

The logo consists of a red oval with a white border. Inside the oval, the word "LÀCRIMA" is written in a bold, white, sans-serif font. A white swoosh is positioned above the letter "A".

**LÀCRIMA**

SINCE 1959

The background of the entire image is a high-speed photograph of a milk drop hitting a surface, creating a series of concentric ripples that spread outwards from the center.

AUTHENTIC DAIRY PRODUCTS



# ABOUT US

Established in **1959**, Lacrima is one of the most experienced dairy producers in Bulgaria, producing high-quality traditional Bulgarian white brine cheese and yellow cheese.

Lacrima's plant is one of the oldest in Bulgaria. With an area of **3,000 m<sup>2</sup>**, it is one of the largest dairies in the country in terms of production capacity. The plant is located in the town of Pazardzhik, South Bulgaria, near the Rhodope Mountains. The region is famous for its fertile soils, green pastures, cattle breeding, and cheese production.

Our cheese is handmade by experienced cheesemakers according to a traditional Bulgarian recipe, using only the highest quality Bulgarian milk and carefully

selected ferments.

To achieve the highest possible quality, Lacrima tests every batch of milk and every ferment purchased. Throughout the production process, each product undergoes more than 30 quality tests.

Lacrima has accreditation International Food Standard (**IFS**) - the highest international production standard for quality and hygiene.

Our products are also Halal certified.

Lacrima's cheese products won two **gold medals** at the International Food Fair "The World of Milk" in Sofia in 2014.





# RAW MILK SUPPLY



01

At Lacrima Bulgaria we make our products only from natural fresh milk.



02

The largest livestock farms in South Bulgaria supply us daily with cow's milk and seasonally with sheep's milk.



03

The daily processing capacity is approximately 45,000 of fresh milk.





**L'ACRIMA**  
SINCE 1959

**Extra  
CHEESE**



RECIPE FROM  
RHODOPES

COW WHITE GRINED CHEESE

BULGARIAN NATURAL ORIGIN  
COMPLIANCE WITH QUALITY STANDARDS  
FAT IN DRY MATTER: MINIMUM 40%  
DRY MATTER IN PRODUCT: AT LEAST 40%

**L'ACRIMA**  
SINCE 1959

*Обре, бяло саламурено*  
**CHEESE**  
RHODOPI RECIPE



100% BULGARIAN NATURAL ORIGIN  
100% COMPLIANCE WITH QUALITY STANDARDS  
FAT IN DRY MATTER: AT LEAST 40%  
DRY MATTER IN PRODUCT: AT LEAST 40%

CLIENT LINE: 0800 111 17

**L'ACRIMA**  
SINCE 1959

*Краве, бяло саламурено*  
**CHEESE**



BDS RECIPE

BDS  
15-2010

MATURED AT LEAST

**45 DAYS**

100% BULGARIAN NATURAL ORIGIN  
100% COMPLIANCE WITH QUALITY STANDARDS

CLIENT LINE: 0800 111 17



# WHITE BRINED CHEESE

from Cow's milk

Cow's Milk Recipe

## WHITE BRINED CHEESE BNS

**INGREDIENTS:** Cow's Milk (Origin Bulgaria), Salt, Calcium chloride, Rennet, Lactic starter. Fat in dry matter: min. 44%. Water content, no more than 54%.



SKU: 0001  
WHITE BRINED CHEESE • TIN  
e 14 kg / 30.86 lb



SKU: 0002  
WHITE BRINED CHEESE • TIN  
e 7 kg / 15.43 lb



SKU: 0003  
WHITE BRINED CHEESE • TIN  
e 4 kg / 8.81 lb



SKU: 0004  
WHITE BRINED CHEESE • TIN  
e 0.800 kg / 1.76 lb

| Nutritional value     |                      | Per 100 g product |       |
|-----------------------|----------------------|-------------------|-------|
| Energy value          | 1121,3 kJ / 268 kcal | Of which:         |       |
| Fat                   | 21,5 g               | Sugars            | 0,5 g |
| Of which:             |                      | Proteins          | 18 g  |
| Saturated fatty acids | 13,20 g              | Salt              | 3,5 g |
| Carbohydrates         | 0,5 g                |                   |       |

### BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATIONS

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |            | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|------------|--------------------|------------|
| 0001 | 14 kg      | 30.86 lb | 1                 | 20.5 kg             | 45.19 lb | 45                 | 922.5 kg            | 2033.76 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0002 | 7 kg       | 15.43 lb | 1                 | 12 kg               | 26.45 lb | 90                 | 1080 kg             | 2380.99 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0003 | 4 kg       | 8.81 lb  | 2                 | 13 kg               | 28.66 lb | 36                 | 468 kg              | 1031.76 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0004 | 0,800 kg   | 1.76 lb  | 6                 | 8 kg                | 16.63 lb | 56                 | 448 kg              | 987.67 lb  | 0°C TO +4°C        | 12 MONTHS  |







# WHITE BRINED CHEESE

from Cow's milk

Cow's Milk Recipe

## WHITE BRINED CHEESE EXTRA

**INGREDIENTS:** Cow's Milk (Origin Bulgaria), Salt, Calcium chloride, Rennet, Lactic starter. Fat in dry matter: min. 45%. Water content, no more than 58%.



SKU: 0005  
WHITE BRINED CHEESE • TIN  
e 14 kg / 30.86 lb



SKU: 0006  
WHITE BRINED CHEESE • TIN  
e 7 kg / 15.43 lb



SKU: 0007  
WHITE BRINED CHEESE • TIN  
e 4 kg / 8.81 lb



SKU: 0008  
WHITE BRINED CHEESE • TIN  
e 0.800 kg / 1.76 lb

| Nutritional value     |                      | Per 100 g product |       |
|-----------------------|----------------------|-------------------|-------|
| Energy value          | 1121,3 kJ / 268 kcal | Of which:         |       |
| Fat                   | 21,5 g               | Sugars            | 0,5 g |
| Of which:             |                      | Proteins          | 18 g  |
| Saturated fatty acids | 13,20 g              | Salt              | 3,5 g |
| Carbohydrates         | 0,5 g                |                   |       |

### BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATIONS

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |            | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|------------|--------------------|------------|
| 0005 | 14 kg      | 30.86 lb | 1                 | 20.5 kg             | 45.19 lb | 45                 | 922.5 kg            | 2033.76 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0006 | 7 kg       | 15.43 lb | 1                 | 12 kg               | 26.45 lb | 90                 | 1080 kg             | 2380.99 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0007 | 4 kg       | 8.81 lb  | 2                 | 13 kg               | 28.66 lb | 36                 | 468 kg              | 1031.76 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0008 | 0,800 kg   | 1.76 lb  | 6                 | 8 kg                | 16.63 lb | 56                 | 448 kg              | 987.67 lb  | 0°C TO +4°C        | 12 MONTHS  |



WHITE BRINED CHEESE

from Goat's milk

Goat's Milk Recipe

WHITE BRINED CHEESE

**INGREDIENTS:** Goat's Milk (Origin Bulgaria), Salt, Calcium chloride, Rennet, Lactic starter. Fat in dry matter: min. 42%. Water content, no more than 56%.



SKU: 0013  
WHITE BRINED CHEESE • TIN  
14 kg / 30.86 lb



SKU: 0014  
WHITE BRINED CHEESE • TIN  
7 kg / 15.43 lb



SKU: 0015  
WHITE BRINED CHEESE • TIN  
4 kg / 8.81 lb



SKU: 0016  
WHITE BRINED CHEESE • TIN  
0.800 kg / 1.76 lb

| Nutritional value     |                    | Per 100 g product |       |
|-----------------------|--------------------|-------------------|-------|
| Energy value          | 1067 kJ / 255 kcal | Of which:         |       |
| Fat                   | 21 g               | Sugars            | 0,5 g |
| Of which:             |                    | Proteins          | 16 g  |
| Saturated fatty acids | 12,80 g            | Salt              | 3,5 g |
| Carbohydrates         | 0,5 g              |                   |       |

BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATIONS

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |            | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|------------|--------------------|------------|
|      | kg         | lb       |                   | kg                  | lb       |                    | kg                  | lb         |                    |            |
| 0013 | 14 kg      | 30.86 lb | 1                 | 20.5 kg             | 45.19 lb | 45                 | 922.5 kg            | 2033.76 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0014 | 7 kg       | 15.43 lb | 1                 | 12 kg               | 26.45 lb | 90                 | 1080 kg             | 2380.99 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0015 | 4 kg       | 8.81 lb  | 2                 | 13 kg               | 28.66 lb | 36                 | 468 kg              | 1031.76 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0016 | 0,800 kg   | 1.76 lb  | 6                 | 8 kg                | 16.63 lb | 56                 | 448 kg              | 987.67 lb  | 0°C TO +4°C        | 12 MONTHS  |



# WHITE BRINED CHEESE

from Sheep's milk

Sheep's Milk Recipe

## WHITE BRINED CHEESE

**INGREDIENTS:** Sheep's Milk (Origin Bulgaria), Salt, Calcium chloride, Rennet, Lactic starter. Fat in dry matter: min. 50%. Water content, no more than 56%.



SKU: 0017  
WHITE BRINED CHEESE • TIN  
e 14 kg / 30.86 lb



SKU: 0018  
WHITE BRINED CHEESE • TIN  
e 7 kg / 15.43 lb



SKU: 0019  
WHITE BRINED CHEESE • TIN  
e 4 kg / 8.81 lb



SKU: 0020  
WHITE BRINED CHEESE • TIN  
e 0.800 kg / 1.76 lb

| Nutritional value     |                      | Per 100 g product |       |
|-----------------------|----------------------|-------------------|-------|
| Energy value          | 1121,3 kJ / 268 kcal | Of which:         |       |
| Fat                   | 21,5 g               | Sugars            | 0,5 g |
| Of which:             |                      | Proteins          | 18 g  |
| Saturated fatty acids | 13,20 g              | Salt              | 3,5 g |
| Carbohydrates         | 0,5 g                |                   |       |

### BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATIONS

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |            | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|------------|--------------------|------------|
| 0017 | 14 kg      | 30.86 lb | 1                 | 20.5 kg             | 45.19 lb | 45                 | 922.5 kg            | 2033.76 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0018 | 7 kg       | 15.43 lb | 1                 | 12 kg               | 26.45 lb | 90                 | 1080 kg             | 2380.99 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0019 | 4 kg       | 8.81 lb  | 2                 | 13 kg               | 28.66 lb | 36                 | 468 kg              | 1031.76 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0020 | 0,800 kg   | 1.76 lb  | 6                 | 8 kg                | 16.63 lb | 56                 | 448 kg              | 987.67 lb  | 0°C TO +4°C        | 12 MONTHS  |



# WHITE BRINED CHEESE

from Cow's milk

Cow's Milk Recipe

## WHITE BRINED CHEESE GREEK

**INGREDIENTS:** Cow's Milk (Origin Bulgaria), Salt, Calcium chloride, Rennet, Lactic starter. Fat in dry matter: min. 45%. Water content, no more than 58%.



SKU: 0009  
WHITE BRINED CHEESE • TIN  
e 14 kg / 30.86 lb



SKU: 0010  
WHITE BRINED CHEESE • TIN  
e 7 kg / 15.43 lb



SKU: 0011  
WHITE BRINED CHEESE • TIN  
e 4 kg / 8.81 lb



SKU: 0012  
WHITE BRINED CHEESE • TIN  
e 0.800 kg / 1.76 lb

| Nutritional value     |                      | Per 100 g product |       |
|-----------------------|----------------------|-------------------|-------|
| Energy value          | 1121,3 kJ / 268 kcal | Of which:         |       |
| Fat                   | 21,5 g               | Sugars            | 0,5 g |
| Of which:             |                      | Proteins          | 18 g  |
| Saturated fatty acids | 13,20 g              | Salt              | 3,5 g |
| Carbohydrates         | 0,5 g                |                   |       |

### BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATIONS

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |            | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|------------|--------------------|------------|
| 0009 | 14 kg      | 30.86 lb | 1                 | 20.5 kg             | 45.19 lb | 45                 | 922.5 kg            | 2033.76 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0010 | 7 kg       | 15.43 lb | 1                 | 12 kg               | 26.45 lb | 90                 | 1080 kg             | 2380.99 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0011 | 4 kg       | 8.81 lb  | 2                 | 13 kg               | 28.66 lb | 36                 | 468 kg              | 1031.76 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0012 | 0,800 kg   | 1.76 lb  | 6                 | 8 kg                | 16.63 lb | 56                 | 448 kg              | 987.67 lb  | 0°C TO +4°C        | 12 MONTHS  |



*Small moments,  
happy tastes!*





# YELLOW CHEESE

from Cow's milk

Cow's Milk Recipe

## YELLOW CHEESE BNS

**INGREDIENTS:** Cow's Milk (Origin Bulgaria), Rennet, calcium dichloride, salt, leaven. Fat in dry matter: min. 45%. Water content, no more than 44%.



SKU: 0001  
YELLOW CHEESE • VACUUM  
e 6 kg / 13.22 lb



SKU: 0001  
YELLOW CHEESE • VACUUM  
e 3 kg / 6.61 lb



SKU: 0001  
YELLOW CHEESE • VACUUM  
e 0.750 kg / 1.65 lb



SKU: 0001  
YELLOW CHEESE • VACUUM  
e 0.400 kg / 0.88 lb

| Nutritional value     |                    | Per 100 g product |
|-----------------------|--------------------|-------------------|
| Energy value          | 1415 kJ / 341 kcal |                   |
| Fat                   | 26,5 g             | Of which: 1,2 g   |
| Of which:             |                    | Sugars 24,5 g     |
| Saturated fatty acids | 16,9 g             | Proteins 2,2 g    |
| Carbohydrates         | 1,2 g              | Salt              |

### BULGARIAN YELLOW CHEESE • LOGISTIC INFORMATIONS

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |            | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|------------|--------------------|------------|
| 0030 | 6 kg       | 13.22 lb | 2                 | 12.3 kg             | 27.1 lb  | 50                 | 615 kg              | 1355.84 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0031 | 3 kg       | 6.61 lb  | 4                 | 12.5 kg             | 27.55 lb | 50                 | 625 kg              | 1377.89 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0032 | 0.750 kg   | 1.65 lb  | 8                 | 6.3 kg              | 13.88 lb | 72                 | 453.6 kg            | 1000 lb    | 0°C TO +4°C        | 8 MONTHS   |
| 0033 | 0,400 kg   | 0.88 lb  | 8                 | 6.7 kg              | 14.77 lb | 72                 | 482.4 kg            | 1063.5 lb  | 0°C TO +4°C        | 8 MONTHS   |



# YELLOW CHEESE

from Cow's milk

Cow's Milk Recipe

## YELLOW CHEESE RHODOPI

**INGREDIENTS:** Cow's Milk (Origin Bulgaria), Lactic acid culture, Rennet, calcium dichloride, salt, leaven. Fat in dry matter: min. 42%. Water content, no more than 56%.



SKU: 0034  
YELLOW CHEESE • VACUUM  
e 6 kg / 13.22 lb



SKU: 0035  
YELLOW CHEESE • VACUUM  
e 3 kg / 6.61 lb



SKU: 0036  
YELLOW CHEESE • VACUUM  
e 0.750 kg / 1.65 lb



SKU: 0037  
YELLOW CHEESE • VACUUM  
e 0.400 kg / 0.88 lb

| Nutritional value     |                    | Per 100 g product |       |
|-----------------------|--------------------|-------------------|-------|
| Energy value          | 1490 kJ / 341 kcal | Of which:         |       |
| Fat                   | 29,5 g             | Sugars            | 1,3 g |
| Of which:             |                    | Proteins          | 22 g  |
| Saturated fatty acids | 12,3 g             | Salt              | 2,2 g |
| Carbohydrates         | 1,3 g              |                   |       |

### BULGARIAN YELLOW CHEESE • LOGISTIC INFORMATION

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |            | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|------------|--------------------|------------|
| 0034 | 6 kg       | 13.22 lb | 2                 | 12.3 kg             | 27.1 lb  | 50                 | 615 kg              | 1355.84 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0035 | 3 kg       | 6.61 lb  | 4                 | 12.5 kg             | 27.55 lb | 50                 | 625 kg              | 1377.89 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0036 | 0.750 kg   | 1.65 lb  | 8                 | 6.3 kg              | 13.88 lb | 72                 | 453.6 kg            | 1000 lb    | 0°C TO +4°C        | 8 MONTHS   |
| 0037 | 0,400 kg   | 0.88 lb  | 8                 | 6.7 kg              | 14.77 lb | 72                 | 482.4 kg            | 1063.5 lb  | 0°C TO +4°C        | 8 MONTHS   |



# YELLOW CHEESE

from Cow's milk

Sheep's Milk Recipe

## YELLOW CHEESE

**INGREDIENTS:** Cow's Milk (Origin Bulgaria), Rennet, calcium dichloride, salt, leaven. Fat in dry matter: min. 45%. Water content, no more than 44%.



SKU: 0037  
WHITE BRINED CHEESE • TIN  
**€ 6 kg** / 13.22 lb



SKU: 0038  
WHITE BRINED CHEESE • TIN  
**€ 3 kg** / 6.61 lb



SKU: 0039  
WHITE BRINED CHEESE • TIN  
**€ 0.750 kg** / 1.65 lb



SKU: 0040  
WHITE BRINED CHEESE • TIN  
**€ 0.400 kg** / 0.88 lb

| Nutritional value     |                    | Per 100 g product |        |
|-----------------------|--------------------|-------------------|--------|
| Energy value          | 1415 kJ / 341 kcal | Of which:         |        |
| Fat                   | 26,5 g             | Sugars            | 1,2 g  |
| Of which:             |                    | Proteins          | 24,5 g |
| Saturated fatty acids | 16,9 g             | Salt              | 2,2 g  |
| Carbohydrates         | 1,2 g              |                   |        |

### BULGARIAN YELLOW CHEESE • LOGISTIC INFORMATIONS

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |            | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|------------|--------------------|------------|
| 0037 | 6 kg       | 13.22 lb | 2                 | 12.3 kg             | 27.1 lb  | 50                 | 615 kg              | 1355.84 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0038 | 3 kg       | 6.61 lb  | 4                 | 12.5 kg             | 27.55 lb | 50                 | 625 kg              | 1377.89 lb | 0°C TO +4°C        | 12 MONTHS  |
| 0039 | 0.750 kg   | 1.65 lb  | 8                 | 6.3 kg              | 13.88 lb | 72                 | 453.6 kg            | 1000 lb    | 0°C TO +4°C        | 8 MONTHS   |
| 0040 | 0,400 kg   | 0.88 lb  | 8                 | 6.7 kg              | 14.77 lb | 72                 | 482.4 kg            | 1063.5 lb  | 0°C TO +4°C        | 8 MONTHS   |



# YELLOW CHEESE

from Sheep's milk

Sheep's Milk Recipe

## YELLOW CHEESE

**INGREDIENTS:** Sheep's Milk (Origin Bulgaria), Lactic acid culture, Rennet, calcium dichloride, salt, leaven. Fat in dry matter: min. 42%. Water content, no more than 56%

| Nutritional value     |                    | Per 100 g product |        |
|-----------------------|--------------------|-------------------|--------|
| Energy value          | 1415 kJ / 341 kcal | Of which:         |        |
| Fat                   | 26,5 g             | Sugars            | 1,2 g  |
| Of which:             |                    | Proteins          | 24,5 g |
| Saturated fatty acids | 16,9 g             | Salt              | 2,2 g  |
| Carbohydrates         | 1,2 g              |                   |        |



SKU: 0041  
PREMIUM SELECTION • VACUUM  
€ 9 kg / 19.84 lb



SKU: 0042  
GOLD SELECTION • VACUUM  
€ 0.300 kg / 0.661 lb

### BULGARIAN YELLOW CHEESE • LOGISTIC INFORMATION

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |            | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|------------|--------------------|------------|
| 0041 | 9 kg       | 19.84 lb | 2                 | 18,7 kg             | 41.22 lb | 30                 | 561 kg              | 1236.79 lb | 0°C TO +4°C        | 24 MONTHS  |
| 0042 | 0.300 kg   | 0.66 lb  | 8                 | 2.7 kg              | 5.95 lb  | 84                 | 226.8 kg            | 500 lb     | 0°C TO +4°C        | 10 MONTHS  |







GOLD & PREMIUM

Selection

Sheep's Milk Recipe

GOLD SELECTION

**INGREDIENTS:** Sheep's Milk (Origin Bulgaria), Lactic acid culture, Rennet, calcium dichloride, Lipase enzyme salt, leaven. Fat in dry matter: min. 50%. Water content, no more than 42%.

| Nutritional value     |                    | Per 100 g product |        |
|-----------------------|--------------------|-------------------|--------|
| Energy value          | 1829 kJ / 443 kcal | Of which:         |        |
| Fat                   | 36 g               | Sugars            | 6.2 g  |
| Of which:             |                    | Proteins          | 23.5 g |
| Saturated fatty acids | 25 g               | Salt              | 2,2 g  |
| Carbohydrates         | 6.2 g              |                   |        |



SKU: 0043

PREMIUM SELECTION • VACUUM

e 9 kg / 19.84 lb



SKU: 0044

GOLD SELECTION • VACUUM

e 0.300 kg / 0.661 lb

Cow's Milk Recipe

PREMIUM SELECTION

**INGREDIENTS:** Cow's Milk (Origin Bulgaria), Lactic acid culture, Rennet, calcium dichloride, Lipase enzyme salt, leaven. Fat in dry matter: min. 50%. Water content, no more than 42%.

| Nutritional value     |                      | Per 100 g product |        |
|-----------------------|----------------------|-------------------|--------|
| Energy value          | 1587,3 kJ / 383 kcal | Of which:         |        |
| Fat                   | 31 g                 | Sugars            | 6.2 g  |
| Of which:             |                      | Proteins          | 23.5 g |
| Saturated fatty acids | 25 g                 | Salt              | 3.2 g  |
| Carbohydrates         | 6.2 g                |                   |        |



SKU: 0045

PREMIUM SELECTION • VACUUM

e 9 kg / 19.84 lb



SKU: 0046

GOLD SELECTION • VACUUM

e 0.300 kg / 0.661 lb

BULGARIAN YELLOW CHEESE • LOGISTIC INFORMATIONS

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |            | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|------------|--------------------|------------|
| 0043 | 9 kg       | 19.84 lb | 2                 | 18,7 kg             | 41.22 lb | 30                 | 561 kg              | 1236.79 lb | 0°C TO +4°C        | 36 MONTHS  |
| 0044 | 0.300 kg   | 0.66 lb  | 8                 | 2.7 kg              | 5.95 lb  | 84                 | 226.8 kg            | 500 lb     | 0°C TO +4°C        | 10 MONTHS  |
| 0045 | 9 kg       | 19.84 lb | 2                 | 18,7 kg             | 41.22 lb | 30                 | 561 kg              | 1236.79 lb | 0°C TO +4°C        | 36 MONTHS  |
| 0046 | 0.300 kg   | 0.66 lb  | 8                 | 2.7 kg              | 5.95 lb  | 84                 | 226.8 kg            | 500 lb     | 0°C TO +4°C        | 10 MONTHS  |



# LABNEH BALLS

from Cow's milk

Cow's Milk Recipe

## LABNEH BALLS

**INGREDIENTS:** Cow's Milk (Origin Bulgaria), Salt, Rennet, Lactic starter.  
Fat in dry matter: min.45%. Water content, no more than 65%.

| Nutritional value     |                   | Per 100 g product |         |
|-----------------------|-------------------|-------------------|---------|
| Energy value          | 976 kJ / 235 kcal | Of which:         |         |
| Fat                   | 19 g              | Sugars            | 0.7 g   |
| Of which:             |                   | Proteins          | 15.36 g |
| Saturated fatty acids | 11.88 g           | Salt              | 3.0 g   |
| Carbohydrates         | 0.7 g             |                   |         |



SKU: 0050  
LABNEH BALLS CLASSIC • PP  
€ 0.800 kg / 1.76 lb



SKU: 0051  
LABNEH BALLS WITH MINT • PP  
€ 0.800 kg / 1.76 lb



SKU: 0052  
LABNEH BALLS WITH SAVORY • PP  
€ 0.800 kg / 1.76 lb



SKU: 0053  
LABNEH BALLS PROBIOTIC • PP  
€ 0.800 kg / 1.76 lb



SKU: 0054  
LABNEH BALLS WITH BASIL • PP  
€ 0.800 kg / 1.76 lb

| SKU  | NET WEIGHT |         | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |           | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|---------|-------------------|---------------------|----------|--------------------|---------------------|-----------|--------------------|------------|
|      | kg         | lb      |                   | kg                  | lb       |                    | kg                  | lb        |                    |            |
| 0050 | 0,800 kg   | 1.76 lb | 6                 | 8 kg                | 16.63 lb | 56                 | 448 kg              | 987.67 lb | 0°C TO +4°C        | 4 MONTHS   |
| 0051 | 0,800 kg   | 1.76 lb | 6                 | 8 kg                | 16.63 lb | 56                 | 448 kg              | 987.67 lb | 0°C TO +4°C        | 4 MONTHS   |
| 0052 | 0,800 kg   | 1.76 lb | 6                 | 8 kg                | 16.63 lb | 56                 | 448 kg              | 987.67 lb | 0°C TO +4°C        | 4 MONTHS   |
| 0053 | 0,800 kg   | 1.76 lb | 6                 | 8 kg                | 16.63 lb | 56                 | 448 kg              | 987.67 lb | 0°C TO +4°C        | 4 MONTHS   |
| 0054 | 0,800 kg   | 1.76 lb | 6                 | 8 kg                | 16.63 lb | 56                 | 448 kg              | 987.67 lb | 0°C TO +4°C        | 4 MONTHS   |



# LABNEH BALLS

from Cow's milk

Cow's Milk Recipe

## LABNEH BALLS

**INGREDIENTS:** Cow's Milk (Origin Bulgaria), Salt, Rennet, Lactic starter.  
Fat in dry matter: min.45%. Water content, no more than 65%.

| Nutritional value     |                   | Per 100 g product |         |
|-----------------------|-------------------|-------------------|---------|
| Energy value          | 976 kJ / 235 kcal | Of which:         |         |
| Fat                   | 19 g              | Sugars            | 0.7 g   |
| Of which:             |                   | Proteins          | 15.36 g |
| Saturated fatty acids | 11.88 g           | Salt              | 3.0 g   |
| Carbohydrates         | 0.7 g             |                   |         |



SKU: 0050  
LABNEH BALLS WITH MINT • PP  
€ 1.6 kg / 3.52 lb



SKU: 0051  
LABNEH BALLS PROBIOTIC • PP  
€ 1.6 kg / 3.52 lb



SKU: 0052  
LABNEH BALLS WITH SAVORY • PP  
€ 1.6 kg / 3.52 lb

| SKU  | NET WEIGHT |         | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |            | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|---------|-------------------|---------------------|----------|--------------------|---------------------|------------|--------------------|------------|
| 0050 | 0,800 kg   | 1.76 lb | 4                 | 12.2 kg             | 26.89 lb | 40                 | 488 kg              | 1075.86 lb | 0°C TO +4°C        | 4 MONTHS   |
| 0051 | 0,800 kg   | 1.76 lb | 4                 | 12.2 kg             | 26.89 lb | 40                 | 488 kg              | 1075.86 lb | 0°C TO +4°C        | 4 MONTHS   |
| 0052 | 0,800 kg   | 1.76 lb | 4                 | 12.2 kg             | 26.89 lb | 40                 | 488 kg              | 1075.86 lb | 0°C TO +4°C        | 4 MONTHS   |





# CREAM CHEESE & BUTTER

## BUTTER

**INGREDIENTS:** COW'S MILK (Origin Bulgaria), CREAM FROM COW'S MILK, starter cultures, salt, preservative - Nisin.



SKU: 0017  
BUTTER UNSALTED • PP OVAL  
€ 0.350 kg / 0.77 lb



SKU: 0018  
BUTTER SALTED • PP OVAL  
€ 0.350 kg / 0.77 lb

| Nutritional value     |                    | Per 100 g product |       |
|-----------------------|--------------------|-------------------|-------|
| Energy value          | 3070 kJ / 740 kcal | Of which:         |       |
| Fat                   | 82.0 g             | Sugars            | 0.5 g |
| Of which:             |                    | Proteins          | 0.5 g |
| Saturated fatty acids | 52.42 g            | Salt              | 0.0 g |
| Carbohydrates         | 0.5 g              |                   |       |

## CREAM CHEESE

**INGREDIENTS:** Cream from COW'S MILK (Origin Bulgaria), Starter Culture.



SKU: 0019  
CREAM CHEESE • PP OVAL  
€ 0.350 kg / 0.77 lb



| Nutritional value     |                    | Per 100 g product |       |
|-----------------------|--------------------|-------------------|-------|
| Energy value          | 1155 kJ / 276 kcal | Of which:         |       |
| Fat                   | 26.0 g             | Sugars            | 2.1 g |
| Of which:             |                    | Proteins          | 8.5 g |
| Saturated fatty acids | 16.0 g             | Salt              | 1.2 g |
| Carbohydrates         | 2.1 g              |                   |       |







Spreadable Processed  
CREAM CHEESE

Spreadable Processed  
CREAM CHEESE

**Ingredients:** Butter from Cow's milk, cow's milk protein powder, Skimmed cow's milk powder, salt, emulsifiers (E450, E452). Stabilizers (E401, E417). Preservatives (E202, E234), Water added. Fat in Dry Matter 55 % min.

| Nutritional value     |                    | Per 100 g product |         |
|-----------------------|--------------------|-------------------|---------|
| Energy value          | 288.5 kJ / 69 kcal | Sodium            | 4.29 mg |
| Fat                   | 26,68 g            | Sugars            | 4,87 g  |
| Of which:             |                    | Dietary Fiber     | 0.0 g   |
| Saturated fatty acids | 20,0 g             | Protein           | 7,23 g  |
| Cholesterol           | 1.1 mg             |                   |         |



SKU: 0100  
SPREADABLE CREAM CHEESE • JAR  
0.910 kg / 2 lb



SKU: 0101  
SPREADABLE CREAM CHEESE • JAR  
0.500 kg / 1.1 lb



SKU: 0102  
SPREADABLE CREAM CHEESE • JAR  
0.240 kg / 0.529 lb



SKU: 0103  
SPREADABLE CREAM CHEESE • JAR  
0.140 kg / 0.308 lb

SPREADABLE CREAM CHEESE • LOGISTIC INFORMATIONS

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |          | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|----------|--------------------|------------|
| 0100 | 0.910 kg   | 2 lb     | 6                 | 8.50 kg             | 18.73 lb | 26                 | 922.5 kg            | 922.5 kg | 2°C TO +25°C       | 12 MONTHS  |
| 0101 | 0.500 kg   | 1.1 lb   | 6                 | 5 kg                | 11 lb    | 50                 | 922.5 kg            | 922.5 kg | 2°C TO +25°C       | 12 MONTHS  |
| 0102 | 0.240 kg   | 0.529 lb | 12                | 5.50 kg             | 12.12 lb | 23                 | 468 kg              | 468 kg   | 2°C TO +25°C       | 12 MONTHS  |
| 0103 | 0.140 kg   | 0.308 lb | 12                | 3.50 kg             | 7.71 lb  | 26                 | 468 kg              | 468 kg   | 2°C TO +25°C       | 12 MONTHS  |







Spreadable Processed

# CHEDDAR CHEESE

Spreadable Processed

## CHEDDAR CHEESE

**Ingredients:** Butter from Cow's milk, cheddar cheese (from Cow's milk, Microbial rennet), cow's milk protein powder, Skimmed cow's milk powder, salt, emulsifiers (E450, E452), Water added. Fat in Dry Matter 55% min. Dry Matter 45% min.

| Nutritional value     |                    | Per 100 g product |         |
|-----------------------|--------------------|-------------------|---------|
| Energy value          | 288.5 kJ / 69 kcal | Sodium            | 4.29 mg |
| Fat                   | 26,68 g            | Sugars            | 4,87 g  |
| Of which:             |                    | Dietary Fiber     | 0.0 g   |
| Saturated fatty acids | 20,0 g             | Protein           | 7,23 g  |
| Cholesterol           | 1.1 mg             |                   |         |



SKU: 0104  
SPREADABLE CHEDDAR CHEESE • JAR  
€ 0.910 kg / 2 lb



SKU: 0105  
SPREADABLE CHEDDAR CHEESE • JAR  
€ 0.500 kg / 1.1 lb



SKU: 0106  
SPREADABLE CHEDDAR CHEESE • JAR  
€ 0.240 kg / 0.529 lb



SKU: 0107  
SPREADABLE CHEDDAR CHEESE • JAR  
€ 0.140 kg / 0.308 lb

### SPREADABLE CHEDDAR CHEESE • LOGISTIC INFORMATIONS

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |          | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|----------|--------------------|------------|
| 0104 | 0.910 kg   | 2 lb     | 6                 | 8.50 kg             | 18.73 lb | 26                 | 922.5 kg            | 922.5 kg | 2°C TO +25°C       | 12 MONTHS  |
| 0105 | 0.500 kg   | 1.1 lb   | 6                 | 5 kg                | 11 lb    | 50                 | 922.5 kg            | 922.5 kg | 2°C TO +25°C       | 12 MONTHS  |
| 0106 | 0.240 kg   | 0.529 lb | 12                | 5.50 kg             | 12.12 lb | 23                 | 468 kg              | 468 kg   | 2°C TO +25°C       | 12 MONTHS  |
| 0107 | 0.140 kg   | 0.308 lb | 12                | 3.50 kg             | 7.71 lb  | 26                 | 468 kg              | 468 kg   | 2°C TO +25°C       | 12 MONTHS  |







Spreadable Processed

# CREAM CHEESE

Spreadable Processed

## CREAM CHEESE

**Ingredients:** Butter from Cow's milk, cow's milk protein powder, Skimmed cow's milk powder, salt, emulsifiers (E450, E452). Stabilizers (E401, E417). Preservatives (E202, E234), Water added. Fat in Dry Matter 55 % min.

| Nutritional value     |                    | Per 100 g product |         |
|-----------------------|--------------------|-------------------|---------|
| Energy value          | 288.5 kJ / 69 kcal | Sodium            | 4.29 mg |
| Fat                   | 26,68 g            | Sugars            | 4,87 g  |
| Of which:             |                    | Dietary Fiber     | 0.0 g   |
| Saturated fatty acids | 20,0 g             | Protein           | 7,23 g  |
| Cholesterol           | 1.1 mg             |                   |         |



SKU: 0108  
CREAM CHEESE • PP  
€ 0.400 kg / 0.88 lb



SKU: 0109  
CREAM CHEESE • PP  
€ 0.200 kg / 0.44 lb



SKU: 0110  
CREAM CHEESE • PP  
€ 0.100 kg / 0.22 lb



SKU: 0111  
CREAM CHEESE • PP  
€ 0.140 kg / 0.308 lb



SKU: 0112  
CREAM CHEESE • PP  
€ 0.080 kg / 0.176 lb

### SPREADABLE CREAM CHEESE • LOGISTIC INFORMATION

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |           | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|-----------|--------------------|------------|
| 0108 | 0.400 kg   | 0.88 lb  | 18                | 7.58 kg             | 16.71 lb | 110                | 46.32 kg            | 102.11 lb | 3°C TO +8°C        | 12 MONTHS  |
| 0109 | 0.200 kg   | 0.44 lb  | 27                | 5.84 kg             | 12.87 lb | 120                | 25.95 kg            | 59.41 lb  | 3°C TO +8°C        | 12 MONTHS  |
| 0110 | 0.100 kg   | 0.22 lb  | 45                | 5.07 kg             | 11.17 lb | 120                | 13.5 kg             | 29.76 lb  | 3°C TO +8°C        | 12 MONTHS  |
| 0111 | 0.140 kg   | 0.308 lb | 36                | 3.20 kg             | 7.05 lb  | 160                | 26.84 kg            | 59.17 lb  | 3°C TO +8°C        | 12 MONTHS  |
| 0112 | 0.080 kg   | 0.176 lb | 48                | 4.19 kg             | 9.23 lb  | 147                | 12.8 kg             | 28.21 lb  | 3°C TO +8°C        | 12 MONTHS  |







Spreadable Processed

# CHEDDAR CHEESE

Spreadable Processed

## CHEDDAR CHEESE

**Ingredients:** Butter from Cow's milk, cow's milk protein powder, Skimmed cow's milk powder, salt, emulsifiers (E450, E452). Stabilizers (E401, E417). Preservatives (E202, E234), Water added. Fat in Dry Matter 55 % min.

| Nutritional value     |                    | Per 100 g product |         |
|-----------------------|--------------------|-------------------|---------|
| Energy value          | 288.5 kJ / 69 kcal | Sodium            | 4.29 mg |
| Fat                   | 26,68 g            | Sugars            | 4,87 g  |
| Of which:             |                    | Dietary Fiber     | 0.0 g   |
| Saturated fatty acids | 20,0 g             | Protein           | 7,23 g  |
| Cholesterol           | 1.1 mg             |                   |         |



SKU: 0113  
CHEDDAR CHEESE • PP  
€ 0.400 kg / 0.88 lb



SKU: 0114  
CHEDDAR CHEESE • PP  
€ 0.200 kg / 0.44 lb



SKU: 0115  
CHEDDAR CHEESE • PP  
€ 0.100 kg / 0.22 lb



SKU: 0116  
CHEDDAR CHEESE • PP  
€ 0.140 kg / 0.308 lb



SKU: 0117  
CHEDDAR CHEESE • PP  
€ 0.080 kg / 0.176 lb

### SPREADABLE CHEDDAR CHEESE • LOGISTIC INFORMATIONS

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |           | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|-----------|--------------------|------------|
| 0113 | 0.400 kg   | 0.88 lb  | 18                | 7.58 kg             | 16.71 lb | 110                | 46.32 kg            | 102.11 lb | 3°C TO +8°C        | 12 MONTHS  |
| 0114 | 0.200 kg   | 0.44 lb  | 27                | 5.84 kg             | 12.87 lb | 120                | 25.95 kg            | 59.41 lb  | 3°C TO +8°C        | 12 MONTHS  |
| 0115 | 0.100 kg   | 0.22 lb  | 45                | 5.07 kg             | 11.17 lb | 120                | 13.5 kg             | 29.76 lb  | 3°C TO +8°C        | 12 MONTHS  |
| 0116 | 0.140 kg   | 0.308 lb | 36                | 3.20 kg             | 7.05 lb  | 160                | 26.84 kg            | 59.17 lb  | 3°C TO +8°C        | 12 MONTHS  |
| 0117 | 0.080 kg   | 0.176 lb | 48                | 4.19 kg             | 9.23 lb  | 147                | 12.8 kg             | 28.21 lb  | 3°C TO +8°C        | 12 MONTHS  |







Processed

CHEDDAR CHEESE

Processed

CHEDDAR CHEESE

**Ingredients:** Cheese (Pasteurized Cow's milk, Microbial rennet), Butter from cow's milk, Milk Protein Concentrate, Milk solids Non-Fat, emulsifiers (E452, E339), Salt, Preservatives (E202, E234), Color (E160b), Water Added.

| Nutritional value     |                       | Per 100 g product   |          |
|-----------------------|-----------------------|---------------------|----------|
| Energy value          | 1302 kJ / 311.21 kcal | Sodium              | 25.29 mg |
| Fat                   | 19.41 g               | Total Carbohydrates | 20.3 g   |
| Of which:             |                       | Dietary Fiber       | 1.79 g   |
| Saturated fatty acids | 20 g                  | Protein             | 13.85 g  |
| Cholesterol           | 38.67 mg              |                     |          |



SKU: 0118  
PROCESSED CHEDDAR CHEESE • TIN  
e 0.340 kg / 0.75 lb



SKU: 0119  
PROCESSED CHEDDAR CHEESE • TIN  
e 0.200 kg / 0.44 lb



SKU: 0120  
PROCESSED CHEDDAR CHEESE • TIN  
e 0.113 kg / 0.25 lb



SKU: 0121  
PROCESSED CHEDDAR CHEESE • TIN  
e 0.056 kg / 0.123 lb

PROCESSED CHEDDAR CHEESE • LOGISTIC INFORMATIONS

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |           | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|-----------|--------------------|------------|
|      |            |          |                   |                     |          |                    |                     |           |                    |            |
| 0118 | 0.340 kg   | 0.75 lb  | 24                | 10 kg               | 22 lb    | 120                | 50 kg               | 110.23 lb | 2°C TO +25°C       | 24 MONTHS  |
| 0119 | 0.200 kg   | 0.44 lb  | 48                | 11.85 kg            | 26.12 lb | 112                | 27.65 kg            | 60.95 lb  | 2°C TO +25°C       | 24 MONTHS  |
| 0120 | 0.113 kg   | 0.25 lb  | 24                | 3.60 kg             | 7.93 lb  | 374                | 56.1 kg             | 123.67 lb | 2°C TO +25°C       | 24 MONTHS  |
| 0121 | 0.056 kg   | 0.123 lb | 36                | 2.90 kg             | 6.39 lb  | 496                | 39.95 kg            | 88 lb     | 2°C TO +25°C       | 24 MONTHS  |



Sweetened

CONDENSED MILK

Sweetened

CONDENSED MILK

**Ingredients:** Pasteurized Skimmed Cow's Milk powder, Sugar, Fat from cows milk (Butter ), Stabilizer (E401, E410, E339 ), Water Added.



SKU: 0122  
CONDENSED MILK • TIN  
€ 0.390 kg / 859.8 lb



SKU: 0123  
CONDENSED MILK • TIN  
€ 0.090 kg / 0.198 lb

| Nutritional value     |                    | Per 100 g product   |        |
|-----------------------|--------------------|---------------------|--------|
| Energy value          | 1680 kJ / 402 kcal | Salt                | 0.21 g |
| Fat                   | 8.9 g              | Total Carbohydrates | 72.0 g |
| Of which:             |                    | Calcium             | 0.26 g |
| Saturated fatty acids | 4.6 g              | Protein             | 7.2 g  |
| Trans Fat             | 0.13 g             |                     |        |

SWEETEND CONDESED MILK • LOGISTIC INFORMATIONS

| SKU  | NET WEIGHT |          | PIECES PER CARTON | CARTON GROSS WEIGHT |          | CARTONS PER PALLET | PALLET GROSS WEIGHT |           | STORAGE TEMPRETURE | SHELF LIFE |
|------|------------|----------|-------------------|---------------------|----------|--------------------|---------------------|-----------|--------------------|------------|
| 0122 | 0.390 kg   | 859.8 lb | 24                | 10.50 kg            | 22 lb    | 120                | 52.5 kg             | 110.23 lb | 2°C TO +25°C       | 24 MONTHS  |
| 0123 | 0.090 kg   | 0.198 lb | 48                | 6.70 kg             | 14.77 lb | 160                | 22.33 kg            | 49.22 lb  | 2°C TO +25°C       | 24 MONTHS  |