

vita dairy

Presentation

Natural cheese

VitaDiary is newly established brand dedicated to natural dairy food products.

Bio Planet Bulgaria Ltd. is international export oriented company with activities in FMCG and particularly in food industry owner of VitaOrganic and VitaDairy trade marks.

We are proud to present you our range of unique, premium quality cheeses with inimitable taste.



Our natural cheese



Natural product, prepared from natural goat, sheep or cow milk



No powdered ingredients. We use no powdered milk in our cheese



Product contains natural probiotics (*Lactobacillus bulgaricus*).
The bacterias are unique for Bulgarian nature and could not
be found anywhere else. They help to the stomach to work better.



Product suitable for vegetarians



Gluten free product



Product with no preservatives



GMO free product



Maturing period in days



VitaDairy quality stamp
could be found on each
package of cheese
under our brand.

It ensures the uniqueness
of our recipes, carefully
developed by our food
specialist to bring you
the best quality and taste.
Our products are prepared
from natural, selected milk
from ecologically pure
region of Bulgaria.
Our clients will receive all
natural products with no
added powdered milk in
combination with innovative
and traditional technologies
used in our farm.
ENJOY!

GOAT 45
DAYS



Feta type goat cheese
Ingredients: Natural goat milk,
rennet, starter culture, calcium
chloride, salt;

Storage conditions 2-6 °C | Shelf life: 12 months

AVAILABLE PACKAGES

Vacuum packs: 150 g, 200 g, 400 g, 900 g;
Plastic box: 226 g, 800 g, 900 g, 1000 g,
1 kg - cubes (12x12 mm), 8 kg;
Metal can: 15 kg;

SHEEP 45
DAYS



Feta type sheep cheese
Ingredients: Natural sheep milk,
rennet, starter culture, calcium
chloride, salt;

Storage conditions 2-6 °C | Shelf life: 12 months

AVAILABLE PACKAGES

Vacuum packs: 150 g, 200 g, 400 g;
Plastic box: 226 g, 800 g, 900 g, 1000 g, 8 kg;
Metal can: 15 kg;

COW 60
DAYS



Feta type cow cheese
Ingredients: Natural cow milk,
rennet, starter culture, calcium
chloride, salt;

Storage conditions 2-6 °C | Shelf life: 12 months

AVAILABLE PACKAGES

Vacuum packs: 150 g, 200 g, 400 g;
Plastic box: 800 g;
Metal can: 15 kg;



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YELLOW SEMI- HARD CHEESE

Serving suggestions

SHEEP 60
DAYS



Yellow semi-hard sheep cheese

Ingredients: Natural sheep milk,
rennet, starter culture, calcium
chloride, salt;

Storage conditions 2-6 °C | Shelf life: 12 months

AVAILABLE PACKAGES

Vacuum packs: 200 g, 400 g, 1000 g, 8 kg;

COW 45
DAYS



Yellow semi-hard cow cheese

Ingredients: Natural cow milk,
rennet, starter culture, calcium
chloride, salt;

Storage conditions 2-6 °C | Shelf life: 12 months

AVAILABLE PACKAGES

Vacuum packs: 200 g, 400 g, 1000 g, 8 kg;



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FOR ORDERS:

Bio Planet Bulgaria Ltd,
4 Gen. Karcov Str,
BG-5600 Troyan,
Bulgaria,
Office: +359 67099399,
Mobile: +359 899190750,
e-mail: export@vita-organic.eu
www.vita-organic.eu

