



Explore the inspiring world of cheese!

Product
catalogue





BLUE MOLD CHEESES

The tradition of making blue-veined cheeses began in caves and barns, where the dampness and heat caused the noble mold to grow into the crevices of the fresh curd. Now that blue mold cheeses have gained worldwide recognition, the biggest producers of this type of cheese are France and Italy. In taste, they stand out; their flavor is distinguished by its spiciness, being much saltier than others, and the unique interior is formed by a blue mosaic. Blue cheese's aroma is very strong and cannot be confused with any other.



Excellent examples of mold cheeses are Italian Gorgonzola, French Roquefort, British Stilton, and German Cambozola. Blue mold cheeses are essential on the cheeseboard, great for salads, combined with nuts and a honey dressing. They pair perfectly with hot dishes such as pasta, soups, or meat sauces.



France



Sheep's milk

ROQUEFORT PAPILLON RED LABEL portion

100 g

12 pcs.

64 days



3 177890 001008



France



Sheep's milk

ROQUEFORT PAPILLON RED LABEL wheel 1/2

1,35 kg

2 pcs.

64 days

[kod wagowy]



France



Cow's milk

FOURME D'AMBERT portion

150 g

12 pcs.

45 days



3 123932 502842



France



Cow's milk

FOURME D'AMBERT loaf

2,2 kg

2 pcs.

45 days



3 492840 808224



Denmark



Cow's milk

DANISH BLUE CHEESE portion

100 g

10 pcs.

157 days



5 903111 645137



Denmark



Cow's milk

DANISH BLUE CHEESE wheel

1,5 kg

2 szt.

157 days



2 389361 700001



France



Cow's milk

BLEU D'AUVERGNE portion

125 g

12 pcs.

45 days



3 123932 502828



France



Cow's milk

BLEU D'AUVERGNE wheel 1/2

1,25 kg

4 pcs.

28 days



3 492840 808231





SOFT CHEESES

with mold growth

This unique type of cheese is distinguished by the mold growth on the top, while the interior creates a velvety creamy texture. Cheeses with mold over time change their flavor profile, becoming more spicy, and the mushroom notes are more pronounced. The mold coating covering the cheese is usually white, as in the case of French Camembert. The flavor and color of the interior vary depending on the milk used; for example, a marzipan aftertaste can be detected in some goat cheeses. Soft cheeses with mold growth can also be found with extras such as black truffles, ash, or pepper.



Cheeses with mold growth taste best when served at room temperature. Fresh baguette, crackers, fruit, and walnuts are ideal accompaniments to this type of cheese. Connoisseurs usually pair soft cheeses with white wines such as Gewürztraminer, Sauvignon Blanc, or Chablis.



France



Cow's milk

CAMEMBERT ROYAL portion

125 g

8 pcs.

21 days



3 250550 019251



France



Cow's milk

CAMEMBERT ROYAL portion

250 g

5 pcs.

21 days



3 250550 015932



France



Cow's milk

CAMEMBERT ERIVAL portion

250 g

12 pcs.

21 days



3 250552 211356



France



Cow's milk

LE MERLEMONT portion

230 g

12 pcs.

30 days



3 324040 218513







France



Cow's milk

BRIE ERMITAGE mini wheel

500 g

6 pcs.

21 ddays



3 250552 511500



France



Cow's milk

BRIE ERMITAGE wheel

1 kg

2 pcs.

21 days



3 250552 521158



France



Cow's milk

BRIE ERMITAGE wheel

3 kg

1 pcs.

21 days



3 250552 531898



France



Cow's milk

BRIE LA BRIQUE block

1,1 kg

2 pcs.

24 days



3 492840 804752



France



Cow's milk

LEFFOND portion

125 g

6 pcs.

21 days



3 272320 012439



France



Cow's milk

LE ROUSSOT portion

220 g

6 pcs.

13 days



3 250554 904010



France



Cow's milk

CANTOREL GEANT wheel

2,2 kg

2 pcs.

21 days



3 153400 958802



MY WAY FOR
TASTY HEALTH!

Meelania

EXCEPTIONALLY MILD GOAT'S MILK CHEESES

HIGH CALCIUM LEVEL AND A HIGH AMOUNT OF OLIGOSACCHARIDES



www.meelania.pl



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



France



Goat's milk

MEELANIA fresh roll

100 g

6 pcs.

45 days



France



Goat's milk

MEELANIA fresh roulade with garlic and herbs

100 g

6 pcs.

45 days



Spain



Goat's milk

MEELANIA roll mold

180 g

15 pcs.

22 days



Netherlands



Goat's milk

MEELANIA roll mold

1 kg

1 pcs.

22 days



5 903111 645724



France



Goat's milk

MEELANIA fresh roll

1 kg

1 pcs.

45 days



SALAD WITH GOAT'S CHEESE MEELANIA

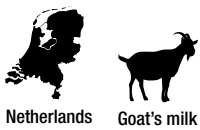
INGREDIENTS:

- 2 medium-sized beetroots, thinly sliced
- 100 g raspberries
- Corn salad
- Meelania goat's cheese in a portion
- 3 teaspoons balsamic vinegar
- 3 teaspoons olive oil
- Pepper and salt to taste
- 1 teaspoon honey
- Handful of almond flakes



Start preparing the salad by combining balsamic vinegar with olive oil and honey. Add salt and pepper to the mixture. Slice the beetroot into thin pieces, arrange them on a flat plate, pour the marinade over them, and refrigerate overnight. This time will allow the beetroot to develop flavor and aroma.

The next day, remove the plate with the beetroot from the fridge. Arrange the washed lamb's lettuce on top of the beetroot. Grate the goat cheese and add it on top of the lettuce. To give our goat cheese salad even more interesting flavors, add raspberries. Pour over the marinade and sprinkle with roasted almond flakes before serving. Enjoy!



MEELANIA portion

200 g

10 pcs.

45 days



MEELANIA slices

100 g

12 pcs.

45 days



MEELANIA wheel

4,5 kg

1 pcs.

90 days



MEELANIA wheel with coriander

4,5 kg

1 pcs.

90 days



MEELANIA wheel with herbs

4,5 kg

1 pcs.

90 days





SEMI-HARD AND HARD CHEESES

A very broad category of cheeses, mostly varied in terms of the milk used and the ripening time. Due to the wide availability of milk, cow's cheeses are the largest group, followed by goat, sheep, and buffalo cheeses. The production process also has a strong influence on the taste and quality of the product. All semi-hard and hard renneted cheeses share common production steps. Starting with the preparation of the milk (pasteurization is optional at this time), followed by the addition of coloring agents such as annatto and appropriate strains of bacteria and molds, and then adding rennet to the milk.



This process causes the coagulation of the cheese curd and the formation of curd mass. The growth of bacteria and mechanical processing of the mass lead to the separation of whey. Subsequently, the mass is poured into molds, pressed, and salted. Maturation completes the production process, which can last from several days to even a year. This is a crucial time when the taste and aroma, as well as the consistency of the cheeses, develop.



BEEMSTER MILD wheel 1/4

3 kg

4 pcs.

90 days



BEEMSTER MEDIUM wheel 1/4

3 kg

1 pcs.

90 days



BEEMSTER ROYAAL GRAND CRU wheel 1/4

3 kg

1 pcs.

90 days



BEEMSTER X-O wheel 1/4

2,7 kg

1 pcs.

90 days



BEEMSTER MEDIUM portion

150 g

14 pcs.

180 days



8 712243 091203



BEEMSTER AGED portion

150 g

14 pcs.

180 days



8 712243 091272



BEEMSTER ROYAAL GRAND CRU portion

150 g

14 pcs.

180 days



8 712243 091920



BEEMSTER X-O portion

150 g

14 pcs.

180 days



8 712243 091340



France



Cow's milk

RACLETTE slices

200 g

8 pcs.

22 days



3 250551 818396



France



Cow's milk

RACLETTE wheel

7 kg

1 pcs.

30 days



France



Cow's milk

GRUYERE ENTREMONT portion

200 g

15 pcs.

50 days



3 123930 657025



Switzerland



Cow's milk

GRUYERE SZWAJCARSKI block

2 kg

6 pcs.

82 days



France



Cow's milk

EMMENTALER ERMITAGE block

2,5 kg

4 pcs.

52 days



Switzerland



Cow's milk

EMMENTALER SZWAJCARSKI block

3,5 kg

2 pcs.

82 days



France



Cow's milk

EMMENTAL VIE DE CHATEAU block

3-4 kg

3 pcs.

40 days





Italy



Cow's milk

PROVOLONE DOLCE portion

200 g

10 pcs.

82 days



8 022284 000998



Italy



Cow's milk

PROVOLONE DOLCE slices

1 kg

2 pcs.

90 days



8 022284 000899



Italy



Cow's milk

PROVOLONE PICCANTE loaf

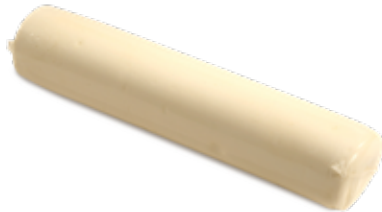
3,7 kg

4 pcs.

90 days



8 022284 000998



Italy



Sheep's milk

PEPERONCINO block

4 kg

4 pcs.

70 days



[kod wagowy]



Italy



Sheep's milk

PECORINO PISTACCHIOTTO portion

150 g

10 pcs.

70 days



8 023139 000965



Italy



Sheep's milk

PECORINO TARTUFO portion

150 g

10 pcs.

70 days



8 023139 000941



France



Cow's milk

MORBIER wheel 1/2

3,2 kg

2 pcs.

19 days



3 492840 837170



France



Sheep's milk
Goat's milk

CHEVRE & BREBIS wheel

4,5 kg

2 pcs.

62 days



3 492840 837170





Netherlands Cow's milk

RED PESTO wheel

4,5 kg

1 pcs.

40 days



Netherlands Cow's milk

RED PESTO wheel 1/2

2,2 kg

2 pcs.

25 days



Netherlands Cow's milk

GREEN PESTO wheel

4,5 kg

1 pcs.

40 days



Netherlands Cow's milk

GREEN PESTO wheel 1/2

2,2 kg

2 pcs.

25 days



Netherlands Cow's milk

BLACK LEMON wheel

4,5 kg

1 pcs.

90 days



Netherlands Cow's milk
Goat's milk

TRICOLORE wheel

4,5 kg

1 pcs.

90 days



Netherlands Cow's milk

SER WASABI wheel

4,5 kg

1 pcs.

90 days

[kod wagowy]



Germany Cow's milk

NIEMIECKI Z ORZECHAMI wheel

2 kg

2 pcs.

90 days





Spain



Sheep's milk

QUESO DE OVEJA wheel

3 kg

2 pcs.

140 days



[kod wagowy]



Spain



Sheep's milk

MANCHEGO portion

150 g

16 pcs.

200 days



8 427298 004282



Spain



Goat's milk

QUESO DE CABRA wheel

3 kg

2 pcs.

120 days



8 427298 000482



Spain



Goat's milk

QUESO DE CABRA portion

150 g

16 pcs.

200 days



8 427298 005067



Spain



Cow's milk
Sheep's milk
Goat's milk

IBERICO wheel

3 kg

2 pcs.

160 days



[kod wagowy]



Spain



Cow's milk
Sheep's milk
Goat's milk

IBERICO portion

150 g

16 pcs.

200 days



8 427298 004329



Spain



Cow's milk
Sheep's milk
Goat's milk

TAPAS CHEESE

180 g

7 pcs.

50 days



8 427298 007764





WENSLEYDALE MANGO AND GINGER wheel 1/2

1,1 kg

2 pcs.

60 days



WENSLEYDALE CRANBERRIES wheel 1/2

1,1 kg

2 pcs.

75 days



WENSLEYDALE ORANGE AND CHOCOLATE wheel 1/2

1,1 kg

2 pcs.

75 days



GOUDA wheel

12 kg

1 pcs.

90 days



MAASDAM wheel

12 kg

1 pcs.

80 days





MIMOLETTE

Dutch semi-hard cheese, which cannot be confused with any other due to its distinctive color. To achieve this, the natural pigment annatto - extracted from the seeds of a small tree, Bixa Orellana - is used. In addition, annatto gives the cheese a nutty flavor and fruity aroma. Mimolette can be used in many ways in the kitchen, as it has a delicate flavor and is especially suitable for baked dishes. It is also recommended to serve this cheese with dark chocolate and seasonal fruits on a cheese board. Mimolette pairs well with red wine, such as Cabernet Sauvignon or Merlot.



MIMOLETTE slices

Netherlands Cow's milk

120 g

12 pcs.

45 days



5 904323 177355



MIMOLETTE block

Netherlands Cow's milk

3 kg

2 pcs.

48 days



MIMOLETTE grated

Netherlands Cow's milk

1 kg

8 pcs.

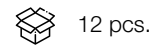
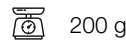
38 days



5 900486 012588



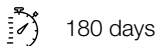
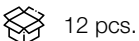
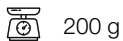
CHEDDAR MILD portion



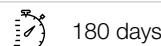
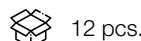
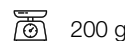
One of the oldest British cheeses, Cheddar gets its name from the village of Cheddar near Somerset. The abundance of nutrient-rich grasses and rugged limestone cliffs played a key role in shaping the distinctive characteristics of Cheddar cheese. Today, Cheddar cheese is one of the most widely produced cheeses in the world. From traditional English varieties to innovative and unique types produced in different regions, Cheddar cheese offers a wide spectrum of flavors, ripening times, and other characteristics. The cheese has a yellow-orange color, a distinct flavor with notes of acidity, and a nutty undertone. Cheddar is irreplaceable in hot dishes and sandwiches. Tasting the cheese cold, as an accompaniment to wine or fruit, allows you to experience the rich and complex flavor of the cheese.



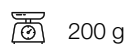
CHEDDAR MATURE portion



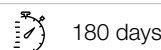
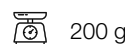
CHEDDAR EXTRA MATURE portion



CHEDDAR VINTAGE RESERVE portion



RED LEICESTER portion



CHEDDAR BLACK BOMBER
portion



CHEDDAR GREEN THUNDER
portion



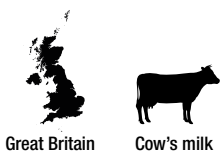
200 g

6 pcs.

75 days

Explore premium cheeses produced in the mountainous Snowdonia region of North Wales. Over the years, they have won many prestigious awards, such as the British Cheese Awards, the Nantwich International Cheese Awards, World Cheese Awards, and the „Super Gold“ at the Mondial du Fromage in France. Black Bomber received 2 stars in the Great Taste Awards in 2023. Snowdonia cheddars also offer surprising flavor variants, such as smoked over beechwood or with roasted garlic and herbs. Each of them is covered with wax, which protects the exquisite interior from drying out and is a hallmark of cheddars from this unique region in the UK.

CHEDDAR ROCK STAR
portion



150 g

6 pcs.

85 days



CHEDDAR PICKLE POWER
portion



200 g

6 pcs.

85 days



CHEDDAR BEECHWOOD
portion



200 g

6 pcs.

75 days



RED STORM VINTAGE RED LEICESTER
portion



200 g

6 pcs.

75 days





Character and taste

IRELAND

in every bite



Ireland



Cow's milk

CHEDDAR MILD WHITE portion



200 g



10 pcs.



45 days



5 904323 177140



Ireland



Cow's milk

CHEDDAR MILD WHITE block



1,5 kg



3 pcs.



60 days



Ireland



Cow's milk

CHEDDAR MILD WHITE block



2,5 kg



2 pcs.



60 days



Ireland



Cow's milk

CHEDDAR MILD WHITE slices



100 g



10 pcs.



45 days



5 903111 645878



Ireland



Cow's milk

CHEDDAR MILD WHITE slices



1 kg



6 pcs.



30 days



Ireland



Cow's milk

CHEDDAR MILD WHITE cubes



400 g



4 pcs.



30 days





Ireland



Cow's milk

CHEDDAR MILD RED portion

200 g

10 pcs.

45 days



5 904323 177157



Ireland



Cow's milk

CHEDDAR MILD RED block

1,5 kg

3 pcs.

60 days



Irlandia
Ireland



Cow's milk

CHEDDAR MILD RED block

2,5 kg

2 pcs.

60 days



Ireland



Cow's milk

CHEDDAR MILD RED slices

100 g

10 pcs.

45 days



5 903111 645885



Ireland



Cow's milk

CHEDDAR MILD RED slices

1 kg

6 pcs.

30 days



5 904323 177430



Ireland



Cow's milk

CHEDDAR MILD RED cubes

400 g

4 pcs.

30 days



5 904323 177393

HOW DOES THE TYPE OF MILK AFFECTS THE TASTE OF CHEESE?

raw vs pasteurized milk

Raw milk can be from cows, sheep, goats, and buffaloes of unaltered composition that have not been heated above 40°C and have not been subjected to other treatments that cause similar effects to heating above that temperature. The production and quality requirements of cheese from raw milk are a demanding task. Initially, the milk should be cooled so that it can be processed within a maximum of 48 hours. Advanced hygienic practices used throughout the entire production and processing chain, as well as additional control measures from the production of the raw material to the point of consumption, are essential to ensure a good-quality product and food safety.





GRANA PADANO portion



Italy

M. Krowie



5 903111 645786



100 g



18 pcs.



70 days

Pasteurization is a heat treatment involving the application of high temperature for a short time interval (at least 72°C for 15 seconds) or low temperature over a long time interval (at least 63°C for 30 minutes). The main purpose of pasteurization is to reduce various forms of bacteria (pathogenic and food spoilage). Pasteurization, when used in cheese production, eliminates the very characteristic aromas, textures, colors, and flavors that cheeses made from raw milk have. On the other hand, it provides greater safety for consumption and extends the shelf life of the product.



Italy

Cow's milk

GRANA PADANO portion



200 g



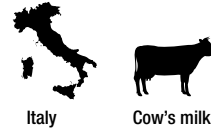
10 pcs.



80 days



8 002226 006837



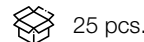
Italy

Cow's milk

GRANA PADANO grated



100 g



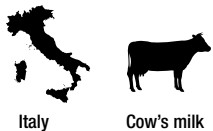
25 pcs.



33 days



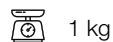
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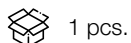
Italy

Cow's milk

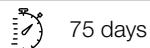
GRANA PADANO wheel 1/32



1 kg



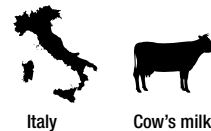
1 pcs.



75 days



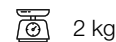
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Italy

Cow's milk

GRANA PADANO wheel 1/16



2 kg



7 pcs.



75 days



8 002226 000347





PARMIGIANO REGGIANO

This is the flagship example of cheese made from raw milk: Parmigiano Reggiano. It is a hard, long-ripened cheese made from cow's milk and is produced in the Italian provinces of Parma, Reggio Emilia, Modena, Bologna, and Mantua. The composition of Parmigiano Reggiano is 100% natural, made from milk, salt, and rennet, without any additives or preservatives. The cheese is crafted using milk from both the morning and the previous evening, poured into traditional copper vats shaped like an inverted bell. The production of one wheel of Parmigiano Reggiano cheese requires about 550 liters of milk.

In the next stage of production, a unique and sequential alphanumeric code, called a casein plate, is applied to each wheel. The month and year of production, along with the registration number of the cheese factory and unique dotted lettering around the perimeter of the wheel, are engraved on the cheese. The production of Parmigiano Reggiano is long and slow, following the natural rhythm of the seasons. The minimum maturation time is 12 months, the longest among all PDO cheeses. Only at this point can one decide whether each individual wheel is worthy of the name it was given at the beginning of production. The maturation process can continue, even beyond 40 months.



PARMIGIANO REGGIANO portion

100 g

18 pcs.

75 days



PARMIGIANO REGGIANO portion

200 g

20 pcs.

80 days



PARMIGIANO REGGIANO grated

60 g

10 pcs.

42 days



PARMIGIANO REGGIANO grated

100 g

20 pcs.

33 days



PARMIGIANO REGGIANO wheel 1/32

1 kg

1 pcs.

75 days



PECORINO ROMANO MICHELANGELO portion

150 g

18 pcs.

120 days







Lithuania



Cow's milk

GRAND FORMAGGIO ROKIŠKIO portion



150 g



12 pcs.



80 days



MATRICULATIONS AVAILABLE:



12 months



24 months



36 months



GRAND ROKIŠKIO



Lithuania



Cow's milk



1,65 kg



2 pcs.



75 days



GRATINO grated



Italy



Cow's milk



40 g



25 pcs.



210 days



ITALIAN CHEESE grated



Italy



Cow's milk



100 g



25 pcs.



37 days



FRESH CHEESE

They are characterized by a delicate flavor and a light, creamy texture. The flagship type of fresh cheese, mozzarella is a versatile cheese for hot preparation and as a cold snack. A prized variety of mozzarella is Mozzarella di Bufala Campana DOP, made according to traditional Italian recipes from buffalo milk. The most commonly used mozzarella is that made from cow's milk. In the form of balls dipped in brine, block or shavings, it is indispensable in Italian cuisine.



Mascarpone is a fresh cheese made from cream. Extremely creamy, slightly sweet, with a high fat content. The quality of the original mascarpone, which comes from Italy, sets it apart from the rest. A unique ingredient in dessert creams and cakes, but it is also used in dry dishes.



Germany



Cow's milk

MOZZARELLA

100 g

20 pcs.

18 days



5 903111 645298



Germany



Cow's milk

MOZZARELLA

125 g

20 pcs.

18 days



4 006496 019201



Germany



Cow's milk

MOZZARELLA

250 g

12 pcs.

18 days



4 006496 021013



Poland



Cow's milk

MOZZARELLA block

2,5 kg

8 pcs.

40 days



4 006496 021013



Germany



Cow's milk

MOZZARELLA MINI

125 g

14 pcs.

12 days



4 029010 044305



Hungary



Cow's milk

MOZZARELLA MINI

750 g

2 pcs.

10 days



5 998208 927562



Italy



buffalo's milk

MOZZARELLA DI BUFALA CAMPANA MICHELANGELO

125 g

12 pcs.

14 days



5 420024 119710



Italy



Cow's milk

BURRATA MICHELANGELO

120 g

10 pcs.

8 days



5 420024 361201





MASCARPONE MICHELANGELO



250 g

6 pcs.

60 days



MASCARPONE MICHELANGELO



500 g

6 pcs.

60 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





BRYNDZA



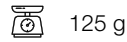
Slovakia



Cow's milk / sheep's milk



8 588000 669257



125 g



12 pcs.



11 days



BRYNDZA



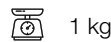
Slovakia



Cow's milk / sheep's milk



8 588000 669288



1 kg



5 pcs.



19 days



BRYNDZA



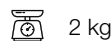
Slovakia



Cow's milk / sheep's milk



8 588000 669318



2 kg



1 pcs.



20 days



RICOTTA



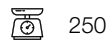
Italy



Cow's milk



5 903111 645113



250 g



6 pcs.



20 days



RICOTTA 6%



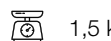
Italy



Cow's milk



8 011608 000509



1,5 kg



2 pcs.



17 days



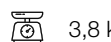
RICOTTA SHEEP'S



Italy



Sheep's milk



3,8 kg



2 pcs.



70 days



SIRTAKIS SALAD CHEESE



Germany



Cow's milk



4 002566 004313



200 g



12 pcs.



47 days



SIRTAKIS SALAD CHEESE



Germany



Cow's milk



4 002566 004320



300 g



6 pcs.



75 days



SIRTAKIS SALAD CHEESE



Germany



Cow's milk



4 002566 003934



1,8 kg



1 pcs.



21 days



PANEER



Italy



Cow's milk



8 000677 203201



160 g



12 pcs.



24 days



LE CABRIDOUX for spreading



France



Goat's milk



3 199240 000646



125 g



10 pcs.



67 days



BAŁKAŃSKI goat milk



Bulgaria



Goat's milk



5 904323 177133



150 g



12 pcs.



112 days



BAŁKAŃSKI sheep milk



Bulgaria



Sheep's milk



5 900001 447574



150 g



12 pcs.



112 days



BAŁKAŃSKI cow milk



Bulgaria



Cow's milk



5 900001 447581



150 g



12 pcs.



112 days



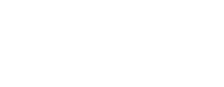
BAŁKAŃSKI buffalo milk



Bulgaria



Buffalo's milk



5 900001 447581



150 g



12 pcs.



90 days



Greece



Sheep's milk
Goat's milk

MANOURI
portion



200 g



12 pcs.



120 days



5 202425 000077



Greece



Sheep's milk
Goat's milk

MANOURI
roller



2 kg



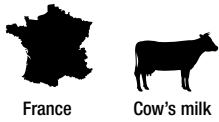
4 pcs.



120 days

[kod wagowy]





DELAKTIS
salad addition
with vegetable fat

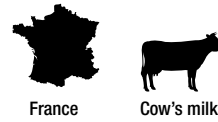
200 g

24 pcs.

135 days



3 256761 210319



DELAKTIS
salad addition
with vegetable fat

500 g

12 pcs.

135 days



3 256761 201003



SALAD ADDITION

400 g

12 pcs.

90 days



8 718164 548789



SALAD ADDITION

800 g

12 pcs.

90 days



8 718164 548772



COMBI WHITE
salad addition

800 g

6 pcs.

135 days



5 706792 200530



COMBI WHITE
salad addition

2 kg

4 pcs.

45 days



5 703985 075432



DANISH WHITE
salad addition
with vegetable fat

4 kg

3 pcs.

180 days



5 706792 250115



DANISH WHITE
salad addition
with vegetable fat

16 kg

6 pcs.

180 days



5 706792 252386



SEASONAL

and others cheeses

A diverse category of cheeses where tradition and craftsmanship combine with modernity. Seasonal cheeses add variety to the menu, and can also be a stand-alone dish. Their common denominator is high quality. A special example in the category of seasonal cheeses is Baked Camembert. Under the influence of baking or grilling, the inside of the cheese acquires a unique texture and crispness. The cheese, combined with cranberry mousse, is a perfect snack in winter, as well as in summer!



Halloumi is a traditional cheese from Cyprus that has unique culinary uses. Thanks to the combination of goat's, sheep's and cow's milk, the taste of the cheese is unique, slightly salty and sour. Halloumi acquires a crispness when fried. It also acquires a characteristic golden crust.



Germany



Cow's milk

SIRTAKIS WITH HERBS

Grill or pan cheese



200 g



12 pcs.



90 days



Germany



Cow's milk

SIRTAKIS BBQ

Grill or pan cheese



200 g



12 pcs.



90 days



4 002566 011090



Hungary



Cow's milk

DAIRY CRAFTERS

hot cheese



200 g



12 pcs.



90 days



5 904323 177461



Germany



Cow's milk

SIRTAKIS BBQ

Grill or pan cheese



100 g



12 pcs.



90 days



Hungary



Cow's milk

DAIRY CRAFTERS

hot cheese



200 g



12 pcs.



120 days



Hungary



Cow's milk

DAIRY CRAFTERS

hot cheese



200 g



12 pcs.



60 days



5 904323 177478



Cyprus



Cow's milk
Sheep's milk
Goat's milk

HALLOUMI ALAMBRA

portion



180 g



10 pcs.



110 days



5 290093 003568



Cyprus



Cow's milk
Sheep's milk
Goat's milk

HALLOUMI ALAMBRA

BURGER

Slices



200 g



10 pcs.



110 days



5 290093 000598



Sirtakis
SER NA GRILLA
LUB PATELNIE

100 g e

z dodatkiem chili



Germany



Cow's milk

SIRTAKIS NATURAL cheese for the grill or pan

100 g

12 pcs.

90 days



4 002566 004467



Germany



Cow's milk

SIRTAKIS WITH HERBS cheese for the grill or pan

100 g

12 pcs.

90 days



4 002566 004306



Germany



Cow's milk

SIRTAKIS WITH CHILLI cheese for the grill or pan

100 g

12 pcs.

90 days



4 002566 004450



Cyprus



Cow's milk

Sheep's milk
Goat's milk

SIRTAKIS HALLOUMI portion

225 g

10 pcs.

105 days



4 002566 010260



Niemcy
Germany



Cow's milk

HARCEŃSKIE wreaths

200 g

10 pcs.

18 days



4 051900 006858



Czech
republic



Cow's milk

OŁOMUNIECKIE wreaths

125 g

12 pcs.

15 days



8590 5696



Switzerland



Cow's milk

FONDUE original

400 g

12 pcs.

180 days



7 610900 100538



Germany



Cow's milk

Sheep's milk
Goat's milk

HALLOUMI ALAMBRA block

850 g

6 pcs.

130 days



5 290093 000192





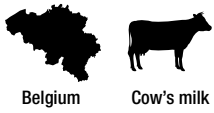
YOGURTS, MILK

and dairy products

Excellent quality milk is the basis of any dairy product. Cow's milk is the most common choice for the production of dairy products and yogurts. However, sheep's milk and its dairy products are also becoming more popular. They contain an excellent amount of minerals and nutrients, serving as a source of protein, calcium, and contributing to the health and appearance of the skin, thanks to the E and A vitamins.



A special example of a dairy product is Ayran, a Turkish drink based on natural yogurt and water that is perfect for hot days. Chilled Ayran is great for refreshing and quenching thirst. In the Middle East, this traditional drink is extremely popular and served at many occasions, most often as an addition to kebabs and grilled dishes.

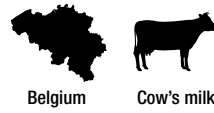


CESSIBON WHIPPED CREAM

250 g

12 pcs.

90 days



CESSIBON TOPPING

250 g

12 pcs.

105 days

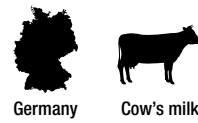


AYRAN Turkish drink

250 ml

20 pcs.

14 days

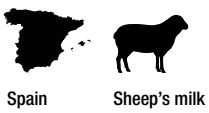


AYRAN UHT Turkish drink

250 ml

20 pcs.

50 days

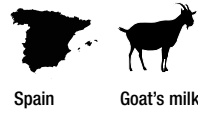


SHEEP MILK 1,7%

1 l

6 pcs.

30 days

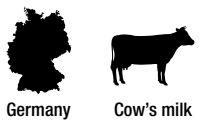


GOAT MILK 1,5%

1 l

6 pcs.

30 days



ZAZIKI

200 g

8 pcs.

12 days



GREEK STYLE



natural yogurt
based on an original
Greek recipe



ideal addition
to salads, sauces
and desserts



creamy, thick
texture



lack of preservatives
in the composition



świetny zamiennik
śmietany

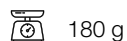


Poland

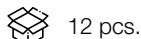


Cow's milk

YOGURT
GREEK STYLE
3%



180 g



12 pcs.



21 days



5 906295 340294

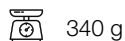


Poland



Cow's milk

YOGURT
GREEK STYLE
3%



340 g



12 pcs.



21 days



5 906295 340621

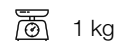


Poland

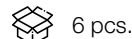


Cow's milk

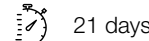
YOGURT
GREEK STYLE
3%



1 kg



6 pcs.



21 days





Poland



Cow's milk

**YOGURT
GREEK STYLE
10%**



180 g



12 pcs.



30 days



5 906295 340119



Poland



Cow's milk

**YOGURT
GREEK STYLE
10%**



340 g



12 pcs.



30 days



5 906295 340416



Poland



Cow's milk

**YOGURT
GREEK STYLE
10%**



1 kg



6 pcs.



26 days



5 903111 645106



ANTIPASTI

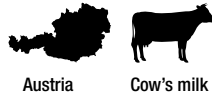
Fresh, selected fruits, and vegetables from local farmers, filled with cottage cheese, are produced in Austria's north, specifically in the Waldviertel area. The Die Käsemacher brand was the first to enter the market for marinated specialties. The culinary use of antipasti is extensive, especially as they make for a great snack during meetings with friends. The variety of flavors, colors, and aromas of antipasti is beyond compare!



Peppersweet fruits hold a special place in the antipasti assortment. After careful ripening in the sunny fields of southern Europe, each individual fruit is handpicked. The fruits are then stuffed with fresh cheese and marinated. Antipasti is characterized by a delicate, slightly sour taste, balanced by the sweetness of the fruit and fresh cheese.



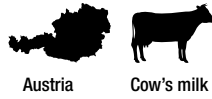
PATISONS STUFFED WITH FRESH CHEESE



250 g | 6 pcs. | 210 days



PEPPERONI PEPPERS STUFFED WITH FRESH CHEESE



250 g | 6 pcs. | 210 days



PEPPERSWEET FRUIT STUFFED WITH FRESH CHEESE



250 g | 6 pcs. | 210 days



OLIVKI STUFFED WITH FRESH CHEESE



250 g | 6 pcs. | 210 days

KLARMA

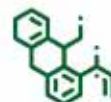
bio cheese



**WITHOUT
PRESERVATIVES**



**WITHOUT
FLAVOR IMPROVERS**



**WITHOUT
CHEMICAL DYES**



**NATURAL INGREDIENTS
WITH BIO-CERTIFICATE**



Latvia



Cow's milk

KLARMA BIO CHEESE
GOUDA
slices



125 g



12 pcs.



70 days



5 903111 645953



Latvia



Cow's milk

KLARMA BIO CHEESE
MAASDAM
slices



125 g



12 pcs.



70 days



5 903111 645960





www.klarma.pl



[klarma_bio](https://www.instagram.com/klarma_bio)



Latvia



Cow's milk

KLARMA BIO CHEESE
CHEDDAR
slices



125 g



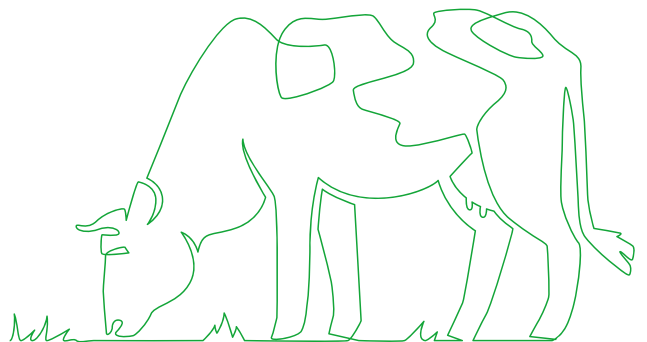
12 pcs.



70 days



5 903111 645984





PLANT BASED PRODUCTS

Milk alternatives constitute an increasingly popular category among consumers due to their health and environmental aspects. Plant-based options include soy, oat, rice, coconut, and nut bases. Each type has unique characteristics in terms of taste, texture, and nutritional content. The range of plant-based beverages offers a diverse selection tailored to individual preferences and nutritional needs. They can be used as additions to coffee and tea, and can replace milk in various dishes.



Cheese alternatives provide a solution to the growing interest in a plant-based diet. Veganaion products were awarded a gold medal in the nationwide Consumer Quality Leader program in 2023 in the vegan cheese alternatives category. Consumers appreciated the quality, taste, large selection, and product availability.



HAPPY ALMOND ALMOND DRINK



1 l



10 pcs.



90 days



HAPPY SOYA SOY BEVERAGE UHT NATURAL WITH CALCIUM



1 l



10 pcs.



120 days



HAPPY RICE UHT RICE DRINK WITH CALCIUM



1 l



10 pcs.



120 days



VEGANATION

PLANT REVOLT FOR THE WORLD



Greece

VEGANATION VEGAN CHEDDAR FLAVOR SLICES

125 g

12 pcs.

55 days



5 906295 340928



Greece

VEGANATION VEGAN GOUDA FLAVOR SLICES

125 g

12 pcs.

70 days



5 906295 340935



Greece

VEGANATION VEGAN SMOKED GOUDA FLAVOR SLICES

125 g

12 pcs.

70 days



5 906295 340942



Greece

VEGANATION VEGAN SLICES WITH TOMATO AND BASIL

125 g

12 pcs.

55 days



5 906295 340959





Thank you!


 www.veganation.pl

 [veganation_rewolucjadlaswiata](https://www.instagram.com/veganation_rewolucjadlaswiata)



Greece

VEGANATION VEGAN MOZZARELLA FLAVOR SHREDS

 150 g

 7 pcs

 80 days





5 904323 177065




Greece

VEGANATION VEGAN VEGANAGGIO BLOCK

 200 g

 15 pcs

 70 days



5 903111 645076



Hungary

VEGANATION VEGAN MASCARPONE FLAVOR CREAM

 250 g

 12 pcs

 35 days




5 904323 177003



Hungary

VEGANATION VEGAN GRILL BLOCK

 220 g

 16 pcs.

 21 days





5 904323 177096




Greece

VEGANATION VEGAN WHITE BLOCK

 150 g

 12 pcs

 100 days



5 903111 645038



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FRESH
PACK



CLEAR INFORMATION

Readable label enables consumers to broaden their awareness about European cheeses. The label contains all the necessary information to familiarize oneself with the product. Consistent and clear label design enables consumers to easily and quickly compare products from the Fresh Pack range.

	FRESH PACK EXPERT'S CHOICE	
	CHEDDAR MILD WHITE	CHEESE NAME
MILK TYPE	MLEKO: <i>krowie</i>	INTENSITY
REGION OR RIPENING DURATION	MATURACJA: <i>6 tygodni</i>	COUNTRY OF ORIGIN
	INTENSYWNOŚĆ SMAKU: <i>2/7</i>	



ADVANTAGES FOR YOUR COMPANY



Time-saving – cheeses are already prepared for direct sale at the deli counter in display boxes.



Attractive appearance of deli counters.



Reduction of product losses thanks to extended shelf life.



Ensuring longer freshness and quality of products.



Adjustment of bulk packaging to the quantity and rotation of orders.

ADVANTAGES FOR YOUR COMPANY



Guaranteeing freshness through airtight packaging.



Clear display ensuring easy cheese selection.



Access to a wide range of cheeses from across Europe.



Ability to independently choose the appropriate portion.






Shortening of shopping time at the cheese counter thanks to immediate availability, convenience, and small portions.

IN YOUR STORE

Display basket for Fresh Pack assortment is a comprehensive answer to customers' needs.

A ready-to-sell solution:

-  will provide a stylish presentation of products
-  will increase the attractiveness of the store shelf
-  accelerates product rotation



Display basket for 8 types of cheese from the range



Ask your caregiver about the terms and conditions of receiving a basket for your store

EXAMPLES OF CHEESE COMPOSITIONS



Manouri, Chevre & brebis, Beemster medium, Cambozola black, Provolone piccante, Rougette, Queso de oveja, German with nuts



Cambozola with garlic, Meelania goat cheese, Sheep ricotta, Fourme d'ambert, Cheddar white, Wasabi, Maasdam, Gouda



Green Pesto, Cambozola, Tricolore, Peperoncino with chili, Dorblu, Wensleydale with cranberries, Mimolette, Pur brebis



Black Lemon, Manouri, Chevre & brebis, Beemster medium, Cambozola black, Cheddar sticky toffee, Provolone piccante, German with nuts



Italy



Sheep's milk

RICOTTA

 160 g

 6 pcs.

 25 days



Greece



Sheep's milk
Goat's milk

MANOURI

 160 g

 6 pcs.

 25 days





Netherlands Cow's milk
Goat's milk

TRICOLORE

100 - 250 g

8 pcs.

37 days



Netherlands Cow's milk

BLACK LEMON

100 - 250 g

8 pcs.

37 days



Netherlands Cow's milk

GREEN PESTO

100 - 250 g

8 pcs.

37 days



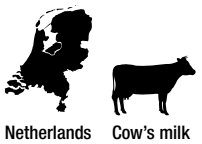
Netherlands Cow's milk

RED PESTO

100 - 250 g

6 pcs.

37 days



Netherlands Cow's milk

WASABI

100 - 250 g

6 pcs.

37 days



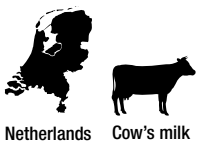
UK Cow's milk

PORT DERBY WINE

100 - 250 g

6 pcs.

37 days



Netherlands Cow's milk

BEEEMSTER MEDIUM

100 - 250 g

7 pcs.

30 days



UK cow's milk

CHEDDAR sticky toffee

100 - 250 g

8 pcs.

30 days





Ireland



Cow's milk

CHEDDAR MILD WHITE

100 - 250 g

6 pcs.

35 days



Ireland



Cow's milk

CHEDDAR MILD RED

100 - 250 g

6 pcs.

35 days



Netherlands



Cow's milk

EMMENTAL

100 - 250 g

8 pcs.

35 days



Netherlands



Cow's milk

MAASDAM

100 - 250 g

7 pcs.

30 days



Netherlands



Cow's milk

MIMOLETTE

100 - 250 g

7 pcs.

37 days



Netherlands



Cow's milk

GOUDA

100 - 250 g

7 pcs.

35 days



UK



Cow's milk

WENSLEYDALE WITH CRANBERRIES

100 - 250 g

8 pcs.

25 days



UK



Cow's milk

WENSLEYDALE WITH CHOCOLATE AND ORANGE

100 - 250 g

8 pcs.

25 days





Germany



Cow's milk

GERMAN WITH NUTS



100 - 250 g



8 pcs.



20 days



Germany



Cow's milk

GERMAN WITH NUTS



100 - 250 g



8 pcs.



20 days



Italy



Sheep's milk

PECORINO with truffle



100 - 250 g



6 pcs.



30 days



Italy



Sheep's milk

PECORINO chilli



100 - 250 g



10 pcs.



30 days



Italy



Cow's milk

PROVOLONE PICCANTE



100 - 250 g



7 pcs.



30 days



Spain



Sheep's milk

QUESO DE OVEJA



100 - 250 g



10 pcs.



30 days





Netherlands Goat's milk

MEELANIA with Mediterranean herbs

100 - 250 g

8 pcs.

37 days



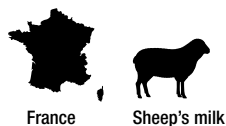
Netherlands Goat's milk

MEELANIA natural

100 - 250 g

6 pcs.

35 days



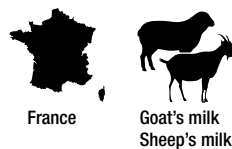
France Sheep's milk

PUR BREBIS

100 - 250 g

7 pcs.

28 days



France Goat's milk
Sheep's milk

CHEVRE & BREBIS

100 - 250 g

7 pcs.

19 days



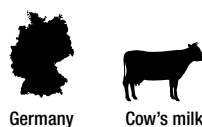
Netherlands Cow's milk

NIDERLANDZKI Z DODATKIEM OLIWKA I POMIDORÓW

100 - 250 g

8 pcs.

37 days



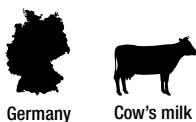
Germany Cow's milk

DIPLOMAT classic

100 - 250 g

5 pcs.

30 days



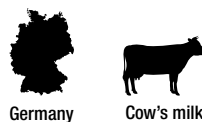
Germany Cow's milk

DIPLOMAT garlic

100 - 250 g

5 pcs.

30 days



Germany Cow's milk

DIPLOMAT with green pepper

100 - 250 g

5 pcs.

30 days





Germany



Cow's milk

ROUGETTE



130 g



8 pcs.



25 days



France



Cow's milk

CANTOREL GEANT



130 g



8 pcs.



19 days



Spain



Sheep's milk

RIPENED SHEEP LOG



100 g



10 pcs.



19 days



Niderlandy



Goat's milk

RIPENED GOAT LOG



100 g



10 pcs.



19 days





France



Cow's milk
Sheep's milk

FRENCH CHEESE BOARD



190 g



8 pcs.



14 days



5 906295 340461



Fromage de brebis, Bleu Fondant, Cantal AOP Entre Deux.



France



Cow's milk
Sheep's milk

FRENCH CHEESE BOARD



300 g



6 pcs.



14 days



5 906295 340584



Tomme des Pyrenees IGP, Saint-Nectaire AOP laitier, Cantal AOP, Fourme d'ambert AOP, Tomme de brebis.



Germany



Cow's milk

CAMBOZOLA natural

150 g

7 pcs.

21 days



Germany



Cow's milk

CAMBOZOLA with garlic

150 g

7 pcs.

21 days



Germany



Cow's milk

CAMBOZOLA black

130 g

8 pcs.

21 days



Germany



Cow's milk

DELICIOUS SELECTION BLUE CHEESE

160 g

7 pcs.

28 days



Germany



Cow's milk

DOR BLU

100 g

10 pcs.

25 days



Italy



Cow's milk

GORGONZOLA DOLCE

160 g

6 pcs.

18 days



France



Cow's milk

FOURME D'AMBERT

110 g

10 pcs.

26 days

