

LIMBAŽU SIERS

http://www.limbazusiers.lv info@limbazusiers.lv +371 64022287 +371 64022287 Limbažu nov., Limbaži, Burtnieku iela 15. LV-4001

Company type **Registration Number** Industry

Turnover (EUR) Certificates

Stock corporation 46603002190 Operation of dairies and cheese making (10.51) 9243541.00

SOLE GROSSO



Product group Dairy products and eggs Product subgroup Cheese, Hard cheese Product code 0406 90 Product line

Product weight GROSS 200 Gram (g) Storage terms (days) 60 Storage temperature min (C) 2 Storage temperature max (C) 6 Storage conditions Cool place Kind of packaging materials

Packaging from composite

Asiago type Hard cheese «Sole Grosso», fat content in dry matter 48%, matured >2 months

MAASDAMMER



Product group Dairy products and eggs Product subgroup Cheese, Semi-hard cheese Product code 0406 90 Product line

Product weight GROSS 250 Gram (g) Storage terms (days) 60 Storage temperature min (C) 2 Storage temperature max (C) 6 Storage conditions Cool place Kind of packaging

Packaging from composite materials

Semi-hard cheese, fat content in dry matter 45%, matured 2-3 months

TILSIT



Product group Dairy products and eggs Product subgroup Cheese, Semi-hard cheese Product code 0406 90 Product line

Product weight GROSS Storage terms (days) Storage temperature min (C) 2 Storage temperature max (C) 6 Storage conditions Kind of packaging

250 Gram (g)

60

Cool place Packaging from composite materials

GOUDA



Product group Dairy products and eggs Product subgroup Cheese, Semi-hard cheese Product code 0406 90 Product line

Product weight GROSS Storage terms (days) Storage temperature min (C) 2 Storage temperature max (C) 6 Storage conditions Kind of packaging

250 Gram (g) 60 Cool place Packaging from composite materials

Semi-hard cheese, fat content in dry matter 45%, matured 1-2 months

GRANDE DURO



Product group Dairy products and eggs Product subgroup Cheese, Hard cheese Product code 0406 90 Product line

Product weight GROSS	20
Storage terms (days)	12
Storage temperature min (C)	2
Storage temperature max (C)	6
Storage conditions	Сс
Kind of packaging	Pa
	100

00 Gram (g)

20

cool place ackaging from composite materials

Parmesan type hard cheese "Grande Duro" fat content in dry matter 38%, matured 6 or 12 months