



# PRODUCT CATALOGUE

[www.temar.pl](http://www.temar.pl) | [www.swiat-serow.pl](http://www.swiat-serow.pl)





## ABOUT THE COMPANY

At Temar, we specialise in importing a range of dairy products from almost all countries in the European Union. Our specialists select for you recognised varieties of hard, blue, soft and fresh cheeses and then distribute them to Polish shops.

For more than 30 years, Temar has enjoyed a reputation and appreciation among consumers, with cheese-making knowledge passed down from generation to generation. Expanding our business, we have built a production line for cheese packaging, delivering ready-cut and packaged cheeses to customers in the form of Fresh Packs. This pioneering solution has brought Polish consumers even closer to European flavours!

A wide selection of cheeses from all over Europe!



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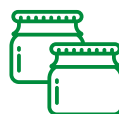
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# BLUE CHEESES

The tradition of making cheeses with blue mould overgrowth began in caves and barns, where moisture and heat caused the noble mould to grow into the crevices of the fresh curd. Now that blue cheeses have gained worldwide recognition, France and Italy are the biggest producers of this species.

In taste, they are distinguished by their spiciness, they are much saltier than others, and the unique interior is formed by a blue mosaic. The aroma of blue cheeses is very strong and cannot be mistaken for any other. Blue cheeses are a must on the cheeseboard, enriching salads, best paired with nuts and a honey dressing. They go perfectly with hot dishes such as pasta, soups or sauces for meat.



**BLEU GOURMAGE**  
block



France



Cow milk

[ weight code ]



1,9 kg



2 pcs.



24 days



France



Sheep milk

## ROQUEFORT PAPILLON RED LABEL portion

100 g

12 pcs.

64 days



3 177890 001008



France



Sheep milk

## ROQUEFORT PAPILLON BLACK LABEL wheel 1/2

1,35 kg

2 pcs.

64 days

[ weight code ]



France



Cow milk

## FOURME D'AMBERT portion

150 g

12 pcs.

45 days



3 123932 502842



France



Cow milk

## FOURME D'AMBERT loaf

2,2 kg

2 pcs.

45 days



3 492840 808224



Denmark



Cow milk

## DANISH BLUE CHEESE portion

100 g

10 pcs.

157 days



5 903111 645137



Denmark



Cow milk

## DANISH BLUE CHEESE wheel

1,5 kg

2 pcs.

157 days



2 389361 700001



France



Cow milk

## BLEU D'Auvergne portion

125 g

12 pcs.

45 days



3 123932 502828



France



Cow milk

## BLEU D'Auvergne wheel 1/2

1,25 kg

4 pcs.

28 days



3 492840 808231







# SOFT CHEESES

This unique type of cheese has a distinctive white growth and the interior conceals a velvety creamy texture. The white mould coat protects the cheese from drying out and accelerates the ripening process. Taste and colour of the inside of the cheese varies depending on the milk used, for example in some goat's cheese you can taste almonds and even marzipan.

However, the form of the cheese is always the same, the cheesemakers form the discs. The best-known examples of cheeses with lichen are French Camembert and Brie. You can also taste this type of cheese with additives such as pepper, truffles or nuts. Cheeses with lichen are best when served at room temperature.



## CAMEMBERT ROYAL



France



Cow milk



250 g



5 pcs.



21 days



France



Cow milk

## CAMEMBERT ROYAL



125 g



8 pcs.



21 days



3 250550 019251



France



Cow milk

## CAMEMBERT ERIVAL



250 g



12 pcs.



21 days



3 250552 211356



France



Cow milk

## BRIE ERMITAGE mini wheel



500 g



6 pcs.



21 days



3 250552 511500



France



Cow milk

## CAMEMBERT BONS MAYENNAIS



250 g



12 pcs.



30 days



3 275240 312016



France



Cow milk

## BRIE ERMITAGE wheel



1 kg



2 pcs.



21 days



3 250552 521158



France



Cow milk

## BRIE ERMITAGE wheel



3 kg



1 pcs.



21 days



3 250552 531898





France



Cow milk

## BRIE LA BRIQUE block

1,1 kg

2 pcs.

24 days



3 492840 804752



France



Cow milk

## CANTOREL GEANT wheel

2,2 kg

2 pcs.

21 days



3 153400 958802



Italy



Goat milk

## ALTA LANGA BOCCONCINO CHEESE

76 g

9 or 18 pcs.

20 days



France



Cow milk

## LE ROUSSOT portion

220 g

6 pcs.

13 days



3 250554 904010



Italy



Cow milk



Sheep milk

## ALTA LANGA LANGHERINO CHEESE

76 g

18 pcs.

20 days



Spain



Goat milk

## MEELANIA GOAT CHEESE log

180 g

15 pcs.

22 days



5 906295 340539



Netherlands



Goat milk

## MEELANIA GOAT CHEESE log

1 kg

1 pcs.

22 days



5 903111 645724





# MY MEETHOD FOR TASTY HEALTH!



## EXCEPTIONAL MILD GOAT'S CHEESE

EASILY DIGESTIBLE, WITH HIGH PROTEIN CONTENT, RICH IN CALCIUM,  
WITHOUT PRESERVATIVES OR ARTIFICIAL COLOURINGS.



[WWW.MEELANIA.PL](http://WWW.MEELANIA.PL)



[KOZA\\_MEELANIA](https://www.instagram.com/koza_meelania)



[KOZA\\_MEELANIA](https://www.facebook.com/koza_meelania)



Netherlands



Goat milk

### MEELANIA GOAT CHEESE wheel



4,5 kg



1 pcs.



90 days



[ weight code ]



Netherlands



Goat milk

### MEELANIA GOAT CHEESE portion



200 g



10 pcs.



45 days



5 903111 645014



Netherlands



Goat milk

### MEELANIA GOAT CHEESE slices



100 g



12 pcs.



45 days



5 903111 645007

# SEMI-HARD AND HARD CHEESES

Semi-hard and hard cheeses can be made from cow's, sheep's and goat's milk, and you will also find mixed cheeses. Their flavour is influenced by the type of milk and the maturation time - the older the cheese, the more pronounced the flavour becomes. The texture also changes, as the salt crystallises over time. Some of the most popular semi-hard cheeses are Dutch Gouda, Chevrette or British Cheddar. When it comes to hard cheeses, Italy's Grana Padano and Parmigiano Reggiano lead the way. Hard and semi-hard cheeses are an excellent accompaniment to nuts and selected fruits, such as grapes or pears.



**CHEDDAR MILD WHITE**  
block



**CHEDDAR MILD RED**  
block



**CHEDDAR MATURE WHITE**  
block



Ireland



Cow milk



2,5 kg



2 pcs.



60 days

[ weight code ]



Ireland



Cow milk

### CHEDDAR MILD WHITE portion



200 g



10 pcs.



45 days



5 904323 177140



Ireland



Cow milk

### CHEDDAR MILD RED portion



200 g



10 pcs.



45 days



5 904323 177157



Ireland



Cow milk

### CHEDDAR MATURE WHITE portion



200 g



10 pcs.



45 days



5 904323 177164



Ireland



Cow milk

### CHEDDAR MILD WHITE slices



100 g



10 pcs.



45 days



5 903111 645878



Ireland



Cow milk

### CHEDDAR MILD RED slices



100 g



10 pcs.



45 days



5 903111 645885



Ireland



Cow milk

### CHEDDAR MATURE WHITE slices



160 g



8 pcs.



38 days



5 906295 340775



Ireland



Cow milk

### CHEDDAR MATURE WHITE grated



150 g



16 pcs.



28 days



5 906295 340737



Ireland



Cow milk

### CHEDDAR MATURE WHITE grated



2,5 kg



4 pcs.



28 days



5 906295 340713







# Cheddar

The history of one of the world's most popular cheeses goes all the way back to the 12th century. The name Cheddar comes from the village of Cheddar in England. Over the course of one hundred and fifty years, the cheese, once a regional speciality, has become one of the most widely produced dairy products in the world. It has a yellow-orange colour, with a sharp, slightly acidic and nutty flavour. It is one of the most popular cheeses for hot dishes or bread. However, true connoisseurs prefer to taste it cold - as an accompaniment with wine and fruit.



Great Britain



Cow milk

## CHEDDAR BLACK BOMBER portion

200 g

6 pcs.

75 days



5 060011 707577



Great Britain



Cow milk

## CHEDDAR GREEN THUNDER portion

200 g

6 pcs.

75 days



5 060011 707997



Great Britain



Cow milk

## CHEDDAR BEECHWOOD portion

200 g

6 pcs.

75 days



5 060011 708000



Great Britain



Cow milk

## RED STORM VINTAGE RED LEICESTER

200 g

6 pcs.

75 days



5 060011 707980



## GOUDA HOLLAND FARMER wheel

4,5 kg

1 pcs.

90 days



## PROVOLONE DOLCE portion

200 g

10 pcs.

82 days



## MAASDAM DUTCH wheel

12 kg

1 pcs.

60 days

[ weight code ]



## GREEN PESTO wheel 1/2

2,2 kg

2 pcs.

25 days

[ weight code ]



## GREEN PESTO wheel

4,5 kg

1 pcs.

40 days

[ weight code ]





## MAASDAM HOLLAND FARMER wheel

13 kg

1 pcs.

120 days



## MORBIER CHEESE WITH ASH wheel 1/2

3,2 kg

2 pcs.

19 days



[ weight code ]



## CHEVRE & BREBIS wheel

4,5 kg

2 pcs.

62 days



## ROY BERGER PUR BREBIS wheel

4,5 kg

2 pcs.

62 days



## CHEVRETTE „FRICO” block

15 kg

1 pcs.

90 days



## PEPERONCINO block

4 kg

4 pcs.

70 days



[ weight code ]





## SEMI-CHARD CHEESE WITH WASABI

wheel



Netherlands



Cow milk

[ weight code ]



4,5 kg



1 pcs.



70 days



## SEMI-CHARD CHEESE WITH PEPPER

wheel



Netherlands



Cow milk

[ weight code ]



4,5 kg



1 pcs.



70 days



## SEMI-CHARD CHEESE WITH WALNUTS

wheel



Netherlands



Cow milk

[ weight code ]



4,5 kg



1 pcs.



70 days

### OTHER POSSIBLE FLAVOURINGS:



with fenugreek



with chilli



with olives  
and tomatoes



with lavender



## GOAT'S CHEESE WITH ITALIAN HERBS

wheel



Netherlands



Goat milk

[ weight code ]



4,5 kg



1 pcs.



70 days

### OTHER POSSIBLE FLAVOURINGS:



with coriander  
and fenugreek



with chilli



with olives  
and tomatoes



# Manchego UNIQUE SPANISH FLAVOUR

Manchego cheese is one of Spain's most popular cheeses. It has a salty taste and pleasant aroma of the flesh, evolves according to the length of ripening from delicate and fresh to intense. It tastes great on its own, but also complements and enhances the flavour of other products, such as serrano ham, dried fruit or tomatoes. It goes well with salads as well as sandwiches, meat or fish.



## MANCHEGO portion



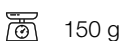
Spain



Sheep milk



8 427298 004282



150 g



12 pcs.



150 days



## MANCHEGO wheel 1/2



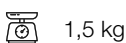
Spain



Sheep milk



8 427298 004442



1,5 kg



4 pcs.



150 days



## MANCHEGO wheel



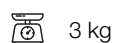
Spain



Sheep milk



8 427298 001502



3 kg



2 pcs.



190 days



# PROTECTED DESIGNATION OF ORIGIN

The Protected Designation of Origin (PDO) is a European mark awarded to regional products of exceptional quality, with a name referring to the place where they are produced and emphasising their link to that place.



## MANCHEGO portion

150 g

12 pcs.

150 days



## MANCHEGO wheel 1/2

1,5 kg

4 pcs.

150 days



## MANCHEGO wheel

3 kg

2 szt.

190 dni

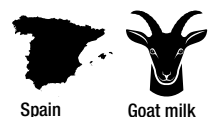


## SER HISZPAŃSKI KROWIO-OWCZY krąg

3 kg

2 pcs.

140 days



## GOAT CHEESE QUESO DE CABRA portion

150 g

12 pcs.

150 days



## GOAT CHEESE QUESO DE CABRA wheel

3 kg

2 pcs.

190 days

[ weight code ]







Spain



Goat milk

## GOAT CHEESE QUESO DE CABRA portion



150 g



12 pcs.



150 days



8 437007 488678



Spain



Goat milk

## GOAT CHEESE QUESO DE CABRA wheel



3 kg



2 pcs.



190 days



8 437007 488166



Spain



Sheep milk



Goat milk



Cow milk

## IBERICO portion



150 g



12 pcs.



150 days



8 437007 488661



Spain



Sheep milk



Goat milk



Cow milk

## IBERICO wheel



3 kg



2 pcs.



190 days



8 437007 488135



Spain



Sheep milk



Goat milk



Cow milk

## IBERICO portion



150 g



12 pcs.



150 days



8 427298 004329



Spain



Sheep milk



Goat milk



Cow milk

## IBERICO wheel



3 kg



2 pcs.



190 days



8 427298 005814



France



Cow milk

## EMMENTALER ERMITAGE block



2,5 kg



4 pcs.



52 days



[ weight code ]



Netherlands



Cow milk

## EMMENTAL block



15 kg



1 pcs.



90 days



[ weight code ]



Switzerland



Cow milk

## SWISS EMMENTALER block



3,5 kg



2 pcs.



82 days



[ weight code ]



France



Cow milk

## GRUYERE ENTREMONT portion



200 g



15 pcs.



50 days



3 123930 657025



France



Cow milk

## GRUYERE ENTREMONT wheel 1/12



3,5 kg



4 pcs.



65 days



[ weight code ]



Switzerland



Cow milk

## SWISS GRUYERE block



2 kg



6 pcs.

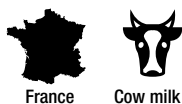


82 days



[ weight code ]

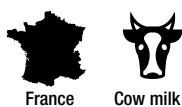
## COMTE portion



150 g | 20 pcs. | 24 days



## COMTE wheel 1/4

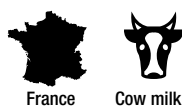


[ weight code ]

10 kg | 1 pcs. | 19 days



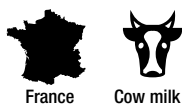
## JURAFLORE COMTE portion



200 g | 12 pcs. | 40 days



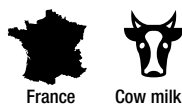
## RACLETTE wheel



7 kg | 1 pcs. | 18 days



## RACLETTE slices



200 g | 8 pcs. | 22 days



## GRANA PADANO portion



100 g | 18 pcs. | 70 days



## GRANA PADANO portion



200 g | 10 pcs. | 80 days



## GRANA PADANO wheel 1/32



1 kg | 1 pcs. | 75 days



## GRANA PADANO wheel 1/8



2 kg | 1 pcs. | 75 days





## GRANA PADANO

grated



Italy



Cow milk



8 002226 000347



100 g



25 pcs.



33 days



## ITALIAN CHEESE

grated



Italy



Cow milk



8 002226 000439



100 g



25 pcs.



37 days



## PARMIGIANO REGGIANO

grated



Italy



Cow milk



8 002226 003362



100 g



20 pcs.



33 days



## GRATINO

grated



Italy



Cow milk



5 900001 447598



40 g



25 pcs.



210 days



## PARMIGIANO REGGIANO

portion



Italy



Cow milk



5 903111 645809



100 g



18 pcs.



75 days



## MICHELANGELO PARMIGIANO REGGIANO

portion



Italy



Cow milk



5 420024 212008



200 g



12 pcs.



60 days



## PARMIGIANO REGGIANO - 14 MONTHS

portion



Italy



Cow milk



8 002226 006400



200 g



20 pcs.



75 days



## PARMIGIANO REGGIANO

portion



Italy



Cow milk



8 002226 007391



200 g



20 pcs.



80 days



## PARMIGIANO REGGIANO

wheel 1/8



Italy



Cow milk

[ weight code ]



1 kg



1 pcs.



75 days



## PECORINO ROMANO MICHELANGELO

portion



Italy



Sheep milk



5 420024 151208



200 g



28 pcs.



120 days





Lithuania



Cow milk

**GRAND FORMAGGIO ROKISKIO**  
portion

150 g

12 pcs.

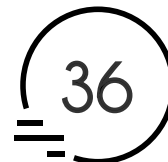
80 days

**AVAILABLE MATURATION:**

12 months



24 months



36 months



Lithuania



Cow milk

**GRAND FORMAGGIO ROKISKIO**  
portion

1,65 kg

2 pcs.

75 days



Lithuania



Cow milk

**GRAND FORMAGGIO ROKISKIO**  
grated

1 kg

10 pcs.

30 days



Lithuania



Cow milk

**GRAND FORMAGGIO ROKISKIO**  
flakes

1 kg

8 pcs.

30 days



Italy



Cow milk

**TRENTIN GRAN BON**  
portion

125 g

15 pcs.

75 days



Slovakia



Sheep milk

**VŘŠOK SHEEP CHEESE**  
portion

150 g

8 pcs.

60 days



Slovakia



Goat milk

**VŘŠOK GOAT CHEESE**  
portion

150 g

8 pcs.

60 days





# FRESH CHEESES

Fresh cheeses are made from milk acidified with lactic bacteria, sometimes with a small addition of rennet. This category includes all unripened cheeses and are for the most part produced from pasteurised cow's milk.

The most popular cheeses in this category are: mozzarella, mascarpone, ricotta and feta. Fresh cheeses are an ideal addition to the daily diet of those looking for new flavours, and are a great culinary additive, e.g. to salads.



**FETA PDO**  
vacuum



Greece



Sheep milk  
Goat milk



100 g



24 szt.



120 dni



150 g



16 szt.



120 dni



200 g



12 szt.



120 dni



5 202425 000572



5 202425 000107



5 202425 000022



## FETA GREEK PDO

cubes in brine



150 g | 12 pcs. | 120 days

## FETA GREEK PDO



2 kg | 2 pcs. | 120 days

## MANOURI PDO

loaf



[ weight code ]

2 kg | 4 pcs. | 120 days

## FETA GREEK PDO

can



4 kg | 1 pcs. | 120 days

## MANOURI PDO

portion



200 g | 12 pcs. | 120 days

## BALKAN CHEESE

goat's milk cheese



150 g | 12 pcs. | 112 days

## CHEVRE & BREBIS

wheel



150 g | 12 pcs. | 112 days

## BALKAN CHEESE

cow's milk cheese



150 g | 12 pcs. | 112 days

## DELAKTIS

salad addition with vegetable fat



200 g | 24 pcs. | 135 days

## DELAKTIS

salad addition with vegetable fat



500 g | 12 pcs. | 135 days

## RICOTTA



250 g



6 pcs.

20 days

## RICOTTA 6%



1,5 kg



2 pcs.

17 days

## RICOTTA



[ weight code ]

3,8 kg



2 pcs.

70 days

## BRYNDZA



125 g



12 pcs.

11 days

## BRYNDZA



1 kg



5 pcs.

19 days

## BRYNDZA



2 kg



1 pcs.

19 days

## MASCARPONE E'PIU



250 g



12 pcs.

40 days

## MASCARPONE E'PIU



500 g



6 pcs.

40 days

## MASCARPONE E'PIU



2 kg



4 pcs.

40 days

## PANEER



160 g



12 pcs.

24 days

## MOZZARELLA

in brine



Germany



Cow milk



5 903111 645298



100 g



20 pcs.



18 days



## MOZZARELLA

in brine



Germany



Cow milk



4 006496 019201



125 g



20 pcs.



18 days



## MOZZARELLA

in brine



Germany



Cow milk



4 006496 021013



250 g



12 pcs.



18 days



## MOZZARELLA MINI

in brine



Germany



Cow milk



4 029010 044305



125 g



14 pcs.



12 days



## MOZZARELLA MINI

in brine



Germany



Cow milk



4 006496 029651



750 g



4 pcs.



12 days



## MOZZARELLA DI BUFALA

in brine



Italy



Buffalo milk



5 420024 119710



125 g



12 pcs.



14 days



## LE CABRIDOUX

goat spreadable



France



Goat milk



3 199240 000646



125 g



10 pcs.



67 days



## BURRATA Michelangelo

in brine



Italy



Cow milk



5 420024 361201



120 g



10 pcs.



8 days



## RONDIN GOAT ROULADE

natural



France



Goat milk



3 369640 016237



1 kg



1 pcs.



45 days



## RONDIN GOAT ROULADE

with ash



France



Goat milk



3 369640 016244



1 kg



1 pcs.



40 days





## **Rondin Goat Roulade** with garlic and herbs



France



Goat milk



3 369640 039830



1 kg



1 pcs.



40 days



## **Rondin Goat Roulade** with tomato and basil



France



Goat milk



3 369640 035627



1 kg



1 pcs.



40 days



### **OTHER POSSIBLE FLAVOURINGS:**



with flowers



z honey



with cranberries

## **Buchette Goat Milk Roll** natural



France



Goat milk



3 369640 030783



100 g



6 pcs.



45 days



## **Buchette Goat Milk Roll** with garlic and herbs



France



Goat milk



3 369640 030806



100 g



6 pcs.



45 days



## **Buchette Goat Milk Roll** with rose petals



France



Goat milk



3 369640 039250



100 g



6 pcs.



45 days



## **Buchette Goat Milk Roll** with rose petals



France



Goat milk



3 369640 038666



100 g



6 pcs.



45 days



### **OTHER POSSIBLE FLAVOURINGS:**



z honey  
and flowers



with truffles



with flax and  
pumpkin seeds



with black pepper,  
orange and lemon



with flowers



with ash



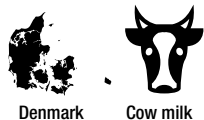
with pepper



with tomato  
and basil



with cranberries



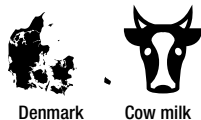
## DANISH WHITE

salad addition with vegetable fat

4 kg

3 pcs.

180 days



## DANISH WHITE

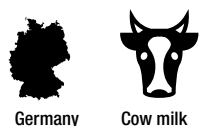
salad addition with vegetable fat

16 kg

1 pcs.

180 days

[kod wagowy]



## SIRTAKIS SALAD CHEESE

cube in oil with seasoning

300 g

6 pcs.

75 days



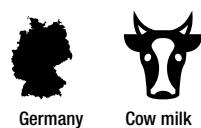
## SIRTAKIS SALAD CHEESE

in brine

1,8 kg

1 pcs.

21 days



## SIRTAKIS SALAD CHEESE

slice

200 g

12 pcs.

47 days



## SIRTAKIS SALAD CHEESE

goat slice

180 g

14 pcs.

45 days



## SIRTAKIS SALAD CHEESE

sheep slice

200 g

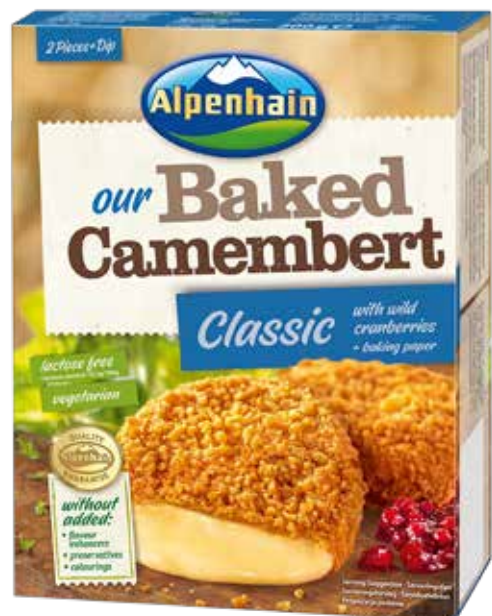
12 pcs.

35 days



# SEASONAL AND OTHER CHEESES

In this category you can find many interesting proposals that are sure to surprise your loved ones. Barbecue cheeses are an excellent menu enrichment during social gatherings.



## BAKED-CAMEMBERT to bake



Germany



Cow milk



4 003751 012052



200 g

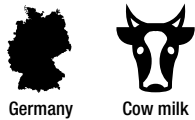


8 pcs.



42 days





### BAKED-CAMEMBERT MINI to bake

200 g

8 pcs.

21 days



### HALLOUMI ALAMBRA block

850 g

6 pcs.

130 days



### HALLOUMI ALAMBRA BURGER SLICED (4x50)

200 g

10 pcs.

110 days

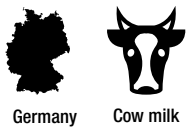


### HALLOUMI ALAMBRA portion

200 g

12 pcs.

160 days

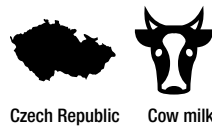


### HARZER RINGS

200 g

10 pcs.

18 days



### OLOMOUC CHEESE garlands

125 g

12 pcs.

15 days



### FONDUE ORIGINAL

400 g

12 pcs.

180 days



## Fondue

Fondue is a dish made of hot cheese and white wine. The fondue comes from Swiss cuisine, but is also very popular in France and Italy. Fondue is usually eaten in a larger group, directly from a pot (called caquelon) by dipping bread or vegetables stuffed on a fork into the mass.



**SIRTAKIS CHEESE FOR  
BARBECUE OR FRYING PAN  
with herbs**



**HALLOUMI CHEESE  
portion**



2 x 100 g

12 pcs.

76 days

225 g

10 pcs.

105 days



**SIRTAKIS CHEESE FOR  
BARBECUE OR FRYING PAN  
natural, with herbs, with chilli**



100 g

12 pcs.

90 days



# DESSERTS / YOGHURTS



## YOGHURT GREEK STYLE



Poland



Cow milk



5 906295 340119



180 g



12 pcs.



30 days

Natural yoghurt based on an original Greek recipe with 10% fat and a light version with 3% fat. Greek Style yoghurt is characterised by its creamy, thick texture. It is a substitute for cream, an ideal addition to salads, sauces and desserts. Greek Style Yoghurt contains only natural ingredients such as milk and cream and live yoghurt bacteria cultures.





## YOGHURT GREEK STYLE (LIGHT)

180 g

12 pcs.

21 days



## YOGHURT GREEK STYLE

340 g

12 pcs.

30 days



## YOGHURT GREEK STYLE (LIGHT)

340 g

12 pcs.

21 days



## YOGHURT GREEK STYLE

1 kg

6 pcs.

26 days



## YOGHURT GOAT-SHEEP MILK

Glass packaging  
3,0% fat

 Slovakia		145 g
		12 pcs.
		8 days



### OTHER POSSIBLE FLAVOURINGS:



apricot



with hazelnuts



vanilla



natural



berry



blueberry



raspberry



## YOGHURT GOAT-SHEEP MILK

Glass packaging  
5,5% fat

 Slovakia		145 g
		12 pcs.
		8 days



### OTHER POSSIBLE FLAVOURINGS:



natural



berries



raspberry



strawberry



chocolate



vanilla



with honey  
and muesli



blueberry



peach-morel



chocolate  
with hazelnuts



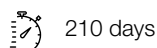
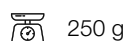




# ANTIPASTI / OLIVES

Italian specialities that are served before the main course. They kick off a feast that can last until dawn. The variety of flavours, colours and aromas depends only on your imagination. Traditionally, there will be cheeses and Italian cured meats, pickled vegetables, mushrooms, fruit, olives.

**OLIVES | PEPPERSWEET | PEPPERONI | PATISON**  
stuffed with fresh cheese





**CHERRY PEPPERS**  
stuffed with fresh cheese



**GREEN PEPPER**  
stuffed with fresh cheese



**GREEN OLIVES**  
stuffed with fresh cheese



**AVAILABLE WEIGHT OPTIONS:**



5 pcs.



18 days



2 pcs.



20 days



4 pcs.



11 days



# UHT CREAM / MILK / DAIRY DRINKS

Milk, as well as dairy drinks, are full of natural nutrients and also contain a perfectly balanced ratio of carbohydrates to protein, as well as calcium, phosphorus and vitamin D in their composition. The much-loved white drink is low in sodium, but most importantly, it is an incomparable source of potassium, which helps to maintain normal blood pressure and keep your heart healthy.



Belgium

## CESSIBON WHIPPED CREAM



250 g



12 pcs.



90 days



8 711900 023946



Belgium

## CESSIBON WHIPPED CREAM



250 g



12 pcs.



105 days



8 711900 023502







Belgium

## CESSIBON coffee creamer



20 x 7,3 ml



12 pcs.



41 days



8 712800 036654



Germany

## AYRAN turkish drink



250 ml



20 pcs.



14 days



4 074800 003406



Germany

## AYRAN turkish drink with mint



230 ml



20 pcs.



32 days



4 040900 131110





# BIO PRODUCTS

Organic farmers and food producers are guided by 4 principles: healthiness, ecology, equity and care. This means that they prioritise the enhancement of biodiversity and soil fertility, behaviour that promotes animal welfare and the production of products of high biological quality. BIO food is not subjected to any treatment that would result in the destruction of vitamins and minerals. It is also not subjected to any process that would change the chemical composition, appearance or properties of the product. In organic processing, strict rules apply, limiting the use of food additives. The absence of added artificial fertilisers and pesticide residues in BIO food contributes to reducing the risk of contracting diseases of civilisation.



## BIO CREAMY YOGHURT PEACH-MARACUYA 3,8%



Germany



Cow milk



4 104060 011399



500 g



6 pcs.



15 days



## BIO YOUGHURTS ANDECHSER IN JAR

natural Demeter 3,8% | raspberry-elder 3,8% | strawberry 3,8% | blackberry 3,8%  
 Latte Macchiato 3,8% | mango-vanilla 3,8% | vanilla 3,8% | straciatella 7,5%



Germany



500 g



6 pcs.



10 days



4 104060 011245



4 104060 024726



4 104060 011184



4 104060 011030



4 104060 000041



4 104060 000058



4 104060 028250



4 104060 011863



## BIO YOUGHURTS ANDECHSER

natural 0,1% | natural 3,8% | coffee 3,8% | raspberry 3,8%  
mango 3,8% | cherry 3,8% | vanilla 3,8%



150 g



10 pcs.



14 days



Germany

### BIO CREAMY YOUGHURT STRACCIATELLA 3,8%



150 g



10 pcs.



14 days



Germany

### BIO CREAMY YOUGHURT STRACCIATELLA 10%



150 g



6 pcs.



14 days



Germany

### BIO YOUGHURT GREEK STYLE 0,2%



400 g



6 pcs.



14 days



Germany

### BIO YOUGHURT GREEK STYLE 10%



200 g



6 pcs.



13 days







## BIO DRINKING YOGHURT RASPBERRY LASSI 3,5%

250 g

6 pcs

14 days



## BIO GOAT YOUGHURT 3,5%

125 g

10 pcs.

17 days



## BIO DRINKING YOGHURT MANGO LASSI 3,5%

250 g

10 pcs.

14 days



## BIO PUDDING CHOCOLATE 10%

150 g

10 pcs.

24 days



## BIO KEFIR 1,5%

500 g

6 pcs.

14 days



## BIO PUDDING VANILLA 10%

150 g

10 pcs.

15 days



## BIO KEFIR 1,5% LEMON

330 g

6 pcs.

14 days



## BIO GOAT MILK 3,0%

1 l

12 pcs.

30 days





Austria

## BIO GOAT MILK I LOVE MY GOAT 3%

750 ml

6 pcs.

70 days



Germany

## BIO CAPPUCCINO DEMETER 3,8%

230 ml

10 pcs.

13 days



Germany

## BIO ALPINE CHEESE SLICES 50%

150 g

10 pcs.

14 days



Germany

## BIO BERGBLUMENKÄSE CHEESE SLICES 50%

150 g

10 pcs.

14 days



Germany

## BIO CAMEMBERT GOAT CHEESE 55%

100 g

5 pcs.

10 days



Germany

## BIO GOAT CHEESE SLICES 48%

100 g

10 pcs.

15 days



Germany

## BIO COTTAGE CHEESE WITH GRAINS NATURAL

200 g

6 pcs.

14 days



Greece

## BIO GREEK FETA

200 g

12 pcs.

120 days





# KLARMA



**WITHOUT  
PRESERVATIVES**



**WITHOUT  
PRESERVATIVES**



**WITHOUT  
PRESERVATIVES**



**BIO-CERTIFIED  
INGREDIENTS**



Latvia




Cow milk

## KLARMA BIO CHEESE GOUDA

The milky, mild notes make Gouda one of the most popular cheeses around the world. By choosing Gouda BIO brand Klarma brand, you can enjoy this flavour in the knowledge that the cow's milk used in its production is sourced to the highest standards.

 125 g

 12 pcs.

 70 days




Latvia




Cow milk

## KLARMA BIO CHEESE TILSIT

The intense flavour and aroma, the characteristic finely perforated texture of Tilsit cheese, known in Poland as tyłżycki, cannot be mistaken for any other with any other. The BIO version is a product that you can buy without. The BIO version is a product you can buy without remorse, as the milk used in its production comes from happy cows.

 125 g

 12 pcs.

 70 days




Latvia




Cow milk

## KLARMA BIO CHEESE MAASDAM

Golden colour, multitude of holes, intense, slightly nutty flavour Maasdam is the true king of cheeses. In its BIO version of the Klarma brand it combines flavour and attention to the highest ecological standards.

 125 g

 12 pcs.

 58 days




Latvia





Cow milk

## KLARMA BIO CHEESE CHEDDAR

Intense yellow colour, crumbly texture and intensely cheesy, universally acclaimed taste - Cheddar is a cheese you cannot not to love! The BIO variant produced by Klarma, apart from its aroma is also distinguished by the organic origin of the ingredients.

 125 g

 12 pcs.

 70 days







**VEGANATION**

PLANT REVOLUTION  
FOR THE **WORLD**

*Don't cut.  
Just hug!*

**NEW!**

**SOON ON SALE!**



Hungary

**VEGANATION  
VEGAN MASCARPONE  
FLAVOURE CREAM**



1 kg



6 pcs.



35 days



5 904323 177171



Greece

## VEGANATION VEGAN SLICES GOUDA

125 g

12 pcs.

70 days



Greece

## VEGANATION VEGAN SLICES SMOKED GOUDA

125 g

12 pcs.

70 days



Greece

## VEGANATION VEGAN SLICES CHEDDAR

125 g

12 pcs.

55 days



Greece

## VEGANATION VEGAN SLICES TOMATO&BASIL

125 g

12 pcs.

55 days



Hungary

## VEGANATION VEGAN MASCARPONE FLAVOURE CREAM

250 g

12 pcs.

35 days



Greece

## VEGANATION VEGANAGGIO portion

200 g

15 pcs.

70 days



Greece

## VEGANATION VEGAN SALAD PRODUCT portion

150 g

12 pcs.

100 days



Greece

## VEGANATION VEGAN SALAD PRODUCT cubes in brine

3,5 kg

1 pcs.

210 days





# NEW!

## SOON ON SALE!

### vegan spread

SPREADABLE | CREAMY NATURAL | CREAMY WITH HERBS



#### VEGAN CREAMY NATURAL



Germany

150 g

6 pcs.

31 days



5 904323 177027

#### VEGAN SPREADABLE



Germany

150 g

6 pcs.

25 days



5 904323 177010

#### VEGAN CREAMY WITH HERBS



Germany

150 g

6 pcs.

31 days



5 904323 177034

# NEW!

## SOON ON SALE!

### Vegan Mozzarella Shreds & Vegan Grill Block



Greece

#### VEGANATION VEGAN MOZZARELLA SHREDS portion

150 g

6 pcs.

80 days



5 904323 177065



Hungary

#### VEGANATION VEGAN GRILL BLOCK portion

220 g

16 pcs.

21 days



5 904323 177096



# PRODUCT OF PLANT ORIGIN



Plant-based products are ideal for those looking for an alternative to traditional cow's milk. These products are a source of potassium, iron, calcium, magnesium and fibre, as well as B vitamins. The delicate flavours of plant-based drinks are a great way to start the day. Just add them to your cereal, smoothie or top up your morning Bavarian tea. You can find plant-based drinks in a variety of ranges: Barista - ideal for frothing coffee foam, No Added Sugar, and BIO.



Austria

**HAPPY SOYA**  
soya drink UHT  
natural with calcium

1 l

10 pcs.

120 days



9 020200 002100



Austria

**HAPPY ALMOND**  
almond drink UHT

1 l

10 pcs.

90 days



9 020200 017708



Austria

**HAPPY RICE**  
rice drink UHT  
with calcium

1 l

10 pcs.

120 days



9 020200 014684



Austria

**HAPPY RICE COCONUT**  
rice-coconut drink with calcium

1 l

10 pcs.

60 days



9 020200 019511



Austria

**HAPPY OAT BARISTA**  
oat drink

1 l

10 pcs.

120 days







# KNOWN CHEESES

in small  
portions



reduced product  
losses due  
to extended  
shelf life



clear and readable  
label



cheeses from  
all over Europe



## ADVANTAGES FOR YOUR COMPANY



**Save time** - the cheeses are ready for direct sale in the traditional counter in display boxes



**Attractive appearance** of weight counters



**Reduction of product losses** thanks to the extended shelf life



**Ensuring longer freshness** and product quality



**Matching collective packaging** for the number and rotation orders

## ADVANTAGES FOR THE CONSUMER



**Guarantee of freshness** through airtight packaging



**Clear display** makes cheese selection easier



**Access to a wide range** of cheeses from all over Europe



**Ability to independently choose** the appropriate portion



**Reduction of shopping time** at the cheeses counter, thanks to immediate availability, convenient and small portions

## READABLE LABEL

A readable label enables consumers to increase their awareness of European cheeses:

- provides consumers with all the necessary information needed to recognize the product,
- labels, although adapted to the country of origin, etc., still follow the same design, which allows the consumer to easily compare products.



## CATEGORIES OF CHEESES:

- blue cheeses
- fresh cheeses
- soft cheeses with mould growth
- hard and semi-hard cheeses





# CREATE YOUR OWN CHEESE BOARD COMPOSITION

As a European cheese distributor with over 30 years of experience and with **over 400 indices in over 30 European countries** in its portfolio, we want to be part of raising the awareness of cheese diversity. That's why we offer the ability to compose your own concept with any cheese of your choice.

## Cheese Board Display - 1 kg & 4 kg





## GERMAN CHEESE BOARD

Traditional German cuisine is based on ingredients similar to traditional Polish cuisine. Meat dishes are typical, and the most popular side dishes are potatoes and pickled vegetables. Two flavors are very often combined in this cuisine: sweet and sour. The board of German cheeses includes mainly soft cheeses and blue cheeses.

- CAMBOZOLA CLASSIC
- CAMBOZOLA WITH GARLIC



## MEDITERRANEAN CHEESE BOARD

Mediterranean cuisine is considered the healthiest in the world. Dishes prepared on the basis of these products are light, low-calorie and healthy. The dishes are dominated by fish, seafood, fresh vegetables and fruit. Nevertheless, herbs, cheeses and olive oil are an integral part of every dish.

- RICOTTA SALATA
- PECORINO WITH CHILLI
- MIXED MILK CHEESE - SPANISH
- MANOURI
- SHEEP CHEESE LOG



## EUROPEAN CHEESE BOARD

This proposal is a real starter for people starting their exploration of the European cheese world. Mix of different types of cheese, thanks to which the consumer will be able to taste virtually any type of cheese. The exceptionally simple composition can make everyone fall in love with the taste and at the same time guarantee a dignified start at every party.

- GREEN PESTO
- BRIE
- DORBLU
- MIMOLETTE



## GOAT CHEESE BOARD

Goat products are an alternative to cow's milk products. Goat milk is rich in vitamins, calcium and protein, and in addition it is easily digested and absorbed. Goat cheeses are characterized by a sharp and tart taste. They blend in perfectly with both fruit and honey, as well as herbs and garlic.

- GOAT CHEESE MILD
- GOAT CHEESE WITH HERBS AND GARLIC



## ● Cambozola Classic



COUNTRY  
Germany



MILK  
Cow



150 g



21 days



## ● Cambozola with garlic



COUNTRY  
Germany



MILK  
Cow



150 g



21 days



## ● Cambozola Black



COUNTRY  
Germany



MILK  
Cow



130 g



21 days



## ● Delicious Selection



COUNTRY  
Germany



MILK  
Cow



160 g



28 days



## ● Dorblu



COUNTRY  
Germany



MILK  
Cow



100 g



25 days



## ● Fourme d'Ambert



COUNTRY  
France



MILK  
Cow



110 g



26 days



## ● Gorgonzola Dolce



COUNTRY  
Italy



MILK  
Cow



160 g



18 days



## ● Brie



COUNTRY  
France



MILK  
Cow



200 g



19 days



## ● Cantorel Geant



COUNTRY  
France



MILK  
Cow



130 g



19 days



## ● Rougette



COUNTRY  
Germany



MILK  
Cow



130 g



25 days



## ● Manouri



COUNTRY  
Greece



MILK  
Sheep & Goat



160 g



25 days



## ● Ricotta



COUNTRY  
Italy



MILK  
Sheep



160 g



25 days





## ● Manchego



COUNTRY  
Spain



MILK  
Sheep

100 g  
35 days



## ● Mimolette



COUNTRY  
Netherlands



MILK  
Cow

180 g  
37 days



## ● Emmental



COUNTRY  
Netherlands



MILK  
Cow

180 g  
35 days



## ● Gouda



COUNTRY  
Netherlands



MILK  
Cow

180 g  
35 days



## ● Cheddar White



COUNTRY  
Ireland



MILK  
Cow

170 g  
35 days



## ● Cheddar Red



COUNTRY  
Ireland



MILK  
Cow

170 g  
35 days



## ● Chevrette



COUNTRY  
Netherlands



MILK  
Goat

180 g  
35 days



## ● Roy Berger Pur Brebis



COUNTRY  
France



MILK  
Sheep

140 g  
28 days



## ● Peperoncino z chilli



COUNTRY  
Italy



MILK  
Sheep

80 - 120 g  
25 days



## ● Green Pesto



COUNTRY  
Netherlands



MILK  
Krowie

130 g  
37 days



## ● Red Pesto



COUNTRY  
Netherlands



MILK  
Cow

130 g  
30 days



## ● Maasdam



COUNTRY  
Netherlands



MILK  
Cow

180 g  
30 days



FRESH  
PACK

*Ireland*

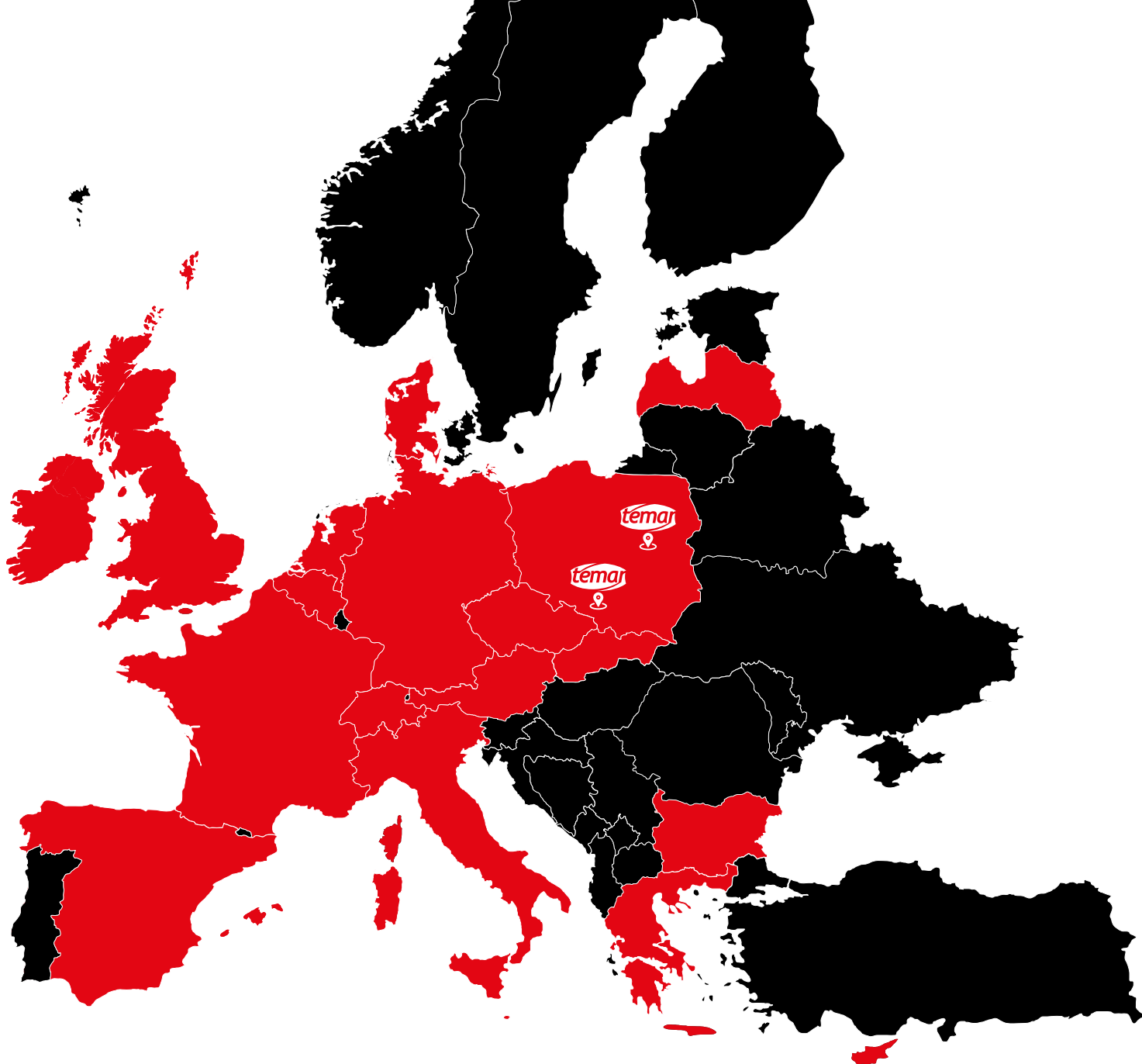
*Germany*

*France*

*Italy*

**TASTE A PIECE  
OF EUROPE!**





## PPH TEMAR

SPÓŁKA Z OGRANICZONĄ ODPOWIEDZIALNOŚCIĄ SPÓŁKA KOMANDYTOWA

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