



OUR DAIRY SOLUTIONS FOR YOUR QUALITY NUTRITION

Cheese products



Pizza MOZZARELLA with vegetable fat 45 % FIDM

MOZZARELLA cheese product is produced in the same way as natural mozzarella without any preservatives added. The main difference is that animal fat is substituted with vegetable fat .



Ingredients:

pasteurized skim milk, palm oil 21 %, table salt, microbiological enzyme, lactic acid bacteria cultures.

Nutritional value (100 g):	
Energy (kJ/kcal)	1275/307
Fat (g)	22
of which saturates	10
Carbohydrates (g)	1
of which sugars	0,6
Protein (g)	26
Salt (g)	1,0

Logistics info:		
Unit size	2,5 kg	10 kg
Units per box	4	1
Boxes per pallet	100	100
Net weight per pallet	1000 kg	1000 kg
Pallet type	80 x 120 cm	80 x 120 cm
40'ft container net weight	23 MT	23 MT

Customs code	21069098
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Shelf life: 12 months at -18°C
Shelf life: 2 months at 0 - +6°C

Unripened cheese product with vegetable fat CAGLIATA 48 % FIDM

Perfect raw material for your own mozzarella production! Great option for those who have limited raw milk supply in the market.



Ingredients:

pasteurized skim milk, palm oil 27,1 %, lactic acid bacteria cultures, table salt, firming agent calcium chloride, microbiological enzyme.

Nutritional value (100 g):	
Energy (kJ/kcal)	1431/345
Fat (g)	27,4
of which saturates	11,0
Carbohydrates (g)	0,7
of which sugars	0
Protein (g)	23,0
Salt (g)	1,5

Logistics info:	
Unit size	~18 kg
Units per box	1
Boxes per pallet	50
Net weight per Euro-pallet	900 kg

Customs code	21069092
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Shelf life: 12 months at -18°C
Shelf life: 3 months at 0 - +6°C

Cheese product with vegetable fat GOUDA 48 % FIDM

GOUDA cheese product with vegetable fat is produced from high-quality cow milk using the very same method as with traditional GOUDA cheese, only replacing dairy fat with vegetable fat. It is reminiscent of semi-hard Dutch cheese, it is easy to chop and it melts easily, which makes it ideal for sauces, soups, or pizzas.



~3,5 KG



~3,5 KG



~18 KG

Ingredients:

pasteurized milk, palm oil 27,1 %, lactic acid bacteria cultures, table salt, firming agent calcium chloride, microbiological enzyme, beta-carotene color.

Nutritional value (100 g):

Energy (kJ/kcal)	1431/345
Fat (g)	27,4
of which saturates	11,0
Carbohydrates (g)	1,1
of which sugars	0,12
Protein (from milk) (g)	23,0
Salt (g)	1,5

Logistics info:

Unit size	~3,5 kg	~18 kg
Units per box	5	1
Boxes per pallet	45	45
Net weight	800 kg	800 kg
per Euro-pallet		

Shelf life: 6 months at 0 - +6°C

Customs code 21069092

Allergy & nutrition advice:


VALUABLE MILK
PROTEINS, MINERALS
AND VITAMINS


TRADITIONAL
CHEESE MAKING
PROCESS


TRADITIONAL
TASTE AND
STRUCTURE


LESS
SATURATED FAT


FOR
VEGETARIANS


LACTOSE FREE


GLUTEN FREE

Cheese product with vegetable fat EDAM 45 % FIDM

EDAM cheese product with vegetable fat is produced from high-quality cow milk using the very same production method as with traditional EDAM cheese, only replacing dairy fat with vegetable fat. It is reminiscent of semi-hard Dutch cheese that is easy to cut or split, which makes it ideal for sandwiches as well as sauces, soups, rolls, pizzas, and other hot dishes.



~3,5 KG



~18 KG

Ingredients:

pasteurized milk, palm oil 23,6 %, lactic acid bacteria cultures, table salt, firming agent calcium chloride, microbiological enzyme, beta-carotene color.

Nutritional value (100 g):	
Energy (kJ/kcal)	1381/332
Fat (g)	23,8
of which saturates	10,0
Carbohydrates (g)	1,1
of which sugars	0,1
Protein (from milk) (g)	25,7
Salt (g)	1,5

Logistics info:		
Unit size	~3,5 kg	~18 kg
Units per box	5	1
Boxes per pallet	45	45
Net weight per Euro-pallet	800 kg	800 kg

Shelf life: 6 months at 0 - +6°C

Customs code	21069092
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Certificates:



Cheese product with vegetable fat TILSIT 50 % FIDM

TILSIT cheese product with vegetable fat is produced from high-quality cow milk using the very same method as with the traditional TILSIT cheese, only replacing dairy fat with vegetable fat. TILSIT cheese product, full of small holes, can be used universally in preparation of dishes or snacks.



Ingredients:

pasteurized milk, palm oil 28,2 %, lactic acid bacteria cultures, table salt, firming agent calcium chloride, microbiological enzyme, beta-carotene color.

Nutritional value (100 g):		Logistics info:		Shelf life: 6 months at 0 - +6°C	
Energy (kJ/kcal)	1454/350	Unit size	~3,5 kg	~18 kg	Customs code 21069092
Fat (g)	28,5	Units per box	5	1	
of which saturates	13,7	Boxes per pallet	45	45	
Carbohydrates (g)	1,8	Net weight per Euro-pallet	800 kg	800 kg	
of which sugars	0,0				
Protein (from milk) (g)	22,0				
Salt (g)	1,6				

Shredding options for all types of cheese



Shelf life:
12 months at -18°C
3 months at 0 - +6°C



About company

Lithuania has long been famous for its dairy products. With more than 30 years of experience Vilvi Group is known in export markets as VILVI and is one of the biggest dairy producers in the Nordic countries. Vilvi Group consists of six companies (five factories) and exports yellow cheese, mozzarella and dairy ingredients to more than 60 markets around the world.



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