, sugar, salt

Packaging:

314ml, 350ml, 370ml, 500ml, 580ml, 720ml

Ingredients:

Grilled peppers, grilled eggplants, tomatoes, sunflower oil, vinegar, garlic, salt

Packaging:

314ml, 350ml, 370ml, 500ml, 580ml, 720ml

Ragout from grilled eggplants



Fried Vegetables



Ingredients:

Red peppers, grilled eggplants, tomatoes, sunflower oil, carrots, onion, salt, sugar, vinegar, spices

Packaging:

314ml, 350ml, 370ml, 500ml, 580ml, 720ml

Ingredients:

Red peppers, Tomatoes, Onion, sunflower oil, salt, spices

Packaging:

314ml, 350ml, 370ml, 500ml, 580ml, 720ml



Delicacies
of the
traditional
Macedonian
cuisine



Delicacies of the traditional Macedonian cuisine

Malidzano



Ajvar Fried mild/hot



Ingredients:

Eggplants grilled, grilled peppers, sunflower oil, mustard, salt, sugar, vinegar

Packaging:

314ml, 350ml, 370ml, 500ml, 580ml, 720ml

Ingredients:

Peppers, eggplants, sunflower oil, sugar, salt, vinegar, garlic, starch

Packaging:

314ml, 350ml, 370ml, 500ml, 580ml, 720ml

Antipasti & Appetizers

Grilled aubergines in oil

Grilled aubergines

Grilled vegetable mix

Royal Salad from roasted peppers

Rodeo peppers with cottage cheese filling

Rodeo peppers with tuna fish filling



From the best selection of crops from Macedonian fields we create products with delicious taste, which will satisfy even the most demanding. Can be served as an appetizer or as a tasty addition to other dishes.



Antipasti & Appetizers

Grilled Vegetables' Mix



Grilled Aubergines



Ingredients:

Grilled eggplants, grilled peppers, water, sunflower oil, vinegar, salt, sugar, garlic, spices

Packaging: 314ml, 580ml

Ingredients:

Grilled eggplants, water, sunflower oil, vinegar, salt, sugar, garlic, spices

Packaging: 314ml, 580ml

Grilled Aubergines In Oil



Royal Salad from Grilled Peppers



Ingredients:

Grilled eggplants, sunflower oil, vinegar, salt, garlic, parsley

Packaging: 314ml, 580ml

Ingredients:

Grilled peppers, water, sunflower oil, vinegar, salt, sugar, garlic, parsley

Packaging: 314ml, 580ml



Antipasti & Appetizers



Antipasti & Appetizers

Rodeo Peppers Stuffed With Cottage Cheese



Ingredients:

Rodeo peppers, cottage cheese, sunflower oil, vinegar, salt, starch, spices

Packaging: 314ml, 580ml

Rodeo Peppers Stuffed With Tuna Fish



Ingredients:

Rodeo peppers, tuna fish, sunflower oil, vinegar, salt, starch, spices

Packaging: 314ml, 580ml

Pickled Vegetables

Chopped red peppers

Tomato peppers (Gamba) stuffed with cabbage

Green tomatoes

Red peppers Filet

Gherkins 1st class (3-6cm)

Cucumbers 2nd class (6-9cm)

Cucumbers 3rd class (9-12cm)

Hot/mild peppers - Feferona

Hot round cherry peppers

Cauliflower

Turshija (mixed pickled vegeatbles, country style)

Mixed salad

Beetroot

Pickled red peppers

Cabbage leaves

Grilled red peppers



Prepared from high quality vegetables and without preservatives.

Excellent as a crunchy side dish for complete enjoyment.
Great source of vitamins during winter days.



Pickled Vegetables

Gherkins 3-6 cm













Ingredients:
Gherkins, water,
vinegar, salt, sugar,
spices

Packaging: 500ml, 580ml, 720ml, 1700ml

Ingredients:
Gherkins, water,
vinegar, salt, sugar,
spices

Packaging: 720ml, 1700ml, 2500ml Ingredients: Gherkins, water, vinegar, salt, sugar, spices

Packaging: 2500ml

Grilled Red Peppers





Pickled Vegetables





BONY

Ingredients:
Grilled red peppers,
water, vinegar, salt,
sugar, spices

Packaging: 720 ml, 1700ml, 2500ml Ingredients: Red peppers, water, vinegar, salt, sugar, spices

Packaging: 720 ml, 1700ml, 2500ml



Pickled Vegetables

Mixed Salad



Beetrot





Cabbage, red and green peppers, green tomatoes, carrots, gherkins, water, vinegar, salt, sugar.

Packaging:

720ml, 1700ml, 2500ml

Ingredients:

Red beets, water, vinegar, salt, sugar, spices

Packaging: 720ml, 1700ml, 2500ml

Cauliflower





Pickled Vegetables





Ingredients:

Cauliflower, carrots, water, vinegar, salt, sugar, spices

Packaging: 1700ml, 2500ml Ingredients:
Green tomatoes,
water, vinegar, salt, sugar,
spices

Packaging: 1700ml, 2500ml



Pickled Vegetables

Cabbage Leaves



Turshija (mixed pickled vegetables, country style)





Ingredients: Cabbage leaves,

water, salt

Packaging: 1700ml, 2500ml Ingredients:

Cauliflower, green tomatoes, carrots, gherkins, vinegar, salt, sugar

> Packaging: 1700ml, 2500ml

Chopped **Red Peppers**









Ingredients:

Red peppers chopped, water, vinegar, salt, sugar, spices

Packaging: 580ml, 720ml, 1700ml, 2500ml

Ingredients: Hot round cherry peppers, water, vinegar, salt, sugar

> Packaging: 314ml, 580ml, 720ml



Pickled Vegetables



Pickled Vegetables

Tomato Peppers (Gamba) stuffed with cabbage



Fefferoni hot/mild peppers



Ingredients:

Tomato peppers, cabbage, water, vinegar, salt, sugar, spices

Packaging: 720ml, 1700ml, 2500ml Ingredients: Hot/mild fefferoni, water, vinegar, salt

Packaging: 370ml, 720ml, 1700ml

Fruit Preserves

Raspberry preserves

Strawberry preserves

Sour cherry without stone preserves

Quince with walnuts preserves

Forest Blackberry Preserves

Blueberry preserves

White cherry preserves

Apricot preserves

Orange preserves

Pumpkin with walnuts preserve

3 kinds of citruses preserves

Apple with raisins preserves

Wild fig with walnuts preserves

Cultivated fig preserves

Plum preserves

Wild apricot preserves

Forest fruits preserves



The highest quality.
Prepared by the grandma's recipes, using modern technology, which allows to retain fruit flavor and aroma.
Our special know-how technology transforms the fruits and berries into delicious juicy pieces deployed in sugar syrup.



Fruit-Preserves





















Ingredients:

Fruits, sugar, glucose syrup, citric acid.

Packaging:

240ml/300g, 314ml/375g, 370ml/ 440g, 580ml/690g, 720ml/900g

Fruit Jams and Extra Jams

Jams classic

fruit content: 45g fruits / 100g jam

Sour cherry classic jam Raspberry classic jam Strawberry classic jam Blackberry classic jam Orange classic jam

Extra jams

fruit content: 50g fruits / 100g jam, low sugar content

Sour cherry extra jam
Raspberry extra jam
Strawberry extra jam
Blackberry extra jam
Orange extra jam - british marmalade with pieces
Apricot extra jam
Fig extra jam



All our jams are made from real fruits. They have rich, long-lasting berry flavor and nice spreadable texture with bits of high-quality fruit—almost like a thick fruit pur e.



Fruit Jams and Extra Jams





Ingredients:
Fruits, sugar, pectin, citric acid
Packaging:
314ml, 370ml, 500ml, 580ml, 720ml

Fruit Jams and Preserves

Without Sugar FRUIT ONLY

Kind of Preserves FRUIT ONLY

Raspberry preserves
Strawberry preserves
Sour cherry preserves
Quince preserves
Forest Blackberry preserves
Orange preserves
Plum preserves
Forest fruits mix preserves

Kind of Jams FRUIT ONLY

Raspberry jam
Strawberry jam
Sour cherry jam
Forest Blackberry jam
Orange jam
Plum jam
Forest fruits mix jam



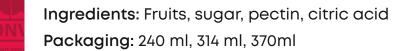
Nothing comes close to the fruits' flavor-packed sweetness.
Our Fruit Only Spreadable Jams has an exceptionally delicious berry flavor.

Fruit Only Preserves contains soft bits of cooked fruit suspended in a viscous, spreadable fruit mass No sugar. Sweetened with fruit syrup.



Fruit Jams and Preserves without sugar FRUIT ONLY









Ingredients:

Chickpeas, tahini (sesame paste), sunflower oil, garlic, citric acid, salt, spices

Packaging:

Plastic can 200g, glass jars 240ml, 314ml



Authentic recipe. Perfect dipping sauce and spread for sandwiches, salads and burgers. Hummus is quickly becoming mainstream due to its excellent taste and numerous health benefits. Saturated with vegetable proteins, it eliminates toxins from the body, normalizes the metabolism. improves the work of the digestive system, regulates the sugar level, improves brain activity and positively impacts the cardiovascular system. This healthy snack is made by blending chickpeas, mixed with tahini (sesame paste), garlic and salt and spices.

