



# Camembert

## Soft Camembert cheese with ash, 50% fat

Camembert with popel is a soft cheese in a noble white mould with flavours of cream, nuts, mushrooms and fruit notes. The young cheese (up to 2 weeks) tastes more neutral, light mushroomy, creamy with acidity, the consistency is firm. As it matures the flavour becomes fuller and at the same time more delicate due to the fruit ash, the creaminess and mushroom overtones become more pronounced and the texture becomes tender, soft and buttery.

### Ingredients:

pasteurized cow's milk, table salt (1.5-2%), lactic enzyme preparation, hardening agent, bacterial culture of mesophilic lactic acid bacteria, culture of white mould *Penicillium candidum*, ash (1%).  
Mass fraction of fat in dry matter (50±16%)

### Nutritive value (food) per 100g of the product:

protein - 20g, fat - 25g, carbohydrates - 0g

### Energy value (calorie) per 100 g of the product:

1075 kJ (257 kcal)

### Shelf life:

maximum 2 months from the production date (date of ageing)

### Storage temperature:

0°C to 6°C

### Humidity:

(85-90)%

### Weight kg:

0,75 to 1,5. Packaging: packing material - metallized paper.  
Logistic parameters:  
Transport packaging type - corrugated cardboard box. Transport packaging material - cardboard. Average weight (crate), kg 0.100.  
Type of stacking in the box - horizontal. Net weight, empty box, kg 0.1.  
Number of pieces: 1  
Layer: 75.3x117.00x8.20cm; 18.51kg; 15 boxes; 15 pcs.  
Load 75.3x117.00x164.00cm; 370.20kg; 20 layers; 300 boxes; 300 pcs.  
Pallet: 80.00x120.00x178.50cm; 385.20kg; 20 layers; 300 boxes; 300 pcs.

### Net weight:

180 g, tolerance from nominal value of net weight - minus 8.1 g.  
Packaging: packing material - metallised paper, box.  
Logistic parameters:  
Transport packaging type - corrugated cardboard box. Transport packaging material - cardboard. Average weight (crate), kg 0.130.  
Box type stacking - horizontal. Net weight, empty box, kg 0.13.  
Number of pieces: 9 pcs.  
Layer: 80.0x115.20x8.30cm; 15.008kg; 8 boxes; 72 pcs.  
Cargo 80.0x115.20x166.00cm; ; 300.16kg; 20 layers; 160 boxes; 1440 pcs.  
Pallet: 80.00x120.00x180.50cm; 315.16kg; 20 layers; 160 boxes; 1440 pcs.





# Brie

## Soft brie cheese, 50% fat

Brie is a soft cheese in a noble white mould with a particularly delicate mushroom flavour. Young cheese (up to 2 weeks) tastes more neutral, lightly mushroomy with a sourness, the consistency is firm. As the cheese matures, the flavour becomes more intense, with creamy, nutty notes, the mushroom notes become more pronounced, and the consistency is soft and buttery.

### Ingredients:

pasteurised cow's milk, table salt (1.5-2%), lactic-enzymatic preparation, hardening agent, bacterial culture of mesophilic lactic acid bacteria, culture of white mould *Penicillium candidum*.  
Mass fraction of fat in dry matter (50 ± 16%)

### Nutritive value (food) per 100g of the product:

protein - 20g, fat - 25g, carbohydrates - 0g

### Energy value (calorie) per 100 g of the product:

1075 kJ (257 kcal)

### Shelf life:

maximum 2 months from the production  
date (date of ageing)

### Storage temperature:

0°C to 6°C

### Humidity:

(85-90)%

### Weight kg:

0,75 to 1,5. Packaging: packing material - metallized paper.  
Logistic parameters:  
Transport packaging type - corrugated cardboard box. Transport packaging material - cardboard. Average weight (crate), kg 0.100.  
Type of stacking in the box - horizontal. Net weight, empty box, kg 0.1.  
Number of pieces: 1  
Layer: 75.3x117.00x8.20cm; 18.51kg; 15 boxes; 15 pcs.  
Load 75.3x117.00x164.00cm; 370.20kg; 20 layers; 300 boxes; 300 pcs.  
Pallet: 80.00x120.00x178.50cm; 385.20kg; 20 layers; 300 boxes; 300 pcs.

### Net weight:

125 g, permissible deviation from the nominal net weight minus 5.6 g.  
Packaging: packing material - metallised paper, box.  
Logistic parameters:  
Transport packaging type - corrugated cardboard box. Transport packaging material - cardboard. Average weight (crate), kg 0.130.  
Box type stacking - horizontal. Net weight, empty box, kg 0.13.  
Number of pieces: 12 pcs.  
Layer: 80.0x115.20x8.30cm; 14.192kg; 8 boxes; 96 pcs.  
Cargo 80.0x115.20x166.00cm; 366.00kg; 20 layers; 160 boxes; 1,920 pcs.  
Pallet: 80.00x120.00x180.50cm; 381.00kg; 20 layers; 160 boxes; 1920 pcs.







# Brie

## Soft brie cheese with Provencal herbs, 50% fat

Brie with Provencal herbs is a soft cheese in a noble white mould with a particularly delicate mushroom flavour and a flavour with Provencal herbs. The young cheese (up to 2 weeks) tastes more neutral, lightly mushroomy with a sourness, the consistency is firm. As the cheese matures, the taste becomes fuller, with creamy nutty notes and the taste of this spice, the mushroom notes become more pronounced, the consistency is soft and buttery.

### Ingredients:

pasteurized cow's milk, table salt (1.5-2%), lactic enzyme preparation, hardening agent, bacterial culture of mesophilic lactic acid bacteria, culture of white mould *Penicillium candidum*, Provencal herbs (1%): rosemary, basil, thyme, sage, peppermint, garden cherry, oregano, marjoram.

Mass fraction of fat in dry matter (50±16%)

### Nutritive value (food) per 100g of the product:

protein - 20g, fat - 25g, carbohydrates - 0g

### Energy value (calorie) per 100 g of the product:

1075 kJ (257 kcal)

### Shelf life:

maximum 2 months from the production date (date of ageing)

### Storage temperature:

0°C to 6°C

### Humidity:

(85-90)%

### Weight kg:

0,75 to 1,5. Packaging: packing material - metallized paper.

Logistic parameters:

Transport packaging type - corrugated cardboard box. Transport

packaging material - cardboard. Average weight (crate), kg 0.100.

Type of stacking in the box - horizontal. Net weight, empty box, kg 0.1.

Number of pieces: 1

Layer: 75.3x117.00x8.20cm; 18.51kg; 15 boxes; 15 pcs.

Load 75.3x117.00x164.00cm; 370.20kg; 20 layers; 300 boxes; 300 pcs.

Pallet: 80.00x120.00x178.50cm; 385.20kg; 20 layers; 300 boxes; 300 pcs.

### Net weight:

125 g, permissible deviation from the nominal net weight minus 5.6 g.

Packaging: packing material - metallised paper, box

Logistic parameters:

Transport packaging type - corrugated cardboard box

Transport packaging material - cardboard

Average weight (crate), kg 0.130

Box type stacking - horizontal

Net weight, empty box, kg 0.13

Number of pieces: 12 pcs.

Layer: 80.0x115.20x8.30cm; 14.192kg; 8 boxes; 96 pcs.

Cargo 80.0x115.20x166.00cm; 366.00kg; 20 layers; 160 boxes; 1,920 pcs.

Pallet: 80.00x120.00x180.50cm; 381.00kg; 20 layers; 160 boxes; 1920 pcs.





# Brie

## Soft brie cheese with paprika, 50% fat

Brie with paprika is a soft cheese in a noble white mould with a particularly delicate mushroom flavour and the taste of sweet paprika. Young cheese (up to 2 weeks) tastes more neutral, light mushroomy with a sourness, the consistency is firm. As it matures the taste becomes more intense, with creamy nutty notes and a hint of this spice, the mushroom notes become more pronounced, and the consistency is soft and buttery.

### Ingredients:

pasteurized cow's milk, table salt (1.5-2%), lactic enzyme preparation, hardening agent, bacterial culture of mesophilic lactic acid bacteria, culture of white mould *Penicillium candidum*, paprika (1%).  
Mass fraction of fat in dry matter (50±16%).

### Nutritive value (food) per 100g of the product:

protein - 20g, fat - 25g, carbohydrates - 0g

### Energy value (calorie) per 100 g of the product:

1075 kJ (257 kcal)

### Shelf life:

maximum 2 months from the production date (date of ageing)

### Storage temperature:

0°C to 6°C

### Humidity:

(85-90)%

### Weight kg:

0,75 to 1,5. Packaging: packing material - metallized paper.  
Logistic parameters:  
Transport packaging type - corrugated cardboard box. Transport packaging material - cardboard. Average weight (crate), kg 0.100.  
Type of stacking in the box - horizontal. Net weight, empty box, kg 0.1  
Number of pieces: 1  
Layer: 75.3x117.00x8.20cm; 18.51kg; 15 boxes; 15 pcs.  
Load 75.3x117.00x164.00cm; 370.20kg; 20 layers; 300 boxes; 300 pcs.  
Pallet: 80.00x120.00x178.50cm; 385.20kg; 20 layers; 300 boxes; 300 pcs.

### Net weight:

125 g, permissible deviation from the nominal net weight minus 5.6 g  
Packaging: packing material - metallised paper, box.  
Logistic parameters:  
Transport packaging type - corrugated cardboard box. Transport packaging material - cardboard. Average weight (crate), kg 0.130.  
Box type stacking - horizontal. Net weight, empty box, kg 0.13  
Number of pieces: 12 pcs.  
Layer: 80.0x115.20x8.30cm; 14.192kg; 8 boxes; 96 pcs.  
Cargo 80.0x115.20x166.00cm; 366.00kg; 20 layers; 160 boxes; 1,920 pcs.  
Pallet: 80.00x120.00x180.50cm; 381.00kg; 20 layers; 160 boxes; 1920 pcs.







# Camembert

## Soft Camembert cheese, 50% fat

Camembert is a soft cheese in a noble white mould with flavours of cream, nuts, mushrooms and fruit notes. Young cheese (up to 2 weeks) tastes more neutral, light mushroomy, creamy with acidity, the consistency is firm. As the cheese matures, the flavour becomes fuller, the creaminess and mushroom flavour become more pronounced and the texture becomes tender, soft and buttery.

### Ingredients:

pasteurized cow's milk, table salt (1.5-2%), lactic enzyme preparation, hardening agent, bacterial culture of mesophilic lactic acid bacteria, culture of white mould *Penicillium candidum*.  
Mass fraction of fat in dry matter (50±16%)

### Nutritive value (food) per 100g of the product:

protein - 20g, fat - 25g, carbohydrates - 0g

### Energy value (calorie) per 100 g of the product:

1075 kJ (257 kcal)

### Shelf life:

maximum 2 months from the production date (date of ageing)

### Storage temperature:

0°C to 6°C

### Humidity:

(85-90)%

### Weight kg:

0,75 to 1,5. Packaging: packing material - metallized paper.  
Logistic parameters: Transport packaging type - corrugated cardboard box. Transport packaging material - cardboard. Average weight (crate), kg 0.100. Type of stacking in the box - horizontal. Net weight, empty box, kg 0.1. Number of pieces: 1. Layer: 75.3x117.00x8.20cm; 18.51kg; 15 boxes; 15 pcs. Load 75.3x117.00x164.00cm; 370.20kg; 20 layers; 300 boxes; 300 pcs. Pallet: 80.00x120.00x178.50cm; 385.20kg; 20 layers; 300 boxes; 300 pcs.

### Net weight:

180 g, tolerance from nominal value of net weight - minus 8.1 g.  
Packaging: packing material - metallised paper, box.  
Logistic parameters: Transport packaging type - corrugated cardboard box. Transport packaging material - cardboard. Average weight (crate), kg 0.130. Box type stacking - horizontal. Net weight, empty box, kg 0.13. Number of pieces: 9 pcs. Layer: 80.0x115.20x8.30cm; 15.008kg; 8 boxes; 72 pcs. Cargo 80.0x115.20x166.00cm; ; 300.16kg; 20 layers; 160 boxes; 1440 pcs. Pallet: 80.00x120.00x180.50 cm; ; 315.16kg; 20 layers; 160 boxes; 1440 pcs.



90 g, tolerance from nominal value of net weight - minus 4,05 g.  
Packaging: packing material - metallised paper, box.  
Logistic parameters: Transport packaging type - corrugated cardboard box. Transport packaging material - cardboard. Average weight (crate), kg 0.130. Box type stacking - horizontal. Net weight, empty box, kg 0.13. Number of pieces: 15 pcs. Layer: 80.0x115.20x8.30cm; 13.04kg; 8 boxes; 120 pcs. Cargo 80.0x115.20x166.00cm; ; 260.80kg; 20 layers; 160 boxes; 2400 pcs. Pallet: 80.00x120.00x180.50cm; 27, 80kg; 20 layers; 160 boxes; 2400 pcs.



# Brisal

## Soft cheese brisal, 50% fat

Brisal is a soft cheese in a noble white mould with a special flavour of live milk. Young cheese (up to 2 weeks) tastes more neutral, light mushroomy, milky with a sourness, the consistency is elastic. As the cheese matures the taste becomes more violent with a raw milk flavour and creamy nutty notes, the mushroom notes become more pronounced, the consistency is soft and buttery.

### Ingredients:

pasteurized cow's milk, table salt (1.5-2%), lactic-enzymatic preparation, hardening agent, bacterial culture of mesophilic lactic acid bacteria, culture of white mould *Penicillium candidum*, culture of microorganisms Salsa. Mass fraction of fat in dry matter (50±16%)

### Nutritive value (food) per 100g of the product:

protein - 20g, fat - 25g, carbohydrates - 0g

### Energy value (calorie) per 100 g of the product:

1075 kJ (257 kcal)

### Shelf life:

maximum 2 months from the production date (date of ageing)

### Storage temperature:

0°C to 6°C

### Humidity:

(85-90)%

### Weight kg:

0.7 to 1.2.  
Packaging: packing material - metallized paper.  
Logistic parameters:  
Transport packaging type - corrugated cardboard box.  
Transport packaging material - cardboard  
Average weight (crate), kg 0.100  
Type of stacking in the box - horizontal  
Net weight, empty box, kg 0.1  
Number of pieces: 1  
Layer: 75.3x117.00x8.20cm; 18.51kg; 15 boxes; 15 pcs.  
Load 75.3x117.00x164.00cm; 370.20kg; 20 layers; 300 boxes; 300 pcs.  
Pallet: 80.00x120.00x178.50cm; 385.20kg; 20 layers; 300 boxes; 300 pcs.





# Camembert

## Soft Camembert cheese in wine crust, 50% fat

Camembert in wine crust is a soft cheese in a noble white mould with flavours of cream, nuts, mushrooms and fruit notes. The young cheese (up to 2 weeks) tastes more neutral, yeasty, lightly mushroomy, creamy with a touch of sourness, the consistency is firm. As it matures, the taste becomes richer, pronounced creaminess, mushroom and fruit notes become more prominent, the consistency is delicate, soft, buttery.

### Ingredients:

pasteurized cow's milk, table salt (1.5-2%), lactic enzyme preparation, hardening agent, bacterial culture of mesophilic lactic acid bacteria, culture of white mould *Penicillium candidum*, red dry wine (1%).  
Mass fraction of fat in dry matter (50±16%)

### Nutritive value (food) per 100g of the product:

protein - 20g, fat - 25g, carbohydrates - 0g

### Energy value (calorie) per 100 g of the product:

1075 kJ (257 kcal)

### Shelf life:

maximum 2 months from the production  
date (date of ageing)

### Storage temperature:

0°C to 6°C

### Humidity:

(85-90)%

### Weight kg:

0,75 to 1,5.  
Packaging: packing material - metallized paper  
Logistic parameters:  
Transport packaging type - corrugated cardboard box  
Transport packaging material - cardboard  
Average weight (crate), kg 0.100  
Box type stacking - horizontal  
Net weight, empty box, kg 0.1  
Number of pieces: 1  
Layer: 75.3x117.00x8.20cm; 18.51kg; 15 boxes; 15 pcs.  
Load 75.3x117.00x164.00cm; 370.20kg; 20 layers; 300 boxes; 300 pcs.  
Pallet: 80.00x120.00x178.50cm; 385.20kg; 20 layers; 300 boxes; 300 pcs.







# Brise Rose

## Soft cheese, 50% fat

Brise Rose is a soft cheese in a noble white mould with a particularly delicate pink cheese dough colour. The young cheese (up to 2 weeks) tastes more neutral, lightly mushroomy with a sourness, the consistency is firm. As the cheese matures the taste becomes more intense, with creamy and nutty notes, the mushroom notes become more pronounced, and the consistency is soft and buttery.

### Ingredients:

pasteurised cow's milk, table salt (1.5-2%), lactic enzyme preparation, hardening agent, bacterial culture of mesophilic lactic acid bacteria, culture of white mould *Penicillium candidum*, natural food colouring. Mass fraction of fat in dry matter (50±16%)

### Nutritive value (food) per 100g of the product:

protein - 20g, fat - 25g, carbohydrates - 0g

### Energy value (calorie) per 100 g of the product:

1075 kJ (257 kcal)

### Shelf life:

maximum 2 months from the production date (date of ageing)

### Storage temperature:

0°C to 6°C

### Humidity:

(85-90)%

### Weight kg:

0,75 to 1,5.  
Packaging: packing material - metallized paper.  
Logistic parameters:  
Transport packaging type - corrugated cardboard box.  
Transport packaging material - cardboard  
Average weight (crate), kg 0.100  
Type of stacking in the box - horizontal  
Net weight, empty box, kg 0.1  
Number of pieces: 1  
Layer: 75.3x117.00x8.20cm; 18.51kg; 15 boxes; 15 pcs.  
Load 75.3x117.00x164.00cm; 370.20kg; 20 layers; 300 boxes; 300 pcs.  
Pallet: 80.00x120.00x178.50cm; 385.20kg; 20 layers; 300 boxes; 300 pcs.







# AltinCheese Gold

**Soft AltinCheese "Gold" cheese with washed crust, 50% fat**

AltinCheese "Gold" with washed crust - with a strong orange crust with a slight hint of mould. Young cheese (up to 2 weeks) has a creamy taste with fruity and nutty notes, the consistency is soft. As it matures the flavour becomes fuller, with creamy, nutty notes, tangy, salty with fruity notes, and the texture is runny.

## Ingredients:

pasteurized cow's milk, table salt (1.5-2)%, hardening agent, natural food colouring agent, milk-enzymatic preparation, bacterial culture of mesophilic lactic acid bacteria, culture of white mold *Geotrichum candidum* and *Brevibacterium candidum*, yeast culture. Mass fraction of fat in dry matter (50±16%)

## Nutritive value (food) per 100g of the product:

protein - 20g, fat - 25g, carbohydrates - 0g

## Energy value (calorie) per 100 g of the product:

1075 kJ (257 kcal)

## Shelf life:

maximum 50 days from the production date  
(date of ageing)

## Storage temperature:

0°C to 6°C

## Humidity:

(85-90)%

## Weight kg:

0,75 to 1,5. Packaging: packing material is metallized paper.  
Logistic parameters:  
Transport packaging type - corrugated cardboard box. Transport packaging material - cardboard. Average weight (crate), kg 0.100. Type of stacking in the box - horizontal. Net weight, empty box, kg 0.1  
Number of pieces: 1  
Layer: 75.3x117.00x8.20cm; 18.96kg; 15 boxes; 15 pcs.  
Load 75.3x117.00x164.00cm; 379.20kg; 20 layers; 300 boxes; 300 pcs.  
Pallet: 80.00x120.00x178.50cm; 394.20kg; 20 layers; 300 boxes; 300 pcs.

## Net weight:

200 g, tolerance from nominal value of net weight - minus 9 g.  
Packaging: packaging material (metallized paper) - other packaging is in development, logistic parameters can be changed  
Logistic parameters:  
Transport packaging type - corrugated cardboard box. Transport packaging material - cardboard. Average weight (crate), kg 0.100. Box type stacking - horizontal. Net weight, empty box, kg 0.1  
Number of pieces: 5 pcs.  
Layer: 75.3x117.00x8.20cm; 16.65kg; 15 boxes; 75 pcs.  
Load 75.3x117.00x164.00cm; 333.00kg; 20 layers; 300 boxes; 1500 pcs.  
Pallet: 80.00x120.00x178.50cm; 348.00kg; 20 layers; 300 boxes; 1500 pcs.

Packaging  
in development



# AltinCheese Red Gold

## Soft AltinCheese "Red Gold" washed in wine, 50% fat

AltinCheese "Red Gold" with a washed crust - with a strong dark purple crust with a light touch of mould. Young cheese (up to 2 weeks) has a creamy taste with fruity and nutty notes, light yeasty, the consistency is tender. As it matures, the taste becomes richer, with sweet-nutty and fruity notes, and the consistency is pourable.

### Ingredients:

pasteurized cow's milk, table salt (1.5-2)%, hardening agent, milk-enzymatic preparation, bacterial culture of mesophilic lactic acid bacteria, white mold culture *Geotrichum candidum* and *Brevibacterium* species, yeast culture, red dry table wine. Mass fraction of fat in dry matter (50±16%)

### Nutritive value (food) per 100g of the product:

protein - 20g, fat - 25g, carbohydrates - 0g

### Energy value (calorie) per 100 g of the product:

1075 kJ (257 kcal)

### Shelf life:

maximum 2 months from the production date (date of ageing)

### Storage temperature:

0°C to 6°C

### Humidity:

(85-90)%

### Net weight:

200 g, allowable deviation from the nominal value of net weight - minus 9 g  
Packaging: packing material - (metallized paper) - other packaging type is under development, logistic parameters can be changed  
Logistic parameters:  
Transport packaging type - corrugated cardboard box  
Transport packaging material - cardboard  
Average weight (crate), kg 0.100  
Box type stacking - horizontal  
Net weight, empty box, kg 0.1  
Number of pieces: 5 pcs.  
Layer: 75.3x117.00x8.20cm; 16.65kg; 15 boxes; 75 pcs.  
Load 75.3x117.00x164.00cm; 333.00kg; 20 layers; 300 boxes; 1500 pcs.  
Pallet: 80.00x120.00x178.50cm; 348.00kg; 20 layers; 300 boxes; 1500 pcs.

Packaging  
in development



# Cremajour

## Soft Cremajour cheese, 50% fat

Cremajour is a cheese with a crust covered with white mould. The young cheese is firm and brittle. In the middle stage of maturation a layer of fluid consistency appears between the mould and the curd core. The flavour becomes lingering - from the sour dense middle through a creamy flavour with citrus notes of the flowing part of the cheese dough to the nutty, mushroomy notes of the velvety mouldy cheese crust.

### Ingredients:

pasteurised cow's milk, table salt (1.5-2)%, hardening agent, milk-enzymatic preparation, bacterial culture of mesophilic lactic acid bacteria, culture of white mould *Penicillium candidum* and *Geotrichum candidum*, yeast culture.  
Mass fraction of fat in dry matter (50±16%)

### Nutritive value (food) per 100g of the product:

protein - 20g, fat - 25g, carbohydrates - 0g

### Energy value (calorie) per 100 g of the product:

1075 kJ (257 kcal)

### Shelf life:

maximum 45 days from the production date  
(date of ageing)

### Storage temperature:

0°C to 6°C

### Humidity:

(85-90)%

### Net weight:

220 g, allowable deviation from the nominal value of net mass - minus 9 g.  
Packaging: packing material - (metallized paper) - other type of packaging is under development, logistic parameters can be changed.  
Logistic parameters:  
Transport packaging type - corrugated cardboard box  
Transport packaging material - cardboard  
Average weight (crate), kg 0.100  
Box type stacking - horizontal  
Net weight, empty box, kg 0.1  
Number of pieces: 5 pcs.  
Layer: 75.3x117.00x8.20cm; 16.65kg; 15 boxes; 75 pcs.  
Load 75.3x117.00x164.00cm; 333.00kg; 20 layers; 300 boxes; 1500 pcs.  
Pallet: 80.00x120.00x178.50cm; 348.00kg; 20 layers; 300 boxes; 1500 pcs

Packaging  
in development