

Marole

dairy products



HISTORY

MLECHNI PRODUKTI Ltd. was founded in 1996 with the opening of a small dairy plant in Manole village, in the outskirts of the second largest city in Bulgaria –

Plovdiv. Over the years, the production plant has gone through numerous stages of expansion: its production capacity has tripled, new warehouses were constructed, office spaces were expanded and new personnel were hired. Today it is a contemporary factory with modern equipment, advanced wastewater treatment facility and it corresponds to all EU regulations.

In 2012 the company opened a brand new plant that specializes mainly in the production of white cheeses in brine. It is located in the northern part of the country in the village of Konyovets, Shoumen District.

MLECHNI PRODUKTI Ltd. is currently in the process of building its own cattle farm and construction is planned for the end of 2014.

PRODUCT DIVERSITY

MLECHNI PRODUKTI Ltd. is specialized in the production of typical for the Bulgarian and Balkan region products that include: white cheese in brine, yellow cheese – kashkaval, yogurt, strained yogurt, curd and butter. Recent development of the market has also introduced us to the production of analog cheese products, which substitute the milk fat with vegetable fats. The company has also invested in equipment for the production of Gouda cheese.

QUALITY

Our extensive experience in the production of dairy products is the main reason for the excellent quality that boosts the MANOLE brand. The production plant in the village of Manole has obtained the quality certificate IFS – International Food Standard with higher level. Certification for the Konyovets plant is now to be obtained as well. MLECHNI PRODUKTI Ltd. always strives to offer the best possible quality of products and services and keep up with the high demands of its clients.



White cheese in brine

Cow cheese

Product Description: Made of the highest quality cow milk, natural yeast, rennet, calcium chloride and salt

Nutrition facts	for 100g
Calories (kcal)	245
Fat	42g
Protein	16g
Carbohydrate	1g



15kg tin



PVC box 8kg, 4kg



PVC box 0.900kg, 0,400kg



Vacuum 0.800kg, 0.400kg

Sheep cheese

Product Description: Made of the highest quality sheep milk, natural yeast, rennet, calcium chloride and salt

Nutrition facts	for 100g
Calories (kcal)	305
Fat	42g
Protein	14.5g
Carbohydrate	1g



8kg tin



PVC box 8kg, 4kg



PVC box 0.900kg, 0,400kg



Vacuum 0.800kg, 0.400kg

White cheese in brine

Goat cheese

Product Description: Made of the highest quality goat milk, natural yeast, rennet, calcium chloride and salt

Nutrition facts		for 100g
Calories (kcal)		305
Fat		4
Protein		16.9g
Carbohydrate		<0.5g



8kg tin



PVC box 8kg, 4kg



PVC box 0.900kg, 0,400kg



Vacuum 0.800kg, 0.400kg

Buffalo cheese

Product Description: Made of the highest quality buffalo milk, natural yeast, rennet, calcium chloride and salt

Nutrition facts		for 100g
Calories (kcal)		274
Fat		4
Protein		14g
Carbohydrate		<0.5g



8kg tin



PVC box 8kg, 4kg



PVC box 0.900kg, 0,400kg



Vacuum 0.800kg, 0.400kg

Cheese from mixed milk

Product Description: Made of the highest quality mixed milk, natural yeast, rennet, calcium chloride and salt

Nutrition facts		for 100g
Calories (kcal)		265
Fat		4
Protein		14.5
Carbohydrate		<0.5g

* Data for 50% cow / 50% sheep milk cheese



PVC box 8kg, 4kg



PVC box 0.900kg, 0,400kg



Vacuum 0.800kg, 0.400kg



Yellow cheese

From cow's milk

Product description: Semi-hard cheese ripened for 30 days. Contains highest quality cow milk, natural yeast, rennet, calcium chloride and salt.



9kg round cake



Rectangular block 8kg



Rectangular block 4kg



Rectangular block 1kg Rectangular piece 0.600, 0.300kg Round piece 0.500, 0.200kg

Nutrition facts		for 100g
Calories (kcal)		222.68
Total fat		28g
Protein		21.70g

From sheep's milk

Product description: Semi-hard cheese ripened for 30 days. Contains highest quality sheep milk, natural yeast, rennet, calcium chloride and salt.



9kg round cake



Rectangular block 8kg



Rectangular block 4kg



Rectangular block 1kg Rectangular piece 0.600kg, 0.300kg Round piece 0.500kg, 0.200kg

Nutrition facts		for 100g
Calories (kcal)		330
Total fat		30g
Protein		20g

Gouda

From cow's milk



Round cake 5kg



Triangular piece 0.300

Nutrition facts		for 100g
Calories (kcal)		401.6
Total fat		33g
Saturated fat		20.6g
Salt		1.19g

From sheep's milk



Round cake 5kg



Triangular piece 0.300

Nutrition facts		for 100g
Calories (kcal)		401.78
Total fat		33.5g
Saturated fat		20.6g
Salt		1.71g

From goat's milk



Round cake 5kg



Triangular piece 0.300

Nutrition facts		for 100g
Calories (kcal)		377.3
Total fat		31.5g
Saturated fat		20.6g
Salt		1.45g

From buffalo's milk



Round cake 5kg



Triangular piece 0.300

Nutrition facts		for 100g
Calories (kcal)		419.56
Total fat		38g
Saturated fat		20.6g
Salt		1.73g



Yogurt

From cow's milk



3,6% fat - 0.400kg



2% fat - 0.400kg



Optional package 6pcs



3,6% fat - 0.370kg



2% fat - 0.370kg



Optional package 12pcs

From buffalo's milk



7% fat - 0.300kg

From sheep's milk



6.5% fat - 0.300kg

Strained Yogurt



1kg

Butter

Product description: With a minimum of 82% fat, the butter is kept fresh at -18C, but can last 3 months at temp. 2 to 4 °C.



0.500kg



0.160kg

Curd

Product description: Our curd is produced from protein rich whey that is quenched by heating to a high temperature and later drained and compacted.



0.400kg

Analog Products

Delikates

Product Description: A product produced from skimmed powder milk and added vegetable fat replacing the natural milk fat. Ingredients also include rennet, yeast, calcium chloride and salt.

Nutrition facts		for 100g
Calories (kcal)		324
Total fat		31.5
Saturated fat		17.34g
Protein		6.33
Carbohydrates		6.85
Salt		0.8



8kg tin



PVC box 8kg, 4kg



PVC box 0.900kg, 0.400kg



Vacuum 0.800kg, 0.400kg

Delikates Feya

Product Description: A product consisting of skimmed powder milk, milk proteine, vegetable fat, rennet, yeast, calcium chloride and salt. Structure is softer and smoother.

Nutrition facts		for 100g
Calories (kcal)		226.16
Total fat		22.5
Saturated fat		14.59g
Protein		6.32
Carbohydrates		2.09g
Salt		0.76



8kg tin



PVC box 8kg, 4kg



PVC box 0.900kg, 0.400kg

Logistic Data

PRODUCT TYPE	SIZE/PACKAGING	QUANTITY IN CARTON BOX	QUANTITY ON EURO SHELF	LIFE PALLET
YELLOW CHEESE and GOUDA	~9.00kg round cake	-2 pcs	-24 boxes	-12 months
	~8.00kg rectangular block	-2 pcs	-32 boxes	-12 months
	~4.00kg rectangular block	-4 pcs	-64 boxes	-12 months
	2.00kg rectangular block	≈12kg	-30 boxes	-12 months
	1.00kg rectangular block	≈12kg	-30 boxes	-12 months
	≈0,400 kg	≈12kg	-30 boxes	-12 months
	≈0,200 kg	≈12kg	-30 boxes	-12 months
	Round cake ≈ 0.400kg Round cake ≈ 0.200kg	≈12kg ≈12kg	-30 boxes -30 boxes	-12 months -12 months
WHITE CHEESE IN BRINE and ANALOG CHEESES	Tin – 15 kg	-1pcs	-45 tins	- 12 months
	Tin – 8kg	-2pcs	-90 tins/45boxes	- 12 months
	Plastic box – 8 kg		-60 pl. boxes	- 12 months
	Plastic box – 4 kg		-120 pl. boxes	- 12 months
	Plastic box – 0.900kg	-12pcs	- 48 cart. boxes	- 12 months
	Plastic box – 0.400kg	-12pcs	-120cart. boxes	- 12 months
	Vacuum wrap ≈ 0.800kg	≈12kg	-30 cart. boxes	- 6 months
	Vacuum wrap ≈ 0.400kg	≈12kg	-30 cart. boxes	- 6 months
CURD YOGURT	Vacuum wrap - e 0,400kg	-30pcs	-30 cart. boxes	-45 days
	Manole 2% - 0,400kg	-12pes	-24 cart. boxes	-45 days
	Manole 3,6% - 0,400kg	-12pcs	-24 cart. boxes	-45 days
	Irago 2% - 0,370kg	-12pcs	-24 cart. boxes	-45 days
	Irago 3,6% - 0,370kg	-12pcs	-24 cart. boxes	-45 days
	Buffalo Yogurt 7% - 0.300kg	-12pcs	-24 cart. boxes	-45 days
	Sheep Yogurt 6,5% - 0,300kg	-12pcs	-24 cart. boxes	-45 days
	Round Plastic Box – 1kg	-2pcs	-100 cart. boxes	-45 days
STRAINED YOGURT				



LRQA
BUSINESS ASSURANCE

CERTIFICATE OF APPROVAL

Herewith the certificate body

LRQA France SAS

Being an ISO/IEC Guide 65 (EN/IEC 17065) member accredited certification body for its certification and having signed an agreement with the PS-owner, certifies that the following activities of

MLECHNI PRODUKTI Ltd.
26 1st Street, 4137 Manole village
Bulgaria

Registration No: 38000466
Addressing agreement to client: 361 041 2140 ED
C.O.D. 34819
Third Quarter: Mladina/Pradinska, 3 Pradinska Str., 4022 Plovdiv

for the scope of:

Production of white, non-fat, acid, and whole cheese in vacuum PP packages, 1kg and PP boxes, non-fat and whole yellow cheese in vacuum PP packages, other cheese products in PP and PE packages, non-fat cheese in PP packages, whole curd cheese in PP packages, PP packages and PP boxes, Production of cheese alternatives to milk, various PP packages and PP boxes

Product scope: 0 - Dairy products
Technology: 000001, 01, 02, 03, 04

Notes: the requirements set out in:

IPS Food, Version 6, January 2012
At Higher level

Approval Certificate No: SCS014267

Audit Date: 18th December 2012
Certificate Issue Date: 21st January 2013
Certificate Expiry: 20th February 2014
Next Audit Due Date: From: 26th October 2013 To: 02nd January 2014

Issued by: Helena Lloyd's Societe Anonime for and on behalf of Lloyd's Register Quality Assurance France SAS
At Paris 4th February 2013
Doris VALENTY





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