



PRODUCT PORTFOLIO



The SPOMLEK Dairy Cooperative from Radzyń Podlaski is one of the largest cheese makers in Poland. Spomlek was the first dairy in Poland to offer Radamer, a cheese with holes, and to start the production of matured cheese under the brand name of Skarby Serowara (Cheesemaker's Treasure). It is also the manufacturer of Serenada, the leading yellow cheese brand in Poland, and one of the largest manufacturers of Salami cheese.

The unique character of our cheese results from our insistence on using the highest quality milk from the green meadows of Polesie, as well as our traditional cheese maturing methods and manual care. Our 30-year old brine, the oldest in Poland, is also a relevant factor contributing to the uniqueness of our cheese.

We make efforts to provide our clients products of the best quality and fulfill their requirements on each stage of the manufacturing process.

The confirmation of our activity are received certificates: BRC, ISO 14001:2004. Additionally we are a producer to have two modern certified laboratories: Resources Assessment Laboratory – which conducts analysis of raw material, and Company Laboratory – which aims at supervising the production progress and accuracy of the final product.

Spomlek's cheese is popular not only in Poland. Among the company's most popular export brands are: Radamer, a Swiss breakfast cheese, and its premium version, available in the form of an elegant muffin, cared for by hand; Matured cheeses: Stary Ołędz, a brittle 6-month cheese, and Kasztan (Chestnut), a 3-month cheese with a characteristic rustic aroma and a buttery aftertaste.

Spomlek Dairy Cooperative is also a manufacturer of such powdered products as: WPC, WPI, permeate powder. Our powdered products are recognised both by the Polish and the international food industry.



Spomlek



CHEESEMAKER'S TREASURES



BURSZTYN [AMBER] cheese matured for 6+ months

Tender cheese with a spicy note. It owes its unique taste and flavour to maturing in meticulously controlled conditions for a long time. For 6 months, each circle is continuously cared and manually massaged with a properly selected paste which adds black colour to its rind. Its interior is firm and slightly tender, with perceptible crystals which increase in number as the maturing period passes by.



BURSZTYN [AMBER] cheese matured for 12+ months

Bursztyn [Amber] matured for a minimum of 12 months becomes more brittle – the cheese cracks when cut, and the first amino acid crystals appear in the paste. The flavor intensifies, with stronger piquant notes and a more distinct dried plum aftertaste, while the color deepens into a darker yellow shade.



BURSZTYN [AMBER] cheese matured for 15+ months

Bursztyn [Amber] matured for a minimum of 15 months develops even greater brittleness, with a more intense aroma and flavor. The structure contains more crunchy amino acid crystals, and the color of the cheese shifts towards a warm caramel tone.



BURSZTYN [AMBER] cheese matured for 24+ months

Fully mature cheese with an extremely brittle structure that breaks apart when the knife enters. Its flavor is piquant-sweet and exceptionally expressive, with amino acid crystals evenly distributed throughout the paste. The cheese is characterized by an intense aroma and a deep amber color.

CHEESEMAKER'S TREASURES

polish long-maturing cheeses



BURSZTYN SZAFIR RUBIN



CHEESEMAKER'S TREASURES



SZAFIR [SAPPHIRE] cheese matured for 4+ months

SZAFIR [Sapphire] matured for a minimum of 4 months has a delicate, soft structure and elastic, creamy texture. The flavor is mild, with subtle milky notes, and the aroma is fruity with a touch of milk acidity. The color is pale yellow.



SZAFIR [SAPPHIRE] cheese matured for 15+ months

SZAFIR [Sapphire] matured for a minimum of 15 months has a dense and brittle structure, with a creamy texture that melts in the mouth. The flavor is deep and intense, with pronounced fruity notes, and the color is dark yellow.



SZAFIR [SAPPHIRE] cheese matured for 12+ months

SZAFIR [Sapphire] matured for a minimum of 12 months becomes more brittle, with visible amino acid crystals. The texture remains creamy, the flavor becomes more complex, the aroma intensifies with pronounced buttery notes, and the color deepens to dark yellow.



RUBIN [RUBY] cheese matured for 3+ months

Rubin [Ruby] matures for a minimum of 3 months. It is a classic example of a cheese whose aroma leads the senses in a different direction than its flavor on the palate. Its aroma is intense and rustic, reminiscent of French farmhouse cheeses, while its taste remains delicate and buttery, with a subtle creamy sweetness.



SKARBYSEROWARA

BURSZTYN

KRUCHY Z PIKANTNĄ NUTĄ

SKARBYSEROWARA

RUBIN

FARMERSKI Z MASŁANĄ NUTĄ

SKARBYSEROWARA

SZAFIR

LAGODNY Z KREMOWĄ NUTĄ

OLD POLAND



GRAND RADAMER



GRAND GOUDA



The cheeses carrying the "Old Poland" brand are made according to traditional recipes. They owe their success to an excellent milk, unique maturing conditions and the everyday efforts of people who are responsible for their manual treatment. Cheeses carrying the Old Poland brand: Grand Radamer and Grand Gouda are products whose quality and taste have been unrivalled on the Polish market. They are ideal as snacks and ingredients of many interesting dishes.



**GRAND
RADAMER**

SER SZLACHETNY DOJRZEWAJĄCY
W TRAWIARSKIEJ KOWALCZYNIE

PREMIUM CHEESE
HARD RIND

**GRAND
GOUDA**

SER SZLACHETNY DOJRZEWAJĄCY
W TRAWIARSKIEJ KOWALCZYNIE

SLICKIOT ARTS
Gouda 2014



SWISS TYPE MATURING CHEESE



RADAMER cheese

It is the first Swiss type maturing cheese ever made in Poland, with characteristic holes of the size of a big cherry and a delicate slightly sweet nutty taste. Radamer owes its unique taste to a specially prepared production recipe and properly adjusted maturing environment.



RADAMER SMOKED cheese

It is a Swiss type maturing cheese with characteristic holes of the size of a big cherry and golden rind. It is smoked with the use of natural wood which allows us to accentuate its exceptional slightly sweet nutty taste.



KRÓLEWIECKI SZWAJCAR cheese

Ripening Swiss-type cheeses made from the milk of Polish cows, known for their slightly nutty flavor, rich aroma, and characteristic eyes. These timeless classics have long accompanied family tables, adding depth to sandwiches, casseroles, and salads, and turning everyday meals into a true journey of taste. Królewiecki Szwajcar delights with its delicate flavor, Babumi evokes the warmth of tradition and childhood memories, while Masdam charms with its balance of creaminess and character.



BABUMI cheese



MASDAM cheese

Serenada

DELICIOUS CHEESES



DUTCH TYPE MATURING CHEESE



GOUDA cheese

The Gouda cheese is a Dutch type maturing cheese which offers excellent taste value. It is characterised by small holes of the size of rice and soft interior. Delicate in taste and slightly aromatic.



MLECZNY (MILKY) cheese

Mleczny cheese is a Dutch type maturing cheese which offers excellent taste value. It is cheese, made for the consumers who prefer mild products addressed to the entire family.



Serenada
SER ŻÓŁTY

Mleczny Prosto od krowy

Bez konserwantów
Bez barwników

PROSTY SKŁAD
TYLKO 3
SKŁADNIKI

Od krow z wolnego pastwiska

PRODUKT POLSKI

Spomlek od 1909

Wieloletni doświadczenie

Dowiedz się więcej o produkcji tego sera

QR CODE

Gouda Gouda Gouda Gouda

Serenada
SER ŻÓŁTY

Gouda

PRODUKT POLSKI

BEZ KONSERWANTÓW

Wieloletni doświadczenie

Spomlek od 1909

CHEESE WITH ADJECTIVES



GOUDA WITH NIGELLA SEEDS

A creamy cheese with the distinctive taste of nigella seeds, also known as black cumin. Their slightly bitter, spicy aroma adds depth to the cheese's natural milky flavor. Rich in beneficial substances. Perfect in salads, with grilled vegetables, sprouts, or simply enjoyed on rye bread toasts.



GOUDA WITH FENUGREEK

A velvety cheese with delicate aroma of fenugreek, known as "God's herb." Its subtle nutty and slightly sweet notes create a perfect harmony of flavor, making it a unique specialty. Ideal with fresh bread, honey, preserves, or jams, this Gouda offers both indulgence and a touch of nature's hidden health benefits.



GOUDA WITH CHILLI

A gently matured cheese with mild character enhanced by a piquant blend of herbs. The delicate taste of Polish milk is brought to life with this aromatic addition, creating a unique flavor experience. Excellent in sandwiches and salads, or enjoyed on its own as a refined snack.



GOUDA WITH CHANTERELLES AND ONIONS

A unique cheese with chanterelles and a touch of fried onion, it offers a refined taste and a characteristic mushroom aroma. Perfect with fresh bread, indispensable on a cheese board, and an excellent addition to salads, casseroles, and toasts.



SALAMI TOMATO AND BASIL

Maturing cheese with a mild, aromatic and subtle taste. Its interior is delicate and soft, enriched with sun-dried tomatoes and basil.



SALAMI HERBS AND GARLIC

Maturing cheese with a mild, aromatic and subtle taste. Its interior is delicate and soft, enriched with a mix of herbs and aromatic garlic.



SALAMI BLACK PEPPER - CHILLI

Maturing cheese with a mild, aromatic and subtle taste. Black pepper and chilli added to a cheese make it more spicy and distinct.



Serenada
SER ŻÓŁTY
Gouda
z chili

Twój
kulinarny
kompas

Spomlek
od 1909

Meksyk

Serenada
SER ŻÓŁTY

Gouda
z czarnuszką

Twój
kulinarny
kompas

Spomlek
od 1909

Turgja

Serenada
SER ŻÓŁTY
SALAMI
z pomidorami i bazylią

Twój
kulinarny
kompas

Spomlek
od 1909

Włochy

Serenada
SER ŻÓŁTY

Gouda
z kozieradką

Twój
kulinarny
kompas

Spomlek
od 1909

Indie

SALAMI-SHAPED MATURING CHEESE



SALAMI cheese

Maturing cheese with a mild, aromatic and subtle taste. Its interior is delicate and soft. It is a sandwich cheese, made for the consumers who prefer mild products addressed to the entire family.



SALAMI KRÓLEWSKIE SMOKED cheese

Maturing cheese with mild and delicate taste accented with natural wood smoke aroma.



MINI SALAMI cheese

Maturing cheese with a mild, aromatic and subtle taste. Its interior is delicate and soft.



ROLADA PODLASKA cheese

Maturing cheese with mild and delicate taste accented with natural wood smoke aroma.



PROCESSED CHEESE



RADAMER PROCESSED CHEESE

Everyday convenience in its most delicious form. This cheese combines the delicate, nutty flavor of the classic Radamer with a creamy texture that melts perfectly. Ideal for quick toasts, juicy burgers, or oven-baked dishes.



SALAMI PROCESSED CHEESE

A quick solution with character. Its creamy texture and mild yet aromatic flavor, inspired by classic Salami cheese, make it a perfect match for bold toppings – from meats and vegetables to your favorite sauces.



4MIX PROCESSED CHEESE

A delightful selection of four unique flavors based on the well-known Radamer: the classic version, plus variations with porcini mushrooms, ham, and onion with chives. Each offers a different taste accent, yet all share the same high quality and creamy, spreadable texture. Convenient and versatile, this cheese is perfect for morning rolls, toasts, and party snacks. Enjoy it cold as a smooth spread or melted in warm dishes.



RADAMER CHEESE



Radamer Cheese is the first Polish cheese to have holes. For the several years it has been occupying the leading position in the segment of Swiss-Dutch mature cheese. It combines elements of both Swiss and Dutch tradition and its distinctive feature is cherry-sized holes. Radamer's unique taste and its highest quality have been confirmed by multiple prestigious international and national awards regularly won in international and national competitions and exhibitions. It is the most awarded Polish cheese.



LONG MATURING CHEESE



STARY OLĘDER cheese

A noble, long matured cheese of rich and robust flavor with perceptible grains created during maturing process lasting over six months. Old Olęder requires many months of extraordinary and proper care during its production. This cheese was honored repeatedly at international exhibitions and competitions.



KASZTAN cheese

What differentiates Kasztan from other types of cheese is its subtle, very distinctive smell of fully mature cheese. It has a very unique taste which immediately permeates through the first impconnoisseurs. The exclusive combination of exceptional aroma and taste typical of Kasztan, distinguishing it from other Polish cheese, makes it ideal to be served with the best of wines.



SŁOMY OŁEDRY

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DAIRY PRODUCTS



CURD CHEESE

Made from selected Polish milk, without unnecessary additives. Produced according to a traditional recipe, they retain their natural consistency and high protein content. The range includes semi-fat, full-fat, and high-protein cottage cheeses – ideal for cheesecakes, sandwiches, spreads, and hot dishes.



FLAVOURED CURD CHEESE

Soft, creamy products available in vanilla and strawberry flavors. They're made with semi-fat cottage cheese with added vitamin D. They're the perfect choice for breakfast, a snack, or dessert—simple, sweet, and truly delicious.

Lublanka



DAIRY PRODUCTS



BUTTERMILK

Produced in a traditional way, as a by-product during the churning of cream, i.e. the production of butter. It's a source of easily digestible protein, calcium, and B vitamins, low in fat, yet packed with health benefits. Slightly tart, slightly creamy, and perfectly refreshing—it tastes especially good chilled. Perfect for drinking on its own, but also as an ingredient in cold soups, cakes, marinades or pancakes.



KEFIR

Made traditionally, using Polish milk and natural lactic acid bacteria cultures. No added milk proteins or unnecessary enhancers. It has a slightly sour taste and a creamy consistency. It supports the digestive system, hydrates, and satisfies – especially in summer, but also as a daily part of a well-balanced diet.



MINI GO YOGURT

Created for active, busy, but conscious people - it's a natural snack that gives you energy at any time of the day. A quick, nutritious milk drink – a perfect base for a second breakfast, a moment of refreshment after a walk or a moment of relaxation between duties.



HIGH-PROTEIN YOGURT

The perfect snack for those who want to eat healthily without sacrificing taste. Its high protein content supports recovery, satiety, and provides energy at any time of day. A nutritious snack without unnecessary additives.





Cheese	Product description	CN code	EAN		Unit weight (kg)	No of pcs in carton	Qty cartons on level	Qty cartons on pallet	Qty levels on pallet	Qty kgs on pallet	Shelf life/ days
			Piece	Carton							
Bursztyn (eng. Amber) cheese matured for 6+ months	wheel in wax	04069089	274018xxxxxx		7.6	1	23	92	4	699.2	365
	wedge e190g	04069089	5900857004839	5900857005218	0.19	8	32	192	6	291.84	180
	wedge e180g in carton	04069089	5900857010847	5900857010892	0.18	10	19	152	8	273.6	180
	slices	04069089	5900857011028	5900857010892	0.135	12	35	210	6	340.2	120
	grated e100g	04069089	5900857007168	5900857007175	0.1	16	19	133	7	212.8	60
Bursztyn (eng. Amber) cheese matured for 12+ months	wheel in wax	04069089	253095xxxxxx		7	1	23	92	4	644	365
	wedge e180g in carton	04069089	5900857010847	5900857010892	0.18	10	19	152	8	273.6	180
	slices	04069089	5900857011035	5900857011493	0.135	12	35	210	6	340.2	120
	grated e100g	04069089	5900857007168	5900857007175	0.1	16	19	133	7	212.8	60
Bursztyn (eng. Amber) cheese matured for 15+ months	wheel in wax	04069089	211940xxxxxx		7	1	23	92	4	644	365
	wedge e180g in carton	04069089	5900857011011	5900857012636	0.18	10	19	152	8	273.6	180
Bursztyn (eng. Amber) cheese matured for 24+ months	wheel in wax	04069089	214542xxxxxx		7	1	23	92	4	644	365
Szafir (eng. Sapphire) cheese matured for 4+ months	wheel in wax	04069089	253093xxxxxx		7.6	1	23	92	4	699.2	182
	wedge e190g	04069090	5900857005669	5900857005683	0.19	8	32	192	6	291.84	120
	wedge e180g in carton	04069089	5900857010908	5900857010915	0.18	10	19	152	8	273.6	120
Szafir (eng. Sapphire) cheese matured for 12+ months	wheel in wax	04069089	252308xxxxxx		7	1	23	92	4	644	365
	wedge e180g in carton	04069089	5900857012551	5900857012575	0.18	10	19	152	8	273.6	120
Szafir (eng. Sapphire) cheese matured for 15+ months	wheel in wax	04069089	211939xxxxxx		7	1	23	92	4	644	365
	wedge e180g in carton	04069089	5900857012568	5900857012582	0.18	10	19	152	8	273.6	120
Rubin (eng. Ruby) cheese matured for 3+ months	wheel in wax	04069089	274462xxxxxx		7.6	1	23	92	4	699.2	182
	wedge e190g	04069089	5900857004846	5900857005225	0.19	8	32	192	6	291.84	120
	wedge e180g in carton	04069089	5900857010922	5900857010939	0.18	10	19	152	8	273.6	120



Cheese	Product description	CN code	EAN	Unit weight (kg)	No of pcs in carton	Qty cartons on level	Qty cartons on pallet	Qty levels on pallet	Qty kgs on pallet	Shelf life/ days
Grand Radamer cheese	wheel in wax	04069089	272767xxxxxx	8.4	1	17	85	5	714	120
Grand Gouda cheese	wheel in wax	04069078	272770xxxxxx	8.2	1	23	92	4	754.4	120

Serenada

Cheese	Product description	CN code	EAN		Unit weight (kg)	No of pcs in carton	Qty cartons on level	Qty cartons on pallet	Qty levels on pallet	Qty kgs on pallet	Shelf life/ days
			Piece	Carton							
RADAMER cheese	block	04069089	274019xxxxxx		4.35	2	14	70	5	609	90
	piece e250g	04069089	5900857030166	5900857009933	0.25	16	12	108	9	432	90
	slices e135g open-close tray	04069089	5900857007793	5900857007809	0.135	10	32	320	10	432	90
	slices e135g "envelope" type package	04069089	5900857008998	5900857009001	0.135	17	24	144	6	330.48	90
RADAMER smoked cheese	block	04069089	273439xxxxxx		2.8	2	11	110	10	616	90
	slices e135g open-close tray	04069089	5900857007816	5900857010663	0.135	12	32	320	10	518.4	90
	slices e135g "envelope" type package	04069089	5900857009148	5900857009155	0.135	17	24	144	6	330.48	90
KRÓLEWIECI SZWAJCAR cheese	block	04069089	253333xxxxxx		4.35	2	14	70	5	609	90
	piece e250g	04069089	5900857007694	5900857009957	0.25	16	12	108	9	432	90
	slices e135g "envelope" type package	04069089	5900857009032	5900857009049	0.135	17	24	144	6	330.48	90
BABUMI cheese	block	04069089	274468xxxxxx		2	2	14	70	5	609	90
	piece e250g	04069089	5900857030234	5900857009919	0.25	16	12	108	9	432	90
	slices e135g "envelope" type package	04069089	5900857009018	5900857009025	0.135	17	24	144	6	330.48	90
MASDAM cheese	block	04069089	595798xxxxxx		2	2	14	70	5	609	90

Serenada

Cheese	Product description	CN code	EAN		Unit weight (kg)	No of pcs in carton	Qty cartons on level	Qty cartons on pallet	Qty levels on pallet	Qty kgs on pallet	Shelf life/ days
			Piece	Carton							
GOUDA cheese	block	04069078	272769xxxxxx		2.9	2	11	110	10	638	90
	piece e250g	04069078	5900857030180	5900857009926	0.25	16	12	108	9	432	90
	slices e135g open-close tray	04069078	5900857007892	5900857007908	0.135	10	32	320	10	432	90
	slices e135g "envelope" type package	04069078	5900857009070	5900857009087	0.135	17	24	144	6	330.48	90
MLECZNY cheese	block	04069089	257333xxxxxx		2.9	2	11	110	10	638	90
	slices e135g "envelope" type package	04069089	5900857009186	5900857009193	0.135	17	24	144	6	330.48	90

Serenada

Cheese	Product description	CN code	EAN		Unit weight (kg)	No of pcs in carton	Qty cartons on level	Qty cartons on pallet	Qty levels on pallet	Qty kgs on pallet	Shelf life/ days
			Piece	Carton							
GOUDA cheese with nigella seeds	block	04069078	217342xxxxxx		3	2	11	110	10	660	90
	slices e135g "envelope" type package	04069078	5900857009360	5900857013930	0.135	14	35	210	6	396.9	90
GOUDA cheese with fenugreek	block	04069078	217343xxxxxx		3	2	11	110	10	660	90
KOMPAS GOUDA with fenugreek	slices e135g "envelope" type package	04069078	5900857009377	5900857013923	0.135	14	35	210	6	396.9	90
GOUDA cheese with chilli	block	04069078	219254xxxxxx		3	2	11	110	10	660	90
KOMPAS GOUDA with chilli	slices e135g "envelope" type package	04069078	5900857013862	5900857013916	0.135	14	35	210	6	396.9	90
GOUDA cheese with chanterelles and onions	block	04069078	260402xxxxxx		3	2	11	110	10	660	90
KOMPAS GOUDA with chanterelles and onions	slices e135g "envelope" type package	04069078	5900857014401	5900857014418	0.135	14	35	210	6	396.9	90
SALAMI with tomato and basil cheese	block	04069089	253091xxxxxx		1.5	8	8	56	7	672	90
	slices e135g open-close tray	04069089	5900857014357	5900857014333	0.135	12	16	128	8	207.36	90
	slices e135g "envelope" type package	04069089	5900857009247	5900857009902	0.135	14	24	168	7	317.52	90
SALAMI with herbs and garlic cheese	block	04069089	253090xxxxxx		1.5	8	8	56	7	672	90
SALAMI with chilli and black pepper cheese	block	04069089	253092xxxxxx		1.5	8	8	56	7	672	90

Serenada

Cheese	Product description	CN code	EAN		Unit weight (kg)	No of pcs in carton	Qty cartons on level	Qty cartons on pallet	Qty levels on pallet	Qty kgs on pallet	Shelf life/ days
			Piece	Carton							
SALAMI cheese	block	04069089	280574xxxxxx		1.5	8	8	56	7	672	120
	slices e135g open-close tray	04069089	5900857007953	5900857007960	0.135	10	32	320	10	432	120
	slices e135g "envelope" type package	04069089	5900857009056	5900857009872	0.135	14	24	168	7	317.52	120
SALAMI MINI cheese	block	04069089	280576xxxxxx		0.5	24	8	56	7	672	120
SALAMI Królewskie cheese	block	04069089	280401xxxxxx		1.5	8	8	56	7	672	120
Rolada Podlaska cheese	block	04069089	280578xxxxxx		0.8	12	8	56	7	537.6	120

Serenada

Cheese	Product description	CN code	EAN		Unit weight (kg)	No of pcs in carton	Qty cartons on level	Qty cartons on pallet	Qty levels on pallet	Qty kgs on pallet	Shelf life/ days
			Piece	Carton							
RADAMER processed cheese	slices	04063031	5900857013688	5900857013695	0.13	10	37	370	10	481	120
SALAMI processed cheese	slices	04063031	5900857013701	5900857013718	0.13	10	37	370	10	481	120
4 MIX processed cheese	wheel box	04063031	5900857013640	5900857013657	0.14	16	16	160	10	358.4	120

Spomlek

Cheese	Product description	CN code	EAN		Unit weight (kg)	No of pcs in carton	Qty cartons on level	Qty cartons on pallet	Qty levels on pallet	Qty kgs on pallet	Shelf life/ days
			Piece	Carton							
RADAMER cheese	cheese in wheel	04069089	272766xxxxxxx	272766xxxxxxx	8.5	1	17	80	5	680	90
	cheese in quarter	04069089	274020xxxxxxx	274020xxxxxxx	2.1	4	17	80	5	672	90
	piece e250g	04069089	5900857030166	5900857004389	0.25	14	13	156	12	546	90
	piece e150g	04069089	5900857001821	5900857002149	0.15	12	36	252	7	453.6	90
RADAMER smoked cheese	block	04069089	273439xxxxxxx	273439xxxxxxx	2.7	2	11	110	10	594	90
	piece e250g	04069089	5900857030371	5900857007533	0.25	14	13	156	12	546	90
	piece e150g	04069089	5900857030333	5900857001845	0.15	12	36	252	7	453.6	90

Spomlek

Cheese	Product description	CN code	EAN		Unit weight (kg)	No of pcs in carton	Qty cartons on level	Qty cartons on pallet	Qty levels on pallet	Qty kgs on pallet	Shelf life/ days
			Piece	Carton							
Stary Ołędź cheese matured for 6+ months	wheel in wax	04069089	274016xxxxxxx		7.6	1	23	92	4	699.2	365
Stary Ołędź cheese matured for 6+ months	wedge e180g in carton	04069089	5900857011790	5900857011806	0.18	10	19	171	9	307.8	182
Kasztan cheese matured for 3+ months	wheel in wax	04069089	278988xxxxxxx		7.6	1	23	92	4	699.2	182

Lublanka

Cheese	Product description	CN code	EAN		Unit weight (kg)	No of pcs in carton	Qty cartons on level	Qty cartons on pallet	Qty levels on pallet	Qty kgs on pallet	Shelf life/ days
			Piece	Carton							
Semi-fat curd cheese	blok	4061050	218933xxxxxxx	218933xxxxxxx	1	12	8	40	5	480	22
Semi-fat curd cheese	kostka	4061050	5908266500171	5908266500782	0.25	20	14	84	6	420	22
Semi-fat protein curd cheese	kostka	4061050	5908266500799	5900857013558	0.25	20	14	84	6	420	22
Full-fat curd cheese	blok	4061050	299333xxxxxxx	299333xxxxxxx	1	12	8	40	5	480	22
Full-fat curd cheese	kostka	4061050	5908266500669	5908266500799	0.25	20	14	84	6	420	22
Strawberry Flavoured curd cheese	box	4061050	5900857013732	5900857013855	0.2	12	8	120	15	288	22
Vanilla Flavoured curd cheese	box	4061050	5900857013749	5900857013848	0.2	12	8	120	15	288	22
Buttermilk	bottle	4039051	5908266500508	5908266500706	0.4	8	30	180	6	576	23
Buttermilk	bottle	4039051	5908266500409	5908266500713	1	6	21	84	4	504	23
Kefir	bottle	4039051	5908266500652	5908266500737	1	6	21	84	4	504	25
Kefir	bottle	4039051	5908266500416	5908266500720	0.4	8	30	180	6	576	25
Mini Go Yogurt - natural	bottle	04032011	5900857013947	5900857013978	0.2	6	36	432	12	518.4	21
Mini Go Yogurt - mango	bottle	04032011	5900857013961	5900857013992	0.2	6	36	432	12	518.4	21
Mini Go Yogurt - strawberry	bottle	04032011	5900857013954	5900857013985	0.2	6	36	432	12	518.4	21
High-Protein Yogurt natural	bottle	4032011	5900857014029	5900857014036	0.25	6	55	440	8	660	21
High-Protein Yogurt strawberry	bottle	4032091	5900857014043	5900857014050	0.25	6	55	440	8	660	21





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