



Cheeses by weight



Gollandsky bar-shaped cheese

Traditional type of cheese. Has pronounced cheesy flavor, sometimes hot-flavored or with slightly sour taste. Color is light yellow. Consistency is of medium density, elastic, uniform. Holes are round; there can be no holes.



Kostromskoy cheese

It has moderately pronounced, slightly sour, cheesy flavor. Consistency is tender, elastic, and uniform. Holes are round or oval; sometimes missing.



Gauda cheese

The flavor is moderately cheesy, ranges from slightly sweetish to hot, without any unusual tastes and smells. Consistency is elastic, tender, uniform within the whole surface. Color is white to yellow. There is a pattern on cut, which consists of single holes of round or oval shape; there can be no holes.

Product name	Cheese form	Fat content	Weight, kg	Quantity in box	Box net weight, kg	Box size, cm	Storage conditions		
							Relative air humidity	Temperature	Term of storage
Gollandsky bar-shaped	bar	45%	4,9–5,1	3	14,7–15,3	45,5×31×11,5	80–90 %	–4...0 °C 0...+6 °C	8 months 6 months
Kostromskoy	cylinder	45%	6,0–8,0	2	12,0–16,0	57×29×13,5	80–90 %	–4...0 °C 0...+6 °C	8 months 6 months
Gauda	bar	45%	4,9–5,6	4	19,6–22,4	63×30×12,5	(85±5) %	–4...+6 °C	180 days



Packed cheeses



Russian Classic cheese



King Gourmet cheese with baked milk flavor



Slivochny (Creamy) cheese



Smetankovy (Sour cream) cheese



Lion Heart cheese with baked cream flavor

Product name	Cheese form	Fat content	Weight, g	Quantity in box	Box net weight, kg	Box size, cm	Storage conditions		
							Relative air humidity	Temperature	Term of storage
Russian Classic	bar	50%	220	16	3,52	40×9,8×12,0	80–90 %	–4...+6 °C	6 months
King Gourmet with baked milk flavor	bar	50%	220	16	3,52	40×9,8×12,0	80–90 %	–4...+6 °C	6 months
Slivochny (Creamy)	bar	50%	220	16	3,52	40×9,8×12,0	85–90 % 80–85 %	–4...0 °C 0...+6 °C	6 months
Smetankovy (Sour cream)	bar	50%	220	16	3,52	40×9,8×12,0	85–90 % 80–85 %	–4...0 °C 0...+6 °C	6 months
Lion Heart with baked cream flavor	bar	50%	220	16	3,52	40×9,8×12,0	80–90 %	–4...+6 °C	6 months

The cheese is packed into a flow-pack in an inert gas environment



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PYRIATYN CHEESE. ALWAYS MADE OF MILK



PYRIATYN CHEESE-PRODUCING PLANT



Cheeses by weight

NEW



Parmental cheese

Parmental refers to a group of hard cheese like young Parmesan and has unique pronounced cheesy flavor. Special flavor of this cheese is formed in the process of long ageing, which continues at least 2 months. It has pronounced cheesy flavor, slightly hot-flavored, without any unusual tastes and smells. Consistency is elastic, tender, uniform within the whole surface. Usually has no holes, but single ones are acceptable. Color ranges from white to light-yellow, uniform within the whole surface.

King Gourmet cheese with baked milk flavor

Has pronounced cheesy taste, with light baked milk flavor. Color ranges from light-yellow to yellow, uniform within the whole surface. Consistency is elastic and tender. There are slit-like and irregular holes on a cut.



Product name	Cheese form	Fat content	Weight, kg	Quantity in box	Box net weight, kg	Box size, cm	Storage conditions		
							Relative air humidity	Temperature	Term of storage
Parmental	bar	40%	4,5-5,0	3	13,5-15,0	45,5×31×11,5	80-90 %	-4...0 °C 0...+6 °C	8 months 6 months
King Gourmet with baked milk flavor	cylinder	50%	7,0-9,0	2	14,0-18,0	57×29×13,5	80-90 %	-4...0 °C 0...+6 °C	8 months 6 months
	block	50%	2,25-2,45	6	13,5-14,7	45,5×31×11,5			



Cheeses by weight



Russian Classic cheese

Classic type of natural cheese. It has tender neutral cheesy flavor, slightly sour taste. Color is light yellow. Consistency is of medium density, tender, uniform. There are small, slit-like holes placed equally within the whole surface.



Marquis de Cheese with baked milk and vanilla flavor

Has pronounced cheesy flavor, with baked milk and vanilla taste. Color ranges from light-yellow to yellow, uniform within the whole surface. Consistency is elastic and tender. There are slit-like and angular shape holes on a cut.



Smetankovy (Sour Cream) cheese

Has pronounced cheesy, slightly sweet flavor. The texture is tender and plastic, slightly crunchy. Color varies from light yellow to yellow. There is a pattern with oval and angular holes on a cut.

Product name	Cheese form	Fat content	Weight, kg	Quantity in box	Box net weight, kg	Box size, cm	Storage conditions		
							Relative air humidity	Temperature	Term of storage
Russian Classic	cylinder	50%	7,0-9,0	2	14,0-18,0	57×29×13,5	85-90 %	-4...0 °C 0...+6 °C	6 months
	block	50%	2,25-2,45	6	13,5-14,7	45,5×31×11,5			
Marquis de Cheese with baked milk and vanilla flavor	cylinder	50%	7,0-9,0	2	14,0-18,0	57×29×13,5	80-90 %	-4...0 °C 0...+6 °C	8 months 6 months
	block	50%	2,25-2,45	6	13,5-14,7	45,5×31×11,5			
Smetankovy (Sour Cream)	cylinder	50%	7,0-9,0	2	14,0-18,0	57×29×13,5	85-90 %	-4...0 °C 0...+6 °C	6 months
	block	50%	2,25-2,45	6	13,5-14,7	45,5×31×11,5			



Cheeses by weight



Slivochny (Creamy) cheese

Has moderate cheesy flavor. Texture is tender and elastic. Color varies from light yellow to yellow and smooth. There are slit-like and irregular holes on a cut.



Marble cheese

The flavor is moderately cheesy, with slightly sour taste. Has specific two-color painting, which forms marigold yellow "marble" image on cut. Consistency is elastic. There can be angular, oval or irregular holes on a cut.



Poshekhonsky cheese

Has moderate cheesy, slightly sour flavor. Texture is tender, plastic and smooth. Color varies from light yellow to yellow. There is a pattern with single round or oval holes which can be sometimes missing.

Product name	Cheese form	Fat content	Weight, kg	Quantity in box	Box net weight, kg	Box size, cm	Storage conditions		
							Relative air humidity	Temperature	Term of storage
Slivochny (Creamy)	cylinder	50%	7,0-9,0	2	14,0-18,0	57×29×13,5	85-90 %	-4...0 °C 0...+6 °C	6 months
	block	50%	2,25-2,45	6	13,5-14,7	45,5×31×11,5			
Marble	cylinder	50%	7,0-9,0	2	14,0-18,0	57×29×13,5	85-90 % 80-85 %	-4...0 °C 0...+6 °C	6 months
Poshekhonsky	cylinder	45%	6,0-8,0	2	12,0-16,0	57×29×13,5	80-90 %	-5...-2 °C 0...+8 °C	8 months 5 months