



Processed Cheese



With herbs Spreadable processed cheese, 38 % fat

Has pronounced flavour and taste of herbs. Consistency is soft, paste-like, and uniform along the whole product, with crushed pieces of herbs. Colour is white to light-yellow.



With ham Spreadable processed cheese, 38 % fat

Has pronounced flavour and taste of ham. Consistency is soft, paste-like, and uniform along the whole product, with crushed pieces of ham. Colour is white to light-yellow.



With mushrooms Dense processed cheese, 38 % fat

With a pronounced aroma and taste of mushrooms. The consistency is plastic, delicate, homogeneous throughout the mass, with crushed pieces of mushrooms. Colour: white to light yellow.



With cheddar cheese flavour Spreadable processed cheese, 38 % fat

With a pronounced taste of Cheddar cheese. Consistency is plastic, delicate, homogeneous throughout the mass. Colour is white to light yellow.

Product name	Fat content	Package	Product weight, g	Quantity in a box	Box weight, kg		Box size, cm	Storage conditions	
					Net	Gross		Temperature	Term of storage
Processed cheese with herbs	38%	foil	70	24	1.68	1.83	31.2×18.8×4.6	-4...+4°C	6 months
Processed cheese with ham	38%	foil	70	24	1.68	1.83	31.2×18.8×4.6	-4...+4°C	6 months
Processed cheese with mushrooms	38%	foil	70	24	1.68	1.83	31.2×18.8×4.6	-4...+4°C	6 months
Processed cheese with Cheddar cheese flavour	38%	foil	70	24	1.68	1.83	31.2×18.8×4.6	-4...+4°C	6 months



Friendship Spreadable processed cheese, 38 % fat

Taste and flavour: moderately pronounced cheesy, slightly sour. Consistency is tender, soft, paste-like, and uniform along the whole product. Colour is white to light-yellow.



Dutch Dense processed cheese, 38 % fat

Taste and flavour: moderately pronounced cheesy, slightly sour, and moderately sharp. Consistency is soft, slightly tough. Colour is white to light-yellow.



Ukrainian Dense processed cheese, 38 % fat

Taste and flavour: moderately pronounced cheesy, slightly sour, and moderately sharp. Consistency is soft, slightly tough. Colour is white to light-yellow.



King Of Cheese with baked milk flavour Dense processed cheese, 38 % fat

Taste and flavour: moderately cheesy, with the taste and aroma of baked milk. Consistency is soft, slightly tough. Colour is white to light-yellow.



Creamy Dense processed cheese, 38 % fat

Taste and flavour: moderately pronounced cheesy, slightly sour, and moderately sharp. Consistency is soft, slightly tough. Colour is white to light-yellow.

Product name	Fat content	Package	Product weight, g	Quantity in a box	Box weight, kg		Box size, cm	Storage conditions	
					Net	Gross		Temperature	Term of storage
Friendship	38 %	foil	70	24	1.68	1.83	31.2×18.8×4.6	-4...+4°C	6 months
Dutch	38 %	foil	70	24	1.68	1.83	31.2×18.8×4.6	-4...+4°C	6 months
Ukrainian	38 %	foil	70	24	1.68	1.83	31.2×18.8×4.6	-4...+4°C	6 months
King Of Cheese with baked milk flavour	38 %	foil	70	24	1.68	1.83	31.2×18.8×4.6	-4...+4°C	6 months
Creamy	38 %	foil	70	24	1.68	1.83	31.2×18.8×4.6	-4...+4°C	6 months



King of Cheese with baked milk flavour

Spreadable processed cheese, 60 % fat

Taste and flavour: moderately cheesy, with the taste and aroma of baked milk. Consistency is tender, soft, and uniform along the whole product. Color is from white to light yellow.



Creamy

Spreadable processed cheese, 45 % fat

Taste and flavour: pronounced cheesy, slightly sour, and creamy. Consistency is tender, soft, and uniform along the whole product. Colour is white to light yellow.



"Amber"

Spreadable processed cheese, 45 % fat

Taste and flavour: pronounced cheesy, slightly sour. Consistency is tender, soft, and uniform along the whole product.



"Amber" with ham

Spreadable processed cheese, 45 % fat

Has pronounced flavour and taste of bacon. Consistency is tender, soft, and uniform along the whole product, with pieces of ham.



"Amber"

with mushrooms Spreadable processed cheese, 45 % fat

Has pronounced flavour and taste of mushrooms. Consistency is tender, soft, and uniform along the whole product, with crushed pieces of mushrooms.

Product name	Fat content	Package	Product weight, g	Quantity in a box	Box weight, kg		Box size, cm	Storage conditions	
					Net	Gross		Temperature	Term of storage
King Of Cheese with baked milk flavour	60 %	plastic cup	90	12	1.08	1.3	43.3×26.2×4.1	-4...+8°C	6 months
Creamy	45 %	plastic cup	90	12	1.08	1.3	43.3×26.2×4.1	-4...+8°C	6 months
"Amber"	45 %	plastic cup	90	12	1.08	1.3	43.3×26.2×4.1	-4...+8°C	6 months
"Amber" with ham	45 %	plastic cup	90	12	1.08	1.3	43.3×26.2×4.1	-4...+8°C	6 months
"Amber" with mushrooms	45 %	plastic cup	90	12	1.08	1.3	43.3×26.2×4.1	-4...+8°C	6 months



“Amber”

Spreadable processed cheese, 60 % fat

Taste and flavour: moderately sharp, slightly sour. Consistency is soft, paste-like, and uniform along the whole product. Colour is white to light yellow.



King of Cheese with baked milk flavour

Spreadable processed cheese, 60 % fat

Taste and flavour: moderately cheesy, with the taste and aroma of baked milk. Consistency is tender, soft, and uniform along the whole product. Color is from white to light yellow.



Smoked

Sausage-shaped dense processed cheese, 30 % fat

Taste and flavour: moderately sharp, smoked, slightly sour. Consistency is dense, uniform along the whole product. Colour is white to light yellow.



Product name	Fat content	Package	Product weight, kg	Quantity in a box	Box weight, kg		Box size, cm	Storage conditions	
					Net	Gross		Temperature	Term of storage
“Amber”	60%	film	100	22	2.2	2.35	42.0×25.7×40.0	-4...+4°C	6 months
			220	22	4.84	5.07	38.0×22.8×10.2		
			20	20	6.60	6.83	44.0×22.0×11.0		
			330	36	11.88	12.48	56.8×28.8×13.5		
King of Cheese with baked milk flavour	60%	film	220	22	4.84	5.07	38.0×22.8×10.2	-4...+4°C	6 months
Smoked	30%	film	0.35–0.4	24	8.40–9.60	8.64–9.84	44.0×22.0×11.0	-4...+4°C	6 months



Processed Cheese with Vegetable Oil



Classic taste, 45 % fat

Taste and flavour: moderately pronounced cheesy, slightly sour, and moderately sharp. Consistency is soft, slightly tough. Colour is white to light-yellow.



With mushrooms, 45 % fat

With a pronounced aroma and taste of mushrooms. Consistency is soft, delicate, homogeneous throughout the mass, with crushed pieces of mushrooms. Colour is white to light-yellow.



Cheddar, 45 % fat

With a pronounced taste of Cheddar cheese. Consistency is soft, delicate, homogeneous throughout the mass. Colour is white to light yellow.



Friendship, 55 % fat

Taste and flavour: moderately pronounced cheesy, slightly sour. Consistency is tender, soft, paste-like, and uniform along the whole product. Colour is white to light-yellow.



Dutch, 45 % fat

Taste and flavour: moderately pronounced cheesy, slightly sour, and moderately sharp. Consistency is soft, slightly tough. Colour is white to light-yellow.



Creamy taste, 45 % fat

Taste and flavour: moderately pronounced cheesy, slightly sour, and moderately sharp. Consistency is soft, slightly tough. Colour is white to light-yellow.

Product name	Fat content	Package	Product weight, kg	Quantity in a box	Box weight, kg		Box size, cm	Storage conditions	
					Net	Gross		Temperature	Term of storage
Classic taste	45 %	foil	0.07	24	1.68	1.85	31.2×18.8×5.0	-4...+4°C	6 months
With mushrooms	45 %	foil	0.07	24	1.68	1.85	31.2×18.8×5.0	-4...+4°C	6 months
Cheddar	45 %	foil	0.07	24	1.68	1.85	31.2×18.8×5.0	-4...+4°C	6 months
Friendship	55 %	foil	0.07	24	1.68	1.85	31.2×18.8×5.0	-4...+4°C	6 months
Dutch	45 %	foil	0.07	24	1.68	1.85	31.2×18.8×5.0	-4...+4°C	6 months
Creamy taste	45 %	foil	0.07	24	1.68	1.85	31.2×18.8×5.0	-4...+4°C	6 months



"Amber", 60 % fat

Taste and flavour: moderately cheesy, slightly sour.

The consistency is soft, plastic, pasty, homogeneous throughout the mass.

Color is from white to light yellow.



Bacon-flavoured "Amber", 60 % fat

Has pronounced flavour and taste of bacon. Consistency is soft, paste-like, and uniform along the whole product.

Colour is white to light yellow.

Product name	Fat content	Package	Product weight, kg	Quantity in a box	Box net weight, kg	Box size, cm	Storage conditions	
							Temperature	Term of storage
"Amber"	60%	film	0.22	22	4.84	38.0×22.8×10.2	−4...+4°C	6 months
Bacon-flavoured "Amber"	60%	film	0.22	22	4.84	38.0×22.8×10.2	−4...+4°C	6 months



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