

vitaorganic



Presentation

Organic certified cheese

VitaOrganic is newly established brand dedicated to organic and natural food products.

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

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



Our organic cheese



Organic certified according European Union regulations



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



VitaOrganic quality stamp could be found on each package of organic 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!

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GOUDA TYPE CHEESE

Serving suggestions

GOAT 20
DAYS



Gouda type organic goat cheese

Ingredients: Organic natural goat milk*,
rennet*, starter culture*, calcium
chloride, salt; * organic ingredient

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

AVAILABLE PACKAGES

Vacuum packs: 200 g, 400 g, 1400 g, 2800 g,
3000 g, 4500 g;

SHEEP 20
DAYS



Gouda type organic sheep cheese

Ingredients: Organic natural sheep milk*,
rennet*, starter culture*, calcium
chloride, salt; * organic ingredient

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

AVAILABLE PACKAGES

Vacuum packs: 200 g, 400 g, 1400 g, 2800 g,
3000 g, 4500 g;



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FETA TYPE BRINED CHEESE

Serving suggestions

GOAT 45
DAYS

SHEEP 45
DAYS

COW 60
DAYS



Feta type organic goat cheese

Ingredients: Organic natural goat milk*,
rennet*, starter culture*, calcium
chloride, salt; * organic ingredient

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;

Feta type organic sheep cheese

Ingredients: Organic natural sheep milk*,
rennet*, starter culture*, calcium
chloride, salt; * organic ingredient

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;

Feta type organic cow cheese

Ingredients: Organic natural cow milk*,
rennet*, starter culture*, calcium
chloride, salt; * organic ingredient

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



Yellow semi-hard organic sheep cheese

Ingredients: Organic natural sheep milk*,
rennet*, starter culture*, calcium
chloride, salt; * organic ingredient

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

AVAILABLE PACKAGES

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

COW



Yellow semi-hard organic cow cheese

Ingredients: Organic natural cow milk*,
rennet*, starter culture*, calcium
chloride, salt; * organic ingredient

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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