



**PAPRIKAMOLNÁR KFT.**

H-6758 RÓSZKE, II. KÖRZET. 50/B.

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## About PaprikaMolnár Ltd.

PaprikaMolnár Ltd. is a family-owned and run business which specializes on growing and processing (drying and milling) **Hungarian spice paprika**. Our business is located in the heart of the traditional paprika-growing area of Szeged. We produce sweet and hot paprika with ASTA ranging between 60 to 160 ASTA as well as **PDO Szegedi paprika** (Protected Denomination of Origin), both sweet and hot. Our other products include spice mixtures and paprika seed oil.

Paprika is a traditional product of the Szeged region, and as paprika growers and processors we find it important to preserve this heritage. Therefore, we are running a museum at our business premises where we display all there is to know about the origin, uses, science, technology used in traditional and modern paprika growing and processing.

### Contact:

Molnár Anita: + 36-30-371-8044 (English-speaking)

Director, PaprikaMolnár Kft.

Write to use at [paprika@paprikamolnar.hu](mailto:paprika@paprikamolnar.hu)

Visit us at [www.paprikamolnar.hu](http://www.paprikamolnar.hu) and

<https://www.facebook.com/paprikamuzeum/>

<https://www.chilipaprikablog.wordpress.com>



**PaprikaMolnár Kft.**



**Röszkei Paprika Park  
Üzem és Múzeum**





## Paprika Factory and Museum

*Did you know that ....*

- the Hungarian word *paprika* is used in many languages and comes from the southern Slavic word *papar* meaning black pepper?
- flamingoes will have brighter feather colour and chicken egg yolk will be darker orange if paprika is added to their food?

And you will learn a lot more in the paprika factory and museum run by PaprikaMolnár Ltd, Rösztke, Hungary.

### Paprika Factory

PaprikaMolnár Kft. produces paprika powder from locally grown Hungarian paprika. We first age the raw pods for the red pigments to develop, then dry and mill the paprika among millstones.

Our products: PDO Szegedi paprika (protected designation of origin), and other Hungarian sweet and hot paprika powders.

Product information and request for offer at [paprikamolnar@roszkenet.hu](mailto:paprikamolnar@roszkenet.hu)

### Paprika Museum

Our museum displays all you need to know about paprika: origin, uses, science, the technology as well as tools and equipment used in traditional and modern farming and processing from sowing the seed to producing the spice. Watch our film showing processing, see amazing pictures from the past and present. Guide is provided in Hungarian and English.

For a visit call +36-30-371-8044 or write to [paprika-molnar@roszkenet.hu](mailto:paprika-molnar@roszkenet.hu)



**Megközelítés:** Szegedtől 10 km-re, az E5 út mellett. M5 autópályáról: 173. sz. lejárónál Rószke, körforgalomnál Szeged felé, Forró Fogadónál balra. Mórahalom felől: Rószke felé autópálya lejáróig, körforgalomnál Szeged felé, a Forró Fogadónál balra. Szeged felől: Rószke felé, a rószkei elágazásnál jobbra.

**Getting there:** 10 km from Szeged, next to Road E5. From M5: at exit nr. 173 towards Rószke, at roundabout towards Szeged, at Forró restaurant turn left. From Mórahalom: towards Rószke until motorway exit, at roundabout towards Szeged, at Forró restaurant turn left.

From Szeged: towards Rószke, turn right at Rószke sign.

**Anfahrt:** 10 km von Szeged an Landstraße E5. Von Autobahn M5: Ausfahrt 173 Richtung Rószke, beim Kreisverkehr Richtung Szeged, am Forró Restaurant links abbiegen.

Von Mórahalom: Richtung Rószke bis zur Autobahnausfahrt, beim Kreisverkehr Richtung Szeged, am Forró Restaurant links abbiegen.

Von Szeged: Richtung Rószke, an der Kreuzung nach Rószke rechts abbiegen.



**Elérhetőség / Contact / Kontakt:**

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Üzem nyitvatartása: hétköznap 07.00-15.00  
Információ, rendelés, ajánlatkérés:  
Tel/fax: + 36-62-272-788;  
paprikamolnar@roszkenet.hu

A Múzeum ELŐZETES BEJELENTKEZÉSSEL látogatható.  
Bejelentkezés, ajánlatkérés: +36-30-371-8044,  
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Information, request for offer or reservation  
for visiting the museum: paprikamolnar@roszkenet.hu or  
call +36-30-371-8044

Informationen, Anfrage für den Museumsbesuch:  
paprikamolnar@roszkenet.hu oder  
per Telefon +36-30-371-8044



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## Product list, 2017

Product name
Szegedi paprika 100 g / bag, sweet or hot > 140 ASTA Protected denomination of origin
Hungarian sweet paprika powder, 140 ASTA
Hungarian sweet paprika powder, 120 ASTA
Hungarian sweet paprika powder, 100 ASTA
Hungarian hot paprika powder, 120 ASTA (Capsaicin content >500 mg/kg)