

The image features a vibrant red background with white milk splashes at the top and bottom. In the center, a white oval contains the brand name 'LÀCRIMA' in a bold, white, sans-serif font. Below the name, 'SINCE 1959' is written in a smaller, white, sans-serif font. To the left of the oval, a circular inset shows a collection of dairy products: a wedge of yellow cheese, a round of cheese with a dark rind, a small jar of white cream, and a white egg. To the right of the oval, the text 'Proudly keeping authentic Bulgarian traditions in producing dairy products' is written in a white, italicized, sans-serif font.

LÀCRIMA

SINCE 1959

*Proudly keeping
authentic Bulgarian
traditions
in producing dairy
products*

HISTORY

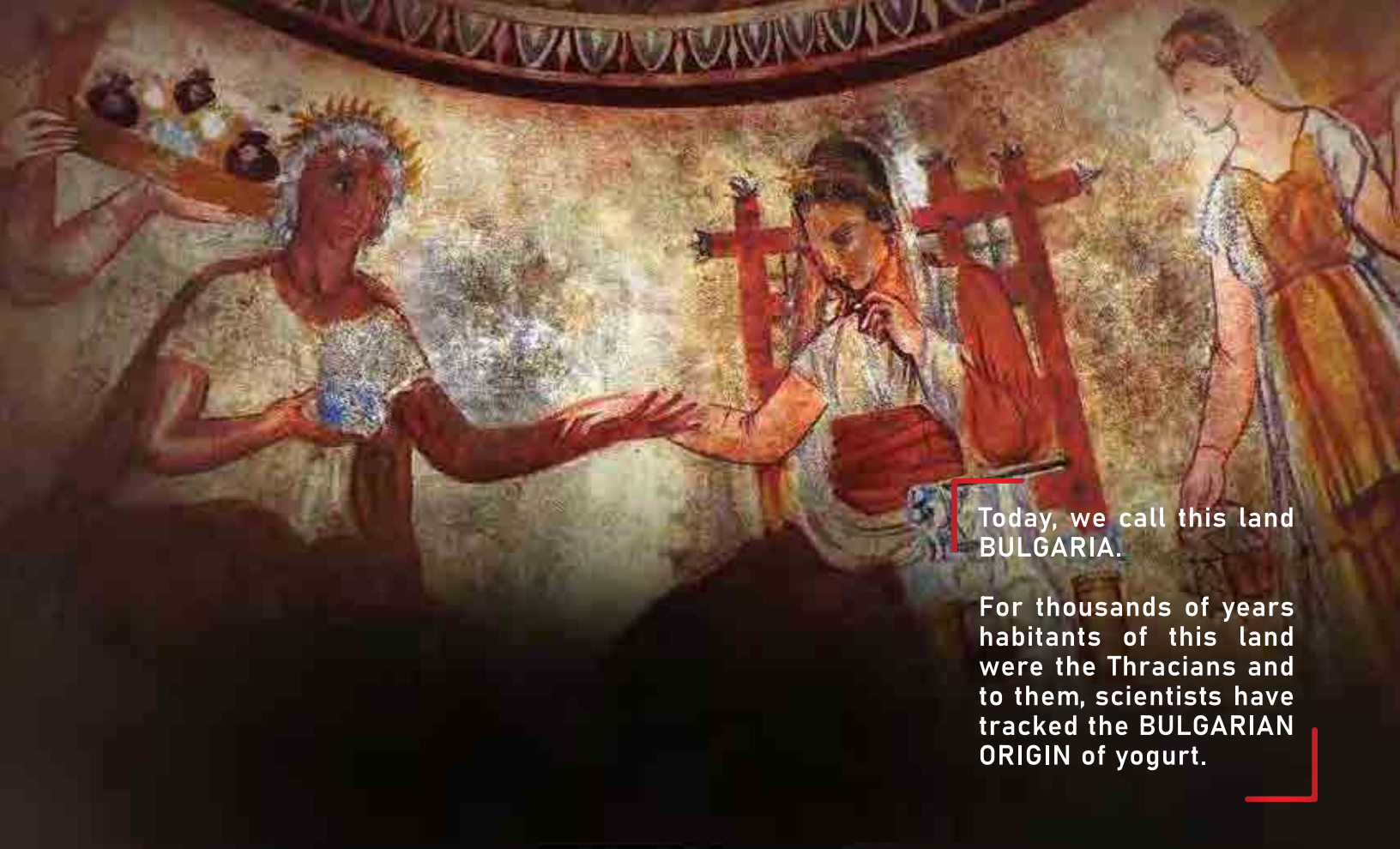
Bulgaria is distinguished by its generous and varied nature, a sea with a 380 km coastline with golden sands, 16 mountains with unique characteristics and features, over 500 curative mineral springs, 2000 thrilling caves, and many other natural phenomena.

The Bulgarian soil, naturally rich in minerals and the country's vast pastures creates the perfect conditions for raising cattle and producing dairy food.

Bulgaria's beautiful landscapes offer excellent conditions for dairy farming, and they also draw tourists who want to experience its natural beauty. The country has a strong history of agriculture and sustainable farming, making it a thriving center for dairy production.



“ A fascinating study of human aging at the beginning of the 20th century demonstrated that at that time in Europe, Bulgarians had the largest number of people OVER 100 YEARS OLD per million—MORE THAN 450. ”



Today, we call this land
BULGARIA.

For thousands of years
habitants of this land
were the Thracians and
to them, scientists have
tracked the **BULGARIAN
ORIGIN** of yogurt.

The unique bacteria **LACTOBACILUS
BULGARICUS** was officially discovered
by the Bulgarian Stamen Grigorov in the
first decade of the 20th century.



The Nobel Prize winner Ilya Mechnikov proved
that **BULGARIAN YOGHURT** is the only food able to
RESTRAIN THE ROTTING BACTERIA in the
intestines of humans, thus preventing poisoning and
untimely death.



LACTOBACILLUS BULGARICUS is inseparable part of all
traditional Bulgarian dairy products – Yogurt, Yellow Cheese,
White Brine Cheese and Cream Cheese.





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

Lacrima's plant is one of the oldest in Bulgaria, covering an area of **20,000 m2**. It is also one of the largest dairies in the country in terms of production capacity. Situated in the town of Pazardzhik, South Bulgaria, near the Rhodope Mountains, the region is renowned for its fertile soils, green pastures, cattle breeding, and cheese production.

Our cheese is meticulously crafted by experienced cheesemakers following a traditional Bulgarian recipe, using only the highest quality Bulgarian milk and carefully selected ferments. To ensure the utmost quality, Lacrima tests every batch of milk and ferment

purchased. Throughout the production process, each product undergoes more than **30 quality tests**.

Lacrima holds accreditation under the **International Food Standard (IFS)**, which is the highest international production standard for quality and hygiene. Additionally, our products are **Halal certified**.

In recognition of our commitment to excellence, Lacrima's cheese products were awarded two gold medals at the International Food Fair "The World of Milk" in Sofia in 2014.





At Lacrima, our commitment to quality begins with the primary ingredient of our products: natural, fresh milk sourced exclusively from Bulgaria. We have established strong partnerships with some of the largest livestock farms in South Bulgaria to secure a daily supply of cow's milk and seasonally, sheep's milk.

From the inception of Lacrima, we recognized the importance of supporting and collaborating with local livestock farms. Our goal has always been to ensure the purity, consistency, and exceptional nutritional value of the fresh milk we use. To achieve this, we have provided resources, expertise, and ongoing guidance to these farms, fostering a sustainable and mutually beneficial relationship.

In our continuous pursuit of excellence, we always aim to advance our methods and practices. Our state-of-the-art processing facility boasts a remarkable daily processing capacity of approximately **45,000 liters of fresh milk**. This not only enables us to meet the demands of our customers but also allows us to maintain the high standards of quality and freshness that are synonymous with the Lacrima brand.

Through these partnerships and our relentless dedication to quality, we are proud to bring you dairy products that not only taste exceptional but also embody the essence of Bulgaria's rich agricultural heritage.

PRODUCTION



All our products are made according to authentic Bulgarian technology, using only pasteurized milk and a special mixture of Bulgarian cultures. Our cheeses are made by hand with great care and patience, using traditional equipment and experienced cheesemakers. The unique taste of our cheese is due to the special strains of bacteria found only in Bulgaria.

Lacrima uses 7 liters of high-quality raw milk to produce 1 kg of white cheese and 10 liters of milk to produce 1 kg of yellow cheese.

The authentic taste of Lacrima cheese comes from a special mixture of bacteria. The famous *Lactobacillus Bulgaricus* determines the taste of the white cheese and its original strain can live only in the Bulgarian climate.

All production processes are carried out by skilled cheesemakers with many years of experience, using traditional methods that require a lot of care and patience.



QUALITY CONTROL



Lacrima has its own laboratory with modern equipment for the analysis of raw milk, product analysis at the various stages of the production process and quality control of the final products.

A team of specialists monitors the technological performance at each stage of production.

Product samples are tested during coagulation, cutting and ripening. The storage process is monitored on a daily basis.

An external laboratory is involved in quality control at regular intervals to ensure the objectivity of the results.



WHITE CHEESE BNS

from cow's milk



BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
WH001	14 kg	1	20.5 kg	45	922.5 kg	0°C TO +4°C	12 MONTHS
WH002	7 kg	1	12.0 kg	90	1080 kg	0°C TO +4°C	12 MONTHS
WH003	4 kg	2	13.0 kg	36	468 kg	0°C TO +4°C	12 MONTHS
WH004	0.800 kg	6	8.0 kg	56	448 kg	0°C TO +4°C	12 MONTHS
WH005	8 kg	1	11.30 kg	48	542.4 kg	0°C TO +4°C	12 MONTHS
WH006	4 kg	2	13.30 kg	36	478.8 kg	0°C TO +4°C	12 MONTHS
WH007	0.800 kg	4	6.40 kg	72	460.8 kg	0°C TO +4°C	12 MONTHS
WH008	0.400 kg	6	4.01 kg	80	320.8 kg	0°C TO +4°C	12 MONTHS
WH009	0.700 kg	8	5.90 kg	64	377.6 kg	0°C TO +4°C	6 MONTHS
WH010	0.350 kg	16	5.90 kg	80	472 kg	0°C TO +4°C	6 MONTHS
WH011	0.200 kg	28	5.90 kg	80	472 kg	0°C TO +4°C	6 MONTHS

from cow's milk

WHITE BRINED CHEESE BNS

White brined cheese made from cow's milk STANDARD - Produced according to the authentic Bulgarian methods described in the Bulgarian National Standard (BNS) for white brined cheese. It is matured from cow's milk for at least 45 days.

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: WH001

WHITE CHEESE BNS • TIN

€ 14kg



SKU: WH005

WHITE CHEESE BNS • PP

€ 8kg



SKU: WH009

WHITE CHEESE BNS • VACUUM

€ 0.700kg



SKU: WH002

WHITE CHEESE BNS • TIN

€ 7kg



SKU: WH006

WHITE CHEESE BNS • PP

€ 4kg



SKU: WH010

WHITE CHEESE BNS • VACUUM

€ 0.350kg



SKU: WH003

WHITE CHEESE BNS • TIN

€ 4kg



SKU: WH007

WHITE CHEESE BNS • PP

€ 0.800kg



SKU: WH0011

WHITE CHEESE BNS • VACUUM

€ 0.200kg



SKU: WH004

WHITE CHEESE BNS • TIN

€ 0.800kg



SKU: WH008

WHITE CHEESE BNS • PP

€ 0.400kg



WHITE CHEESE EXTRA
from cow's milk



BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
WH020	14 kg	1	20.5 kg	45	922.5 kg	0°C TO +4°C	12 MONTHS
WH021	7 kg	1	12.0 kg	90	1080 kg	0°C TO +4°C	12 MONTHS
WH022	4 kg	2	13.0 kg	36	468 kg	0°C TO +4°C	12 MONTHS
WH023	0.800 kg	6	8.0 kg	56	448 kg	0°C TO +4°C	12 MONTHS
WH024	8 kg	1	11.30 kg	48	542.4 kg	0°C TO +4°C	12 MONTHS
WH025	4 kg	2	13.30 kg	36	478.8 kg	0°C TO +4°C	12 MONTHS
WH026	0.800 kg	4	6.40 kg	72	460.8 kg	0°C TO +4°C	12 MONTHS
WH027	0.400 kg	6	4.01 kg	80	320.8 kg	0°C TO +4°C	12 MONTHS
WH028	0.700 kg	8	5.90 kg	64	377.6 kg	0°C TO +4°C	6 MONTHS
WH029	0.350 kg	16	5.90 kg	80	472 kg	0°C TO +4°C	6 MONTHS

from cow's milk

WHITE BRINED CHEESE EXTRA

White brined cheese made from cow's milk **EXTRA** - produced according to the authentic recipe from the Rhodope Mountains for a particularly balanced taste and a pleasant milky-buttery taste.

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: WH020

WHITE CHEESE EXTRA • TIN

€ 14kg



SKU: WH024

WHITE CHEESE EXTRA • PP

€ 8kg



SKU: WH028

WHITE CHEESE EXTRA • VACUUM

€ 0.700kg



SKU: WH021

WHITE CHEESE EXTRA • TIN

€ 7kg



SKU: WH025

WHITE CHEESE EXTRA • PP

€ 4kg



SKU: WH029

WHITE CHEESE EXTRA • VACUUM

€ 0.350kg



SKU: WH022

WHITE CHEESE EXTRA • TIN

€ 4kg



SKU: WH026

WHITE CHEESE EXTRA • PP

€ 0.800kg



SKU: WH023

WHITE CHEESE EXTRA • TIN

€ 0.800kg



SKU: WH027

WHITE CHEESE EXTRA • PP

€ 0.400kg



WHITE CHEESE GREEK
from cow's milk



BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
WH030	14 kg	1	20.5 kg	45	922.5 kg	0°C TO +4°C	12 MONTHS
WH031	7 kg	1	12.0 kg	90	1080 kg	0°C TO +4°C	12 MONTHS
WH032	4 kg	2	13.0 kg	36	468 kg	0°C TO +4°C	12 MONTHS
WH033	0.800 kg	6	8.0 kg	56	448 kg	0°C TO +4°C	12 MONTHS
WH034	8 kg	1	11.30 kg	48	542.4 kg	0°C TO +4°C	12 MONTHS
WH035	4 kg	2	13.30 kg	36	478.8 kg	0°C TO +4°C	12 MONTHS
WH036	0.800 kg	4	6.40 kg	72	460.8 kg	0°C TO +4°C	12 MONTHS
WH037	0.400 kg	6	4.01 kg	80	320.8 kg	0°C TO +4°C	12 MONTHS
WH038	0.700 kg	8	5.90 kg	64	377.6 kg	0°C TO +4°C	6 MONTHS

from cow's milk

WHITE BRINED CHEESE GREEK

Lacrima Greek White Brined Cheese, is the perfect balance of flavor and texture. This delicious cheese is made from cow's milk and produced according to an authentic Greek recipe.

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: WH030

WHITE CHEESE GREEK • TIN

€ 14kg



SKU: WH034

WHITE CHEESE GREEK • PP

€ 8kg



SKU: WH038

WHITE CHEESE GREEK • VACUUM

€ 0.700kg



SKU: WH031

WHITE CHEESE GREEK • TIN

€ 7kg



SKU: WH035

WHITE CHEESE GREEK • PP

€ 4kg



SKU: WH032

WHITE CHEESE GREEK • TIN

€ 4kg



SKU: WH036

WHITE CHEESE GREEK • PP

€ 0.800kg



SKU: WH033

WHITE CHEESE GREEK • TIN

€ 0.800kg



SKU: WH037

WHITE CHEESE GREEK • PP

€ 0.400kg



WHITE CHEESE
from sheep's milk



BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
WH040	14 kg	1	20.5 kg	45	922.5 kg	0°C TO +4°C	12 MONTHS
WH041	7 kg	1	12.0 kg	90	1080 kg	0°C TO +4°C	12 MONTHS
WH042	4 kg	2	13.0 kg	36	468 kg	0°C TO +4°C	12 MONTHS
WH043	0.800 kg	6	8.0 kg	56	448 kg	0°C TO +4°C	12 MONTHS
WH044	8 kg	1	11.30 kg	48	542.4 kg	0°C TO +4°C	12 MONTHS
WH045	4 kg	2	13.30 kg	36	478.8 kg	0°C TO +4°C	12 MONTHS
WH046	0.800 kg	4	6.40 kg	72	460.8 kg	0°C TO +4°C	12 MONTHS
WH047	0.400 kg	6	4.01 kg	80	320.8 kg	0°C TO +4°C	12 MONTHS
WH048	0.700 kg	8	5.90 kg	64	377.6 kg	0°C TO +4°C	6 MONTHS
WH049	0.350 kg	16	5.90 kg	80	472 kg	0°C TO +4°C	6 MONTHS
WH050	0.200 kg	28	5.90 kg	80	472 kg	0°C TO +4°C	6 MONTHS

from sheep's milk

WHITE BRINED CHEESE

White brined cheese made from sheep's milk, it has a pleasant aroma and a characteristic milky-buttery taste. It is matured from Sheep's milk for at least 60 days.

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: WH040

WHITE CHEESE • TIN

€ 14kg



SKU: WH044

WHITE CHEESE • PP

€ 8kg



SKU: WH048

WHITE CHEESE • VACUUM

€ 0.700kg



SKU: WH041

WHITE CHEESE • TIN

€ 7kg



SKU: WH045

WHITE CHEESE • PP

€ 4kg



SKU: WH049

WHITE CHEESE • VACUUM

€ 0.350kg



SKU: WH042

WHITE CHEESE • TIN

€ 4kg



SKU: WH046

WHITE CHEESE • PP

€ 0.800kg



SKU: WH0050

WHITE CHEESE • VACUUM

€ 0.200kg



SKU: WH043

WHITE CHEESE • TIN

€ 0.800kg



SKU: WH047

WHITE CHEESE • PP

€ 0.400kg



WHITE CHEESE
from goat's milk



BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
WH060	14 kg	1	20.5 kg	45	922.5 kg	0°C TO +4°C	12 MONTHS
WH061	7 kg	1	12.0 kg	90	1080 kg	0°C TO +4°C	12 MONTHS
WH062	4 kg	2	13.0 kg	36	468 kg	0°C TO +4°C	12 MONTHS
WH063	0.800 kg	6	8.0 kg	56	448 kg	0°C TO +4°C	12 MONTHS
WH064	8 kg	1	11.30 kg	48	542.4 kg	0°C TO +4°C	12 MONTHS
WH065	4 kg	2	13.30 kg	36	478.8 kg	0°C TO +4°C	12 MONTHS
WH066	0.800 kg	4	6.40 kg	72	460.8 kg	0°C TO +4°C	12 MONTHS
WH067	0.400 kg	6	4.01 kg	80	320.8 kg	0°C TO +4°C	12 MONTHS
WH068	0.700 kg	8	5.90 kg	64	377.6 kg	0°C TO +4°C	6 MONTHS
WH069	0.350 kg	16	5.90 kg	80	472 kg	0°C TO +4°C	6 MONTHS

from goat's milk

WHITE BRINED CHEESE

White brined cheese made from goat's milk, it is also lower in fat and calories than other cheeses. It is matured from goat's milk for at least 60 days. So, if you are looking for a healthier option, our white brined cheese from goat's milk is a perfect choice.

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: WH060

WHITE CHEESE • TIN

€ 14kg



SKU: WH064

WHITE CHEESE • PP

€ 8kg



SKU: WH068

WHITE CHEESE • VACUUM

€ 0.700kg



SKU: WH061

WHITE CHEESE • TIN

€ 7kg



SKU: WH065

WHITE CHEESE • PP

€ 4kg



SKU: WH069

WHITE CHEESE • VACUUM

€ 0.350kg



SKU: WH062

WHITE CHEESE • TIN

€ 4kg



SKU: WH066

WHITE CHEESE • PP

€ 0.800kg



SKU: WH063

WHITE CHEESE • TIN

€ 0.800kg



SKU: WH067

WHITE CHEESE • PP

€ 0.400kg



YELLOW CHEESE

from cow's milk



BULGARIAN YELLOW CHEESE BNS • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
YE020	6 kg	2	12.3 kg	50	615 kg	0°C TO +4°C	12 MONTHS
YE021	3 kg	4	12.5 kg	50	625 kg	0°C TO +4°C	12 MONTHS
YE022	0.750 kg	8	6.3 kg	72	453.6 kg	0°C TO +4°C	8 MONTHS
YE023	0.400 kg	16	6.7 kg	72	482.4 kg	0°C TO +4°C	8 MONTHS
YE024	0.250 kg	22	5.8 kg	84	487.2 kg	0°C TO +4°C	8 MONTHS

BULGARIAN YELLOW CHEESE RHODOPE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
YE030	6 kg	2	12.3 kg	50	615 kg	0°C TO +4°C	12 MONTHS
YE031	3 kg	4	12.5 kg	50	625 kg	0°C TO +4°C	12 MONTHS
YE032	0.750 kg	8	6.3 kg	72	453.6 kg	0°C TO +4°C	8 MONTHS
YE033	0.400 kg	16	6.7 kg	72	482.4 kg	0°C TO +4°C	8 MONTHS
YE034	0.250 kg	22	5.8 kg	84	487.2 kg	0°C TO +4°C	8 MONTHS

from cow's milk

YELLOW CHEESE BNS

Bulgarian yellow cheese Lacrima. Produced according to the Bulgarian National Standards (BNS). It is matured from cow's milk for at least 45 days.

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



SKU: YE020

YELLOW CHEESE BNS • VACUUM

€ 6kg



SKU: YE022

YELLOW CHEESE BNS • VACUUM

€ 0.750kg



SKU: YE024

YELLOW CHEESE BNS • VACUUM

€ 0.250kg



SKU: YE021

YELLOW CHEESE BNS • VACUUM

€ 3kg



SKU: YE023

YELLOW CHEESE BNS • VACUUM

€ 0.400kg

from cow's milk

YELLOW CHEESE RHODOPE

Authentic Bulgarian recipe for yellow cheese Lacrima from the Rhodope Mountains. It is matured from cow's milk for at least 45 days.

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: YE030

YELLOW CHEESE RHODOPE • VACUUM

€ 6kg



SKU: YE032

YELLOW CHEESE RHODOPE • VACUUM

€ 0.750kg



SKU: YE034

YELLOW CHEESE RHODOPE • VACUUM

€ 0.250kg



SKU: YE031

YELLOW CHEESE RHODOPE • VACUUM

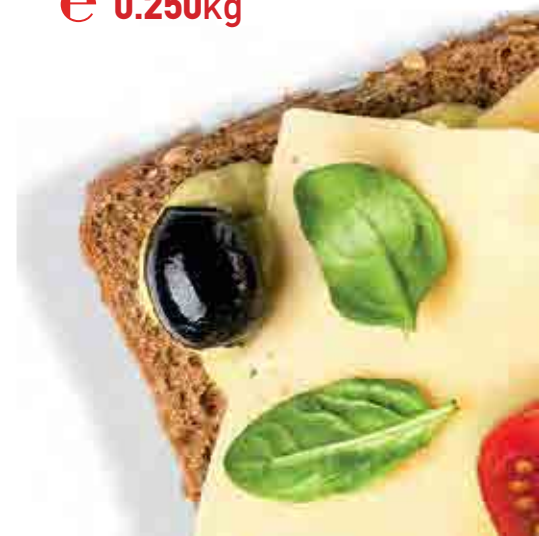
€ 3kg



SKU: YE033

YELLOW CHEESE RHODOPE • VACUUM

€ 0.400kg



BIO PRODUCTS

from cow's milk



BULGARIAN YELLOW CHEESE BIO • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
YE040	6 kg	2	12.3 kg	50	615 kg	0°C TO +4°C	12 MONTHS
YE041	3 kg	4	12.5 kg	50	625 kg	0°C TO +4°C	12 MONTHS
YE042	0.400 kg	16	6.7 kg	72	482.4 kg	0°C TO +4°C	8 MONTHS

BULGARIAN WHITE BRINED CHEESE BIO • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
WH070	0.800 kg	4	6.40 kg	72	460.8 kg	0°C TO +4°C	12 MONTHS
WH071	0.400 kg	6	4.01 kg	80	320.8 kg	0°C TO +4°C	12 MONTHS
WH072	0.350 kg	16	5.90 kg	80	472 kg	0°C TO +4°C	6 MONTHS



from cow's milk

YELLOW CHEESE BIO

Lacrima's Organic Cow's Milk Yellow Cheese: Crafted from organic cow's milk, it offers a smooth texture and rich taste, with a natural golden hue. Ideal for those who appreciate simplicity and quality in their cheese selection.

Ingredients: Organic Cow's Milk (Origin Bulgaria), Salt, Calcium chloride, Rennet, Lactic starter.



SKU: YE040

YELLOW CHEESE BIO • VACUUM

€ 6kg



SKU: YE041

YELLOW CHEESE BIO • VACUUM

€ 3kg



SKU: YE042

YELLOW CHEESE BIO • VACUUM

€ 0.400kg

from cow's milk

WHITE BRINED CHEESE BIO

Lacrima's Bio White Cheese: Crafted from bio cow's milk, this white cheese is characterized by its creamy texture and mild, tangy flavor. Perfect for those seeking a wholesome, organic option.

Ingredients: Organic Cow's Milk (Origin Bulgaria), Salt, Calcium chloride, Rennet, Lactic starter.



SKU: WH070

WHITE CHEESE BIO • PP

€ 0.800kg



SKU: WH071

WHITE CHEESE BIO • PP

€ 0.400kg



SKU: WH072

YELLOW CHEESE BIO • VACUUM

€ 0.350kg

YELLOW CHEESE

from cow's milk





SKU: YE040

YELLOW CHEESE FREZCO • VACUUM

e 6kg

from cow's milk

YELLOW CHEESE FREZCO

Frezco yellow cheese, we understand the importance of providing wholesome and delicious options for your little ones. Our Chef's Special Low-Salt Yellow Cheese is crafted with kids in mind, offering a delightful combination of flavor and nutrition.

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



SKU: YE041

YELLOW CHEESE FREZCO • VACUUM

e 3kg



SKU: YE042

YELLOW CHEESE FREZCO • VACUUM

e 0.400kg



SKU: YE043

YELLOW CHEESE FREZCO • VACUUM

e 0.250kg



SKU: WH080

WHITE CHEESE FREZCO • VACUUM

e 0.350kg

from cow's milk

WHITE CHEESE FREZCO

Frezco White Cheese: Embrace the pure and traditional taste with our Low-Salt White Cheese. Carefully crafted for health-conscious families, it delivers a smooth, creamy texture and a rich flavor that elevates any meal. Perfect for the young and the young at heart, it's a nutritious choice for every table.

BULGARIAN YELLOW CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
YE040	6 kg	2	12.3 kg	50	615 kg	0°C TO +4°C	12 MONTHS
YE041	3 kg	4	12.5 kg	50	625 kg	0°C TO +4°C	12 MONTHS
YE042	0.400 kg	16	6.7 kg	72	482.4 kg	0°C TO +4°C	8 MONTHS
YE043	0.250 kg	22	5.8 kg	84	487.2 kg	0°C TO +4°C	8 MONTHS

BULGARIAN WHITE BRINED CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
WH080	0.350 kg	16	5.90 kg	80	472 kg	0°C TO +4°C	6 MONTHS

HARD YELLOW CHEESE

from cow's, sheep's and goat's milk



BULGARIAN HARD YELLOW CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
GS001	9 kg	2	18.3 kg	50	915 kg	0°C TO +4°C	36 MONTHS
GS005	0.300 kg	8	2.7 kg	84	226.8 kg	0°C TO +4°C	10 MONTHS
PS001	9 kg	2	18.3 kg	50	915 kg	0°C TO +4°C	36 MONTHS
PS005	0.300 kg	8	2.7 kg	84	226.8 kg	0°C TO +4°C	10 MONTHS
YC001	9 kg	2	18.3 kg	50	915 kg	0°C TO +4°C	24 MONTHS
YC005	0.300 kg	8	2.7 kg	84	226.8 kg	0°C TO +4°C	10 MONTHS
YC010	9 kg	2	18.3 kg	50	915 kg	0°C TO +4°C	24 MONTHS
YC015	0.300 kg	8	2.7 kg	84	226.8 kg	0°C TO +4°C	10 MONTHS



SKU: GS001

GOLD SELECTION • VACUUM

e 9kg

from sheep's milk

GOLD SELECTION

Gold Selection Sheep's Milk Yellow Cheese, a true Bulgarian treasure. Crafted with utmost care and devotion, this cheese embodies the essence of Bulgarian cheese-making tradition.

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%.



SKU: GS005

GOLD SELECTION • VACUUM

e 0.300kg



SKU: PS001

PREMIUM SELECTION • VACUUM

e 9kg

from cow's milk

PREMIUM SELECTION

Made from the freshest cow's milk, our Premium Selection cheese embodies the essence of quality and purity.

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%.



SKU: PS005

PREMIUM SELECTION • VACUUM

e 0.300kg



SKU: YC001

YELLOW CHEESE • VACUUM

e 9kg

from sheep's milk

YELLOW CHEESE

Authentic Bulgarian yellow cheese Lacrima. It is matured from Sheep's milk for at least 60 days, has an irresistible taste, a firm and homogeneous structure and a golden color thanks to the high quality of the milk, technological precision and long maturing period.

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%



SKU: YC005

YELLOW CHEESE • VACUUM

e 0.300kg



SKU: YC010

YELLOW CHEESE • VACUUM

e 9kg

from goat's milk

YELLOW CHEESE

Lacrima's Bulgarian Goat's Milk Yellow Cheese: Matured for 60 days, this cheese delivers a sharp, yet smooth flavor and a firm, crumbly texture. Its rich golden color reflects the high-quality goat's milk and careful aging, making it a refined choice for cheese lovers.

Ingredients: Goat's Milk (Origin Bulgaria), Lactic acid culture, Rennet, calcium dichloride, salt.



SKU: YC015

YELLOW CHEESE • VACUUM

e 0.300kg

BUTTER & CREAM CHEESE



from cow's milk

CREAM CHEESE

You will recognize Lacrima cream cheese by the taste and the visibly discernible grainy structure, which differs from the homogenous structure of the cream cheese made with non-natural, chemical ingredients.

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



SKU: CM001

CREAM CHEESE • PP

€ 0.350kg



SKU: CM002

CREAM CHEESE • PP

€ 0.200kg





from cow's milk

BUTTER

Lacrima butter is Made from 100% fresh whole milk with a guaranteed level of fat of 82% and water content of 16%, as per the Bulgarian National Standards (BNS).

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



SKU: BU001

BUTTER UNSALTED • PP OVAL

e 0.350kg



SKU: BU005

BUTTER SALTED • PP OVAL

e 0.350kg



SKU: BU010

BUTTER UNSALTED • PP

e 0.008kg

LABNEH BALLS

from cow's milk



BULGARIAN FRESH LABNEH BALLS • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
LA001	0.800 kg	6	8.36 kg	56	468.2 kg	0°C TO +4°C	2 MONTHS
LA002	0.800 kg	6	8.36 kg	56	468.2 kg	0°C TO +4°C	2 MONTHS
LA003	0.800 kg	6	8.36 kg	56	468.2 kg	0°C TO +4°C	2 MONTHS
LA004	0.800 kg	6	8.36 kg	56	468.2 kg	0°C TO +4°C	2 MONTHS
LA005	0.800 kg	6	8.36 kg	56	468.2 kg	0°C TO +4°C	2 MONTHS
LA006	0.200 kg	8	4.02 kg	80	321.6 kg	0°C TO +4°C	2 MONTHS
LA007	0.200 kg	8	4.02 kg	80	321.6 kg	0°C TO +4°C	2 MONTHS
LA008	0.200 kg	8	4.02 kg	80	321.6 kg	0°C TO +4°C	2 MONTHS
LA009	0.200 kg	8	4.02 kg	80	321.6 kg	0°C TO +4°C	2 MONTHS
LA010	0.200 kg	8	4.02 kg	80	321.6 kg	0°C TO +4°C	2 MONTHS

from cow's milk

FRESH LABNEH BALLS

Lacrima labneh balls classic are a traditional Middle Eastern dish that is made with strained yogurt. The yogurt is mixed with spices and herbs, then formed into balls and simmered in vegetable oil or olive oil.

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



SKU: LA001

LABNEH BALLS CLASSIC • TIN

€ 0.800kg



SKU: LA005

LABNEH BALLS WITH BASIL • PP

€ 0.800kg



SKU: LA009

LABNEH BALLS WITH SAVORY • PP

€ 0.200kg



SKU: LA002

LABNEH BALLS PROBIOTIC • TIN

€ 0.800kg



SKU: LA006

LABNEH BALLS CLASSIC • PP

€ 0.200kg



SKU: LA010

LABNEH BALLS WITH BASIL • PP

€ 0.200kg



SKU: LA003

LABNEH BALLS WITH MINT • TIN

€ 0.800kg



SKU: LA007

LABNEH BALLS PROBIOTIC • PP

€ 0.200kg



SKU: LA004

LABNEH BALLS WITH SAVORY • TIN

€ 0.800kg



SKU: LA008

LABNEH BALLS WITH MINT • PP

€ 0.200kg





HISTORY

Jordan is an Arab kingdom in Western Asia, on the East Bank of the Jordan River. The full official name of the country is “Hashemite Kingdom of Jordan”.

Jordan’s capital Amman is one of the oldest settlements in the history of human civilization.

In addition to its rich culture and history, Jordan is also home to a number of beautiful and unique natural phenomena. Due to its enormous importance to human civilization, Jordan has a wealth of historical and cultural attractions to offer. It is also home to beautiful natural landscapes. There are five official UNESCO World Heritage Sites in Jordan.



“ Petra is home to roughly 800 tombs, hence known as the “Royal Tombs”, with the most renowned being The Treasury.

The Treasury was originally built as a mausoleum and crypt, and is estimated to be over 2,000 years old.

”

LÀCRIMA

Jordan



Believing in the vision of the parent company to spread the brand (Lacrima) beyond the Bulgarian borders, a **new factory** was established as a second one on the territory of the **Hashemite Kingdom of Jordan** within the borders of the free zone in the Zarqa region, in order to supply the markets of the Middle East and the Arabian Gulf with a wide range of our diverse products, manufactured with utmost precision and great care using the best ingredients and the best packaging methods.

Today, the Lacrima brand has distinguished itself as a modern and unique product with clear priorities and competitive advantages, through qualified Jordanian cadres who carry out the process of monitoring and testing each batch of raw materials used in the manufacturing processes of our products.



Spreadable Processed CREAM CHEESE



Maturity leads to happiness!

SPREADABLE PROCESSED CREAM CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
CR001	0.910 kg	6	8.50 kg	156	1,326 kg	4°C TO +25°C	12 MONTHS
CR002	0.500 kg	6	5.00 kg	300	1,500 kg	4°C TO +25°C	12 MONTHS
CR003	0.240 kg	12	5.50 kg	280	1,540 kg	4°C TO +25°C	12 MONTHS
CR004	0.140 kg	12	3.50 kg	320	1,120 kg	4°C TO +25°C	12 MONTHS
CR005	0.400 kg	18	7.58 kg	110	833.8 kg	3°C TO +8°C	12 MONTHS
CR006	0.200 kg	27	5.84 kg	120	700.8 kg	3°C TO +8°C	12 MONTHS
CR007	0.100 kg	45	5.07 kg	120	608.4 kg	3°C TO +8°C	12 MONTHS
CR008	0.140 kg	24	3.68 kg	175	644.0 kg	3°C TO +8°C	12 MONTHS
CR009	0.080 kg	48	4.17 kg	152	633.84 kg	3°C TO +8°C	12 MONTHS

Spreadable Processed CREAM CHEESE



Lacrima Spreadable Processed Cream Cheese is a soft cheese with a smooth consistency. It is made using the Ultra High Temperature (UHT) TECHNOLOGY process. Our Cream Cheese products offer a deliciously rich and creamy flavor.

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.



SKU: CR001

CREAM CHEESE • GLASS JAR

€ 0.910kg



SKU: CR005

CREAM CHEESE • PP OVAL

€ 0.400kg



SKU: CR008

CREAM CHEESE • PP

€ 0.140kg



SKU: CR002

CREAM CHEESE • GLASS JAR

€ 0.500kg



SKU: CR006

CREAM CHEESE • PP OVAL

€ 0.200kg



SKU: CR009

CREAM CHEESE • PP

€ 0.080kg



SKU: CR003

CREAM CHEESE • GLASS JAR

€ 0.240kg



SKU: CR007

CREAM CHEESE • PP OVAL

€ 0.100kg



SKU: CR004

CREAM CHEESE • GLASS JAR

€ 0.140kg



Spreadable Processed CHEDDAR CHEESE



Maturity leads to happiness!

SPREADABLE PROCESSED CHEDDAR CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
CH020	0.910 kg	6	8.50 kg	156	1,326 kg	4°C TO +25°C	12 MONTHS
CH021	0.500 kg	6	5.00 kg	300	1,500 kg	4°C TO +25°C	12 MONTHS
CH022	0.240 kg	12	5.50 kg	280	1,540 kg	4°C TO +25°C	12 MONTHS
CH023	0.140 kg	12	3.50 kg	320	1,120 kg	4°C TO +25°C	12 MONTHS
CH024	0.400 kg	18	7.58 kg	110	833.8 kg	3°C TO +8°C	12 MONTHS
CH025	0.200 kg	27	5.84 kg	120	700.8 kg	3°C TO +8°C	12 MONTHS
CH026	0.100 kg	45	5.07 kg	120	608.4 kg	3°C TO +8°C	12 MONTHS
CH027	0.140 kg	24	3.68 kg	175	644.0 kg	3°C TO +8°C	12 MONTHS
CH028	0.080 kg	48	4.17 kg	152	633.84 kg	3°C TO +8°C	12 MONTHS

Spreadable Processed CHEDDAR CHEESE



Lacrima Spreadable Processed Cheddar Cheese is made using the Ultra High Temperature (UHT) TECHNOLOGY process, resulting in a high concentration of essential nutrients, including high-quality protein and calcium.

Ingredients: Butter from Cow's milk, cheddar cheese (from pasteurized Cow's milk, Microbial rennet), cow's milk protein powder, Skimmed cow's milk powder, salt, emulsifiers (E450, E452), Preservatives (E202, E234), color (E160b), Water added. Fat in Dry Matter 55% min.



SKU: CH020

CHEDDAR CHEESE • GLASS JAR

€ 0.910kg



SKU: CH024

CHEDDAR CHEESE • PP OVAL

€ 0.400kg



SKU: CH027

CHEDDAR CHEESE • PP

€ 0.140kg



SKU: CH021

CHEDDAR CHEESE • GLASS JAR

€ 0.500kg



SKU: CH025

CHEDDAR CHEESE • PP OVAL

€ 0.200kg



SKU: CH028

CHEDDAR CHEESE • PP

€ 0.080kg



SKU: CH022

CHEDDAR CHEESE • GLASS JAR

€ 0.240kg



SKU: CH026

CHEDDAR CHEESE • PP OVAL

€ 0.100kg



SKU: CH023

CHEDDAR CHEESE • GLASS JAR

€ 0.140kg



Processed CHEDDAR CHEESE



Maturity leads to happiness!

PROCESSED CHEDDAR CHEESE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
PC001	1.8 kg	6	11.31 kg	132	1,493.42 kg	2°C TO +5°C	12 MONTHS
PC002	1.4 kg	8	11.17 kg	132	1,475.12 kg	2°C TO +5°C	12 MONTHS
PC003	0.850 kg	12	10.66 kg	156	1,663.61 kg	2°C TO +5°C	12 MONTHS
PC004	0.500 kg	16	8.48 kg	156	1,323.78 kg	2°C TO +5°C	12 MONTHS
PC005	0.350 kg	24	8.29 kg	160	1,427.84 kg	2°C TO +5°C	12 MONTHS
PC006	0.200 kg	36	7.72 kg	200	1,545.54 kg	2°C TO +5°C	12 MONTHS
PC007	0.100 kg	36	4.04 kg	320	1,293.59 kg	2°C TO +5°C	12 MONTHS
PC008	0.340 kg	24	10 kg	120	1,200 kg	0°C TO +25°C	24 MONTHS
PC009	0.200 kg	36	8.85 kg	165	1,460 kg	0°C TO +25°C	24 MONTHS
PC010	0.113 kg	24	3.6 kg	374	1,346.4 kg	0°C TO +25°C	24 MONTHS
PC011	0.056 kg	36	2.90 kg	496	1,438.4 kg	0°C TO +25°C	24 MONTHS

Processed

CHEDDAR CHEESE

Lacrima Processed Cheddar Cheese is a high-quality matured cheese. It undergoes a meticulous aging process to develop its distinct, rich flavor. This versatile and convenient product is perfect for everyday use, packaged in durable metal cans and available in various sizes and block forms, offering consistent taste and quality in every slice.

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.



SKU: PC001

CHEDDAR CHEESE • BLOCK

€ 1.8kg



SKU: PC005

CHEDDAR CHEESE • BLOCK

€ 0.350kg



SKU: PC009

CHEDDAR CHEESE • TIN

€ 0.200kg



SKU: PC002

CHEDDAR CHEESE • BLOCK

€ 1.4kg



SKU: PC006

CHEDDAR CHEESE • BLOCK

€ 0.200kg



SKU: PC010

CHEDDAR CHEESE • TIN

€ 0.113kg



SKU: PC003

CHEDDAR CHEESE • BLOCK

€ 0.850kg



SKU: PC007

CHEDDAR CHEESE • BLOCK

€ 0.100kg



SKU: PC011

CHEDDAR CHEESE • TIN

€ 0.056kg



SKU: PC004

CHEDDAR CHEESE • BLOCK

€ 0.500kg



SKU: PC008

CHEDDAR CHEESE • TIN

€ 0.340kg



CONDENSED & EVAPORATED MILK



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EVAPORATED MILK • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
EV001	0.390 kg	24	10.5 kg	120	1,260 kg	0°C TO +25°C	12 MONTHS

SWEETENED CONDENSED MILK • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
CM001	0.390 kg	24	10.5 kg	120	1,260 kg	0°C TO +25°C	24 MONTHS
CM002	0.090 kg	48	6.7 kg	160	1,072 kg	0°C TO +25°C	24 MONTHS

TOPPING CREAM • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
TP001	0.155 kg	48	9.34 kg	112	1,046 kg	0°C TO +25°C	12 MONTHS
TP002	0.155 kg	48	9.34 kg	112	1,046 kg	0°C TO +25°C	12 MONTHS
TP003	0.155 kg	48	9.34 kg	112	1,046 kg	0°C TO +25°C	12 MONTHS
TP004	0.155 kg	48	9.34 kg	112	1,046 kg	0°C TO +25°C	12 MONTHS

EVAPORATED MILK

Lacrima Evaporated Milk: Elevate your desserts with Lacrima Evaporated Milk, offering rich flavor and creamy taste. A kitchen essential for those seeking a superior finish to their favorite dishes.

Ingredients: Water, Skimmed Milk Powder (Cow's Milk), Hydrogenated palm kernel oil, Emulsifier (E450, E452), Stabilizer (E401, E410). Protein in milk solids nonfat 34% min.



SKU: EV001

EVAPORATED MILK • TIN

€ 0.390kg



SKU: EV002

EVAPORATED MILK • TIN

€ 0.170kg



Sweetened

CONDENSED MILK

Lacrima Sweetened Condensed Milk is a high-quality product made from select dairy ingredients, offering a smooth and creamy texture with a rich taste. As a versatile and essential item for any kitchen, it comes conveniently packaged in easy-to-open cans, ensuring long shelf life and consistent quality.

Ingredients: Sugar, sweet whey powder, Skimmed Cow's milk Powder, Butter From Cow's Milk, Water Added.



SKU: CM001

CONDENSED MILK • TIN

€ 0.390kg



SKU: CM002

CONDENSED MILK • TIN

€ 0.090kg



TOPPING CREAM

Lacrima Flavored Topping Creams - Banana, Honey, Strawberry: Enhance your culinary creations with our professionally crafted Banana, Honey, and Strawberry creams. Ideal for a refined touch in desserts and beverages.

Ingredients: Pasteurized skimmed milk powder, hydrogenated palm kernel oil, thickeners from plant origin (modified starch, E401, E410), stabilizer (E339).



SKU: TP001

TOPPING CREAM • TIN

€ 0.155kg



SKU: TP002

TOPPING CREAM • TIN

€ 0.155kg



SKU: TP003

TOPPING CREAM • TIN

€ 0.155kg



SKU: TP004

TOPPING CREAM • TIN

€ 0.155kg

CHEDDAR CHEESE
SAUCE



Maturity leads to happiness!

CHEDDAR CHEESE SAUCE • LOGISTIC INFORMATION

SKU	NET WEIGHT	PIECES PER CARTON	CARTON GROSS WEIGHT	CARTONS PER PALLET	PALLET GROSS WEIGHT	STORAGE TEMPERATURE	SHELF LIFE
CS001	1.00 kg	12	13.6 kg	120	1,632 kg	0°C TO +25°C	12 MONTHS



SKU: CS001

CHEDDAR CHEESE SAUCE • TIN

€ 1.00kg



SKU: CS002

CHEDDAR CHEESE SAUCE • TIN

€ 0.800kg



SKU: CS003

CHEDDAR CHEESE SAUCE • TIN

€ 0.400kg



SKU: CS004

CHEDDAR CHEESE SAUCE • TIN

€ 0.200kg



SKU: CS005

CHEDDAR CHEESE SAUCE • TIN

€ 0.056kg

CHEDDAR CHEESE

Sauce

Lacrima cheddar sauce is a rich and creamy sauce made from natural cheddar cheese, with different tastes (Original, Dip, Chili). It is often used as a dip for French fries or pretzels or as a topping for nachos or tacos. The cheddar cheese gives the sauce its characteristic flavor, while the milk and butter provide a smooth and creamy consistency.



Ingredients: Mlik Protein Concentrate, water, skimmed cow's milk powder, modified corn starch, hydrogenated palm kernel oil, cheddar cheese (pasteurized culture, milk, salt, enzyme), Sodium phosphate (E450, E452), salt, Natural Colors (160aii), natural cheddar flavor, vinegar, preservatives (E202).



WHY CHOOSE OUR PRODUCTS?

Lacrima is one of the oldest and most experienced producers of dairy products in Bulgaria. We pride ourselves on using only the highest quality, fresh and natural ingredients in our state-of-the-art production facility.

Bulgarian white brine cheese and yellow cheese (Kashkaval) can be produced in different ways, which affects the final price. We care deeply about our consumers and therefore reject any practices that lower the price but ultimately affect the quality of our products.

We pride ourselves on the high quality and consistent taste of our products, which are 100% natural in origin and have a great taste.

Lacrima only produces to the highest international food safety standards. This guarantees that all the healthy properties are constantly present in our products.

CERTIFICATES

Lacrima is fully compliant with international quality standards.





EXPORT

As one of the oldest and most experienced exporters of Bulgarian white brine cheese and yellow cheese, Lacrima strives to provide its customers around the world with products of the highest quality.

Our products are well received by consumers in Europe, Russia, and the Middle East, and we have expanded our product range with our new factory in Jordan to offer a variety of flavors and textures.

We can supply our products in bulk and branded consumer packaging, both in our standard formats and in formats specifically tailored to our customers' needs.

Our goal is to provide our customers with the best possible products and services, and we look forward to serving them for many years to come.





AWARDS



On 01.03.2023, LACRIMA was awarded “Golden Martenitsa” by the president of the Republic of Bulgaria Mr. Rumen Radev, for a company with serious successes in the home market, which won the trust of Bulgarian consumers.



At the end of 2023, our team was awarded a gold medal and a diploma at the “World of Milk” exhibition for the quality and originality of our three products: LACRIMA BDS cheese, LACRIMA GOAT cheese, and LACRIMA SHEEP cheese, each product is a symbol of our commitment to quality and originality in the world of cheese.



At the end of 2014, Our product - cow cheese LACRIMA Extra - received gold medals at the “World of milk” exhibition - recognized by industry experts for the highest quality.



At the end of 2014, Our product - sheep cheese LACRIMA - received gold medals at the “World of milk” exhibition - recognized by industry experts for the highest quality.

For export, please contact us at:

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